

# GOURMET GROCER CATERING

4715 RAINBOW BOULEVARD, SHAWNEE MISSION, KS 66205  
(913)381-7999 / [www.thegourmet-grocer.com](http://www.thegourmet-grocer.com)

## HORS D' OEUVRES

PRICED PER DOZEN, \* TO BE SERVED HOT

- \***STUFFED NEW POTATOES:** Twice-baked with Sour Cream, Swiss Cheese & Chives, **\$19.00**
- \***CRAB RANGOON:** Mini Won Ton Stuffed with Crab Meat, Cream Cheese & Sherry, **\$19.00**
- \***SPRING ROLLS:** Egg Rolls stuffed with Shrimp & Oriental Vegetables. Sweet & Sour Sauce on the side, **\$19.00**
- \***STUFFED MUSHROOMS:** Stuffed with a Spinach or Sausage Breadcrumbs Stuffing, **\$19.00**
- \***MINI QUICHE:** Bite-Sized with Spinach or Bacon, **\$19.00**
- \***SWEDISH MEATBALLS:** **\$19.00** per pound (20 per pound)
- NICOISE CHEESE TARTS:** Quiche Square topped with a Nicoise Olive, Sun-dried Tomato, **\$19.00**
- SHRIMP OR CRAB PUFF:** Mini Cream Puff stuffed with a Shrimp or Crab Salad, **\$19.00**
- GOURGÈRE PUFF:** Mini Cream Puff stuffed with a Cream Cheese/Olive/Nut Spread, **\$19.00**
- MINI LAVOSH:** Mini Pinwheels of Lavosh Cracker Bread filled with Ham, Turkey & Cheeses (All Vegetarian available), **\$19.00**
- FOCCACIA SANDWICHES:** Focaccia Flat-Bread stuffed with Italian Meats & Cheeses & garnished with a Red Pepper Spread, **\$19.00**
- ORANGE MUFFINS:** Slightly Sweet Mini Orange Muffin stuffed with Smoked Turkey & Honey Mustard, **\$19.00**
- BLACK FOREST BISCUITS:** Herb Cheese Biscuit stuffed with Black Forest Ham & a Dijon Mustard, **\$19.00**
- CHEESEBURGER SLIDERS:** **\$19.00**
- MINI TACO'S:** Beef, Chicken or Vegetarian **\$19.00**
- SHRIMP & PINEAPPLE SKEWERS:** **\$22.00**
- TENDERLOIN BRUCHETTA:** French Bread slices with Herb Butter & Smoked Tenderloin. Topped with Roasted Red Pepper Spread or Horseradish Sauce, **\$22.00**
- SHRIMP WRAPPED WITH SNOW PEAS:** Marinated in Lime Vinaigrette, Cocktail Sauce, **\$22.00**

## CONTINENTAL BREAKFAST

PER PERSON PRICE, 8 PERSON MINIMUM

- Assortment of Pastries including Coffeecakes, Danish, Muffins, Bagels & Cream Cheese, Sliced Fresh Seasonal Fruit, Juice or Coffee, **\$5.00**
- Above with selection of Quiche (Lorraine or Spinach), or Sausage Egg Casserole, **\$7.00**

## BOX LUNCHES

- STANDARD:** Sandwich of Choice, Bag of Chips, Cookie or Dessert Bar, **\$7.95**
- DELUXE:** Sandwich of Choice, Pasta or Green Salad, Cookie or Dessert Bar, **\$8.50**
- EXECUTIVE:** Sandwich of Choice, Pasta & Green or Fruit Salad, Cookie or Dessert Bar, **\$9.50**
- LOW-CARBOHYDRATE:** Tossed Greens with Grilled Chicken or Smoked Turkey, Cheese & Dressing, Vegetable Salad, Sliced Fresh Fruit, **\$8.50** (Zone-friendly diet plan)
- BUDGET BOX:** 1/2 Sandwich (our sandwiches tend to be large), Pasta or Green and Cookie or Dessert Bar, **\$5.50**
- SANDWICHES INCLUDE:**  
Sliced Smoked Turkey, Roast Beef, Grilled Chicken, Baked Ham, Tarragon Chicken Salad; Swiss or Cheddar; Lettuce & Tomato; Mustard & Mayo on the Side; Sourdough or Whole Wheat Bread or Croissant  
\*Vegetarian Sandwich is available  
\*New: Turkey & Avocado Wrap with Lettuce, Tomato, Cheese & Pesto Aioli
- SALADS INCLUDE:**  
Greek Spinach Pasta, Sliced Fresh Fruit, Green Salad, Rosie's Potato Salad, and Marinated Vegetables
- DESSERTS INCLUDE:**  
Brownies, Beach Bars, Raspberry Bars, Lemon Bars, Chocolate Peanut Butter Oatmeal Bars, Chocolate Chip Cookies, Peanut Butter Cookies, Oatmeal Raisin Cookies
- BEVERAGES AVAILABLE:**  
Canned Soda's **\$1.00** Mineral Water **\$1.25**  
Arizona Tea by the gallon **\$8.00**
- ALL BOX LUNCHES INCLUDE A NAPKIN, FORK & KNIFE**

## CORPORATE LUNCHES

PER PERSON PRICE, 8 PERSON MINIMUM

### LASAGNA BUFFET

Choice of Beef, Chicken & Spinach or Vegetarian Lasagna, Green Salad, Garlic Bread

**\$8.50, \$9.50 with Dessert**

### CHICKEN CASSEROLE BUFFET

Choice of Chicken Veronique, Chicken Shrimp & Artichoke, Szechwan Peanut Chicken, or King Ranch Casserole, Green Salad, Rolls & Butter

**\$8.50, \$9.50 with Dessert**

### BAKED POTATO BAR

Idaho Bakers with Grilled Chicken, Bacon, Broccoli, Grated Cheddar, Sour Cream, Salsa, Green Salad, Rolls & Butter, **\$8.50, \$9.50 with Dessert**

### TACO/FAJITA BAR

Grilled Chicken or Seasoned Beef, Lettuce, Tomatoes, Salsa, Black Bean Relish, Refried Beans & Spanish Rice, Taco Shells or Flour Tortilla's, **\$8.50, \$9.50 with Dessert**

### BEEF CASSEROLE BUFFET

Beef Stroganoff or Beef Bourgonion, Noodles or Rice, Green Salad, Rolls & Butter, **\$9.50, \$10.50 with Desserts**

### STUFFED CHICKEN THOMAS BUFFET

Boneless Chicken Breast stuffed with Spinach & Cheeses, rolled in Breadcrumbs & Sautéed over Wild Rice Pilaf, Green Salad, Rolls & Butter, **\$9.50, \$10.50 with Dessert**

### STUFFED CHICKEN JOSEPH BUFFET

Boneless Chicken Breast Stuffed with Blue, Swiss & Cream Cheese, rolled in Breadcrumbs & Sautéed over Wild Rice Pilaf, Green Salad, Rolls & Butter, **\$9.50, \$10.50 with Dessert**

### HALF STUFFED CHICKEN BUFFET

Half of the Stuffed Chicken Thomas or Joseph (these are quite filling so half a serving can easily be enough), Sautéed over Wild Rice Pilaf, Green Salad, Rolls & Butter, **\$7.50, \$8.50 with Dessert**

Salad Choices include Caesar Salad, Lisa's Artichoke Salad, Tossed Green Salad, Spinach Salad with Poppy Seed Dressing

## LIGHTER LUNCHES

PER PERSON PRICE, 8 PERSON MINIMUM

### SALAD TRIO

Choice of three Salads to include one Meat Salad (Chicken Tarragon, Grilled Chicken Caesar, Oriental Chicken Salad, Classic Chef Salad); Pasta/Grain Salad (Greek Spinach Pasta, Oriental Pasta, Curried Rice); Green/Vegetable/Fruit Salad (Tossed Green, Caesar, Lisa's Artichoke, Green Beans & Feta, Sliced Fresh Fruit), Rolls & Butter, **\$8.50, \$9.50 with Dessert**

### SOUP & SALAD BUFFET

Choice of Steak Soup, Beer Cheese, Hungarian Hangover, Black Bean Chile, Chicken Noodle Soup, Green Salad, Rolls & Butter, **\$7.50, \$8.50 with Dessert**

### QUICHE LORRAINE OR SPINACH QUICHE

Salad, Rolls & Butter, **\$8.00, \$9.00 with Dessert**

### GRILLED LEMON CHICKEN BREASTS

over Wild Rice Pilaf, Green Salad, Rolls & Butter, **\$8.50, \$9.50 with Dessert**

## GOURMET PIZZAS

### GRILLED CHICKEN PIZZA

Topped with Grilled Chicken, Roasted Red Peppers, Feta Cheese and Pesto Sauce, **\$19.00**

### VEGETARIAN PIZZA

Topped with Marinara Sauce, Mozzarella and Seasonal Vegetables such as: Asparagus, Spinach, Peppers and Broccoli, **\$19.00**

### MEAT LOVERS PIZZA

Topped with Marinara Sauce, Mozzarella, Chunks of Italian Sausage and Pepperoni, **\$19.00**

## DIPS & PLATTERS

**DECORATED OR BAKED BRIE:** Topped with Raspberry Jam & seasonal decorations or Brioche Dough, 1 kilo **\$35.00** 2 kilo **\$60.00**

**SPINACH ARTICHOKE DIP:** **\$18.50/Quart**

**HUMMUS:** **\$18.50/Quart**

**ROASTED & RAW VEGETABLE PLATTER:** Seasonal Vegetables blanched or seasoned & roasted or left raw, 12" **\$27.50**; 16" **\$39.00**; 18" **\$57.00**

**FRESH FRUIT PLATTER:** Seasonal Fruits, 12" **\$27.50**; 16" **\$39.00**; 18" **\$57.00**

**SPECIALTY ENTREES  
AND SIDE DISHES**

ALL CASSEROLES SERVE 8 TO 10

**CHICKEN JOSEPH**

Boneless Chicken Breast stuffed with Blue, Swiss & Cream Cheeses, rolled in Bread Crumbs and sautéed, \$7.50 each

**CHICKEN THOMAS**

Boneless Chicken Breast stuffed with Spinach & Cheeses, rolled in Bread Crumbs and sautéed, \$7.50 each

**THAI SESAME GRILLED SALMON**

Fillet of Salmon, skinned & boneless, marinated in a Sesame-Soy-Ginger Marinade and grilled, \$7.50 each

**QUICHES**

Choice of Lorraine, Spinach, Vegetable or Savory Chicken. Traditionally prepared, \$16.00 each

**TWICE BAKED POTATOES ROMANOFF**

Twice baked and stuffed with a blend of Sour Cream, Swiss Cheese and Chives. \$3.25 individual; \$25.50 Casserole

**BEEF BOURGONION**

Cubes of Sirloin Steak, Sautéed with Onions, Bacon, Mushrooms & Carrots; baked with Red Wine & stock for hours until tender, \$44.50 Casserole

**BEEF STROGANOFF**

Cubes of Sirloin Steak, Sautéed with Onions and Mushrooms; baked with Sour Cream, Dill and stock for hours until tender, \$44.50 Casserole

**CHICKEN VERONIQUE**

Boneless Chicken Breast Sautéed with Scallion, New Potato, Mushrooms & Ham, Served with a White Wine Cream Sauce & Seedless Grapes, \$34.00 Casserole

**CHICKEN SHRIMP & ARTICHOKE**

Boneless Chicken Breast Sautéed with Celery & Onion in a light White Wine Curry Sauce, \$34.00 Casserole

**KING RANCH CASSEROLE**

Tex-Mex dish with Chicken Chile's, Onions, Mushroom & Pimento with Tomatoes & Sour Cream over Tortilla Chips, \$34.00 Casserole

**SZECHWAN PEANUT CHICKEN**

Chicken Breast in a stir-fry medley of vegetables in a spicy Sweet & Sour Peanut Sauce, \$34.00 Casserole

**FRENCH ROAST BEEF**

Round or Brisket of Beef, marinated in French Herbs & Carrots & Celery. Slowly roasted for hours until fork tender. Served sliced with au jus, \$44.50 Casserole

**SPECIAL EVENTS**

**BRUNCH BUFFET**

Selection of Quiche (Lorraine or Spinach), or Sausage Egg Casserole, Assortment of Pastries including Coffeecakes, Danish, Muffins, Bagels & Cream Cheese, Sliced Fresh Seasonal Fruit, Juice or Coffee, \$7.50 per person

**HEAVY H'ORDEORVE BUFFET**

Thai Sesame Grilled Chicken Skewers, Fruit & Cheese Skewers, Nicoise Cheese Tarts, Swedish Meatballs, Roasted & Raw Vegetable Tray, Spring Rolls & Sweet & Sour Sauce, Spinach & Artichoke Dip & Chips, Orange Muffins with Smoked Turkey & Honey Mustard, Iced Tea & Coffee, \$12.95 per person

**CASUAL BUFFET**

Cheeseburger Sliders, Mini Taco's, Chicken & Cheese Quesadilla's, Tacquito's, Assorted Salsa's & Chips, Chile Con Queso, Guacamole "live" Bar \$11.95 per person

**PASTA DINNER BUFFET**

Caesar Salad, Meatballs & Marinara over Tortellini, Grilled Chicken Alfredo with Roasted Red Peppers, Pasta Prima Vera with seasonal vegetables, Rolls & butter, Iced Tea & Coffee, \$9.95 per person

**DINNER BUFFET**

to include Lisa's Artichoke Salad, French Roast Beef & Au Jus, Chicken Coq Au Vin, Garlic Mashed Potatoes, Green Beans Almondine, Rolls & Butter, Iced Tea & Coffee, \$12.95 per person

**SERVED DINNER**

Bistro Salad, Thai Sesame Grilled Salmon, Tenderloin with Mushroom Bordelaise sauce, Potatoes Romanoff, Jamie's Carrots, Rolls & Butter, Iced Tea & Coffee, \$25.50 per person

## CAKES & DESSERTS

### WEDDING CAKES

Butterscotch, Italian Cream, Carrot, Butterbrickle, Strawberry,  
Lemon Curd, Lemon Blueberry, Old Fashioned Chocolate, White  
Fillings: Raspberry Cream, Mocha, Lemon Cream  
Buttercream Icing: \$2.65 per slice  
Fondant Icing: \$3.25 per slice

### SPECIALTY CAKES

Carrot, Butterbrickle, Italian Cream, Old Fashioned Chocolate,  
Strawberry, Lemon Blueberry  
\$32.00 per cake

### OLD FASHIONED CHEESE CAKE

\$37.00 per cake

### CHOCOLATE MOUSSE TORTE

\$37.00 per cake

### DESSERT BARS & COOKIES

Brownies, Beach Bars, Raspberry Bars, Lemon Bars,  
Chocolate Peanut Butter Oatmeal Bars,  
Chocolate Chip Cookies, Peanut Butter Cookies,  
Oatmeal Raisin Cookies  
\$1.60 each

## SWEDISH SPECIALTIES

### SWEDISH MEATBALLS

\$19.00 per pound (20 per pound)

### POTATO SAUSAGE

\$8.00 per pound, 5 pound minimum (\$40.00)

### KRANSEKAKE

Norwegian Wedding Cake, 15" tall, \$75.00

### KRUMKAKA

Swedish cone filled with lemon pastry cream  
\$3.50 each, minimum order of 10

### SWEDISH SMORGASBORD

Herring, Smoked Salmon, Relishes & Cheeses,  
Pickled Beets, Sillsallad, Brown Beans, Carrot Ring with  
Creamed Peas, Dilled Cucumbers, Swedish Meatballs,  
Potato Sausage, Dilled Baby New Potatoes,  
Rice Pudding with Spritz,  
\$18.00 per person

SWEDISH, LIMPA OR SWEET RYE BREAD: \$5.00 each

## HOLIDAY MENU

LET THE GOURMET GROCER PERSONALLY HANDLE YOUR HOLIDAY  
GATHERINGS FROM START TO FINISH. NO SHOPPING, COOKING  
OR CLEANUP NECESSARY. JUST SIT BACK, RELAX AND ENJOY THE  
HOLIDAY SEASON!

### TURKEY WITH THE TRIMMINGS: 10/12 LB.

Includes 2 quarts each of Pan Gravy, Mashed Potatoes, Stuffing  
and 8 Rolls, \$47.95

### TURKEY WITH THE TRIMMINGS: 16/18 LB.

Includes 3 quarts each of Pan Gravy, Mashed Potatoes, Stuffing  
and 12 Rolls, \$66.95

### TURKEY WITH THE TRIMMINGS: 20/22 LB.

Includes 4 quarts each of Pan Gravy, Mashed Potatoes, Stuffing  
and 18 Rolls, \$95.50

### INDIVIDUAL DINNERS

Includes sliced White & Dark Turkey, Mashed Potatoes,  
Stuffing, Gravy, Vegetable, Roll, Cranberry Relish and  
slice of Pie, \$12.95 per person

**Our Turkeys are fresh and traditionally stuffed with  
Butter, Seasonings, Onions, Carrots and Celery.  
The Stuffing is traditional Sage Bread Stuffing.  
Cornbread Stuffing is available.**

### ORANGE GLAZED SWEET POTATOES

Brown Sugar, Golden Raisins, Gran Mariner, topped with  
sliced Oranges, \$12.95 per Quart

### POTATOES ROMANOFF

Twice Baked with Sour Cream Swiss Cheese & Chives,  
\$12.95 per Quart

GREEN BEANS WITH ALMONDS, \$12.95 per Quart

CRANBERRY FLUFF SALAD, \$12.95 per Quart

SHERRY CRANBERRY RELISH, \$ 5.25 per Cup

PUMPKIN OR PECAN PIE, \$9.50