



214-905-6060

www.MyCorporateChef.com

(online ordering available!)

Rise and Shine Breakfasts (minimum 10)

THE BAKERY SAMPLER TRAY

One and a half pastries per person

Includes an assortment of our most popular breakfast breads: Muffins, cranberry or carrot tea breads, filled mini croissants, fruit or cream cheese Danish, bear claws, scones or fruit filled turnovers. Served with butter and preserves **5.25pp**

CORPORATE CONTINENTAL

Our fresh fruit platter alongside a tray of our most popular assorted breakfast breads. Served with butter and preserves **6.95pp**

CORPORATE CONTINENTAL

with OJ or Coffee **7.95pp**

CORPORATE CONTINENTAL

with OJ and Coffee **8.50pp**

ASSORTED GOURMET BAGELS

Served with butter, jelly and flavored and plain cream cheeses **29.95/doz**

VERY BERRY YOGURT PARFAIT

Guests create their own parfait with vanilla yogurt, fresh cut strawberries, other seasonal berries & granola **4.75pp**

FRESH FRUIT PLATTER

Sliced honeydew, cantaloupe, watermelon, pineapple, red grapes and strawberries **2.75pp**

FRESH FRUIT SALAD

Fresh seasonal fruit medley including melons, pineapple and grapes **2.75pp**

THE EURO

Oversized sliced croissants alongside sliced smoked honey ham, big eye swiss and aged cheddar. Served with butter and preserves **5.25pp**

Breakfast served Hot (minimum 15)

add gravy or hashbrowns to your order for .95 per person

THE CLASSIC BREAKFAST FEAST

Three fresh cracked scrambled eggs per person, three maple sausage links and/or bacon and right from the oven hot buttermilk biscuits. Served with butter and jam **8.25pp**

BUILD YOUR OWN CROISSANT SANDWICH

Create your own gourmet Croissant Breakfast Sandwich with our gigantic butter croissants. Stuff them with fluffy fresh cracked scrambled eggs, sliced imported swiss and bacon **8.99pp**

THE COUNTRY TUSCAN FEAST

3 fresh cracked eggs, scrambled with, tomatoes, sauteed onions, potatoes, melted fontina & provolone. Served with sausage links or bacon, sliced Italian loaves, butter and preserves **8.25pp**

BUILD YOUR OWN BREAKFAST BURRITOS

Three fresh cracked eggs scrambled with bits of slightly spicy sausage, sauteed onions and bell peppers. Served with warm tortillas, grated cheddar and *homemade* salsa. Two burritos grandes per person **6.99pp**

TEXAS FRENCH TOAST

Texas size bread dipped in cinnamon vanilla egg batter then griddled golden and dusted with powdered sugar. Served with three maple sausage links or bacon, maple syrup, butter & preserves **7.99pp**

fresh beginnings



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Sandwich Trays (min 10)

An assortment of freshly made oversized sandwiches on cracked wheat and Vienna buns or honey wheat and sundried tomato wraps, cut in half and arranged on a black platter.

These menus include your choice of deli salad or green salad, Lay's brand chips, mustard, mayo, dill pickles and disposable cater ware.

Our homemade deli salads are:

Creamy Macaroni, Zesty Veggie Pasta, Pesto Pasta with Provolone & Tomato, Southern Slaw, Ranch Hand Potato, Fresh Fruit Salad, Tossed from the Garden or Hail Caesar Salad

CORPORATE MARKET SANDWICH TRAY

Includes Mesquite Smoked Turkey/Big Eye Swiss, Honey Ham/Aged Cheddar, Seasoned Lean Roast Beef /Cheddar, Albacore Tuna Salad. Crisp Garden Veggie with Vinaigrette, Peppered Beef Pastrami and Big Eye Swiss, Genoa Salami and Provolone available on request

Sandwich or Wrap Tray 8.99pp Croissant Tray 9.49pp

EXECUTIVE SANDWICH TRAY

If you are looking for a big and hearty sandwich, make an Executive decision. Available on 8in sub rolls, sundried tomato or honey wheat wraps or an oversized croissant. Choose from Smoked Turkey Club, Zippy all white meat Chicken Salad , Grilled Chicken with Honey Mustard, Balsamic Grilled Veggie/ Cheddar, our popular Pesto Caprese, the famous Dagwood (*all the meats and all the cheeses*) the "hard to refuse" Godfather (*ham, capicola, mortadella, genoa salami, provolone and our olive salad*) or the Tuscan Chicken with provolone and our homemade basil mayo

Sandwich or Wrap Tray 9.99pp Croissant Tray 10.49pp

Great Value* **THE BASIC EASY CHOICE

The Corporate Sandwich Platter with Chips or a Choice of Deli Salad **7.49pp**



Add a Crowd Pleaser Dessert Tray 2.50pp

A popular assortment of brownie, seven layer bars & lemon bar triangles

or Fresh Baked Cookies 14.99 dozen



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Build Your Own Sandwich (min 10)

A selection of our most popular meats and cheeses, featuring smoked turkey, honey ham, seasoned lean roast beef, aged cheddar, imported Big Eye Swiss, all arranged on a platter for guests to create their own delicious sandwich.

These menus include your choice of deli salad or green salad, Lay's brand chips, mustard, mayo, a platter of leaf lettuce, sliced tomatoes and kosher dill pickle spears.

Our homemade deli salads are: Creamy Macaroni, Zesty Veggie Pasta, Pesto Pasta with Provolone & Tomato, Southern Slaw, Ranch Hand Potato, Made to Order Fresh Fruit Salad, Tossed from the Garden or Hail Caesar Salad

EXECUTIVE DELI SANDWICH BUFFET

Build your own sandwich with sliced smoked turkey, premium honey ham, seasoned lean roast beef, aged cheddar & Swiss cheese. Accompanied by sliced sourdough, cracked wheat and marble rye deli breads

9.49pp

EXECUTIVE DELI SALAD BUFFET

An assortment of all white meat zippy chicken salad, tuna salad, savory egg salad, creamy macaroni salad & zesty vegetable pasta salad served in bowls.

Accompanied by sliced sourdough, cracked wheat and marble rye deli breads. **9.49pp**



Don't forget Dessert!

Fresh Baked Cookies \$14.95/doz

Crowd Pleaser Dessert Tray \$2.50pp

Fudge Brownies \$2.50pp



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Boxed Lunches (min 10)

Our box lunches include a deli salad, Lay's brand chips, mustard, mayo, utensil pack and a mint

Homemade deli salad choices are: Creamy Macaroni, Zesty Veggie Pasta, Pesto Pasta with Provolone & Tomato, Southern Slaw, Ranch Hand Potato or Fresh Fruit Salad.

CORPORATE SANDWICH OR WRAP BOX

On a cracked wheat or Vienna bun or choice of honey wheat or sundried tomato wrap

Smoked Turkey & Big Eye Swiss

Honey Ham & Aged Cheddar

Roast Beef & Aged Cheddar

Crisp Garden Vegetable

Albacore Tuna Salad

Peppered Beef Pastrami and Swiss

Genoa Salami and Provolone **8.99pp**

CORPORATE SALAD BOX

Tossed from the Garden

The Hail Caesar

Field O' Greens

Zesty Garden Vegetable Pasta

Pesto Pasta Caprese **8.99pp**

EXECUTIVE SANDWICH OR WRAP BOX

on cracked wheat 8" sub, croissant, honey wheat or sundried tomato wrap

Classic Smoked Turkey Club

Balsamic Roasted Veggies & Cheddar

The Dagwood *all the meats and all the cheeses*

The Godfather *ham, capicola, mortadella, genoa salami, provolone and our kalamata olive salad*

Tuscan Chicken *provolone and our homemade basil mayo*

Grilled Honey Mustard Chicken

Zippy Chicken Salad

Southwest Chicken w/Cheddar

Pesto Caprese **9.95pp**

EXECUTIVE SALAD BOX

Grilled Chicken Garden

Classic Chicken Caesar

Field O' Greens with Grilled Chicken

Pesto Pasta with Grilled Chicken

The Hearty Chef

Tuna Salad Plate **9.95pp**

Everyone likes a Sweet Treat!

Add to your box...

Fresh Baked Cookie \$1.25

Fudge Brownie \$2.50

Seven Layer Bar \$2.50



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Hearty Entrée Salad Buffets (min 10)

FIELD O'GREENS with GRILLED CHICKEN

Marinated sliced grilled chicken breast served alongside a mix of baby field greens tossed with slivered almonds, dried cranberries, tomato wedges, Bermuda onion slices, feta cheese and housemade garlic croutons **9.95pp**

CHOPPED GREENS with GRILLED CHICKEN

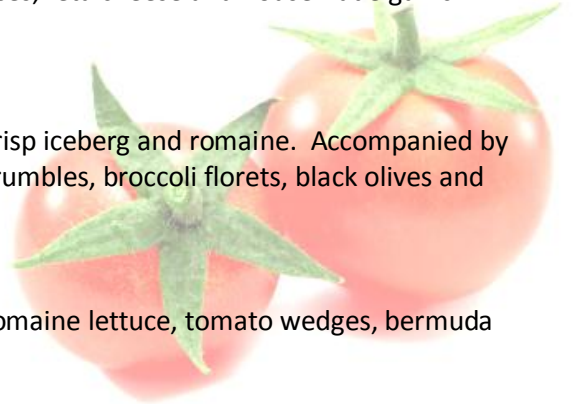
Sliced grilled chicken breast and served with a tossed bowl of crisp iceberg and romaine. Accompanied by tomato wedges, sliced cucumber, grated cheddar, real bacon crumbles, broccoli florets, black olives and house made croutons **9.95pp**

HAIL CAESAR with GRILLED CHICKEN

Marinated sliced grilled chicken breast served alongside crisp romaine lettuce, tomato wedges, bermuda onion slices, parmesan cheese & garlic croutons **9.95pp**

THE CHEF CORPORATE SALAD

Crisp garden greens, sliced smoked turkey and honey ham, shredded cheddar, cucumber, tomato wedges, fresh mushroom slices, black olives, sliced hard boiled egg and housemade garlic croutons **9.95pp**



Add a homemade soup to your sandwich, salad or spud
for only \$45 (1gallon, serves sixteen, 8oz portions)

Cream of Potato • Tomato Florentine • Pasta e Fagioli •
Country Minestrone • Chicken Tortilla • Lentil w/Chicken Sausage Coins

SIMPLE BAKED POTATO BAR potatoes in jackets served w/ butter, sour cream & cheddar **4.99pp**

FULL BLOWN JUMBO BAKED POTATO BAR (min10)

served with butter, sour cream, cheddar cheese, chopped fresh bacon, real chives, and Broccoli bits **6.95pp**

- add a crisp garden salad for only 1.99pp
- add chopped grilled chicken 2.25pp
- add homemade chili topping 2.25pp

SWEET POTATO BAR (min10) *packed with vitaminy deliciousness!*

served with Butter, Cinnamon Brown Sugar, Chopped Pecans **\$6.99**



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Hot Grilled Sandwiches (min 10)

The following include: choice of our green salads or homemade deli (creamy macaroni, zesty veggie pasta, mozzarella pesto pasta, southern slaw, ranch hand potato or fruit salad), Lay's chips, mustard and mayo; dill pickles and disposable cater ware.

CLASSIC CHEESEBURGER BAR

Flame grilled hearty 1/2lb burger, hand formed angus beef. Served with aged sliced cheddar, imported swiss, lettuce, sliced tomato, red onion slices and our soft cracked wheat and white Vienna buns. **10.99pp**

LONE STAR CHICKEN SANDWICH

Grilled marinated 6oz chicken breast topped with sautéed onions and bell peppers. Served alongside a platter of imported swiss cheese, leaf lettuce, sliced tomatoes to create one of a kind original Lone Star Chicken Sandwich. Healthy and low fat! **9.99pp**

add some yummy sides to your cheeseburgers or grilled chicken:

BBQ Sauce .75

Caramelized onions .99pp

Crisp bacon (2pieces) 1.25

Sautéed mushrooms 1.29

Made to order guacamole 1.99

Homemade all Beef Chili (2oz) 1.29

NAPOLITANO HANDROLLED MEATBALL SUB

Hand rolled, made from scratch, Italian meatballs simmered for hours in our homemade marinara sauce. Served with fresh baked sliced sub rolls and grated mozzarella. **9.99pp**





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Hot and Hearty Meals (min 15)

The following entrée are served with choice of two sides,
Tossed from the Garden Salad, two dressings, fresh baked rolls and butter

Please choose an entrée and two of the sides below:

Please choose an entrée:

CHICKEN AND FOWL

bestseller! Oven Roasted Chicken

w/ Organic Fresh Herbs **11.99pp**

Grilled Chicken with Pesto Cream Sauce **12.99pp**

Chicken Piccata lemon caper wine sauce **12.99pp**

Chicken Cordon Bleu **13.99pp**

Spinach Mozzarella Stuffed Chicken **13.99pp**

California Grilled Chicken **12.99pp**

artichokes, tomato in a pinot grigio basil sauce

Southern Fried Chicken **12.99pp**

Sliced Roast Turkey **12.99pp**

BEEF

our Signature Italian Brisket **12.99pp**

Cowboy Steak - grilled flat iron **13.99pp**

Traditional Carved Roast Beef **13.99pp**

Mom's Meatloaf **11.99pp**

Beef Roast with Burgundy Mushroom Sauce **13.99pp**

Beef Broccoli with Orange Hoisin Sauce **12.99pp**

PORK

Hoisin Orange Sliced Pork Loin **12.99pp**

Thick Grilled Rosemary Pork Chops **12.99pp**

Pork Loin Medallions with Fresh Herb au jus **12.99pp**

Please choose two sides:

Buttered Smashed Potatoes

Garlic Mashed Potatoes

Rosemary Oven Roasted Potatoes

Steamed New Potatoes

with Organic Fresh Herbs

Mac and Cheese – made from scratch

Traditional Vegetable Rice Pilaf

Wild Rice Pilaf

Buttered Egg Noodles

Hot German Potato Salad

Penne Pasta Alfredo

Marinara Pesto Baked Pasta

Grilled Seasonal Vegetables

Steamed Broccoli w/ Olive Oil and Lemon

Green Beans with Onion and Bacon

Green Bean Amandine

Cinnamon Brown Sugar Carrots

Barbeque Baked Beans

Buttered Corn- off the Cobb

Steamed Seasoned Asparagus (add .50pp)



Hot and Hearty



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Italian Favorites (minimum 15)

"Coquo, ergo sum"- I cook, therefore I am

Includes your choice of fresh seasonal vegetables, Hail Caesar Salad & baked to order garlic rolls

TRADITIONAL LASAGNA

(available in multiples of 10)

Hearty two meat & ricotta or roasted vegetable ricotta 11.99pp

Best Value! Lasagna delivered hot with no chafing dish 10.99pp

NAPOLITANO HANDROLLED MEATBALLS & PASTA

You will love our popular homemade meatballs drenched in marinara, served with penne pasta on the side 11.99pp

BAKED ZITI W/ MEAT SAUCE

Meatless version available with roasted vegetables 11.99pp

CHICKEN RUSTICO

Penne pasta tossed w/ creamy sauce, bacon, onions, and peppers. Topped with sliced grilled chicken 12.99pp

CLASSIC CHICKEN ALFREDO

Grilled chicken breast served over fettuccine pasta in our creamy parmesan sauce 12.99pp

Our Signature Dish PASTA PRIMAVERA

Spaghetti pasta topped w/ grilled marinated sliced chicken combined with a fabulous medley of seasonal vegetables and spring herb sauce & parmesan reggiano. Served with Caesar salad & soft garlic roll 11.99pp

CHICKEN PARMAGIANO WITH MARINARA PASTA

Hand breaded chicken breast sautéed in olive oil, topped with our homemade marinara and melted mozzarella. Served with a side of pasta pesto marinara 12.99pp

PASTA ARRIBIATA

Penne pasta topped w/ flame grilled chicken then smothered with a slightly spicy tomato sauce & parmesan 12.99pp

PENNE PASTA PUTTANESCA

Penne rigate pasta tossed with grilled chicken, sautéed tomatoes, capers, black olives and grated parmesan 12.99pp

Homemade Italian



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Straight from the Border (minimum 15)

Our Fajitas and tacos include made from scratch Spanish Rice, authentic refried frijoles, crispy tortilla chips, sour cream, grated cheddar and our *signature homemade salsa with fire roasted jalapenos*
Add made to order fresh guacamole .99 per person

FIESTA FAJITAS

marinated grilled chicken or tender beef with warm tortillas and grilled peppers and onions 11.95pp

TACOS DEL PUEBLO

available in seasoned ground beef or shredded chicken, served traditionally with corn and/or flour tortillas 10.95pp

CHICKEN PARILLA

grilled chicken breast topped with sautéed onions, cheddar cheese & crumbled bacon. Accompanied by vaquero potatoes, refried frijoles, chips, homemade salsa 11.95pp

Down Home Texas BBQ (minimum 15)

What sets us apart from the rest is that we smoke our own meats right here in our restaurant!

Accompanied by bacon ranch potato salad or southern slaw, buttered corn, cowboy beans, fresh baked rolls and & butter

BBQ COMBO MEALS

Brisket, chicken, sausage or pulled pork
Choose one meat (6oz portions) 12.99
Choose two meats (4oz portions) 13.99
Choose three meats (3 oz portions) 14.99

These are our meat choices:

PECAN SMOKED BRISKET

A choice cut slow smoked to perfection. 6oz serving per person. Please allow us 36 hours advance notice, as we smoke to order and brisket likes to take its sweet time.

BARBEQUED CHICKEN OR SAUSAGE

¼ pecan smoked chicken or 6oz sausage

BARBEQUED PULLED PORK

Slow smoked and hand pulled, smothered in our tangy sauce

bestseller! CHICKEN MONTEREY

Grilled Chicken breast smothered with tangy BBQ sauce then topped melted swiss, bacon and sprinkled with chives 12.95



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Your Just Desserts

Home Baked Cookies 14.99 dozen

Crowd Pleaser Dessert Tray 2.50pp *brownie, seven layer bar & lemon bar triangles*

Gourmet Fudge Nut Brownies 2.50pp

Mini French Pastries 1.79 each *assorted elegant miniature pastries, min. 3doz*

Banana Mousse Pudding 2.25pp

Chocolate Chip Bread Pudding with Caramel Sauce 2.25pp

Chocolate Dipped Strawberries 2.49 each (min 24)

Pies and Cakes

10" CAKES \$29.95 each *can be divided up in 12, 14, or 16 servings*

Tiramisu	Straw. Mousse Mirror	Coconut Cream Cake
Italian Cream Cake	Choc Raspberry Mousse	Lemon Mousse
Black Forest	Boston Cream Pie	Mango Royale
Italiano Cappucino	Carrot Cake	Choc Autumn Leaves

CHEESECAKES \$29.95 each *can be divided up in 12, 14, or 16 servings*

N.Y. Style Cheesecake	Snicker's Cheesecake	Raspberry Topped
Cherry Cheesecake	Strawberry Cheesecake	Cheesecake
Bailey's Cheesecake	White Chocolate	Chocolate Swirl
Amaretto Cheesecake	Cheesecake	Cheesecake
Oreo Cheesecake	Margarita Cheesecake	

9" GOURMET PIES \$19.95 (serves about 8) **10" GOURMET TARTS/PIES** \$29.95 (serves about 10)

Apple Pie	Chocolate Cream	Frangipan Pear Tart
Cherry Pie	Lemon Chess Pie	Cinnamon Apple Tart
Pecan Pie	Coconut Cream Pie	Key Lime Pie
Pumpkin Pie	Fruit Custard Tarts	
Banana Cream		

SHEET CAKES full, half and quarter *-can be personalized*

Available in chocolate, vanilla, marble- \$69.95 full sheet, \$34.95 half sheet
Any of the above gourmet flavors- \$139.95 full sheet, \$79.95 half sheet
Full sheet serves 80-100pp, half sheet serves 50-80pp



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Beverage Service

Includes cups, ice, sugar, sweetener and cream, as needed.

One gallon serves approximately 10-12pp

Assorted Soda 1.50 each

Bottled Juice 1.99 each

Bottled Tea 1.99 each

Bottled Water 1.99 each

Brewed Iced Tea 14.95 gallon

Classic Coffee Service (airpot or cambro) 14.95 gallon

Pink Lemonade 14.95 gallon

Coffee service in Disposable Box 10.00 each

Ordering and Delivery Info

Corporate Chef is an approved caterer for the Dallas Market Center.

**No delivery fee to the DMC or Trade Mart during market dates*

Try out our updated online ordering system!

You have the option to pay online or pay on delivery.

All our meals and beverages are delivered with the necessary disposable plates, utensils and napkins to make your meal complete.

Beverages are served with cups, ice, sugar, sweetener, and lemons

Use of chafing dishes and serving utensils are included with hot food unless you specify drop off service only.

Delivery fees may apply. Only one fee per day, *not per trip*.

No delivery fee to 75247 addresses



A Little About Us

Wow! How time flies when you are having fun and it's hard to believe we are entering our 18th year with Corporate Chef. Our philosophy has always been to keep our food wholesome and fresh and we take enormous pride on our customer service. After all, our happy customers are what make us a success.

Every item on our menu is made from scratch from our salsas and deli salads to our rolls and smoked meats. We make every effort to ensure our clients eat the most fresh and highest quality ingredients. All this and personalized service with a smile! Come visit us at our beautiful, new location, enjoy lunch and watch us work in our open kitchen: 7145 John W. Carpenter Freeway, Dallas, Texas 75247

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