



Gourmet to Go

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

Appetizers

(Artfully Decorated Platters ~ Serves 20 Guests)

Brie En Croute \$100.00

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

Mediterranean Cheese Torte \$100.00

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

Cheese Platter \$100.00

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

Shrimp Caribbean \$150.00

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

Gulf Shrimp Cocktail \$140.00

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

New England Crab Cakes \$150.00

Blue Claw Crab/Tangy Remoulade Sauce
(Forty Pieces)

Smoked Salmon Triangle \$120.00

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

Smoked Salmon Napoleon \$120.00

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

Ahi Tuna Tartare \$125.00

Diced Tuna/Scallion/Fresh Herbs
Ginger/Garlic/Roasted Sesame, Won Ton Crisps

Bistro Meatballs \$80.00

Roasted Sirloin Meatballs
Roasted Garlic Demi Glace
(Eighty Pieces)

Grilled Flatbread Triangles \$105.00

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

Hummus \$95.00

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

Black Bean Cakes Sante Fe \$115.00

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

Peruvian Empanadas \$75.00

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

Savannah Corn Fritters \$110.00

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

Alsatian Tart \$110.00

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

Risotto Cake Romana \$110.00

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

Petite Potato Pancakes \$100.00

Idaho Potato Cakes/Sour Cream
(Fifty Pieces)

Bronzed Chicken Bites \$110.00

Spiced Chicken Breast
Roasted Sweet Red Pepper Sauce
(Forty Pieces)

Turkey Roulade \$115.00

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

Bacon and Eggs \$125.00

Creamy Deviled Egg/Crispy Bacon Bit Garnish
Smokey Sweet Paprika
(Fifty Pieces)

Vegetable Pinwheel Slice \$115.00

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

Salads \$95.00

Gourmet

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

Vegetarian Cobb

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

Farfalle Salad Santorini

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

Asian Salad

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

Chicken Selections \$225.00

Bistro Herb

Seared Marinated Chicken Breast, White Wine/Dijon
Fresh Herb Sauce

Tuscan

Seared Chicken Breast, Lemon/White Wine/Garlic/Caper Sauce

Balsamico

Grilled, Garlic/Balsamic Marinade, Reduced Balsamic Drizzle

Sicilian Marsala

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

Mojito Chicken

Grilled Marinated Chicken Breast, Herb/Citrus Pesto

Entrees

Roast Salmon Balsamico \$245.00

Whole Sides of Roast Salmon/Reduced Balsamic Drizzle

Norwegian Smoked Salmon \$250.00

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

Beef Tenderloin

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

Pork Normandy \$210.00

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

Paella Valencia \$210.00

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

Baked Ziti San Marino \$160.00

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

Vegetarian or Beef Enchiladas Veracruz \$160.00

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

Island Shrimp Skewers \$185.00

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

Cashew Crusted Corvina

Seared Wild Caught Corvina Filet, Cashew Breadcrumb Crust
Mango/Ginger Coulis
(20~8 ounce Filets) MARKET PRICE

Baja Fish Tacos \$250.00

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

Sides

Yukon Gold Mashed Potatoes \$75.00

Fresh Garlic Mashed Potatoes

Rosemary Roasted Potatoes \$70.00

Idaho Wedge, Extra Virgin Olive Oil/Whole Roasted Garlic Cloves

Wild Rice Pilaf \$70.00

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

Baked Macaroni & Cheese \$100.00

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

Fire Grilled Vegetable Antipasto \$110.00

Smokey Asparagus, Sweet Onions, Gold/Red Peppers

Green Beans Royale \$85.00

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

Desserts

(Choose Two Varieties)

Classic Petites Fours \$270.00

Dark Chocolate Cup

Chocolate Mousse/Toasted Almond Garnish/Dark Chocolate Cup

Tropical Fruit Tartlet

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

Peanut Butter Mousse

Peanut Butter Mousse/Shaved Chocolate/Dark Chocolate Cup

Pina Colada

Coconut Pastry Cream/Pineapple/ Coconut/Shortbread Tart

Amaretti

Chewy Intense Almond Cookies

Coconut Macaroon Stacks/Dark Chocolate Drizzle

(90 Pieces)

Old Fashion Apple Crumble \$130.00

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

Fruit Presentation \$90.00

Seasonal Fruit

Chef Barrett's Cookie Collection \$11.95/Dozen

Chocolate Chunk
Oatmeal Raisin Spice
Double Chocolate Truffle Chunk

Packages

All American BBQ

Blue Ribbon Ribs, Dry Spice Rub

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

Mojito Chicken

Grilled Marinated Chicken Breast, Herb/Citrus Pesto

Macaroni & Cheese

Elbow Macaroni, Creamy Mornay Sauce
Cheddar/Breadcrumb Streusel

Country Cole Slaw

Classic Creamy Dressing, Celery Seed Essence

Grilled Flatbread Triangles

\$24.95 per Guest

Brunch

Petite Bistro Croissants

Flaky/All Butter, Classic/Chocolate/Raisin Swirl

Gourmet Salad

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

Friattata Triangles

Red Pepper/Sliced Creamer Potatoes/Scallions/Fresh Herbs

Fresh Fruit Presentation

Costa Rican Pineapple/Melon Medley/Strawberries
\$21.95 per Guest

Taco Bar

Ground Sirloin/Tomatoes/Onions

Cheddar Cheese Shred/Sour Cream

Pico De Gallo~Tomatoes/Purple Onion/Scallion

House Made Corn Chips/Flour Tortillas

\$14.95 per Guest

~ Prices Subject to Change Without Notice ~

Info@SimplyGourmetCaterers.com

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