



2022 Catering Menu

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HORS D'OEUVRES

**minimum of 20 pieces

CROSTINI

Steak Crostini - <i>A crisp crostini topped with grilled beef tenderloin caramelized onions and horseradish aioli.</i>	\$3.75
Tomato Crostini - <i>Arabiatta tomato jam on a crisp crostini with shaved parmesan cheese.</i>	\$2.25
Shrimp Crostini - <i>Marinated gulf shrimp with brie cheese, fresh basil and a lemon aioli.</i>	\$3.75
Mediterranean Crostini - <i>An onion and tomato salsa with a splash of lemon and Tabasco Sauce on a crostini with goat cheese.</i>	\$2.25
Portobello Crostini - <i>A balsamic marinated portobello mushroom with an herbed goat cheese and port wine caramelized onions on top of a crostini.</i>	\$2.25
Scallop and Cheese Toast - <i>A warm scallop salad with a blend of cheeses baked until bubbly on toast.</i>	\$3.75
Pear and Onion Crostini - <i>Poached pears with caramelized onions, garlic butter and gorgonzola cheese.</i>	\$2.25
BLT Crostini - <i>Crisp bacon, marinated tomatoes and shredded lettuce tossed with a garlic aioli.</i>	\$2.25
Spinach and Artichoke Crostini - <i>Served warm with brie cheese.</i>	\$2.50
Duck Confit - <i>With caramelized onions.</i>	\$3.25
Chicken Salad on Toast - <i>With apple chutney.</i>	\$2.25
Cajun Pork Crostini - <i>Cajun spiced pork with brie cheese topped with apricot chutney.</i>	\$2.25
Seared Tuna Crostini - <i>A peppered slice of seared tuna topped with pickled ginger and micro greens.</i>	\$3.25
Soup Shooters - <i>A 1.5 ounce shot glass filled with your choice of soup.</i>	\$2.50

Lobster Bisque - Gazpacho - Butternut Squash - Chilled Watermelon Creamy
Tomato - Cream of Asparagus - Pea Soup



2022 Catering Menu

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HOT HORS D'OEUVRES

**minimum of 20 pieces

Mini Crab Cakes - <i>With a Cajun spiced aioli.</i>	Market Price
Homemade Potstickers - <i>Your choice of chicken, pork, or vegetarian potstickers with a soy chili dipping sauce on the side.</i>	\$2.50
BBQ Bacon Wrapped Shrimp - <i>Gulf Shrimp wrapped with bacon and basted with a tangy BBQ sauce.</i>	\$3.75
BBQ Bacon Wrapped Scallops - <i>Scallops wrapped with bacon basted with a tangy BBQ sauce.</i>	\$3.75
Sausage Stuffed Mushrooms - <i>Domestic button mushrooms stuffed with sausage and cheese.</i>	\$2.50
Vegetable and Cheese Stuffed Mushrooms - <i>Domestic button mushrooms filled with sautéed vegetables and cheese.</i>	\$2.25
Crab Rangoon - <i>A crab and cream cheese stuffed wonton with a sweet and sour dipping sauce on the side.</i>	Market Price
Petite Twice Baked Red Skin Potatoes - <i>Topped with bacon, cheddar cheese, and chives.</i>	\$2.25
Herb Crusted Lamb Lollipops - <i>Tender lamb is seasoned with fresh herbs for a wonderfully elegant and flavorful dish.</i>	Market Price
Meatballs Marinara - <i>Cocktail meatballs served in our homemade marinara sauce.</i>	\$2.25
Bacon Wrapped Water Chestnuts - <i>The crunchy centers are a great counter to the crisp, meaty bacon.</i>	\$2.25

COLD HORS D' OEUVRES

**minimum of 20 pieces

Tuna Tartare - <i>Served on a crisp wonton.</i>	\$3.50
Crab Martini - <i>A fresh skewer of crab served with drawn butter on the side.</i>	Market Price
Stuffed Cherry Tomatoes - <i>Filled with a goat cheese mousse.</i>	\$2.50



Spicy Shrimp Wonton - <i>An Asian spiced shrimp salad served on a crisp wonton.</i>	\$3.75
Shrimp Cocktail - <i>With lemons and cocktail sauce.</i>	\$3.50
Jumbo Cocktail - <i>With lemons and cocktail sauce.</i>	\$3.75
Crab Louie Spoons - <i>Our famous Crab Louie served as a one bite treat topped with a touch of caviar on a spoon.</i>	Market Price
Smoked Salmon Carpaccio - <i>With fried capers and horseradish aioli and served with fresh arugula.</i>	\$4.00
Tuna Carpaccio - <i>Pounded thinly served with wasabi aioli and arugula.</i>	\$4.00
Beef Carpaccio - <i>Thinly pounded, sliced beef topped with horseradish aioli and fresh arugula with toast points.</i>	\$4.25
SKEWERS **minimum of 20 pieces	
Caprese Skewer - <i>Cherry tomatoes, fresh mozzarella and basil.</i>	\$2.25
Buffalo Chicken Skewer - <i>With a bleu cheese sauce on the side.</i>	\$2.25
BBQ Chicken Skewer - <i>Served on a bed of carrot and pepper slaw.</i>	\$2.25
Caribbean Chicken Skewer - <i>With pineapple and red peppers.</i>	\$2.25
Aloha Skewer - <i>Zucchini, squash, peppers, and onion.</i>	\$2.00
Fried Eggplant Skewer - <i>With fresh mozzarella.</i>	\$2.00
Antipasto Skewer - <i>Kalamata olives, salami, red pepper, and smoked Gouda cheese.</i>	\$2.25
Philly Steak Skewer - <i>With grilled onions and Swiss cheese.</i>	\$2.50
Seared Tuna Skewer - <i>With pickled ginger and marinated cucumber.</i>	\$3.25
Fruit Skewers	\$2.25



SLIDERS AND TWO BITE SANDWICHES

****minimum of 20 pieces**

Beef Tenderloin Slider - <i>With horseradish mayo.</i>	\$4.25
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Meatball Slider - <i>With arugula.</i>	\$3.25
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Cajun Pork Slider - <i>Grilled cajun pork tenderloin slider with chipotle aioli.</i>	\$3.00
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Sausage and Pepper Slider - <i>Grilled peppers and Italian sausage served on a slider bun with melted mozzarella and fresh tomato sauce.</i>	\$3.00
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Crab Cake Slider - <i>Topped with cajun aioli.</i>	Market Price
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Seared Tuna Slider - <i>With daikon slaw and a wasabi aioli.</i>	\$3.75
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Grilled Portobello Slider - <i>With Gruyere cheese, roasted tomatoes and a balsamic vinaigrette dressing.</i>	\$3.25
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Smoked Salmon Slider - <i>With chopped red onion, capers, and cream cheese.</i>	\$3.75
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Beef Slider - <i>With lettuce and a dill pickle slice and a dab of chipotle aioli.</i>	\$3.25
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Mini Sandwiches - <i>Your choice of turkey and havarti, ham and swiss, roast beef and cheddar, or chicken salad on a soft roll.</i>	\$3.00

PLATTERS, DIPS, AND SPREADS

Vegetable Crudité - <i>Colorful seasonal vegetables sliced and paired with our homemade ranch vegetable dip.</i>		
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Cheese and Cracker - <i>A blend of domestic and imported cheeses served with a berry and grape garnish and crackers.</i>		
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Seasonal Fruit Display - <i>A selection of fresh seasonal fruit sliced and accompanied by our homemade cream cheese cinnamon dip.</i>		
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Antipasto - <i>A beautiful display of Kalamata olives, artichoke hearts, marinated mushrooms, salami, pepperoni, capicola, and Italian cheeses with crackers.</i>		

SMALL TRAY	LARGE TRAY
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\$45	\$85
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\$50	\$95
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\$50	\$95
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\$150



Artichoke Cheese Dip - A delicious blend of artichokes, spinach, and cheese baked until bubbly. Served with French bread rounds or tortilla chips.

Buffalo Chicken Dip - A blend of roasted chicken, Frank's Red Hot Sauce, and cheese baked and served with French bread rounds or tortilla chips.

Chips with Salsa and Guacamole

Shrimp or Crab Salad Dip - Served with French bread rounds or crackers.

Hummus - And housemade pita bread.

HALF PAN	FULL PAN
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\$55	\$110
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\$55	\$110
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\$3.50/person	
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Market Price	
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\$3.95/person	
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STATIONS

Carving Station - Beef Tenderloin with horseradish cream served with your choice of one other protein; Roasted turkey breast and cranberry chutney or Honey glazed ham and whole grain mustard. Served with soft rolls on the side.

\$26/person

*30 person minimum

*This is an action station and requires a chef.

Pasta Station - Two choices of pasta paired with your two choices of sauce. Pasta choices include, penne, linguini, cheese tortellini and bowtie pasta. Sauce choices include marinara, alfredo, pesto, and a vodka sauce. Your pasta is accompanied by grilled vegetables, mini meatballs, grilled chicken and garlic bread.

\$15.95/person

*30 person minimum

*This is an action station and requires a chef.

Mashed Potato Station - Our creamy buttermilk mashed potatoes served with an array of toppings to include, bacon, whipped butter, sour cream, chives, cheddar cheese, salsa, and pesto sauce all served in festive martini glasses.

\$11.95/person

Risotto Station - Deliciously creamy risotto made to order by one of our onside chefs with a selection of toppings to make your perfect dish. Toppings include grilled chicken, shrimp, ham, asparagus, mushrooms, peppers, onions, and parmesan and feta cheeses.

\$15.95/person



PLATED OR BUFFET DINNERS

All meals come with your choice of two accompaniments as well as rolls and butter.

**minimum order of 10

POULTRY

	LUNCH	DINNER
Chicken Peperonata - <i>Lightly dusted pan seared chicken breast served over braised julienne peppers in a lemon chicken jus.</i>	\$12.50	\$18.50
Lemon and Panko Breaded Chicken - <i>Topped with a lemon caper cream sauce.</i>	\$12.50	\$18.50
Chicken Marsala - <i>Pan seared chicken breast with sautéed mushrooms served with a Marsala wine sauce.</i>	\$12.50	\$18.50
Mediterranean Chicken - <i>A grilled chicken breast topped with black olives, onions, and artichokes in a tomato broth.</i>	\$12.50	\$18.50
Chicken Cacciatore - <i>Pan seared chicken breast served with braised mushrooms, tomatoes, and mixed peppers.</i>	\$12.50	\$18.50
Chicken Paillard - <i>Pan seared chicken breast with a prosciutto caper pan sauce.</i>	\$12.50	\$18.50
Chicken Saltimbocca - <i>A chicken cutlet stuffed with prosciutto and spinach roasted to perfection.</i>	\$12.50	\$18.50
Chicken Parmesan - <i>Panko and parmesan breaded chicken baked and topped with marinara sauce and melted mozzarella cheese served over a bed of linguini.</i>	\$12.50	\$18.50

SEAFOOD

	LUNCH	DINNER
Fresh Halibut - <i>Baked in basil butter sauce.</i>	\$16.50	\$28.50
Salmon - <i>With a lemon chive sauce.</i>	\$15.50	\$22.50
Grilled Tuna Steak - <i>With a soy ginger sauce.</i>	\$15.50	\$24.50
Seared Scallops - <i>In a dill butter sauce.</i>	\$16.50	\$28.50
Jumbo Prawns - <i>Served with a coconut cream sauce.</i>	\$16.50	\$28.50
Steamed Mussels - <i>Served in a spicy tomato vodka broth.</i>	\$15.50	\$19.50



PASTA

Penne Marinara

Tomato Alfredo - *With spinach and your choice of grilled chicken or sausage.*

Bowtie Pasta - *With green beans, potatoes, and tossed in a pesto sauce.*

Lasagna Rollatini - *Stuffed with spinach and cheese and baked in our homemade marinara sauce with melted mozzarella cheese.*

Lasagna Bolognese - *Crumbled Italian sausage and ground veal layered with a tomato béchamel sauce, noodles and ricotta and parmesan cheese.*

Vegetable Lasagna - *Roasted mixed vegetables layered with a tomato béchamel sauce, noodles and ricotta and parmesan cheeses.*

Seafood Pasta - *With shrimp, scallops, mussels, and clams.*

Pasta Carbonara - *With pancetta.*

Mushroom Ravioli - *With a Marsala cream sauce.*

3 Cheese Ravioli - *With marinara sauce.*

Butternut Squash Ravioli - *With a brown butter sauce.*

LUNCH DINNER

\$10.50	\$14.50
\$12.50	\$16.50
\$10.50	\$14.50
\$12.50	\$16.50
\$12.50	\$16.50
\$11.50	\$15.50
\$15.50	\$18.50
\$12.50	\$16.50
\$12.50	\$16.50
\$13.50	\$15.50
\$13.50	\$15.50

BEEF AND PORK

Chimichurri Flank Steak - *Tender flank steak rubbed with Gordon's secret chimichurri sauce and roasted to perfection.*

Beef Stroganoff - *Beef tips smothered in a beef and mushroom reduction and served over egg noodles.*

Meatloaf - *Slow roasted meatloaf topped with our house made BBQ sauce and crispy fried onion straws.*

Roasted Beef Tenderloin - *Served with a port wine sauce.*

Beef Short Ribs - *Slow roasted in a burgundy wine reduction.*

LUNCH DINNER

\$15.50	\$24.50
\$12.50	\$19.50
\$12.50	\$16.50
Market Price	
\$19.50	\$28.50



LUNCH DINNER

Prime Rib - *Herb crusted and roasted to perfection.*

\$19.50	\$28.50
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Cajun Cured Pork Tenderloin - *Lean pork tenderloin marinated in cajun seasoning and cooked to perfection.*

\$12.50	\$22.50
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Pork Milanese - *Panko breaded chops pan seared and finished off with a touch of lemon.*

\$12.50	\$22.50
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SIDES

Chilled Basil Pesto Pasta Salad - Red Skin Potato Salad - Rice Pilaf with zucchini and squash - Tuscan Tomato Rice Pilaf - Wild Rice - Roasted Red Skin Potatoes - Garlic Parmesan or Buttermilk Mashed Potatoes - Grilled Asparagus - Roasted Green Beans - Glazed Carrots - Steamed Broccoli and Cauliflower - Roasted Zucchini and Squash - Mixed Green Salad.

All sides are \$3.95 per person.

SPECIALTY BARS AND BUFFETS

****minimum order of 10**

Pasta Bar - *Penne and linguine noodles served with marinara and alfredo sauces with meatballs, grilled chicken, mixed vegetables, Caesar salad, and garlic bread.*

\$13.50	\$17.50
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Taco Bar - *Spiced ground beef and grilled chicken with all of your taco fixings; hard and soft shells, shredded lettuce, tomatoes, diced onions, sliced jalapeños, cheddar cheese, salsa and sour cream. Served with black beans and Spanish rice.*

\$12.50	\$17.50
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Backyard BBQ - *Hamburgers, hot dogs, and brats with lettuce, tomatoes, and onions with relish and cheese as well as condiments on the side. Served with baked beans and potato salad.*

\$13.50	\$17.50
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Chili and Baked Potato Bar - *Our homemade spicy (can be made vegetarian as well) paired with baked potatoes and an assortment of toppings, whipped butter, sour cream, bacon, cheddar cheese, and chives with a mixed green salad.*

\$12.50	\$16.50
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BREAKFAST/BRUNCH

****minimum order of 10**

Continental Breakfast - <i>Fresh fruit salad, assorted bagels with spreads and individual yogurts and fresh granola.</i>	\$7.95						
Assorted Muffins and Pastries	\$2.50 each						
Yogurt Parfaits - <i>Greek yogurt layered with fresh fruit and granola.</i>	\$5.95						
Breakfast Sandwiches - <i>A toasted English muffin with eggs, cheese and your choice of bacon or sausage.</i>	\$6.50						
Breakfast Burritos - <i>Eggs, cheese, and sausage with grilled peppers and onions all wrapped up in a warm flour tortilla.</i>	\$6.95						
Egg Casserole - <i>Your choice of vegetarian or bacon and cheese.</i>	<table border="1" style="border-collapse: collapse; width: 100%;"> <thead> <tr> <th style="text-align: left; padding: 2px;">Half Pan</th> <th style="text-align: left; padding: 2px;">Full Pan</th> </tr> </thead> <tbody> <tr> <td style="text-align: center; padding: 2px;">\$35</td> <td style="text-align: center; padding: 2px;">\$65</td> </tr> <tr> <td style="text-align: center; padding: 2px;">\$40</td> <td style="text-align: center; padding: 2px;">\$75</td> </tr> </tbody> </table>	Half Pan	Full Pan	\$35	\$65	\$40	\$75
Half Pan	Full Pan						
\$35	\$65						
\$40	\$75						
French Toast Casserole - <i>French bread dipped in a rich egg custard and baked with cinnamon, maple syrup and cream cheese served with a fresh berry topping on the side.</i>	\$40						
Scrambled Eggs - <i>With cheese and salsa on the side.</i>	\$3.25						
Breakfast Potatoes	\$2.75						
Cheesy Potatoes	\$3.25						
Bacon - <i>2 pieces per person.</i>	\$2.50						
Sausage - <i>2 pieces per person.</i>	\$2.25						
Quiche - <i>Our homemade butter crusted quiche with your choice of fillings, lorraine, roasted Vegetable, and mushroom with swiss.</i>	8 pieces per quiche. \$24.00/each						
Tenderloin Platter - <i>Our roasted tenderloin sliced and served with horseradish cream and soft rolls. (6 people)</i>	\$180.00						
Ham Platter - <i>Honey glazed ham sliced and served with a whole grain mustard and soft rolls. (6 people)</i>	\$125.00						
Turkey Platter - <i>Herb roasted turkey breast, sliced and served with a cranberry orange chutney and soft rolls. (6 people)</i>	\$125.00						



Chicken Salad Platter - *Gordon's famous chicken salad served over a bed of lettuce with mini croissants and soft rolls. (12 servings)* \$125.00

LUNCH

****minimum order of 10**

Boxed Lunches - *Your choice of sandwich or wrap with a side of fresh fruit, potato chips, a cookie and a dill pickle.* \$11.95

Sandwich Platters - *Your sandwich and wrap selections arranged on a platter with chips and dill pickles on the side.* \$8.25

SANDWICHES

Roast Beef - *House roasted beef topped with Havarti cheese, tomato, lettuce, and horseradish aioli on sourdough bread.* \$9.95

California Club - *Roasted turkey, ham, bacon, Havarti cheese, lettuce, tomato, and an avocado spread on cereal bread.* \$8.95

Italian - *Salami, ham, pepperoni, provolone, tomato, lettuce, and Italian* \$8.95

Dagwood - *Ham, turkey, salami, bacon, and swiss cheese with lettuce, tomato, and pesto aioli on sourdough bread.* \$8.95

Blackened Chicken - *A cajun spiced grilled chicken breast with cheddar cheese, lettuce, tomato, and chipotle aioli on sourdough bread.* \$8.95

Gordon's Gourmet Chicken Salad - *On sourdough bread.* \$8.95

Greek Vegetarian - *House made hummus, feta, tomato, cucumber, red onion, red peppers, olives, and tomato vinaigrette dressing on pita bread.dressing on sourdough bread.* \$8.95

WRAPS

Chicken Caesar Wrap - *Crisp romaine lettuce with grilled chicken, parmesan cheese, and classic caesar dressing wrapped together in a flour tortilla.* \$8.95

Grilled Vegetable Wrap - *Assorted grilled vegetables with lettuce, tomato, and a tomato vinaigrette dressing in a flour tortilla.* \$8.95



Roasted Turkey Wrap - *With Havarti cheese, lettuce, and tomato.* \$8.95

Ham and Swiss Wrap - *With lettuce, tomato, and honey mustard.* \$8.95

SALADS

All salads served with a roll and butter.

Asian - *Crisp iceberg and mescaline lettuce topped with shrimp, carrots, wontons, cashews, mandarin oranges, and rice noodles in cashew vinaigrette dressing.* \$7.95

Cobb - *Organic greens, chicken, bacon, cheddar and mozzarella cheeses with tomato, egg, and bleu cheese dressing.* \$7.95

Chef - *Organic greens, ham, turkey, cheddar cheese, egg, tomato, and red onion with a garlic herb dressing.* \$7.95

Mediterranean - *Iceberg and mescaline lettuce with cucumber, tomato, olives, feta, and hummus with pita and tomato vinaigrette dressing. **Add chicken for \$2.00*** \$7.95

Caesar - *Crisp romaine, parmesan, and croutons with caesar dressing. **Add chicken for \$2.00*** \$7.95

Spinach - *With seasonal berries, onion, bleu cheese, sunflower seeds, and a balsamic vinaigrette dressing.* \$7.95

BLT Wedge - *A wedge of iceberg lettuce topped with red onion, tomato, bacon, and bleu cheese dressing.* \$7.95

BBQ Chicken - *Mescaline lettuce, with cheddar cheese, roasted corn, peppers, bacon, tomato, onion, and BBQ chicken topped with a garlic herb dressing.* \$7.95

LUNCH SIDES

Fruit Salad - Italian Pasta Salad - Pesto Pasta Salad - Red Skin Potato Salad - Homemade Hummus and Pita.
\$3.95 per person

Roasted Asparagus - Rice - Mashed Potatoes
\$4.95 per person

Ask about our seasonal soup specials. (Sold by the quart) : \$25.00



BEVERAGES

Canned Soda - Coke or Pepsi products	\$1.75
Bottled Water	\$1.50
Juice by the Half Gallon	\$7.50
Individual Juices	\$2.95
Coffee by the Gallon - Includes cups, creamer, sweeteners, and stir sticks.	\$22.50
Hot Tea by the Gallon - Includes cups, lemon, and sweeteners.	\$19.50
Iced Tea by the Gallon - Includes ice, cups, lemons, and sweeteners. <i>**Please note sweet tea is taxed while unsweetened is not taxed**</i>	\$22.50
Lemonade by the Gallon - Includes ice and cups.	\$19.50
Hot cocoa by the Gallon - Includes cups and marshmallows.	\$21.50

Please inquire about our bar mixers packages.

DESSERTS

Cookie Tray	\$1.50/person
Chocolate Chip Brownie Tray	\$1.75/person
Assorted Mini Cheesecakes	\$1.75/person

Please ask if you are interested in more elaborate dessert options.



GUIDELINES AND POLICIES

ORDERING

Gordon's Gourmet is open from 9am to 5pm. Please call or email during these hours to place any new orders or to make adjustments to existing orders. We ask for a minimum of 48 hours to place a new order, and any adjustments made to existing orders within 48 hours of delivery cannot be guaranteed.

PAYMENTS

Gordon's Gourmet requires payment to be paid in full 48 hours prior to the event, except in the event that a pre-arranged line of credit has been established. All events and orders in excess of \$500.00 also require a 25% booking deposit that is applied to the final order or event total.

For large off premise events Gordon's Gourmet may also require additional payments. Please see the deposit section for more information. All deposit and payments may be made by Visa, Mastercard, America Express, Discover, Cash or by Check,

DEPOSITS

For deliveries or events in excess of \$500.00 a 25% booking deposit is due at contract signing. An additional 50% is due 90 days prior and the final balance as well as the final head count is due 7 days prior to the event.

CANCELLATION POLICY

In the event that you should need to cancel your delivery if it is more than 48 hours out no cancellation fee is assessed. For cancellations less than 48 hours out a 50% payment of the total amount due will be required.

For larger serviced events deposits will be refunded up to 90 days prior to the event less a 25% administrative fee. Deposits for events canceled within 90 will not be refundable.

PRICES

All listed prices are subject to change due to the fluctuation of market prices and outside vendors contracted through Gordon's Gourmet.