



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/Bistro Rolls

3 oz. or 4 oz Portion ~ MARKET PRICE

Flank Steak Balsamico (3 oz. Portion) \$325.00

Balsamic/Garlic Marinated Flank Steak
Horseradish Sauce/Caramelized Onions/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

\$22.95 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

\$16.95 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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