

Gourmet to Go
Food Catered by Professionals

Billy Turner, Catering Director

PO Box 1462, 3267 Franklin Ave, Millbrook, NY 12545
Tel. 845-677-5400 | info@gourmettogony.com
www.gourmettogoNY.com

Catering Menu Options

Please choose from:

8 passed hors d' oeuvres/ Canapé
3 course reception meal

(Choice of 2 entrée w/ a vegetarian option \$63 p.p)

(Choice of 3 entrée w/ a vegetarian option \$70 p.p)

Excludes Taxes, gratuities, wait Service, bar service and rentals

Gourmet To Go Catering
PO Box 1462, 3267 Franklin Ave, Millbrook, NY 12545
Tel: 845-677-5400 • Fax: 845-677-1259 • info@gourmettogony.com

Hors D' Oeuvres

Cold Canapé

Southern Tomato Pie Wedges
Shrimp & Asparagus Phillo Cups w/ Tarragon Aioli
Crab & Avocado Salad Cornets
Mango & Crab Salad in Tortilla Cups
Smoked Salmon on Toast Point w/ Tomato & Caper Relish
Smoked Salmon, red Onion Marmalade on Black Bread
Roasted Chicken Salad in Profiteroles
Cranberry Chicken Salad Canapé?
Chicken, Corn & Black Bean Salad in Philo Cups
Jumbo Gulf Shrimp Cocktail
Cocktail Snow Crab Claws
Sashimi Tuna Nachos w/ Seaweed Salad & Wasabi Cream
Sesame Seared Ahi Tuna on Cucumber Rounds
Smoked Trout Cucumber Canapé
Prosciutto Wrapped Melon
Arugala Wrapped In Prosciutto
Petit Steak Frites w/ Béarnaise Aioli
Petit Filet of Beef w/ Apple Horseradish Cream
Stuffed Grape Leaves w/ Rice & Herbs
Roasted Tomato on Baguette w/ Parmesan Curl
Assorted Bruschetta
Thai Vegetable Summer Rolls w/ Sweet Chili Sauce
Watermelon, Feta & Grecian Honey Vinaigrette
Marinated Boconccini Mozzarella, Tomato & Red Pepper

Gourmet To Go Catering

PO Box 1462, 3267 Franklin Ave, Millbrook, NY 12545
Tel: 845-677-5400 • Fax: 845-677-1259 • info@gourmettogony.com

Hot Canapé

Pulled Pork Sliders
Miniature Kobe Beef Sliders
Miniature Kobe Franks in Pastry
Grilled Polenta w/ Sun Dried Tomato Pesto
White Truffle Potato Croquettes
Spanikopita
Mini Cuban Pork Sandwiches
Prosciutto Wrapped Shrimp w/ Arrabiatta Sauce
Petite Crab Cakes with Chili Aioli
Lobster & Chipolte Cakes
Grilled Flat Crust Pizza w/ Roasted Pepper, Tomato & Basil
Petit Artichoke Parmesan Risotto Cake
Fontina Risotto Balls
Duck Breast & Sweet Potato Hash Canapé
Shitake & Leek Spring Rolls
Asian Edamame Pot Stickers w/ Ponzu sauce
Asian Pork Pot Stickers with Chili Soy Dipping Sauce
Chicken & Lemongrass Dumplings
Japanese Eggplant Parmesan
Curried Vegetable Samosas
Assorted Stuffed Mushrooms
Wild Mushroom Garlic Toast
Miniature Beef Wellington
Smoked Swiss & Bacon Quiche
Crispy Sesame Chicken Bites w/ Pineapple Bourbon Dip
Potato Cakes with Pickled Red Onion and Apples
Various Soup Shots
Vegetable Spring Rolls
Curried Coconut Chicken Skewers
Lamb Kofta Skewers w/ Tatziki Sauce
Scallop Wrapped in Apple Wood Bacon
Monkfish, Rosemary & Bacon Skewers
Hibachi Chicken or Beef Skewers
Coconut Shrimp Lollipops w/ Pineapple Ginger Marmalade
Chicken or Beef Sate w/ Peanut Sauce
Marinated Artichoke & Chicken Skewers
Caribbean Jerk Chicken & Pineapple Skewers

Cocktail Hour Enhancements

International & Local Cheese Display \$5p.p

A Chefs selection of imported & local cheese displayed w/ table grapes, fresh berries and
Served with assorted table crackers

Baked Brie En Croute \$3p.p

Imported brie blanketed in puff pastry, served with poached pears & sliced baguette

Fresh Seasonal Crudité Tower Display \$3p.p

Our Chef's selection of the season's finest vegetables & Choice of Dip

Double Hot Dip \$3p.p

Choose Two:

Cheddar & Ale Fondue, Spinach & Artichoke, Crab Rangoon OR Mexican
Served with appropriate Accoutrements, Flat Breads, Crackers & Baguettes

Chips & Dips \$3p.p

Tri- Color Tortilla Chips & Mediterranean Pita Triangles

Please Choose 3 dips:

Sundried Tomato & Roasted Pepper, Spicy Crack Corn,
Lemon Artichoke Parmesan, Roasted Garlic Hummus, Edamame Hummus, Babaghnuh,
Greek Yogurt Tatziki, Roasted Eggplant Sesame, Pico de Gallo, Salsa Verde, Guacamole,
Roasted Corn Salsa or Mango Salsa

Cocktail Meatball Station \$5p.p

Please choose 2:

Your choice of Buffalo Chicken, chipotle B.B.Q, sweet N sour, Swedish Or marinara

Seasonal Fresh Fruit Platter \$3p.p

Our Chef's selection of the seasons finest

Asian Chop Stick - Take Out \$10p.p

Please choose four:

Sate noodles w/ Peanut Dressing, Pork Fried Rice, Steak on a Stick, Asian snack mix
Vegetable teriyaki, ginger plum Sesame chicken, Orange flavored beef

Tapas Table \$10p.p

Chicken & Chorizo Saffron Paella, Smoked paprika salted Almonds, Manchego Cheese,
Chick Pea Salad, Marinated olives, Serrano ham, Dried Chorizo & white Anchovies

Gourmet To Go Catering

PO Box 1462, 3267 Franklin Ave, Millbrook, NY 12545
Tel: 845-677-5400 • Fax: 845-677-1259 • info@gourmettogony.com

Antipasto Display \$7p.p

Imported selection of Italian Meats served with olives, roasted peppers, Gardiner vegetables, marinated artichokes, Fresh Mozzarella, Parmesan Reggiano, Asiago, Grissini & Assorted Artesian Crusty Breads

Raw Bar (Market Price)

Littleneck Clams, Blue point Oysters, Prince Edward Island Mussels, Jumbo Gulf Shrimp, Alaskan King Crab Legs, & Florida Stone Crab Claws, Sliced Lemons, Wasabi Cocktail Sauce, Mignonette & Drawn Butter

Charcuterie Board \$10p.p

Assorted Pate, Smoked Venison & Pheasant Sausages, Smoked Salmon & Trout
Served w/ assorted mustards, Cornichon, Sliced baguettes & Mini Toasts

Mashed Potato OR Baked Potato Bar \$3p.p

Please choose from Yukon Golden whipped potatoes served in Martini Glasses or Mini Baked & sweet Potatoes Served with a Grand selection of toppings

Macaroni & Cheese Bar \$3p.p

Our Gourmet Creamy Four Cheese Mac & Cheese Served in Martini Glasses
Accompanied with Diced Ham, Bacon, Sundried Tomatoes, Crab Meat, Broccoli Florets & Pulled Chicken

Taco Bar \$7 p.p

Crispy Corn & Soft Flour Tortillas
Accompanied with Lettuce, red onions, cilantro, limes, sour cream, hot sauce & Pico De Gallo

Please choose two:

Classic Beef, Classic Chicken, Pork Carnita OR Blackened Mahi Mahi

Southern Barbecue Station \$10 p.p

Please choose three:

Pulled Pork, Smoked Chicken Wings, Baby Back Ribs,
Chopped Brisket Or Assorted Sausage

Served with Corn Bread, Buttermilk Biscuits,
Cole Slaw & assorted House Made B.B.Q Sauce

Pasta Station \$3p.p

Farfalle, Tortellini, Fusilli or Penne

Sauces: Puttanesca, Pink Vodka, Primavera, Pesto Alfredo, Creamy Garlic & marinara

Gourmet To Go Catering

PO Box 1462, 3267 Franklin Ave, Millbrook, NY 12545
Tel: 845-677-5400 • Fax. 845-677-1259 • info@gourmettogony.com

Asian Extreme \$10p.p

Please Choose Three:

Seared Ahi Tuna Sliders, Shrimp Tempura, Sesame Calamari Salad, Sesame Sea Weed Salad,& Shrimp Pot Stickers, Edamame Pot Stickers, Chicken & Lemon Grass Pot Stickers
OR California Rolls

Slider Station \$8p.p

Please choose three:

Kobe Beef, Teriyaki Turkey, Pulled Pork, Crab Cake,
Seared Ahi Tuna, Portobello OR Salmon Cake

NY State of Mind \$7p.p

Chef Carved Corned Beef Brisket & Plate Pastrami Served with
Cocktail Rye & Pumpernickel, Assorted Pickles, Mustards & Cole Slaw

Greek Islands \$10 p.p

Grilled Butterflied Leg Of Lamb, Grape Leaves, Pita Bread, Yogurt Tatziki Sauce,
Eggplant Sesame Dip, Marinated Feta Cheese, Assorted Olives & Zucchini- Feta Fritters

Carving Station \$8p.p

Choose from Leg Of Lamb, Salmon En Croute, Stuffed Loin Of Pork, Maple Glazed Ham,
Organic Whole Turkey, Porcini Crusted Tenderloin Of Beef served with cocktail Dinner
Rolls and Appropriate sauces

Gourmet To Go Catering

PO Box 1462, 3267 Franklin Ave, Millbrook, NY 12545
Tel: 845-677-5400 • Fax: 845-677-1259 • info@gourmettogony.com

Plated Salads

Please choose one

Arugala, Hazel Nuts, Golden Raisins and Preserved Lemon Vinaigrette

Field Greens, Julienne Apples, Crispy Pancetta, Goat Cheese and Whole Grain Mustard & Maple Dressing

Farm House Stilton, Roasted Beets, Toasted Walnuts, Field Greens and Blood Orange Vinaigrette

Baby Spinach, Goat Cheese, Double Smoked Apple Wood Bacon, Raspberry Poppy Seed Vinaigrette

Mediterranean - Featuring Chiffonade Romaine Hearts, Crumbled Feta, Fresh Dill, Cucumbers, and Scallions Tossed w/ Cabernet Vinaigrette

Frisée, Dried Cranberries, Bermuda Onions, Orange Segments, Toasted Pecans w/ Dried Cherry White Balsamic Vinaigrette

Baby Arugala, local Goat Cheese, Focaccia Croutons and Shaved Red Onions w/ Tupelo Honey White Balsamic Vinaigrette

Red Leaf with Goat Cheese, Candied Walnuts, Strawberries, Mandarin Oranges, and White Cherry Balsamic Vinaigrette

Kale Caesar Salad -Parmesan Crisp & Lemon Zest

Caesar Stack – Parmesan Crisp & Lemon Zest

Green Leaf, Caramelized Apples, Gorgonzola, Candied Pecans w/ Maple Balsamic Vinaigrette

Pasta Course in Lieu of Salad

Alfredo • Pesto • Marinara • Arrabiatta • Ala Vodka
Roasted Garlic Gorgonzola Cream • Primavera • Garlic & Oil

Additional Courses

Supplement \$5 per person

Pumpkin OR Butternut Ravioli
in Roasted Apple Cream OR Brown Butter & Sage

Risotto

A Chefs Selection of Seasonal Ingredients

Caprese salad

Heirloom Tomatoes, Local Mozzarella,
Aged Balsamic Reduction & Basil Oil

Baked Brie in Puff Pastry

w/Fig Jam, Poached pears, & Arugala Salad

Maryland Crab Cake

Roasted Corn Salsa, Spicy Slaw & Herb Remoulade

Crab Claw Cocktail Martini

With Bloody Mary Cocktail Sauce

Jumbo Shrimp Cocktail Martini

Yucatan Lump Crab Meat Cocktail

In a Spicy Lime-Cilantro Cocktail Sauce

Anti Pasto

Prosciutto, Sopressata, Olives, Artichoke, roasted Peppers & Sesame Bread Sticks

Locale Cheese Plate & Pate

Gourmet To Go Catering

PO Box 1462, 3267 Franklin Ave, Millbrook, NY 12545
Tel: 845-677-5400 • Fax: 845-677-1259 • info@gourmettogony.com

Entrée selections

Please choose two-three selections

Pan Seared Frenched Chicken Breast

Herbs de Provence with Roasted Pepper Coulis
Mediterranean Rubbed with Plum Tomato Mojo
Pan Roasted with Local Apples & Cider Jus

Stuffed Frenched Chicken Breast

Sage, Sausage, and Wild Mushroom
Crabmeat and Artichoke
Fresh Mozzarella Stuffed, Prosciutto Wrapped with Balsamic
Stuffed with Wild Rice and Brie with Chambord Raspberry Sauce
Spinach and Goat Cheese Florentine Stuffed with Roasted Garlic
Lemon Thyme Scented
Hoisen Grilled with Pan Asian Slaw

Lamb Osso Bucco

Braised w/ Fennel, Shallot & Sambuca
Shiraz Wine Braised,
Curried Braised over Turmeric, Almond & Date Pilaf

Seafood

Bronzino, Salmon Tilapia, Cod Loin,
Dorado (Mahi mahi) Tuna served Med Rare
Chilean Sea Bass Supplement \$13 per person

Chef Choice Applications for your seafood

Herbs De Provence w/ Red Pepper Coulis
Wellington with a Dill Hollandaise
Chili Ginger Glazed
Simply grilled w/ seasonal Salas
Oven Roasted, Frizzled Onions & Vanilla Burre Blanc
Coconut crusted w/ spicy green curry sauce
Ancho Chili Rubbed w/ Avocado salsa Verde
Simply Grilled with seasonal Salsa
Curry Rubbed - Toasted Cous Cous Salad & Spicy Cucumber Raiatea
Sesame Crusted w/Pineapple Ginger Marmalade, Asian Black Rice & Sweet Plantains

Beef

Filet Mignon

Supplement \$13 per person
Individual Filet Mignon w/ Roasted Shallot Red Wine Demi
Garlic Confit and herb Crusted Roasted Tenderloin
Peppercorn Crusted w/ Brandy Demi-Glace
Porcini Crusted w/ Bordelaise Mushroom Sauce

Sirloin

Red Wine Marinated Individual Shell Steak
Rosemary Crusted Roasted Sirloin

Short Ribs (Boneless)

Red Wine Braised
Hoisen and Makers Mark Braised
Guinness Stout Braised

Hanging Tenders & Flanks

Primarily Grilled and Served with Assorted Sauces

Vegetarian Options

Stone Ground Charred Jalapeno Grits with BBQ Tofu and Pickled Red Onions with Cilantro
Lime Chipotle Mustard Grilled Tofu with Crispy Onion Straws
Quinoa Falafel Napoleon, Ratatouille Vegetable & Tatziki Sauce
Black Eyed Pea Cakes with Smoked Tomato and Roasted Corn Salsa with Chipotle "Aioli"
Roasted Vegetable Wellington w/ Roasted Pepper Coulis
Roasted Corn & Black Bean Cake Served with Avocado Crème, & Pico De Gallo
Stuffed tomatoes with Cumin Scented Lentils, Rice & Currants
Mediterranean Zucchini Fritters with Tabbouleh & Tatziki
Grilled Vegetable Napoleon topped with Smoked Mozzarella and aged Balsamic reduction
Stuffed Eggplant w/ Roasted Vegetables & A blanket of béchamel Sauce
Grilled Corn Arepa Cakes with a Poblano Pepper Slaw & Avocado Crème
Grilled Eggplant Rollatini with Arrabiatta Sauce
Stuffed Acorn Squash with a Fall Roasted Vegetable Ragout

Desserts

Due to the growing trend in unique wedding cakes, Gourmet to Go would be happy to recommend some local bakeries that could accommodate and deliver to your site location for you.

In lieu of a cake we will be happy to accommodate each table with a fresh fruit platter or assorted miniature pastries

Desserts Enhancements

Milk & Cookies \$5p.p

Local Hudson Valley Milk Three ways
Dutch chocolate, Strawberry & Regular served with a fine selection of house made cookies

Smores Station \$5p.p

Get your Guests to part take in this campfire classic,
Baskets of chocolate, graham crackers and skewers marshmallows

Country Viennese \$8 p.p

Assorted Fruit Pies, Gourmet Cookies, Brownies & Fresh Fruit

Grand Viennese \$15 p.p

Please Choose 5 Miniatures:
Miniature Crème Brule, Cannoli, Lemon Tarts, Chocolate Mousse Flutes, Petit Fours, Cake Pops, Assorted Cup Cakes, Miniature Assorted Cheese Cakes, Cream Puffs, Éclairs, Assorted Biscotti, Chocolate Tuxedo Strawberries, Fresh Fruit Display

Choose 6 Layer Cakes:

Fresh Fruit Tarts, Raspberry Almond Tort, Chocolate Mousse, Flourless Chocolate, Salted Carmel Peanut Butter, Lemon Coconut, Chocolate Layer, Various Pies, Carrot Cake, Various Cheese Cake, Red Velvet, Strawberry Short Cake

Ice Cream Bar \$5p.p

Choose From Chocolate, Vanilla or Strawberry
Enhanced with , Sprinkles, Cherries, Whipped Cream, Chocolate Chips, Raspberry, Chocolate & Caramel Sauces

Beverage Mixer Package \$6 p.p

Assorted Soda, Seltzer, Tonic, Fruit Juices, Sour Mix, Bar Garnish and Ice