



## 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** \$110.00

Imported Brie Wheel, Decorative Puff Pastry Wrap  
Apricot Preserve Stuffing

**Mediterranean Cheese Torte** \$100.00

Basil /Sundried Tomato Pesto, Kalamata Olive Tapenade  
Creamy Buttercream Cheese Layers, Cracker Assortment

**Cherry Jubilee Torte** \$100.00

Cassis Marinated Dried Cherries, Layers of Buttercream  
Crushed Almond Dust, Assorted Crackers

**Cheese Platter** \$100.00

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

**Shrimp Caribbean** \$155.00

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

**Gulf Shrimp Cocktail** \$155.00

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 Napoleon** \$125.00

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** \$115.00

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

**Roasted Red Pepper Hummus** \$95.00

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

**Petite Beef Wellington** \$155.00

Tenderloin/Roasted Mushroom Duxelles/Caramelized Onions  
Puff Pastry Wrap  
(Forty Pieces)

**Black Bean Cakes Sante Fe** \$115.00

Black Bean, Vegetable Medley Sauté  
Lime Zest 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  
Breadcrumb/Parmesan Crust, Basil Pesto Crema  
(Forty 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

**Gourmet Salad** \$115.00

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

**Vegetarian Cobb** \$115.00

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

**Salad Rustica** \$95.00

Local Crispy Lettuces, Radishes  
Carrot Julienne, Balsamic Vinaigrette

**Farfalle Salad Santorini** \$95.00

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

**Green Beans Royale** \$85.00

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

**BLT Salad** \$95.00

Smokehouse Bacon/Crispy Lettuce Medley  
Tomatoes/English Cucumbers  
Buttermilk Chive Dressing

## Chicken Selections \$290.00

(Twenty ~ 8 oz. Pieces)

### Bistro Herb

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

### Tuscan

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

### Balsamico

Grilled, Garlic/Balsamic Marinade, Reduced Balsamic Drizzle  
Tomato/Scallion Relish

### Sicilian Marsala

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

### Mojito Chicken

Grilled Marinated Chicken Breast, Herb/Citrus Pesto

## Entrees

**Whole Roast Salmon Balsamico (4 oz.)** \$265.00

Sides of Roast Salmon/Remoulade Sauce

**Norwegian Smoked Salmon** \$250.00

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

### Beef Tenderloin

Pepper Crusted/Seared Beef Tenderloin  
Horseradish Sauce/40 Bistro Rolls  
3 oz. or 4 oz Portion ~ MARKET PRICE

**Flank Steak Balsamico (3 oz. Portion)** \$265.00

Balsamic/Garlic Marinated Flank Steak  
Horseradish Sauce/Caramelized Onions/40 Bistro Rolls

**Pork Normandy** \$235.00

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

**Baked Ziti San Marino** \$160.00

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

**Vegetarian or Beef Enchiladas Veracruz** \$160.00

(Gluten Free)

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

**Island Shrimp Skewers** \$185.00

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

### Mahi Mahi Persillade

Seared Wild Caught Mahi Mahi Filet,  
Scallion/Garlic/Shallot/Chives/Parsley/Lemon Zest  
Extra Virgin Olive Oil  
(20~8 ounce Filets) MARKET PRICE

**Baja Fish Tacos** \$250.00

Seared Wild Caught White Fish  
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/Breadcrumbs Streusel

**Fire Grilled Vegetable Antipasto** \$110.00

Smoky Asparagus, Sweet Onions, Gold/Red Peppers

**Vegetarian Paella** \$145.00

Saffron Rice/Red Pepper/Scallion, Pearl Onion Garnish

## 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/Breadcrumbs Streusel

**Country Cole Slaw**

Classic Creamy Dressing, Celery Seed Essence

**Grilled Flatbread Triangles**

\$26.95 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

**Frittata 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

**Other Taco Options**

Pulled Chicken/Vegetarian Black Bean Tacos

MARKET PRICE

~ Prices Subject to Change Without Notice ~

**Info@SimplyGourmetCaterers.com**

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