

**Breakfast Menu**  
**Minimum Order 50 Guest**

- Morning Combo** 7.25  
 An Assortment of Pastries, Muffins and Croissants served with Fresh Seasonal Fruit w/Premium Orange Juice
- Sunshine Breakfast** 9.95  
 Biscuits, Scrambled Eggs, Bacon Strips or Sausage, Diced Potatoes or Southern Grits (minimum-25 people)

**Beverages**

- Tropicana Orange Juice** 1.75ea  
**Milk (1/2 pint)** 1.25ea  
**Iced Tea** 15.00G  
**Assorted Soft Drinks** 1.25ea  
**Bottled Water** 1.50ea  
**Disposable Coffee Service (50 Minimum)** \$1.75

**Desserts and Custom Cakes**

- Louisiana Bread Pudding (Serves 10-12)** 29.95  
**Assorted Cookie Platter (20 Cookies)** 29.95  
**Brownie Platter (20 Brownies)** 29.95  
**Praline, Turtle & Shades Cheesecake** 48.95  
 (Requires 48 Hours Notice)  
**Deluxe Dessert Tray** 34.95  
 (Assorted Cookies & Brownies)

Payment Required in Advance  
 24 HOUR NOTICE REQUIRED FOR ALL ORDERS  
 EXCEPT WHERE NOTED

**PRICE DOES NOT INCLUDE DELIVERY OR EQUIPMENT**  
 PLEASE ADD 8.25% SALES TAX

ALL MAJOR CREDIT CARDS ACCEPTED.

FREE DELIVERY TO TEXAS MEDICAL CENTER

**Box Lunches, Salad and More...**  
**Minimum 5 Sandwiches Per Selection**  
**\$350.00 Minimum Order**

**We Proudly Serve Gourmet Boar's Head Deli Meats & Cheeses**

- Lemond Hoagie** 8.50  
 Choice of Mesquite Smoked Turkey or Honey Ham served on Deli Bread with Swiss Cheese.  
 Served with Chips, Cookie and a Pickle Spear.  
**Roast Beef & Albacore Tuna Add \$1.00**

- Deluxe Box Lunch** 10.95  
 Choice of Mesquite Smoked Turkey, Honey Ham, Roast Beef or Blackened Chicken Salad served on Hoagie Bread with Swiss Cheese, Pasta Salad, Cookie and Fruit Cup.

**Salads**  
**Minimum 5 Salads Per Selection**

- Chef's Salad** 8.25  
 Sliced Turkey & Ham served on Mixed Greens, Tomatoes, Cucumbers and Jack and Cheddar Cheese.

- Farmers Market Salad** 7.95  
 Romaine and Green Leaf Lettuce, topped off with Tomatoes, Cucumbers, Broccoli, Purple Onions, Mushrooms, and Croutons.

- Personal Fruit & Cheese Platter** 8.95  
 Fresh Seasonal Fruit with assorted Domestic Cheeses

- Merinda's Chicken BLT Salad** 8.95  
 Grilled Chicken, Mixed Greens, Diced Tomatoes, Bacon, Red Onion, Eggs, Jack and Cheddar Cheese served with Honey Creole Vinaigrette

- Grilled Chicken Caesar Salad** 8.95  
 Marinated Grilled Chicken Breast with Romaine Lettuce, Parmesan Cheese, Caesar Dressing, and Croutons.

- Blackened Chicken Salad Platter** 9.50  
 Blackened Chicken Salad Served with Fruit & Salad Greens.

- Grilled Shrimp Salad** 11.95  
 Perfectly Grilled Shrimp (5) with Red Peppers served on Romaine Lettuce.

**Luncheon Entrees**

(All Luncheons served with Starch, Vegetable, Fresh Garden Salad, Rolls and Butter)

Minimum Order 30 Guests Per Selection  
 Includes Plates and utensils with serving items.

- Herb Roasted Chicken** 10.25  
 Bone-In Chicken Golden Brown, Seasoned with House Blend of Italian Herbs.

- Blackened Chicken Breast** 9.95  
 Boneless Chicken Breast Prepared with Spicy Creole Seasonings topped off with a Mushroom Butter Wine Sauce.

- Grilled Margarita Chicken** 9.95  
 Grilled Marinated Chicken Breast served with Julian Cuts of Red and Green Peppers, in a Margarita Sauce.

- Chicken Marsala** 10.25  
 Grilled Chicken Breast with Penne Pasta and Alfredo Sauce.

- Pecan Crusted Chicken** 11.95  
 Deep Fried Chicken Breast encrusted with Pecans

- Cajun Fried Chicken** 9.50  
 Louisiana Herbs and Spices brings Life to this Traditional Southern Favorite

- Linguine and Meatballs** 9.25  
 Classic Hand Roll Meatballs serve with Marinara Sauce, Linguine and Garlic Bread

- Teriyaki Salmon** 11.95  
 Marinated Salmon topped off With Pineapples, Peppers and Onions.

- Blackened Catfish** 13.50  
 Creole Specialty topped off with Crawfish Cream Sauce

- Lasagna** 9.95  
 Home-style Lasagna Layer with Three Cheeses and Meat Sauce

- Creole Meatloaf with Wild Mushrooms** 9.95  
 A Traditional Blue Collar Special with a Mushroom Medley and Brown Sauce.

- "Texan" Beef Tips** 10.95  
 Spicy Strips of Tender Beef, Onions, Red and Green Peppers reduced in a Classic Hungarian Brown Sauce served with Rice.

## Buffets and Specialty Items

Minimum 30 Guest

### Boar's Head Deli Buffet 11.95

Smoked Turkey, Roast Beef, and Ham served with Swiss and American Cheese. Assorted Deli Bread, Lettuce, Tomatoes, Pickles, Mild Peppers and Assorted Condiments, Spiral Pasta Salad and Fresh Garden Salad with Assorted Dressings.

### Soup and Salad Bar 10.95

Your choice of Potato, Chicken Pasta, Beef Vegetable or Tomato Basil served with French Bread and Fresh garden Salad.

### Blue Collar Buffet 12.95

Baked Chicken, Fried Chicken or Grilled Chicken Breast, Texan Beef Tips served with Garlic Mashed Potatoes, Smothered Green Beans and Fresh Garden Salad. \*

### Texan BBQ Buffet 12.50

Choice of 2 Meats (Brisket, Chicken and Sausage, served with Baked Beans & Potato Salad

### Grand Fajitas Buffet 13.95

Chicken and Beef Fajitas, Spanish Rice, Beans Flour Tortillas and Assorted Condiments

### Mardi Gras Food Festival 13.95

Choice of 2 (Shrimp Creole, Gumbo Red Beans & Sausage), Steamed Rice, Vegetable Selection, Creole Slaw or Garden Salad

### Italian Food Festival 13.50

Choice of Two (Meat or Vegetarian Lasagna, Penne Pasta With Chicken or Shrimp, Grilled Vegetables & Garden Salad

## Soups and Gumbo

(Quart Pricing)

Minimums Apply

### Chicken and Sausage Gumbo 15.95

### Seafood Gumbo 19.95

## Starch and Vegetable Selections

Garlic Roasted Potatoes

Rice Pilaf

Dirty Rice

Creole Green Beans

Green Been Amandine

Steamed Aromatic Rice

Grilled Vegetable Medley

Pan Fried Cabbage

Medley of Broccoli, Cauliflower and Carrots

Garlic Mashed Potatoes

## Party Platters

Minimum Order \$350.00

	Small	Large
Vegetable Platter	24.95	39.95
Fruit and Cheese Platter	29.95	59.95
Blackened Chicken		

Petite Sandwich Platter

\$32.95

(Ham, Turkey & Roast Beef- 20 Sandwiches)

Each Additional Sandwich \$1.50

Petite Blackened Chicken Salad Sandwiches -\$42.95

(20 Sandwiches)

Each Additional Sandwich \$1.95

Boiled Shrimp Platter

\$22.95 Per Pound

(Serves 4-6)

Please Note

Small Platters serve 18-20, Large Platters serve 35-40

SERVING UTENSILS AND PLATES ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

LEMONDCATERING.COM

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

L e m o n d  
new world cuisine 

# Catering Menu

HUB CERTIFIED  
HMBC CERTIFIED

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lemondcatering.com