



CATERING

DELI
ENTREES
DIPS & SPREADS
PARTY PLATTERS

WWW.GOURMETGANG.COM

757.857.6100



BREAKFAST CATERING

BREAKFAST CATERING

DELECTABLE PASTRIES, HANDCRAFTED ARTISAN BREADS & CROWD PLEASING FAVORITES

BREAKFAST BREADS

BANANA NUT, CREAM CHEESE POUND CAKE AND APPLE CARROT

SMALL (SERVES 20 PIECES) \$22.00

ASSORTED DANISH & CINNAMON BUNS

FRESHLY BAKED ASSORTED DANISHES AND CINNAMON BUNS CUT IN HALF AND DISPLAYED ON A PLATTER.

SMALL (SERVES 10—12 GUESTS) \$25.00

MEDIUM (SERVES 16—20 GUESTS) \$39.00

LARGE (SERVES 25—30 GUESTS) \$57.00

ASSORTED BAGELS

PLAIN, CINNAMON RAISIN, BLUEBERRY, SESAME, AND WHOLE WHEAT
QUARTERED AND SERVED WITH OUR FAMOUS HAND BLENDED CREAM CHEESE
ASSORTMENTS & BUTTER CUPS

SMALL (SERVES 10—12 GUESTS) \$25.00

MEDIUM (SERVES 16—20 GUESTS) \$39.00

LARGE (SERVES 25—30 GUESTS) \$57.00

CLASSIC MINI MUFFINS

AN ASSORTMENT OF ANY MUFFIN FLAVOR THAT OUR HEAD CHEF CAN DREAM OF
36 ASSORTED FRESHLY BAKED ASSORTED MINIATURE MUFFINS

\$20.00

HAND PRESSED MINIATURE QUICHE

THE NAME SPEAKS FOR ITSELF! SPINACH, HAM & CHEESE, BROCCOLI
12 BITE SIZED MELT IN YOUR MOUTH MINI QUICHE

\$18.00

HAM BISCUITS OR

HAM SWEET POTATO BISCUITS

FLUFFY HOMEMADE BUTTERMILK BISCUITS OR HOMEMADE SWEET POTATO BISCUITS
STUFFED WITH SHAVED HAM. 12 SERVED IN A HOT BOX WITH HONEY MUSTARD

\$35.00

PORK OR TURKEY SAUSAGE BISCUITS

FLUFFY HOMEMADE BUTTERMILK BISCUITS STUFFED WITH SAUSAGE.
12 SERVED IN A HOT BOX WITH HONEY MUSTARD

\$35.00

MINI HAM CROISSANTS

CRISPY LIGHT & FLAKY CROISSANTS STUFFED WITH SHAVED HAM.
12 SERVED ON A PLATTER, WITH HONEY MUSTARD

\$41.00

SCRAMBLED EGGS

SERVES 12—15 GUESTS

\$29.00

EGG, CHEESE & POTATO CASSEROLE

SERVES 12—15 GUESTS

\$39.00



BREAKFAST CATERING

VEGAN BREAKFAST CASSEROLE

LAYERED WITH RED BLISS POTATOES, TOFU, & A MEDLEY OF PORTABELLA MUSHROOMS, RED PEPPERS, GREEN ONIONS, BLACK BEAN & CORN

\$41.50

SERVED WITH A MILD SALSA ON THE SIDE

SERVES 12—15 GUESTS

POTATOES AU' GRATIN

SLICED RED BLISS POTATOES BAKED IN A CREAMY CHEESE SAUCE

\$25.00

SERVES 10—12 GUESTS

ROSEMARY ROASTED RED POTATOES

\$25.00

SERVES 10 -12 GUESTS

BACON OR SAUSAGE PATTIES

FULL PAN (SERVES 8—12 GUESTS)

\$32.00

HALF PAN (SERVES 4 - 6 GUESTS)

\$22.50



PLATTERS FRUITS, CHEESES, VEGETABLES

FRUIT PLATTER

SERVED WITH YOGURT DIPPING SAUCE

SMALL	
60 OZ. SERVES 10—15 GUESTS	\$28.40
MEDIUM	
120 OZ. SERVES 25—30 GUESTS	\$56.80

FRESH FRUIT KEBABS

ASSORTED FRESH FRUIT ON A BAMBOO SKEWER

SERVED BY THE DOZEN \$18.00

MINIATURE FRESH FRUIT KEBABS

ASSORTED FRESH FRUIT ON A MINIATURE BAMBOO SKEWER

SERVED BY THE DOZEN \$12.00

FRESH WHOLE STRAWBERRIES

SERVED WITH HAZELNUT CHOCOLATE DIP

SMALL	
SERVES 10—20 GUESTS	\$29.50
LARGE	
SERVES 40—50 GUESTS	\$75.00

DOMESTIC CHEESE PLATTER

SERVED WITH ASSORTED RUSTIC CRACKERS

SMALL	
60 OZ. SERVES 10—15 GUESTS	\$28.40
MEDIUM	
120 OZ. SERVES 25—30 GUESTS	\$56.80

IMPORT CHEESE PLATTER

SERVED WITH ASSORTED RUSTIC CRACKERS INCLUDES: CHEDDAR; STILTON WITH FRUIT; IRISH PORTER & JARLSBERG.

SMALL	
SERVES 25—30 GUESTS	\$52.50
MEDIUM	
SERVES 45—50 GUESTS	\$95.00

BAKED BRIE WHEEL IN PUFF PASTRY

SERVED WITH 80 FRENCH SOFT BREAD ROUNDS OR 80 CROSTINI BREADS
2.2 POUNDS (ONE KILO) SERVES 25 GUESTS

\$42.50

VEGETABLE PLATTER

SERVED WITH PEPPER PARMESAN DIP

SMALL	
45 OZ. SERVES 10—15 GUESTS	\$24.95
MEDIUM	
90 OZ. SERVES 25—30 GUESTS	\$44.95

GRILLED VEGETABLE PLATTER

SERVED AT ROOM TEMPERATURE

90 OZ. SERVES 25—30 GUESTS \$54.95

BRIE & PESTO CHEESE MOLD

SERVED WITH ASSORTED RUSTIC CRACKERS

SERVES 15—20 GUESTS \$26.95



DIPS, SPREADS & ACCOMPANIMENTS

ALL OF OUR DIPS & SPREADS ARE SERVED WITH AN AMPLE PORTION OF EITHER FOCACCIA TOAST POINTS, BREAD ROUNDS, PARMESAN PITA TRIANGLES, CROSTINIS BREADS OR BLUE CORN CHIPS

ADDITIONAL 40 PIECES \$8.75

SPINACH & ARTICHOKE DIP

SERVED WITH PARMESAN PITA TRIANGLES

2 LB BOWL

SERVES 10—25 GUESTS

\$19.98

ROASTED EGGPLANT & TOMATO SALSA

SERVED WITH CROSTINI BREADS

2 LB BOWL

SERVES 10—25 GUESTS

\$19.98

MANGO SALSA

SERVED WITH TRI COLORED TORTILLA CHIPS

2 LB BOWL

SERVES 10—25 GUESTS

\$19.98

CHESAPEAKE BAY CRAB DIP

SERVED WITH 80 CROSTINI BREADS

1 PAN

SERVES 25 GUESTS

\$80.00

FIESTA CORN DIP

ROASTED CORN, ONION & PEPPERS WITH CHEDDAR CHEESE, SOUR CREAM & A BLEND OF HERBS & SPICES

SERVED WITH TRI COLORED CORN CHIPS

1 PAN

SERVES 25 GUESTS

\$55.00

HOT ARTICHOKE DIP

ARTICHOKE HEARTS, ONIONS WITH CREAM CHEESE & A BLEND OF HERBS & SPICES.

SERVED WITH 80 PITA TRIANGLES

1 PAN

SERVES 25 GUESTS

\$55.00

SUN DRIED TOMATO & PESTO

CHEESE MOLD

SERVED WITH ASSORTED RUSTIC CRACKERS

SERVES 15—20 GUESTS

\$26.95

JUMBO LUMP CRAB SPREAD

SERVED WITH WATER CRACKERS

SERVES 10—25 GUESTS

\$55.00

SEAFOOD ANTIPASTA BOWL

SCALLOPS, SHRIMP, ARTICHOKE HEARTS, PROVOLONE CHEESE, BLACK AND GREEN OLIVES, GRAPE TOMATOES, FRESH BASIL AND GARLIC. TOSSED WITH A LIGHT VINAIGRETTE.

6 LB BOWL (SERVES 16 – 26 GUESTS)

\$100.00

EACH

TRIO DIP

HAND BLENDED ROASTED RED PEPPER SPREAD, BOURSIN PESTO SPREAD & FETA BASIL LEMON PEPPER SPREAD

SERVED WITH 120 CROSTINI BREADS

SERVES 50 GUESTS

\$52.50



PARTY IN A BOX
(SELECT ONE TYPE FROM EACH CATEGORY ABOVE)

THE PERFECT GET TOGETHER FOR 15 FRIENDS.
THIS INCLUSIVE PARTY BOX INCLUDES THE SERVING
PLATTERS; SERVING UTENSILS AND PLENTY
OF FLAVOR FOR ALL!
(FORGET THE FLOWERS, FANCY THEM WITH FOOD!)

100 HORS D'OEUVRES.....\$175.00

A LA CARTE HORS D'OEUVRES & PARTY PLATTERS

VEGETARIAN **\$34 PER 2 DOZEN**

- HANDCRAFTED MINIATURE QUICHE (BROCCOLI, SPINACH OR HAM & CHEESE)
- OVEN ROASTED BABY POTATOES FILLED WITH ASIAGO & MARCAPONE CHEESE & CHIVES
- SPANAKOPITA
- CRISPY ASPARAGUS WITH ASIAGO & FONTINA CHEESE WRAPPED & BAKED IN PUFF PASTRY
- SPINACH & FETA STUFFED MUSHROOM CAPS, TOPPED WITH PARMESAN
- TOMATO, MOZZARELLA & BASIL BRUSCHETTA
- CALIFORNIA ROLLS WITH FRESH GINGER WASABI
- PHYLLO BAKED BABY BRIE BITES WITH FRESH BLUEBERRIES
- ANTIPASTI SKEWERS ARTICHOKE HEARTS, FRESH MOZZ, KALAMATA OLIVES & SUNDRIED TOMATOES
- VEGETABLE SPRING ROLLS WITH PLUM SAUCE
- VEGETABLE COCKTAIL LUMPIA WITH SWEET THAI CHILI SAUCE
- MINI GRILLED PORTABELLA BRUSCHETTA
- PEACH AND GOAT CHEESE CANAPES - AVAILABLE JULY AND AUGUST ONLY
- PEACH AND MOZZARELLA BRUSCHETTA - AVAILABLE JULY AND AUGUST ONLY

POULTRY **\$39 PER 2 DOZEN**

- THAI CHICKEN SATAY DRIZZLED WITH PEANUT SAUCE
- BAHAMIAN CHICKEN SKEWERS
- BUFFALO CHICKEN NUGGETS WITH BLEU CHEESE DIP
- COCONUT CHICKEN SKEWERS WITH BRANDIED APRICOT SAUCE
- JAMAICAN JERK CHICKEN SKEWERS WITH CARIBBEAN BBQ SAUCE
- HONEY GINGERED CHICKEN KEOBS WITH PINEAPPLE & RED BELL PEPPER



**A LA CARTE HORS D'OEUVRES
& PARTY PLATTERS
(CONTINUED FROM PREVIOUS PAGE)**

BEEF **\$39 PER 2 DOZEN**

GLAZED TERIYAKI BEEF SKEWERS

BEEF FILET WITH RED ONION CHUTNEY ON CROSTINI

COCKTAIL LUMPIA WITH SWEET THAI CHILI SAUCE

SWEDISH OR SWEET & SOUR MEATBALLS

VANILLA BOURBON STEAK RUMAKI (BEEF & WATER CHESTNUTS WRAPPED IN BACON)

LOADED BABY POTATOES FILLED WITH SOUR CREAM, CHEDDAR CHEESE CRISPY BACON & CHIVE

ASIAN STEAK SKEWERS

BROCHETTES OF CANTALOUPE, PROSCIUTTO, AND MARINATED FRESH MOZZARELLA

SEAFOOD **\$57 PER 2 DOZEN**

EUROPEAN CUCUMBER CUP WITH JUMBO LUMP CRAB SALAD

MINIATURE CRAB CAKES WITH RED PEPPER AIOLI

MINI SEAFOOD CAKES

SCALLOPS WRAPPED IN BACON

CITRUS SEARED ROSEMARY SCALLOPS ON BAMBOO SKEWERS

OLD BAY SHRIMP COCKTAIL

CHILLED PICKLED SHRIMP

COCONUT FRIED SHRIMP SKEWERS SERVED WITH SWEET THAI CHILI SAUCE

SHRIMP WRAPPED IN BACON WITH ASIAN BBQ SAUCE

BLACKENED TUNA TIDBITS SKEWERED & SERVED WITH CUCUMBER WASABI DIP

ASSORTED SUSHI (YELLOW TAIL, SHRIMP TEMPURA, SPIDER ROLL, DYNAMITE)

CHIPOTLE SHRIMP WONTONS

SMOKED SALMON DILL BITES

KAHULA GRILLED SHRIMP SKEWERS WITH WASABI COCKTAIL SAUCE

KEY WEST STYLE MINI MAHI & LOBSTER TACO'S



ENTREES

FULL PAN (SERVES 8—12) \$125
HALF PAN (SERVES 4—6) \$ 65

ALL ENTREES SERVED WITH :
SALAD, ROLLS & BUTTER

VEGETARIAN

THREE CHEESE LASAGNA
EGGPLANT PARMESAN

POULTRY

TARRAGON CHICKEN BREAST OVER WILD RICE PILAF

ARTICHOKE CHICKEN BREAST OVER WILD RICE PILAF

ROSEMARY CHICKEN BREAST WITH GARLIC ROASTED POTATOES

CHICKEN ALFREDO OVER FETTUCINI

JAMAICAN JERK CHICKEN OVER RED BEANS AND RICE

CHICKEN CORDON BLEU WITH WILD RICE PILAF

TUSCAN CHICKEN WITH WILD RICE PILAF

CHICKEN PARMESAN WITH PENNE PASTA

CHICKEN MARSALA WITH WILD RICE PILAF

CHICKEN SCARPRIELLA WITH POTATOES O'BRIEN

CHICKEN SALTIMBOCCA WITH CREAMY SUNDRIED TOMATO PENNE PASTA

CHICKEN SCALOPPINI WITH LEMON BUTTER LINGUINI

HERB CHICKEN WITH GARLIC MASHED POTATOES

RASPBERRY CHICKEN WITH PECAN WILD RICE

CHICKEN POT PIE

Our Hot Entrees
Rotate Weekly!

Please Call Our
Catering Office to
Inquire About Our
Chef's Weekly Specials!



ENTREES

FULL PAN (SERVES 8—12) \$125

HALF PAN (SERVES 4—6) \$ 65

BEEF

SEASONED BEEF SHOULDER SERVED WITH ROASTED ROSEMARY POTATOES

CLASSIC LASAGNA

OLD FASHION BEEF STEW

BARBECUE MEATLOAF WITH MACARONI & CHEESE

PORK

PORK TENDERLOIN WITH MUSTARD GLAZE & PECAN WILD RICE

*KAHLUA PULLED PORK WITH TROPICAL ISLAND SALSA & SWEET ROLLS (FULL PAN ONLY)

*CAROLINA PULLED BBQ WITH COLESLAW & KEISER ROLLS (FULL PAN \$116 HALF PAN \$63)

APPLE GLAZED ROASTED PORK TENDERLOIN WITH PECAN WILD RICE

SEAFOOD ENTREES

FULL PAN (SERVES 8—12) \$150

HALF PAN (SERVES 4—6) \$ 75

ALL ENTREES SERVED WITH:
SALAD, ROLLS & BUTTER

CHESAPEAKE BAY CRAB CAKES WITH WILD RICE PILAF AND TOMATO GINGER JAMM

SHRIMP SCAMPI OVER LINGUINE

SEAFOOD JAMBALAYA (SHRIMP, SCALLOPS, SWORDFISH)

SHRIMP ALFREDO OVER FETTUCCINE

BLACKENED TILAPIA WITH LINGUINE CREOLE

MANGO SEAFOOD CAKE (SHRIMP & SCALLOPS) WITH COCONUT BASMATI RICE

MEDITERRANEAN SHRIMP WITH ORZO PASTA



**SEASONAL
ENTREES**

FULL PAN (SERVES 8—12) \$150
HALF PAN (SERVES 4—6) \$ 75

ALL ENTREES SERVED WITH:
SALAD, ROLLS AND BUTTER

POULTRY

PECAN ENCRUSTED CHICKEN SERVED WITH WILD RICE
CITRUS CHICKEN SERVED OVER CORKSCREW PASTA

BEEF

CHIPOTLE LIME BEEF SHOULDER WITH SANTA FE POTATOES

SEAFOOD

CRAB STUFFED TILAPIA WITH WILD RICE PILAF
MEDITERRANEAN SHRIMP WITH ORZO PASTA
TILAPIA WITH LEMON BUTTER & CAPERS SERVED OVER ORZO PASTA



ACCOMPANIMENTS
ACCOMPANIED WITH SERVING UTENSIL

POTATO SALAD D'JOUR CHEF'S WEEKLY SELECTION.	2LB \$11.00 4 LB \$22.00 7LB \$39.00
MEDITERRANEAN PASTA OUR SIGNATURE SHELL PASTA TOSSED IN A LIGHT OLIVE OIL DRESSING	2LB \$11.00 4 LB \$22.00 7 LB \$39.00
FRUIT SALAD FRESH FRUIT CUBED AND SERVED WITH SLICED STRAWBERRIES	2LB \$14.00 4 LB \$28.00 7 LB \$49.00
PASTA D'JOUR PLEASE CONTACT YOUR LOCAL BISTRO OR REFER TO OUR WEBSITE FOR OUR CHEF'S WEEKLY SELECTION!	2LB \$11.00 4 LB \$22.00 7LB \$39.00
TOMATO CORN SALAD 2LB BOWL (SERVES 8-10 GUESTS) 4LB BOWL (SERVES 16-20 GUESTS)	2LB \$20.50 4 LB \$41.00
GREEN BEANS WITH BALSAMIC DRESSING 2LB BOWL (SERVES 18-10 GUESTS) 4LB BOWL (SERVES 16-20 GUESTS)	2LB \$20.50 4 LB \$41.00
BROCCOLI SALAD 2LB BOWL (SERVES 8-10 GUESTS) 4LB BOWL (SERVES 16-20 GUESTS)	2LB \$20.50 4 LB \$41.00
SEAFOOD ANTIPASTA SALAD 6LB BOWL SERVES 16-26 GUESTS	\$100.00 EACH

ACCOMPANIMENTS FROM THE OVEN	FULL PAN (SERVES 20-30 GUESTS) \$35.00 HALF PAN (SERVES 10-15 GUESTS) \$25.00
ASPARAGUS GREEN BEANS W/ PEPPERS & ONIONS ROASTED VEGETABLES ROSEMARY POTATOES RUSTIC MASHED POTATOES	WILD RICE PILAF MACARONI & CHEESE BOURBON MAPLE GLAZED- BUTTERNUT SQUASH



THE DELI

SANDWICHES & PLATTERS

OUR FAMOUS GOURMET SANDWICH & WRAP PLATTER

ASSORTED & PERFECTLY ARRANGED GOURMET SANDWICHES & WRAPS PRESENTED ON A PLATTER

PLEASE CHOOSE ANY OF OUR GOURMET SANDWICHES OR WRAPS:
(ADDITIONAL \$1.50 FOR CRAB CAKE)

SMALL (SERVES 5—7 GUESTS)	\$31.25
MEDIUM (SERVES 8—10 GUESTS)	\$50.00
LARGE (SERVES 10—15 GUESTS)	\$62.50

THE DELI TRAY

TURKEY, HAM & ROAST BEEF WITH CHEDDAR & PROVOLONE. ACCOMPANIED WITH HORSERADISH & BASIL MAYO, ROASTED RED PEPPERS & HONEY MUSTARD AND OUR SPECIALTY BAGUETTES.

SMALL (SERVES 10—15 GUESTS)	\$60.00
MEDIUM (SERVES 20—30 GUESTS)	\$120.00
LARGE (SERVES 30—40 GUESTS)	\$180.00

PUFF PASTRY PLATTER

MINIATURE PUFF PASTRIES FILLED WITH YOUR CHOICE OF TWO OF THE FOLLOWING: TRADITIONAL CHICKEN SALAD; ALBACORE TUNA SALAD; EGG SALAD; HAM SALAD

30 PUFFS	\$29.50
60 PUFFS	\$58.50

THE DELI

BOX LUNCHEES & SALADS

PRESENTED IN RECYCLED BROWN BAKERS BOX INCLUDES MINT, NAPKIN & APPROPRIATE EATING UTENSILS

PLEASE CHOOSE ANY
OF OUR GOURMET SANDWICHES OR WRAPS:
(ADDITIONAL \$1.50 FOR CRAB CAKE)

WITH CHIPS & COOKIE	\$8.99
WITH PASTA & DESSERT BAR	\$10.25
WITH FRUIT & DESSERT BAR	\$10.25



GREEN LEAFY SALADS

ACCOMPANIED WITH: SERVING UTENSILS & SALAD DRESSING

MEDIUM BOWL \$34.50 (SERVES 6-8 GUESTS) LARGE BOWL \$46.00 (SERVES 8-10 GUESTS)

CHINESE CHICKEN SALAD

SLICED ORIENTAL CHICKEN BREAST, WONTON NOODLES, GREEN ONIONS, SNOW PEAS, BLACK SESAME SEEDS, RED PEPPERS, RED CABBAGE & CARROTS OVER AN ORIENTAL SALAD BLEND. SERVED WITH ORIENTAL GINGER DRESSING

CLASSIC CAESAR SALAD

SLICED BLACKENED CHICKEN BREAST, ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, HOMEMADE CROUTONS. SERVED WITH CAESAR DRESSING

CALIFORNIA COBB SALAD

SHAVED TURKEY, CRUMBLED BACON, CHOPPED EGG, CRUMBLED BLEU CHEESE, HOMEMADE CROUTONS OVERTOP A BED OF MIXED GREENS. SERVED WITH BLEU CHEESE DRESSING

GREEK SALAD

FETA, SUNDRIED TOMATOES, CUCUMBERS, KALAMATA OLIVES, RED BELL PEPPERS, RED ONION, PEPPEROCINIS, HOMEMADE CROUTONS. SERVED WITH A BALSAMIC VINAIGRETTE

BAJA CHICKEN SALAD

SLICED SANTA FE CHICKEN, BLACK BEAN & CORN SALSA, CHOPPED ROMA TOMATOES, FOCFICA BREAD. SERVED WITH RANCH DRESSING

SALAD D'JOUR

PLEASE CONTACT YOUR LOCAL BISTRO OR REFER TO OUR WEBSITE FOR OUR CHEF'S WEEKLY SELECTION!

THE TRADITIONALS

(MEDIUM \$20.00 LARGE \$25.00)

TRADITIONAL GARDEN SALAD

MIX GREENS, CHOPPED ROMA TOMATOES, CUCUMBERS, HOMEMADE CROUTONS. SERVED WITH EITHER PEPPER PARMESAN OR BALSAMIC DRESSING

TRADITIONAL CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, HOMEMADE CROUTONS. SERVED WITH CAESAR DRESSING.



<p>APPLE FRUIT CRISP SERVED WARM \$29.50</p> <p>BREAD PUDDING SERVED WARM \$29.50</p> <p>LEMON MACARON TARTLETS 30 TARTLETS \$45.00 60 TARTLETS \$90.00</p> <p>PISTACHIO HORNS 30 HORNS \$45.00 60 HORNS \$90.00</p> <p>PARFAIT D'JOUR 9 ASSORTED PARFAITS \$29.50</p> <p>DULCE DE LECHE MINI DESSERT PUFFS 30 TARTLETS \$45.00 60 TARTLETS \$90.00</p>	<p>MINI COOKIE BOX 40 ASSORTED MINI COOKIES \$12.50</p> <p>DESSERT BAR PLATTER 32 ASSORTED MINI DESSERT BARS \$28.00</p> <p>BROWNIE & BLONDIE PLATTER PLATTER OF 40 MINIATURE BROWNIES \$29.50</p> <p>PUMPKIN CREAM CHEESE SWIRL PLATTER 40 SWIRLS PIECES - \$22.50</p> <p>BIRTHDAY CAKES 1/2 SHEET CAKE OR FULL SHEET CAKE AVAILABLE</p>
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CAKES & PIES

CARROT CAKE, CHOCOLATE FUDGE, KENTUCKY PECAN, CARAMEL APPLE,
OLD TOWN CHEESECAKE, SNICKER BAR PIE
\$49.95 (SERVES 16)



BEVERAGES

JUICES

ORANGE, CRANBERRY OR APPLE JUICE
SERVES 20—6 OZ PORTIONS
\$6.00(GALLON)

ICED TEA OR PINK LEMONADE
SERVED W/ SUGAR & SWEET N LOW
SERVES 16—8 OZ PORTIONS
\$6.00 (GALLON)

SPARKLING CITRUS PUNCH /
RASPBERRY LEMONADE WITH MINT
SERVES 16—8OZ PORTIONS
\$8.00(GALLON)

COKE, DIET COKE, SPRITE, NESTEA,
DASANI, PERRIER
\$1.49 EA. (20 OZ. BOTTLE)

JUICE, ORANGE JUICE,
APPLE JUICE, GRAPEFRUIT JUICE
\$1.59 EA. (10OZ BOTTLE)

COFFEE & HOT TEA
SERVED WITH ASSORTED CREAMERS,
SUGARS & SWEET N LOW

JOE TO GO
SERVES 10—12 CUPS
DISPOSABLE CONTAINER
\$12.00

LARGE JOE TO GO
SERVES 45 CUPS
DISPOSABLE CONTAINER
\$52.50

PEAK TEAS
SWEET; LEMON; GREEN; DIET
\$1.79 (16.9 OZ. BOTTLE)

5 POUND ICE BAG
\$2.00 EACH



STATIONS
PROVEN PARTIES
& PACKAGES

WWW.GOURMETGANG.COM

757.857.6100



FULL SERVICE CATERING

YOU HAVE A CHOICE! WHETHER YOUR NEED IS A BUSINESS BREAKFAST FOR 6 OR AN AFTERNOON OPEN HOUSE FOR 800, THE GOURMET GANG CAN MEET ALL OF YOUR CATERING NEEDS.

OUR STAFF OF EXPERIENCED CHEFS AND SAVVY BUSINESS MANAGERS HAVE TAKEN A FRESH LOOK AT THE CATERING BUSINESS FROM THE CLIENT'S POINT OF VIEW TO GIVE YOU A GREAT TASTING FOOD IN A PLEASING PRESENTATION AT AFFORDABLE PRICES DELIVERED ON TIME. GUARANTEED.

THE FOOD

OUR TALENTED CHEFS USE ONLY THE FINEST INGREDIENTS AVAILABLE. WE GUARANTEE OUR FARE TO BE AS DELICIOUS AS IT IS FRESH AND HEALTHY.

THE PRESENTATION

WHETHER YOU CHOOSE A TASTY PLATTER, BOX LUNCH OR A HOT ENTRÉE, YOUR CLIENTS, STAFF AND GUESTS WILL BE IMPRESSED BY ARTISTIC DESIGN AND PLACEMENT OF FOOD AND GARNISHES.

WE UNDERSTAND THAT WHEN OUR FOOD LOOKS GOOD, YOU LOOK GOOD TOO.

THE VARIETY

NOT ONLY IS OUR FOOD MOUTH-WATERING, BUT YOU WILL DISCOVER THE VARIED ASSORTMENT OF PLATTERS, SANDWICHES, SALADS, ENTREES AND HORS D'OEUVRES, AND THE LIST GOES ON AND ON.

EACH WEEK OUR CHEFS DESIGN MENUS TO REFLECT CURRENT TRENDS AND CUSTOMER REQUESTS.

CALL US TO ARRANGE HAVING A MENU FAXED OR EMAILED TO YOU EACH WEEK OR FEEL FREE TO UPLOAD OUR "DESKTOP CAFÉ" ICON FOR QUICK AND EASY ACCESS TO OUR WEEKLY MENU!

THE DIFFERENCE

WE APPROACH CATERING FROM A NEW PERSPECTIVE. WHEN WE PREPARE A PROPOSAL, IT IS ALWAYS ITEMIZED. YOU WILL KNOW EXACTLY WHAT YOU ARE BEING CHARGED, AND KNOW EXACTLY WHAT YOU WILL BE GETTING! NO MORE GUESSWORK.

WE CHALLENGE YOU TO SHOP AND COMPARE, AND YOU'LL FIND OUR FOOD IS FAIRLY PRICED AND DELICIOUS.

THE BIG PICTURE

WE CATER FOR ALL OCCASIONS, WEDDINGS, STAFF BREAKFASTS, CORPORATE LUNCH, PRIVATE PARTIES AND COMPANY PICNICS. BEAUTIFULLY PRESENTED WITH ALL THE EXTRAS PRICED RIGHT, DELIVERED PROFESSIONALLY AND ON TIME.

NOW YOU KNOW WHY THE HAMPTON ROADS COMMUNITY RETURNS AGAIN AND AGAIN TO THE GOURMET GANG FOR ALL OF THEIR CATERING NEEDS.

SO WHAT ARE YOU WAITING FOR? LET'S GET STARTED AND PLAN YOUR EVENT.



HELPFUL HINTS FOR SUCCESSFUL EVENT PLANNING

PRIOR TO SPEAKING WITH ONE OF OUR REPRESENTATIVES, PLEASE BE THINKING ABOUT THE FOLLOWING:

BUDGET & HEADCOUNT

BOTH WILL BE NECESSARY IN ORDER TO PREPARE AN ACCURATE QUOTE

MENUS

LOOK OVER OUR MENUS AND SELECT YOUR MENU ITEMS

FLORAL

DETERMINE IF YOU WOULD LIKE DECORATIONS AND/OR FLORAL ARRANGEMENTS TO ACCENT YOUR EVENT

RENTALS

DETERMINE IF YOU WILL NEED RENTAL ITEMS (I.E. TABLECLOTHS, TABLES, ETC)



FREQUENTLY ASKED QUESTIONS

ALL OF US HERE AT THE GOURMET GANG ARE VERY EAGER TO ANSWER ANY QUESTIONS THAT YOU MIGHT HAVE IN REGARDS TO YOUR UPCOMING EVENT. BELOW ARE SOME OF OUR MOST FREQUENTLY ASKED QUESTIONS.

HOW MUCH NOTICE IS NEEDED FOR DELI DELIVERY?

WE SPECIALIZE IN FAST, EFFICIENT DELIVERY. AREAS WE SERVICE CAN EXPECT LUNCH IN JUST 45 MINUTES, FOR MOST SINGLE DELI ORDERS, BOX LUNCH AND PLATTER ITEMS.

WE REALIZE YOU DO NOT ALWAYS GET ADVANCE NOTICE FOR THOSE "SURPRISE MEETINGS" AND LUNCH GATHERINGS.

REGARDLESS, IF IT IS JUST A FEW CO-WORKERS GETTING TOGETHER FOR LUNCH OR THE ENTIRE OFFICE, WE AIM TO ACCOMMODATE, AND FAST!

HOW MUCH NOTICE IS NEEDED FOR CATERING?

WE SPECIALIZE IN BEING ABLE TO ACCOMMODATE! 24 HOURS NOTICE IS REQUIRED FOR ALL HOT ENTREES AND HORS D'OEUVRES.

AS A COURTESY FOR THOSE OF YOU WHO REMEMBER TO ORDER AHEAD OF TIME, A STAFF MEMBER WILL ALWAYS CALL TO CONFIRM YOUR ORDER THE DAY PRIOR TO YOUR DELIVERY. ANY CHANGES TO YOUR ORDER MAY BE MADE AT THIS TIME.

WE THINK ABOUT YOUR FUNCTIONS SO YOU DON'T HAVE TO.

HOW LONG WILL IT TAKE TO HAVE A QUOTE PREPARED?

ONCE YOU CALL US, WE CAN HAVE A QUOTE BACK TO YOU BY THE NEXT BUSINESS DAY. REMEMBER THIS IS OUR BUSINESS AND WE PROVIDE THE BEST POSSIBLE SERVICE WE CAN.

HOW MUCH FOOD WILL I NEED?

FOR APPETIZERS PRECEDING A FULL MEAL, YOU SHOULD HAVE AT LEAST FOUR DIFFERENT TYPES OF APPETIZERS, AND SIX TO EIGHT PIECES (TOTAL) PER PERSON, PLUS "FILLER" ITEMS LIKE FRUIT, CHEESE AND/OR CRUDITÉS. FOR EXAMPLE, SAY YOU HAVE 20 GUESTS. IN THAT CASE, YOU'D NEED AT LEAST 120 TOTAL APPETIZER PIECES.

FOR APPETIZERS WITHOUT A MEAL, YOU SHOULD HAVE AT LEAST SIX DIFFERENT TYPE OF APPETIZERS. YOU SHOULD ALSO HAVE 12—15 PIECES (TOTAL) PER PERSON, PLUS "FILLER" ITEMS LIKE FRUIT, CHEESE AND CRUDITÉS. FOR EXAMPLE, IF YOU HAVE 20 GUESTS, YOU NEED AT LEAST 240 TOTAL APPETIZER PIECES. THIS IS ESTIMATE IS FOR A THREE-HOUR PARTY. LONGER PARTIES REQUIRE ADDITIONAL APPETIZERS.

OUR CATERING SALES REPS WILL BE HAPPY TO HELP YOU WITH YOUR PLANNING

HOW ARE RENTAL ITEMS HANDLED?

WE HAVE FORMED A SPECIAL RELATIONSHIP WITH A COUPLE OF RENTAL COMPANIES THAT PROVIDE US WITH HIGH QUALITY RENTALS. THE FEES ARE CALCULATED AND CHARGED BASED ON YOUR RENTAL NEEDS.



HOW ARE FLORALS & TABLE DESIGNS ARRANGED?

DEPENDING ON THE EVENT, WE WILL LET YOU KNOW WHAT WE FEEL IS NECESSARY. WE STRONGLY RECOMMEND ALLOWING US TO QUOTE FLORAL ARRANGEMENTS FROM CHAR'S FLORAL DESIGNS. SMALL ARRANGEMENTS ARE \$54.99 AND ARE APPROPRIATE FOR DESSERT TABLES, COFFEE TABLES AND THE BAR. MEDIUM ARRANGEMENTS ARE \$79.99 AND ARE RECOMMENDED FOR SINGLE BUFFET TABLES. LARGE ARRANGEMENTS ARE \$99.99 AND ARE TYPICAL FOR A LARGE BUFFET DISPLAY.

WHAT DO THE SERVERS WEAR?

DEPENDING ON THE PARTY THEME, THE SERVERS WILL BE IN EITHER BLACK AND WHITE FORMAL ATTIRE OR UNIFORM OXFORD SHIRT OR BLACK POLO SHIRTS.

WHAT IS THE CHARGE FOR A SERVER?

IN ORDER TO ENJOY YOUR PARTY, WE HIGHLY RECOMMEND USING OUR SPECIALLY TRAINED SERVERS AND BARTENDERS. MOST PARTIES ARE QUOTED WITH ONE SERVER FOR EVERY 100 PEOPLE FOR BREAKFAST EVENTS AND ONE SERVER FOR EVERY 50 PEOPLE FOR EVENING EVENTS. THERE IS A MINIMUM OF 4 HOURS PER SERVER/BARTENDER. THE BANQUET CAPTAIN AT \$22.50 PER HOUR, SERVER/BARTENDER AT \$17.50 PER HOUR, ALL ADDITIONAL SERVERS AT \$15.00 PER HOUR. GRATUITY IS OPTIONAL, BUT ALWAYS APPRECIATED.

WHAT IS THE TYPICAL LENGTH OF AN EVENT

EACH PARTY OF COURSE IS UNIQUE, HOWEVER WE USUALLY RECOMMEND PLANNING FOR 3—4 HOURS.



PRESENTATION STYLES

BEGIN THINKING ABOUT HOW YOU WOULD LIKE YOUR FOOD PRESENTED FOR EVENT.

WE OFFER TWO DIFFERENT TYPES OF OPTIONS FOR OUR PRESENTATION STYLES:

PAPER & PLASTIC

(OFFERED A LA CARTE)

AND/OR

CHINA

(ADDITIONAL RENTAL INFORMATION IS AVAILABLE THROUGH OUR CATERING DIRECTOR)

SERVICE STYLES

BEGIN THINKING ABOUT WHETHER YOU MIGHT LIKE TO HAVE A SERVER AND/ OR BARTENDER TO ASSIST YOU

DO IT YOURSELF DELIVERY

A MYRIAD OF OUR BUSINESS & PERSONAL CLIENTS CHOOSE TO "DO IT THEMSELVES" AND TRANSFER THEIR DELIVERED ENTREES, PLATTERS AND HORS D'OEUVRES ONTO THEIR OWN SERVING PLATTERS. OUR ENTIRE CATERING MENU CAN BE ORDERED, DELIVERED AND PACKAGED A LA CARTE ON OUR BLACK HEAVY DUTY PLATTERS AND DISPOSABLE FOOD BOXES DIRECTLY TO YOUR EVENT SITE FOR A 12.5% DELIVERY FEE (LOCALLY) WITH A MAXIMUM FEE OF ONLY \$35.00.

DO IT YOURSELF CURBSIDE CATERING

CALL AHEAD CURBSIDE CATERING—BROUGHT DIRECTLY TO THE COMFORT OF YOUR VEHICLE. OUR ENTIRE CATERING MENU CAN BE ORDERED A LA CARTE IN ADDITION TO DISPOSABLE SERVING UTENSILS, PAPER AND PLASTIC AND DISPOSABLE CHAFERS TO KEEP YOUR HOT ENTREES & HORS D'OEUVRES HOT FOR YOUR EVENT.

CURBSIDE CATERING PICK UP IS AVAILABLE AT OUR CORPORATE CATERING KITCHEN THROUGH OUR DESIGNATED PARKING AREA LOCATED AT 6000 ROBIN HOOD ROAD, NORFOLK, VA. JUST CALL AHEAD AND WE'LL BRING YOUR ENTIRE CATERING ORDER DIRECTLY TO YOUR VEHICLE.



THE DELIVERY SETUP

A STEP UP FROM OUR REGULAR DELIVERY SERVICE.

OUR SPECIALLY TRAINED CATERING SERVER WILL ARRIVE ONE HOUR BEFORE YOUR EVENT AND WILL SET UP ALL OF YOUR DISPOSABLE CATERING SELECTIONS TO INCLUDE FOOD TRANSFER, TABLE SET UP AND CANDLE LIGHTING FOR A \$75.00 FEE LOCALLY.

FULL SERVICE

FULL SERVICE CATERING IS AVAILABLE FOR ANY EVENT. ALL FORMAL PRESENTATIONS REQUIRE A MINIMUM OF ONE SERVER.

OUR CATERING MANAGERS CAN ASSIST WITH QUOTES UPON REQUEST.



SIGNATURE PACKAGES

EVERY GOURMET GANG MENU IS A CUSTOM MENU!

PACKAGE #1

ONE A LA CARTE HORS D'OEUVRE

\$18.75

ONE DINNER ENTRÉE SELECTION

PER PERSON

(FROM ANY SECTION)

**VEGAN ENTREES ALSO AVAILABLE*

ONE VEGETABLE SELECTION

PACKAGE #2

TWO A LA CARTE HORS D'OEUVRES

\$25.00

PER PERSON

TWO DINNER ENTRÉE SELECTIONS

(ONE MAY BE A SEAFOOD SELECTION)

**VEGAN ENTREES ALSO AVAILABLE*

ONE VEGETABLE SELECTION

PACKAGE #3

TWO A LA CARTE HORS D'OEUVRES

\$35.00

PER PERSON

THREE DINNER ENTRÉE SELECTIONS

(ONE MAY BE A SEAFOOD SELECTION)

**VEGAN ENTREES ALSO AVAILABLE*

ONE VEGETABLE SELECTION

PACKAGE UPGRADES

UPGRADES:

PLEASE SEE OUR CATERING MENU FOR ADDITIONAL SALAD SELECTIONS IF YOU CHOOSE TO UPGRADE YOUR SALAD SELECTIONS.

**TABLE SET-UPS & RENTALS ARE OFFERED A LA CARTE, PLEASE SEE YOUR CATERING SALES MANAGER FOR DETAILS.*



THE CLASSIC PICNIC

FILL WITH FRIENDS & FAMILY
(100 PERSON MINIMUM)
INCLUDES PLATES, NAPKINS, UTENSILS AND MINTS)

THE ENTRÉE

CHOOSE ONE OF THE FOLLOWING:

BARBEQUE PULLED PORK SANDWICH WITH COLESLAW
HERB MARINATED & GRILLED CHICKEN BREAST
ROASTED HONEY GLAZED SPARE RIBS (3 PER PERSON)
FRESH GROUND TUNA BURGER
VEGETARIAN BOCA* BURGER
*EACH ADDITIONAL MAIN ENTRÉE IS JUST \$4.95 PER PERSON

THE SALADS

CHOOSE TWO OF THE FOLLOWING:

MEDITERRANEAN PASTA SALAD
ROSEMARY ROASTED RED BLISS POTATO SALAD
FRESH GINGER COLE SLAW

THE DESSERTS

CHOOSE TWO OF THE FOLLOWING:

DEEP DISH APPLE PIE
BROWNIE CHOCOLATE CHIP WALNUT BARS
FRESH BAKED FRUIT COBBLER

ACCOMPANIMENTS

BAKED BEANS
FRESH ROLLS
BUTTER
CONDIMENTS
*SERVICE CHARGES FOR SET UP, EVENT LABOR & TAXES ARE
ADDITIONAL

\$13.95 PER
PERSON



THE LUAU

FILL WITH FRIENDS & FAMILY

\$25.00 PER PERSON (100 PERSON MINIMUM)

INCLUDES PLATES, NAPKINS, UTENSILS AND MINTS)

HORS D'OEUVRES

MINIATURE FRUIT KEBABS
SKEWERED WITH BAMBOO SPEARS

KAHLUA SHRIMP ON A BAMBOO SPEAR
SERVED WITH A WASABI COCKTAIL SAUCE

JUMBO LUMP CRAB SPREAD
SERVED WITH WATER CRACKERS

THE ENTRÉES:

ROASTED KAHLUA PULLED PORK
SERVED WITH TROPICAL SALSA
ACCOMPANIED WITH GLAZED SWEET ROLLS

JAMAICAN JERK CHICKEN & PINEAPPLE KEBABS
SKEWERED WITH BAMBOO SPEARS

THE SALADS

PECAN ENCRUSTED GOAT CHEESE SALAD
SERVED WITH A PASSION FRUIT DRESSING

ACCOMPANIMENTS

RED BEANS AND RICE

ASIAN RATATOUILLE

THE DESSERTS

DULCE DE LECHE MINI DESSERT PUFFS

BEVERAGES

TASTY LIQUIDS TO WET THE PALET

ICED TEA

INCLUDES ASSORTED SUGARS, STIRRERS
GALLON—SERVES 16—8OZ PORTION

\$6.00

SPARKLING CITRUS PUNCH

FRUITY!
GALLON—SERVES 16—8OZ PORTION

\$8.00

ASSORTED SODAS, TEAS, WATER

COKE, DIET COKE, NESTEA, SPRITE, DASANI, PERRIER
20 OZ. BOTTLE

\$1.49 EA.



OLD FASHIONED ICE CREAM SOCIAL

ONE ICE CREAM 'JERK' PER 100 GUESTS
(100 PERSON MINIMUM)

THE PERFECT MORALE BOOSTER.

WE ARRIVE WITH OUR "FIFTIES" THEMED CHECKER BOARD ICE CREAM PARLOR
BAR, BALLOONS, JUKE-BOX STYLE - FIFTIES MUSIC, BALLOONS, CHALK BOARD,
PARLOR CHAIRS AND...
3 ICE CREAM FLAVORS
TOPPINGS
ICE CREAM BOATS & UTENSILS

\$5.75 PER
PERSON

WE ARRIVE ON THE SPOT WITH EVERYTHING IT TAKES TO HAVE A GREAT SOCIAL,
COMPLETE WITH BALLOONS AND PARLOR CHAIRS.

PROPS AND SERVER LABOR MAY VARY ACCORDING TO LOCATION & VENUE

* CHARGES FOR SET UP, EVENT LABOR & TAXES ARE ADDITIONAL



SIGNATURE CARVING STATIONS

SEASONED BEEF TENDERLOIN ACCOMPANIED WITH ROLLS, BUTTER AND OUR FAMOUS HORSERADISH CREAM SAUCE. MARINATED AND SEASONED WITH A BLEND OF AMISH PANTRY SPICES AND EXTRA VIRGIN OLIVE OIL—SEARED AND SLOW ROASTED.	20—4oz. PORTIONS \$200.00
SEASONED ROAST BEEF ACCOMPANIED WITH ROLLS, BUTTER AND TRADITIONAL AUS JUS. (SEASONED AND SLOW ROASTED TOP ROUND.)	40—4oz. PORTIONS \$165.00
CITRUS GLAZED TURKEY ACCOMPANIED WITH ROLLS, BUTTER AND A CITRUS GRAVY A MÉLANGE OF FRESH ORANGES, GROUND CINNAMON, CLOVES, BROWN SUGAR & HONEY GLAZED OVER A WHOLE BONELESS TURKEY, SLOW ROASTED WITH ITS OWN JUICES. SERVED WITH A CRANBERRY ORANGE RELISH.	40—4oz. PORTIONS \$175.00
BOURBON & MUSTARD GLAZED HAM (ACCOMPANIED WITH ROLLS, BUTTER AND A HONEY MUSTARD SAUCE) WHOLE PIT TENDER HAM - GLAZED WITH DIJON MUSTARD, BOURBON, BROWN SUGAR, GINGER, GARLIC AND SLOW COOKED. MMM. (ONE OF OUR FAVORITE!)	40—4oz. PORTIONS \$170.00
APPLE CINNAMON BONELESS PORK LOIN (ACCOMPANIED WITH ROLLS AND BUTTER) MADE WITH OUR SIGNATURE GINGER & GARLIC RUB SEASONING & STUFFED WITH DICED FRESH CINNAMON-SUGAR APPLES	20—4oz. PORTIONS \$135.00



SEAFOOD DISPLAYS

BOUNTIFUL CHILLED SHRIMP DISPLAY

16/20 JUMBO "TAIL-ON" STEAMED, CHILLED SHRIMP OVERFLOWING AND PERFECTLY ARRANGED WITH DASHES OF OLD BAY, LEMON WEDGES AND OUR CHEF'S CREATION OF COCKTAIL SAUCE FOR DIPPING

25 SERVING
DISPLAY
\$137.50

THE EASTERN SHORE RAW BAR

A CASCADE OF FRESH OYSTERS, LITTLE NECK CLAMS, JUMBO CHILLED SHRIMP COCKTAIL, POACHED CRAB CLAWS, MANGO SEAFOOD LOLLIPOPS. ACCOMPANIED WITH LEMON WEDGES, COCKTAIL SAUCE, DRAWN BUTTER, OLD BAY SEASONING, OYSTER KNIVES, AND CRACKERS.

25 SERVING
DISPLAY
\$162.50

SAVORY DISPLAYS

ANTIPASTI DISPLAY

PROSCIUTTO, PEPPERONI, MARINATED MOZZARELLA AND MUSHROOMS, PROVOLONE, ASSORTED OLIVES, ROASTED ASPARAGUS, ROASTED PEPPERS AND EGGPLANT WITH CRUSTY ITALIAN BREADS

25 SERVING
DISPLAY
\$112.50

BRUSCHETTA BAR

AN OVERWHELMING DISPLAY OF SAVORY SPREADS THAT WILL ENTICE EVERY TASTE BUD.

25 SERVING
DISPLAY
\$137.50

COMES WITH YOUR CHOICE OF TWO HOT DIPS:

CHESAPEAKE BAY CRAB DIP
HOT ARTICHOKE DIP
HOT FIESTA CORN DIP

ACCOMPANIED WITH:

PESTO CHEESE MOLD, HUMMUS, OLIVE TAPENADE, ANTIPASTI BOWL, EGGPLANT & TOMATO PICO, HERB ROLLED GOAT CHEESE & BOURSIN CHEESE, MANCHEGO CHEESE & QUINCE SKEWERS

SERVED WITH CROSTINI TOASTS, CIABATTA TOAST POINTS, RUSTIC TOASTED FLAT BREADS FOR DIPPING



FRUITS & CHEESE DISPLAYS

FRUIT DISPLAY

FRESH SEASONAL FRUITS INCLUDING CANTALOUPE, HONEYDEW, PINEAPPLE, STRAWBERRIES, BLUEBERRIES, RASPBERRIES, GRAPES, MANGO, PAPAYA, PEACHES AND FIGS* (WHEN IN SEASON) ACCOMPANIED WITH YOGURT DIPPING SAUCE.

25 SERVING DISPLAY

\$87.50 EACH

INTERNATIONAL FRUIT & CHEESE DISPLAY

A CASCADING WATERFALL OF ARTFULLY DISPLAYED FRESH SEASONAL FRUITS AND IMPORTED CHEESES

25 SERVING DISPLAY

\$112.50 EACH

GRILLING STATIONS

HERB SEASONED CHICKEN BREAST

4 OZ. PORTION
\$4.00 EACH

TEQUILA LIME SHRIMP KEBABS

3 SHRIMP KEBAB
\$8.00 EACH

GINGER TERIYAKI BEEF & PINEAPPLE SKEWERS

8 OZ. PORTION
\$6.00 EACH

CARIBBEAN BBQ BACK RIBS

4 RIBS PORTION
\$7.50 EACH

CILANTRO RUBBED CHICKEN & VEGGIE KEBABS

8 OZ. PORTION
\$6.00 EACH

CILANTRO RUBBED VEGETABLE KEBABS

8 OZ. PORTION
\$4.00 EACH



**WARM
& FILLING**

SOUP DISPLAY

ACCOMPANIED WITH EITHER CRACKERS; BAGUETTES OR CROUTONS
SOUPS ROTATE EACH WEEK—
(PLEASE CALL FOR THIS WEEK'S CHEF'S SPECIALS)
*VEGAN & VEGETARIAN SOUPS ALSO AVAILABLE

12 SERVING
DISPLAY
\$42.75



CASCADING CHOCOLATE FOUNTAIN

(100 PERSON MINIMUM)

OVERFLOWING AND MARVELOUS. SERVED WITH THE FOLLOWING:
FRESH STRAWBERRIES
PETITE BANANAS
GOLDEN PINEAPPLES
TOASTED MARSHMALLOWS
SKEWERS FOR DIPPING

*SERVICE CHARGES FOR SET UP, EVENT LABOR & TAXES ARE
ADDITIONAL

\$5.75 PER
PERSON

SWEET, FLAVORFUL & DELECTABLE STATIONS

(100 PERSON MINIMUM)

BANANAS FOSTERS

FRENCH VANILLA ICE CREAM TOPPED WITH
WARM BROWN SUGAR
WALNUTS
RICH WARM RUM SAUCE

*SERVICE CHARGES FOR SET UP, EVENT LABOR & TAXES ARE
ADDITIONAL

\$5.75 PER
PERSON

PERSONALIZE YOUR MENU

PERFECTLY COMPLIMENT YOUR CUSTOM MENU
BY INCLUDING ADDITIONAL SPECIALTY SELECTIONS:

- ALA CARTE HORS D'OEUVRES
- PLATTERS & DISPLAYS
- DIPS, SPREADS & ACCOMPANIMENTS
- DESSERT DISPLAYS

PLEASE INQUIRE WITH OUR CATERING MANAGERS
FOR OUR FULL LIST OF ENTREES AVAILABLE

IN ADDITION TO

OUR SIGNATURE ENTREES
AVAILABLE EACH SEASON

*VEGAN & VEGETARIAN ENTRÉE SELECTIONS ALSO AVAILABLE