



Action Kitchen Lunch Menu

STATIONARY DISPLAYS

Please Select One

FLAT BREADS AND SPREADS

Flat Breads, Tortillas and Grissini Served with an Assortment of Spreads to Include: Selection of Artisan Crafted Bread Served with Creamy Garlic Herb Spread, Stilton and Hard Cider Fondue, Salsa Romesco Dip, and Flavored Olive Oils and Vinegars

ASSORTED CHEESE & FRESH GARDEN CRUDITE

An Assortment of Imported, Domestic and Farmstead Cheeses Served with Fresh Breads, Crackers with Seasonal Fresh Vegetables Served with Avocado Dip and Saffron Aioli

MEDITERRANEAN VEGETABLES

Baba Ganoush, Tabbouleh, Hummus, Olives, Oven Cured Tomatoes and Roasted Peppers Served with Grilled Flat Breads

Enhance your menu with:

TUSCAN ANTIPASTI

Imported Salami, Soprasatto, Balsamic Marinated Mushrooms, Marinated Tomatoes, Assorted Marinated Olives, Hot Stuffed Cherry Peppers, Fresh Mozzarella and Sharp Provolone, Hearth Baked Breads and Grissini

» priced per guest

Selection of One Stationary Display is Included your Lunch Menu Option



Collaborative Cuisine

In this scenario, the emphasis is on the delicious results of teamwork. We'll provide recipe cards based on the menu you've created in advance. Each team works closely with a chef, who guides and assists as needed.

Menu Options

» *priced per guest*

APPETIZERS

Please Select One

CHICKEN CHICKPEA AND PEARL ONION SOUP

Served over Israeli Couscous

FRESH PASTA

Served with Shrimp, Tomato Spinach and Garlic Butter Sauce

SPICED TOMATO TART

Served with Tomato Salad

STRAWBERRY & GOAT CHEESE BRUSCHETTA

Rucola Salad Tossed with White Balsamic, Shallots and Marcona Almonds

TOMATO SOUP with MINI GRILLED CHEESE

MAINE CRAB CHURROS

Chili Jam, Crab and Lime Mayonnaise, Mixed Leaf Salad

ENTREES

Please Select One

GARLIC AND SAGE GRILLED PORKLOIN

Celery Root Puree and Apple and Cabbage Slaw

JERK CHICKEN BREAST

Crisp Plantain, Sautéed Sweet Potatoes

BAKED RED SNAPPER FILET VERACRUZ STYLE

Spicy Black Beans

BEEF KEBABS with HARISSA

Lemon Rice, Grilled Naan Bread

GRILLED CHICKEN

Roasted Garlic, Pesto Oil, Panzanella Roasted Roma Tomatoes

MUSTARD GLAZED SALMON

Wild Mushroom Risotto, Braised Mustard Greens

DESSERTS

Please Select One

STRAWBERRY MILLE-FEUILLE

Strawberry Sauce

CHOCOLATE MOUSSE CAKE

Raspberry Sauce

STRAWBERRY BALSAMIC VINEGAR & MASCARPONE CRÈME PUDDINGS

All Interactive experiences include a Stationary Display, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea, Non-Alcoholic Beverages and a Take Home Apron

Enhance your menu with:

A Second Entrée can be selected for an additional » price per guest

A beer and wine bar can be added to your lunch experience. Ask your Sales Manager for pricing.



Action Kitchen Creative Cook-off - Lunch

Chef Guided Competitive Cooking Event

Perfect for groups with a slightly more competitive edge. This scenario leaves the recipe cards at the door.

We give each team a market basket full of identical ingredients. Each team plans and prepares its own dishes—with a chef by your side for expert advice. Some groups make the event even more fun with special awards for creativity, flavor, taste and more.

Chef's Market Basket

» *priced per guest*

Selection of Proteins to Include: Scallops, Shrimp, Slab Bacon, New York Strip Loin, Boneless Chicken Breast, Crab Meat

Chef's Platter of Desserts

All Interactive experiences include a Stationary Display, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea, Non-Alcoholic Beverages and a Take Home Apron

Enhance your menu (pre-selected)

To- Go Desserts

» *priced per guest*

A beer and wine bar can be added to your lunch experience. Ask your Sales Manager for pricing.