



Eats N Giggles Private Chef & Catering Co.

BY CHEF RIVERS

Cold Group Lunch Menu

Enjoy freshly Lunches family style with your peers
All packages include compostable cutlery and plates

Office Crew Platter \$220

Price Before tax and gratuity

20 Sandwiches Or Wraps

Select 2 Sandwiches

&

1 Salad

Bottled Water

Corporate Luncheon \$600

Price Before tax and gratuity

50 Sandwiches Or Wraps

Select 2 Sandwiches

2 Salads

Variety Kettle Chips

Bottled Water

vg - vegan
veg - vegetarian
df - dairy free
gf - gluten free
nf - nut free

Sandwiches & Wraps

Herb Roasted Chicken Wraps

Marinated chicken thighs paired with tomato and basil wrapped in a spinach tortilla
nut free | dairy free

Italian Turkey Hoagie

smoked turkey, fresh spinach and tomato salad

Buffalo Riveter

buttermilk fried chicken tossed in buffalo butter and topped with creamy jalapeno coleslaw

Chicken Salad Wraps

Diced chicken breast paired with fresh apples, red onion sunflower seeds and aioli, fresh greens
nut free

Waldorf Pita

toasted walnut paired with celery, red onion, dried fruit and vegan aioli
vegan

Garden Hoagie

Roasted Zucchini layered with fresh basil and sweet pimentos on fluffy rolls
vegan | nut free

Eggplant Pesto Wrap

oven roasted eggplant, pimento, basil pesto, sweet peppers, tender arugula
vegan | nut free

Salads

Spinach Salad

Baby spinach paired with red onion, toasted pecans, tomato and croutons
vegan | gluten free

Spring Mixed Greens

lettuce, tomato, croutons and balsamic vinaigrette
vegan | nut free | gluten free

California Orzo Salad

tender pasta paired with olives, pimentos, avocado and herb vinaigrette
vegan | nut free

Hot Group Lunch Menu

Enjoy freshly Lunches family style with your peers

All packages include compostable cutlery and plates

Packed in Aluminum Pans with lids

Squad Package

Serves 20 Guest

Price Before tax and gratuity

\$270

Select 2 Entree

&

1 Side

Complimentary Spring Green Salad

Bottled Water

Office Party Package

Serves 40 Guest

Price before tax and gratuity

\$560

Select 3 Entrees

2 Sides

Complimentary Caesar Salad

Bottled Water

Starters

*CAESAR HEARTS OF ROMAINE nf
garlic, anchovy, dijon, croutons and parmigiano reggiano

Seasonal Greens nf gf vg
champagne vinaigrette

Entrees

*Pan Seared Salmon in Beurre Blanc + 30 nf gf
white wine butter sauce, caper and dill

Saucy Wings nf gf
rocky chicken wings roasted until crispy then lightly dressed in flavor of your choice
bbq* honey sriracha * Buffalo * House Seasoning

Crispy Fried Catfish nf
marinate catfish marinated in house spices and deep fried, served with Jalapeno Lime Coleslaw

Chicken in Marsala nf gf
creamy wine sauce, caper and seasonal mushrooms

Eggplant & Basil vg gf nf
herb roasted eggplant paired with an herb tomato sauce, and plant based cheese

MUSHROOM BOLOGNESE veg nf
portobello, porcini and cremini mushrooms tossed with penne pasta

Side Dish

Garlic Fried Green Beans nf gf vg
Blue lake Beans sauteed in fresh garlic and chives

Slow cooked greens gf nf vg
Wilted kale simmered in onions, garlic and red wine vinegar

Grilled Seasonal Squash vg nf gf
olive oil, sage, rosemary

Toasted Rice Pilaf vg nf gf
basmati rice, toasted garlic

Garlic Mash veg gf nf
roasted garlic, heavy cream

Petite Desserts \$7 | pp By Auntys Cake Stand

Coconut Cake
Mocha cake
Vegan Mocha Cake
Key Lime Cheesecake

Upside Down Pineapple Cake
Seasonal Fruit Tarts
Rosewater Strawberries & Cream

A la Carte

Priced per 20 persons
Price before tax & gratuity

Artisan Cheese Platter \$250

Four Artisan Cheeses ,water crackers, baguette, quince paste, honey, fried nuts

Imported Hams \$200

Black Forest Ham, Peppered Pastrami, Pistachio Mortadella, Dry Salami, cornichons, assorted mustards, water crackers, breadsticks

Rainbow Crudite \$140

Oven roasted, grilled and crisp fresh seasonal vegetables, romesco sauce, toasted garlic vin, house made ranch

Seasonal Fruit Collage \$150

~Seasonal~ watermelon, pineapple, strawberries, cantaloupe, oranges, mixed berries

Latin Fiesta Taco Bar \$ 375

Carnitas, Chicken tinga, Salsa Roja, Salsa Verde, Soft Corn Tortilla, Crispy Tostada Shells, Sour Cream served with Green Rice and Black Beans



House Specialties

Stationary Buffet only.

Family Style and Seated Dinners + \$8

Price Per 20 Portions before tax and gratuity

Cajun Shrimp & Grits \$350

white prawns grilled and simmered in a cajun sofrito with whole butter and creamy grits
nf

SEAFOOD POT PIE \$360

puffed pastry bowl, creamy mornay sauce, fresh herb , buttered white prawn, lobster meat, crab stock
Nf

PINEAPPLE FRIED RICE \$350

white prawn,basmati rice, sauteed onion, carrots, ginger and egg served in a pineapple boat
Make it vegetarian
Nf df

GARLIC BUTTERED CRAB \$375

Whole oven roasted snow crab tossed in garlic butter chili flake, atop garlic noodles
nf



Beverage Services

Looking for Signature Bar Service? We will bring the party to you!

Cash bar

Eats N Giggles hosts a signature bar for your guest who will pay individually

Per 50 Guest

\$250 Booking Fee For Two Hours

\$75 per additional hour

\$500 purchase Minimum

\$3 gratuity per guest

Includes:

Ice

Still Water

Coke & Sprite

4 Spirits

2 Beers

4 Mixers

Seasonal Garnish

Compostable Cups

Compostable Straws

Compostable Napkins

Hosted Bar

Eats N Giggles allows you to purchase a pre set number of beverages so your guests have the best night ever

Per 50 Guest

\$250 Booking Fee For Two Hours

\$75 per additional hour

\$300 purchase Minimum

\$3 gratuity per guest

Includes:

Ice

Still Water

Coke & Sprite

4 Spirits

2 Beers

4 Mixers

Seasonal Garnish

Compostable Cups

Compostable Straws

Compostable Napkins

Coffee & Tea Service \$80

local coffee service | assorted teas

honey | cream | sugars

serves 20

Infused Water Station \$40

seasonal fruit paired with local herbs

serves 20

Assorted Soft Drinks \$1.5 per person

Please note , selections marked with * indicate undercooked or raw served foods

"Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

