



Chef Specials 6/12 • 6/16

Honey Dijon Chicken Salad Sandwich
Chicken salad mixed with Dijon mustard, honey & shredded carrots served on multigrain ciabatta with alfalfa sprouts.
\$8.95

Santa Fe Taco Salad
with sliced Santa Fe chicken breast, diced tomatoes, cheddar cheese, black olives, and tortilla chips over a bed of greens with jalapenos, sour cream, guacamole and salsa
\$10.95

Lemon Basil Penne Pasta
\$2.75

White Chocolate Macadamia Cookie
\$1.89

Sandwiches

Chicken

Santa Fe Chicken roasted red peppers, melted cheddar, red pepper mayo, french baguette \$8.95

Traditional Chicken Salad field greens, tomatoes, french baguette \$8.95

Blackened Chicken Breast provolone cheese, roasted red peppers, red pepper mayo, french baguette \$8.95

Southwestern Wrap spicy chicken, jasmine rice, black bean & corn salsa, sundried tomato wrap \$8.50

Teriyaki Chicken Wrap grilled chicken, jasmine rice, pineapple salsa, oriental ginger dressing, garlic wrap \$8.50

Chicken Cordon Bleu grilled chicken, ham, swiss cheese, honey mustard, ciabatta bread \$8.95

Croissant Sandwiches

Egg Salad \$8.25

Chicken Salad \$9.75

Albacore Tuna Salad \$10.75

Deli

Turkey and Provolone fresh basil mayo, roasted red peppers, french baguette \$9.95

Sammie Wammie turkey, thousand Island dressing, coleslaw, swiss cheese, ciabatta \$9.95

Ham & Swiss chipotle pepper & adobo mayo, field greens, tomatoes, ciabatta \$8.95

Roast Beef, Bacon & Cheddar premium roast beef, horseradish mayo, french baguette \$12.25

Italian Sandwich hard salami, feta, red onions, field greens, sundried tomato ciabatta, side of balsamic vinaigrette \$8.95

Club Sandwich roast beef, turkey, bacon, provolone, lettuce, tomato, horseradish mayo, french baguette \$12.25

Ham and Provolone honey mustard, field greens, multigrain ciabatta \$8.95

Carolina Style Pulled Pork In house smoked pork butt with Alabama white sauce and coleslaw on ciabatta \$8.95

Vegan & Vegetarian

Fresh Mozzarella tomatoes, basil mayo, cracked pepper & sea salt, ciabatta \$8.95

Grilled Vegetables seasonal grilled veggies, provolone, basil mayo, french baguette \$8.95

(V) Southwestern Vegan Burger roasted corn, peppers, onions, green chilies, jasmine rice, black beans, cilantro, tomatoes, field greens, avocado, vegan mayo, tomato wrap \$7.95

(V) Smoked Tempeh & Avocado lettuce, tomato, avocado, vegan mayo, french bread \$9.95

Seafood

Albacore Tuna Salad celery, scallions, mayo, field greens, tomatoes, french baguette \$9.75

Sesame Grilled Shrimp Wrap marinated shrimp, jasmine rice, zesty lime mayo, pineapple salsa, garlic wrap \$10.75

Artisan Salads & Scoops

Signature Dressings: Balsamic Vinaigrette, Ranch, Honey Mustard, Bleu Cheese, Caesar, Cilantro Vinaigrette (V), Oriental Ginger, Italian Vinaigrette.

Packets: FF Ranch, FF Italian, FF Raspberry Vinaigrette, French

Additions for Any Salad or Grab & Go Bowl: Grilled, Blackened or Santa Fe Chicken \$2.25 | Tofu D'Jour \$3.00 | Sesame Grilled Shrimp \$5 | Grilled Veggies \$3.50

Baja Chicken Salad santa fe chicken breast, black bean & corn salsa, grape tomatoes, tri-color tortilla strips, cilantro vinaigrette \$10.75

Chinese Chicken Salad grilled chicken, oriental blend, red peppers, snow peas, green onion, carrots, black sesame seeds, wontons, ginger dressing \$10.75

Classic Caesar shaved parmesan, croutons, mediterranean pasta \$8.75
With blackened chicken \$10.25

Cranberry Harvest Salad Craisins, bleu cheese crumbles, candied walnuts on a bed of field greens with raspberry dressing \$11.95

Chicken Salad Plate chicken salad with fresh fruit & pasta d'jour \$10.75

Albacore Tuna Salad Plate albacore tuna salad with fresh fruit & pasta d'jour \$11.25

Traditional Chicken Salad Scoop with cracker packages \$5.25

Albacore Tuna Salad Scoop with cracker packages \$6.25

Egg Salad Scoop with cracker packages \$3.95

California Cobb turkey, bacon, grape tomatoes, boiled egg, bleu cheese, croutons, mixed greens, bleu cheese dressing \$11.95

Classic Chef turkey, ham, grape tomatoes, boiled egg, cucumbers, cheddar, homemade croutons, mixed greens, choice of dressing \$11.95

Greek Salad feta, sundried tomatoes, red onion, cucumbers, kalamata olives, red peppers, banana peppers, croutons, mixed greens, balsamic vinaigrette \$9.75

Fresh Garden Salad (V) mixed greens, cucumbers, carrots, grape tomatoes, croutons, choice of dressing \$6.95

Side Caesar romaine, parmesan cheese, croutons, served with caesar dressing \$5.95

Side Garden (V) mixed greens, cucumbers, carrots, grape tomatoes, croutons, choice of dressing \$5.95

Accompaniments, Desserts, Beverages

ACCOMPANIMENTS \$2.75 ea
Coleslaw, Mediterranean Pasta, Fruit Salad (V), Dill Potato Salad

CHIPS \$1.89 ea
Jalapeno, BBQ, Plain, Maui Onion, Salt & Pepper, Salt & Vinegar, Funky Fusion, Sriracha Honey, Sour Cream

Plain Chip Bowl \$10.00

COOKIES \$1.89 ea
Chocolate Chip, Heath Bar White Choc. Macadamia Cookie

Cookie Box \$16.25
DESSERT BARS \$3.99 ea
Pecan Cappuccino, Luscious Lemon, Oreo Dream Bar

SIGNATURE DESSERTS
Rice Crispy Treat \$3.00
Peanut Butter Brownie \$3.75
Italian Wedding Cake \$3.50

We offer a wide range of Coca-Cola, San Pellagrino, Peak Teas & Honest Tea Products at every location. Individual Sodas \$2.89/Teas \$2.99 ea
64oz Growlers: \$9.50 ea | Iced Tea or Lemonade | Available for Pick up or Delivery

CURBSIDE PICK UP & DELIVERY AVAILABLE

18% added to all delivery orders

Please Allow Minimum of 45 Minutes - 1 Hour

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NEXT DAY CATERING

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gourmetgang.com



*Order by 4pm & Receive Next Day!

Service Styles: Delivery, Curbside Pickup, Delivery w/ Setup, Full Service.
No Minimum. Gift Wrapping and Disposable Chaffers Available.

Dips, Spreads & Platters

- Hot Artichoke Dip
- Hot Fiesta Corn Dip
- Hot Baked Chesapeake Bay Crab Dip
- Charcuterie Board
- Domestic Cheese Platter
- Imported Cheese Platter
- Baked Brie Wheel in Puff Pastry
- Spinach & Artichoke Dip
- Chipotle Shrimp Wonton
- Hummus Trio Platter
- Salsa Trio Platter
- Seafood Antipasta
- Vegetable Platter
- Grilled Vegetable Platter
- Brie & Pesto Cheese Mold Platter
- Fruit Platter
- Fresh Fruit Kebabs
- Miniature Fruit Kebabs
- Strawberries w/Choc. Hazelnut Dip
- Sliced Beef Tenderloin Platter
- Jumbo Lump Crab Spread
- Heirloom Tomato Mozzarella
- Vegetable Crudite
- Cashew Spread

Hors D'oeuvres

Vegetarian:

- Asiago Filled Roasted Mini Potatoes
- Mini Potatoes w/ Bacon & Cheddar
- Trio Mini Potatoes
- Tomato, Mozzarella & Basil Bruschetta
- Sugared Cranberry & Brie Canapes
- Blueberry & Brie Canapes
- Golden Beet & Goat Cheese Canape
- Roasted Grape & Thyme Canape/Bruschetta
- Strawberry Bruschetta w/ Goat Cheese, Bacon & Walnuts
- Antipasta Skewers
- Berry Caprese Skewers
- Southwestern Vegan Bites
- Vegetable Rice Paper Rolls

- Handcrafted Miniature Quiche (Ham, Broccoli, Mixed Vegetable, Spinach)
- Spanakopita
- Phyllo Baked Brie Bites with Fresh Blueberries
- Spinach & Feta Stuffed Mushroom Caps with Parmesan
- Vegetable Cocktail Lumpia

Poultry:

- Mini Chicken Tacos
- Greek Lemon Chicken Skewers
- Thai Chicken Satay Drizzled
- Jamaican Jerk Chicken Skewers
- Chicken & Vegetable Skewers
- Buffalo Chicken Nuggets
- Buffalo Chicken Wings

Beef/Pork:

- Beef Filet with Red Onion Chutney Bruschetta
- Prosciutto Wrapped Asparagus
- Beef Cocktail Lumpia
- Vanilla Bourbon Steak Rumaki

- Prosciutto & Melon Skewers
- Swedish Meatballs
- Sweet & Sour Meatballs

Seafood:

- Champagne Pickled Shrimp
- Old Bay Shrimp Cocktail
- Citrus Seared Rosemary Scallops
- European Cucumber Cup w/ Jump Lump Salad
- Smoked Salmon Dill Bites
- Mini KeyWest Style Mahi & Lobster Tacos
- Sesame Grilled Shrimp
- Miniature Crab Cakes
- Mini Seafood Cakes
- Bacon Wrapped Scallops
- Coconut Fried Shrimp
- Blackened Tuna Tidbits

Platter rentals available through Full Service

Entrees Each entree serves 8-12 guests. Accompanied with serving utensils and 12 artisan dinner rolls & butter.
Entrees available as 8 individual portions upon request.

VEGETARIAN

- Three Cheese Lasagna
- Eggplant Parmesan w/ Penne Pasta
- Butternut Squash & Portobello Mushroom Pasta
- Curried Tofu w/ Toasted Couscous

BEEF

- Seasoned Beef Shoulder w/ Rosemary Roasted Potatoes
- Classic Lasagna
- Oven Roasted Beef Brisket w/ Rustic Mashed Potatoes
- Barbecue Meatloaf w/ Macaroni & Cheese
- Seasoned Beef Tenderloin w/ Rosemary Roasted Potatoes
- Smoked Ribs w/ Macaroni & Cheese

POULTRY

- Lemon Artichoke Chicken w/ Rice Pilaf
- Rosemary Chicken w/ Rosemary Roasted Potatoes
- Chicken Alfredo
- Chicken Marsala w/ Wild Rice Pilaf
- Jamaican Jerk Chicken w/ Red Beans & Rice
- Chicken Cordon Bleu Over Golden Fruit & Almond Wild Rice
- Tuscan Chicken w/ Golden Fruit & Almond Wild Rice
- Chicken Parmesan w/ Penne Pasta
- Chicken Saltimbocca w/ Creamy Sundried Tomato Penne
- Herb Roasted Chicken w/ Rustic Mashed Potatoes
- Chicken Scallopini w/ Lemon Linguini

PORK

- Pork Tenderloin w/ Mustard Glaze & Pecan Wild Rice
- Kahuka Style Pulled Pork
- Carolina Style BBQ w/ Coleslaw & Kaiser Rolls
- Traditional Jambalaya w/ Pork Sausage

SEAFOOD

- Chesapeake Bay Crabcakes w/ Tomato Ginger Jam
- Jamaican Jerk Shrimp w/ Red Beans & Rice
- Mango Seafood Cakes (Shrimp & Scallops) w/ Coconut Basmati Rice
- Crab Stuffed Tilapia w/ Rice Pilaf
- Mediterranean Shrimp w/ Orzo Pilaf
- Shrimp Scampi
- Shrimp Alfredo
- Seafood Jambalaya

Salads

Accompanied with serving utensils and salad dressings on the side.

Med. - 6-8 guests

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|--|--|
| <input type="checkbox"/> Garden Salad | <input type="checkbox"/> Chef Salad |
| <input type="checkbox"/> Caesar Salad | <input type="checkbox"/> California Cobb Salad |
| <input type="checkbox"/> Chicken Caesar Salad | <input type="checkbox"/> Baja Chicken Salad |
| <input type="checkbox"/> Asian Chicken Salad | <input type="checkbox"/> Strawberry Bleu Salad |
| <input type="checkbox"/> Cranberry Harvest Salad | <input type="checkbox"/> Kale Harvest Salad |
| <input type="checkbox"/> Greek Salad | |

Sandwich, Wrap, & Puff Pastry Platters**Sandwich/Wrap Platters**

Sm. - 5-7, Med. - 8-10

Lg. - 10-15

Deli Trays

Sm. 10-20, Med. 20-30

Lg. 30-40

- | | |
|---|--|
| <input type="checkbox"/> Lobster Sliders (12) | <input type="checkbox"/> Mini Chicken/Tuna Salad Puffs |
| <input type="checkbox"/> Brisket Sliders (12) | <input type="checkbox"/> Egg/Chicken/Tuna Salad Croissants |
| <input type="checkbox"/> Chipotle Shrimp Sliders (12) | <input type="checkbox"/> Mini Ham Croissants |
| <input type="checkbox"/> Italian Paninis | <input type="checkbox"/> Mini Artisan Sandwiches |
| <input type="checkbox"/> Assorted Vegan Platter | <input type="checkbox"/> Chicken Salad Croissants |

Chilled Accompaniments

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|--|---|--|--------------------------------------|
| <input type="checkbox"/> Mediterranean Pasta Salad | <input type="checkbox"/> Pasta D'Jour | <input type="checkbox"/> Potato Salad D'Jour | <input type="checkbox"/> Fruit Salad |
| <input type="checkbox"/> Tomato Corn Salad | <input type="checkbox"/> Green Bean Salad | <input type="checkbox"/> Broccoli Almond Salad | |

Hot Accompaniments

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|--|---|
| <input type="checkbox"/> Roasted Asparagus | <input type="checkbox"/> Butternut Squash w/ Portobello Mushrooms |
| <input type="checkbox"/> Green Beans w/Peppers & Onions | <input type="checkbox"/> Baked Beans |
| <input type="checkbox"/> Parmesan Green Beans w/Mushrooms & Onions | <input type="checkbox"/> Rosemary Roasted Potatoes |
| <input type="checkbox"/> Roasted Vegetables | <input type="checkbox"/> Rustic Mashed Potatoes |
| <input type="checkbox"/> Winter Roasted Vegetables | <input type="checkbox"/> Sweet Potato Mash |
| <input type="checkbox"/> Steamed Broccoli | <input type="checkbox"/> Wild Rice Pilaf |
| <input type="checkbox"/> Broccoli, Cauliflower & Carrots | <input type="checkbox"/> Signature Macaroni & Cheese |

Sweets

- | | | |
|---|---|---|
| <input type="checkbox"/> Miniature Pies (12) | <input type="checkbox"/> Cannoli Cookie Platter | <input type="checkbox"/> Dessert Bar Platter (32) |
| <input type="checkbox"/> Bundt Cake (Full or Mini) (12) | <input type="checkbox"/> Italian Wedding Cake (serves 16) | <input type="checkbox"/> Mini Cookie Box (40) |
| <input type="checkbox"/> Apple Crisp (serves 10-12) | <input type="checkbox"/> Sheet Cakes Decorated (1/2 and full) | <input type="checkbox"/> Assorted Dessert Puffs (30) |
| <input type="checkbox"/> Bread Pudding (serves 10-12) | <input type="checkbox"/> Pumpkin Cream Cheese Swirls (20 or 40) | <input type="checkbox"/> Dulce De Leche Dessert Puffs (30) |
| <input type="checkbox"/> Gourmet Cupcakes (12) | <input type="checkbox"/> Assorted Dessert Sampler (30 or 48) | <input type="checkbox"/> Chocolate Lover's Dessert Platter (30 or 48) |
| <input type="checkbox"/> Miniature Cannoli Platter (12) | | <input type="checkbox"/> Assorted Mini Cheesecakes (12) |

Beverages

- | | | |
|---|--|---|
| <input type="checkbox"/> Juices (orange, cranberry, apple) | <input type="checkbox"/> Sparkling Citrus Punch w/mint | <input type="checkbox"/> 7lb. Bag Ice |
| <input type="checkbox"/> Assorted Coca-Cola Bottles | <input type="checkbox"/> Raspberry Lemonade w/mint | <input type="checkbox"/> Coffee & Hot Tea |
| <input type="checkbox"/> Peak Teas & Perrier | <input type="checkbox"/> Iced Tea | - Carafe (10-12) |
| <input type="checkbox"/> San Pellegrino (Blood Orange, Lemon) | <input type="checkbox"/> Pink Lemonade | - Carafe (45) |

Breakfast

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|---|--|
| <input type="checkbox"/> Yogurt Parfait with Fresh Fruit (9) | <input type="checkbox"/> French Toast Berry Casserole (serves 10-12) |
| <input type="checkbox"/> Mini Bagel Bites (16) | <input type="checkbox"/> Vegan Breakfast Casserole (serves 10-12) |
| <input type="checkbox"/> Assorted Breakfast (26 or 48) | <input type="checkbox"/> Veggie Frittata (serves 10-12) |
| <input type="checkbox"/> Assorted Danish & Cinnamon Buns (10 or 15) | <input type="checkbox"/> Meat Frittata (bacon, sausage, ham: serves 10-12) |
| <input type="checkbox"/> Box of Bagels & Spreads (10 or 15) | <input type="checkbox"/> Mini Ham Croissants (12) |
| <input type="checkbox"/> Classic Mini Muffins (12 or 34) | <input type="checkbox"/> Scrambled Eggs (serves 12-15) |
| <input type="checkbox"/> Hand Pressed Miniature Quiche (12) | <input type="checkbox"/> Scrambled Eggs with Cheese (serves 12-15) |
| <input type="checkbox"/> Breakfast Sandwich Biscuits (12) | <input type="checkbox"/> Egg, Cheese & Potato Casserole (serves 12-15) |
| <input type="checkbox"/> Mini Sweet Potato Ham Biscuits (24) | <input type="checkbox"/> Rosemary Roasted Potatoes (serves 10-12) |
| <input type="checkbox"/> Egg Biscuits (12) | <input type="checkbox"/> Potatoes O'Brien (serves 10-12) |
| <input type="checkbox"/> Ham Biscuits (12) | <input type="checkbox"/> Sausage Patties (12) or Bacon (1.5 pounds) |
| <input type="checkbox"/> Hot Biscuits & Sausage Gravy (12) | <input type="checkbox"/> Turkey Sausage Patties (12) |

Signature Stations & Displays Available for Full Service - No Minimum

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|--|---|--|
| <input type="checkbox"/> Charcuterie Boards | <input type="checkbox"/> Chilled Shrimp Display | <input type="checkbox"/> Antipasta Display |
| <input type="checkbox"/> Pickled Vegetables Accompaniment | <input type="checkbox"/> Bruschetta Bar Display | <input type="checkbox"/> Canape Display |
| <input type="checkbox"/> Nuts, Mustard & Marmalade Accompaniment | <input type="checkbox"/> International Fruit & Cheese | |
| <input type="checkbox"/> Short Breads & Palmiers Accompaniment | <input type="checkbox"/> Eastern Shore Raw Bar | |