

# Simply Gourmet

## Parties to Go

### Hors D'oeuvres Presentations

#### Artfully Decorated Platters (Serves 20)

##### Cheese, Nut and Fruit

Sliced Swiss/Aged Cheddar on Fresh Roasted  
Almonds and Cashews  
Fruit Garnish, Grape Medley  
Sesame Crackers/Baguette Slices  
\$150.00

##### Sesame Crusted Chicken

Sesame Crusted Chicken Slices, Citrus/Ponzu Dipping Sauce  
\$90.00

##### Shrimp Cocktail

Aromatic Poached Shrimp, Lemon Wedges, Traditional Sauce  
Fifty Shrimp \$110.00

##### Citrus Shrimp Caribbean

Marinated in Lemon/Lime/Orange Juices  
Red/Gold Pepper/Scallion Garnish  
Fifty Shrimp \$115.00

##### Asparagus Wrap

Sweet Asparagus, Maple Cured Ham Wrap  
Honey/Mustard Dipping Sauce  
\$105.00

##### Alsatian Tart

Puff Pastry, Caramelized Onions, Bacon, Swiss Cheese  
\$105.00

##### Brie En Croute

Whole Imported Brie Wheel, Decorative Puff Pastry Wrap  
Apricot Preserve Stuffing, Cracker Assortment  
\$75.00

##### Sesame Crusted Tuna

White Sesame Seed Crusted Tuna Slice, Wasabi Mayonnaise  
Fresh Herb Garnish, Garlic Toast Points  
\$125.00

##### Smoked Salmon Pinwheels

Norwegian Smoked Salmon, Scallion/Herb Cream  
Capers, English Cucumber  
\$105.00

##### Vegetable Pinwheels

Carrot, Gold/Red Peppers, Kalamata Olives  
Cucumbers, Scallion/Herb Cream  
\$95.00

##### Grilled Andouille Slice

Smokey Andouille Sausage, Baguette Slice, Creole Mustard  
\$75.00

##### Hummus

Vegetable Fan Medley, Sesame Crisps, Kalamata Olives  
\$75.00

##### New England Crispy Crab Cakes

Blue Claw Crab, Tangy Remoulade Sauce  
\$100.00

##### Bistro Meatballs

Roasted Sirloin Meatballs, Veal/Mushroom Demi Glace  
\$75.00

### Entrée Presentations

#### Artfully Decorated Platters (Serves 20)

##### Blackened Chicken

Cajun Crusted Chicken Breast, Kalamata Olive  
Cherry Tomato/Fresh Herb Garnish  
Roasted Red Pepper Sauce  
\$125.00

##### Roast Salmon Balsamico

Whole Sides of Roasted Salmon, Reduced Balsamic Drizzle  
\$150.00

##### Smoked Salmon

Whole Side of Smoked Salmon, Scallion Cream Cheese  
Garlic Toast Points, Tomatoes/Onions/Kalamata Olives/Capers  
\$175.00

##### Beef Tenderloin

Pepper Crusted Seared Beef Tenderloin, Horseradish Sauce  
Bistro Rolls  
\$240.00

##### Apricot Glazed Pork Loin

Garlic Crusted Roast Pork Loin  
Honey/Mustard/Shallot Sauce  
\$150.00

##### Beef Burgundy

Sliced Sirloin, Mushrooms/Onions, Burgundy Wine Sauce  
\$225.00

**Herb Crusted Chicken Oreganata**

Sliced Chicken Breast, Wine/Lemon Marinade  
 Fresh Herb/Garlic Breadcrumb Crust  
 \$165.00

**Chicken Ragout**

Grilled Chicken, Veal/Shallot Demi Glace  
 Mushrooms, Onions  
 \$175.00

**Paella**

Saffron Rice, Cumin Scented Sliced Chicken Breast  
 Red Pepper/Scallion Garnish  
 \$175.00

**Baked Ziti**

Home Made Tomato Sauce, Ricotta Stuffing  
 Parmesan/Mozzarella Cheeses  
 \$90.00

**Smoked Chicken Penne**

Smoked Chicken Slices, White Wine Glaze  
 Onions/Mushrooms, Tomato Dice Garnish  
 \$100.00

**Grilled Andouille & Peppers**

Smokey Andouille Slice, Three Color Peppers/Onions  
 Sliced Sandwich Size Baguettes  
 \$135.00

**Peach Glazed Country Ham**

Baked Sliced Ham, Peach Preserve Glaze  
 \$125.00

**Country Fried Chicken Basket**

\$125.00

**Side Suggestions . . .****Wild Rice Pilaf****Roasted Rosemary Potatoes****Orzo Primavera****Asian Noodles/Vegetables****Classic Cole Slaw****Cucumber Salad**

\$65.00

**Grilled Tender Asparagus**

\$75.00

**Bistro Rolls & Butter**

\$.75 Each

**Salads****Artfully Presented**

(Serves 20)

**Gourmet**

Baby Lettuce Medley, Raspberries, Candied Walnuts  
 Sherry/Shallot Vinaigrette  
 \$75.00

**Caesar**

Hearts of Romaine, Garlic Croutons, Classic Creamy Dressing  
 Imported Parmesan  
 \$75.00

**Vegetarian Cobb**

Chopped Vegetable Medley, Cashews/Swiss Cheese  
 Garlic Ranch, Honey/Dijon Dressings  
 \$75.00

**New Potato Mediterranean**

Roasted New Potatoes, Crisp Bacon Bits, Onion Sauté  
 Scallions, Gold Peppers, Raspberry Vinaigrette  
 \$75.00

**Farfalle Salad Santorini**

Bow Tie Pasta, Gold/Red Pepper Confetti  
 Purple Onion/Scallion/Cucumber, Kalamata Olives/Capers  
 Sun Dried Tomato Pesto  
 \$75.00

**Country Style Greek**

Tomatoes/English Cucumbers/Three Color Peppers  
 Purple Onions, Bulgarian Feta, Kalamata Olives  
 Lemon Vinaigrette  
 \$85.00

**Desserts**

(Serves 20)

**Classic Petit Fours Presentation**

Chocolate Cup, Chocolate Mousse, Toasted Almond Garnish  
 Fruit Tartlets, White Chocolate Mousse, Fruit Garnish  
 Cream Puffs  
 \$150.00 (90 Pieces)

**Fruit Presentation**

Costa Rican Gold Pineapple, Strawberries, Kiwi  
 Blueberry Garnish  
 \$75.00

**Baby Gourmet Cookies**

Chocolate Chunk, White Silk Chocolate Chunk Nut  
 Oatmeal Raisin Spice, Double Chocolate Truffle Chunk  
 Country Peanut Butter Crunch  
 \$.75 Each (3 Dozen Minimum)

**Barretti's Amarettis**

Delicate Italian Almond Cookies  
 \$.50 Each (3 Dozen Minimum)

**Miniature Cream Puffs**

\$.65 Each (3 Dozen Minimum)

## Gourmet Lunch Package

Whether we're creating a delicious business lunch or preparing a formal gala, we put our hearts and souls into making unforgettable cuisine.

Our lunch package consists of a beautifully composed salad, a chilled or hot entrée, home baked bistro rolls and dessert. The package includes high-quality plastic ware.

We can deliver and set-up your lunch or you can pick up your order at Simply Gourmet. Servers available upon request.

### Lunch Package

Includes Salad, Entrée, Rolls, Dessert

#### Choose One Salad

##### Gourmet Salad

Baby Lettuce Medley, Seasonal Berries/Candied Walnuts  
Sherry/Shallot Vinaigrette

##### Vegetarian Cobb Salad

Medley of Fresh Chopped Vegetables  
Cashew Nuts & Imported Swiss  
Garlic Ranch & Honey/Dijon Mustard Dressings

##### Caesar Salad

Hearts of Romaine, Homemade Garlic Croutons, Imported Parmesan  
Classic Creamy Dressing

##### Tuscan Farfalle Salad

Bow Tie Pasta, Kalamata Olives/Gold Peppers/English Cucumbers/Scallions  
Sun Dried Tomato Pesto

##### Asian Salad

Lettuce Medley, Snow Peas/Carrot Julienne Scallions/Cucumbers/Radishes  
Ginger/Roasted Sesame Dressing

#### Choose One Chilled or One Hot Entrée

##### Chilled Entrées

###### Blackened Chicken

Sliced Cajun Crusted Chicken Breast  
Kalamata Olive/Cherry Tomato/Fresh Herb Garnish  
Roasted Red Pepper Sauce (Tasty, not spicy)

###### Asian Sesame Crusted Chicken

Sliced White/Black Sesame Crusted Chicken Breast  
Sweet Thai Dipping Sauce, Fruit Garnishes

###### Albacore Tuna Salad

Solid White Albacore Tuna, Lemon/Cucumber/Tomato Garnish

###### Smithfield Maple Ham

Maple Cured Smithfield Ham, Imported Swiss Slice  
Dijon Mustard, Olive/Vegetable Garnishes

###### Classic Chicken Salad

Chicken Breast Dice, Celery Dice, Tomato Garnish

##### Hot Entrées

###### Herb Crusted Chicken

Chicken Breast, Garlic/Dijon/White Wine Marinade  
Herb/Breadcrumbs/Olive Oil Crust, Baked Lemon Slices

###### Chicken Marsala

Grilled Chicken Breast, Marsala Wine/Veal Demi Glace  
Mushrooms/Garlic/Onions, Chive Garnish

###### Chicken Piccata

Grilled Chicken Breast, White Wine/Lemon/Garlic Sauce  
Caper Garnish

###### Chicken Tetrazzini

Chicken Breast, Mushroom/Onion/Red Pepper  
Sherry Cream Sauce, Spaghettini, Parmesan/Garlic Crust

###### Smoked Chicken Pasta

Penne Pasta, Smoked Chicken Julienne, Asparagus  
Crimini Mushrooms, Tomato Dice

###### Three Cheese Baked Penne

Penne Pasta, Marinara Sauce  
Mozzarella/Ricotta/Parmesan Cheese Stuffing

###### Penne Roma

Penne Pasta, Marinara Sauce, Petite Meatballs  
Parmesan Cheese

###### Chicken Marsala Pasta

Penne Pasta, Grilled Chicken Breast  
Marsala Wine/Veal Demi Glace/Mushrooms/Garlic/Onions, Chive Garnish

###### Paella Valencia

Cumin Scented Chicken Breast, Saffron Infused Rice, Andouille Sausage  
Roasted Peppers/Peas/Herb Garnish

###### Enchiladas Veracruz

Beef, Chicken or Cheese, Onions/Peppers, Cheddar Cheese  
Homemade Red Sauce, Corn Tortillas

#### Choose One Dessert

Gourmet Cookie Medley  
Miniature Cream Puffs  
Intense Chocolate Brownies

#### Over the Top ~ Add Ons

Garlic Mashed Potatoes  
Rosemary Roasted Potatoes  
Orzo Primavera  
Wild Rice Pilaf  
Mexican Saffron Rice  
Seasonal Fruit Salad  
\$3.00 per Guest

---

---

### Another Idea

Let us Prepare Sandwiches for you on Baguettes, Ciabatta Rolls or Wraps. Choose From ~ Blackened Chicken, Tuna Salad, Turkey, Maple Ham/Swiss Chicken Salad or Our Specialty Sandwiches –

##### Muffaletta

House Roasted Ham/Genoa Salami/Swiss Cheese  
Olive Salad, Sliced Baguette

##### Chicken Roma

Roasted Garlic Chicken, Basil Pesto  
Tomato/Mozzarella Cheese

##### BLT Wrap

Applewood Smoked Bacon, Lettuce/Tomato  
Ranch Dressing, Tortilla Wrap

##### Grilled Chicken Caesar Wrap

Grilled Garlic Chicken, Romaine Hearts, Classic Dressing  
Imported Parmesan, Tortilla Wrap

#### Call for More Information

Soft Drinks/Bottled Water Available

For \$1.50 per Guest

---

All luncheon packages are  
\$10.50 per Guest with a twelve guest minimum.

---

4783 Swift Road/Sarasota, Florida 34231  
941 929 0066

www.SimplyGourmetCaterers.com