

## SEASONAL STARTERS

All prices include serving & eating utensils.

### *Prosciutto & Brie* SLIDERS

Thinly sliced prosciutto, onion jam, brie & Wired cranberry chutney served on house made focaccia bread

SERVES UP TO 16 **\$57.25**

### *Italian* GRAZING BOARD (N)

Hardwood smoked ham, Genoa Salami, fresh mozzarella, Kalamata olives, roasted tomatoes, marinated artichokes, grilled zucchini, salted almonds, Romesco sauce & toasted crostini

SERVES UP TO 20 **\$98.95**

## SEASONAL A LA CARTE ENTRÉES

All prices are per tray and include serving utensils, eating utensils, plates & napkins. Items can be packaged buffet style or individually for an additional charge of \$2.95 per person. Vegetarian protein substitute available upon request.

### *Butter Roasted* TURKEY

Slow roasted turkey served w/pan gravy & Wired cranberry chutney

### *Maple Rosemary* GLAZED HAM

Slow roasted spiral ham glazed w/maple rosemary sauce & served w/side of Dijon mustard

### *Pan Seared* SIRLOIN STEAK

Pan seared sirloin steak seasoned w/garlic, thyme & rosemary, served sliced

### *Half PAN*

Serves up to 10

**\$94.95**

**\$86.25**

**\$142.95**

### *Premium Steak* TOPPINGS

\$12 PER TOPPING (SERVES UP TO 10)

GARLIC PARMESAN BUTTER  
CHILI LIME BUTTER  
CHIMICHURRI  
BALSAMIC REDUCTION



## SEASONAL A LA CARTE SIDES

All prices are per tray and include serving utensils, eating utensils, plates & napkins.

### *Garlic Herb* GREEN BEANS

Sautéed green beans tossed w/garlic herb compound butter

*Half PAN* (serves up to 24) **\$46.75**

### *Classic Mashed* POTATOES

Creamy mashed golden potatoes seasoned w/house seasoning & butter

*Half PAN* (serves up to 24) **\$39.15**

### *Sweet Sausage* STUFFING

Sweet Italian sausage tossed w/celery, onion, garlic, herbs & croutons

*Half PAN* (serves up to 24) **\$54.95**

### *Seasonal* VEGGIES

Chef selected seasonal veggies prepared steamed or roasted, tossed in garlic oil & house seasoning

*Half PAN* (serves up to 24) **\$52.55**

### *Crispy Potato* LATKES

Crispy potato pancakes served w/applesauce

*Half PAN* (serves up to 24) **\$32.00**



# *Lunch Wired*® CORPORATE CATERY HOLIDAY MENU

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## SEASONAL BOXED LUNCHES

All prices are per person and include eating utensils & napkins  
Bread Options: Challah, Wheat, Focaccia, Croissant, Udi's Gluten Free (+\$3.25)

### *Turkey Hangover* SANDWICH

\$17.65

Oven roasted turkey breast, Wired cranberry chutney, sweet sausage stuffing, Swiss cheese & mayo on a freshly baked baguette served w/Wired chips & cookie

**BOXED  
LUNCH** *Upgrades*

\$2.15

WIRED SLAW  
SPICY SLAW

\$3.95

MINI WIRED GREENS  
MINI CAESAR

\$2.25

BROWNIE  
LEMON BAR  
PEANUT BUTTER BAR

## SEASONAL DESSERTS

All prices are per tray and include serving utensils, eating utensils & napkins.

### *Harvest* HAND PIES

Wired pastries filled w/pumpkin cinnamon, spiced apple & tart cherry

*Small* TRAY (serves up to 10) **\$42.25**

*Medium* TRAY (serves up to 20) **\$77.50**

*Large* TRAY (serves up to 30) **\$111.65**

### *Rocky Road* BROWNIES

Triple chocolate brownies w/marshmallows, candied walnuts & caramel

*Small* TRAY (serves up to 10) **\$46.25**

*Medium* TRAY (serves up to 20) **\$85.95**

*Large* TRAY (serves up to 30) **\$123.25**



WE REQUIRE A 3 DAY  
NOTICE FOR ALL HOLIDAY  
ORDERS. CHAFING DISHES  
& LINENS ARE AVAILABLE  
UPON REQUEST!



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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISKS OF FOODBORNE ILLNESS. MANUFACTURED IN A FACILITY THAT ALSO PROCESSES: MILK, FISH, EGG, WHEAT, PEANUTS, SOY, SESAME, ALMONDS AND WALNUTS