



**GOURMET
GOURMET
CATERING**

CLASSIC BUFFET FAVORITES

Menu selections & services



909-920-6400

info@gourmetgourmetcatering.com

www.ggcaters.com

Packages

Deli Buffet Menu

Turkey & Provolone Sandwich

with lettuce and sliced tomato with mayo on San Francisco rolls

Roast Beef & Cheddar

with lettuce and sliced tomato with mayo on San Francisco rolls

The "Veg"

roasted vegetables with hummus spread on sourdough

Penne Pasta salad with sundried tomatoes, artichoke hearts and Parmesan

Gourmet Green Salad with red wine vinaigrette & ranch dressings

Cobbler bars & cookies

\$24.50 per person



Mexican Buffet

Shredded chicken with fresh herbs & tomatillos

Warm corn & flour tortillas

Toppings: shredded cheese, salsa fresca, cilantro & onion

Cheese & green chile enchiladas

Mexican rice & refried beans

Tangerine & green salad with spicy vinaigrette & Italian dressings

Home-made tortilla chips & salsa

Mexican chocolate cake & churros

\$26 per person



Packages

Italian Buffet

Gourmet Lasagna - with seasoned ground beef, ricotta, mozzarella and home-made marinara sauce (available as vegetarian on request)

Penne pasta with artichoke hearts, sauteed mushrooms, ricotta, Parmesan and cream bechamel sauce

Parmesan roasted potatoes & seasonal vegetables

Market Caesar salad

Home-made tomato & olive focaccia

Lemon cream cake - lemon sponge cake rolled with sweet cream and berries, sliced

\$26 per person



BBQ Buffet

Tender grilled chicken thighs brushed with BBQ sauce

Mac & Jack pasta

Watermelon and fresh berries

Green salad with corn, black beans, cheese & Italian & BBQ ranch dressings

Choice of potato salad, pasta salad or macaroni salad

Honey-butter brushed dinner rolls

Chocolate chip cookies and brownies

\$26 per person

Make it a feast!

Add our famous spice-rubbed slow cooked beef brisket \$9 per person

Add Southern fried chicken \$6 per person



Packages

Traditional Buffet

Choice of two (2) from:

Roquefort Lemon Chicken - with Roquefort spread, cheddar cheese, creme fraiche and lemon juice

Chicken Picatta - in lemon butter sauce with parsley & capers

Chicken Dijon - creamy Dijon sherry sauce with green peppercorns & mushrooms

Artichoke & Mushroom Lasagna - sauteed artichoke hearts & mushrooms layered with creamy bechamel sauce, noodles & Parmesan, and topped with chopped fresh parsley

Four Cheese Vegetable & Pasta Bake

Mac & Jack Pasta

Creamy Fettucine Alfredo

All-Beef Sliders (two per person)

Mediterranean Tilapia

Honey-glazed BBQ Chicken

Chicken Marsala

Chicken Saltimbocca

Garlic-roasted chicken

Southern Fried Chicken

Garden green salad with choice of two dressings

Hand-twisted sesame rolls & butter

Choice of Vegetable: Garlic green beans, Seasonal grilled vegetables, Garlic roasted vegetables

Choice of Starch: Garlic mashed potatoes, Rice pilaf, Parmesan roasted potatoes

Choice of dessert: Cookie assortment, Cheesecake bars, Double chocolate brownies, Cobbler bars

\$28 per person

Upgraded entrees available on request; ask your GG Representative for options and quote



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