LuBren's Authentic Southern Cuisine

Corporate Lunch Catering Menu & Pricing

Chef-prepared authentic Southern cuisine for corporate events and team lunches
Minimum Order: 25 people | 48-hour advance notice required
(More menu options are available upon request)

ESSENTIAL PACKAGE

$25 per person

Choose up to one entrée for your group:

- Hand-Breaded Chicken Tenders or Grilled Chicken Tenders
- Crispy Southern Fried Chicken (bone-in) or Baked Chicken
- Chicken Alfredo Penne Pasta, add Shrimp for $2.99pp
- Memphis-Style Barbecue Pulled Pork or Chicken
- Grilled Boneless Chicken Breast with BBQ Honey Maple & Applewood
- Lemon Thyme Chicken Cutlets

Includes:

- Garden Salad with choice of 2 dressings (Ranch, Italian, Caesar or House Dressing)
- **Choice of one Starch:** Classic Mashed Potatoes, Yellow Rice, Wild Rice, White Rice, Classic Mustard Potato Salad, Mac & Cheese or Broccoli Rice & Cheese
- **Choice of one Vegetable**: Stir-Fry Vegetable, Seasoned Green Beans, Steamed Broccoli, Vegetable Medley, Cob Corn, Creamed Corn, Mexican Corn, Cole Slaw or BBQ Baked Beans
- Dinner Rolls, Biscuits, Garlic Bread Sticks or Cornbread Muffins
- Sweet/Unsweet Tea or Lemonade & Water
- Disposable Plates, Utensils and Napkins
- Full Setup, and Breakdown

Perfect for: Regular team lunches, casual meetings, budget-conscious events

EXECUTIVE PACKAGE (MOST POPULAR)

$35 per person

Choose up to 2 entrées for your group:

- Crispy Southern Fried Chicken (bone-in) or Herb Roasted Chicken
- Chicken Alfredo Penne Pasta, add Shimp for $2.99pp
- Hearty Meatloaf Topped with a Tangy Rich Tomato Sauce or Brown Gravy
- Lasagna (Meat Sauce or Vegetable)
- Memphis-Style Barbecue Pulled Pork or Chicken
- Mom's Pot Roast with Carrots, Onion, and Potatoes in a Savory Brown Gravy
- Marinated Bourbon Chicken, Cutlets
- Garlic Lemon Roasted Chicken, Green Onion, Chickpeas Puree, Pickled Onion

Includes:

- Caesar Salad or Garden Salad with Choice of two Dressings (Ranch, Italian, Caesar or House Dressing)
- **Choice of one Starch**: Mac & Cheese, Dirty Rice, White Rice, Corn Pudding, Scalloped Potatoes, Mashed Potatoes, Tri-Color Herb Roasted Potatoes
- **Choice of 2 Vegetables:** Collard Greens (Smoked Ham Hocks), Green Beans, Candied Yams, Molasses Glazed Carrots, Steamed Broccoli, Cob Corn, Creamed Corn, Whole Kernel Corn, Cole Slaw or BBQ Baked Beans
- **Choice of one Bread:** Dinner Rolls, Biscuits, Garlic Bread Sticks or Cornbread Muffins
- **Choice of one Desserts**: Banana Pudding, Peach Cobbler, Ultimate Chocolate Cake, Caramel Cake, Mini Cheesecakes, Mini Brownies, Key Lime Pie or Assorted Cookies
- **Beverage:** Sweet/Unsweet Tea or Lemonade & Water
- Premium Disposable Tableware and Napkins
- Full Setup, and Breakdown

Perfect for: Client meetings, quarterly reviews, employee appreciation events

PREMIUM EXPERIENCE

$45 per person

Choose up to 3 premium entrées:

- Shrimp & Creamy Cheesy Grits
- Herb Crusted Baked Tilapia in Lemon Butter Sauce
- Garlic Lemon Roasted Chicken, Green Onion, Chickpeas Puree, Pickled Onions
- Chicken, Legs and Thighs, Curry Caribbean Rub, Served in its Own Jus
- Coffee Rubbed Roasted Beef Brisket, Slow Roasted, Served in Its Own Jus
- Sauté Boneless Pork Chop
- Cajun Pasta with Grilled Chicken, (add Shrimp $2.99)
- Herb Rubbed Flank Steak

Includes:

- Choice of Premium Salad: Garden Salad, Caesar, Chunky Garden Salad, Fruit Salad
- **Choice of Two Starches**: Smoked Gouda Mac & Cheese, Collard Greens, Roasted Asparagus/Brussel Sprouts, Roasted Sweet Potatoes, Au Gratin Potatoes, Wild Rice Pilaf, Yellow Rice, Dirty Rice, Brown Rice/Quinoa, Garlic Herb Roasted Tri-Color Potatoes
- **Choice of Two Vegetables:** Steamed Broccoli, Collard Greens, Green Beans, Sweet Potato Mash, Molasses Glazed Carrots, Sweet Kernel Corn, Italian Spinach
- Artisan breads: Dinner Rolls & Cornbread & Honey Butter
- Premium Disposable Tableware & Napkins
- **Choice of Two Desserts**: Banana Pudding, Peach Cobbler, Ultimate Chocolate Cake Caramel Cake, Mini Cheesecakes, Mini Brownies, Key Lime Pie or Assorted Cookies
- **Full Beverage Service**: Sweet Tea, Lemonade, Coffee Service, Infused Water
- Premium Disposable Dinnerware
- Full Setup, Service, and Breakdown

Perfect for: Executive meetings, client entertainment, board meetings, special corporate events

INDIVIDUAL BOX LUNCHES

$18 - $28 per box | Minimum 10 boxes

Southern Classic Box - $20

- Choice of: Hand-Breaded Chicken Tenders, BBQ Pulled Pork or Chicken Sandwich
- Mac & Cheese or Potato Salad
- Cole Slaw
- Cornbread Muffin & Honey Butter
- Peach Cobbler or Chocolate Chip Cookie
- Chips
- Bottled Water or Canned Drink

Executive Box - $28

- Choice of: Fried Chicken (2 pieces), Veggie Jambalaya, Blackened Salmon or Bourbon Chicken
- Two sides: Mac & Cheese, Green Beans, Mashed Potatoes, Cob Corn or Tossed Salad
- Dinner Rolls or Cornbread & Honey Butter
- Banana Pudding or Peach Cobbler
- Bottled Water or Canned Drink

Deli Delight - $18

- Over-Stuffed Gourmet Deli Sandwiches made on Assorted Bread, Rolls, or Tortilla Wraps. **Choice of** Roast Beef, Turkey, Italian Combo, Tuna Salad, Ham & Swiss, or Shredded Grilled Chicken. *(Vegetarian Sandwiches and Wraps are Available on Request).*
- Includes Homemade Potato Salad, Creamy Cole Slaw, or Garden-Fresh Pasta Salad.
- Bottled Water or Canned Drink

Perfect for: small meetings, delivery to individual offices, grab-and-go events

SPECIALTY FOOD STATIONS

Add to any package or order separately

Gourmet Mac & Cheese Bar - $8 per person

Gourmet Macaroni & Cheese Bar
Cavatappi Pasta in a Creamy Cheesy Sauce, Blended with White Cheddar, Gruyere and Havarti Cheese or the Classic Abraham Lincoln Mac & Cheese: Served with a Variety of Toppings including: Sauteed Mushrooms, Cheddar Cheese, Bacon Crumbles, Seasoned Breadcrumbs, Caramelized Onions, and Sun-Dried Tomatoes

Mashed Potato Bar - $6 per person

Mashed Potato Bar
Creamy Butter Mashed Potato Served with a Varity of Toppings Including: Shredded Cheese, Gravy, Sour Cream, Green Onions, Caramelized Onions, Gravy, Olives & Bacon Bits

Taco Bar - $12 per person

Taco Beef, Fajita Chicken, Soft & Hard Shells, Tortillas and all the Fixin's Shredded Cheddar, Mexi-Rice, Salad, Chopped Tomatoes, Sour Cream, Jalapeno Peppers, Salsa, Onion & Bell Peppers, Beef Enchiladas, Nacho Cheese Dip, (Shrimp or Beef, additional 2.99pp)

ADDITIONAL SERVICES & PRICING

Volume Discounts

- **50-99 people:** 5% discount
- **100+ people:** 8% discount
- **Weekly standing orders:** Additional 10% discount

Administrative Fees

- **Orders under 50 people:** 20% administrative fee
- **Orders 50+ people:** 15% administrative fee
- *Administrative fee covers order coordination, setup, breakdown, and service staff*

Additional Options

- **Delivery:** $30 - $50 depending on location
- **Additional entrée:** +$8 per person (excludes seafood & market Price Items)
- **Extra premium sides:** +$3.50 per person
- **Coffee service:** $15 per gallon
- **Weekend/Holiday Service:** +20%
- **Rush orders (same day):** +30%

Payment Terms

- **New accounts:** Payment due prior to delivery

Policies & Requirements

- **Cancellation Policy:** Cancellations within 24 hours subject to 50% charge
- **Guest Count Changes:** Final guest count required 24 hours prior to event
- **Dietary Restrictions:** Vegetarian and gluten-free options available upon request
- **Equipment:** Chafing dishes and serving utensils included with Premium package

Ordering Information

Phone: 901-902-5021
Email: info@lubrensunique.com
Minimum 48-hour notice | Rush orders subject to availability

"Chef-prepared authentic Southern cuisine bringing hospitality to your corporate events"

****All pricing reflects our chef-driven quality using fresh ingredients and traditional Southern cooking methods. Customization available upon request.***

Prices do not include applicable sales tax of 9.75%. Prices are subject to change without notice.