



Nibbles

20 S. 1st St
Miamisburg, OH 45342
(937)802-0891

express Series

Corporate Luncheon/Meeting Menus
Starting at just \$17 per person!*

All menus include:

- Disposable plates, napkins, cutlery
- Menu planning & coordination services
- Buffet set-up

Drop-off service with disposable serving platters (and warmers if required) is an additional \$50.

Full-service staffed buffet which includes our First Class clean-up and take-away (including packaging of leftovers) is also available. *(Call us for a quote.)*

*25 person minimum

Menu #1

Chef's Signature Salad
Chicken Picatta
Bowtie Pasta with creamy alfredo sauce
Vegetable Medley
Bread basket

Menu #2

Chef's Choice signature salad
Herbed oven-roasted chicken
Buttered Parsley Egg Noodles
Haricot vert with caramelized shallot
Dinner rolls with herbed butter

Menu #3

Hummus dip with veggies and pitas
Balsamic Marinated Chicken
Garlic smashed potatoes
Thyme roasted carrots

Menu #4

Muffaletta Sandwich
Spinach salad with fresh berries, blue cheese, almond
Orzo salad with tomatoes, red onion, basil, feta
Fresh Fruit Bowl

Menu #5

Apple Cole Slaw
Roasted Pork Loin in sherry sauce
Sweet Potato Casserole
Green Beans with shallots
Rolls with butter or corn muffins with honey butter

Menu #6

Veggie platter with herb ranch dip
Mixed Greens Salad with tomato and cucumber
Ranch and balsamic vinaigrette
Pulled Pork Sliders with BBQ sauce
Sour cream and dill potato salad
Creamy homemade Mac & Cheese

<p style="text-align: center;">Menu #7</p> <p style="text-align: center;">Select 2 Deli sandwich options</p> <ul style="list-style-type: none"> • Chicken Salad Croissant • Roast Beef with roasted peppers and horseradish • Turkey with tomato and chipotle-mayo • Grilled Veggie & hummus wraps <i>(vegetarian/vegan)</i> <p style="text-align: center;">Select 3 Salads/Sides</p> <ul style="list-style-type: none"> • Spinach salad with fresh berries, feta, almonds • Sour cream & dill potato salad • Orzo pasta salad • Thai Noodle salad with Cilantro, soy, peanuts • Broccoli salad with bacon, red onion, raisins 	<p style="text-align: center;">Menu #8</p> <p style="text-align: center;">Southwestern Burrito/Bowl Bar Braised shredded pork and seasoned grilled chicken Fresh Pico de Gallo & Tortilla Chips Cilantro Lime Rice Black Beans Flour & Corn Tortillas Lettuce, Cheese, Tomato</p>
<p style="text-align: center;">Menu #9</p> <p style="text-align: center;">Chopped Wedge Salad Apple-Raisin Cole Slaw Braised Pork Shoulder in jus Corn Pudding Herb Roasted Carrots</p>	<p style="text-align: center;">Menu #10</p> <p style="text-align: center;">Chopped Cole Slaw Sour cream & dill potato salad Country Ribs Braised in BBQ sauce Country green beans Corn Pudding</p>
<p style="text-align: center;">Menu #11</p> <p style="text-align: center;">Asian Pasta Salad with sesame & cilantro Grilled Sliced Chicken Breast Grilled Vegetable Platter & herbed Greek yogurt dip Broccoli, Raisin, Bacon salad Sweet and sour dressing Gourmet Hummus Platter with pita wedges</p>	<p style="text-align: center;">Menu #12</p> <p style="text-align: center;">Chopped salad with tomato, cucumber, croutons Braised Beef in red wine-demi sauce Buttered Egg Noodles with Parsley Glazed Carrots Dinner rolls and butter</p>
<p style="text-align: center;">Menu #13</p> <p style="text-align: center;">Spinach Salad with feta, red onion, tomato Chicken Marsala with mushrooms Roasted Rosemary Potatoes Green Beans with shallots</p>	<p style="text-align: center;">Menu #14</p> <p style="text-align: center;">Chopped Romaine Salad Caprese Platter with Fresh Mozzarella Baked Ziti & Sausage – or – Pesto Cream Pasta Zucchini with tomatoes and parmesan Bread with garlic-herbed butter</p>

Please contact us with any questions!
 We are happy to work with you to create a custom menu designed to meet your budget for any event!