

A Spice of Life

CORPORATE LUNCH



Indulge in the bold flavors of our new corporate lunch menu at A Spice of Life Catering, where every bite packs a punch! From tantalizing buffets to perfectly packaged meals, we're here to spice up your corporate dining experience - because bland corporate events are just a recipe for disaster. Let's get cooking!

BUFFET LUNCH OPTIONS

Seared Ahi Tuna Bowl | Ahi tuna, jasmine rice, cilantro, cabbage, radish, cucumber, carrots, edamame, limes | served with peanut sauce sub grilled tofu ✓ 16.95
GF/DF

Pork Banh Mi | Lemongrass pork loin, French baguette, red cabbage, pickled carrot sticks, cilantro, jalapeno, cucumbers, kewpie mayo | served with Korean coleslaw & house-made potato chips sub grilled tofu ✓ 14.95
DF

Ancient Grains & Chicken | Farro, quinoa, mixed greens, yams, pumpkin seeds, grilled chicken breasts, blueberry balsamic gastrique | served with bread & butter sub grilled tofu ✓ 14.95
DF

Kofta Kebab Plate | Ground beef kebab, tomato, red onion, tzatziki, hummus | served with flatbread & quinoa salad with lemon garlic vinaigrette sub vegetable kebab ✓ 17.95

Lemongrass Chicken Bowl | Farro, quinoa, lemongrass chicken, fresh seasonal fruit, fennel, mixed greens, roasted citrus vinaigrette | served with naan sub grilled tofu ✓ 14.95
DF

Taco Salad* | Tostada bowl, beef & bean chili, lettuce, kale, corn, tomatoes, radishes, chipotle ranch dressing sub black bean chili ✓ 14.95
GF

Southwest Grilled Chicken | Chimichurri and marinated cherry tomatoes, sweet pea and corn succotash | served with garden salad, & brioche rolls sub roasted cauliflower steak ✓ 16.95
DF

BBQ Pork Slider | Pulled pork shoulder, dan's house bbq, brioche roll | served with pickle spear, jalapeno coleslaw & house-made potato chips sub jackfruit ✓ 14.95
DF

✓ Vegan Substitute * Buffet Only



BUFFET LUNCH OPTIONS

Carnitas Street Tacos | Pork carnitas, jalapeno crema, spicy corn & radish relish, cilantro, flour tortillas | served with elote salad, corn tortilla chips & house-made salsa
sub jackfruit 15.95

Chicken Souvlaki Wrap | Marinated chicken thighs, diced tomatoes, cucumbers, pickled red onions, romaine, tzatziki | served with flatbread, orzo salad with lemon vinaigrette & house-made potato chips sub sauteed mushrooms 15.95

Fried Chicken Po Boy | Fried chicken, remoulade, lettuce, tomato, pickle, hoagie roll | served with garden salad and house-made potato chips sub vegan chicken 14.95

Italian Grinder | Italian sausage, provolone, onions, peppers, pepperoncini, marinara, hoagie roll | served with caesar salad & house-made potato chips sub vegan meatballs 14.95

Pork Bulgogi Rice Bowl | Basmati rice, gochujang marinated pork shoulder, onions, carrots, cashews | served with korean coleslaw sub impossible meat 14.95
GF/DF

Lamb Tagliatelle | Pasta, braised lamb, marinara | served with garden salad & garlic bread sub mushroom bolognese 17.95
DF

Looking to package your buffet into individual meals?
Ask your Event Specialists for more information!





DELIVERY FAQs

- **How Do I Place an Order?**

You can place an order by contacting our Event Specialists via phone at [\(303\) 443-4049](tel:3034434049), email info@aspiceoflife.com, or submitting a contact form on our website.

Requests submitted outside of typical business hours will be responded to the next business day.

- **When Should I Place My Order?**

Corporate delivery orders are a first come, first served basis. We kindly request 7 day advance for buffet orders. In the event of a last-minute request, we will try our best to accommodate.

- **Do You Have Delivery Minimums?**

Yes, we have a 10 person food & beverage minimum with an overall event spend of \$1,500 regardless of change in guest count or menu adjustments.

- **Do You Have a Delivery Fee?**

Yes, Delivery fees start at \$40 for a delivery-setup-pickup buffet; and \$25 for delivery of individually packaged meals. However, fees can vary based on size, location, and timing.

- **Do You Require a Deposit?**

Yes, deposit is due 7 days in advance, with a final payment due 72 hours in advance of the event. Orders made on short notice require payment at time of ordering.

- **Can I Order Multiple Buffets?**

We strongly urge you only have one buffet and ask you add proteins & extras to customize. Having multiple buffets lends itself to a poor guest experience. If necessary, we can discuss an additional buffet for an additional cost per guest.

- **What is Included in DSP Buffet?**

DSP buffets include the *delivery* of food, chafing dishes for hot items, platters for cold/room temperature items, table decor, *setup* of buffet by trained staff, and *pickup* within a 2 hour window provided by clients.

Additional costs may apply for disposable plates, cutlery, napkins, cups, and linens. Please note, we do not bring table rentals unless requested in advance at an additional cost.

- **Can You Work with Dietary Restrictions?**

Yes! We will take extra steps to accommodate, however, we are not an "allergy free" facility and cannot 100% guarantee that all menu items are completely free of allergens. Our menus include a variety of gluten-free, dairy free, and plant-based options.

- **Do I Get to Keep my Leftovers?**

While we do not guarantee the packaging of leftovers, clients are welcome to handle as they see fit. For food safety reasons or likelihood the quality of the food does not meet our standards, we do not provide containers. If the client communicates this request in advance, an additional form will be signed.

- **I Need to Change My Order After it was Confirmed. Is that Possible?**

We understand things change and will do our best to accommodate, which is why we require buffet details 7 days in advance. Adjustments such as cancelations, guest count, and or the addition of menu items can not be made within 72 hour of the event.

- **Is There a Cancellation Policy?**

Cancellation notice is required with more than 72 hour advance, as any time after this point our chef has started purveying & prep. Cancellations can not be accepted over the weekend or after typical business hours.

You must speak with a Event Specialist over the phone [\(303\) 443-4049](tel:3034434049) to confirm a cancellation.



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