

*Gourmet meals with a healthy twist*

## **Lunch Catering Menu 2016**

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BOXiChef

6613 Hollis St

Emeryville, CA 94608

## ABOUT US

BOXiChef is a healthy and delicious food caterer serving the San Francisco Bay Area. Our menu covers many dietary lifestyles, with options for gluten-free, vegan, vegetarian, and paleo eaters alike.

We are happy to cater your corporate lunch or social event. For more information on our services or to request a custom menu, please contact us.

## CATERING & EVENTS

BOXiChef's Catering is in operation seven days a week. Orders must be placed by e-mail or phone. We require minimum three (3) days notice for pick-up orders and delivery.

All of our food is prepared to order.

Prices and availability may vary with the season, and are always subject to change without notice.

## CATERING PACKAGES

**Buffet Family-Style** \$11+/ person  
Includes choice of 2 entrées, 2 sides

**Boxed Lunch** \$8+/ meal  
Boxed meals are prix fixe  
*10 order minimum per Boxed Lunch meal*

**Pop-Up Bar Packages** \$11+/ person  
Build your own catering that includes all toppings and fixings for the perfect pop-up bar

## DELIVERY

San Francisco Bay Area \$10  
*Order minimum apply depending on delivery location.  
Please contact us more information.*

## ORDER MINIMUM

San Francisco	\$300
East Bay/ Oakland	\$300
San Mateo County	\$400
Palo Alto/ San Jose	\$500
San Rafael/ Marin County	\$400

*For order minimum in other locations, please contact us more information.*

**APPETIZERS ( Add \$1/ Person)****Assorted Fruit Platter**

Chef's choice of fresh fruits: melon, grapes, blueberries, pineapple, orange, kiwi, strawberry

**Marinated Grilled Vegetable Platter**

Chef's choice of fresh, grilled, roasted and marinated Portabella mushrooms, bell peppers, zucchini, eggplant, asparagus, squash, carrots, red onions. Served with artichoke parmesan dip.

**Garden Variety Veggie Platter**

Chef's choice of baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, bell peppers, asparagus, grape tomatoes, sliced cucumbers, with choice of two (2) dipping sauce:

- Artichoke Parmesan
- Spinach Dip
- Hummus (vegan)
- Babaganoush (vegan)

**Hummus & Pita Platter**

(vegan)

Traditional hummus, chipotle hummus, babaganoush. Served with pita bread.

**Meatball Bowl**

Meatballs with choice of two (2) dipping sauce:

- BBQ
- Swedish
- Marinara
- Sweet & Sour

**APPETIZERS ( Add \$2/ Person)****Antipasto Platter**

Chef's choice of prosciutto, salami, asiago, parmesan, sharp provolone, fresh mozzarella, dried fruits and nuts, marinated artichokes, fresh mozzarella, olives. Served with crackers and crostini

**Charcuterie & Cheese Platter**

Chef's choice of sliced prosciutto, salami, pepperoni, aged cheddar, manchego cheese, fresh mozzarella, roasted peppers, dried fruits, walnuts, pecans, honey, fig jam, balsamic vinegar. Served with crackers and crostini

**Cheese & Fruit Platter**

Chef's choice of fresh sliced apples, pears, grapes, gorgonzola, brie, smoked cheddar, Swiss roasted sweet and salty nuts, dried fruits. Served with crackers and crostini

**Mediterranean Platter**

Hummus, tabbouleh, grape leaves, tzatziki, roasted eggplant, babaganoush. Served with pita bread.

**Kabob Platter**

Combination of chicken, beef, and vegetable kabob. With choice of two (2) dipping sauce:

- Spicy Tomato
- Pesto
- Tzatziki
- Hummus

**Satay Platter**

Combination of chicken, steak, and tofu satay. With choice of two (2) dipping sauce:

- Spicy Peanut
- Sweet Chili
- Sesame Ginger
- Teriyaki

**Crostini Platters**

Baguette slices are brushed with olive oil and toasted, with choice of two (2) topping combinations:

- Pear, Rosemary, Fig Jam, Brie
- Gorgonzola, Walnuts, Honey
- Mozzarella, Tomato, Basil, Pesto
- Hummus, Tomato, Avocado
- Tomato, Basil, Parmesan Cheese, Garlic
- Avocado, Spicy Aioli
- Herbed Artichoke, Sundried Tomatoes

S I D E S (\$2/person)	D E L U X E S I D E S (\$2.50/person)
<b>Mixed Green Salad</b> (vegan, gluten-free) Mixed greens, seasonal vegetables, balsamic dressing	<b>Greek Salad</b> (vegan) Mixed greens, tomatoes, cucumbers, onion, feta cheese, balsamic vinaigrette
<b>Cabbage Salad</b> (vegetarian) Red and white cabbage, light mayo, honey, poppy seeds	<b>Cesar Salad</b> (vegetarian) Romaine lettuce, croutons, parmesan cheese, Caesar dressing
<b>Roasted Vegetables</b> (vegan) Seasonal vegetable roasted with olive oil	<b>Spinach &amp; Pear Salad</b> (vegetarian) Baby spinach, pear, almonds, raspberry vinaigrette
<b>Potato Salad</b> (gluten-free) Mashed potato with eggs, celery, relish	<b>Mac &amp; Cheese</b> (vegetarian) Macaroni pasta, cheddar, parmesan cheese
<b>Penne Pasta</b> (vegetarian) Pasta served with tomato marinara	<b>Ravioli</b> (vegetarian) Ravioli pasta, cheese, spinach
<b>Mashed Potato</b> (vegetarian) White potato with butter and cream	<b>Sautéed Spinach &amp; Mushrooms</b> (vegan) Spinach, mushroom, garlic, herbs, and olive oil
<b>Mashed Sweet Potato</b> (vegan) Sweet potato	<b>Quinoa</b> (vegan)
<b>Basmati Rice</b> (vegan)	
<b>Brown Rice</b> (vegan)	
<b>Fruit Salad</b> (vegan) Seasonal fresh cut fruit	
<b>Bread &amp; Butter</b> (vegetarian)	
<b>Guacamole</b> (vegetarian)	
<p><i>*Sides are included in Family Style Packages.  For all other catering packages, add \$2/Person.</i></p>	
	S I D E S (Add \$3/ Person)
	<b>Caprese Salad</b> (vegetarian) Tomato, basil, mozzarella
	<b>Moroccan Cauliflower Rice</b> (gluten-free) Grated cauliflower, Moroccan species, currant, almonds
	<b>Hummus &amp; Pita Bread</b> (vegetarian)
	<b>Tortilla Chips, Salsa, &amp; Guac</b> (vegetarian)

## ENTREES

### **Grandma's Comfort Foods** Choice of entrees (\$11/ Person):

#### **Lemon Herb Chicken**

Breaded chicken breast roasted with lemon, herbs, sage

#### **Balsamic Pork Loins**

Pork loins with cabernet demi-glaze

#### **Smoked BBQ Pork**

Pork loins with smoked BBQ sauce

#### **Turkey Meatloaf**

Baked turkey mixed with seasonings and herbs

#### **Sea Bass**

Sea bass with cherry tomato, capers, lemon and fresh herbs

### **Mediterranean**

Choice of entrees (\$11/ Person):

#### **Chicken Kabobs**

Chicken marinated and grilled with Mediterranean spices

#### **Beef Kabobs**

Ground beef and vegetables marinated and grilled with Mediterranean spices

## ENTREES

### **Grandma's Comfort Foods** Choice of entrees (\$13/ Person):

#### **Lemon Herb Turkey**

Whole turkey marinated and roasted with lemon, herbs, sage

#### **Coffee Pork Tenderloin**

Roasted pork tenderloin rubbed with Greek coffee

#### **Beef Tri-Tip**

Tri-tip beef seasoned and grilled with herbs de provence

#### **Steak Chimichurri Aioli**

Steak with roasted peppers and chimichurri aioli

#### **Sun Dried Tomato Salmon**

Salmon pan-seared with capers, lemon, and fresh herbs

#### **Pesto Cod**

Cod fillet baked with pesto sauce

### **Mediterranean**

Choice of entrees (\$13/ Person):

#### **Lamb Lule Meatballs**

Ground lamb meatball stew with tomato onion sauce

#### **Balsamic Lamb**

Grilled lamb marinated with aged balsamic and herbs

#### **Moroccan Beef Stew**

Beef braised with root vegetables and herbs

#### **Mediterranean Salmon**

Grilled salmon with Mediterranean herbs and spices

**ENTREES****Vegan & Vegetarian**

Choice of entrees (\$11/ Person):

**Stuffed Eggplant** (vegan)

Eggplant stuffed with bell peppers, caramelized onions, chickpeas

**Vegetable Curry** (vegetarian)

Roasted vegetable medley with yellow curry

**Tofu & Veggie Kebabs** (vegan)

Grilled seasonal vegetables eggplant, bell peppers, shiitake, tofu skewers

**Sesame Tofu Vegetables** (vegan)

Tofu with Asian vegetable medley, sesame, soy sauce, peanuts

**Eggplant Parmesan** (vegetarian)

Eggplant breaded with panko, mozzarella, marinara sauce

**Spanish Quinoa Stuffed Peppers** (vegan)

Bell Pepper, quinoa, tomato, onion, salsa, guacamole

**Falafel & Hummus** (vegan)

Chickpea, onion, herbs

**ENTREES****Italian**

Choice of entrees (\$11/ Person):

**Chicken Parmigiana**

Chicken breaded with panko, mozzarella, marinara sauce

**Chicken Cacciatore**

Chicken breast with tomato herb

**Chicken Marsala**

Chicken and vegetables sautéed with Marsala wine sauce

**Chicken Putanesca**

Chicken breast roasted with tomato garlic, olives, capers, and basil

**Pork Arrabiata (Spicy)**

Pork tenderloin roasted with fresh herbs, cherry tomato, and peppers

**Turkey Meatball**

Turkey meatballs, garden vegetables, marinara sauce

**BOXED LUNCH****Grandma's Comfort Foods**

Boxed meals are prix fixe (\$11/ Person):

**Lemon Herb Chicken**

Lemon herb breaded and roasted chicken with mashed potato and haricot verts

**Sea Bass**

Seabass, cherry tomato, capers, lemon and fresh herbs with braised kale and couscous

**Meatloaf w/ Mushroom Gravy**

Turkey meatloaf, mushroom gravy, with mashed potatoes

**Balsamic Pork Loins**

Cabernet demi-glaze braised pork loins with roasted vegetables and farro

**Italian**

Boxed meals are prix fixe (\$10/ Person):

**Chicken Cacciatore Penne**

Chicken breast and herb tomato mixed garden vegetables with linguine

**Chicken Parmigiana Linguine**

Breaded chicken breast and mozzarella with marinara linguine

**Turkey Meatball Linguine**

Turkey meatballs and bell pepper, mushroom, onion with marinara linguine

**Chicken Marsala Orecchietee**

Chicken and mushroom with marsala wine sauce orecchietee pasta

**BOXED LUNCH****Hearty & Gluten-Free**

Boxed meals are prix fixe (\$13/ Person):

**Moroccan Chicken & Cauliflower Rice**

Grilled Moroccan spiced chicken with currant and almond cauliflower rice

**Spicy Chicken**

Lemon chili herb chicken with roasted butternut squash and seasonal vegetables

**Pesto Chicken Artichoke**

Grilled chicken with artichoke, grape tomato, and spinach in a pesto sauce with quinoa

**Pork Stew**

Braised pork shoulder stewed with vegetable medley, served with sweet potato mash

**Coffee Pork Tenderloin**

Pork tenderloin rubbed with Greek coffee, served with seasonal roasted vegetables and apple chutney

**Moroccan Beef Stew**

Moroccan beef stew with root vegetables, fresh herbs, and mashed potato

**Chicken Fajitas**

Grilled herb spiced chicken strips, bell peppers and onions with quinoa

**Hearty & Gluten-Free**

Boxed meals are prix fixe (\$13/ Person):

**Grilled Beef Tri-Tip**

Grilled tri-tip and roasted seasonal vegetables with sweet potato mash

**Beef Fajitas**

Grilled herb spiced beef strips, bell peppers and onions with quinoa

**Dil & Meyer Lemon Salmon**

Salmon, asparagus, dill, herbs, Meyer's lemon, garlic, coconut rice

**BOXED LUNCH****Vegan & Vegetarian**

Boxed meals are prix fixe (\$10/ Person):

**Roasted Vegetables**

Seasonal vegetables with mashed potato and penne pasta

**Sesame Tofu w/ Rice Noodle**

Tofu, Asian vegetable medley, rice noodles, sesame soy sauce, peanuts

**Stuffed Eggplant**

Eggplant, stuffed with bell peppers, caramelized onions, over basmati rice and chickpeas

**Curry Roasted Vegetables**

Roasted seasonal vegetables over basmati rice

**Tofu & Veggie Kabobs**

Tofu, eggplant, bell pepper, shiitake, couscous

**Eggplant Parmesan Penne**

Eggplant breaded with panko, topped with mozzarella, served with penne pasta and marinara sauce

**Spanish Quinoa Stuffed Peppers**

Bell Pepper, quinoa, tomato, onion, cheesy black beans, salsa

**Falafel w/ Pita & Hummus**

Chickpea, onion, herbs, pita bread (vegan)

**Mediterranean**

Boxed meals are prix fixe (\$11/ Person):

**Chicken Kabobs**

Chicken marinated with middle eastern spices served with basmati rice and ratatouille

**Beef Kabobs**

Grilled beef kebabs brussel sprouts, onions, zucchini, and tomato sauce with basmati rice

**BOXED LUNCH****Wraps**

Includes a side of cabbage salad or chips, and a fresh baked cookie (\$10/ Person):

**Buffalo Chicken Wrap**

Buffalo spiced chicken with blue cheese and vegetables

**Pesto Chicken Wrap**

Chicken with pesto and vegetables

**Hoisin & Ginger Pork Wrap**

Pork shoulder braised with hoisin sauce and pulled

**Turkey and Bacon Wrap**

Turkey with bacon and hummus

**Honey Pear & Brie Wrap**

Honey glazed pears, fig jam, and brie cheese

**Chicken Salad Wrap**

Chicken, grapes, apples, celery, red onions, light mayo

**Caprese Wrap**

Mozzarella, tomatoes, pesto (vegetarian)

**Veggie Wrap**

Mixed vegetables, avocado spread, spicy aioli (vegetarian)

**Mediterranean**

Boxed meals are prix fixe (\$13/ Person):

**Falafel Mezza**

Falafel, tomato and cucumber salad, tabbouleh, tzatziki sauce, hummus, pita bread (vegetarian)

**Chicken Kabob Mezza**

Chicken kabob, tomato and cucumber salad tabbouleh, tzatziki sauce, hummus, pita bread



**BOXED LUNCH****Sandwiches**

Includes a side of cabbage salad or chips, and a fresh baked cookie (\$9/ Person):

**Chicken Banh Mi**

Chicken, pickled carrots, cilantro, jalapeno, French roll

**Tofu Banh Mi** (vegetarian)

Tofu, pickled carrots, cilantro, jalapeno, French roll

**Chicken Chimichurri Sandwich**

Chicken, provolone cheese, roasted peppers, chimichurri aioli, Dutch crunch roll

**Chicken Salad Sandwich**

Chicken, grapes, apples, celery, red onions, mayo, Dutch crunch roll

**Honey Ham & Swiss Sandwich**

Ham, Swiss cheese on a French roll

**Pesto Caprese Ciabatta** (vegetarian)

Mozzarella, tomato, pesto spread, ciabatta

**Veggie Sandwich** (vegetarian)

vegetabl

**Pear & Brie Sandwich** (vegetarian)

Pear, brie cheese, arugula, French roll

**BOXED LUNCH****Sandwiches**

Includes a side of cabbage salad or chips, and a fresh baked cookie (\$11/ Person):

**Turkey Pesto Sandwich**

Turkey breast, Swiss cheese, pesto spread, Dutch crunch roll

**Turkey Avocado Sandwich**

Turkey breast, Swiss cheese, avocado spread, Dutch crunch roll

**Turkey Club Sandwich**

Turkey, bacon, provolone cheese, tomato, onion, mayo, Dutch crunch roll

**Roast Beef Mushroom Sandwich**

Roast beef, provolone cheese, mushrooms, onions, garlic aioli, Dutch crunch roll

**Roast Beef & Blue Cheese Sandwich**

Roast beef, blue cheese, horseradish, mayo, Dutch crunch roll

**Prosciutto Caprese Ciabatta** (vegetarian)

Prosciutto, mozzarella, tomato, pesto, ciabatta

**POP-UP-BAR****Taco Bar**

Build-Your-Own catering package includes: \$11/ person

- Tortillas and Hard Shell Tortillas
- Toppings: Sour Cream, Mexican Blend Cheese
- Toppings: Tomato Salsa, Hot Sauce
- Toppings: Onion, Cilantro, Jalapenos
- Beans and Rice
- Fajitas (Sautéed Peppers and Onions)
- Tortilla Chips and Salsa
- Guacamole (+1/pp)

With choice of two (2) protein options:

- Ground Beef
- Fish (+2/pp)
- Chicken
- Tofu
- Pork

**Burger Bar**

Build-Your-Own catering package includes: \$11/ person

- Assorted burger buns
- Toppings: Caramelized onions, red raw onions, tomato, butter lettuce, pickles
- Assorted cheese: Provolone, Swiss, Jack
- Condiments: ketchup, mustard, hot sauce, mayo, BBQ sauce
- Potato Salad
- Chips

With choice of two (2) protein options:

- Beef burger
- Turkey burger
- Grilled Chicken breast
- Grilled vegetables (vegan)
- Grilled portobello mushroom (vegan)

**Pita Pocket Bar**

Build-Your-Own catering package includes: \$11/ person

- Pita Pockets
- Hummus Spread (Vegan)
- Tzatziki Spread (Cucumber-yogurt)
- Tomato & Cucumber Salad
- Tabbouleh
- Dolma Rice Wraps
- Greek Salad

Assorted protein options:

- Chicken Kabobs
- Beef Kabobs
- Falafel (vegan)

**POP-UP-BAR****Pasta Bar**

Build-Your-Own catering package includes: \$11/ person

- Penne Pasta and Orecchiette Pasta
- Sauces: Tomato, Pesto, Alfredo
- Toppings: Parmesan Cheese, Red Pepper Flakes
- Vegetables: Asparagus, Tomato, Onion, Broccoli, Spinach, Mushroom, Basil
- Garlic Bread
- Cesar Salad

With choice of two (2) protein options:

- Chicken
- Meatballs
- Sausage (+2/pp)
- Ravioli (vegetarian)

**KBBQ Taco Bar**

Build-Your-Own catering package includes: \$11/ person

- Tortillas and Hard Shell Tortillas
- White Rice
- Green Salad w/ Sesame Soy Vinaigrette
- Teriyaki,

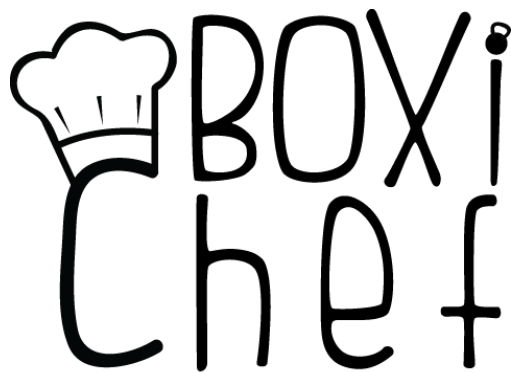
Toppings: Kimchi

- Toppings: Jalapenos, Green Onions, Cilantro
- Tortilla Chips and Salsa
- Guacamole (+1/pp)

With choice of two (2) protein options:

- Chicken
- Pork
- Beef
- Tofu
- Portobello Mushroom

S W E E T S (Add \$2/ Person)	D R I N K S
<p><b>Cookie Sampler</b> Assorted fresh baked cookies</p> <p><b>Brownie Sampler</b> Assorted fresh baked brownies</p> <p><b>Cookie &amp; Brownie Sampler</b></p> <p><b>Baklava</b> Sweet honey and nut hazelnut filled flakey, sweet pastry</p> <p><b>Chocolate Chip Bread Pudding</b> Slice bread baked with custard and chocolate chips, topped with caramel sauce</p>	<p>Bottled Water \$1/ bottle</p> <p>Bottled Tea \$2/ bottle</p> <p>Soda \$1/ can <i>Regular or diet soda</i></p>
S W E E T S (Add \$3/ Person)	M I S C
<p><b>Chocolate-Dipped Strawberry Platter</b> Strawberries dipped in chocolate</p> <p><b>Chocolate-Dipped Fruit Platter</b> Assorted chocolate-dipped fruits</p> <p><b>Dessert Crostini Platter</b> Baguette slices are brushed with light butter and toasted, with choice of two (2) topping combinations:</p> <ul style="list-style-type: none"> <li>-- Dark Chocolate, Pistachio, Sea Salt</li> <li>-- Strawberry, Nutella, Coconut Shreds</li> <li>-- Blueberry, Strawberry, Cream</li> <li>-- Apple, Caramel, Cinnamon</li> <li>-- Chocolate, Orange Zest, Olive Oil</li> </ul> <p><b>Ultimate Dessert Platter</b> Chef's choice of assorted chocolate dipped strawberries, mini eclairs, fresh baked cookies and brownies, cake bites</p>	<p><b>Utensils</b> \$1/ person Serving utensils, utensil set, paperware set</p> <p><b>Take-Out Boxes</b> \$10 Set of 12 re-usable, microwavable meal containers</p>



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