



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 Crouete \$120.00
Imported Brie Wheel, Apricot Preserve Stuffing
Decorative Puff Pastry Wrap

Mediterranean Cheese Torte \$110.00
Basil/Sundried Tomato Pesto
Kalamata Olive Tapenade
Creamy Buttercream Cheese Layers
Assorted Crackers

Cherry Jubilee Torte \$110.00
Cassis Marinated Dried Cherries
Layers of Buttercream/Crushed Almond Dust
Assorted Crackers

Cheese Platter \$110.00
Imported Swiss/Aged Cheddar
Monterey Pepper Jack Fruit/Nut Garnish
Cracker Assortment

Shrimp Caribbean \$175.00
Lemon/Lime/Orange Juice Marinade
Red/Gold Pepper, Scallion Garnish
(Fifty-Five Pieces)

Gulf Shrimp Cocktail \$175.00
Aromatic Poached Shrimp, Classic Sauce
(Fifty-Five Pieces)

Smoked Salmon Napoleon \$145.00
Scottish Smoked Salmon, Scallion Crema
Chives Puff Pastry Layers
White/Black Sesame Garnish
(Forty-Five Pieces)

Ahi Tuna Tartare \$135.00
Diced Tuna/Scallion/Fresh Herbs/Ginger
Garlic/Roasted Sesame, Won Ton Crisps

Bacon and Eggs \$140.00
Creamy Deviled Egg/Crispy Bacon Bit Garnish
Smokey Sweet Paprika
(Fifty Pieces)

Grilled Flatbread Triangles \$120.00
Basil Pesto/Goat Cheese Medallions
Mozzarella/Tomatoes, Smokey Flatbread
(Forty Pieces)

Bistro Meatballs \$120.00
Roasted Sirloin Meatballs, Garlic Demi Glace
(Eighty Pieces)

Roasted Red Pepper Hummus \$110.00
Creamy Chick Pea/Tahini
Roasted Garlic Puree Vegetable Fan Garnish
Grilled Pita Triangles/Kalamata Olives

Petite Black Bean Cakes Sante Fe \$130.00
Black Bean/Vegetable Medley Sauté
Lime Zest Crema
(Forty Pieces)

Peruvian Empanadas \$80.00
Chorizo Sausage/Potato/Onion Scallion/Garlic
Fresh Herbs/Flaky Crust
(Twenty Pieces)

Savannah Corn Fritters \$120.00
Sweet Corn/Scallion/Red Pepper Onion
Corn Meal Cakes, Red Pepper Crema
(Forty Pieces)

Risotto Cake Romana \$120.00
Creamy Arborio Rice, Fontina Stuffing
Breadcrumb/Parmesan Crust
Basil Pesto Crema
(Forty Pieces)

Turkey Roulade \$150.00
Turkey, Sundried Tomato Cream
English Cucumber Bits/Scallion
Flour Tortilla Wrap
(Fifty Pieces)

Vegetable Pinwheel Slice \$150.00
Scallion Cream, Chopped Vegetables/
Kalamata Olives Flour Tortilla Wrap
(Fifty Pieces)

Salads

Gourmet Salad \$130.00
Artisan Baby Lettuce Medley
Seasonal Berries/Candied Walnuts
Our Signature ~ Sherry/Shallot Vinaigrette

Vegetarian Cobb \$130.00
Local Crispy Lettuces
Chopped Vegetable Medley Cashews
Swiss Cheese
Buttermilk Garlic Ranch

Salad Rustica \$85.00
Local Crispy Lettuces
Radishes Carrot Julienne
Balsamic Vinaigrette

Farfalle Salad Santorini \$110.00
Imported Bow Tie Pasta
Gold/Red Pepper Confetti, Purple Onion
Scallion/Cucumber
Kalamata Olive, Sun Dried Tomato Pesto

BLT Salad \$110.00
Smokehouse Bacon/Crispy Lettuce Medley
Tomatoes/English Cucumbers
Buttermilk Chive Dressing

Broccoli Salad \$110.00
Fresh Crunchy Broccoli, Dried Fruits
Roasted Nuts
Creamy Moroccan Spiced Dressing

Chicken Selections \$299.00

(Twenty ~ 8 oz. Pieces)

Bistro Herb
Seared Marinated Chicken Breast
White Wine/Dijon Mustard/Pearl Onion
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

Entrées

Whole Roast Salmon Balsamico \$295.00
Sides of Roast Salmon/Remoulade Sauce
(4 oz. Portions) *Served Room Temperature*

Norwegian Smoked Salmon \$350.00
Scallion Cream Cheese/Garlic Toast Points
Tomatoes/Onions/Kalamata Olives/Capers

Beef Tenderloin

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

Flank Steak Balsamico \$375.00
Balsamic/Garlic Marinated Flank Steak
Horseradish Sauce/Caramelized Onions
Bistro Rolls
(3 oz. - 4 oz. Portion)

Pork Normandy \$300.00
Roast Pork Tenderloin Slices
Granny Smith/Onion Sauté/Apple Brandy

Baked Ziti San Marino \$175.00
Imported Ziti/ Housemade Marinara Sauce
Italian Parmesan/Mozzarella/Ricotta Cheese

Enchilada Casserole \$175.00
(Choose Vegetarian or Beef)
Roasted Yellow Corn/Garlicky Black Beans
Three Color Peppers/Onions
Wisconsin Cheddar Cheese Baja Red Sauce
Corn Tortillas **(Gluten Free)**

Garlic Shrimp Skewers \$195.00
Garlic/Lemon Marinated Shrimp Kabobs
(Three Large Shrimp per Skewer~20 Pieces)

Mahi Mahi Persillade \$380.00
Seared Wild Caught Mahi Mahi Filet
Scallion/Garlic/Shallot/Chives/Parsley
Lemon Zest Extra Virgin Olive Oil
(8 oz. Filets)

Baja Fish Tacos \$275.00
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 \$100.00
Fresh Garlic Mashed Potatoes

Rosemary Roasted Potatoes \$100.00
Idaho Wedge, Extra Virgin Olive Oil
Whole Roasted Garlic Cloves

Wild Rice Pilaf \$90.00
Long Grain Rice/Wild Rice
Caramelized Onions/Fresh Herbs

Baked Macaroni & Cheese \$160.00
Elbow Macaroni/Mornay Sauce
Wisconsin Cheddar
Imported Parmesan/Breadcrumbs Streusel

Fire Grilled Vegetable Antipasto \$140.00
Smokey Asparagus, Sweet Onions
Gold/Red Peppers

Vegetarian Paella \$160.00
Saffron Rice/Roasted Red Pepper/Scallion
Shredded Mushrooms/Peas/Pearl Onions/
Artichoke Hearts/Herb Garnish

Desserts

Petite Parfaits \$290.00
(Choose Two Varieties) ~ 90 Pieces

Strawberry Shortcake
Local Berries/Framboise Soaked Chiffon Cake
Chantilly Cream

Tiramisu
Whipped Mascarpone/Marsala Essence
Espresso Soaked Chiffon Cake
Kahlua/Cinnamon/Cocoa

Key Lime
Lime Custard/Spiced Graham Crackers
White Chocolate Mousse

Chocolate Mousse
Dark Chocolate Mousse, Chiffon Cake
Chocolate Crumble/Almond Garnish

Fruit Presentation \$110.00
Seasonal Fruit

Chef Barrett's Cookie Collection \$26.00
Chocolate Chunk
Oatmeal Raisin Spice
Double Chocolate Truffle Chunk
(Twenty-Four Pieces)

Double Chocolate Brownie Triangles \$45.00
(Twenty-Four Pieces)

Packages

All American BBQ
Pulled Pork Barbeque Sliders
Spice Rubbed Barbeque Pork
Blackberry Barbeque Sauce, Baguette

Eight-Cut Chicken
(Choose One Preparation)

~ *Jamaican Jerk*

~ *Roasted Dijon*

~ *Piri Piri*

Macaroni & Cheese
Elbow Macaroni, Creamy Mornay Sauce
Cheddar/Breadcrumbs Streusel

Country Cole Slaw
Classic Creamy Dressing
Celery Seed Essence
\$28.95 per Guest

Brunch

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

Grilled Herbed Flatbread
\$23.95 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
\$19.95 per Guest

Prices Subject to Change Without Notice

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