



CATERING

CATERING MENU



GOURMET GANG

A LA CARTE HORS D'OEUVRES & PARTY PLATTERS

VEGETARIAN per 2 Dozen

Handcrafted Miniature Quiche (Broccoli, Spinach or Ham with Cheese)
Oven Roasted Baby Potatoes Filled with Asiago & Mascarpone Cheese & Chives
Spanakopita
Southwest Vegan Bites
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
Antipasta Skewers with Artichoke Hearts, Fresh Mozzarella, Kalamata Olives & Sundried Tomatoes
Caprese Skewers
Berry Caprese Skewers
Vegetable Cocktail Lumpia with Thai Chili Sauce
Blueberry & Brie Canapes
Sugared Cranberry Brie Canape
Strawberry Bruschetta
Roasted Grape & Goat Cheese Canape
Sweet Potato & Goat Cheese Canape
Peach & Goat Cheese Canapes (Seasonal Item, Available in July Only)
Peach, Mozzarella Bruschetta (Seasonal Item, Available in July Only)

POULTRY per 2 Dozen

Thai Chicken Satay Drizzled With Peanut Sauce
Buffalo Chicken Nuggets With Bleu Cheese Dip
Jamaican Jerk Chicken Skewers With Caribbean BBQ Sauce
Caribbean Chicken Wings
Buffalo Chicken Wings
Chicken & Vegetable Skewers
Greek Chicken Skewers w/ Tzatziki
Mini Chicken Tacos

menu prices subject to change.



GOURMET GANG

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A LA CARTE HORS D'OEUVRES & PARTY PLATTERS

BEEF per 2 Dozen

Ginger Beef & Pineapple Skewers
Beef Filet With Red Onion Chutney On Crostini
Beef Cocktail Lumpia With Sweet Thai Chili Sauce
Swedish Or Sweet & Sour Meatballs
Vanilla Bourbon Steak Rumaki (Beef & Water Chestnuts Wrapped in Bacon)
Beef Cocktail Lumpia
Sliced Beef Tenderloin Platter
Loaded Baby Potatoes Filled With Sour Cream, Cheddar Cheese, Bacon & Chives
Prosciutto & Brie Phyllo Rolls
Brochettes With Prosciutto & Melon (Pork)

SEAFOOD per 2 Dozen

European Cucumber Cup With Jumbo Lump Crab Salad
Miniature Crab Cakes With Red Pepper Aioli
Mini Seafood Cakes
Mango Seafood Cakes
Scallops Wrapped In Bacon
Citrus Seared Rosemary Scallops On Bamboo Skewers
Old Bay Shrimp Cocktail
Champagne 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 Roll)
Smoked Salmon Dill Bites
Sesame Grilled Shrimp Skewers with Wasabi Cocktail Sauce
Ahi Tuna Tartar (Available For Full Service Events Only)
Mini Keywest Style Mahi & Lobster Tacos

menu prices subject to change.



DIPS & SPREADS

SPINACH & ARTICHOKE DIP

Served With Parmesan Pita Chips (Serves 10 -15 Guests)

ROASTED EGGPLANT & TOMATO SALSA

Served With Crostini Bread (Serves 10 -15 Guests)

GUACAMOLE AVOCADO SALSA

Served With Fresh Corn Chips (Serves 10 -15 Guests)

MANGO SALSA

Served With Fresh Corn Chips (Served 10-15 Guests)

SALSA TRIO

Served With Fresh Corn Chips (Serves 10-15 Guests)

OLIVE TAPENADE

Served With Parmesan Pita Chips (Serves 10 -15 Guests)

CHIPOTLE SHRIMP SALAD

With Wonton Cups (Serves 10-15 Guests)

TRIO DIP

Bleu Cheese, Goat Cheese With Cranberry, Goat Cheese With Pistachio Dips

Served With Crostinis (Serves 25 Guests)

JUMBO LUMP CRAB SALAD

Served With Water Crackers (Serves 10-15 Guests)

SEAFOOD ANTIPASTA BOWL

Scallops, Shrimp, Artichoke Hearts, Provolone, Olives, Grape Tomatoes, and Fresh Basil & Garlic Tossed in a Light Vinaigrette (Serves 25 Guests)

MEDITERRANEAN TRIO

Roasted Eggplant & Tomato Salsa, Hummus & Olive Tapenade. Served With Parmesan Pita Chips (Serves 25 Guests)

CHESAPEAKE BAY CRAB DIP

Served With Crostini Breads (Serves 25 Guests)

HOT ARTICHOKE DIP

Artichoke Hearts, Onions With Cream Cheese & A Blend Of Herbs & Spices. Served With Pita Triangles (Serves 25 Guests)

FIESTA CORN DIP

Roasted Corn, Onion & Peppers With Cheddar Cheese, Sour Cream & A Blend of Herbs.

Served with Fresh Tortilla Chips (Serves 25 Guests)

menu prices subject to change.



PLATTERS

FRUIT PLATTER

Served With Yogurt Dipping Sauce

Small (Serves 10-15 Guests)

Large (Serves 30-40 Guests)

FRESH FRUIT KEBABS

12 Large

12 Miniature Served In A Box

FRESH WHOLE STRAWBERRIES

Served With Hazelnut Chocolate Dip

Small (Serves 10-20 Guests)

Large (Serves 30-40 Guests)

DOMESTIC CHEESE PLATTER

Served With Assorted Rustic Crackers

Small 40oz (Serves 10-20 Guests)

Large 80oz (Serves 30-40 Guests)

IMPORT CHEESE PLATTER

Served With Assorted Rustic Crackers

Small 40oz (Serves 10-20 Guests)

Large 80oz (Serves 30-40 Guests)

BAKED BRIE WHEEL IN PUFF PASTRY

Served With French Soft Bread Rounds

Serves 25 Guests

VEGETABLE PLATTER

Served with Housemade Ranch Dip

Small (Serves 10-20 Guests)

Large (Serves 30-40 Guests)

GRILLED VEGETABLE PLATTER

At Room Temperature

Small 45 oz (Serves 10-15 Guests)

Large 90 oz (Serves 25-30 Guests)

JICIMA ON A STICK

With Fresh Lime & Chili Seasoning, Served On A Platter

Serves 10 -12 Guests

BRIE & PESTO CHEESE MOLD

Served With Assorted Rustic Crackers

Serves 15-20 Guests

menu prices subject to change.



ENTREES

All entrees are accompanied with 12 artisan dinner rolls with butter (salads and additional sides are sold separately). Each entrée serves 8 – 12 guests.

VEGETARIAN

Three Cheese Lasagna

Layered With A Caper & Lemon Zest Marinara And A Blend Of Ricotta, Mozzarella & Parmesan Cheeses

Eggplant Parmesan

Breaded Eggplant Layered Between Marinara, Mozzarella & Parmesan Cheese

Butternut Squash & Portobella Mushroom Pasta

Fusilli Pasta with Roasted Portobella Mushrooms, Roasted Butternut Squash, & Toasted Pine Nuts, Tossed In A Sage Cream Sauce & Finished With Shaved Parmesan Cheese

Curried Tofu With Toasted Couscous

Medley Of Tofu, Chick Peas, Zucchini, Butternut Squash, Potatoes & Tomatoes With A Coconut Curry Sauce & Baked.

Served Over Raisin & Carrot Couscous.

For Additional Vegetarian or Vegan Entrees,

Please Contact Our Catering Sales Office. Custom Menus Also Available

POULTRY

Chicken Pot Pie

Chicken Carrots, Mushrooms, Peas, Celery & Onions Mixed In a Rich Chicken Sauce And Topped Off With A Flakey Puff

Pastry Crust

Artichoke Chicken Breast Over Wild Rice Pilaf

Stuffed With Artichokes, Parmesan Cheese & Topped With A Supreme Sauce

Rosemary Chicken Breast With Roasted Potatoes

Seasoned with a fresh rosemary rub

Chicken Alfredo Over Fettuccine

Seasoned With Italian Seasonings And Served With Fettuccine Alfredo

Jamaican Jerk Chicken Over Red Beans And Rice

Marinated In A Traditional Jerk Marinade (Contains Coconut Milk)

Chicken Cordon Bleu With Wild Rice Pilaf

Stuffed With Ham And Swiss Cheese, Topped With A Supreme Sauce

Tuscan Chicken With Wild Rice Pilaf

Seasoned With Italian Seasoning And Topped With A White Wine Sauce W/ Red Peppers And Fresh Spinach

Chicken Parmesan With Penne Pasta

Seasoned And Breaded With Italian Bread Crumbs, Pan Fried & Topped With Fresh Tomato Sauce

Chicken Marsala With Rice Pilaf

Topped With A Marsala Wine Sauce And Caramelized Onions And Mushrooms

menu prices subject to change.



GOURMET GANG

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ENTREES

All entrees are accompanied with 12 artisan dinner rolls with butter (salads and additional sides are sold separately). Each entrée serves 8 – 12 guests.

CHICKEN (CONTINUED)

Chicken Saltimbocca With Creamy Sundried Tomato Penne Pasta

With Spinach, Ham, Parmesan And Seasonings, Pan Seared Then Baked & Topped With A Sundried Tomato Cream Sauce

Chicken Scaloppini With Lemon Butter Linguine

Topped With A Lemon Butter Sauce And Sautéed Artichokes, Capers, Prosciutto And Chopped Parsley And Mushrooms

Herb Chicken With Mashed Potatoes

Seasoned With Basil, Garlic, Thyme, Paprika & Parsley & Topped With An Herb Cream Sauce Over Red Bliss Mashed Potatoes

Chicken Florentine With Wild Rice Pilaf

Spinach, Parmesan, Ricotta Cheese And Topped With A White Cream Sauce

Tuscan Chicken With Wild Rice Pilaf

Seasoned With Italian Seasoning And Topped With A White Wine Sauce W/ Red Peppers And Fresh Spinach

BEEF

Seasoned Beef Shoulder Served With Roasted Rosemary Potatoes

Seasoned & Roasted Beef Shoulder

Classic Lasagna

Layered With A Meat Sauce And A Blend Of Ricotta, Mozzarella & Parmesan Cheeses

Oven Roasted Beef Brisket With Mashed Potatoes

Slow Roasted Texas Style Rubbed Brisket Served With A Beef Gravy

Old Fashioned Beef Stew

Housemade Old Fashioned Beef Stew Made Of Beef Shoulder, Red Bliss Potatoes, Carrots, Peas, Celery & Onions

Barbecue Meatloaf With Macaroni & Cheese

Housemade Meatloaf Topped With A Honey BBQ Glaze

Corned Beef & Cabbage

Slow Roasted Corned Beef, Onions, Potatoes & Cabbage Seasoned And Served With Rosemary & Thyme

Seasoned Encrusted Beef Tenderloin

With Rosemary Roasted Potatoes

menu prices subject to change.



ENTREES

All entrees are accompanied with 12 artisan dinner rolls with butter (salads and additional sides are sold separately). Each entrée serves 8 – 12 guests.

PORK

Pork Tenderloin With Mustard Sauce & Pecan Wild Rice

Seasoned, Pan Seared & Finished With A White Wine & Dijon Cream Sauce

Apple Glazed Pork Tenderloin With Pecan Wild Rice

Seasoned & Pan Seared With Sautéed Apples In an Apple Cinnamon Glaze

Kahuka Style Pulled Pork With Tropical Island Salsa & Sweet Rolls

Wrapped In Banana leaves & Slow Roasted

Carolina BBQ With Coleslaw & Kaiser Rolls

Pulled Pork Barbecue In A North Carolina Style Vinegar Barbecue Sauce

Hawaiian Pork Kebabs With Jasmine Rice

Grilled Pork & Pineapple Kebabs Brushed With A Sweet Orange Ginger Glaze

SEAFOOD

Chesapeake Bay Crab Cakes With Wild Rice Pilaf And Tomato Ginger "Jamm"

24 Miniature Lump Crabmeat Crabcakes With Fresh Tomato, Ginger & Cilantro "Jamm"

Shrimp Scampi Over Linguine

Fresh Sautéed Shrimp Tossed With a Lemon Garlic White Wine Sauce Topped With Parmesan Cheese

Jamaican Jerk Shrimp With Red Beans & Rice

Sautéed Jumbo Shrimp In A Classic Sweet & Spicy Jerk Sauce

Seafood Jambalaya (Shrimp, Scallops, Mahi-Mahi)

Basmati Rice Seasoned With Tomatoes, Celery, Peppers & Onions Simmered With A Seafood Stock

Crab Stuffed Tilapia With Wild Rice

Seasoned With Lemon Zest & Old Bay, Stuffed With Lump Crabmeat & Topped With A Tomato Cream Sauce

Shrimp Alfredo Over Fettuccine

Sautéed Shrimp Tossed With A Rich Parmesan Cream Sauce

Blackened Tilapia With Linguine Creole

Blackened, Baked & Served Over A Cajun Seasoned Linguine Tossed With Peppers, Onions & Tomatoes

Mango Seafood Cakes (Shrimp & Scallops) With Coconut Basmati Rice

Diced Mango, Chopped Shrimp & Scallops Bound With Light Bread Crumbs & Parmesan Cheese

Dill Salmon With Lemon Bermonte Sauce Over Linguine

Topped With A Lemon White Wine Sauce

Mediterranean Shrimp With Orzo Pasta

Sautéed With White Wine & Tomatoes, Oregano & Feta With Artichokes, Olives & Tomatoes

Tilapia with Lemon Butter, Capers And Orzo

Baked And Brushed With a Lemon White Wine Butter Sauce Topped With Sautéed Onions & Capers

menu prices subject to change.



ACCOMPANIMENTS

SIDES FROM THE OVEN Each Serves 12 Guests

Roasted Asparagus
Green Beans With Peppers & Onions
Roasted Vegetables
Roasted Rosemary Potatoes
Wild Rice Pilaf
Macaroni & Cheese
Bourbon Glazed-Butternut Squash
Baked Beans
Mediterranean Orzo Pasta
Parmesan Green Beans

CHILLED & ROOM TEMPERATURE SIDE DISHES

(Small) 2lb Serves 5-8 Guests | (Medium) 4lb Serves 10-16 Guests | (Large) 7lb Serves 20-28 Guests

POTATO SALAD D'JOUR

See Our Chef's Weekly Selection
2lb, 4lb, 7lb

PASTA SALAD D'JOUR

See Our Chef's Weekly Selection
2lb, 4lb, 7lb

FRUIT SALAD

Fresh Cut Fruit Served With Sliced Strawberries
2lb, 4lb, 7lb

MEDITERRANEAN PASTA

Our Shell Pasta Tossed In A Light Olive Oil Dressing
2lb, 4lb, 7lb

TOMATO CORN SALAD

2lb Bowl (Serves 8-10 Guests)
4lb Bowl (Serves 16-20 Guests)

GREEN BEANS WITH BALSAMIC DRESSING

2lb Bowl (Serves 8-10 Guests)
4lb Bowl (Serves 16-20 Guests)

BROCCOLI SALAD

2lb Bowl (Serves 8-10 Guests)
4lb Bowl (Serves 16-20 Guests)

AMBROSIA SALAD

2lb Bowl (Serves 8-10 Guests)

menu prices subject to change.



Green Leafy Salads

Accompanied with serving utensil & salad dressing on the side

Medium (Serves 6-8 Guests) | Large (Serves 8-10 Guests)

CRANBERRY HARVEST SALAD

Mixed Greens Topped With Bleu Cheese Crumbles, Candied Walnuts, Dried Cranberries & A Strawberry Vinaigrette

On The Side

CHINESE CHICKEN SALAD

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 On The Side

LIME & CILANTRO CHICKEN SALAD

Diced Roma Tomatoes, Pumpkin or Sunflower Seeds, Roasted Red Peppers, Shredded Monterey Jack Cheese, Roasted Corn On A Bed of Mixed Greens With A Chipotle Lime Vinaigrette On The Side

CLASSIC CAESAR SALAD

Sliced Blackened Chicken Breast, Romaine Lettuce, Shaved Parmesan Cheese, Housemade Croutons. Served With Caesar Dressing & Mediterranean Pasta On The Side

CALIFORNIA COBB SALAD

Oven Roasted Turkey Breast, Crumbled Bacon, Chopped Egg, Crumbled Bleu Cheese, Housemade Croutons Over Top A Bed Of Mixed Greens. Served With Bleu Cheese Dressing On The Side

GREEK SALAD

Feta Cheese, Sundried Tomatoes, Kalamata Olives, Red Onion, Red Bell Peppers, Cucumbers, Pepperoncini Peppers, Housemade Croutons. Served With Balsamic Vinaigrette Dressing On The Side

BAJA CHICKEN SALAD

Marinated Chicken Breast Served With Black Bean & Corn Salsa, Diced Roma Tomatoes & Tri-Color Tortilla Strips With Cilantro Vinaigrette On The Side

STRAWBERRY BLEU SALAD

Sliced Strawberries, Bleu Cheese Crumbles, Spiced Walnuts On A Bed of Field Greens With A Strawberry Infused Balsamic Dressing On The Side

COBB SALAD

Turkey, Bleu Cheese Crumbles, Tomatoes, Chopped Egg, Bacon and Croutons on Field Greens with Bleu Cheese Dressing On The Side

menu prices subject to change.



Green Leafy Salads

Accompanied with serving utensil & salad dressing on the side

Medium (Serves 6-8 Guests) | Large (Serves 8-10 Guests)

TEQUILA LIME SHRIMP SALAD

Tequila Lime Shrimp Over Mixed Greens, Served With Black Bean & Corn Salsa, Diced Roma Tomatoes And Tri-Color Tortilla Strips With Cilantro Vinaigrette On The Side

CLASSIC CHEF SALAD

Oven Roasted Turkey Breast, Ham, Chopped Egg, Shredded Cheddar Cheese, Cucumbers, Housemade Croutons Over Top A Bed Of Mixed Greens. Served With Your Choice of Dressing On The Side

*We Would Be Pleased To Exchange Tofu Or Tempeh For Any Of The Proteins Listed Above At No Additional Cost

TRADITIONAL SALADS

Medium (Serves 6-8 Guests) | Large (Serves 8-10 Guests)

TRADITIONAL GARDEN SALAD

Mixed Greens, Chopped Roma Tomatoes, Cucumbers, Housemade Croutons. Served With Your Choice Of Either Ranch Or Balsamic Dressing On The Side

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Shaved Parmesan Cheese, Housemade Croutons. Served with Caesar Dressing On The Side

HOUSEMADE SALAD DRESSINGS

Our unique (gourmet) salad dressings have been housemade and paired to complement each salad entrée.

Our housemade dressings include: Balsamic Vinaigrette, Ranch, Cilantro Vinaigrette, Chipotle Lime Vinaigrette, Bleu Cheese, Strawberry Vinaigrette, Caesar, and Oriental Ginger

menu prices subject to change.



Deli Platters & Boxed Lunches

SANDWICH PLATTER

Assorted & Perfectly Arranged Gourmet Sandwiches and/or Wraps Presented On A Platter
Seafood & Vegan is an additional \$1.50 per person

Small (Serves 5-7 Guests)

Medium (Serves 8-10 Guests)

Large (Serves 10 -15 Guests)

DELI TRAY

Oven Roasted Turkey Breast, Ham, Roast Beef, Cheddar, Swiss, Provolone Accompanied
With Horseradish Mayo, Basil Mayo, Honey Mustard & Roasted Red Peppers. Served with
Gourmet Bread Selections

Small (Serves 10-15 Guests)

Medium (Serves 20-30 Guests)

Large (Serves 30-40 Guests)

PUFF PASTRY PLATTER

Miniature Puff Pastries Filled With Your Choice Of Up To Two (2) Of the Following:

30 Puffs (Traditional Chicken Salad, Egg Salad or Ham Salad)

30 Puffs (Tuna Salad Puffs)

BOXED LUNCHES

Presented In Recycled Brown Baker's Box. Includes Napkin, Mint & Eating Utensils
Your Choice of Sandwich or Wrap. Additional \$1.50 For Seafood & Vegan Options

With Chips & Cookie

With Fruit & Cookie

With Pasta & Cookie

With Pasta & Dessert Bar

With Fruit & Dessert Bar

menu prices subject to change.



Deli

SANDWICHES & WRAPS

Additional Weekly Chef Specials Are Available On Our Website & In Our Deli Locations

TURKEY AND PROVOLONE

With Fresh Basil Mayo And Roasted Red Peppers On A French Or Multigrain Baguette

SAMMIE WAMMIE

Oven Roasted Turkey Breast With Thousand Island Dressing, Coleslaw And Swiss Cheese On Ciabatta

HAM & SWISS

With Chipotle Pepper And Adobo Mayo, Field Greens And Chopped Tomatoes Served On Ciabatta Bread

ROAST BEEF, BACON & CHEDDAR

Premium Eye-Of-Round With Horseradish Mayo On A French Baguette

ITALIAN SANDWICH

Hard Salami, Feta Cheese, Red Onions And Field Greens On Sundried Tomato Ciabatta With Balsamic Vinaigrette Dressing On The Side

SANTA FE CHICKEN

With Roasted Red Peppers, Melted Cheddar And Roasted Red Pepper Mayo On A French Or Multigrain Baguette

TRADITIONAL CHICKEN SALAD

With Roma Tomatoes And Field Greens On A French Or Multigrain Baguette

BLACKENED CHICKEN BREAST

With Provolone Cheese And Roasted Red Peppers On A French Or Multigrain Baguette With Red Pepper Mayo

SOUTHWESTERN WRAP

Spicy Chicken Breast, Jasmine Rice, Black Bean & Corn Salsa On A Sun Dried Tomato Wrap

TERIYAKI CHICKEN WRAP

Oriental Chicken With Jasmine Rice, Oriental Ginger Dressing And Pineapple Salsa On A Garlic Wrap

CLUB SANDWICH

Turkey, Roast Beef, Field Greens, Tomatoes and Bacon with Horseradish mayo on a French Baguette

CAROLINA STYLE PULLED PORK

With Traditional Coleslaw On A Ciabatta

ALBACORE TUNA SALAD

With Celery, Scallions And Mayo With Roma Tomatoes And Field Greens Served On A French Or Multigrain Baguette

BAKED CRAB CAKE

With Field Greens, Roma Tomatoes And Red Pepper Mayo On French Or Multigrain Baguette

TEQUILA LIME SHRIMP WRAP

Marinated Shrimp, Jasmine Rice, Pineapple Salsa With A Zesty Lime Mayo Served On A Garlic Wrap

SPINACH WRAP

Fresh Cooked Spinach Bound With Feta Cheese, Egg And Bread Crumbs Served With Field Greens And Tomatoes On A Spinach Wrap With Red Pepper Mayonnaise

FRESH MOZZARELLA

With Tomatoes And Basil Mayo Served On Ciabatta

GRILLED VEGETABLES

Zucchini, Eggplant, Portobello Mushrooms, Red Onion, And Provolone Cheese With Basil Spread On A French Or Multigrain Baguette

SOUTHWESTERN VEGAN BURGER

Jasmine Rice, Black Beans, Roasted Corn, Peppers, Onions, Green Chilies And Cilantro Bound In To A Patty With Avocado Slices, Roma Tomatoes, Field Greens And A Vegan Chipotle Mayo Served On A Tomato Wrap

SMOKED TEMPEH & AVOCADO

Lettuce, Tomato, And Vegenaise Served On A French Baguette

menu prices subject to change.



DESSERTS

All Of Our Housemade Desserts Are Available For Both Full Service Events,
Corporate Delivery And Curbside Pick Up

BUNDT CAKE

Chocolate Bundt With Dark Chocolate Glaze

Mocha Rum Bundt

Pound Cake Bundt

Lemon Bundt

With Seasonal Berries Served On The Side (Serves Up To 16 Guests)

PUMPKIN CREAM CHEESE SWIRL PLATTER

40 Swirls (Available Seasonally)

MINIATURE CANNOLIS

Served On A Platter (Serves 12-15 Guests)

ASSORTED HOUSEMADE BISCOTTI

Served On A Platter (Serves 12-15 Guests)

APPLE CRISP

Served Warm (Serves 12-15 Guests)

BREAD PUDDING

Served Warm And With Bourbon Caramel Sauce (Serves 12 – 15 Guests)

ASSORTED MINI DESSERT PUFFS

30 Puffs

BROWNIES & BLONDIES

Platter Of 40 Miniature Brownies

DESSERT BAR PLATTER

Platter Of 32 Miniature Dessert Bars

GOURMET CUP CAKES

Chocolate, Vanilla, Caramel, Red Velvet

12 Regular Size

15 Miniatures

BIRTHDAY CAKE

Half Size Sheet Cake Available

MINIATURE COOKIE BOX

40 Assorted Miniature Cookies Presented In A Box

CHOCOLATE LOVER'S PLATTER

Small Tray (30 Pieces) Serves 10 Guests

Large Tray (48 Pieces) Serves 16 Guests

menu prices subject to change.



DESSERTS (Continued)

All Of Our Housemade Desserts Are Available For Both Full Service Events,
Corporate Delivery And Curbside Pick Up

MINIATURE ASSORTED PIES

12 Miniature Assorted Pies Presented On A Platter

ASSORTED DESSERT SAMPLER TRAY

Includes Miniature Pies, Miniature Cookies, Miniature Brownies & Blondies and Miniature
Cupcakes

Small Tray (30 Pieces) Serves 10 Guests

Large Tray (48 Pieces) Serves 16 Guests

INDIVIDUAL DESSERT BARS

Oreo Dream, Pecan Cappuccino, Luscious Lemon, Marble Cheesecake & Caramel Apple

INDIVIDUAL LARGE COOKIES

Large Individual Cookies Freshly Baked

INDIVIDUAL RICE CRISPY BARS

Large Individual Rice Crispy Squares (Mocha Flavor)

menu prices subject to change.



BREAKFAST CATERING

All Of Our Breakfast Catering Entrees Are Accompanied With Serving Utensils

YOGURT WITH FRESH FRUIT

9 Assorted Yogurt & Fruit Cups

ASSORTED BREAKFAST PLATTER

Mini Assortment Of Bagels, Muffins Cinnamon Buns, And Biscotti

Small (26 Pieces)

Large (48 Pieces)

ASSORTED DANISH & CINNAMON BUNS

Freshly Baked Assorted Danishes & Cinnamon Buns Cut In Half And Displayed On A Platter

(Serves 15-20 Guests)

(Serves 25-30 Guests)

ASSORTED BAGELS

Plain, Cinnamon Raisin, Blueberry, Sesame, Whole Wheat

Served Quartered And With Our Signature Hand Blended Cream Cheese Assortments And Butter Cups

(Serves 16-20 Guests)

(Serves 25-30 Guests)

CLASSIC MINI MUFFINS

An assortment of our assorted housemade miniature muffins

36 Served On A Platter

HAND PRESSED MINIATURE QUICHE

The Name Speaks For Itself. Spinach, Ham & Cheese, Broccoli

12 Pieces

24 Pieces

SAUSAGE BISCUITS

Fluffy Buttermilk Biscuits Stuffed With Your Choice of: Shaved Ham, Pork Sausage or Oven Roasted Turkey Breast Sausage

12 Served In A Hot Box With Honey Mustard On The Side

menu prices subject to change.



BREAKFAST CATERING (Continued)

All Of Our Breakfast Catering Entrees Are Accompanied With Serving Utensils

EGG BISCUITS

Fluffy Buttermilk Biscuits
12 Served In A Hot Box

MINI HAM CROISSANTS

Crispy, Light & Flaky Croissants Stuffed With Shaved Ham
12 Served On A Platter With Honey Mustard On The Side

SCRAMBLED EGGS

Serves 12-15 Guests

SCRAMBLED EGGS WITH CHEESE

Serves 12-15 Guests

EGG, CHEESE & POTATO CASSEROLE

Serves 12-15 Guests

VEGAN BREAKFAST CASSEROLE

Layered With Bliss Potatoes, Tofu And A Medley Of Portabella, Red Peppers, Mushroom, Green Onions, Black Bean & Corn And Served With A Mild Salsa On The Side
Serves 12-15 Guests

FRENCH TOAST CASSEROLE

Housemade French Toast Casserole With A Praline Topping
Serves 12-15 Guests

ROSEMARY ROASTED POTATOES

Serves 10-12 Guests

MINIATURE SWEET POTATO HAM BISCUITS (SEASONAL)

24 Miniature Biscuits

SAUSAGE PATTIES OR BACON

Your choice of One: Pork Sausage, Oven Roasted Turkey Breast Sausage or Bacon
Sausages Are Served 12 In A Hot Box. Bacon Is Served By 12 – 3 strip Portions In A Hot Box

POTATOES O'BRIEN

Serves 10-12 Guests

menu prices subject to change.



Beverages

Cups and Set Ups Available Separately

JUICE

Orange, Cranberry, or Apple Juice
Serves 20 – 6oz Portions (Gallon)

PINK LEMONADE OR ICED TEA

Unsweetened, Green, Sweet, Raspberry
Serves 16 – 8oz Portions (Gallon) Served With Sugar, & Sweet n Low

SPARKLING CITRUS PUNCH

Serves 20 – 8oz Portions (Gallon)

RASPBERRY LEMONADE WITH MINT

Serves 20 – 8oz Portions (Gallon)

FLAVORED APPLE WATER

Distilled Spring Water Flavored With Fresh Apple Slices
Serves 20 – 8oz Portions (Gallon)

FRESH SQUEEZED JUICE

Fresh Squeezed Seasonal Fruit/Vegetable Juices
Serves 20 – 6oz Portions (Half Gallon)

COFFEE OR HOT TEA

Coffee Is Barnies Blend
Tea Assortment Made By Rituals & Includes: Apple Cinnamon, Earl Grey, English Breakfast Black Tea, Hint Of Mint, Chamomile, Orange Spiced Black Tea, Darjeeling Tea, Raspberry Herbal, Orange Pekoe. Served With Assorted Creamers, Sugars & Sweet n Low & Lemon Juice Packets

COFFEE TO GO

Serves 10-12 Cups, Disposable Container

LARGE COFFEE TO GO

Serves 45 Cups, Disposable Container

BOTTLE BEVERAGES

20 oz Bottle
Coke, Diet Coke, Sprite, Dasani Water, Perrier & Assorted PEAK Teas

JUICE BOTTLES

Cranberry, Orange, Apple, Grapefruit 10 oz Bottles

ICE

5 Pound Ice Bag

menu prices subject to change.



DISPLAYS & SIGNATURE STATIONS

Stations, Displays and Proven Party Packages. Minimum 100 guests for each

FRUIT DISPLAY

Fresh Seasonal Fruits Including:

Cantaloupe, Honeydew, Pineapples, Strawberries And Grapes

Garnished With Blueberries And Raspberries

Minimum 100 guests

INTERNATIONAL FRUIT & CHEESE DISPLAY

Artfully Displayed Fresh Seasonal Fruits And Imported Cheeses With Rustic Crackers

Minimum 100 guests

CHILLED SHRIMP DISPLAY

16/20 Jumbo "Tail On" Steamed, Chilled Shrimp. Overflowing And Perfectly Arranged With A Dash Of Old Bay, Lemon Wedges And Our Signature Cocktail Sauce For Dipping

25 Serving Display (5 Pieces Per Person) Market Price

THE EASTERN SHORE RAW BAR

A Cascade Of Fresh Oysters, Little Neck Clams, Jumbo Chilled Shrimp Cocktail, Poached Crab Claws, Mango Seafood Lollipops And Accompanied With Lemon Wedges, Cocktail Sauce, Drawn Butter, Old Bay Seasoning, Oyster Knives And Crackers

25 Serving Display (5 Pieces Per Person) Market Price

ANTIPASTA DISPLAY

Prosciutto, Pepperoni, Marinated Mozzarella And Marinated Mushrooms, Provolone Cheese, Assorted Olives, Roasted Asparagus, Roasted Peppers And Eggplant With Crusty Italian Breads. Minimum 100 guests

BRUSCHETTA BAR

Accompanied With Pesto Cheese Mold, Hummus, Olive Tapenade, Antipasti Bowl, Eggplant & Tomato Pico, Manchego Cheese & Quince Skewers, Served With Crostini Bread, Ciabatta Toast Points, Rustic Toasted Flat Breads For Dipping Also comes With Your Choice Of One:

Hot Artichoke Dip or Hot Fiesta Corn Dip. Minimum 100 guests

Add Our Signature Chesapeake Bay Crab Dip For An Additional \$1.50 Per Person

CANAPE DISPLAY

Assorted Canapes To Include Tomato-Basil Bruschetta, Beef Filet With Red Onion Chutney, Olive Tapenade & Goat Cheese Bruschetta, Aged Cheddar With Tomato Chutney, and Goat Cheese With Pumpkin Butter Bruschetta

Minimum 100 guests

menu prices subject to change.



DISPLAYS & SIGNATURE STATIONS

Stations, Displays and Proven Party Packages

WAFFLE SIGNATURE ACTION STATION

A Chef Attendant Is Required For An Additional Fee

Freshly Prepared Waffles Made To Order And Accompanied With Maple Syrup, Whipped Butter,

Fresh Strawberries & Whipped Cream Topping

OMELET SIGNATURE STATION

A Chef Attendant May Be Required For An Additional Fee

Freshly Prepared 3 Egg Omelets Made To Order And Accompanied With Shredded Cheddar Cheese, Red Peppers, Onions, Fresh Spinach, Tomatoes, Bacon, Portabella Mushrooms & Ham

BANANAS FOSTER SIGNATURE STATION

A Chef Attendant May Be Required For An Additional Fee

100 Guest(s) Minimum

French Vanilla Ice Cream Topped With Warmed Brown Sugar, Walnuts & A Rich Housemade Rum Sauce

CHOCOLATE FOUNTAIN CASCADE

A Chef Attendant May Be Required For An Additional Fee

100 Guest(s) Minimum

Served With Fresh Strawberries, Golden Pineapples, Marshmallows and Skewers For Dipping

CARAMEL OR CANDY COVERED APPLES

A Chef Attendant May Be Required For An Additional Fee

100 Guest(s) Minimum

Topped Off With Your Choice of Chopped Peanuts And Shaved Toasted Coconut

menu prices subject to change.



GOURMET GANG

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DISPLAYS & SIGNATURE STATIONS

Stations, Displays and Proven Party Packages

PASTA SIGNATURE ACTION STATION

Create Your Own Pasta Station

Accompanied With Rustic Rolls With Butter And Breadsticks

A Chef Attendant May Be Required For An Additional Fee

Please Select Two (2):

With Seafood Option:

Pastas

Choose Two (2):

Fettuccine Linguine Penne

Farfalle (Bowtie) Fusilli Tri Color Rotini

Sauces

Choose Two (2):

Marinara Alfredo Scampi Sauce

Sundried Tomato Cream Sauce

Main Course

Choose Two (2):

Grilled Chicken Shrimp Grilled Vegetables

menu prices subject to change.



Carving & Grilling Stations

Stations, Displays and Proven Party Packages

SIGNATURE CARVING STATIONS

A Chef Attendant May Be Required For An Additional Fee

SEASONED BEEF TENDERLOIN

Roasted And Accompanied With Horseradish Cream Sauce, Marinated And Seasoned With A Blend Of Amish Pantry Spices And Extra Virgin Olive Oil

20 – 4oz Portions

SEASONED ROAST BEEF

Accompanied With Aus Jus, Rolls, And Butter. Seasoned And Slow Roasted Top Round.

50 – 4oz Portions

HERB ROASTED OVEN ROASTED TURKEY BREAST

Accompanied With Rolls, Butter And Served With A Cranberry Orange Relish And Oven Roasted Turkey Breast Gravy

40 – 4oz Portions

BOURBON & MUSTARD GLAZED HAM

Whole Pit Ham - Glazed With Dijon Mustard, Bourbon, Brown Sugar, Ginger & Garlic Accompanied with Rolls, Butter And Honey Mustard Sauce.

40 – 4oz Portions

HAWAIIAN STYLE PORK LOIN

Accompanied with Rolls and Butter

36 – 4oz Portions

PRIME RIB

Accompanied with Rolls and Butter

24 – 4oz Portions

GRILLING STATIONS

A Chef Attendant May Be Required For An Additional Fee

Herb Seasoned Chicken Breast (4 oz Portion)

Tequila Lime Shrimp Skewers (3 Pc Kebab)

Ginger Teriyaki Beef & Pineapple Skewers (8oz Portion)

Grilled Honey Ginger Glazed Spare Ribs (4 Ribs Portion)

Cilantro Rubbed Chicken & Veggie Kebabs (8oz Portion)

Fresh Ground Tuna Burger Steak (4.5oz Portion)

menu prices subject to change.



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Signature Cocktails

A La Carte Cocktails & Stations

A LA CARTE SIGNATURE COCKTAILS

To Be Paired With Your Standard Bar Service, Available Only For Full Service Events

Strawberry Muddle

Prosecco, Muddle Strawberries, Slice Lemon Wheels Over Ice

The Italian Bellini

Prosecco With Peach Nectar (Available Seasonally)

Veranda-Tini

Vodka, Domaine De Canton, Limeade & Fresh Mint

SIGNATURE BEVERAGE STATIONS

BLOODY MARY & MIMOSA BAR*

A Bartender Is Required For An Additional Fee

Mimosas Are Prepared With Sparkling Wine and Fresh Squeezed Orange Juice

Bloody Mary Service Includes Crisp Celery Stalks, House Vodka, Spicy Tomato Juice, Olives, Worcestershire, Horseradish, Tabasco & Fresh Ground Pepper

*MARKET PRICE

menu prices subject to change.



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Proven Party Menus

Proven Party Packages

Ice Cream Social

per person

100 Person Minimum

We Arrive On The Spot With Everything It Takes To Have A Great Social!

3 ICE CREAM FLAVORS

Vanilla

Chocolate

Strawberry

Also Accompanied With Multiple Ice Cream Toppings Such As

Chopped Peanuts

Multi Colored Sprinkles

Whipped Cream & More

Complete With Balloons,

1950s Music, Parlor Chairs, Flavor Chalkboard & Ice Cream Boats & Utensils

Additional Props & Server Labor May Vary According To Your Location & Venue

THE PERFECT MORALE BOOSTER

menu prices subject to change.



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Proven Party Menus

Proven Party Packages

Baby Showers & Bridal Showers

A La Carte

Menu Suggestions Are For Approximately 12 Guests

STARTERS

Pickled Champagne Shrimp

Pickled Deviled Eggs

European Cucumber Cups

Spinach & Artichoke Dip With Pita Triangles

SAVORY ENTREES

Assorted Sandwich Pinwheels

Miniature Asiago & Mascarpone Cheese Stuffed Potatoes

Miniature Loaded Stuffed Potatoes

DESSERTS

Miniature Assorted Cupcakes

House Made Bundt Cakes (Mocha Rum, Poundcake or Chocolate

Miniature House Made Pies (Seasonal)

Fruit Kebabs

Fresh Strawberries With Chocolate Hazelnut Dip

BEVERAGES

Signature Beverage Station (Served by the Gallon)

Raspberry Minted Iced Tea

Signature Flavored Spa Water

Sparkling Citrus Punch

ADD ONS *(Market Price)

Champagne Toast or Prosecco Toast*

Sparkling Wine Toast*

Non Alcoholic Sparkling Toast*

Custom Signature Cocktail or Mocktail*

menu prices subject to change.



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Proven Party Menus

Proven Party Packages

The Luau Menu

Priced A La Carte

HORS D'OEUVRES

Miniature Fruit Kebabs (12 pieces)

Kahuka Style Shrimp Skewers (24 pieces)

Jumbo Lump Crab Spread (Serves 10-15 guests)

Miniature Lobster & Mahi Fish Tacos (24 pieces)

Mango Seafood Cakes (24 pieces)

ENTREES

Serves 8 -12 Guests Each

Roasted Kahuka Style Pulled Pork (Served With Tropical Salsa)

Accompanied With Housemade Glazed Sweet Rolls

Jamaican Jerk Chicken With Pineapple Kebabs

(Served With Tropical Salsa)

SALAD

Serves 8-10 Guests

Pecan Encrusted Goat Cheese Salad

Served With A Passion Fruit Dressing

ACCOMPANIMENTS

Serves Up To 12 Guests

Red Beans & Rice

Asian Ratatouille

DESSERT

Dulce De Leche Mini Dessert Puffs (30 Puffs)

Paja Cookies (24 pieces)

SUGGESTED ADDITIONS

Sangria: Red | White

menu prices subject to change.



Proven Party Menus

Proven Party Packages

The Picnic Menu

Priced A La Carte

ENTREES

Accompanied With Rolls, Butter & Condiments

1/4lb All Beef Hamburger

Fried Chicken

Roasted Kahuka Style Pulled Pork (Served With Tropical Salsa)

Herb Marinated & Grilled Chicken Breast,

Grilled Honey Ginger Glazed Spare Ribs (3 Per Person)

Housemade Vegetarian Burger

Fresh Ground Tuna Burger (Served With Ginger Slaw)

SALAD

2lb Serves 5-8 Guests | 4lb Serves 10-16 Guests

7lb Serves 20-28 Guests

Mediterranean Pasta Salad

Dill Potato Salad

Cole Slaw

ACCOMPANIMENTS

Serves Up To 12 Guests Each

Baked Beans

Macaroni & Cheese

SALADS

Medium Serves 6-8 Guests | Large Serves 8-10 Guests

Garden Salad

Caesar Salad

Greek Salad

DESSERT

Fresh Baked Apple Crisp

Brownie & Blondie Platter

Fresh Baked Peach Cobbler

Assorted Miniature Pies

Assorted Miniature Cookies (40 Pieces)

menu prices subject to change.



GOURMET GANG

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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

The Picnic Menu

Priced A La Carte

ENTREES

Accompanied With Rolls, Butter & Condiments

1/4lb All Beef Hamburger

Fried Chicken

Roasted Kahuka Style Pulled Pork (Served With Tropical Salsa)

Herb Marinated & Grilled Chicken Breast,

Grilled Honey Ginger Glazed Spare Ribs (3 Per Person)

Housemade Vegetarian Burger

Fresh Ground Tuna Burger (Served With Ginger Slaw)

SALAD

2lb Serves 5-8 Guests | 4lb Serves 10-16 Guests

7lb Serves 20-28 Guests

Mediterranean Pasta Salad

Dill Potato Salad

Cole Slaw

ACCOMPANIMENTS

Serves Up To 12 Guests Each

Baked Beans

Macaroni & Cheese

SALADS

Medium Serves 6-8 Guests | Large Serves 8-10 Guests

Garden Salad

Caesar Salad

Greek Salad

DESSERT

Fresh Baked Apple Crisp

Brownie & Blondie Platter

Fresh Baked Peach Cobbler

Assorted Miniature Pies

Assorted Miniature Cookies (40 Pieces)

menu prices subject to change.



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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

Change Of Commands

Priced A La Carte

DISPLAYS

Rustic International Antipasta & Bruschetta Display featuring Bleu Cheese, Aged Cheddar, Brie, Goat Cheese, Manchego, Parmesan, Asiago Cheeses with Dried Fruits & Nuts, House made Fruit Pastes & Butters, Marinated Olives, Prosciutto, Asparagus & Crostini Breads

Gourmet Assorted Canapé Display per person

Tomato & Mozzarella, Hummus, Beef with Red Onion Chutney Canapés served on crostini & pita triangles

HORS D'OEUVRES

Vanilla Bourbon Steak Rumaki, 24 pieces

Asiago Herb & Phyllo Wrapped Shrimp, 24 pieces

Miniature Crab Cakes, 24 pieces

Oven Roasted Baby Potatoes Filled With Asiago & Mascarpone, 24 pieces

Phyllo Baked Baby Brie Bites w/ Blueberries, 24 pieces

Chicken & Vegetable Skewers, 24 pieces

SALADS/SOUPS

Cranberry Harvest Salad, (serves 8-10 guests)

Spinach & Sweet Potato Salad, (serves 8-10 guests)

Mediterranean Pasta Salad

Pasta Salad D'Jour

Potato Salad D'Jour

MAIN COURSES & CARVING STATIONS

Deli Style Platters or Assorted Pinwheels, (serves 10 guests)

Ham or Chicken Salad Puffs, 30 pieces

Carved Beef Tenderloin

Carved Herb Roasted Turkey

Carved Hawaiian Style Pork Loin

DESSERTS

Assorted Dessert Sampler

Bananas Foster per person

Miniature Cupcakes, 15 pieces

BEVERAGES

Pomegranate Punch, Sparkling Punch or Raspberry Mint Tea

Flavored Apple Spa Water

menu prices subject to change.



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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

Remembrance Service

Priced A La Carte

CHILLED HORS D'OEUVRES

Vegetable Platter, (serves 16 – 20 guests)

Domestic Cheese Platter, (serves 16 – 20 guests)

Spinach & Artichoke Dip, (serves 10 – 15 guests)

Roasted Eggplant & Tomato Salsa, (serves 10 -15 guests)

Guacamole Salsa, (serves 10 – 15 guests)

Fruit Kebabs, (serves 12 large kebabs)

HOT HORS D'OEUVRES

Beef Hors D'oeuvres, (serves 24 pieces)

Chicken Hors D'oeuvres (serves 24 pieces)

Seafood Hors D'oeuvres (serves 24 pieces)

Vegetarian Hors D'oeuvres (serves 24 pieces)

MAIN COURSES

Deli Style Platters or Assorted Pinwheels, (serves 10 guests)

Ham or Chicken Salad Puffs, 30 pieces

Deli Tray (serves 10 -15 guests)

ACCOMPANIMENTS

Mediterranean Pasta Salad, (serves 10 -16 guests)

Pasta Salad D'Jour, (serves 10 -16 guests)

Potato Salad D'Jour, (serves 10 – 16 guests)

SWEETS

Assorted Dessert Sampler, (serves 10 – 16 guests)

Assorted Biscotti, (serves 12 pieces)

BEVERAGES

Iced Tea (Sweet & Unsweet), By The Gallon, (serves up to 16)

Coffee (Regular & Decaf), (serves 10 -12 guests)

Wine (Market Price) *Full Service Events

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional

Please Visit Our Website For Additional Menu Items, Packages & Suggested Event Ideas

menu prices subject to change.



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Proven Party Menus

Proven Party Packages

Asian Inspired Menu

Hors D'oeuvres Action Menu

Per Person

BASE ENTREE

Traditional Vegetable Lomein

Served In A Chinese Take-Out Box

SIGNATURE SELECTIONS

Choice Of Two (2) Selections:

Served Over Lomein

Ginger Beef & Pineapple Skewers

Thai Peanut Chicken Skewers

Pork Tenderloin Skewers With A Coconut Pineapple Cream

ADDITIONAL ACCOMPANIMENTS

Each Selections Serves 12 guests:

Steamed Edemame With Sea Salt *market price

Soy Glazed Salmon Tidbits With Black Sesame Seeds \$64

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional

menu prices subject to change.



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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

Italian Inspired Menu

Priced A La Carte

HORS D'OEUVRES

Tomato, Mozzarella & Basil Bruschetta, 24 Pieces

Antipasta Skewers, 24 Pieces

Eggplant & Tomato Bruschetta, 24 Pieces

Seafood Antipasta Bowl, Serves 25

Brochettes With Prosciutto & Melon, 24 Pieces

SALADS/SOUPS

Escarole Soup (Serves 12 Guests)

Tuscan White Bean & Potato Soup (Serves 12 Guests)

Vegetable Minestrone (Serves 12 Guests)

Traditional Caesar Salad (Serves 8 - 10 Guests)

Greek Salad, (Serves 8-10 Guests)

ENTREES

Each Entrée (Serves 10 -12 Guests)

Eggplant Parmesan

Chicken Marsala

Three Cheese Lasagna

Chicken Scaloppini

Chicken Saltimbocca

Chicken Florentine

Tilapia With Lemon Butter, Capers & Orzo

Shrimp Scampi

ADDITIONS & ACCOMPANIMENTS

Each Selection (Serves 10 -12 Guests)

Roasted Vegetables

Roasted Asparagus (Seasonal)

Parmesan Green Beans

Rice Pilaf

Rosemary Roasted Potatoes

DESSERT

Miniature Tiramisu

Assorted Biscotti

Miniature Cannolis

COCKTAILS

Sangria: Red | White

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional

menu prices subject to change.



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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

Latin Inspired Menu

Priced A La Carte

HORS D'OEUVRES

Fiesta Corn Dip (Served With Tri Color Tortilla Chips)

Mango Salsa (Served With Tri Color Tortilla Chips)

Manchego Cheese & Quince Skewers

Chipotle Shrimp (With Miniature Tortilla Bowls)

SALADS/SOUPS

Chicken Tortilla Soup (Serves 12 Guests)

Spicy Black Bean Soup (Serves 12 Guests)

Lime & Cilantro Salad (Serves 6-8 Guests)

Baja Salad, (Serves 6-8 Guests)

ENTREES

Fajita Bar per person

Chimichurri Marinated Beef, Santa Fe Chicken Tossed With Peppers & Onions. Served With Sour Cream, Monterrey Jack Cheese, Shredded Lettuce & Jicama Served On A Stick, Your Choice of Warm Flour Tortillas or Warm Corn Tortillas

Mexican Street Taco Bar per person

Braised Beef In a Chipotle Adobo Sauce, Braised Chicken With Gaujallo Chili & Ancho-Chili Sauces. Served With Marinated Red Onions, Tomatillo Salsa, Fresh Lime Wedges, Jicama Served On A Stick And Mexican Hot Sauce, Your Choice of Warm Flour Tortillas or Warm Corn Tortillas

ADDITIONS & ACCOMPANIMENTS

Each Selection Serves 12 Guests

Spanish Rice,

Black Refried Beans

Fresh Housemade Pico De Gallo

Avocado Salsa

Grilled Corn With A Chili Dressing & Seasoning

Additional Corn Or Flour Tortillas, .20 cents each

DESSERT

Dulce De Leche Mini Dessert Puffs, (30 puffs)

Lime Macaroon Tartlets, (30 tartlets)

Paja Cookies, (24 pieces)

COCKTAILS

Sangria: Red | White

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional

menu prices subject to change.



A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

Breakfast On The Go

The Continental

Priced A La Carte

STARTERS

Fresh Fruit Platter (Served With Yogurt Dip)

Fruit Kebabs

Watermelon & Mint Salad (Seasonal)

Yogurt Parfaits (Individual Servings)

ENTREES

Assorted Miniature Quiche

Assorted Miniature Muffins

Assorted Breakfast Platter (Bagels, Muffins, Cinnamon Buns, Biscotti)

Sausage Biscuits, (Choice of Ham, Pork Sausage or Turkey Sausage)

Egg Biscuits

Miniature Bagels with Lox

Miniature Ham Biscuits

Miniature Sweet Potato Ham Biscuits (Seasonal Availability)

SWEETS, TREATS & ACCOMPANIMENTS

Bundt Cake (Mocha Rum, Pound Cake, Chocolate)

Deville Eggs

Assorted Biscotti

BEVERAGES (By the Gallon – Serves up to 16)

Juice (Apples, Orange or Cranberry)

Coffee (Regular or Decaf)

Infused Water (Apple or Cucumber/Mint)

Cocktails (Mimosas or Champagne Punch)

SIGNATURE ADD ONS (By the ½ Gallon – Serves up to 16)

Fresh Fruit Juicing Station (Vegetables, Roots & Seasonal Fresh Fruit)

Carrot & Ginger Juice

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional

menu prices subject to change.



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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

Breakfast Mixer Menu

Priced A La Carte

STARTERS

Fresh Fruit Platter (Served With Yogurt Dip)

Fruit Kebabs

Watermelon & Mint Salad (Seasonal)

Yogurt Parfaits (Individual Servings)

Assorted Miniature Quiche

ENTREES

Egg Cheese & Potato Casserole

Frittata Casserole

French Toast Casserole

Vegan Breakfast Casserole

Scrambled Eggs

Scrambled Eggs with Cheese

BREADS & SWEETS

Bundt Cake (Mocha Rum, Pound Cake, Chocolate)

Assorted Biscotti

Assorted Breakfast Platter (Bagels, Muffins, Cinnamon Buns, Biscotti)

Sausage Biscuits, (Choice of Ham, Pork Sausage or Turkey Sausage)

Miniature Bagels with Lox

ACCOMPANIMENTS

Bacon

Sausage Patties

Devilled Eggs

Rosemary Roasted Potatoes

Potatoes O'Brien

BEVERAGES (By the Gallon – Serves up to 16)

Juice (Apples, Orange or Cranberry)

Coffee (Regular or Decaf)

Infused Water (Apple or Cucumber/Mint)

Cocktails (Mimosas or Champagne Punch)

SIGNATURE ADD ONS (By the ½ Gallon – Serves up to 16)

Fresh Fruit Juicing Station (Vegetables, Roots & Seasonal Fresh Fruit)

Carrot & Ginger Juice

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional

menu prices subject to change.



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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

Lunch On The Go

Priced A La Carte

BOX LUNCHES

Your Choice of Sandwich or Wrap And Includes Napkin, Mint & Eating Utensils. Additional \$
For Seafood Options
With Chips & Cookie
With Fruit & Cookie
With Pasta & Cookie
With Pasta & Dessert Bar
With Fruit & Dessert Bar

PLATTERS

Gourmet Sandwiches/Wraps
Presented On A Platter. Additional \$ For Seafood Options, Per Person
Small (Serves 5-7 Guests)
Medium (Serves 8-10 Guests)
Large (Serves 10-15 Guests)

Deli Tray

Oven Roasted Turkey Breast, Ham, Roast Beef, Cheddar, Swiss, Provolone With Horseradish
Mayo, Basil Mayo, Honey Mustard & Roasted Red Peppers. Served with Assorted Gourmet
Bread Selections
Small (Serves 10-15 Guests)
Medium (Serves 20-30 Guests)
Large (Serves 30-40 Guests)

ACCOMPANIMENTS

Pasta D'Jour (See Weekly Menu)
Mediterranean Pasta Salad
Dill Potato Salad
Fruit Salad

SALAD SELECTIONS

Traditional Salads (Serves 8-10 Guests)
Garden or Caesar Salad

Signature Salads (Serves 8-10 Guests)
Greek, Strawberry Bleu, Chinese Chicken, Cranberry Harvest

BEVERAGES (By the Gallon – Serves up to 16)

Pink Lemonade, Green Tea, Unsweetened Tea, Sweet Tea, and
Raspberry Tea
Bottled Beverages

Menu Suggestions Are For Approximately 12 Guests
Plates, Napkins, Utensils And Mints Are Additional

menu prices subject to change.



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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

A LA CARTE BRUNCH

Create Your Own Custom Menu

STARTERS

Fresh Fruit Platter | Fruit Kebabs | Yogurt Fruit Parfait | Ambrosia Salad | Strawberry Platter With Chocolate Dip | Watermelon & Mint Salad (Seasonal)

ENTREES Serves 12 – 16 Guests

Egg, Cheese & Potato Casserole | Spinach Quiche | Miniature Quiche | Frittata Casserole | French Toast Casserole

ADD ON A SIGNATURE STATION *

*Requires a Dedicated Station Attendant

Omelet Station | Waffle Station

ACCOMPANIMENTS Serves 12 – 16 Guests

Roasted Rosemary Potatoes | Potatoes O' Brien | Miniature Stuffed Potatoes | Devilled Eggs

BREAKFAST MEATS Serves 24 Pieces Each

Bacon | Sausage Patties | Oven Roasted Turkey Sausage Patties | Mini Chicken or Ham Puffs | Mini Tuna Puffs

ADD ON A SIGNATURE CARVING STATION*

*Requires a Dedicated Station Attendant

Carved Ham | Beef Tenderloin | Roast Beef

ASSORTED BREADS & SWEETS

Assorted Breakfast Platter | Assorted Bruschetta | Miniature Muffins | Danish Platter | Mini Sweet Potato Ham Biscuits |

Mini Bagels With Lox | Miniature Ham Biscuits | Ham Croissants | Bread Pudding | Biscotti | Bundt Cake

SALADS Serves 10 – 16 Guests

Barley & Vegetable Salad | Dill Potato Salad | Mediterranean Couscous | Grilled Vegetable Platter

Seasonal Salads Include: Cranberry Harvest Salad | Tropical Fruit Salad | Strawberry Bleu Salad

BEVERAGES Served By The Gallon

Apple Juice | Orange Juice | Pomegranate Juice | Cranberry Juice | Coffee | Decaffeinated Coffee | Sparkling Water | Flavored Apple Water | Signature Mimosas | Pomegranate Mimosas | Sparkling Pomegranate | Champagne Punch

SIGNATURE ADD ONS

Fresh Fruit Juicing Station * per person

Available By the Half Gallon (Serves Up To 16 Guests) per gallon

*Requires a Dedicated Station Attendant

Includes Fresh Vegetables, Roots & Assorted Seasonal Fresh Fruit

menu prices subject to change.



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A La Carte Party Menus

Stations, Displays and A La Carte Party Packages

Weddings:

Simple Signature Package

\$ Per Person

HORS D'OEUVRES

Choose Four (4) A' La Carte Hors D'oeuvres

One (1) From Each Category:

Vegetarian

Chicken

Beef

Seafood

DISPLAY

Choose One (1) Display:

Bruschetta Display

Fruit & International Cheese Display

DESSERT

Choose One Of The Following Desserts

Assorted Mini Dessert Puffs

Miniature Assorted House Made Pies

Assorted Miniature Dessert Bars

BEVERAGE

Signature Beverage Station

Raspberry Minted Iced Tea

Signature Flavored Spa Water

Sparkling Citrus Punch

ADD ONS

*(Market Price)

Champagne Toast or Prosecco Toast*

Sparkling Wine Toast*

Non Alcoholic Sparkling Toast*

Custom Signature Cocktail or Mocktail*

Plates, Napkins, Utensils, Mints Are Additional.

If Full Service Is Requested: Staffing, Rentals & Stations Are Additional

menu prices subject to change.



GOURMET GANG

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Proven Party Menus

Per Person Packages

Weddings:

Classic Signature Package

\$ Per Person

HORS D'OEUVRES

Choose Four (4) A' La Carte Hors D'oeuvres

One (1) From Each Category:

Vegetarian

Chicken

Beef

Seafood

DISPLAY

Choose One (1) Display:

Bruschetta Display

Antipasta Display

CARVING STATION

Choose One (1) Station:

Roast Beef

Roasted Oven Roasted Turkey Breast

Bourbon & Mustard Glazed Ham

Hawaiian Style Pork Loin

Prime Rib

Beef Tenderloin, Please Add \$5.25 Per Person

ACCOMPANIMENTS

Choose One (1) From Each Category:

Salad (Tossed Garden Or Classic Caesar)

Starch (Potato Selection Or Rice Selection)

Vegetable (Any Of Our Vegetable Selections)

BEVERAGE

Signature Beverage Station

Raspberry Minted Iced Tea

Signature Flavored Spa Water

Sparkling Citrus Punch

ADD ONS

*(Market Price)

Champagne Toast or Prosecco Toast*

Sparkling Wine Toast*

Non Alcoholic Sparkling Toast*

Custom Signature Cocktail or Mocktail*

Plates, Napkins, Utensils, Mints Are Additional.

If Full Service Is Requested: Staffing, Rentals & Stations Are Additional

menu prices subject to change.



GOURMET GANG

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Proven Party Menus

Per Person Packages

Weddings:

Traditional Signature Package

\$ Per Person

HORS D'OEUVRES

Choose Four (4) A' La Carte Hors D'oeuvres

One (1) From Each Category:

Vegetarian

Chicken

Beef

Seafood

DISPLAY

Choose One (1) Display:

Bruschetta Display

Antipasta Display

PASTA ACTION STATION

Choose One Pasta:

Pastas: Fettuccine, Linguine, Penne, Farfalle, Fusilli, Rotini

Choose One Sauce:

Sauce: Marinara, Alfredo, Scampi, Sundried Tomato Cream

Choose One Course:

Main Course: Grilled Chicken, Shrimp, Grilled Vegetables

CARVING STATION

Choose One (1) Station:

Roast Beef or Prime Rib

Roasted Oven Roasted Turkey Breast

Bourbon & Mustard Glazed Ham

Hawaiian Style Pork Loin

Beef Tenderloin; Please Add \$5.25 Per Person

DESSERT

Choose One Of The Following Desserts

Assorted Mini Dessert Puffs

Miniature Assorted House Made Pies

Assorted Miniature Dessert Bars

BEVERAGE

Signature Beverage Station

Raspberry Minted Iced Tea

Signature Flavored Spa Water

Sparkling Citrus Punch

ADD ONS *(Market Price)

Champagne Toast or Prosecco Toast*

Sparkling Wine Toast*

Non Alcoholic Sparkling Toast*

Custom Signature Cocktail or Mocktail*

Plates, Napkins, Utensils, Mints Are Additional.

If Full Service Is Requested: Staffing, Rentals & Stations Are Additional

menu prices subject to change.



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