

BOX LUNCH

Box Lunches

Deli Sandwich Box Lunch 11.75

Select from ham, turkey, or roast beef with lettuce and cheese, or roasted garden vegetable sandwich on bakery fresh bread. Includes: gourmet chips, cookie or apple, and your choice of pasta salad, potato salad, or hummus with carrots and celery. Gluten Free sandwiches available for 2.50.

Salad Box Lunch GF 11.75

Select from Garden Salad (mixed greens, shredded carrots, tomatoes, and cucumber) or Chef Salad (ham, turkey, bacon, swiss, cheddar, tomato, cucumber, and mixed greens). Includes a cookie or apple.

Gourmet Sandwich Box Lunch

3.00 (plus sandwich price).

Make any our gourmet lunch sandwiches into a box lunch. Your box lunch will include gourmet chips, a cookie or apple, and your choice of pasta salad, potato salad, or hummus with celery and carrots.

Gourmet Salad Box Lunch

3.00 (plus salad price listed under "Plated Salads)

Make any of our lunch salads into a box lunch. Box lunch will include your choice of a cookie or apple.



*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, **VG**=Vegan, **V**=Vegetarian, **NF**=Nut Free, **DF**=Dairy Free, **CCO**=The Catering Co. Signature Item

BUFFET LUNCH

Gourmet Sandwiches and Wraps

Our sandwiches and wraps are served with your choice of pasta or potato salad and gourmet chips. 11.75

Chicken Caesar Wrap

Grilled herb roasted chicken, parmesan cheese, romaine lettuce, and Caesar dressing.

Chicken Fajita Wrap

Fajita chicken with sautéed peppers and onions, cheddar cheese, lettuce, and chimichurri served with tortilla chips and salsa.

Pesto Chicken Salad on a Croissant Bun

Seasoned chicken with celery, onions and apples mixed in a blend of pesto, mayo, and Dijon mustard on a croissant bun.

Ham Wrap

Ham, cheese, and lettuce.



Peppered Steak Wrap (add 1.50)

Peppered steak, bleu cheese, tomatoes, lettuce, and rosemary garlic aioli.

Turkey Club Wrap

Slow roasted turkey, crisp bacon, cheddar cheese, tomatoes, and lettuce.

Roasted Turkey Sandwich

Thin slices of roasted turkey breast, Swiss cheese, lettuce, and tomato on eight grain bread.

Caprese Stack NF V

Fresh mozzarella cheese, pesto aioli, tomatoes, balsamic, and lettuce on a croissant bun.

Vegan Wrap VG

Roasted vegetables, Roma tomatoes, lettuce, and hummus.

Vegetarian Asian Wrap VG

Spring mix, chow mein noodles, and marinated roasted Asian vegetables.

Vegan Gluten Free Sandwich VG GF add 2.50

Chef's choice garden vegetables on gluten free baguette with hummus.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, **VG**=Vegan, **V**=Vegetarian, **NF**=Nut Free, **DF**=Dairy Free, **CCO**=The Catering Co. Signature Item



Specialty Lunch Buffets

Minimum 20 orders for all Specialty Buffets.

Deli Sandwich or Wrap 11.00

Select either wraps or sandwich with Chef’s assortment of turkey, ham, and roast beef, lettuce, and cheese. Served with gourmet potato chips and your choice of potato or pasta salad.

Burger 12.75

A summertime favorite! A char-grilled burger with your choice of pasta or potato salad served with kettle chips, buns, cheese, lettuce, tomato, onions, and condiments. Sub Impossible burgers or gluten free bun add 2.50.

Stir Fry 13.75

Stir-fried strips of beef or chicken, sautéed Asian vegetables, rice, sweet & sour, and teriyaki sauces.

Fajita Bar 13.75

Flank steak or chicken (both GF) combined with roasted peppers and onions served with Spanish rice, flour tortillas, cheese, sour cream, tortilla chips, and salsa.

Sticky Chicken 13.50

Grilled sticky chicken served with bibb lettuce cups and flour tortillas, power-blend slaw with lime vinaigrette, cilantro coconut rice, and sriracha and peanut sauces.

Taco Bar 13.00

Ground beef or diced chicken (both GF) served with Spanish rice, refried beans, flour soft shell tortillas, corn hard shells, lettuce, tomatoes, cheese, sour cream, tortilla chips, and salsa.

Italian Pasta Festival 14.00

Pasta with marinara sauce and Italian sausage; pasta with pesto sauce and roasted vegetables; and pasta with alfredo sauce and grilled chicken strips. Served with Caesar salad and European bread and butter.

Substitute our Cajun Chicken Pasta with Cajun cream sauce, sautéed peppers & onions, and roasted garlic, or our Four Cheese Mac & Cheese with bacon as one of your pastas for 1.00.

Gourmet Salad Bar 14.50

Gourmet blend mixed greens with assorted toppings including, cucumber, shredded carrots, grape tomatoes, peppers, mushrooms, chopped hard boiled eggs, bacon, croutons, cheddar cheese, julienne red onion, kalamata olives, and black beans. Served with ranch & vinaigrette dressings and European bread & butter.

Homemade Soup

Served with saltine crackers. Priced per gallon (~20 servings) 65.00

Add soup to one of our luncheon buffets 2.50 per guest.

Select one soup for 25 guests, two soups for 25-75 guests, and three soups for events with more than 75 guests.

Chicken & Wild Rice GF NF

Chicken Noodle

Vegetarian Black Bean GF VG DF NF

Tomato Bisque GF V NF

Potato Cheese GF V NF

White Chicken Chili GF NF

Beef Vegetable GF

Texas Chili with sour cream and cheese

Gumbo contains seafood

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free, CCO=The Catering Co. Signature Item



TCCO Hot Lunch Buffet

Minimum 20 orders.

1 entrée/ 2 accompagniments/ garden or Caesar salad 18.50

2 entrée/ 2 accompagniments/ garden or Caesar salad 21.50

Entrees

(See Plated Meals for descriptions)

Lemon-Herb Grilled Chicken GF

Autumn Chicken GF

Pesto Chicken GF

Chicken Piccata

London Broil GF

Bistro Steak GF

Savory Bacon Wrapped Pork Loin GF

Salmon with Tomato Medley

Cajun Chicken Pasta

Pasta Primavera

Accompaniments

Vegetables:

Green Beans Almandine GF VG DF V

Oven Roasted Brussel Sprouts, Bacon & Onion GF DF

Roasted Gourmet Heirloom Carrots GF VG

Chef's Primavera Vegetable Medley GF NF V

Honey Tarragon Glazed Carrots GF NF V

Starches:

Garlic Red Skin Mashed Potatoes GF V

Four Cheese Mashed Potatoes GF V

Herb Roasted Redskin Potatoes GF VG NF DF

Four Cheese Cavatappi (1.75) V

Rice Pilaf GF

Salads

Gourmet Blend Salad GF NF V Fresh mixed greens, shredded carrots, tomato, cucumber, and a parmesan crisp. Served with ranch and vinaigrette dressings.

Caesar Salad Romaine lettuce, parmesan cheese, and croutons with Caesar dressing.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free, CCO=The Catering Co. Signature Item



PLATED LUNCH

Entrée Salads

Served with European breads and butter.

Replace Grilled Chicken with: Bistro Steak 4.00, Salmon 4.00, Shrimp 3.00

Fajita Salad GF 11.50

Romaine lettuce, grilled chicken, sautéed onions, avocado, black bean corn salsa, and cheddar cheese.

Cobb Salad GF 13.00

Romaine lettuce, grilled chicken breast, crumbled gorgonzola cheese, diced egg, crispy bacon, vine ripe tomatoes, red onion, and avocado.

Caesar Salad 10.00

Crisp romaine lettuce topped with grilled chicken, parmesan cheese, hearty seasoned croutons, and Caesar dressing.

Pesto Chicken Salad Plate 10.50

Seasoned chicken with celery, onions, and apples mixed in a blend of pesto, mayo, and Dijon mustard served on a bed of baby greens.

Garden Salad GF 8.00

Fresh baby greens topped with assorted garden vegetables and a parmesan crisp. Add grilled chicken 4.00, bistro steak 8.00, salmon 8.00, shrimp 6.00.

Michigan Splendor Salad GF 12.00

Dried cherries, gorgonzola cheese, candied pecans, red onion, and grilled chicken over assorted baby greens.



Hot Luncheon Entrees

Served with your choice of starch and vegetable listed under “TCCO Hot Lunch Buffet” unless otherwise indicated.

TCCO proudly serves USDA Choice beef.

Add our Gourmet Greens Salad and European Breads & Butter: 3.50.

Lemon Herb Chicken GF 14.50

Marinated and herbed grilled chicken breast.

Autumn Chicken CCO GF 14.50

Grilled chicken breast blanketed with Michigan apple demi, bacon, and onion.

Pesto Chicken GF 14.50

Grilled chicken breast smothered in basil pesto and marinated tomato medley over garlic cream sauce.

Chicken Piccata GF 14.50

Pan fried chicken breast with tangy lemon caper sauce.

London Broil* GF 16.50

Marinated and grilled with robust bordelaise sauce.

Bistro Steak* GF 17.00

USDA Choice Butcher’s Cut steak topped with house made peppercorn cream sauce.

Savory Bacon Wrapped Pork Tenderloin*

CCO GF 16.00

Pork tenderloin wrapped in hickory smoked bacon seared with bacon, apple, and onion jus.

Salmon with Tomato Medley GF 15.50

Salmon filet topped with marinated tomato medley and fine herbs.

Pasta Primavera V 13.50

Chef’s roasted vegetables and pasta tossed with pesto. No additional accompaniments.

Seared Polenta Cake CCO V GF 15.00

Seared polenta cake with grilled asparagus, fresh grape tomatoes, goat cheese, and mushroom blend served over marinara sauce. No additional accompaniments.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free, CCO=The Catering Co. Signature Item