

# LUNCH



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## BOXED LUNCHES

All boxed lunches come with a cookie\* and kettle chips

\*Sub cup of fruit

**Chef Zach's Chicken Salad** Chicken salad with grapes, walnuts, celery, and shredded romaine on wheat berry bread **\$15**

**Chopped Italian Sub** Italian meats, provolone, tomatoes, banana peppers, red onion tossed in olive oil and red wine vinegar on a baguette

**Grilled Chicken Wrap** Grilled chicken, spinach, feta, cucumber, and roasted red peppers with sundried tomato aioli

**Braised Beef Sandwich** Braised beef with caramelized onion, boursin, mixed greens served on a baguette

**Roasted Turkey Wrap** Turkey, avocado bacon mousse, tomato relish, and romaine lettuce

**Vegan Chickpea Salad Wrap**  
with celery, red onion, walnuts, and vegan mayo with romaine lettuce

## BOXED SALADS

**Caesar Salad with Chicken** **\$15**

**Rococo Love Salad** Fresh iceberg lettuce, salami, ham, provolone, tomato, raw garlic with red wine vinaigrette on the side

**Signature Salad** Spring mix with chickpeas, roasted red peppers, shredded carrots, cucumber, house seasoned pepitas served with a Dijon vinaigrette on the side

## BEVERAGES

Unsweet Iced Tea by the Gallon \$5

Lemonade by the Gallon \$5

Bottled Water \$1

Assorted Sodas \$2

# ENTREES

Add Garden or Caesar Salad for \$3  
Choice of 2 sides



<b>Grilled Chicken Breast</b>	\$14
Choice of sauce: Lemon Basil Cream   Apricot Riesling   Creamy Mushroom and onion   Smoked Gouda and Bacon Béchamel   Honey Dijon Garlic	
<b>Grilled Salmon</b>	\$16
Served with lemon & olive oil	
<b>Braised Beef with a red wine demi-glace</b>	\$16
<b>Grilled Pork Tenderloin</b>	\$14
Choice of Jerk BBQ, Apricot Riesling, Maple Dijon, Chimichurri, or Pan Jus (Natural Sauce)	

## STARCHES

## VEGETABLES

Mashed Potatoes

Seasonal Vegetables

Wild Rice

Green Beans with Grape Tomatoes

Orzo with Spinach and Parmesan

Glazed Carrots

Fancy Mac and Cheese

Asparagus (Additional \$3)



## DESSERTS

Fresh Baked Cookies	\$1
Brownies	\$2
New York Cheesecake	\$4
Chocolate Kahlua Cake	\$4

# LUNCH

Add a Garden or Caesar Salad for \$3



## BUFFETS AND BARS

<b>Baked potato Bar</b>	\$12
Whole baked potatoes with choices of sour cream, butter, cheddar, bacon, jalapenos, and green onion Add diced chicken for \$6 per person	
<b>Burger Bar</b>	\$13
Burger patty OR grilled chicken breast, lettuce, tomato, pickle slices, red onion provolone or cheddar cheese Mustard and mayo House seasoned potato chips	
<b>Pasta Bar</b>	\$14
Penne and tortellini, alfredo and marinara, grilled chicken and mini meatballs , grilled seasonal vegetables	
<b>Fajita Bar</b>	\$20
Corn and flour tortillas, marinated beef and chicken, peppers and onion, cilantro lime rice, black beans Chips, Salsa, Queso, and Guacamole	
<b>BBQ Buffet</b>	\$20
Chopped Brisket, grilled Chicken, housemade BBQ sauce, Texas toast, potato salad, coleslaw, baked beans, pickle and onion slices	

## VEGAN/ VEGETARIAN ENTREES

Sliced portobello with peppers, penne pasta, and chimichurri sauce	\$12
Chef Zach's Chickpea Curry served over cilantro jasmine rice	\$12
Grilled Eggplant with sundried tomato pesto with veggies over wild rice	\$12