



MENU

EMAIL
ORDERS@FIOREOUSLYDELICIOUS.COM

MINIMUM ORDER 10
48 HR NOTICE FOR
MOST ORDERS

SANDWICHES | SALADS |
BOXED LUNCHES | HOT
LUNCHES | DINNERS |
SNACKS & SHARES

SANDWICHES & SALADS \$20/PERSON

Meals come with homemade cookies & brownies

Fioreous Salad Bar

Choose Grilled Chicken or
Roasted Salmon

Chopped Romain, Baby
Spinach, Roasted Chickpeas,
Avocado, Chopped Tomato,
Olives, Feta, Shredded Cheddar,
Chopped Bacon, Chopped Egg

Served with Yogurt Ranch,
Balsamic Vinaigrette, Pasta
Salad, and Bread

Grilled Cheese & Tomato Soup

Classic, Spinach & Cheddar, and
Bacon & Cheddar Grilled
Cheeses with a Velvety Tomato
Basil Soup

Served with Salad Greens and a
Balsamic Vinaigrette

Sandwiches and Wraps

Choose Three:

BLT on Focaccia
Caprese Baguette
Turkey Club with Avocado
Traditional Chicken Salad
Chicken Salad Wrap
Root Vegetable Hummus Wrap (V)
Quinoa Mediterranean Wrap (V)

Served with Choice of Two:

Chips, Salad Greens with a
Balsamic Vinaigrette, Strawberry
Salad - Spinach, Strawberries,
Candied Pecans, and Goat
Cheese, Broccoli Salad, Pasta
Salad, White Slaw, or Quinoa Salad

BOXED LUNCHES \$20/PERSON

Choose One Box Per Person

Gourmet Sandwiches

BLT on Focaccia
Caprese Baguette
Turkey Club with Avocado
Traditional Chicken Salad
Chicken Salad Wrap
Root Vegetable Hummus Wrap (V)
Quinoa Mediterranean Wrap (V)

Served with Chips, a Cookie and choice of Pasta
Salad or Broccoli Salad.

Strawberry Salad

Spinach, Strawberries, Candied Pecans, and
Goat Cheese with a Strawberry Vinaigrette

Choose One Protein:

Grilled Chicken
Baked Salmon
Spiced Roasted Chickpeas

Served with a Cookie and choice of Pasta
Salad or Broccoli Salad

Fioreous Salad

Salad Greens, Grilled Chicken, Chopped Egg,
Avocado, Feta Cheese, Cucumber, Tomato,
and Toasted Almonds with a Dijon Vinaigrette

Served with a Cookie and choice of Pasta
Salad or Broccoli Salad



HOT LUNCHES \$25/PERSON

Meals come with homemade cookies & brownies

Ramen Bar

Make your own Ramen
Ramen Noodles, Rice Noodles, Thinly Sliced Beef, Grilled Chicken, Marinated Tofu, Soft Boiled Eggs, Sliced Vegetables, Chopped Herbs, Chili Paste, Tamari, Roasted Peanuts, and a Hot Asian Broth

Served with Salad Greens and a Carrot Sesame Ginger Dressing

Middle Eastern Pita

Grilled Chicken, Baked Chickpea Fritters, Yellow Rice, Grilled Vegetables, Tzatziki, and Grilled Pitas

Served with Deconstructed Greek Salad and a Dijon Vinaigrette

Burrito Bowls

Choose Ground Turkey, Grilled Chicken, or Tempeh Taco "Meat"

Stewed Black Beans, Spanish Rice, Pico de Gallo, Shredded Cheddar, Lettuce, Black Olives, Jalapenos, and Corn Tortillas

Served with Chips, Salsa, Guacamole, and Yogurt Ranch

Buddha Bowls

Choose Roasted Salmon, Grilled Chicken, or Marinated Tofu

Forbidden Rice, Edamame, Steamed Broccoli, Pickled Radishes, Cauliflower, Carrots, and Tamari Tahini Sauce

Served with Salad Greens and a Carrot Sesame Ginger Dressing

Beef & Broccoli (Tofu)

Steamed Jasmine Rice, Tamari and Mustard Roasted Cabbage
Asian Salad with a Carrot Sesame Ginger Dressing

Miso & Honey Glazed Salmon (Miso & Honey Glazed Portobello Mushrooms)

Sticky Rice and Stir Fried Veggies
Asian Salad with a Carrot Sesame Ginger Dressing

DINNERS \$35/PERSON

We can offer a mix of vegetarian & animal protein if desired

Chicken Parmesan (Eggplant Parmesan)

Red Sauce and Pasta
Caesar Salad and Focaccia

Grass-Fed Beef Lasagna (Vegetable Ricotta)

Greek Salad and Focaccia

Chicken Enchiladas (Vegetable Black Bean)

Spanish Rice, Chips & Guacamole, and Sour Cream Chopped Ranch Salad - Iceberg, Black Beans, Tomatoes, Corn Nuts, and Shredded Cheese with a Smokey Ranch

SNACKS & SHARES

Dips, Veggies, & Crackers \$8/person

Traditional Pimento Cheese, Caramelized Onion Dip, Yogurt Ranch
Assorted Crackers and Vegetables - Endive, Celery, Radishes, Cucumbers, Green Beans, Carrots

Charcuterie Platter \$12/person

Assorted Salami and Cured Ham, Cheeses, Marinated Olives, Pickled Peppers, Pickled Fennel, Onions, and Radishes with Assorted Crackers

Cheese Platter \$12/person

Assorted Sliced Cheeses, Fruit, Figs, Marcona Almonds, and Toasted Spiced Pecans

Mezze Platter \$12/person

Hummus, Baba Ghanoush, Marinated Olives, Marinated Artichokes, Toasted Nuts, Grilled Vegetables, Marinated Feta, Stuffed Grape Leaves, Flatbreads (GF or V available)

Smoked Fish & Lox \$12/person

Smoked Trout, Smoked Salmon, Whipped Cream Cheese, Capers, Cornichons, Bagel Chips, and GF Crackers

Cookies & Brownies \$8/person

Chocolate Chip, Oatmeal Raisin, Mexican Wedding Cookies, Dark Chocolate Brownies