



**GOURMET
GOURMET
CATERING**

EVERYDAY GOURMET

Menu selections & services



909-920-6400

info@gourmetgourmetcatering.com

www.ggcaters.com

Boxed Lunches

Maximum choice of (3) options. Sandwiches come with choice of our Pasta or Potato salad.
All selections come with choice of cookie, brownie or lemon bar.

Selections

Gourmet Power Bowl

Grilled chicken breast atop whole grain citrus salad with black beans, roasted sea salt sweet potatoes, tomatoes, fresh chopped veggie mix, and cilantro-lime dressing (GF)...\$22

Smoked Breast of Turkey & Provolone

with lettuce and sliced tomato with mayo and mustard packet on the side...\$19

Tavern Ham & Swiss Cheese

with lettuce and sliced tomato with mayo and mustard packet on the side...\$19

Roast Beef & Cheddar

with lettuce and sliced tomato with mayo and mustard packet on the side...\$21

Vegetarian Grilled Vegetables

with lettuce and sliced tomato with mayo and mustard packet on the side...\$19

Marinated Chicken Sandwich

chicken breast marinated with olive oil, lemon juice, oregano, thyme and garlic, grilled and served on a San Francisco roll with lettuce, tomato and avocado...\$19

Stacked Club Croissant

Rotisserie turkey, bacon, and avocado with lettuce and sliced tomato...\$20

Classic Cobb Salad

Grilled, diced chicken breast, bacon, red onion, tomato, blue cheese crumbles. Served with blue cheese dressing (GF)...\$20

Vegetarian Eggplant & Mozzarella Sandwich

Marinated portobello mushrooms and grilled eggplant with roasted red peppers & mozzarella...\$20

Vegan Power Bowl

Brown rice & Spring mix with black beans and potatoes, tomatoes, onions, peppers and hummus with our cilantro-lime dressing (GF)...\$21

Golden Jewel Couscous Salad

Our specialty blend of Israeli couscous, split baby garbanzo beans, and red quinoa in a fresh citrus vinaigrette with mandarin oranges and avocado (Vegetarian)...\$19 With Grilled chicken...\$22



Luncheon Buffets

Gourmet Sandwich Buffet

Marinated Chicken Breast and California Avocado with Lettuce and Tomato on a San Francisco Baguette
Chicken Caesar Wrap: Diced chicken breast tossed with lettuce, tomato, Parmesan, & Caesar dressing wrapped in our large tortillas.
Penne Pasta with Sun Dried Tomatoes & Artichoke Hearts
Gourmet Green Salad
Cookies & Dessert Bars
Beverages Included: Coffee, and Iced Tea, and Water
\$24 per person

Mexican Buffet

Chicken Fajitas
Spanish Rice & Refried Beans
Soft Flour Tortillas, Shredded Cheese, Sour Cream, and our Fresh Guacamole
Tijuana Tangerine Salad with Spicy Citrus Dressing
Tortilla Chips & Salsa
Buñuelos: delicate fritters dusted with cinnamon sugar
Beverages Included: Coffee, and Iced Tea, and Water
\$26 per person

Italian Buffet

Gourmet Lasagna: The finest ground beef, Italian sausages, garlic, tomatoes & three kinds of Cheese
Balsamic Roasted Vegetables
Greek Salad with Kalamata Olives & Feta Cheese
Warm Garlic Bread
Italian cream cake: sponge cake rolled with sweet cream & berries, sliced
Beverages Included: Coffee, and Iced Tea, and Water
\$26

Deluxe Buffet

Roquefort Lemon Chicken: Chicken Breast baked with a spread of Thyme, Blue Cheese, Creame Fraiche & Lemon Juice
Wild Rice Pilaf Primavera
Grilled & Marinated Green Bean Salad
Gourmet Green Salad
Fresh Baked Rolls & Butter
Chocolate Decadence Cake
Beverages Included: Coffee, and Iced Tea, and Water
\$29

Prices do not include rentals, service or sales tax



Take a Break

The Following Refreshment Breaks are Available in Addition to your luncheon.

The Energizer

Variety Of Granola Bars,
Power Bars And Trail Mix
(Individually Packed)
Assorted Juices & Coffee
\$7.50 per person

Health Boost

Low carb, high protein
Sliced Jack & Cheddar cheese
Hard-boiled eggs
Veggies with hummus
Mixed nuts
\$8 per person

Comfort Food

Freshly Baked Cookies,
Designer Brownies,
Honey Almond Bars
Hot Chocolate, Tea And Coffee
\$8 per person

Chocolate Decadence

Designer Brownies
Chocolate dipped Oreos
Chocolate Dipped Strawberries & Dried Fruit
Coffee and Tea
\$10 per person

The Sophisticate

Delicious Sorbet Topped With Sparkling Cider,
Served In Martini Glasses
Chocolate Dipped Strawberries & Dried Fruit
Fruit Tarts
Mineral Water
\$11 per person

Stir Crazy

Gourmet Coffee with Flavored Creams and Sugars,
Hot Chocolate, Hot Tea
Choco Chewies, Biscotti
Chocolate Covered Espresso Beans
Chocolate Dipped Spoons and Flavored Stir Sticks
\$9 per person

Veg Out

Seasonal Fresh Fruit- Trays of Sliced Fruit and
Bowls of Apples, Oranges, and Bananas
Edible Flowers for the More Adventurous
Vegetable Crudite - Blanched and Marinated
Vegetables, Watercress Spinach Dip
Sparkling Water, Lemonade
\$12 per person

Add-ons. per person

Chocolate dipped Oreos...\$2
Macarons...\$3
Fruit tarts...\$4
Bagged chips...\$2
Ice Water, Coffee & Hot Tea...\$4
Ice Water, Iced Tea, Coffee & Hot Tea...\$5
Soft-Drinks & Bottled Waters \$3
Soft Drinks, Bottled Waters, Iced Tea, Coffee & Hot Tea \$6
Premium or sparkling bottled water...\$4

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Alternate Menu Selections

Stacked Club Croissant –Rotisserie Turkey, Crisp Bacon, Avocado on a Butter Croissant
Asian Chicken Salad Croissant
Grilled Eggplant with Roasted Red Pepper, Portobello Mushrooms, & Provolone
Black Forest Ham & Swiss-with Red Bell Pepper Mayonnaise on Sourdough Bread
Thai Chicken Wrap-Chicken Breast tossed with Thai Peanut Sauce, Lettuce, & Tomato
Rotisserie Turkey and Provolone – with Lettuce & Tomato on Hearty Wheat Bread
Marinated Roast Beef, Caramelized Onion & Smoked Gouda on a Baguette

Bowtie Pasta Salad with Green Beans and Tomatoes
Classic Potato Salad with Red Potatoes
Caesar Salad
Fresh Fruit Tray

Chicken Piccata – served with a light wine/lemon sauce, capers and parsley
Chicken Dijon - creamy Dijon sherry sauce with green peppercorn & mushrooms
Chicken Breast Fortiere - sautéed chicken breast, portobello & crimini mushrooms in a garlic red wine sauce
Chicken Françoise - with mushrooms & artichokes

Artichoke & Mushroom Lasagna - mushrooms & artichoke hearts layered & baked with béchamel, noodles & Parmesan
Chicken Tetrastini- chicken in a tasty mushroom, garlic and Parmesan sauce, layered with angel hair pasta
Mediterranean Pastitsio - artichokes, Roma tomatoes, asiago cheese, fettuccine, & eggs, layered & baked to perfection
Rice Pilaf, Jasmine Rice
French Herb Rice -parboiled rice, garlic basil, tarragon, onion and wine
Potato Au Gratin.- potatoes layered with blanched onions, garlic, parsley and cream
Rosemary Roasted Gold Potatoes

Blend Of Zucchini, Mushrooms and Carrots
Grilled Fennel Salad with Red Bell Peppers & Feta Cheese - tossed in a lemony vinaigrette
Sautéed Summer Squash
Marinated & Grilled Green Bean Salad - with cherry tomatoes, red onions & artichoke hearts

Apple, Pumpkin, or Mocha Pecan Pie
Lemon Pound Cake with Strawberries & Whipped Cream
Peach Cobbler
Apple Cobbler
Bread Pudding with Whiskey Sauce
German Chocolate Cake
Carrot Cake
Lemon Cake
Swedish Cream Cake-sponge cake rolled with Sweet Cream, Mandarin Oranges, & Fresh Berries
Amaretto Cheesecake
Banana Split Cheesecake
Chocolate Cheesecake



Breakfast Selections

Continental Breakfast

Home Baked English Scones
Assortment of Breakfast Breads, Muffins, & Pastries
Fruit Preserves & Butter
Fresh Fruit
Beverages Included:
Orange Juice, Coffee, and Assorted Hot Teas
\$16.00 Per Person

Traditional Breakfast Buffet

Fluffy Scrambled Eggs
Potatoes O'Brian
Breakfast Sausages
French Toast Casserole
Fresh Fruit
Berry Yogurt
Beverages Included:
Orange Juice, Coffee, and Assorted Hot Teas
\$22.00 Per Person

Quiche Breakfast Buffet

Quiche Lorraine with Tavern Ham & Swiss Cheese
Baked Hashbrown Quiche
Fresh Fruit
Berry Yogurt
Freshly Baked Muffins, Pastries
Beverages Included:
Orange Juice, Coffee, and Assorted Hot Teas
\$24.00 Per Person



Add-ons. per person

Bacon...\$3 Yogurt parfaits...\$3
Bagels & cream cheese...\$4 Sliced Smoked Ham...\$5
Mushroom, spinach & tomato quiche...\$4
Crisp Biscuits with Orange Marmalade...\$2.50
Cinnamon rolls...\$3
Biscuits & sausage gravy...\$4
Orange & ricotta crepes...\$4



Celebrating Summer

California Grill

Passed Hors d'oeuvres

Pulled Pork Flatbreads

with red onions, chopped cilantro & jalapeño slices

Basil & Garlic Marinated Shrimp

Succulent shrimp, marinated in imported olive oil, garlic & fresh basil, sauteed and served piping hot

Cocktail Corncakes with Mango Salsa

Buffet Served

Honey Glazed Barbeque Chicken Breast

Marinated in honey, soy sauce, fresh ginger, coconut & garlic

Midnight Marinade Beef Kabobs

Tri-tip marinated overnight in teriyaki, garlic, red onion, and green chiles

Gourmet Green Salad with Mango

Tossed in our own red wine vinaigrette dressing

Penne Pasta Salad

With sundried tomatoes, Parmesan and artichoke hearts

Roasted Potato & Vegetable Salad

Yukon gold potatoes, corn, zucchini, bell peppers, carrots & fresh herbs, marinated in our balsamic vinaigrette

Fresh Fruit Tray

Buttermilk Biscuits & Butter

Desserts & Beverages

Stone Fruit Cobbler with Fresh Vanilla Ice Cream

Regular & Decaf Coffee, Iced tea, Lemonade

\$53 per person with hors d'oeuvres

\$47 per person without hors d'oeuvres



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Celebrating Summer

Classic Grillwork

Buffet Served

Santa Maria Tri Tip, Carved to Order

with choice of BBQ sauce, or caramelized onion & mushroom au jus

Honey Glazed Barbecue Chicken Breast

Western Baked Beans

Mac & Jack

Macaroni & cheese drizzled with truffle oil & buttery panko crumble, topped with crispy onion shoestrings

Southwest Green Salad

Romaine with roasted corn, black beans, jicama, cilantro, bell peppers, tomatoes, tortilla strips, with avocado-cilantro dressing

Classic Cornbread, Buttermilk Biscuits, Butter

Assorted Desserts

Pick three (3) of our delectable delights: Cobbler bars, Double chocolate brownies, Chocolate chip cookies,

Peanut butter cookies, Cheesecake bars, Jam dot shortbread cookies

\$48 per person

Picnic Picks

Burgers - beef patties with buns, cheese, lettuce, tomato, onions and condiments

Hot dogs - all beef hot dogs, buns & condiments

Choice of Macaroni salad, Potato salad or Pasta salad

Watermelon & fresh berries

Green salad with cucumber, tomato, cheese and croutons, Italian & Ranch dressings

Chocolate chip cookies, Cheesecake bars

Lemonade & Infused water

\$26 per person



Prices do not include 23% Admin Charge, Sales Tax, staffing or rentals

Food minimums will apply



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