

~GOURMET EVENTS CATERING~

732-805-0730 ~ ORDER@GOURMETEVENTSCATERING.COM

HOT BUFFET PACKAGES

Delivery Service Charges – 10% over 20pp, 15% under 20pp, \$10 minimum

\$125 minimum order for delivery outside of our 5 mile radius

All prices subject to change, applicable sales tax and service charge

HOT BUFFET PACKAGE #1

2 HOT ITEMS ~ \$13.95 PER PERSON

3 HOT ITEMS ~ \$15.50 PER PERSON

4 HOT ITEMS ~ \$16.95 PER PERSON

HOT BUFFET PACKAGE #2

2 HOT ITEMS + *CLASSIC DELI SANDWICHES* ~ \$15.95 PER PERSON

2 HOT ITEMS + *SPECIALTY SANDWICHES* ~ \$16.95 PER PERSON

2 HOT ITEMS + *PANINI SANDWICHES* ~ \$17.50 PER PERSON

****ADDITIONAL HOT BUFFET ITEMS MAY BE PRICED PER PERSON OR BY THE PAN****

ALL HOT BUFFET PACKAGES ALSO INCLUDE:

Choice of Garden Salad OR Upgrade to a Premium Salad (*Listed Below*)

Dinner rolls

Cookies & Brownies ~ Assorted Beverages (soda & water)

All Necessary Condiments ~ Disposable utensils & paper goods

CHOOSE HOT ITEMS FROM ENTRÉE OR PASTA & SIDES LISTED BELOW

ENTREES

Chicken Parmesan	Chicken Dijonaise	Chicken Pomodoro
Chicken Piccata	Chicken Francaise	Chicken Marsala
Chicken Portobello Balsamico	Chicken Stir Fry	Chicken Giambota
Chicken Saltimboca	Mediterranean Chicken	Champagne Chicken w/ Leeks
Broiled Chicken w/Garlic Cream	Roasted Herb Chicken	Tuscan Chicken
Chicken Scampi	Chicken Cordon Bleu	Chicken Pizzaiola
Chicken Fingers	Crunch Chicken Fingers	Fried Chicken
Lemon Chicken artichokes & capers	Grilled Chicken light lemon sauce	Chicken sundried tomato pesto
Chicken Stuffed w/ Roasted Peppers & Cheese	Chicken Stuffed w/ Spinach & Cheese	Chicken Kabobs (teriyaki or lemon & garlic)

Sirloin with Rosemary Demi	Sirloin with Mushrooms	Pepper Steak
Swedish Meatballs	Meatballs Marinara	Sweet & Sour Meatballs
Lasagna Bolognese	Stuffed Cabbage (Beef)	Stuffed Peppers (Beef, Vegan or Vegetarian)
Roasted Marinated Pork Loin	Sausage, Peppers and Onions	Polish Kielbasa & Sauerkraut
Eggplant Rollatini	Eggplant Francaise	Eggplant Parmesan
Vegetable Lasagna	Tilapia Oreganato	Tilapia Francaise
Salmon Scampi*	Broiled Salmon over Spinach*	Shrimp Scampi*

* Salmon, Shrimp, other seafood & Veal Options are available at an additional charge *

PASTAS & SIDES

Penne Vodka	Pasta Alfredo	Penne Pomodoro
Penne Yolanda	Pasta Marinara	Baked Ziti
Mediterranean Penne	Pasta in Roasted Garlic Cream	Baked Ziti with meatballs
Rigatoni Bolognese	Tortellini 3 P's	Stuffed Shells
Tortellini al Forno	Cheese Ravioli Marinara	Lasagna Bolognese
Vegetable Lasagna	Manicotti	Cavatelli and Broccoli
Macaroni & Cheese	Rigatoni, peppers & ricotta salata	Tortellini Pesto Cream
Pasta Primavera (red, white or garlic & oil)	Pasta w/ Broccoli, Black Olives & Parmesan Bread Crumbs	Pasta, Broccoli & Tomato in Garlic and Oil
Parsley Potatoes	Aurelio's Rice	Sautéed Broccoli and Carrots
Roasted Rosemary Potatoes	Rice Pilaf	Grilled Vegetables
Baked Potatoes	Wild Rice	Stir Fried Vegetables
Baked Sweet Potatoes	White or Brown Rice	Green Beans Almondine
Mashed Potatoes	Yellow Rice	Baby Carrots in light butter sauce
Twice Baked Potatoes	Rice & Beans	Steamed or Grilled Asparagus
Potatoes Au Gratin	Baked Beans	Roasted Beets
Scalloped Potatoes	Corn Bread Stuffing	Herb Stuffing
Roasted Brussel Sprouts & Parm Cheese	Steamed or Roasted Cauliflower	Green beans & caramelized Shallots

GARDEN SALADS

****ADD CHICKEN TO ANY SALAD FOR \$2.00 PER PERSON****

Tossed Garden Salad

Classic Caesar Salad

Mesculin Salad

Greek Romaine Salad

PREMIUM GREEN SALADS

****ADD \$1.00 PER PERSON TO PACKAGES NOT INCLUDING PREMIUM SALADS****

MANDARIN ALMOND

Mandarin oranges, craisins, feta & mixed greens w/balsamic vinaigrette

ROASTED BEET SALAD

Roasted beets, walnuts, blue cheese, golden raisins, romaine hearts w/ balsamic vinaigrette

CAPRESE SALAD

Fresh mozzarella, tomato, red onion & basil over mixed greens w/ balsamic glaze

PEAR WALNUT

Sliced pears, candied walnut, feta & mixed greens w/raspberry dressing

ARUGULA SALAD

Arugula, tomatoes & shaved parmesan w/ lemon vinaigrette

STRAWBERRY PECAN

Sliced strawberries, pecans & spinach w/ balsamic vinaigrette

MANDARIN BLUE CHEESE

Mandarin oranges, candied walnuts, craisin, blue cheese & romaine w/ apple cider vinaigrette

COBB SALAD

Romaine lettuce, hard boiled egg, tomatoes, avocado, blue cheese, grilled chicken & croutons

SPINACH SALAD

Spinach, tomato, hard boiled egg, mushrooms, cheddar, bacon, pecans

THE GOURMET CAFÉ SALAD

Spring mix, Grilled portobellos, sundried tomatoes, fresh mozzarella, artichokes, red onion, olives w/balsamic vinaigrette

****SOME SALADS MAY REQUIRE 24 HRS NOTICE****

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