



A Cut Above Catering

Corporate Menu

Specializing in executive catering, we offer our corporate clients an extensive selection of menu options, as well as a rotating Executive Cycle Menu.

12955 Old Meridian ST Suite 105
Carmel, IN 46032



Our scrumptious selections to start off the day.

A La Carte and Prix Fix Menus available.

Please give 48 hour notice.
Minimum of 12 guests.



A la Carte price/person

- \$2.00 Scrambled or Confetti Eggs
- \$2.50 Bacon, sausage, or ham
- \$1.95 O'Brien Potatoes or Hash brown Potatoes
- \$3.50 Buttermilk biscuits and Sausage Gravy
- \$3.00 Cinnamon French Toast
- \$3.25 Petite Belgium Waffles
- \$1.95 Fresh Fruit Salad

Platters serves 12-18

- \$29.95 Jumbo Muffins
- \$29.95 Bagels w/ Cream cheese and Jam
- \$31.00 Freshly Baked Petite Pastries
- \$21.50 Mini Muffins
- \$23.95 Petite Croissants
- \$17.95 Mini Bagels w/ Cream Cheese & Local Jam
- \$18.95 English Muffins or Buttermilk Biscuits w/ Local Jam & Sweet Butter



Prix Fix Menus

Combining our signature breakfast offerings, our chef-created menus will take you beyond "Continental Breakfast".

Signature Selections

\$8.95 /person

Choice of Three...

Freshly Baked Pastries
Petite Muffins

Mini Bagels w/ Cream Cheese & Local Jam

English Muffins
Buttermilk Biscuits
Petite Croissants

Includes

Fresh Fruit Salad

Choice of...

Coffee Service
Assorted Juices and Bottled Water

Bountiful Breakfast Buffet

\$13.95/person

Choice of...

Scrambled
Confetti Eggs

Choice of Two...

Bacon
Sausage
Canadian Bacon
Hash Brown Potatoes

Choice of Two...

Fresh Fruit Salad
Freshly Baked Pastries
English Muffins

more on **3**



Up the ante with our selection of quiches and casseroles.

**ALWAYS FROM SCRATCH.
Made fresh daily.**

Casserole & Quiche...\$14.25/person

Includes Fresh Fruit Salad & Your choice of Freshly Baked Pastries or Petite Croissants

Quiche

Lorraine
Mushroom & Cheddar
Spinach & Feta
Zucchini & Parmesan
Sausage, Bell Pepper & Sweet Onion

Frittata

Sweet Bell Pepper & Parmesan
Sausage, Portobello, Cheddar
Spinach, Tomato, Goat Cheese

Casserole

French Toast Bread Pudding
Blueberry Cream Cheese Strata
Maple Sausage Bread Pudding
Farmer's Breakfast Casserole
Chorizo & Potato Breakfast Casserole

**Please note:*

The number of choices available is based upon number of guests.

Breakfast on the Go...\$11.25/person

Includes Fresh Fruit Salad

Choice of Two...

English Muffin
Buttermilk Biscuit
Croissant
Flour Tortilla

Choice of Two...

Bacon
Sausage Patties
Canadian Bacon

Choice of...

O' Brian Potatoes
Hash Brown Potatoes
Hash Brown Patties

Includes...

Eggs
Assortment of Cheeses
Chef's Choice Sauces



Yogurt Parfait Bar

\$9.95/ person

Choice of...

Vanilla Yogurt
Greek non-fat Yogurt

Choice of...

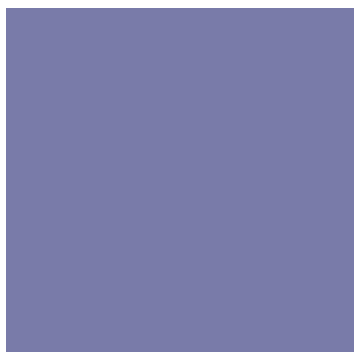
Petite Croissants
Mini Muffins
Mini Bagels

Includes...

Fresh Berries
Dried Fruits
Granola
Toasted Almonds

Coffee & Beverage Service

Coffee Service....\$2.50/person
Tea Service.....\$2.50/person
Bottled Water.....\$1.50 ea.
Assorted Juices.....\$1.75 ea.
Sparkling Punch.....\$20.00/gal.
Juice per Gallon.....\$18.00



Gourmet Boxed Lunch

The brown bag gets an UPGRADE

CUSTOMIZE your boxed lunch from our wide selection of sandwiches, wraps, and salads. All boxed lunches include kettle chips, fresh fruit salad, cookie, mini bottled water, condiments, and utensils.

\$12.00

**Number of selections available will vary based on quantity ordered. Inquire for details.*

Cold-Cut Classics

Roast Beef & Cheddar on Bolio Roll
Turkey & Provolone on Ciabatta
Ham & Cheddar on Croissant

Signature Sandwiches

California Club
Turkey, swiss, bacon, guacamole on Ciabatta
Italian Focaccia
Ham, salami & provolone on 3 cheese flatbread
Caprese
Fresh mozz, roma tomatoes, basil pesto
Chicken Salad on Croissant

Wraps

Thai Chicken
Roasted chicken breast, shredded carrots, scallions in a thai peanut sauce

Southwest Chicken
Roast chicken breast, black beans, caramelized corn, cheddar cheese in a spicy aioli

Veggie-terranean
Cucumber, red pepper, black olives, shredded carrot, feta cheese, balsamic vinaigrette

Salads

Garden Salad
Mixed greens with cucumber, tomato, shredded cheddar, herbed croutons

Caesar
Crisp romaine, cherry tomatoes, herbed croutons, parmesan cheese

Spinach Salad
Baby spinach, fresh strawberries, toasted almonds, goat cheese



Fresh Salad Bowls

Small \$34.00 | Large \$55.00

Garden Salad

Mixed Greens with Cucumber, tomato, shredded cheddar cheese, croutons

Caesar Salad

Crisp Romaine, cherry tomatoes, herbed croutons, parmesan cheese

Wedge Salad

Iceberg lettuce, crumbled bleu cheese, bacon, diced tomatoes w/ ranch dressing

Harvest Salad

Mixed greens, dates, dried apricots, sliced almonds, goat cheese

Spring Spinach Salad

Baby spinach, poached pears, toasted walnuts, dried cranberries, bleu cheese

Asian Salad

Crisp romaine, napa cabbage, mandarin oranges, crispy chow mein noodles, almonds, scallions, cilantro

Chop Chop Salad

Salami, black olives, diced tomatoes, mozzarella, parmesan cheese

*ADD CHICKEN sm \$6.00 | lg \$10.00

Dressings

Balsamic Vinaigrette
Buttermilk Ranch
Honey Dijon
Toasted Sesame
Poppyseed
Bleu Cheese
Caesar

Sandwich Platters

Sandwich Assortment

Black Forest Ham & Cheddar, California Club, Italian Focaccia, Roast Beef & Cheddar

Platter of 12 \$70.00

Platter of 25 \$126.00

Petite Chicken Salad

Tender roasted chicken is what makes our chicken salad so delicious. Even more so when it's piled on a buttery petite croissant

Half Platter (serves 10-15) \$45.00

Full Platter (serves 25-40) \$78.00

Mini Cold-Cut Sandwiches

Two-bite versions of our Signature and Cold-cut sandwiches, with House aiolis and spreads.

Half Platter (serves 10-15) \$35.00

Full Platter (serves 25-40) \$72.00

Snack Trays

The Cheese Plate

Brie, herbed goat cheese, assorted cubed cheese, red grapes, served w/ crackers

Platter (serves 15-20) \$62.00

Classic Crudité

Fresh seasonal veggies w/ choice of roasted red pepper hummus or dill dipping sauce

Platter (serves 15-20) \$55.00

The Tuscan Platter

Italian cured meats, cheeses, marinated baby portabellas, olives

Platter (serves 15-20) \$82.00



Each of our menu selections at A Cut Above Catering are hand-crafted by our chefs daily.

From salads and sandwiches, to our executive luncheon menu selections, we take pride in using only the freshest, highest quality ingredients.

A la Carte

Greek Pasta Salad

Tomatoes, cucumber, black olive, feta cheese

Serves 15-20 \$27.95

Southwest Pasta Salad

Corn, black beans, sweet peppers, cheddar cheese, spicy southwest dressing

Serves 15-20 \$29.95

Loaded Potato Salad

Baby Red potatoes w/ sour cream, crispy bacon, shredded cheddar, and sliced green onion

Serves 15-20 \$29.95

Dill Potato Salad

Baby Red potatoes in a creamy dill dijionaise

Serves 15-20 \$27.50



Our casual luncheon and dinner buffets range from comfort classics to your favorite regional and international cuisine.

**Custom menus available. Inquire to arrange a Chef consultation*

Italian Bistro

*served with crusty bread and butter
\$19.95 per person*

Choose one...

*Caesar Salad
Garden Salad*

Choose two...

*Baked ziti with Italian sausage
Grilled or Blackened Chicken Alfredo
Penne alla Vodka w/ chicken
Vegetable Lasagna
Meat Lasagna*

Pan Asian Cuisine

*served w/ vegetable egg rolls and cucumber Asian salad
\$21.95 per person*

Choose one...

*Steamed Rice
Chicken Fried Rice*

Choose two...

*Teriyaki Chicken
Coconut Shrimp
Korean Beef
Spicy orange pork*

Latin Classics

*served with flour tortillas, chips and black bean salsa
\$19.95 per person*

Choose one...

*Steak w/ Chimichurri Sauce
Mojo Pulled Pork*

Choose two...

*Charro Beans w/ bacon
Roasted Peppers and Tomatoes
Spanish Rice
Cumin Scented Rice*

**ask about our rotating corporate menu
starting at \$9.95*

Taco Bar

\$14.50 per person

*Grilled mesquite chicken and spicy ground sirloin
Served with flour tortillas, cilantro rice, cumin black beans, sour cream, salsa, and shredded cheddar*

Fajita Bar

\$17.95 per person

*Grilled mesquite chicken and flank steak with roasted peppers and onions
Served with flour tortillas, cilantro rice, cumin black beans, sour cream, salsa, and shredded cheddar*

Add chips, guacamole and queso \$2.50 per person



Home Cookin'

\$17.95 per person

*Homemade meatloaf and fried chicken cutlets
Served with smashed potatoes, macaroni and cheese, and green bean casserole*

Backyard BBQ

\$14.95 per person

*Beer Brats w/ caramelized onion and pulled pork sliders
Served w/ pasta salad or potato salad, coleslaw, and bourbon baked beans*

Baked Potato & Chili Bar

\$14.50 per person

*Idaho baked potatoes with butter, sour cream, shredded cheddar, jalapenos, black olives, green onion, ham, turkey, and bacon.
Served with homemade Chili and oyster crackers*