

GOURMET LOVER'S CATERING



Scan to
order
online

STANDARD MENU

Delicious and fresh options available all year!

Our facility is NOT gluten, Nut, dairy, Shellfish or Soy Free so please be aware of any allergy concerns Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

INDIVIDUALLY BOXED BREAKFAST SANDWICHES

Piping hot and ready to go! Minimum of 6 per item.

ENGLISH MUFFIN SANDWICH \$ 6.75

Eggs, Cheese, and Pork Pattie Sausage

GARDEN FRESH BREAKFAST BAGEL SANDWICH \$ 6.75

With Eggs, Tomato, Grilled Onions, Pepper Jack Cheese, Spinach and choice of protein

BREAKFAST CROISSANT \$ 6.75

With Fried Egg, Sharp Cheddar Cheese, and Natural Turkey

BREAKFAST BURRITO \$ 6.75

With Potatoes, Scrambled Eggs, Refried Beans, Mexican Cheese and choice of protein

MEDITERRANEAN SANDWICH \$ 6.75

Egg, Spinach, Sun dried Tomato and Feta Cheese



GRILLED CHEESE \$ 6.75

With Jalapeño, Bacon and Grilled Onions

LUMBERJACK BREAKFAST BAGEL SANDWICH \$ 6.75

Fried Egg, Black Forest Ham or Bacon and Cheese

DELUXE TO GO BREAKFAST

#1 ALL AMERICAN BREAKFAST \$ 12.75

Soft Scrambled Eggs, 2 Bacon, 2 Sausage, House Country Potatoes and Mini Pastry

#2 \$ 12.75

French Bagel, Hardboiled Egg, Prosciutto, Ham, Balsamic Drizzle, Olive Oil, fresh Cracked Pepper and Organic Arugula with Soft Neufchatel Spread and Mini Pastry

#3 \$ 12.75

Lox Bagel Atlantic Smoked Salmon, Hardboiled Egg, Soft Neufchatel Spread with Fresh Dill, Cappers, Tomato, Shaved Red Onions and a Yogurt Parfait

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DELUXE TO GO BREAKFAST

#4 \$ 12.75

Whole Size Breakfast Burritos with Potatoes, Scrambled Eggs, Refried Beans, Mexican Cheese and choice of one protein

Black Forest Ham
Bacon
Chorizo
Soyrizo
Sausage

#5 BREAKFAST CLUB CROISSANT

\$ 12.75

With Crispy Bacon, Smoked Turkey, Fried Egg, Sharp Cheddar Cheese, Lettuce, Tomato with Garlic Aioli and a Fresh Fruit Cocktail

#6 VEGETARIAN GREEK SCRAMBLED EGGS

\$ 12.75

With Spinach, Sun-dried Tomatoes, Caramelized Onions and Feta Cheese, Country Potatoes and Mini Pastry



#7 \$ 12.75

Quiche or Frittata Lorraine or Florentine with Country Breakfast Potatoes and a Fresh Fruit Cocktail

Quiche
Frittata

CONTINENTAL BREAKFAST \$ 9.99

Hot Coffee with all the staples: Includes cups, sugar, assorted sweeteners, half, and half. Orange Juice, Sweet Pastries and Mini Muffins and Fresh Fruit Cocktail

SILVER APPETIZER MENU

Minimum Order of 25 Pieces per Appetizer

CHICKEN WINGS \$ 2.75

Served with Ranch Dressing
Spicy Buffalo
Barbecue

PORK POT STICKERS

\$ 2.75

With Sriracha and Spicy Mustard

ASSORTED PETIT QUICHE

\$ 2.75

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SILVER APPETIZER MENU

Minimum Order of 25 Pieces per Appetizer

BACON WRAPPED MEATBALLS

\$ 2.75

Sweet and Spicy



SPICY ANDOUILLE IN A BLANKET

\$ 2.75

Served with French Mustard



MINI CHEESE QUESADILLA

\$ 2.75

With Olives, Scallions, Cilantro and Fresh Salsa



VEGETABLE SPRING ROLLS

\$ 2.75

With Sweet Chili Sauce



GOURMET CHEESE MELT

\$ 2.75

With Sun-dried Tomato and Caramelized Onions Jam



PARMESAN STUFFED MUSHROOMS

\$ 2.75



ITALIAN BRUSCHETTA

\$ 2.75

With Vine Ripe Tomato, Fresh Basil, Mozzarella, Extra Virgin Olive Oil and Crushed Garlic



SPANAKOPITA SPINACH AND CHEESE IN PHYLLO

\$ 2.75



RED ROASTED PEPPER HUMMUS

\$ 2.75

Served in Cucumber Cups



GOLD APPETIZER MENU

Minimum Order of 25 Pieces per Appetizer

ROSEMARY LIME TRI TIP

\$ 3.50

Served with Creamy Horseradish in a Garlic Crostini

ITALIAN SAUSAGE STUFFED MUSHROOMS

\$ 3.50

With Caramelized Onions and Gruyere Cheese

THAI CHICKEN SATAY

\$ 3.50

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GOLD APPETIZER MENU

Minimum Order of 25 Pieces per Appetizer

**BLACKENED TEQUILA
SHRIMP TOSTADA**
\$ 3.50

Served with Guacamole

**BLOODY MARY SHRIMP
SHOOTERS**
\$ 3.50

**IMPORTED GOAT CHEESE
BALL**
\$ 3.50

With Smoked Bacon, Cranberries
and Toasted Almonds

**MEXICAN STREET CORN
SHOOTERS**
\$ 3.50

With Roasted Poblano and Crispy
Chicharron

**FIVE CHEESE AND HERBS
POLENTA CAKE**
\$ 3.50

With Anchovies, topped with
Puttanesca

**ROASTED BEET, GOAT
CHEESE AND BASIL
BRUSCHETTA**
\$ 3.50

VG

JAPANESE PANKO FRIED GOAT CHEESE PEARLS \$ 3.50

With Figs, Molasses and Shallot Marmalade

VG

PLATINUM APPETIZER MENU

Minimum Order of 25 Pieces per Appetizer

**TAPAS OCTOPUS A LA
GALLEGA**
\$ 4.75

CARPACCIO DI TONNO
\$ 4.75

Capparis With Lemon, Extra
Virgin Olive Oil on Endive

**CRISPY COCONUT
SHRIMP AND SWEET
CHILI GLAZE**
\$ 4.75

**SEARED SCALLOP WITH
SPANISH CHORIZO**
\$ 4.75

**PETIT MARYLAND CRAB
CROQUETTES**
\$ 4.75

**SCALLOPS WITH
COCONUT CURRY AND
MASAGO (CAPELIN ROE)**
\$ 4.75

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PLATINUM APPETIZER MENU

Minimum Order of 25 Pieces per Appetizer

**HAWAIIAN AHI TUNA
POKE**
\$ 4.75

With Crispy Wontons

**KING CRAB, RICOTTA
CHEESE AND ARTICHOKE
RANGOON**
\$ 4.75

**PETIT BEEF WELLINGTON
WITH PEPPERCORN DEMI
JUS**
\$ 4.75

FILET MIGNON BITES
\$ 4.75

With with Creamy Horseradish

**FIGS & SPANISH
MANCHEGO**
\$ 4.75

Wrapped in Prosciutto

**ROAST BEEF VOL AU
VENTS**
\$ 4.75

Caramelized Onions, Wild
Mushroom, Red Wine Reduction
and Microgreens

ARGENTINIAN EMPANADAS \$ 4.75

With Ground Beef, Raisins, Olives, Nuts and Hardboiled Eggs

SILVER HOT LUNCH

Also available for dinner options

**MEDITERRANEAN LAMB
AND BEEF GYRO**
\$ 12.99

Vine Ripe Tomato, Crispy
Lettuce, Pickle Wedge, Red
Shaved Onions and Tzatziki
Sauce, Fire Feta Hummus and
Soft Pita Bread with Basmati Rice
and
Roasted Tomato.

VEGETARIAN OPTION:

Ancient Grain Vegetable Gyro
with Tomato, Pickles, Lettuce,
Red Onions and Tzatziki Sauce

**FRENCH CHICKEN
CORDON BLUE**
\$ 12.99

Wild Mushroom Beurre Blanc,
Brown Butter Broccoli & Carrots
with Parmesan Cream Polenta

Vegetarian Option:

Steamed Medley Vegetables,
Wild Mushroom Beurre Blanc
served with Bread and Butter

**JAMAICAN JERK
ROTISSERIE CHICKEN**
\$ 12.99

Coconut Rice Pilaf, Creole Black
Beans with
Fried Plantains

Vegetarian Option:

Cajun Blackened Cauliflower
Steak

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SILVER HOT LUNCH

Also available for dinner options

WET GUAJILLO SAUCE CHICKEN BURRITO

\$ 12.99

Four Blend Cheese, Mexican Rice, Refried Beans, Cilantro, Chipotle Sour Cream, Mexican Street Corn Esquites served with Chili Lime Tortilla Chips and Spicy Salsa

VEGETARIAN OPTION:

Southwestern Wet Vegetable Burrito with Four Blend Cheese, Mexican Rice, Refried Beans, Cilantro and Chipotle Sour Cream



BURGUNDY WINE BEEF BRISKET

\$ 12.99

Served with Creamy Parsley & Scallions Mashed Potatoes, Chef Choice Vegetables & Bread and Butter

GOLD HOT LUNCH

Also available for dinner options

BBQ \$ 14.99

48 Hours Marinated Siracha BBQ Ribs & Quarter Rotisserie Herbs Chicken, Roasted Garlic Mashed Potatoes, Broccoli & Pecorino Shaves and Honey Jalapeño Corn Bread

VEGETARIAN OPTION:

Grilled Eggplant Steak with BBQ Siracha

ARGENTINIAN \$ 14.99

Tri -Tip, Blackened Chicken & Tangy Chimichurri Sauce, Baked Potato (sour cream, butter and green onions), Medley Butter Vegetables with Bread and Butter

ITALIAN \$ 14.99

All Beef Lasagna, Chicken Caprese Tomato, Mozzarella Cheese and Pesto, Balsamic Vegetables with Toasted Garlic Bread

Vegetarian Option:

Eggplant Parmesan and Cannelloni

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GOLD HOT LUNCH

Also available for dinner options

ASIAN BENTO BOWL \$ 14.99

Teriyaki Charbroiled Chicken, Two Panko Fried Shrimp, Steamed Jasmine Rice and Stir Fry Asian Vegetables

VEGETARIAN OPTION:

Teriyaki Tofu, Panko Fried Cauliflower, Steamed Rice
and Steamed Asian Vegetables

PLATTERS

Minimum order of 25 people per platter

DOMESTIC CHEESE PLATTER

\$ 5.75

With Fresh Sweet Grapes and
Assorted Crackers

IMPORTED CHEESE PLATTER

\$ 9.75

Organic Grapes, Dried Fruit, Sea
Salt Nuts, Specialty Crackers and
Crostoni

CHARCUTIER \$ 9.75

Imported Cured Meats

WHOLE BAKED BRIE CHEESE WHEEL

\$ 6.75

In Puff Pastry stuffed with Fig
Preserves and Toasted Walnuts
accompanied with Specialty
Crackers

BALSAMIC HERBS ROASTED MARKET VEGETABLE PLATTER

\$ 4.75

SEASONAL VEGETABLE CRUDITÉ

\$ 3.75

Served with Homemade Ranch
Dressing

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NACHO BAR

HOMEMADE CORN TORTILLA CHIPS \$ 10.99

With Cheese Sauce, Sour Cream, Green Onions, Cilantro, Beans and Spicy Salsa

Chile Ancho Ground Beef

Cilantro Lime Chicken

Smoked Chipotle Pulled Pork (Carnitas)

SLIDERS

Minimum Order of 25 Pieces Each

PETITE REUBEN \$ 3.50

With Sauerkraut, Swiss Cheese,
Remoulade on Sourdough Bread

HICKORY SMOKED BBQ PULLED PORK \$ 3.50

With Southwestern Cole Slaw on
Hawaiian Roll

MUFFULETTA \$ 3.50

With Mortadella, Salami, Capicola
and Tapenade Spread on
Focaccia

PHILLY CHEESE STEAK \$ 3.50

With Sautéed Onions, Peppers
and Provolone on Artisan
Baguette

BUFFALO CHICKEN \$ 3.50

With Straw Onions, Gorgonzola,
and Garlic Aioli on Soft Roll

HERB GARLIC ROASTED TRI TIP \$ 3.50

With Crispy Onions, Chimichurry
on Soft Roll

MINI LA HOT DOG \$ 3.50

Wrapped in Bacon topped with Sautéed Onions, Peppers and Pink Sauce

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TEA SANDWICHES

Minimum Order of 25 Pieces Each

LOX \$ 2.75

Served Open Face Nordic Smoked Salmon, Cappers, Shaved Onions, Dill Lemon Cream Cheese on a Garlic Crostini

ENGLISH CUCUMBER \$ 2.25

Dill Lemon Cream Cheese on Soft Bread

IMPORTED BRIE CHEESE \$ 2.50

Served Open Face with Granny Smith Apples, Orange Cranberry Relish on Artisan Crostini

HEIRLOOM TOMATO \$ 2.75

Served Open Face with Burrata, Olive Oil, Basil, Drizzled with Balsamic Reduction on Grilled Crostini

HERBED GOAT CHEESE AND PROSCIUTTO \$ 3.50

Served Open Face with Fig Jam

GOURMET CHEESE MELT \$ 2.75

Sundried Tomato, Caramelized Onions and Wild Mushrooms

CAJUN EGG SALAD \$ 2.25

Celery, Lemon Juice and Homemade Mayonnaise

TURKEY CLUB \$ 2.75

Roasted Turkey, Cheddar, Lettuce, Tomato and Crispy Bacon

SPECIALTY SANDWICHES

Price per Person \$8.75 (+Tax)

ITALIAN HERO \$ 8.75

Black Forest Ham, Roasted Turkey, Genoa Salami, Vine Ripe Tomatoes, Red Onions, Crispy Lettuce and Basil Aioli on a Fresh Baguette

SMOKED CHIPOTLE GRILLED CHICKEN \$ 8.75

Shredded Lettuce, Refried Beans, Tomato, Homemade Guacamole, Ancho Aioli on Mexican Bread

CUBAN PULLED PORK TORTA \$ 8.75

Roasted Turkey, Black Bean Spread, Pepper Jack Cheese, Lettuce, Tomato, and Chipotle Aioli on Bolillo Bread (Please allow 48hrs notice)

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SPECIALTY SANDWICHES

Price per Person \$8.75 (+Tax)

MUFFULETTA \$ 8.75

Spicy Capicola, Imported Mortadella, Provolone Cheese, Sliced Tomato, Grilled Onions and Herb Aioli

ROSEMARY GARLIC ROAST BEEF \$ 8.75

Swiss Cheese, Roasted Garlic Horseradish Cream, Shoestring Onions and Au Jus on French Baguette

ROASTED TURKEY PANINI \$ 8.75

Natural Roasted Turkey, Caramelized Onions, Garlic Aioli and Sharp Cheddar on Artisanal Ciabatta

BRIE CHEESE MELT \$ 8.75

Caramelized Pears and Onion Jam, Balsamic Fig Reduction and Arugula



WRAPS OR SALAD BOWLS

Minimum Order 12 of each(Includes dinner roll)

SOUTHWESTERN BLACKENED CHICKEN \$ 12.49

Crispy Romaine, Black Beans, Tomato, Cucumber, Cotija Cheese, Carrots, Bell Peppers, Black Olives and Roasted Corn with Cilantro Lemon Vinaigrette
Wrap
Bowl

MEDITERRANEAN LENTIL CHICKEN \$ 12.49

Mixed Greens, Red Onions, Persian Cucumber, Feta Cheese, Tomato, Kalamata Olives and Oregano Red Wine Vinaigrette
Wrap
Bowl

BUFFALO CHICKEN \$ 12.49

Crispy Bacon, Blue Cheese Crumbles, Lettuce, Vine Ripe Tomato, Shaved Onions and Home-Made Creamy Ranch (Vegetarian Substitute Chicken for Buffalo Cauliflower)
Wrap
Bowl

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WRAPS OR SALAD BOWLS

Minimum Order 12 of each(Includes dinner roll)

CRANBERRY CHICKEN KALE SALAD \$ 12.49

Quinoa, Kale, Blue Cheese Crumbles, Red Cabbage,
Roasted Pecans, Cranberries and Balsamic Herb
Vinaigrette

Wrap
Bowl

TACO SALAD BOWL \$ 12.49

Flour Tortilla Taco Shell, Chipotle Ground Turkey,
Crispy Lettuce, Tomato, Monterrey Cheese, Cilantro,
Beans, Green Onions, Black Olives, Sour Cream with
a Creamy Chipotle Dressing

EXTRAS

FRESH FRUIT COCKTAIL \$ 3.50

Seasonal options

FRESH SLICED FRUIT \$ 4.50

BERRY COCKTAIL \$ 4.50

HOUSE-MADE CHIPS \$ 2.25

Ranch
Mesquite BBQ
Chili Lime
Sea Salt

MISS VICKIE'S \$ 1.50

Bag of Chips

FRESH BAKED COOKIE \$ 1.25

Chocolate Chip
Oatmeal
White Chocolate and Macadamia
Nut

SIDE OF MARKET SEASONAL GREEN SALAD \$ 3.25

HOUSE-MADE SIDE OF ITALIAN PASTA SALAD \$ 3.99

Artichokes, Sun-Dried Tomatoes,
Black Olives, Red Onions, Feta,
and Red Roasted Peppers

WHOLE FRUIT \$ 1.75

2 Cuties
Apple
Orange
Banana

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BEVERAGES

10 OZ BOTTLES \$ 3.50

Options include Fresh Squeezed Orange Juice, Hibiscus Jamaica Homemade Cinnamon and Mexican Vanilla Horchata, Iced Coffee, Organic Rosemary Fresh Squeezed Lemonade, Cucumber and Chia Lemonade, Apple Juice or Cranberry Juice

8 OZ BOTTLES \$ 3.25

Options include Orange Juice from Concentrate, Cranberry Juice or Apple Juice

Please note that all Specialty drinks in 8oz bottles \$3.25

Orange Juice from Concentrate / \$3.00
Cranberry Juice / \$3.00
Apple Juice / \$3.00
Specialty Option (Add in comments) / \$3.25

HOT COFFEE 1 GALLON (16/ 8OZ CUPS)

\$ 30.00

Includes Half and Half, French Vanilla Creamer, Sugar, Sugar Substitutes and Raw Sugar

BOTTLED WATER \$ 1.75

SODAS \$ 2.00

Coke
Diet Coke
Sprite