



## Gourmet to Go

*Whether we're creating a formal gala or a "party to go" we put our hearts and souls into creating unforgettable cuisine. Now, you can mix and match your favorites with our Gourmet to Go Menu. Just place your order for pick up or delivery. Enjoy.*

### Appetizers

**(Artfully Decorated Platters ~ Serves 20 Guests)**

**Brie En Croute \$90.00**

Imported Brie Wheel, Decorative Puff Pastry Wrap  
Apricot Preserve Stuffing/ Cracker Assortment  
Almond/Cashew Nut Garnish

**Mediterranean Cheese Tort \$85.00**

Basil /Sundried Tomato Pesto, Kalamata Olive Tapanade  
Creamy Buttercream Cheese Layers, Garlic Baguette Crisps

**Cheese Platter \$90.00**

Imported Swiss/Aged Cheddar/Monterey Pepper Jack  
Fruit/Nut Garnish, Cracker Medley

**Shrimp Caribbean \$140.00**

Lemon/Lime/Orange Juice Marinade  
Red/Gold Pepper, Scallion Garnish  
(Fifty-Five Pieces)

**Gulf Shrimp Cocktail \$130.00**

Aromatic Poached Shrimp  
Citrus Garnish/Classic Sauce  
(Fifty-Five Pieces)

**New England Crab Cakes \$125.00**

Blue Claw Crab/Tangy Remoulade Sauce  
(Forty Pieces)

**Smoked Salmon Triangle \$100.00**

Scottish Smoked Salmon/Scallion Cream  
Capers/Purple Onion Wisps, Crispy Flatbread Triangle  
(Forty-Five Pieces)

**Smoked Salmon Napoleon \$100.00**

Scottish Smoked Salmon, Scallion Crema/Chives  
Puff Pastry Layers, White/Black Sesame Garnish  
(Forty-Five Pieces)

**Ahi Tuna Tartare \$100.00**

Diced Tuna/Scallion/Fresh Herbs  
Ginger/Garlic/Roasted Sesame, Won Ton Crisps  
(Fifty Pieces)

**Bistro Meatballs \$75.00**

Roasted Sirloin Meatballs  
Roasted Garlic Demi Glace  
(Eighty Pieces)

**Grilled Flatbread Triangles \$85.00**

Basil Pesto/Goat Cheese Medallions  
Mozzarella/Tomatoes, Smokey Flatbread  
(Forty Pieces)

**Hummus \$85.00**

Creamy Chick Pea/Tahini/Roasted Garlic Puree  
Vegetable Fan Medley/Grilled Pita Triangles  
Kalamata Olives

**Black Bean Cakes Sante Fe \$90.00**

Black Bean, Vegetable Medley Sauté  
Cilantro/Lime Crema  
(Forty Pieces)

**Peruvian Empanadas \$60.00**

Chorizo Sausage/Potato/Onion  
Scallion/Garlic, Fresh Herbs/Flaky Crust  
(Twenty Pieces)

**Savannah Corn Fritters \$90.00**

Sweet Corn/Scallion/Red Pepper  
Onion/Corn Meal Cakes, Red Pepper Crema  
(Forty Pieces)

**Alsatian Tart \$95.00**

Puff Pastry/Caramelized Onions  
Smokehouse Bacon, imported Swiss Cheese  
(Forty Pieces)

**Risotto Cake Romana \$90.00**

Creamy Arborio Rice, Herbs/Scallions  
Belgioso Fontina Stuffing  
Breadcrumbs/Parmesan Crust/Basil Pesto Crema  
(Forty Pieces)

**Petite Potato Pancakes \$90.00**

Idaho Potato Cakes/Sour Cream  
(Fifty Pieces)

**Thai Satay \$95.00**

Marinated Grilled Chicken Skewer, Peanut/Coconut Sauce  
Shredded Vegetable Garnish  
(Forty Pieces)

**Turkey Roulade \$90.00**

Turkey, Sundried Tomato Cream  
English Cucumber Bits/Scallion, Flour Tortilla Wrap  
(Fifty Pieces)

**Ham & Swiss Roulade \$90.00**

Maple Ham/Swiss, Whole Grain Mustard Cream  
Scallion/Carrot Shred, Flour Tortilla Wrap  
(Fifty Pieces)

**Vegetable Pinwheel Slice \$90.00**

Scallion Cream, Chopped Vegetables/Kalamata Olives, Flour Tortilla Wrap  
(Fifty Pieces)

### Salads \$85.00

**Gourmet**

Artisan Baby Lettuce Medley  
Seasonal Berries/Candied Walnuts  
Our Signature ~ Sherry/Shallot Vinaigrette

**Vegetarian Cobb**

Local Crispy Lettuces/Chopped Vegetable Medley  
Cashews/Swiss Cheese  
Buttermilk Garlic Ranch & Sherry/Shallot Dressings

**Farfalle Salad Santorini**

Imported Bow Tie Pasta, Gold/Red Pepper Confetti, Purple Onion  
Scallion/Cucumber, Kalamata Olive  
Sun Dried Tomato Pesto

**Caesar**

Hearts of Romaine/Garlic Croutons  
Classic Creamy Dressing, Imported Shaved Parmesan

**Asian Salad**

Local Crispy Lettuces/Snow Peas  
Scallions/Carrot Julienne, Red Cabbage  
English Cucumber/Vegetable Confetti  
Roasted Sesame Ginger/Garlic Dressing

### Chicken Selections \$195.00

### **Bistro Herb**

Wine/Lemon Marinade, Fresh Herbs  
Imported Parmesan/Garlic Breadcrumb Crust

### **Roma**

Lemon/Artichoke Heart/Onion/Mushroom/Garlic Sauce

### **Florentine**

Spinach/Basil/Asiago/Parmesan Stuffing, Roasted Red Peper Sauce

### **Sicilian Marsala**

Florio Marsala Wine Reduction  
Veal Demi/Crimini Mushrooms, Garlic/Onion Sauce

### **Orleans**

Smokey Andouille/Garlic/Vegetable/Fresh Herb  
Breadcrumb Stuffing

## **Entrees**

### **Roast Salmon Balsamico** \$210.00

Whole Sides of Roast Salmon/Reduced Balsamic Drizzle

### **Norwegian Smoked Salmon** \$195.00

Scallion Cream Cheese/Garlic Toast Points  
Tomatoes/Onions/Kalamata Olives/Capers

### **Beef Tenderloin**

Pepper Crusted/Seared Beef Tenderloin  
Horseradish Sauce/20 Bistro Rolls  
3 oz. or 4 oz Portion ~ MARKET PRICE

### **Pork Normandy** \$195.00

Roasted Pork Tenderloin Slices  
Granny Smith Apples/Onion Sauté/Apple Brandy

### **Paella Valencia** \$195.00

Saffron Rice/Cumin Scented Sliced Chicken Breast  
Andouille Sausage/ Red Pepper/Scallion, Pearl Onion Garnish

### **Baked Ziti San Marino** \$110.00

Imported Ziti/ Housemade Marinara Sauce  
Italian Parmesan/Mozzarella/Ricotta Cheese Stuffing

### **Vegetarian or Beef Enchiladas Veracruz** \$110.00 **(Gluten Free)**

Roasted Yellow Corn/Garlicky Black Beans  
Three Color Peppers/Onions/Wisconsin Cheddar Cheese  
Baja Red Sauce/Corn Tortillas

### **Island Shrimp Skewers** \$185.00

Garlic/Lemon Marinated Shimp Kabobs, Melon Medley/Scallion Salsa  
(Three Large Shrimp per Skewer~20 Pieces)

### **Cashew Crusted Corvina** \$20.00

Seared Wild Caught Corvina Filet, Cashew/Herbed Breadcrumb Crust  
Mango/Ginger Coulis  
(20~6 ounce Filets)

### **Baja Fish Tacos** \$215.00

Seared Wild Caught Corvina, Roasted Gold/Red Peppers, Onions  
Olive Oil/Garlic/White Wine Glaze  
Pico De Gallo/Lime Zest Crema/Flour Tortillas

## **Sides**

### **Yukon Gold Mashed Potatoes** \$70.00

Fresh Garlic Mashed Potatoes

### **Rosemary Roasted Potatoes** \$70.00

Creamer Potatoes, Extra Virgin Olive Oil/Whole Roasted Garlic Cloves

### **Wild Rice Pilaf** \$70.00

Long Grain Rice/Toasted Wild Rice/Caramelized Onions/Fresh Herbs

### **Baked Macaroni & Cheese** \$85.00

Elbow Macaroni/Mornay Sauce, Wisconsin Cheddar  
Imported Parmesan/Breadcrumb Streusel

### **Fire Grilled Vegetable Antipasto** \$95.00

Smokey Asparagus, Sweet Onions, Gold/Red Peppers

### **Green Beans Royale** \$85.00

Chilled French Beans, Gold/Red Pepper Confetti  
Carrot/Purple Onion Julienne, Raspberry Vinaigrette

## **Desserts**

(Choose Three Varieties)

### **Classic Petits Fours** \$205.00

#### **Dark Chocolate Cup**

Chocolate Mousse/Toasted Almond Garnish/Dark Chocolate Cup

#### **Tropical Fruit Tartlet**

Vanilla Pastry Cream/Fruit Garnish/Apple Jelly Glaze/Shortbread Tart

#### **Peanut Butter Mousse**

Creamy Peanut Butter Mousse/Shaved Chocolate/Dark Chocolate Cup

#### **Pina Colada**

Coconut Pastry Cream/Pineapple/Toasted Coconut/Shortbread Tart

#### **Amaretti**

Chewy Intense Almond Cookies

### **Coconut Macaroon Stacks/Dark Chocolate Drizzle**

(90 Pieces)

### **Old Fashion Apple Crumble** \$95.00

Spiced Apple Medley  
Oatmeal/Walnut/Butter/Flour Crust  
Chantilly Cream

### **Fruit Presentation** \$90.00

Costa Rican Gold Pineapple  
Strawberries  
Melon Medley/Berry Garnish

### **Chef Barrett's Cookie Collection** \$.85 Each

Chocolate Chunk  
Oatmeal Raisin Spice  
Double Chocolate Truffle Chunk

## **Packages**

### **All American BBQ**

#### **Blue Ribbon Ribs, Dry Spice Rub**

Slow Cooked St. Louis Pork Ribs  
Spice Rubbed/Blackberry Barbeque Sauce

#### **Mojito Chicken**

Grilled Marinated Chicken Breast, Herb/Citrus Pesto

#### **Macaroni & Cheese**

Elbow Macaroni, Creamy Mornay Sauce, Cheddar/Breadcrumb Streusel

#### **Country Cole Slaw**

Classic Creamy Dressing, Celery Seed Essence

#### **Grilled Flatbread Triangles**

\$22.95 per Guest

## **Brunch**

### **Petite Bistro Croissants**

Flaky/All Butter

### **Gourmet Salad**

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

### **Friattata Triangles**

Red Pepper/Sliced Creamer Potatoes/Scallions/Fresh Herbs

### **Fresh Fruit Presentation**

Costa Rican Pineapple/Melon Medley/Strawberries/Berry Garnish  
\$17.95 per Guest

## **Taco Bar**

### **Ground Sirloin/Tomatoes/Onions**

### **Cheddar Cheese Shred/Sour Cream**

### **Pico De Gallo~Tomatoes/Purple Onion/Scallion**

### **House Made Corn Chips/Flour Tortillas**

\$9.95 per Guest

**941/929-0066**

**Info@SimplyGourmetCaterers.com**