

GOURMET GROCER CATERING

4715 RAINBOW BOULEVARD, SHAWNEE MISSION, KS 66205
(913)381-7999 / 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, **\$18.00**
- ***Crab Rangoon:** Mini Won Ton Stuffed with Crab Meat, Cream Cheese & Sherry, **\$18.00**
- ***Spring Rolls:** Egg Rolls stuffed with Shrimp & Oriental Vegetables. Sweet & Sour Sauce on the side, **\$18.00**
- ***Stuffed Mushrooms:** Stuffed with a Spinach or Sausage Breadcrumbs Stuffing, **\$18.00**
- ***Mini Quiche:** Bite-Sized with Spinach or Bacon, **\$18.00**
- ***Swedish Meatballs:** **\$18.00** per pound (20 per pound)
- Nicoise Cheese Tarts:** Quiche Square topped with a Nicoise Olive, Sun-dried Tomato, **\$18.00**
- Shrimp or Crab Puff:** Mini Cream Puff stuffed with a Shrimp or Crab Salad, **\$18.00**
- Gougerre Puff:** Mini Cream Puff stuffed with a Cream Cheese/Olive/Nut Spread, **\$18.00**
- Mini Lavosh:** Mini Pinwheels of Lavosh Cracker Bread filled with Ham, Turkey & Cheeses (All Vegetarian available), **\$18.00**
- Focaccia Sandwiches:** Focaccia Flat-Bread stuffed with Italian Meats & Cheeses & garnished with a Red Pepper Spread, **\$18.00**
- Orange Muffins:** Slightly Sweet Mini Orange Muffin stuffed with Smoked Turkey & Honey Mustard, **\$18.00**
- Black Forest Biscuits:** Herb Cheese Biscuit stuffed with Black Forest Ham & a Dijon Mustard, **\$18.00**
- Cheeseburger Sliders:** **\$18.00**
- Mini Taco's:** Beef, Chicken or Vegetarian **\$18.00**
- Shrimp & Pineapple Skewers:** **\$21.00**
- Tenderloin Bruchetta:** French Bread slices with Herb Butter & Smoked Tenderloin. Topped with Roasted Red Pepper Spread or Horseradish Sauce, **\$21.00**
- Shrimp wrapped with Snow Peas:** Marinated in Lime Vinaigrette, Cocktail Sauce, **\$21.00**

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, **\$4.65**
- Above with selection of Quiche (Lorraine or Spinach), or Sausage Egg Casserole, **\$6.65**

BOX LUNCHES

STANDARD: Sandwich of Choice, Bag of Chips, Cookie or Dessert Bar, **\$7.50**

DELUXE: Sandwich of Choice, Pasta or Green Salad, Cookie or Dessert Bar, **\$7.95**

EXECUTIVE: Sandwich of Choice, Pasta & Green or Fruit Salad, Cookie or Dessert Bar, **\$8.95**

LOW-CARBOHYDRATE: Tossed Greens with Grilled Chicken or Smoked Turkey, Cheese & Dressing, Vegetable Salad, Sliced Fresh Fruit, **\$7.95** (Zone-friendly diet plan)

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 & Avacado 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 **\$0.75** Mineral Water **\$1.00**
Arizona Tea by the gallon **\$7.50**

ALL BOX LUNCHES INCLUDE A NAPKIN, FORK & KNIFE

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: \$17.40/Quart

HUMMUS: \$17.40/Quart

ROASTED & RAW VEGETABLE PLATTER: Seasonal Vegetables blanched or seasoned & roasted or left raw,
12" \$25.95; 16" \$36.95; 18" \$53.95

FRESH FRUIT PLATTER: Seasonal Fruits,
12" \$25.95; 16" \$36.95; 18" \$53.95

CORPORATE LUNCHES

PER PERSON PRICE, 8 PERSON MINIMUM

LASAGNA BUFFET

Choice of Beef, Chicken & Spinach or Vegetarian Lasagna, Green Salad, Garlic Bread
\$7.95, \$8.95 with Dessert

CHICKEN CASSEROLE BUFFET

Choice of Chicken Veronique, Chicken Shrimp & Artichoke, Szechwan Peanut Chicken, or King Ranch Casserole, Green Salad, Rolls & Butter
\$7.95, \$8.95 with Dessert

BAKED POTATO BAR

Idaho Bakers with Grilled Chicken, Bacon, Broccoli, Grated Cheddar, Sour Cream, Salsa, Green Salad, Rolls & Butter, \$7.95, \$8.95 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, \$7.95, \$8.95 with Dessert

BEEF CASSEROLE BUFFET

Beef Stroganoff or Beef Bourgonion, Noodles or Rice, Green Salad, Rolls & Butter, \$8.95, \$9.95 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, \$8.95, \$9.95 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, \$8.95, \$9.95 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, \$7.95, \$8.95 with Dessert

SOUP & SALAD BUFFET

Choice of Steak Soup, Beer Cheese, Hungarian Hangover, Black Bean Chile, Chicken Noodle Soup, Green Salad, Rolls & Butter, \$6.95, \$7.95 with Dessert

QUICHE LORRAINE OR SPINACH QUICHE

Salad, Rolls & Butter, \$7.00, \$8.00 with Dessert

GRILLED LEMON CHICKEN BREASTS

over Wild Rice Pilaf, Green Salad, Rolls & Butter,
\$7.95, \$8.95 with Dessert

GOURMET PIZZAS

GRILLED CHICKEN PIZZA

Topped with Grilled Chicken, Roasted Red Peppers, Feta Cheese and Pesto Sauce, \$17.95

VEGETARIAN PIZZA

Topped with Marinara Sauce, Mozzarella and Seasonal Vegetables such as: Asparagus, Spinach, Peppers and Broccoli, \$17.95

MEAT LOVERS PIZZA

Topped with Marinara Sauce, Mozzarella, Chunks of Italian Sausage and Pepperoni, \$17.95

**SPECIALTY ENTRESS
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, \$6.95 each

CHICKEN THOMAS

Boneless Chicken Breast stuffed with Spinach & Cheeses, rolled in Bread Crumbs and sautéed, \$6.95 each

THAI SESAME GRILLED SALMON

Fillet of Salmon, skinned & boneless, marinated in a Sesame-Soy-Ginger Marinade and grilled, \$5.95 each

QUICHES

Choice of Lorraine, Spinach, Vegetable or Savory Chicken. Traditionally prepared, \$15.00 each

TWICE BAKED POTATOES ROMANOFF

Twice baked and stuffed with a blend of Sour Cream, Swiss Cheese and Chives. \$2.95 individual; \$24.00 Casserole

BEEF BOURGONION

Cubes of Sirloin Steak, Sautéed with Onions, Bacon, Mushrooms & Carrots; baked with Red Wine & stock for hours until tender, \$42.00 Casserole

BEEF STROGANOFF

Cubes of Sirloin Steak, Sautéed with Onions and Mushrooms; baked with Sour Cream, Dill and stock for hours until tender, \$42.00 Casserole

CHICKEN VERONIQUE

Boneless Chicken Breast Sautéed with Scallion, New Potato, Mushrooms & Ham, Served with a White Wine Cream Sauce & Seedless Grapes, \$32.00 Casserole

CHICKEN SHRIMP & ARTICHOKE

Boneless Chicken Breast Sautéed with Celery & Onion in a light White Wine Curry Sauce, \$32.00 Casserole

KING RANCH CASSEROLE

Tex-Mex dish with Chicken Chile's, Onions, Mushroom & Pimento with Tomatoes & Sour Cream over Tortilla Chips, \$32.00 Casserole

SZECHWAN PEANUT CHICKEN

Chicken Breast in a stir-fry medley of vegetables in a spicy Sweet & Sour Peanut Sauce, \$32.00 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, \$42.00 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, \$6.65 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, \$11.95 per person

CASUAL BUFFET

Cheeseburger Sliders, Mini Taco's, Chicken & Cheese Quesidilla's, Tacquito's, Assorted Salsa's & Chips, Chile Con Queso, Guacamole "live" Bar \$10.95 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, \$8.95 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, \$11.95 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, \$23.95 per person

CAKES & DESSERTS

WEDDING CAKES

Butterscotch, Italian Cream, Carrot, Butterbrickle, Strawberry,
Lemon Curd, Lemon Blueberry, Old Fashioned Chocolate
Buttercream Icing: \$2.50 per slice
Fondant Icing: \$2.95 per slice

SPECIALTY CAKES

Carrot, Butterbrickle, Italian Cream, Old Fashioned Chocolate,
Strawberry, Lemon Blueberry
\$30.00 per cake

OLD FASHIONED CHEESE CAKE

\$35.00 per cake

CHOCOLATE MOUSSE TORTE

\$35.00 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
\$1.25 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, \$44.95

TURKEY WITH THE TRIMMINGS: 16/18 LB.

Includes 3 quarts each of Pan Gravy, Mashed Potatoes, Stuffing
and 12 Rolls, \$62.95

TURKEY WITH THE TRIMMINGS: 20/22 LB.

Includes 4 quarts each of Pan Gravy, Mashed Potatoes, Stuffing
and 18 Rolls, \$89.95

INDIVIDUAL DINNERS

Includes sliced White & Dark Turkey, Mashed Potatoes,
Stuffing, Gravy, Vegetable, Roll, Cranberry Relish and
slice of Pie, \$11.95 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, \$11.95 per Quart

POTATOES ROMANOFF

Twice Baked with Sour Cream Swiss Cheese & Chives,
\$11.95 per Quart

GREEN BEANS WITH ALMONDS, \$11.95 per Quart

CRANBERRY FLUFF SALAD, \$11.95 per Quart

SHERRY CRANBERRY RELISH, \$ 4.95 per Cup

PUMPKIN OR PECAN PIE, \$8.95