

Ordering lunch for the office is easy as...

\$8 per person!

1

SELECT AN ENTREE

- OVEN ROASTED CHICKEN BREAST**
Citrus herb balsamic marinade = perfection.
- SMOKED PULLED CHICKEN**
Cooked slow and low 'till it falls off the bone.
- FIRE BRAISED CHICKEN**
Extreme heat and a little char to seal in the flavor.
- BAKED CHICKEN SKEWERS**
Plump, juicy and ready to be sauced.
- GRILLED SKIRT STEAK**
Seasoned, seared and sliced thin.
- NEVER FROZEN JUMBO SHRIMP**
Oxymoron, yes, but these are trying hard to fight it.
- 24HR BRAISED BEEF ROAST**
Three words: "this is awesome!"
- CENTER CUT PORK CHOPS**
Thick, juicy and trimmed perfectly.
- ST. LOUIS STYLE RIBS**
We babysit these with an hourly basting.
- GUMBA MEATBALLS**
Don't let the name fool you, try them with any sauce.
- DAILY FRESH TILAPIA**
Filletted in our kitchen to order.

2

ADD A SAUCE

- SK! SIGNATURE SAUCE**
Light and creamy blend of six cheeses and herbs.
- MUSHROOM BURGUNDY MARSALA**
Try our twist on a classic favorite.
- SWEET HEAT BBQ SAUCE**
Perfected over 7 years and guaranteed to enjoy.
- A LITTLE SOUR, A LITTLE SWEET**
Chicken, shrimp, awesome on ribs and meatballs.
- ROASTED RED PEPPER TOMATO AND GOUDA**
So good we also serve it straight up as a soup.
- LET IT SPEAK FOR ITSELF NO SAUCE, PLEASE**
We will not be insulted – sometimes less is better.
- SOUTHWEST CREAMY CHIPOTLE**
Mild but wild sauce is chief of the kitchen.
- LEMON GARLIC HERB**
Healthy and light addition to chicken, fish or shrimp.
- CREAMY GARLIC FLORENTINE**
Okay this one has a lot of calories but get it anyway.
- SLOW ROASTED VEGETABLE SAUTÉE**
Amazing flavors that fresh vegetables add to any dish.
- AUTHENTIC ITALIAN MARINARA**
The old country called and asked for our recipe.

3

CHOOSE 2 SIDES

- Mac n' 6 Cheeses
- Five Rice Fusion
- Southwest Beans
- Garlic Mashed Potatoes
- Mediterranean Pasta
- Parmesan Rosemary Potatoes
- Julienne Vegetables
- Green Bean Almondine
- Creamed Spinach
- Broccoli Casserole
- Corn on the Cob
- Fresh Steamed Vegetables
- SK! House Salad
- Original Chicken Cobb
- Chopped Fruit and Nut Salad
- Classic Caesar Salad
- Greek Salad
- Fully Loaded Chef Salad
- Shrimp and Corn Chowder
- Broccoli Cheddar Soup
- Classic Minestrone
- Roasted Tomato Bisque
- Beef and Bean Chili
- Chicken and Sausage Gumbo

Additional sides \$1.50 per person



SAUCY KITCHEN
BUILD A BETTER LUNCH

THINK OUTSIDE THE BOX

EMAIL YOUR ORDER TO
ORDERS@THESAUCYKITCHEN.COM
OR CALL 904-600-5220



PREFER SANDWICHES?

GOURMET SANDWICH PLATTER

Small (8-12)

\$70

Large (16-20)

\$130

- Sun Dried Tomato Grilled Chicken Breast on Ciabatta Bun
- Roasted Turkey Breast and Smoked Gouda inside Tomato Basil Wrap
- Spiral Sliced Honey Ham and Colby Jack Cheese on French Bread
- Seasonal Vegetables and Borsini Cheese inside Whole Wheat Flat Bread
- Prime Roast Beef and Fresh Mozzarella on Herb Focaccia
- Italian Club, Smoked Provolone and Tomato Bruschetta on Hoagie

Includes individual wrapped sandwich halves with chips and pickles.

Add:

- Greek Pasta
- Red Skin Potato
- Vegetable Tortellini
- Fruit and Nut
- House, Greek or Caesar Salad

Small (8-12)

\$15

Large (16-20)

\$25



DON'T FORGET DESSERT!

Small (8-12) Large (16-20)

THE DESSERT PLATTER\$15 \$25
Cookies, Brownies, MoonPies, Lemon Bars and Cannolis.

FRESH FRUIT PLATTER\$20 \$35
Fresh Seasonal Berries, Melons, Fruits and Yogurt Dip.

SK! SIX PACK\$9
Peanut Butter Cup, Key Lime, Berries and Cream, Apple Cobbler, S'mores and Banana Cream. Choose Assorted or Single Flavor.

Afternoon snacks available

Movie Theatre - Ice Cream Sundaes - Carnival Time

THIRSTY?

½ Gal. Gal.

FRESH BREWED SWEET TEA\$4\$8

FRESH BREWED UN-SWEET TEA\$4\$8

SK! STRAWBERRY LIMEADE\$5\$10

*Not sure what to pick?
Let our chef create for you!*



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Email your order to
orders@thesaucykitchen.com
or call 904-600-5220

