



FRESH FROM THE KITCHEN

CORPORATE AND SOCIAL EVENT MENUS



Your one stop event planning solution

Award Winning Caterer
Innovative Menus
Custom Creations
Professional and Experienced Staff

"A Taste of Perfection!"



FRESH FROM THE KITCHEN

TASTE | SERVICE | QUALITY

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TASTE | SERVICE | QUALITY

Fresh Kitchen Express

~minimum of 15 guests and up~

Ancient Grains Bowls (hot or cold, pick one): rolled oats, quinoa, and flax seed. Topped with fresh fruits, dried fruits, and mixed nuts and seed on the side and maple syrup. Made with almond milk. (dairy free, gluten free, vegan) comes with disposable spoon.	120.00 serves 15
Bagels, Lox, Cream Cheese, Tomato, Capers, Red Onion Comes with disposable plates, disposable cutlery, disposable napkins.	180.00 serves 15
The Continental Assorted muffins and/or pastries, Yoplait yogurts, & fresh fruit platter. Comes with disposable plates, cutlery, napkin.	195.00 serves 15
The Lower Carb Farm fresh fluffy scrambled eggs; crispy bacon; breakfast potatoes; and fresh fruit platter. Comes with chafers to keep hot food hot. Ketchup, hot sauce, salt and pepper included, along with disposable plates, cutlery, and napkins.	240.00 serves 15

No Time to Stop	194.25 serves 15, boxed
	224.25 serves 15, buffet

(select two): chicken salad; vegetable; tuna; roast beef; ham

Comes with cheese; lettuce, tomato, mustard, & mayo on the side; chocolate chip cookie; pasta salad

½ sandwich, ½ salad, comes with chocolate chip cookies	255.00 serves 15, buffet
Select two sandwiches: Italian ciabatta (turkey, salami, pesto, spinach, provolone, roasted red bell); portobello & havarti; roast beef and olive tapenade; ham & chipotle jam	
Select two salads: garden (no iceberg) one dressing of choice on the side; Caesar; pasta salad; French potato salad; watermelon caprese (seasonal);	

Sweet Trays ~ double fudge brownies, lemon bar, raspberry streusel	24 bars, 96.00
	24 bars mixed, 120.00

Executives Luncheon	500.00 serves 20, buffet
Select one pasta, one protein, and two sides. Comes with garden salad, assorted petite sweets, chafers, disposable dishes, disposable cutlery, disposable napkin.	
Pasta: Three Cheese Pesto Tortellini; Ricotta and Herb Stuffed Shells; Bowtie Pasta with Sherry Mushroom Ragout; Pasta Puttanesca; Penne with Alfredo; Tortellini with Red Bell Pepper Cream Sauce	
Protein: Grilled Bruschetta Chicken; Chicken Picatta; Chicken Marsala; Peppercorn Roast Beef; Smoked Brisket Grilled Bistro Filet with Peppers; Italian Baked Tilapia	
Sides: Rice Pilaf; Mash Potatoes; Oven Roasted Rosemary-Garlic Potatoes; Maple Glazed Butternut Squash; Mixed Vegetable Medley; Haricot Vert (French Green Beans); Summer Squash Saute; Sauteed Broccoli	
Dressings for salad (select two): Ranch, Raspberry, Balsamic, Red Wine, Italian	



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~minimum of 20 guests and up~

Hot Themed Lunches

comes with chafers, disposable dishes, disposable cutlery, disposable napkin.

South of the Border: 480.00 serves 20 guests
Chicken & Beef Fajitas; Spanish Rice; Refried Beans; Tortillas; Pico de Gallo; Guacamole; Shredded Lettuce; Sour Cream; Cheese; Mexican brownies

The Parthenon: 460.00 serves 20 guests
Lemon and Thyme Grilled Chicken with Olives, Feta, and Tomato; Red Bell Pepper Hummus; Pita; Roasted Vegetables; Greek Yogurt cups with Honey and Fresh Fruit

India Palace: 460.00 serves 20 guests
Vegetable Korma; Chicken Tiki Masala; Rice Biryani; Garden Salad; Naan; Cardamom and Pear Cobbler

Take me to the South: 540.00 serves 20 guests
Apricot Whiskey Barbecue Chicken; Smoked Brisket; Potato Salad; Jicama, Corn, and Cabbage Slaw; Corn Muffins with Honey Butter; Red Velvet Cupcakes

Meatless Monday: 400.00 serves 20 guests
Butternut Squash and Wild Mushroom Enchiladas; Cilantro Lime Rice; Chipotle Black Beans; Mixed Vegetable Medley Berry Cheesecake

Made in Italy: 480.00 serves 20 guests
Vegetarian Mixed Mushroom and Bechamel Lasagna; Pappardelle with Meat Ragout; Bruschetta; Italian Chopped Salad with Red Wine Vinaigrette; Panna Cotta Cups

The Asian Express: 480.00 serves 20 guests
Chicken Teriyaki; Beef and Broccoli; Chow Mein; Fried Rice; Garden Salad; Coconut Cupcakes

All American: 440.00 serves 20 guests
Brisket and Chuck Arizona Ground Beef Burger; Vegi Burgers (as needed); Brioche Bun; Lettuce; Tomato; American Cheddar & Pepper Jack; Onion; Mayo; Mustard; Ketchup; Watermelon Wedges; Macaroni Salad; Oreo Cake Pops

Harvest Feast (November and December only): 480.00 serves 20 guests
Carved Herb Roasted Turkey; Giblet Gravy; Mash Potatoes; Creamed Corn; French Green Beans; Cranberry Sauce; Classic Bread Dressing; Pumpkin Pie



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Breakfast Menus

Please select one pastry creation at 10.95 ~ include's orange juice & fresh brewed coffee with it's trimmings ~ buffet set up add additional pastry selections for only 2.50

Pastry:

Enhancements:

Add any of the following to build the perfect menu

Mini Bagels with Herb Cream Cheese & Fresh Fruit Preserves

Farm Fresh Fluffy Scrambled Eggs \$3.00

Chef's selections of assorted muffins
flavors include: lemon cranberry, banana nut, double chocolate, blueberry streusel, apple cinnamon, strawberry rhubarb

****Omelet Station (chef attended) \$10.00**
Includes: Ham; Bacon **or** Sausage; Green Onions; Spinach; Cheddar Cheese; Mushrooms; Bell Peppers; Tomatoes

Chef's selections of assorted scones
flavors include: cheddar-dill, maple oatmeal, orange pecan, lavender white chocolate, lemon ginger, apricot

Eggs Benedict* \$6.00
Cheddar Cheese and Bell Pepper Egg Strata \$5.00
Scrambled Eggs with Prosciutto and Shrimp \$8.00

Made to order homemade waffles
~ choose four topping ~
whipped butter, maple syrup, whipped cream, fresh strawberries, candied pecans, cinnamon, chocolate whip cream, fresh bananas, suggest your own (additional charges may apply) add additional toppings for 1.50 each

Traditional Sausage Patties or Links \$5.00
Hickory Smoked Applewood Bacon \$5.00
Chicken Salad with Fruit and Herbs and Mini Croissants \$6.00

Enjoy a bountiful and beautiful display of seasonal fresh fruit with our signature Crème Fraîche dip for \$5.00 per person

Vodka Infused Fresh Fruit Skewers \$6.00

Homemade Zucchini Bread (2 loaves) \$7.00
Egg Salad Sandwiches, 2.25 per piece
Smoked Salmon Tea Sandwiches 3.00 per piece

Assorted Fresh Danishes

Lox with Lemon Creme Fraiche, Fresh Dill, Capers, and Red Onion \$7.00

Assorted Yogurts and Granola \$3.50



Individual Frittatas ~ 3.00

Red Bell Pepper, Chive, and Cheddar
Wild Mushroom and Fontina
Ham and Cheese
Spinach and Herb
Parmesan and Herb

Oven Roasted Country Potatoes with Ketchup on the side \$3.50

****Chef attended. \$25.00/hr with four hour minimum**

Food and beverages are elegantly presented to appease the eye and tempt the senses!

Includes elegant disposable plate, napkin, cups, and cutlery

*these items can be served undercooked or raw, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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SALAD BAR

These lunch platter selections include fresh baked rolls, butter, water bottle, fresh baked cookies, and appropriate service ware

Bountiful Salad Bar

minimum 30 guests

16.00 per person

Salad Bar Includes:

organic spring mix, feta crumbles, olives, hard boiled eggs, craisins, candied nuts, cucumbers, radish, shredded carrots, tomatoes, green peas, corn, kidney beans, croutons, grilled slice chicken; grilled shrimp (add 4.00)
Dressings: balsamic, Italian, raspberry, ranch





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Sandwiches and Salads

These boxed lunch selections include water bottle, pasta salad, fresh baked cookies (or brownie), and appropriate service ware
Make it a buffet set up for 2.00 more!

~

Value Boxed Lunch Sandwiches

12.95 per person, no substitutions

Each sandwich comes with pasta salad and a cookie, mayo and mustard on the side, tomato and lettuce

Minimum of 5 of any one sandwich

Chicken Salad on Croissant | Turkey and Provolone on Wheat
Ham and Cheddar on Croissant | Roasted Vegetable on Foccacia
Albacore Tuna on White

Gourmet Sandwich Collection

14.95 per person, no substitutions

Minimum of 5 of any one sandwich

Comes with pasta salad and fudge brownies

Turkey Club

Ciabatta, oven roasted turkey, provolone, bacon, avocado, tomato, lettuce and rosemary aioli

Roast Beef

Tender rare Angus beef*, horseradish aioli, provolone, caramelized onions, and spinach on sourdough

Vegetable

Avocado hummus, roasted vegetables, cucumber, tomato, and lettuce served as a wrap

Ham

Applewood smoked ham, chipotle cream cheese and sharp cheddar on a croissant with lettuce and tomato on the side

Brie and Turkey

Ciabatta, herb cream cheese, cranberries, granny smith apple, brie cheese, oven roasted turkey, and spinach

Ham and Gouda

Applewood smoked ham, apricot aioli, dijon mustard, smoked gouda, red onion, spinach on whole grain

Iberian

Garlic aioli, Serrano ham, grilled chicken, manchego, roasted red bell pepper, lettuce, cucumber, tomato served as a wrap

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Sandwiches and Salads (CONTINUED)

These boxed lunch selections include water bottle, fresh baked roll with butter, fudge brownie, and appropriate service ware
Make it a buffet set up for 2.00 more!

Gourmet Salads

15.95 per person, no substitutions, minimum of 5 of any one salad

Steak* and Pear

Grilled steak, spinach, baby
tomatoes, French fried onions,
pear and gorgonzola vinaigrette

Chinese Chicken

Ginger chicken, shredded cabbage,
julienned carrots, cilantro,
Oriental sesame dressing, crispy wontons

Roasted Vegetable

Assorted roasted vegetables,
spring mix, baby tomatoes, olives,
shaved pecorino, aged balsamic vinaigrette

Southwest Shrimp

Chili, lime, cilantro, grilled shrimp,
corn, black beans, tomatoes,
bell peppers, green onions, shredded iceberg and romaine, lime vinaigrette

Pecan Crusted Chicken Salad

Pecan crusted chicken, spring mix, maple-dijon vinaigrette, goat cheese crumbles

Grilled Chicken Caesar

Crisp romaine, grilled chicken, shredded parmesan,
garlic butter croissants, classic Caesar dressing

Grilled Chicken Greek

Crisp romaine, grilled chicken, fresh herbs,
Greek vinaigrette, olives, tomatoes, red onion,
cucumber, feta, and marinated artichokes

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DRINK ENHANCEMENTS

Non-Alcoholic Beverages	
<i>price is per person unless otherwise indicated</i>	
Spa Water	2.00
<i>filtered water with fresh fruit, herbs, or cucumber</i>	
Blackberry Lemonade	15.95 per gallon
Fresh Squeezed Lemonade	14.95 per gallon
Strawberry Lemonade	15.95 per gallon
Can of Soda	1.50
Minted Green Tea	12.95 per gallon
Fresh Brewed Ice Tea	11.95 per gallon
Water Bottle (16 ounce)	1.50

Cappuccino Bar
Three hour service time ~ unlimited drinks
Professional barista and cart providing unlimited:
Cappuccinos, Lattes, Espressos, Steamers, Ghirardelli Hot Chocolate & Chai Latte drinks
Setup includes all milks, beans, napkins, cups, stirrers, sweeteners, Vanilla, Caramel & Hazelnut syrups
9.00 per person ~ 30 person minimum <i>plus tax and service charge</i>

DESSERTS

Ice cream Sundae Bar (great office fun, minimum 30 guests) <i>comes with candies, whip cream, nuts, fresh strawberries, oreo cookies, hot fudge, caramel, sprinkles</i>	6.50pp
Assorted Cookie Trays (serves 15, two cookies per guest)	30.00
"A taste of perfection!" Double Fudge Brownie Tray, 24 bars	96.00
Lemon Bar Trays, 24 bars	96.00
Raspberry Linzer Bars, 24 bars	96.00
Pecan and Orange Caramel Bars, 24 bars	120.00
Magic Bars (coconut, chocolate, nuts, and magic), 24 bars	120.00
<i>plus tax</i>	



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RENTALS

*The following are available for your event china needs~ many more options available please just inquire
All of the packages do include elegant disposable acrylic plate, cups, and silver looking cutlery*

These standard white dishes can be rented at 1.00 each piece!



Elegant flatware



Standard glassware



Fresh from the Kitchen has a wide selection to fit your taste and style preference.

Tables, chairs, and linens are also all available through us.

The above photos represent the dishes, cutlery, and glassware that can be rented to enhance your package.

LET'S HAVE FUN WITH COLOR, TEXTURE, AND DESIGN!



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Additions

At Fresh from the Kitchen we would be happy to assist you with rentals, linens, bar service, and desserts.

We offer custom solutions for your event.

If you do not see what you are looking for, please let us know so that we can meet your needs.

Vegan, Vegetarian, Gluten Free, and Heart Healthy available as well. Many are listed, just ask!

We are here to work with your taste preferences.

We keep up with all the trends and offer some fun options such as candy buffets, miniature dessert displays, and fun action stations to keep your guests engaged and intrigued.

Make your event memorable for years to come and give your guests *"a taste of perfection!"*

When you hire us you get the true Fresh from the Kitchen experience, complete with exquisite service, exceptional food, amazing quality, and foods free of hormones, pesticides, and additives. You get real food made fresh and homemade like it should be.

We host monthly tastings so you can see for yourself that you're booking with the best. Please check our website, or give us a call to schedule yours!





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TERMS & CONDITIONS

Our Food: All of our meats are hormone and pesticide free. We use all natural ingredients, fresh herbs, and local as well as organic foods. We rely on homemade food and uniqueness brought to every event.

Our Staff: Are professionally trained to arrive neat, clean, and with bright smiles to each event. Dressed in black button down shirts, black slacks, and a black apron, our staff is sure to impress while blending into the background.

Pricing: All of the following prices are subject to sales tax and a delivery fee based on mileage. The following menus do require a minimum of 15 guests. If your guest count falls below the minimum, 15% is added to the list price. Guest count can not fall below 10 guests. If your party has fewer than 10 guests, please contact us for a custom option.

602-694-2878 | info@freshfromthekitchenllc.com

These menus are for Monday through Friday service time, 6am to 3pm. Weekend service of these menus, or after hours service of these menus during the week incurs a 20% service charge. All of the menus are delivered in disposable containers with the appropriate disposable service ware, plates, cups, bowls, cutlery, and napkins as needed unless otherwise listed.

Regulations: Caterer shall not be liable for any damage in the event that performance shall be delayed or prevented by fire, flood, riot, strike, labor dispute, or natural disaster.

Should customer cancel the event for any reason whatsoever, customer shall be liable for all-out-of-pocket costs sustained by the caterer.

Caterer does not assume or accept any responsibility for damages to the location, loss of personal articles, or broken or unreturned rentals. All property of the client or venue will be protected to the best of our ability, but again, if any damage, loss, broken, or unreturned items/rentals occur, caterer is not liable.

As stipulated by the caterer's insurance, NO leftovers belong to the client. The client may not take leftovers with them from one location to another, nor does the caterer provide or pack disposable containers to make this feasible. Nor may the client supply such items to take the food with them. The *only* exception, is if said event has a refrigerator where the caterer can safely pack food in client's containers and place in a refrigerator immediately. This ensures safe food handling. Thank you for your cooperation.

No other food (such as appetizers, breakfast, lunch, or dinner items), may be provided by the client. All food must come through Fresh from the Kitchen LLC. This is a liability issue and an aesthetics issue. Thank you for your cooperation.

Cancellation: NO REFUNDS ON DEPOSITS. CANCELLATION: 90 DAYS PRIOR TO EVENT. AFTER 90 DAYS CLIENT IS RESPONSIBLE FOR BALANCE OF DEPOSIT. LATE PAYMENTS: PAYMENTS MADE AFTER THE DEADLINE WILL INCUR A 20% FEE ON TOTAL REMAINING BALANCE. PLEASE MAKE YOUR PAYMENTS ON TIME TO AVOID ANY LATE CHARGES

We accept : personal/business checks (\$50 fee on returned checks); cash ; money order; and credit/debit cards

A 4% processing fee is applied to all amounts that are paid with a credit/debit card.

Guarantee: We request the final guest count and payment balance seven days prior to the event. Menu price (per person), is based on your guest count. If the minimum guest count is reduced, we will adjust your menu price accordingly, but *only* if the adjustment is made prior to the final count deadline . If your count increases after you have given the final guest count, we will be happy to accommodate you as best as we can.

Gratuities: Any tips given to our wait staff is greatly appreciated and is according to the client's discretion. The service Charge is NOT a gratuity, but a standard industry expense that covers kitchen labor, catering supplies, transportation of the food (within in city limits), and overhead. A gratuity will be billed into corporate and social events requiring staff.