



## Cold Hors D'oeuvres

- Stuffed figs with truffle whipped brie, prosciutto and grenadine onions
- Blackened tuna tostada with avocado lime crema
- Crab and cardamom crisp with mustard butter
- Snow pea wrapped shrimp with sesame, ginger and soy
- Citrus cured smoked salmon on pumpernickel with horseradish crema
- Colossal shrimp cocktail
- Duck confit with dried cherries in a wonton cup
- Chicken wrapped in portobella tossed in balsamic reduction or teriyaki sauce
- Tomato basil on pesto boursin spread baguette
- Carpaccio canapé with horseradish crema
- Prosciutto wrapped asparagus with roasted garlic aioli
- Pimento cheese rounds with pine nuts and sun dried tomato
- Crab Hoelzel — jumbo lump crab cocktail with tarragon peppercorn vinaigrette served on an amuse spoon
- Antipasta skewers
- Seared ahi tuna on tamari rice crackers with wasabi crema
- Profiterole canapés stuffed with ham, chicken or tuna salad
- Artichoke cream cheese on rye rounds with marinated roma tomatoes
- Civeche canape
- Smoked turkey pinwheels with roasted pepper cream cheese rolled in lavosh
- Dry rubbed pork tenderloin on a garlic crouton with chipotle aioli
- Mesquite grilled lobster in a tortilla cup with corn and avocado salsa
- Crab and mango spring rolls with soy lime and sweet chili dipping sauces
- Marinated artichokes wrapped in prosciutto de parma
- Tandoori chicken bites with mango salsa on crispy wonton
- Pesto salmon roulade with fire roasted peppers on a bagel crisp
- Smoked trout mousse on a cucumber and white bread round
- Seared ahi tuna with a ginger, scallion and lemongrass vinaigrette on a tamari rice cracker
- Beef tartar on garlic crouton
- Deviled eggs
- Goat cheese, apple and fig tartlet
- Gazpacho shrimp shooters
- Jicama black bean chip with grilled stone fruit
- Flank steak canapés
- Stuffed figs with blue cheese crema, pine nuts and pomegranate reduction
- Sesame salmon and tuna bites with miso dipping sauce
- Tiny new potatoes with smoked trout mousse, bacon, sour cream and chive or horseradish pommery mustard sauce



- Crostinis :
  - Seared beef on parmesan garlic crostini with artichoke aioli
  - Pear, walnut, honey and gorgonzola crostini
  - Caramelized onion and goat cheese crostini
  - Pan seared duck breast on orange marmalade buttered crostini
  - Heirloom tomato basil bruschetta
  - Goat cheese crostini with balsamic and honey syrup
  - Tomato and avocado
  - Roasted eggplant, bell pepper and manchego
  - Tuscan white bean
  - Grape and brie cheese

## Hot Hors D'oeuvres

- Braised short ribs on flat bread rounds with parmesan, bacon and horseradish
- Santa fe beggars purse — pulled pork with fire roasted green chilies and pepperjack cheese in a phyllo pouch
- Asparagus wrapped in phyllo with asiago
- Apricot duck tartlet — savory duck with a cardamom apricot compote served in a phyllo cup
- Crab, boursin and artichoke in phyllo
- Blue cheese stuffed dates wrapped in bacon
- Mini jumbo lump crab cakes with lemon dill remoulade
- Bacon wrapped sea scallops
- Moroccan lamb patty with lemon herb yogurt sauce
- Sausage stuffed mushrooms with oregano and parmesan
- Curry and coconut marinated shrimp skewers
- Petite beef or chicken wellingtons
- Sesame chicken bites with sweet and sour or honey Dijon dipping sauce
- Spinach and feta stuffed mushrooms
- Chicken and pineapple brochettes
- Grilled orange shrimp skewers
- Lobster cargo
- Lobster gratin — savory lobster, tarragon and brie warmed in a phyllo cup
- Beef tenderloin brochettes
- Beef or chicken satay
- Mini kobe beef slider with fire roasted green chili and monterrey jack cheese
- Mini sausage and peppers on sweet Hawaiian rolls
- Raspberry and brie en crouete
- Curried shrimp skewers
- Black and blue mini pork wellington — blackened pork tenderloin topped with stilton cheese wrapped in puff pastry
- Crab stuffed mushrooms with herb brie cheese sauce
- Bacon wrapped chicken bites with Dijon dip
- Mini turkey Devonshire — turkey, applewood smoked bacon, tomato and cheddar cheese on toast points



- Prosciutto gruyere pinwheel
- Artichokes wrapped in bacon served with garlic butter
- Andouille sausage and monterrey jack with peppers and onions in savory puff pastry
- Grilled chipotle chicken quesadillas
- Almond grouper fingers with lemon chive mayo
- Princess pouches — smoked gouda and chicken in a phyllo pouch
- Petite meatballs / Swedish / burgundy sauce / BBQ / with raspberry jam and pinot noir
- Dijon and goat cheese encrusted lollipop lamb chops
- Toasted almond and brie barquette
- Mini Sicilian pizza puffs
- Mascarpone fig triangle — mascarpone cheese and dried figs wrapped in phyllo
- Pulled pork empanadas — slow roasted, mojo marinated pulled pork with queso blanco in a tender pastry
- Andouille sausage and monterrey jack empanada

## Gourmet Platters

- Roast tenderloin — oven roasted to perfection and sliced, presented with mini soft rolls, horseradish crema and dijonaise
- Seafood cocktail — colossal steamed shrimp, jumbo lump crab cocktail, broiled cold water lobster tail served with Gordon's Gourmet cocktail and louie style sauces
- Imported artisan cheese — an array of several old world style cheeses presented with grapes, berries and gourmet crackers
- Antipasto platter — our best selection of imported and domestic artisan cheeses with a fabulous mix of grilled vegetables, roasted peppers, marinated artichoke hearts, gourmet Italian deli meats, flat breads, grissini and more
- Baked brie with raspberry en croute — rounds of brie wrapped in puff pastry, baked with raspberry sauce
- Garden crudites — elegantly cut and cleaned garden vegetables arranged with ranch dressing
- Key west seafood cocktail — jumbo lump crab salad with lemon tarragon dressing garnished with colossal gulf shrimp and cocktail crab claws
- Roasted pepper and goat cheese timbale with fresh sliced French bread
- Sesame seared ahi tuna with wasabi soy lime and sweet chili dipping sauces
- Gourmet cheese and fruit — fresh sliced seasonal and tropical fruit with domestic and imported cheeses, served with cracker assortment
- Fresh seasonal fruit — fresh sliced seasonal and tropical fruit elegantly displayed on a mirror
- Smoked seafood display — assorted smoked scallops, shrimp, trout, pastrami salmon, mussels, white fish elegantly displayed on a mirror



- Deli platter — an array of gourmet deli meats with cheeses, bread selections and condiments
- Grilled marinated side of salmon served with lemon dill aioli
- Gourmet sandwich tray — assorted mixed deli style sandwiches and wraps with appropriate condiments
- Finger sandwich tray — assorted deli sandwiches with crusts removed
- Shrimp cocktail
- Smoked salmon platter with toast points, red onions, chopped eggs, capers and cream cheese
- Chili con queso with tortilla crisps
- Hot artichoke dip with pita crisps
- Caprese platter — sliced wine ripe tomato and fresh mozzarella with balsamic, extra virgin olive oil and basil
- Roasted red pepper hummus with pita chips and vegetable sticks
- Salsa / guacamole and tortilla crisps

## Salads

- Autumn harvest — raisins, walnuts and baby lettuce tossed with pears and imported gorgonzola dressed with a dried cherry balsamic vinaigrette
- Gourmet greens — mesclun greens, mango vanilla bean vinaigrette, granny smith apples, candied pecans and crumbled blue cheese
- Florida citrus salad — baby red lettuce, naval orange wheels, toasted almonds, strawberries and vidalia vinaigrette
- Garden vegetable salad — mixed greens topped with an array of garden vegetables served with your choice of dressing
- Cobb — mixed greens with grilled chicken, tomato, imported bleu cheese, chopped bacon, egg and avocado dressed with a vidalia vinaigrette
- The Mediterranean — romaine lettuce tossed with feta cheese, artichokes, cucumbers, tomato, black olives, ruffled pasta, roasted peppers and balsamic vinaigrette topped with chunk light albacore tuna
- Tomato and blue — heirloom tomato with sliced stilton, cracked pepper, extra virgin olive oil and balsamic reduction
- Caesar — with homemade croutons and parmigiano reggiano
- Spa salad — a scoop of pecan and grape chicken salad with strawberry cream cheese tea sandwiches and seasonal fruit medley
- Retro salad — shredded iceberg lettuce topped with diced tomato, crumbled bacon, cheddar cheese and chopped egg served with ranch dressing
- Spinach salad — baby spinach, candied pecans, crumbled blue cheese dressed with a warm cherry vinaigrette
- Ensalata caprese — sliced wine ripe tomato, fresh mozzarella and leaves of romaine dressed with Italian vinaigrette
- Teriyaki steak or chicken salad — mixed greens, carrots, baby corn, water chestnuts, sliced peppers and scallions topped with crispy rice noodles and sesame ginger vinaigrette



## Combination Salads

- Tuscan white bean
- Broccoli salad
- Waldorf
- Mediterranean pasta salad
- Pineapple, carrots and raisins
- Asian slaw
- Tomato fresca with avocado and cilantro
- Macaroni
- Tomato cucumber salad marinated in a light Italian vinaigrette
- Tabbouleh salad
- Fresh fruit salad
- Carrot raisin salad
- Italian marinated vegetable salad
- Mushrooms a'la greque
- Cucumber, black bean, jicama and tomato salad
- Tropical slaw
- Jicama, mango and granny smith apples
- Creamy cucumber
- B&G's favorite — marinated raw vegetable salad with grilled chicken and feta cheese
- Greek cucumber salad
- Pineapple coconut slaw
- Marinated cucumber salad with Hungarian paprika
- Seafood salad
- Ambrosia
- Chicken salad with nuts and grapes
- White albacore tuna salad
- Sour cream dill and scallion red potato salad



## Entrees: Home Style

### BEEF

- Beef tips and mushrooms over wide egg noodles
- Asian beef stir fry with rice
- Pepper steak over rice
- Pot roast
- Meatloaf
- Teriyaki beef kebobs
- Beef stroganoff
- Smoked brisket with caramelized onion jus
- London broil
- Corned beef and cabbage
- Beef stew
- Marinated flank steak
- Pepper Steak
- Shepards pie
- Marinated sirloin kebobs
- Swedish meatballs
- Hungarian goulash with homemade spatzle
- Swiss steak
- Chicken fried steak

### CHICKEN

- Chicken schnitzel
- Oven roasted herbed chicken
- Chicken croquettes
- Chicken parmigiano / marsala / piccata / francaise / forestiere / fricassee / florentine / blackened
- Chicken divan

- Citrus glazed chicken
- Chicken Kiev
- Fried chicken
- Chicken pot pie
- Roast cornish hen
- Chicken quesadilla
- Mojo marinated chicken
- Teriyaki stir fry over rice
- Chicken cacciatore
- Hungarian chicken paprikas
- Chicken and dumplings
- Grilled chicken mediterranean
- Chicken and rice
- Chicken cordon blue
- Cornish hen

### PASTA

- Spaghetti and meatballs
- Lasagna
- Chipotle gouda or traditional mac & cheese
- Angel hair with fresh tomatoes, basil, garlic and olive oil
- Roasted garlic and wild mushroom cream with linguini
- Chicken and broccoli with bow tie carbonara — grilled chicken and steamed broccoli tossed with sweet peas, crispy bacon and parmigiano reggiano cream
- Pasta primavera
- Baked ziti
- Pasta bolognese



- Rigatoni with Italian sausage in a tomato cream sauce
- Lemon chicken with angel hair, artichokes, spinach and portobella
- Tagliatelle with roasted chicken, spinach and bacon tossed in a roasted garlic cream sauce

#### **SEAFOOD**

- Parmesan crusted tilapia
- Grilled mahi with ginger soy glaze
- Grilled orange shrimp skewers
- Broiled cod loin with herb bread crumbs
- Shrimp Creole over rice
- Sesame crusted mahi with ginger lemon butter sauce
- Grilled shrimp and sausage skewers
- Grilled maple soy glazed salmon
- Baked cod with dill in a light lemon cream
- Flounder amandine veronique
- Tilapia Provencal

#### **PORK**

- Sweet and sour pork
- Grecian pork loin ragu
- Mixed sausage kebobs
- Braised stuffed porkchop
- Grilled hamsteak with a pineapple cranberry ginger compote
- Pulled pork – BBQ / Cuban / Carolina
- BBQ baby back ribs
- Country style pork
- Braised pork shoulder
- BBQ country style ribs
- Pork scaloppine with hunter sauce
- Roast pork loin with a mushroom cream sauce
- Breaded pork chops
- Pork schnitzel
- Smothered pork chops
- Pork roast with sauerkraut
- Chicken fried porkloin



## Entrees: Gourmet Style

### BEEF

- Filet mignon — bacon wrapped and gorgonzola stuffed
- Petite filet mignon with a shrimp and scallop tower
- NY Strip steak
- Tenderloin tips marsala
- Surf and turf
- Beef bourguignonne
- Mixed grilled — lamb chop, petite filet and jumbo prawn
- Prime rib
- Mesquite rubbed angus NY strip loin
- Beef tenderloin and portobella kebobs marinated in balsamic soy and vidalia onions
- Grilled Asian beef roulade
- Beef wellington
- Balsamic braised short ribs
- Braised brisket with assorted dried fruit and aromatics
- Grilled marinated skirt steak with chimi churri
- Beef bracciola
- Steak Diane

### CHICKEN

- Tuscan chicken with sundried tomato, mushroom and fontina
- Chicken florentine stuffed with spinach and ricotta served with a champagne veronique sauce
- Tandoori chicken over tabbouleh

- Blackened chicken breast with avocado crema
- Sautéed chicken with goat cheese, roasted peppers and wilted spinach
- Pecan bran crusted chicken with citrus crema
- Chicken coq au vin
- Baked chicken with a sage sausage stuffing
- Grilled portobella, marinated chicken, sautéed spinach and tomato basil relish topped with feta cheese, balsamic reduction and extra virgin olive oil
- Chicken boursin — herb boursin cheese stuffed chicken breast with shitake jus
- Almond chicken with wilted spinach, brie, grenadine onions served with champagne cream
- Chicken roulade stuffed with roasted peppers, wilted spinach and monterrey jack cheese served with herb supreme sauce
- Cranberry brie stuffed chicken

### PASTA

- Petite penne pasta with shrimp and asparagus in a light lemon cream sauce
- Petite penne Mediterranea — fresh basil, garlic and olive oil tossed with oven roasted grape tomatoes, feta cheese, capers, black olives, artichokes and roasted peppers
- Veal and shrimp misto — angel hair pasta with sautéed veal scaloppini, gulf shrimp, prosciutto, peas, roasted peppers and spinach topped with provolone cheese



- Bow tie Toscana with feta cheese, Italian sausage, artichokes, broccoli florettes and plum tomato in a balsamico sauce
- Gulf shrimp and fettuccini with asparagus tips and mushrooms tossed with a roasted garlic reggiano cream sauce
- Lasagna pasta roll with crab, spinach, artichoke and ricotta cheese topped with a lobster sauce
- Blackened shrimp alfredo
- Linguini with white clam sauce
- Pasta paella
- Baked salmon en crouete wrapped in puff pastry with a layer of creamy spinach and leeks served with whole grain mustard sauce
- Sautéed snapper with a citrus peppercorn vinaigrette
- Seafood brochette — shrimp, scallops and vegetables
- Blackened grouper
- Seafood Provencal
- Mesquite grilled jumbo shrimp with a orange honey sauce
- Seafood paella
- Onion crusted red snapper
- Crab with tarragon garlic butter

#### **SEAFOOD**

- Sweet chili glazed seabass
- Seafood pasta in a tarragon alfredo sauce
- Crab stuffed shrimp
- Garam masala seared salmon
- Seared jumbo scallops with a citrus butter sauce
- Maryland style jumbo lump crab cakes
- Snapper Vera Cruz
- Crab au gratin
- Tuscan salmon — grilled salmon with tomato, basil, olives and feta
- Seafood newberg with shrimp, scallops and lobster
- Porcini crusted seabass
- Shrimp and pasta fettuccini alfredo
- Grilled U10 scallops with champagne butter sauce

#### **PORK**

- Pork tenderloin — blackened / hickory smoked / marsala
- Shitake boursin pork loin roulade
- Pork loin stuffed with sage sausage / sundried tomato and cheese / cranberry brie
- Pan roasted pork tenderloin with pear butter, blue cheese and grenadine onions
- Grilled pork tenderloin with ginger mango sauce
- Roast suckling pig



## Lamb, Duck and Veal

- Dijon and goat cheese encrusted rack of lamb
- Veal portobella Marsala
- Oven roasted half duck a'la orange
- Petite osso bucco
- Seared duck breast with dried cherry sauce
- Roast lamb top round
- Wiener schnitzel
- Veal picatta
- Lamb brochette
- Veal francaise
- Braised lamb shank
- Veal stew with dumplings
- Veal parmesan
- Grilled marinated lamb chops
- Veal shoulder roast

## Side Starch

- Coconut, pineapple and basil basmati
- Baby red potato with smoked paprika butter
- Risotto — sweet pea / mushroom / melanaise / vegetable
- Angel hair with parsley brown butter
- Scallop potato
- Wild rice with scallions, citrus, dried fruit and toasted almonds
- Tabbouleh
- Risotto cake — tomato basil / almond / pine nut / sun dried tomato
- Tourned potato
- Potato cheese casserole
- Honey scented or sautéed polenta
- Spanish rice pilaf
- Posh potato
- Couscous — sweet pea / vegetable / Moroccan / roasted pepper
- Dauphinoise potato
- Sweet potato — baked / mountain style / Caribbean mashed
- Mashed Yukon gold potatoes — roasted red pepper infused / truffle whipped / herb whipped
- Sweet potato casserole
- Potato pure — roasted red pepper infused / horseradish / sweet pea infused / with parsnips / basil
- Delmonico potato
- Potato latkes
- Potato, cheese and leek croquette
- Duchesse potato
- Dill red potato
- Parisienne potato
- Oven roasted potatoes — Yukon gold / red / medley
- White and wild rice pilaf
- Homemade spaetzel
- Au gratin potatoes



## Vegetable Sides

- Steamed garden vegetable blend
- Asparagus with hazelnut gremolata / with citrus butter / wrapped in carrot ribbon / grilled / with parmesan cheese
- Green beans amandine
- Zucchini / root vegetable gratin
- Roasted vegetable blend
- Honey citrus glazed carrots
- Wilted spinach and garlic
- Peas and mushrooms
- Vegetable bundles
- Fresh succotash
- Haricot verts
- Grilled fresh sweet corn
- Ratatouille
- Broiled parmesan tomato
- Roasted cauliflower
- Grilled marinated vegetables
- Steamed broccoli
- Stir fried vegetables
- Snap peas
- Snow peas
- Butternut squash

## Soup

- Pennsylvania dutch chicken corn
- Chicken and Italian vegetable
- Chicken noodle
- Beef vegetable
- Lobster bisque
- Carrot ginger
- Chicken / crab / shrimp gumbo
- New England clam chowder
- Broccoli and cheddar
- Tomato basil
- Asparagus, ham and potato
- Split pea and ham
- Ham and navy bean
- Cuban black bean and sausage
- Italian wedding
- Smoked turkey and orzo
- Greek lemon chicken and rice
- Butternut squash
- Chili
- Cream of wild mushroom and tarragon
- Potato, bacon and cheddar
- Gazpacho



## Desserts

- Gordon's Gourmet almond macaroons
- Chocolate dipped strawberries
- NY style cheesecake with strawberry sauce
- Assorted dessert bars
- Tiramisu
- Homemade fudge brownies with nuts
- Bread pudding with bourbon caramel
- Assorted cookies
- Chocolate lava cake
- Pecan tart
- Sorbet trio
- Mini pastries
- Creme brulee — berry / chocolate / cardamom
- Chocolate mousse
- Key lime pie
- Rice pudding
- Cobbler / crisp — cherry / blueberry / peach /berry / apple etc.
- Pear tart
- Cup cakes
- Cream puffs
- Rustic apple tart
- Chocolate cream tart

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