



CORPORATE CATERING



Contact: Jo Ann Schmidt
catering@lunchboxlaboratory.com • 206-522-5847

Includes delivery and setup in Seattle and Bellevue with \$500 minimum. Taxes and gratuity not included. 3 day notice preferred. Monday through Friday daytime only, nights and weekends by request. Full service and bar service available on request.

Slider Buffet - \$12.99/person

Choice of 2 slider builds (2 sliders per person) and house-made garlic black pepper chips. With pickle spears on side (1 per order).

SLIDER OF THE GODS - Kobe beef blend, melted blue cheese, candied balsamic onions, Super Gorgonzola Spread on organic brioche bun.

CLUCK NORRIS - Chicken breast, Swiss, lettuce, tomato, onion, Buttermilk Ranch on organic brioche bun.

ZESTY FRIJOLE - Housemade black bean patty, Pepper Jack cheese, grilled onions, Jalapeño Ranch on organic brioche bun.

TEAR JERKER PART DOS - Kobe beef blend, Pepper Jack, escabeche (latin spicy pickled veggies), Habanero Mayo, Satan's Tears Ketchup on organic brioche bun.

CLASSIC 'MERICAN - Kobe beef blend, bacon, American cheese, Billion Island dressing on organic brioche bun.

BAHN, JAMES BAHN - Dork patty (Duck + Pork), pickled carrots, cucumber, daikon, fresh cilantro, Sweet Chili Mayo on organic brioche bun (add \$1 pp).



Add-Ons

FRESH VEGGIE PLATTER - Seasonal veggies served with choice of buttermilk ranch, jalapeño ranch or pink peppercorn onion dip. \$2/person.

Add a house or Caesar salad for \$2/person.

Add Classic American Mac and Cheese for \$3/person.

Add an 8oz Snoqualmie Ice Cream Shake for \$4/person.
Classic Vanilla, Banana Cream Pie, Orange Creamsicle, Oreo, Nutella, Nesquik Chocolate (whipped cream served on side).



Attention valued guests: We support the recent initiative to amend the state minimum wage and benefits. A living wage surcharge of 2.9% will be added to all checks. Please ask your coordinator if you have any questions. Thank you!