

perience Gourmet Gang

FOOD · SERVICE · STYLE

We specialize in creating custom tailored menus for each and every one of our special events. Our menus are always hand tailored to your unique taste, event need and service preferences.

Our team of professional event coordinators & chefs consider your occasion, guest list, time of event and much more when crafting your menu.

Our menu includes numerous items that range from simple & elegant to fantastic & modern. Whether your event is casual or formal, classic or contemporary, we can help you create a menu that expresses your signature style.

GOURMET GANG



Event Service () pions



DELIVERY DROP OFF

Our most popular service is a drop-off. We have our expert drivers carefully load the order and drive to the destination of your choosing, where we meet your predetermined point of contact. We also have contact-less delivery available upon request.



DELIVERY WITH SETUP

If full service is a little over the top and delivery is not enough, we have the "Delivery with Set Up" option available to you. We still deliver the food to you, but we have one of our service staff stay with you for 1 hour to help with setting up the food. Everything is artfully displayed on our signature black plastic platters.



FULL-SERVICE

Our Catering team will help you in planning your event. We will design a custom quote for you that encompasses all your needs from food, rentals, service, florals, and entertainment. We can even help with choosing a venue, as we are a preferred caterer for most of the venues available in Hampton Roads.



CONSULTATION

After an inquiry has been submitted an **appointment link** will be sent to reserve a time to speak with one of the event coordinators to discuss providing you with a quote. Wedding quotes require an in-person consultation at The Gourmet Gang Facility. During this time, we will go over our menu to see if there are any "must haves" you would like us to include in your custom proposal. All of our menus may be accessed by visiting our website at <u>www.gourmetgang.com</u>.

PROPOSAL

After initial consultation a proposal will be drafted and emailed to the address on file. Please allow 24-72 hours if rentals are needed. We do not send proposals for weddings more than one year out.

CUSTOM MENUS

Our expert coordinators pride themselves on the ability to customize and create delectable menus to fit any occasion. Menu prices start at \$25.00 per person for full-service events.

PRIVATE TASTING

We would love to provide you and three of your guests with a tasting from our curated menu. You and your guests have the ability to choose up to four items for a fee of \$100.

SERVICE, STAFF AND ATTENDANTS

Full-service events require at least one staff member. Additional attendants are determined by the number of guests as well as the food types ordered in the proposal.

SECURING DATE

To secure the event date a signed contract and nonrefundable deposit of 25% of the estimated total is needed. The Gourmet Gang is obligated to serve customers on a first come - first serve basis, based on this completion. Depending on how far in advance you book, a follow-up call will be scheduled with the coordinator to keep everyone abreast of any changes.



GOURMET GANG

TAX EXEMPT

Orders that fall under this category must provide a letter proving tax exempt status along with a company check or a copy of the credit card front and back with the middle 8 numbers blocked off for security purposes. These items must be received before the removal of any taxes on an order.

RENTALS

We work with local rental companies that have a vast array of tables, chairs, silverware, linens, and equipment to fit anyone's styles and budget. Our skilled coordinators can provide a detailed description or picture if a certain style is needed.

FLORAL ARRANGEMENTS

The Gourmet Gang has an onsite florist with over a decade of experience customizing any arrangement. Floral arrangement pricing may be provided to you by your coordinator upon request.

LIQUOR

Alcoholic beverages can be added to any full-service event. The Gourmet Gang requires to hold the ABC License for all events being held at a venue. The holder of the ABC license must be the one to purchase the alcohol. A small fee of \$55 is added to the proposal for the ABC license and all alcohol on the property must be purchased and served by our staff. If the client would like to obtain their own license and purchase their own alcohol for private parties, The Gourmet Gang would be happy to provide a bartender (*Additional corkage fee and labor will apply*).

ON-SITE PLANNING

In the event that a member of our events department has not been to your venue, and you do not have a planner, a walk-through may be needed for an additional fee. With a walk-through we will come to your venue, take photos, and draw up a diagram.



GOURMET GANG

EVENT CONFIRMATION

Final confirmation for most events will be within three business days. During this time, we will confirm the guest count and make any necessary adjustments if needed. It's always best to get with your coordinator as soon as any changes need to be made. Large scale events such as weddings will need to be confirmed two weeks in advance.

EVENT PAYMENT

The remaining balance must be paid by credit card or check no later than one business day prior to the event. This does not apply if you have Direct Bill privileges. Direct Bill accounts will be paid within 10 days; if you are later than 10 days, a late fee of 1 ½ % per month will be assessed until balance is satisfied. If the deposit of 25% is not received with signed agreement, caterer will no longer be required to hold event date requested by the customer.

CATERING EQUIPMENT

As a long-time catering company in the Hampton Roads area, we have equipment on site that can be utilized for a reduced fee on a first come, first served basis. In the event equipment is booked we will be able to rent equipment to use at full price.

EXTERNAL FOOD

Although we do accept outside food, The Gourmet Gang is not responsible for any outside food preparation or setup. If any food outside of our contract needs attention, an additional charge along with a waiver may apply.

DAY OF COORDINATION

If you are worried about needing someone to help facilitate tasks the day of, we offer planning services just for the day of the event. We just need an event timeline and a consultation to go over any questions. From here we handle your special day from the moment vendors arrive until the check out of the venue.



GOURMET GANG

EVENT DAY

On the day of your event, we will arrive 2 hours prior to your start time to begin setting up (certain weddings/socials require a 3-hour setup). Full-service events we set up everything food related, (*additional charge may be needed for any nonfood related setups, please see your coordinator*).

EVENT CHANGES AND CANCELLATIONS

If you need to cancel your order 72 business hours notice is required. In the event of a cancellation within 72 business hours, a 25% refund of the deposit will be given. Events canceled 24 business hours or less in advance will be subject to 100% of payment estimated charges.

EVENT PRODUCTION FEE

A production fee will be added to all full-service catering events. The fee is 20% of the event proposal amount and helps cover the cost of the hours and materials needed to prep and plan the event. This fee also covers the cleanup after the event and the disposal of all material waste.





Customer Reviews

"I recently had the pleasure of experiencing Gourmet Gang's catering service, and I must say, it exceeded all of my expectations. From the moment I inquired about their offerings to the final bite of dessert, the entire experience was nothing short of exceptional." - John S

"One of the standout features of Gourmet Gang's catering service is their attention to detail. They took the time to understand my event's unique requirements, including dietary restrictions and preferences, ensuring that every guest would have a memorable dining experience." - Mary D

"Presentation is where Gourmet Gang truly shines. The moment the catering team arrived and set up, it was evident that they take immense pride in their work. Each dish was not just delicious but also beautifully presented." - Haley F

GOURMET GANG



A La Carte Hors D'Oeuvres & Party Platters

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 Spinach & Feta Stuffed Mushroom Caps Topped with Parmesan Tomato, Mozzarella & Basil Bruschetta 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





GOURMET GANG

A LA CARTE HORS D'OEUVRES & PARTY PLATTERS

BEEF per 2 Dozen

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 Miniature 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 Blackened Tuna Tidbits Skewered & Served With Cucumber Wasabi Dip 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





Dips & Spreads



DIPS & SPREADS

SPINACH & ARTICHOKE DIP

Served With Parmesan Pita Chips (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)

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)

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 400z (Serves 10-20 Guests) Large 800z (Serves 30-40 Guests)

IMPORT CHEESE PLATTER

Served With Assorted Rustic Crackers Small 400z (Serves 10-20 Guests) Large 800z (Serves 30-40 Guests)

BAKED BRIE WHEEL IN PUFF PASTRY

Served With French Soft Bread Rou<mark>nds</mark> 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



GOURMET GANG

Plated Entrees

GOURMET GANG

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.





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 (Seasonal) Slow Roasted Corned Beef, Onions, Potatoes & Cabbage Seasoned And Served With Rosemary & Thyme Seasoned Beef Tenderloin

With Rosemary Roasted Potatoes

menu prices subject to change.



GOURMET GANG

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

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

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

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

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

Mediterranean Shrimp With Orzo Pasta

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

menu prices subject to change.



Accompaniments

OURMET GANG

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 Brussel Sprouts with Butternut Squash Baked Beans Mediterranean Orzo Pasta Parmesan Green Beans with Mushrooms Rustic Mashed Potatoes Steamed Broccoli Broccoli, Carrots, Cauliflower Smoked Gouda Mac & Cheese

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 Garnished 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)



menu prices subject to change.



Green Leafy Salads

GOURMET GANG

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 Raspberry Vinaigrette On The Side

ASIAN CHICKEN SALAD

Grilled Chicken Breast, Wonton Noodles, Green Onions, Snow Peas, Black Sesame Seeds, Red Peppers, & Carrots Over A Grilled Salad Blend. Served With Asian Ginger Dressing On The Side

CHICKEN CAESAR SALAD

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

SESAME GRILLED SHRIMP SALAD

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

CLASSIC CHEF SALAD

Roasted Turkey Breast, Ham, Chopped Egg, Shredded Cheddar Cheese, Cucumbers, Grape Tomatoes and 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, Grape Tomatoes, Cucumbers, Housemade Croutons. Served With Your Choice Of 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, Vegan Cilantro Vinaigrette, Bleu Cheese, Caesar, and Asian Ginger, Raspberry Vinaigrette, Italian, 1000 Island, Honey Mustard.

menu prices subject to change.





Deli Platters & Boxed Lunches



Deli Platters & Boxed Lunches

SANDWICH PLATTER

Assorted & Perfectly Arranged Gourmet Sandwiches and/or Wraps Presented On A Platter Beef, Seafood & Vegan is an additional \$1.50 per person Small (Serves 5-7 Guests) Medium (Serves 8-10 Guests) Large (Serves 10 -15 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, Ham Salad or Tuna)

BOXED LUNCHES

Presented In Recycled Brown Baker's Box. Includes Napkin, Mint & Eating Utensils Your Choice of Sandwich or Wrap. Additional \$1.50 For Beef, 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 SAMMIE WAMMIE Roasted Turkey Breast With Thousand Island Dressing, Coleslaw And Swiss Cheese On Ciabatta HAM & SWISS With Chipotle Pepper And Adobo Mayo, Field Greens And Sliced 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 French TRADITIONAL CHICKEN SALAD With Roma Tomatoes And Field Greens On French **BLACKENED CHICKEN BREAST** With Provolone Cheese And Roasted Red Peppers On French With Red Pepper Mayo SOUTHWESTERN WRAP Spicy Chicken Breast, Jasmine Rice, Black Bean & Corn Salsa On A Sun Dried Tomato Wrap **TERIYAKI CHICKEN WRAP** Grilled Chicken With Jasmine Rice, Asian 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 Alabama White Sauce and Traditional Cole Slaw on Ciabatta ALBACORE TUNA SALAD With Celery, Scallions And Mayo With Roma Tomatoes And Field Greens Served On French BAKED CRAB CAKE With Field Greens, Roma Tomatoes And Red Pepper Mayo On French SESAME GRILLED SHRIMP WRAP Marinated Shrimp, Jasmine Rice, Pineapple Salsa With A Zesty Lime Mayo Served On A Garlic Wrap FRESH MOZZARELLA With Tomatoes And Basil Mayo Served On Ciabatta **GRILLED VEGETABLES** Zucchini, Portobello Mushrooms, Red Onion, Red & Yellow Bell Peppers, And Provolone Cheese With Basil Spread On A French 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 Mayo Served On A Tomato Wrap SMOKED TEMPEH & AVOCADO

Lettuce, Tomato, And Vegonaisse Served On A French Baguette

menu prices subject to change.





House-Made Desserts

GOURMET GANG

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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 20 or 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 **DESSERT BAR PLATTER** Platter Of 32 Miniature Dessert Bars **GOURMET CUP CAKES** Chocolate, Vanilla, Caramel, Red Velvet 12 Regular Size 16 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.

GOURMET GANG

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,

INDIVIDUAL LARGE COOKIES

Large Individual Cookies Freshly Baked - Chocolate Chip, Heath, Special

INDIVIDUAL RICE CRISPY BARS

Large Individual Rice Crispy Squares (Mocha Flavor)



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Breakfast Catering



GOURMET GANG

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, Veggie 12 Pieces 24 Pieces

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

BERRY FRENCH TOAST CASSEROLE

Housemade French Toast Casserole 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, Turkey 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 10 – 60z Portions

PINK LEMONADE OR ICED TEA

Unsweetened, Sweet Serves 10 – 6oz Portions. Served With Sugar, & Sweet n Low

SPARKLING CITRUS PUNCH Serves 10 – 6oz Portions

RASPBERRY LEMONADE WITH MINT Serves 10 – 6oz Portions

FRESH SQUEEZED JUICE

Fresh Squeezed Seasonal Fruit/Vegetable Juices Serves 10 – 6oz Portions

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

11



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 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.



GOURMET GANG

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

Image: A state of the state



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





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 – 40z 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 – 40z 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 – 40z Portions

HAWAIIAN STYLE PORK LOIN

Accompanied with Rolls and Butter 36 – 402 Portions

PRIME RIB

Accompanied with Rolls and Butter 24 – 40z 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.



Signature Cocktails

GOURMET GANG

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)

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





Z

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.



Proven Party Packages

Baby Showers & Bridal Showers

A La Carte Menu Suggestions Are For Approximately 12 Guests

STARTERS

Pickled Champagne Shrimp 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 Raspberry Minted Lemonade 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.



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 Raspberry Dressing

ACCOMPANIMENTS

Serves Up To 12 Guests Red Beans & Rice

DESSERT

Dulce De Leche Mini Dessert Puffs (30 Puffs) Paja Cookies (24 pieces)

SUGGESTED ADDITIONS Sangria: Red | White

menu prices subject to change.



GOURMET GANG

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,

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 Fresh Baked Peach Cobbler Assorted Miniature Pies Assorted Miniature Cookies (40 Pieces)

menu prices subject to change.



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 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 Kebabs

DESSERTS

Assorted Dessert Sampler Bananas Foster per person Miniature Cupcakes, 16 pieces

BEVERAGES

Pomegranate Punch, Sparkling Punch or Raspberry Mint Lemonade

menu prices subject to change.



GOURMET GANG

Stations, Displays and A La Carte Party Packages

Rememberence 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) 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

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), (serves up to 10) 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.



GOURMET GANG

Proven Party Packages

Asian Inspired Menu Hors D'oeurves Action Menu Per Person

BASE ENTREE Traditional Vegetable Lomein

SIGNATURE SELECTIONS Ginger Beef & Pineapple Skewers Thai Peanut Chicken Skewers

ADDITIONAL ACCOMPANIMENTS

Each Selections Serves 12 guests: Steamed Edemame With Sea Salt *market price

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional



menu prices subject to change.



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 Seafood Antipasta Bowl, Serves 25 Brochettes With Prosciutto & Melon, 24 Pieces

SALADS/SOUPS

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 Shrimp Scampi

ADDITIONS & ACCOMPANIMENTS

Each Selection (Serves 10 -12 Guests) Roasted Vegetables Roasted Asparagus (Seasonal) Parmesan Green Beans Rice Pilaf Rosemary Roasted Potatoes

DESSERT

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.



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) Chipotle Shrimp (With Miniature Tortilla Bowls)

SALADS/SOUPS

Chicken Tortilla Soup (Serves 12 Guests) Spicy Black Bean Soup (Serves 12 Guests) Baja Salad, (Serves 6-8 Guests)

ENTREES

Fajita Bar per person

Chimichurri Marinated Beef, Santa Fe Chicken Tossed With Peppers & Onions. Sc. Sour Sour Cream, Monterrey Jack Cheese, Shredded Lettuce & Jicima 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, Jicima 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

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menu prices subject to change.



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) Assorted Biscotti

BEVERAGES (Serves up to 10)

Juice (Apples, Orange or Cranberry) Coffee (Regular or Decaf) Infused Water Cocktails (Mimosas or Champagne Punch)

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional

menu prices subject to change.



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

Juice (Apples, Orange or Cranberry) Coffee (Regular or Decaf) Infused Water (Apple or Cucumber/Mint) Cocktails (Mimosas or Champagne Punch)

Menu Suggestions Are For Approximately 12 Guests

Plates, Napkins, Utensils And Mints Are Additional

menu prices subject to change.



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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, Vegan & Beef 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, Vegan & Beef 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

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

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

menu prices subject to change.





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 | Strawberry Platter With Chocolate Dip | Watermelon & Mint Salad (Seasonal) ENTREES Serves 12 – 16 Guests Egg, Cheese & Potato Casserole | ginch 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

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

Dill Potato Salad | Mediterranean Couscous | Grilled Vegetable Platter Seasonal Salads Include: Cranberry Harvest Salad | Tropical Fruit Salad | Strawberry Bleu Salad

BEVERAGES

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

Includes Fresh Vegetables, Roots & Assorted Seasonal Fresh Fruit

menu prices subject to change.





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 Lemonade 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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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 Lemonade 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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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:

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 Lemonade** 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.



Thank You!



GOURMET GANG

For more information visit

gourmetgang.com/catering