

LUNCH

m e n u

BOXED LUNCHES

Minimum order of 8 boxes per preparation

SANDWICHES & WRAPS

Includes fresh fruit, deli side, chips & dessert bite

Roasted Turkey & Brie red wine braised cranberry chutney, fresh arugula	\$16
Chimichurri Seared Pork house made chimichurri, blistered tomato, roasted garlic sauce, greens	\$15
Buffalo Grilled Chicken crumbled blue cheese, celery & ranch slaw, greens, fresh tomato	\$15
Roast Beef & Provolone caramelized onion cream, greens, tomato	\$16
Italian Club ham, salami, turkey, provolone, lettuce, tomato, giardiniera mayo	\$16
Veggie Greek hummus, cucumber, tomato, carrot, spinach, giardiniera chop, crumbled feta	\$15
Peppered Steak Tenderloin house made chimichurri, blistered tomato, roasted garlic sauce, greens	\$17
Turkey & Cheddar Club bacon, tomato, greens, and Dijon mayo	\$15
Grilled Chicken Pesto fresh pesto, roasted red bell pepper cream, provolone, tomato, greens	\$15
Southwest Pork Tenderloin grilled pork, sweet corn + black bean salsa, greens, cilantro, queso fresco	\$17
Roasted Salmon BLT lemon roasted salmon, crisp bacon, tarragon aioli, greens, tomato	\$18
Truffled Mushroom Stack onions, roasted red peppers, white cheddar, spinach, caramelized onion aioli	\$17

SALADS

Includes fresh fruit, deli side, chips & dessert bite

Extra Protein Add-On: Chicken (+\$2) Pork (+\$3) Steak (+\$4) Shrimp (+\$5)	
Strawberry Mista Salad mixed greens, strawberries, crumbled blue cheese, sliced almonds & bacon	\$16
Spring Citrus mixed greens, Seven Acres Farms micro greens, Cara Cara oranges, pomegranate seeds, and pistachios	\$15
Grilled Steak Tenderloin & Avocado greens, avocado, egg, fresh corn, tomatoes, Colby jack cheese, grilled onions	\$19
Summer Berry Crunch mixed greens + berries, pickled red onion, cucumber, toasted sunflower seeds	\$15
Italian Chopped mixed greens, salami, pepperoni, olives, cucumber, tomato, red onion, feta	(vegetarian \$14) \$16
Red, White & Blue mixed greens, chicken, strawberries, chevre, blueberries, scallions, pecans	\$17
Classic Caesar crisp romaine, fresh baked croutons, asiago, fresh lemon & cracked pepper	\$14
Candied Pecan & Apple mixed greens, Granny Smith apple, blueberries, blue cheese, candied pecans	\$16
Southwest Sweet Corn & Pork greens, corn & b. bean sauté, tomato, pickled red o's, avocado, queso fresco	(vegetarian \$15) \$17
Classic Cobb egg, bacon, crumbled blue, cheddar shred, tomato, cucumber, avocado	\$16
Roasted Beet & Avocado Salad mixed & micro greens, dried cranberries, pistachios, and asiago cheese	\$16

DELI SIDES

Bruchetta Pasta Salad
Mediterranean Orzo Salad
Broccoli Salad
Red Skin Potato Salad
Cole Slaw (Jalapeño or Traditional)
BLT Macaroni Salad

DESSERTS

Double Choc. Brownie Bite
Mini Choc. Chip Cookie
Caramel Blondie Bite
Buckeye Truffle (GF)
Choc. Orange Truffle (GF)
Lemon Raspberry Cookie

DRESSINGS

Balsamic Vinaigrette	Strawberry Poppyseed
Buttermilk Ranch	Chimmichurri Ranch
House Italian	Creamy Avocado
Classic Caesar	Thousand Island
Lemon Vinaigrette	Creamy Blue Cheese
Maple Balsamic Vin.	Honey Mustard

The
FoodSmiths

(614) 477-8030

PRIVATE & CORPORATE CATERING

EMAIL US

LUNCH

SLIDER SANDWICHES

Served hot, wrapped in checkered paper. Priced each. Minimum order of 12 per preparation.

Burgers & Beef

Keep It Simple	\$3.75
provolone or cheddar and slider sauce	
BBQ Bacon Cheddar	\$4.55
crispy bacon, sharp cheddar, and BBQ	
The French Onion	\$4.25
burger slider, braised sweet onions, Gruyere	
The Brie	\$4.55
roasted tomato jam, grilled scallion, arugula	
Bison Burger	\$5.45
white cheddar cabernet + caramelized onions	
Peppered Steak Tenderloin	\$5.25
thin sliced with roasted onion, bell pepper, jalapeños, smoked provolone	
Reuben Sliders	\$5.25
corned beef, sauerkraut, Swiss, Thousand Island, fennel butter	
Italian Meatball	\$4.25
hand-rolled with asiago & toasted provolone	

Chicken & Pork

Ham & Swiss	\$3.75
with Dijon mayo	
Pulled Pork	\$4.35
slow cooked BBQ, dill pickle coleslaw	
The Cuban	\$4.65
pork, ham, Swiss, pickles, yellow mustard	
Chicken Caprese	\$4.55
basil, tomato, provolone, balsamic glaze	
Buffalo Chicken	\$4.55
romaine, tomato, blue cheese, celery slaw	
Chicken Parmesan	\$4.85
crispy chicken, melted provolone, marinara	
BBQ Pulled Chicken	\$3.95
cheddar cheese and pickled red onions	
Taco Chicken Philly	\$4.25
peppers, onions, mushrooms, provolone	
Chicken Cordon Bleu	\$4.85
Dijon cream sauce, sliced ham, Swiss cheese	

Veggie & Seafood

Crab Cake	\$6.25
citrus caper remoulade and fresh arugula	
Roasted Salmon BLT	\$5.65
grilled salmon fillet, crisp bacon, tarragon aioli, greens, fresh sliced tomato	
Truffled Mushroom Stack	\$4.55
fresh herbs, seared onions, aged white cheddar, truffle oil	
Roasted Veggie Stack	\$4.25
seasonal veggies, grilled carrot steaks, feta	
Black Bean & Sweet Corn	\$4.25
roasted tomato aioli and cheddar	
Mushroom Cheesesteak	\$4.55
sautéed peppers, onions, mushrooms, provolone	

BUILD-A-BOWL

Delicious ingredients delivered separately to ensure every guest can completely customize their plate. Priced per guest. Minimum order of 12 servings.

Pasta & Tortellini

\$18

Includes:

- Noodles: Herbed Penne + 3 Cheese Tortellini
- Sauces: House Marinara, Creamy Alfredo, and Veggie Stock Reduction
- Proteins: Sliced Chicken + Grilled Sliced Italian Sausage
- Mix Ins: Seared Mushrooms, Fresh Spinach, Roasted Tomatoes
- Fresh Baked Bread + Butter

Taco Bar

starting at \$17

Includes: (see next page for choices)

- Two flour tortillas, per guest
- Seasoned Rice & Slow Cooked Black Beans
- Proteins: Two Basic (Premium upgrades available, see next page)
- Toppings: Choose three. (already includes sour cream + two hot sauces)
- Salsas: Choose two

See next page for Protein options and Guacamole & Queso add-ons!

Poke Bowls

\$24

Includes:

- Bases: Sushi Rice, Citrus Bruised Kale
- Protein: Grilled Chicken, Marinated Raw Tuna, Soft Boiled Eggs
- Mix Ins: Julienne Carrots, Pickled Red Onions, Cucumber Sticks, Microgreens, Avocado, Scallions, Toasted Sesame Seeds, Peanuts, Fresh Cilantro leaves
- Dressings: Spicy Mayo, Ponzu dressing, Wasabi Vinaigrette

Hibachi

starting at \$21

Includes:

- Bases: Choose Two: Steamed Rice, Fried Rice, Noodles
- Proteins: Sliced Steak Tenderloin + Grilled Chicken (can upgrade)
- Mix Ins: Veggie Medley: Mushrooms, zucchini, onions, baby corn, peas, and carrots (served warm)
- Cold Mix Ins: Pickled cabbage, Sesame kale, Shredded Cheese
- Dressings: Teriyaki dressing, Yum Yum Sauce, Spicy Sriracha

The
FoodSmiths

(614) 477-8030

● PRIVATE & CORPORATE CATERING ●

EMAIL US

TACOS

Includes two flour tortillas (per serving), seasoned rice, slow cooked black beans, two basic proteins, one warm veggie, three toppings, and two salsas. Also includes sour cream and two hot sauces.
Starting at \$ 16 / guest. Pricing for substitutions and add-ons included below.

BASIC PROTEINS

Choose two.
Add additional choices for +\$2/guest

- Tex Mex Ground Beef
- Shredded Salsa Chicken
- Grilled Fajita Chicken
- Pulled Pork Carnitas
- Seasoned Sofritas

PREMIUM PROTEINS

Sub for +\$2/guest; Add-on for +\$3/guest

- Shredded Birria Beef
- Sliced Fajita Steak
- Seasoned Seared Shrimp

VEGGIES

Choose one.
Add additional choices for +\$2/guest

- Fajita Veggies & Sweet Corn
- Sauteéd Birria Mushrooms
- Cumin Roasted Carrot Sauté

TOPPINGS

Choose three.

- Shredded Salad Greens
- Cabbage Slaw
- Pickled Red Onions & Jalapeños
- Crumbled Queso Fresco Cheese
- Shredded Cheddar
- Fresh Cilantro Leaves

SALSAS

Choose two.
Additional \$18/qt. Add chips \$15/24 svgs

- Traditional Salsa
- Fresh Cilantro Salsa
- Salsa Verde with Lime
- Fresh Avocado Salsa
- Black Bean & Mango Salsa
- Pineapple Peach Salsa

ADD-ONS

- | | |
|----------------------|-----------------|
| Guacamole + chips | \$ 24 / QT |
| Warm Queso + chips | \$ 18 / QT |
| Extra Tortilla Chips | \$ 15 / 24 svgs |

DESSERTS

Don't forget the sweet stuff! Priced each.

- | | |
|------------------------------------|---------|
| Churro Custard Crunch Dessert Cup | \$ 3.25 |
| Tres Leches Berry Dessert Cup | \$ 3.25 |
| Mexican Hot Chocolate Brownie Bite | \$ 2.15 |

The
FoodSmiths

(614) 477-8030

PRIVATE & CORPORATE CATERING

[EMAIL US](#)