

## Dessert Options

(Additional \$1.50 per guest when ordered a la carte)

Cookie Assortment  
Brownies  
Cookie & Brownie Combo

## Beverages

(Additional \$1.75 per guest when ordered a la carte)

Assorted Sodas  
Bottled Water  
Orange Juice  
Apple Juice  
Cranberry Juice

## All Day Meetings/Conferences:

These can be customized to your needs—call for pricing please. Can include any or all of the following:

Continental or Traditional Breakfast  
Morning Break Snack  
Lunch  
Afternoon Break Snack  
Dinner

## In Office Team Building Events

### WHAT IS TEAM BUILDING?

Team Building exercises are designed to help your employees build a bond that will strengthen their ability to work together. These exercises help them understand each other's strengths as they tackle some common workplace issues like time management, delegation, working as a unit and making the most of each other's individual strengths to gain the best from all the essential members of the "team".

### HERE IS A TYPICAL TEAM BUILDING EXPERIENCE

Before the event, In The Kitchen will work with the client to understand your company goals and determine if the services of a professional facilitator are needed.

The event starts with some appetizers & refreshments

The group receives aprons, hats, and recipe packets and is randomly divided into teams

We then begin with an introduction to basic culinary techniques, knife skills, kitchen safety, and sanitation

The fun continues as each team works with fresh seasonal ingredients under the direction of Chef Lisa



What's New?  
**Personal Chef Services**  
**Ask me about it!**

**Call Chef Lisa Today**  
**for Your Office and Corporate Needs!**  
**517-536-0394-home 517- 414-1252-cell**

**[inthekitchen@comcast.net](mailto:inthekitchen@comcast.net)**  
**[www.inthekitchenpcs.com](http://www.inthekitchenpcs.com)**  
**Serving Jackson County & Surrounding Areas**

**Food Safe & Fully Insured**  
**Proud Member**  
**[www.personalchefsnetwork.com](http://www.personalchefsnetwork.com)**

When it is time to dine, the team will enjoy the meal that they have prepared and they will have time to socialize. The teams will then meet together to discuss what they learned and how to apply these concepts in their daily work lives.

Through this fun and relaxing learning excursion, they will leave with a full stomach, complete recipes, learned cooking skills as well as new-found:

- ?? Creativity
- ?? Communication skills
- ?? Cooperation
- ?? Collaboration
- ?? Leadership



*"Bringing You Back to The Heart of Home"*

*Delicious Meals Delivered Fresh  
to Your Office or Your Client's Office  
by Chef Lisa*

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## Welcome to In The Kitchen

The next time you have a corporate/company event, give Chef Lisa a call. In the Kitchen offers services for many types of corporate events, such as: In-office luncheons, Seminars/Conferences, Meetings/ Workshops and Team Building. Serving breakfast, brunch, lunch and dinner, Chef Lisa will help you develop the perfect menu for any corporate event. Need something extra special? Just ask and In The Kitchen will custom create something to fit your needs. How about a Gift Certificate for that special client, valued employee, or wonderful Boss?

## Morning Breakfast Packages

Continental Breakfast \$6.50 per guest

Baked Good Assortment

Muffins, Danish, Cinnamon Rolls, Coffee Cake, Scones with jam & butter

Fresh Fruit Assortment

Boxed Breakfast \$4.95 per guest

Fresh Bagel

with cream cheese, butter & jam

Assorted Flavored Yogurt

Fresh Fruit Cup

"Around the Kitchen Table" \$11.95 per guest

Egg Strata (any style) or Stuffed French Toast

Hash Browns or Potatoes

Sausage Links or Ham

Fresh Fruit Salad

Baked Good Assortment

- Ask me about the Cappuccino Muffins!

## Rise & Shine Dishes

Quiches & Frittatas (varied styles - please ask)

6 slices per Quiche)

\$15.95

Hearty Breakfast Casserole (serves 10)

\$29.95

Hash Brown, breakfast meat, egg and cheese casserole

Egg Stratas (serves 10)

\$29.95

Layers of bread cubes, egg, cheese and/or veggies & bacon or sausage

Stuffed French Toast (serves 10)

\$29.95

Deliciously decadent cubed french toast layered with cream cheese and fruit filling of your choice

## Rise & Shine Sides

Hearty Country Skillet Potatoes (per guest) \$ 1.50

Hash Browns (per guest) \$ 1.50

Cheesy Potatoes (per guest) \$ 2.00

Bacon Strips (per guest) \$ 2.00

Sausage Links (per guest) \$ 2.00

Canadian Ham/Bacon (per guest) \$ 2.00

## Lunches/Dinners

**There are many more to choose from and many that can be custom created just for you.**

**My Menu is constantly growing and evolving. If there is a special dish that you would like, just ask and I will be happy to accommodate you!**

## Hot Entrees

All Hot entrees accompanied by a side salad, your choice of rice, mashed potato, pasta, or fresh rolls with butter, brownie/cookie, & beverage

\$12.95 per guest

### Taco or Fajita Bar:

Beef

Chicken

All the fixins for a make it yourself taco or fajita—Have it your way!  
(White or Spanish Rice recommended as side)

### Meatloaf:

Bacon/Mushroom Swiss

Apple (Yes-Apple!)

Italian Style

Traditional

Barbeque

### Chicken Breast or Boneless Pork Chop:

Caprese (Basil, Tomatos, & Mozz. Cheese)

Sesame/Hoisin

Honey/Teriyaki

Scarpareilla

Garlic, white wine, & butter with Italian seasonings

Raspberry-Balsamic

Apricot-Orange

Barbeque

### Breaded Chicken or Pork Cutlet:

Lemon/Garlic

Dijon

Marsalla

Parmigiana

### Mile High Lasagna Pie\*

Layers of fresh pasta noodles, homemade tomato sauce, sautéed veggies & cheese—Delish!

### Baked Ziti Bolognese\*

Traditional baked ziti combined with my delicious homemade Bolognese meat sauce

### Beef:

Stew

Pot Roast

Stroganoff

### Slow Roasted Shredded BBQ:

Pork

Chicken

\* This denoted no additional starch side as this dish is an all inclusive starch

## Assorted Sandwich Platter

Accompanied by your choice of side salad, brownie or cookie and beverage

\$10.95 per guest

Turkey & Muenster

Ham & Swiss

Roast Beef & Cheddar

LJ's Chicken Salad

## Lavosh Wrap Platter

Accompanied by your choice of side salad, brownie or cookie and beverage

\$10.95 per guest

Assorted Lavosh wrapped around lettuce, tomato, a cream cheese spread, and filled with...

Turkey

Ham

Roast Beef

Vegetarian with Hummus

## Entree Salads

Accompanied by fresh rolls with butter, brownie or cookie and beverage  
\$11.95 per guest

### Tuscan Chicken Caprese Salad

Tender grilled chicken, mixed baby greens, sundried tomatoes, grape tomatoes, bocconcini mozzarella, pignoli nuts, roasted peppers, and fresh basil tossed with a homemade fig-balsamic Dijon Vinaigrette

### Chef's Salad

Fresh ham, oven roasted turkey, eggs, cucumbers, tomatoes, cheddar cheese and carrots with Dijon or Balsamic Vinaigrette

### Grilled Chicken Caesar Salad

Fresh romaine lettuce, classic Caesar dressing with tender grilled chicken, herbed croutons, fresh shaved parmesan cheese and grape tomatoes

### Grilled Chicken Bounty Salad

Tender grilled chicken, mixed baby greens, dried Michigan cherries, pistachio nuts and fresh shaved parmesan cheese tossed with a homemade Pear-Dijon Vinaigrette

## Salads & Sides Choices

(Additional \$2.25 per guest when ordered a la carte)

Tossed Garden Salad

Caesar Salad

Bounty Salad

Italian Style Vinaigrette Pasta Salad

Pasta Shell Salad

Potato Salad

Coleslaw

Traditional Macaroni Salad