



*Life is too short
for dull food!*

It is our pleasure to present...

Mershon's Corporate Menus

Our new **Gourmet- To-Go Menus** are sure to offer you , your businesses associates and colleagues a most fantastic business luncheon. Treat your Business Guests to the best and they are sure to enjoy every last bite!

GOURMET-TO-GO | CORPORATE MENU

BRING YOUR NEXT MEETING OR WORKING LUNCHEON UP A NOTCH AND IMPRESS WITH MERSHONS' NEW CORPORATE LUNCH MENUS. **GOURMET QUALITY, CORPORATELY PACKAGED AND BROUGHT TO YOU.**



ALL LUNCHESES COME WITH ASSORTMENT OF BREADS, BUTTER, DISPOSABLE PLATES, FORKS, KNIVES AND NAPKINS . ALL FOOD IS PACKAGED AND DELIVERED IN 'EASY CLEAN-UP', 'HASSLE-FREE' DISPOSABLE WARE.

COST PER PERSON FOR YOUR CHOICE OF MENU: \$14.95,
\$12.50 DELIVERY FEE ADDED TO ALL ORDERS.

Minimum of 30 guests.

Bourbon Chicken

Fresh Market Salad

Romaine and Iceberg lettuce with tomato, zucchini, cucumber, mushroom, black olive, cheddar and croutons. Complete with an herbed Ranch dressing.

Kentucky Bourbon Chicken

Boneless breast of Chicken, brined for 24 hours, grilled over an open flame and topped with a light bourbon-mushroom sauce. Served with **roasted Yukon Gold potatoes** and **fresh peas with basil and pearl onions**

S'More Brownies

Rich, dense chocolate cake laced with gooey marshmallow and crispy graham crackers. Sure to leave you wanting S'More'

Mojo Chicken

Caesar Limon

Romaine with shredded parmesan, croutons and toasted coconut. Limon Caesar Dressing.

Mojo Chicken

Boneless breast of Chicken, marinated with cumin, lime and cilantro. Grilled over an open flame and topped with our citrusmojo sauce. Served with **cumin scented basmati rice** and **sauteed zucchini, sweet potato and red bell pepper.**

Island Parfait

Layers of ripe mango and vanilla-coconut yogurt crowned with flakes of toasted coconut.

Blackened Salmon Linguine

Muffaletta Salad

Romaine, marinated olives, tomato, red onion, parmesan and herb-sesame croutons. Served with a roasted red pepper vinaigrette.

Blackened Salmon Linguine

Atlantic salmon filet dusted in Cajun spices and pan seared in a cast iron skillet. Served over **linguine with red bell pepper, mushroom and green onion in light white wine cream sauce.**

Bananas Foster Trifle

Caramelized bananas layered with cinnamon-vanilla whipped cream, topped with toasted Walnuts.



Mershon Catering & Event Design
918.747.0623

Prices subject to change. Sales Tax will be added to all orders.

Braised Beef

Blue Moon

Crispy Iceberg with tomato, bacon, roasted pecans, red grapes and crumbled bleu cheese. Pepper-bleu dressing.

Red Wine Braised Beef

Pinot noir and fresh herb marinated brisket slowly cooked until tender, then sliced and topped with natural juices. Served with **horseradish roasted red potato** and **fresh green beans with mushrooms and tomatoes.**

The Torte

Smooth peanut butter and rich chocolate combined in this dense flour-less' "cake"

Florentine Style Pork Chop

Mediterranean Salad

Baby spinach with tomato, toasted almonds, red onion and feta. Pomegranate vinaigrette.

Florentine Style Pork Chop

White wine and garlic brined chops grilled over an extremely hot flame and topped with a light basil-garlic sauce. Served with **roasted red pepper polenta cakes** and **sauteed mushrooms with spinach.**

Tiramisu

Delicious layers of coffee soaked lady fingers and mascarpone cream topped with cocoa and cinnamon.

Available Bottled Beverages

Please add \$1.85 per bottle ordered.

Jones Sodas
IBC Root Beer
Bottled Water
Vitamin Water
Bottled Tea

*call 918.747.0623
to Reserve
your Luncheon!*



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