



Phoenix Boxed Lunch Catering Delivery

Be the hero at your next luncheon with a gourmet boxed lunch featuring a fresh assortment of premium hot and chilled menu offerings. Kale's boxed lunch catering delivery services offer made-to-order hot lunches and chilled sandwiches, wraps, and salads.

This menu is available for lunch and/or dinner.

HOT LUNCHES

WHAT'S INCLUDED

\$25 Per Person, Plus Fees* (10 Person Minimum)

Includes your choice of a warm boxed meal
Dinner roll with whipped butter
Our signature lemon-rosemary shortbread cookie, disposable silverware and napkin

MESQUITE SMOKED CHICKEN

smoked organic chicken breast, marinated and chargrilled seasonal vegetables, mashed potatoes, chicken au jus
GF,

BRAISED BEEF SHORT RIBS | +\$20 Per Person

*10 PERSON MINIMUM / PER MENU ITEM, PLUS SERVICE FEE AND GRATUITY
PRICING SUBJECT TO CHANGE BASED ON CURRENT MARKET PRICING AND AVAILABILITY
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, AND/OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DIETARY KEY: VG VEGETARIAN, V VEGAN, GF GLUTEN FREE, DF DAIRY FREE, N CONTAINS NUTS, S CONTAINS SEEDS, E CONTAINS EGGS, SF CONTAINS SHELLFISH, SY CONTAINS SOY, F CONTAINS FISH | WE CAN PROVIDE CERTAIN MENU ITEMS ON THE SIDE



port wine braised beef short ribs, pickled onions, queso fresco, micros served with marinated and chargrilled seasonal vegetables, mashed potatoes
GF,

KOFTA WITH RED PEPPER CHIMICHURRI

charbroiled grass-fed ground beef and herb kebabs, chimichurri sauce served with seasonal grilled vegetables, herb rice pilaf
GF, DF

GRILLED SALMON WITH ZHOUG

marinated and chargrilled wild salmon, zhoug served with seasonal grilled vegetables, herb rice pilaf
GF, DF, F

BLACK BEAN BURGER

Toasted bun, house made black bean patty, cheddar, arugula, tomato, onion, green chile pesto served with herb roasted fingerlings
VG, V (W/O CHEDDAR)

CHICKEN SHAWARMA KEBABS WITH ZHOUG

marinated organic chicken breast, sweet peppers, onions, zhoug served with seasonal grilled vegetables, herb rice pilaf
GF, DF

SMOKED MAC AND CHEESE WITH CHIPOTLE CHICKEN

smoked gouda and gruyere mornay sauce, pasta topped with chipotle chicken breast
VG (W/O CHICKEN)

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CHILLED

WHAT'S INCLUDED

\$25 Per Person, Plus Fees* (10 Person minimum)

Includes your choice of a warm boxed meal
Dinner roll with whipped butter
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SIDES | CHOOSE 2

SEASONAL FRUIT CUP
APPLE
HERB ROASTED POTATO SALAD WITH LEMON VINAIGRETTE
KETTLE CHIPS - SEA SALT
TRAIL MIX (ALMONDS, CASHEWS, & DRIED CRANBERRIES)
CRUNCHY BROCCOLI SALAD CUP (BROCCOLI, CARROTS, DRIED CRANBERRIES
TOSSED IN A LEMON AND HERB VINAIGRETTE)

SALADS

MEXICAN CAESAR SALAD WITH CHICKEN AND JALAPENO CAESAR
romaine and kale mix, marinated and sliced grilled chicken breast, queso fresco, smoked corn, scallions, fire-roasted sweet peppers, tortilla strips, jalapeno caesar
GF,

MEDITERRANEAN CHOP SALAD WITH CHICKEN LEMON VINAIGRETTE
marinated and chargrilled chicken breast, tomatoes, cucumber, olives, feta, baby mixed greens, grilled zucchini, lemon

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vinaigrette
GF, DF (W/O CHEESE)

NICOISE SALAD WITH SALMON AND LEMON VINAIGRETTE
marinated and roasted wild salmon, tomatoes, haricot verts, roasted fingerlings,
olives, boiled eggs, scallions, lemon vinaigrette
GF, DF, F, E

ITALIAN SALAD WITH BALSAMIC VINAIGRETTE
grilled artichokes, mozzarella, tomatoes, cucumbers, red onion, olives, arugula, and
baby greens medley, basil, balsamic vinaigrette
GF,

FARMERS MARKET SALAD WITH STEAK AND LEMON VINAIGRETTE
sliced steak, baby mixed greens, roasted carrots, radish, cucumber, onion, grilled
broccoli, roasted pistachios, lemon vinaigrette
GF, N

CHILLED SANDWICHES & WRAPS

Gluten Free Bread Available for an additional \$2 / per sandwich

FARMERS MARKET SANDWICH
multigrain bread layered with marinated and chargrilled squash, sweet peppers,
onions, and mushrooms, wild arugula, chipotle aioli
VG, V(W/O AIOLI), E

MEDITERRANEAN FALAFEL WRAP
multigrain wrap, house made falafels, lettuce, tomato, onion, feta, red pepper
chimichurri
VG, V(W/O FETA)

CHIPOTLE CHICKEN CAESAR WRAP
multigrain wrap with chipotle spiced chicken breast, romaine and kale mix,
parmesan, caesar

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STEAKHOUSE SANDWICH

sliced steak, roasted sweet peppers and onions, wild arugula, chimichurri, focaccia

DF

GREEN CHILE CHICKEN SANDWICH

marinated and chargrilled sliced chicken breast, fire-roasted poblano, oven-dried tomatoes, chipotle aioli, focaccia

DF(W/O AIOLI), E

SOUTHWEST CHICKEN CLUB SANDWICH

cumin-lime chargrilled chicken breast sliced, bacon, chipotle aioli, multigrain bread

DF(W/O AIOLI), E

CATERING SERVICES*

BOOKING

A minimum order of 10 people is required. Services are booked once payment has been received and our signed catering agreement. A 48-hour notice is required (excludes weekends and holidays).

MENU SELECTIONS

Menu selections are made for the entire group except for special dietary needs (ie. one person is vegetarian, vegan, and/or gluten-free).

DELIVERY WINDOWS

MONDAY TO FRIDAY

7 am - 9 am

9 am - 11 am

11 am - 1 pm

1 pm - 3 pm

3 pm - 5 pm

5 pm - 7 pm

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SATURDAY & SUNDAY

An additional fee will apply for weekend deliveries

11 am - 1 pm

1 pm - 3 pm

3 pm - 5 pm

5 pm - 7 pm

PICKUP WINDOWS

MONDAY TO FRIDAY

7 am - 9 am (backdoor pickup)

9 am - 10 am

10 am - 11 am

11 am - 12 pm

12 pm - 1 pm

1 pm - 2 pm

SATURDAY & SUNDAY

N/A

CHILLED DOORSTEP DELIVERY

We'll deliver within your selected 2-hour delivery window. All food items will be delivered cold with storage and reheating instructions. Menu items that are designed to be heated will be delivered in an oven-safe aluminum container.

0-15 miles \$50 | 15-20 miles \$60 | 20-25 miles \$70 | 25-30 miles \$80
30-35 miles \$90 | 35-40 miles \$100

WARM DOORSTEP DELIVERY

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WE CAN PROVIDE CERTAIN MENU ITEMS ON THE SIDE



We'll deliver within your selected 2-hour delivery window. All food items will be delivered warm, and ready to eat. Warm food items are packaged in oven-safe aluminum containers.

0-15 miles \$50 | 15-20 miles \$60 | 20-25 miles \$70 | 25-30 miles \$80
30-35 miles \$90 | 35-40 miles \$100

WARM DELIVERY & SETUP

We will deliver within your selected delivery window. A chef will take care of setting up your buffet on eco-friendly bamboo platters, and disposable chafers. Buffet menu cards, printed menus, and serving utensils are included. After setup, we will take care of cleanup and leave prior to your guest's arrival.

0-15 miles \$275 | 15-20 miles \$285 | 20-25 miles \$295 | 25-30 miles \$305
30-35 miles \$315 | 35-40 miles \$325

WEEKEND DELIVERY

Delivery is available on Saturdays or Sundays for an additional charge of \$300 for chilled doorstep delivery, warm delivery, and/or warm delivery & setup.

HOLIDAY DELIVERY

An additional fee will apply, please [contact us](#) prior to placing an order.

PICKUP

Pre-arranged pickup is available from our Scottsdale kitchen, Monday to Friday between 7 am - 2 pm. We are closed for pickup on weekends and holidays.

SERVICE FEE

A 20% service charge will be added to your catering order

GRATUITY

A minimum charge of 10% gratuity will be added to your doorstep delivery order. An 18% gratuity will be added to setup orders.

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How to Order

Hours

Monday to Friday

7 am - 5 pm

catering@kalechefservice.com

480-269-4324

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