



international cuisine  
with a  
french twist

Lunch o Dinner

**Appetizer**

(soup or salad)

**New Daily Entrée**

**Dessert**

(pastry or crêpe)

**corporate catering menu**

374 1/2 GREENWICH AVENUE,  
GREENWICH, CT 06830

TEL: 203-422-5001 o FAX: 203-422-5007  
CATERING@MELIMELOGREENWICH.COM

**Work Hard & Eat Well**

Our corporate catering menus are both time and cost efficient. Our entrées are only **\$12.50** based on a regular delivery plan and **12 person minimum**.

Each day our delivery service will provide delicious and healthy lunches made from fresh ingredients at our local kitchen.

Menus alternate weekly and can be substituted with gluten free, dairy free or vegetarian options upon request (additional charges may apply). A minimum of one week preparation time is required for all orders. Please contact our catering kitchen for more information.

**menu 1**

Monday: braised chicken breast, vegetable penne pasta, cilantro jus.

Tuesday: roasted pork tenderloin, French beans, polenta and mustard sauce

Wednesday: cod “brandade”, green salad, warm lemon vinaigrette

Thursday: broiled skirt steak, mashed potatoes, red wine steak sauce

Friday: grilled salmon and steamed vegetables, lemon sauce

**menu 2**

Monday: grilled chicken scallopini, warm tomato salsa and noodles

Tuesday: traditional lasagna and green salad

Wednesday: shrimp and vegetables sautéed wok style, white rice

Thursday: sliced roast beef, Yukon potatoes and light gravy

Friday: filet of sole quickly broiled, basmati rice and peas, fresh lemon juice

**menu 3**

Monday: poached chicken “noodle soup” style

Tuesday: fluke and spinach rolled, confit vegetable, spiced tomato sauce

Wednesday: seared medallions of pork, grilled squash and zucchini, balsamic coulis

Thursday: Sheppard pie and green salad

Friday: bay scallops, crayfish and mussels stew and royal basmati rice

**menu 4**

Monday: Chicken curry and roasted apple, couscous royal

Tuesday: grilled shrimp on a skewer, long grain rice

Wednesday: beef bourguignon, spaghetti al dente

Thursday: turkey meat loaf, baked tomatoes and pencil asparagus

Friday: boneless filet of trout lightly sauteed, capers, croutons and fresh lemon flesh, creamy orzo rice and vegetables

A la carte: seasonal appetizers and dessert items are available for an additional \$5 each. We'll create a complete three course meal for only \$22.50 (excluding tax and gratuity). Choose from our fresh selection of soups, salads, pastries and sweet crêpes to compliment your entrée.