

*Effortless Entertaining
& Working Lunches*



Welcome to The Casual Gourmet

At The Casual Gourmet, we know each event is different.

Whether your event is an intimate gathering of friends, an in-office business breakfast or a gala for 300, we have a menu to suit the occasion.

With 30 years of experience planning events of all kinds, we recognize that while some events require full-service catering, others do not.

We are pleased to present this menu that offers time-saving solutions for your next pick-up, delivery or corporate event.

Designed with the same pride in taste, design and service that has made us Cape Cod's foremost caterer, this extensive selection of unique sandwiches, flavorful entrees, delectable desserts, mouthwatering hors d'oeuvres and delicious breakfast items will satisfy any appetite, whether at home or in the office.

While we believe these menus will suit many occasions, they don't reflect the full range of the Casual Gourmet's culinary capabilities. Our knowledgeable and professional staff is happy to create a custom menu to best suit your taste and your budget, whether you want to supplement what you're already serving or need us to plan the entire event.

Want to experience our award-winning taste, design & service?

Let's get you started!

hors d'oeuvres

50 piece trays

Serving size?

afternoon cocktail hour
(2-4 hours)
we suggest 8 to 14 hors d'oeuvres per guest

pre-dinner hors d'oeuvres
(1-2 hours)
we suggest 4 to 8 hors d'oeuvres per guest

margarita shrimp	\$180.00
extra large shrimp with cocktail sauce	\$195.00
scallops & bacon with maple cream	\$180.00
mini crab cakes with chili aioli	\$195.00
mini lobster rolls	market price
lobster, corn & bacon quesadilla	\$200.00
spicy jalapeno Philly-cheese steak slider	\$180.00
pork belly & mango skewers with hoisin glaze	\$180.00
crispy coconut chicken with honey-lime sauce	\$170.00
lemongrass, chicken, mango & mint spring rolls	\$190.00
truffled mac 'n' cheese tartlets	\$170.00
asparagus & fontina toasts with arugula pesto	\$170.00
wontons with raspberry & brie	\$170.00
tomato, basil & mozzarella crostini	\$170.00
spicy thai summer roll with mango dipping sauce	\$190.00
tenderloin & brie mini sliders with pear chutney	\$200.00
warmed goat cheese toast with rosemary, honey, walnuts	\$170.00
deviled egg sampler	\$170.00



10 person minimum on all orders. All deliveries are subject to a delivery charge.
We request at least two day's notice (longer during busy times). Lead times may vary for desserts.

reception platters

baked brie

glazed with seasonal fruits and served with a basket of assorted flatbreads

\$85 – serves 20-25 guests

charcuterie

caved aged cheddar, sliced Italian provolone, gorgonzola cheese wedges, prosciutto di parma, salami soppressata, sweet capicola ham, fresh figs (in season) paired with grapes, berries, candied pecans, assorted dried fruits to include dates and apricots, housemade strawberry balsamic jam, assorted sliced breads, grissini and crackers

\$275 – serves 20-25 guests

\$475 – serves 50 guests

spicy avocado pâté

avocado, lemon and cream cheese combine into a creamy pâté garnished with chopped tomatoes, black olives and onions served with tri-color corn chips

\$95 – serves 20-25 guests

\$175 – serves 50+ guests

moroccan meze

hummus, tabbouleh, tzatziki, a medley of olives, cheese, peppers, pita chips and lavash

\$95 – serves 20-25 guests

\$175 – serves 50+ guests

savory cheese cake

goat cheese with sundried tomato and pesto baked into an irresistible cake – served with wafers and lavash

\$95 – serves 20-25 guests

\$175 – serves 40-50 guests

jerk chicken torte

layers of goat cheese, chicken and jerk seasonings – served with french bread & cocktail rounds

\$95 – serves 20-25 guests

\$175 – serves 40-50 guests

cranberry torta

double cream cheese torte with bleu cheese, cranberries & walnuts – garnished with french bread and crackers

\$95 – serves 20-25 guests

\$175 – serves 50+ guests

premium crudité platter

baby carrots, celery hearts, red & yellow peppers, sugar snap peas, button mushrooms and radishes served with pita toasts, breadsticks, spinach-garlic dip and roasted red pepper dip

\$90 – serves 20-25 guests

\$165 – serves 50+ guests

bleu cheese & fig torta

with Grilled Rosemary Focaccia

\$95 – serves 20-25 guests

\$175 – serves 50+ guests

cheese sampler

a selection of imported and domestic cheeses artfully displayed and garnished with fresh fruit and assorted crackers

\$105 – serves 20-25 guests

\$225 – serves 50+ guests

fresh fruit display

an abundant selection of seasonal fruit bountifully displayed

\$75 – serves 15 guests

\$125 – serves 30 guests

cocktail fruit skewers

seasonal fruits offered with citrus yogurt with dipping sauce

\$3.75 each

desserts

assortment of fancy finger desserts

such as, rocky road fudge bars, lemon loves, cherry squares, cheesecake squares & seasonal bars

\$27.95 per dozen

assorted cookies

chocolate chip, sugar, everything and oatmeal raisin

\$17.95 per dozen

cupcakes

yellow or chocolate cupcakes decorated to you liking

\$4.95 each

tiramisu cannoli cake

white cake infused with kahlua espresso, layered with tiramisu cannoli filling and topped with fresh whipped cream, toasted almonds and chocolate shavings.

\$57.95 – 8" cake

flourless chocolate torte

single layer flourless chocolate tortewith salted caramel and toasted pecans

\$52.95 – 8" torte serves 8-12 guests

strawberry shortcake cake

yellow or chocolate cake filled with strawberries and whipped cream and iced with whipped cream with chocolate covered strawberries on top

\$57.95 – 8" cake serves 8-10 guests

(available in other sizes)

chocolate covered strawberries

(2 doz minimum)

\$2.95 each

whoopie pies

chocolate, carrot or red velvet

\$4.95 each

petite dessert buffet

an assortment of divine, right-sized sweet things - ready to walk away!

salted caramel decadence, chocolate covered strawberries, whoopie pies, fudge bombs, sweet explosions, raspberry & chocolate cheesecake diamonds & coconut macaroons

\$37.95 per dozen

gourmet cupcakes

(1 doz min. order per flavor)

\$4.50 each

strawberry delight

strawberry cake with a strawberry buttercream frosting

banana pudding – banana cake made with crumbled vanilla wafer cookies and topped with banana cream cheese frosting and a vanilla wafer

peanut butter cup – chocolate cake with chunks of peanut butter cups baked inside and topped with peanut butter icing and a miniature peanut butter cup

red velvet – traditional southern red velvet cake with vanilla cream cheese frosting

german chocolate – dense chocolate cake with german chocolate filling and frosting

chocolate mint – chocolate cake baked with chocolate chips and covered with mint butter cream icing and chocolate chips

white raspberry – raspberry cake baked with white chocolate chips and topped with a sweet raspberry icing

white almond – white almond cake with vanilla buttercream and white chocolate crunchies

specialty cakes

We specialize in all occasion cakes for all of your needs from a 6" birthday cake to a four-tier wedding cake. Call to speak to one of our sales associates to discuss our options.

assorted pies

9" pies available in many varieties lemon angel, chocolate angel, blueberry, apple, bourbon

pumpkin and key lime
\$19.95 - \$28.95 per pie



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a la carte

spiral ham with cranberry apple glaze

plattered and beautifully presented. served with small rolls and a variety of mustards
serves 18-25 guests for cocktails
serves 10-14 guests for dinner
\$195

whole roasted tenderloin of beef

with pepper herb crust & madeira sauce - serves 6-8 for dinner
with crusty rolls & horseradish cream
serves 12-15 for cocktails
market price

**herb roasted turkey platter**

thinly sliced house roasted turkey. beautifully plattered and served with sage mayonnaise, homemade cranberry relish & fresh baked rolls
\$150 serves 20-25 guests

selection of miniature cocktail sandwiches

Including: herb sliced sirloin, grilled chicken and roasted red pepper sandwich on focaccia bread, assorted vegetarian & meat mini-wraps
\$48 per dozen - 3 dozen minimum

assorted finger sandwiches

choice of: chicken salad, egg salad, tuna salad, ham salad or ham, roasted turkey breast or roast beef - made fresh on our home baked rolls
\$38 per dozen - 3 dozen minimum

accompaniments

we offer a full selection of side salads to finish off your menu such as caesar salad, fresh fruit salad, garden salad, asian noodle salad, green bean & potato salad and red bliss potato salad - side salads range from **\$4.95 pp - \$8.95 pp** (talk to a sales associate for availability)

favorite casseroles

medium serves 10-12
large serves 20-25

mac & cheese with a twist
home-style macaroni and cheese under a parmesan-peppercorn crust
\$50 med / \$90 large

- with chicken **\$65 med / \$110 large**
- with lobster **market price**

chicken tortellini wilfredo sautéed chicken, mushrooms, spinach & tri-color tortellini in a wine alfredo cream
\$85 med / \$150 large

escaloped potatoes
sliced potatoes layered with cheese and cream, baked until golden brown
\$50 med / \$80 large

cheese lasagna al forno
a blend of three cheeses and our zesty marinara sauce
\$70 med / \$120 large
- with vegetable **\$75 med / \$125 large**
- with meat **\$85 med / \$135 large**

chicken pot pie
light and dark meat, carrots, celery, onions topped with a unique mashed potato crust
\$70 med / \$120 large

shrimp and scallop au gratin
with buttered cracker crumbs, leeks & pearl onions
market price

wake-up call

cold

a fresh start

a daily variety of freshly baked breakfast pastries to include cinnamon twists, mini croissants, fruit danish, and breakfast breads served with butter and jam
\$7.95 pp

muffin basket

assorted giant freshly baked muffins including blueberry, coffee cake and cranberry nut
\$36 per dozen

bread basket

blueberry, cinnamon and cranberry-nut breads with cream cheese and preserves
\$5.95 pp

healthy start

fresh fruit skewer, low fat yogurt and bagel assortment with light cream cheese
\$9.95 pp

yogurt parfaits

• **cherry blossom** sour cherry compote, non-fat vanilla yogurt and fresh berries
\$6.95 pp
• **lemon/blueberry** non-fat lemon yogurt with fresh blueberries and crushed gingersnaps
\$6.95 pp

hot

hot breakfast options

medium serves 10-12 guests
large serves 20-25 guests

eggs benedict strata

crumbled english muffins, diced canadian bacon and fresh eggs baked & drizzled with homemade hollandaise
\$70 med / \$110 large

frittatas

• **vegetable:** eggs, artichoke hearts, zucchini, potatoes, tomato, fresh basil and cheese
\$80 med / \$130 large
• **meat:** eggs, sausage, mushrooms, potatoes, tomato and cheese
\$90 med / \$140 large

all american breakfast

muffins, scrambled eggs, sausage or bacon and red bliss potato home fries
\$21.95 pp

quiches

baked in a flaky pastry crust
• mushroom, spinach & fontina
• tomato, asparagus & cheddar
• roasted sweet onion, bacon gruyere,
• sausage, zucchini & mozzarella
• seafood
\$20.95 - \$29.95 serves 6 guests

breakfast add-ons

sausage links **\$4.95 pp**
bacon **\$4.95 pp**
fresh fruit **\$5.50 pp**
greek yogurts **\$4.25 each**

beverages

coffee service (reg & decaf) **\$3.50**
box of coffee (serves 8-10) **\$30 ea.**
Tropicana 10oz O.J **\$3.50 pp**
Ocean Spray 10oz Cranberry **\$3.50 pp**
Bottled Water **\$2.95 pp**



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board room lunches

sandwich buffet

- assorted sandwiches & wraps
 - cape cod chips, homemade cookies **\$12.95 pp**
 - w/one side salad from below **\$15.95 pp**
 - w/two side salads from below **\$18.95 pp**

side salad options

- caesar salad
- garden salad
- pasta primavera salad
- spicy garden slaw
- red bliss potato salad
- quinoa and cranberry salad

sandwiches

tarragon chicken salad white meat, country-style chicken with leaf lettuce and vine-ripe tomatoes on a roll

tuna dijon all white tuna with dijon mustard, cornichons, lettuce and red onion on a rustic roll

ham & swiss slice honey-cup ham, swiss cheese, lettuce and a grain mustard on a ciabatta roll



italian roast beef thinly sliced roast beef, slow roasted tomatoes, lettuce, red onion and pesto mayo

turkey cranberry panini oven roasted turkey, cranberry sauce, toasted sliced almonds, sundried cranberries, cream cheese and romaine lettuce

new roast beef with boursin rare, thinly sliced roast beef with lettuce, tomato & onion slathered with our own boursin cheese on a roll

tuscan chicken grilled chicken breast with spinach, roasted red peppers, fresh mozzarella, tomato and Italian dressing on focaccia

wraps

garden turkey wrap oven roasted turkey, english cucumber, fresh basil, cream cheese and fresh spinach in a flour tortilla

chicken caesar wrap grilled chicken, romaine lettuce, shaved parmesan cheese, croutons and a classic caesar dressing in a flour tortilla

buffalo chicken wrap grilled chicken breast, hot sauce, cheddar cheese, romaine lettuce, tomato, red onion and blue cheese dressing in a flour tortilla

grilled veggie wrap grilled veggies, balsamic salsa & goat cheese on a spinach wrap

***All Sandwiches can be in individually wrapped and boxed for an additional fee of \$2.00 per sandwich**

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thai chicken wrap grilled chicken breast, jasmine rice, ginger slaw, peanut sauce and scallions on a tomato wrap

greek wrap romaine lettuce, hummus, feta cheese, cucumbers and black olives in a spinach wrap

new curried chicken salad white meat chicken with golden raisins, shredded carrots and our own curry blend with a touch of mayonnaise on a flour tortilla

blt wrap crisp bacon, lettuce, tomato, guacamole and cream cheese on a flour tortilla

new tabbouleh salad wrap fresh tabbouleh salad with parsley, mint, feta cheese, green leaf lettuce, chick peas & cucumber on a spinach wrap

soup & salad buffet

- choose one soup and one side salad **\$19.95 pp**
- choose one soup and two side salads **\$21.95 pp**
- choose quahog chowder add **\$2.00 pp**

soups

- chicken noodle soup
- hearty vegetable soup
- greek lemon chicken soup
- tomato bisque

2-quart minimum
\$29 per quart, serves 4-5 guests

fresh quahog chowder
\$33 per quart, serves 4-5 guests

à la carte side salads

- **spinach salad** spinach leaves with bacon, bleu cheese and tomatoes with choice of dressing **\$4.95 pp**
- **market salad** mixed greens, goat cheese, toasted almonds, cucumber, dried cranberries and choice of dressing **\$4.95 pp**
- **garden salad** mixed greens, tomato, red onion, cucumber and carrots with dressing **\$4.95 pp**
- **tuscan pasta salad** farfelle, broccoli, zucchini, green beans, carrots & red peppers tossed with a light lemon dressing **\$4.95 pp**
- **cranberry & quinoa salad** with red peppers, scallions and cilantro tossed in a light balsamic dressing **\$5.50 pp**
- **summer salad** red bliss potatoes, asparagus, zucchini & sun dried tomatoes in a light lemon-herb vinaigrette **\$5.50 pp**
- **new greek orzo salad** tri-color orzo dressed with our own greek dressing, feta cheese, fresh oregano, cucumber, tomato & Kalamata olives **\$5.75 pp**

entrée salads

asian chicken salad

romaine lettuce, grilled chicken, shredded carrots, toasted almonds, sugar snap peas, mandarin oranges, european cucumbers, wonton crisps and a ginger sesame vinaigrette **\$12.95 pp**

wianno salad

fresh greens, crumbled bleu cheese, sliced pears and walnuts with a balsamic dressing **\$10.95 pp**

caprese salad

slices of red and yellow tomatoes and mozzarella cheese drizzled with aged balsamic syrup and basil oil (*available seasonally*) **\$14.95 pp**

gourmet caesar salad

romaine lettuce, shaved parmesan cheese, croutons and a classic caesar dressing **\$9.95 pp**
 - with grilled chicken **\$13.95 pp**
 - with grilled shrimp **\$16.95 pp**

cape market salad

grilled chicken, goat cheese, toasted almonds, mango, cucumber, dried cranberries and mixed greens with a sherry red wine vinaigrette **\$13.95 pp**

antipasto salad

mixed greens with proscuitto, cappicola, marinated olives, roasted peppers, provolone and mozzarella served with olive oil and balsamic vinegar **\$14.95 pp**

new salmon greek salad

pan seared salmon on a greek salad of romaine, tomato, red onion, kalamata olives, red pepper, feta cheese and toasted walnuts with a lemon-basil vinaigrette **\$18.95 pp**

shrimp salad

large shrimp, red & yellow vine-ripe tomatoes, cucumber, red peppers and scallions with a lemongrass vinaigrette **\$16.95 pp**



lite supper

pacific rim noodles with grilled chicken or shrimp

marinated and grilled chicken or shrimp on a bed of noodles with red and green peppers, asian-cut carrots, snow peas, scallions and hoisin-ginger sauce, thai vegetable slaw - with grilled chicken **\$21.95 pp**
- with grilled shrimp **\$24.95 pp**

classic meatloaf

mom's secret recipe served with mashed new potatoes, home style gravy and fresh carrots **\$18.95 pp**

stuffed portobellos

marinated grilled portobello mushrooms stuffed with a savory spinach duxelle with a touch of gorgonzola cheese lightly sauced with a sundried tomato pesto and mediterranean couscous salad **\$19.95 pp**

short ribs

braised short ribs, **Mashed** Yukon gold potatoes, carrots or green beans **\$29.95 pp**

chicken parmesan

tender pieces of chicken pan-fried with bread crumbs and topped with marinara sauce and parmesan penne pasta & caesar salad **\$22.95 pp**

harvest chicken

boneless breasts stuffed with a dried apricot, cranberry and corn bread stuffing with an orange-champagne sauce, rice pilaf, green beans **\$24.95 pp**

chicken chasseur

oven roasted chicken breast with crimini mushrooms, pancetta, white wine and fresh thyme, red bliss potatoes, marinated vegetable salad **\$24.95 pp**

grilled tenderloin

grilled tenderloin, sliced and served with plum tomatoes and asparagus spears, new potato salad with mustard & dill, crusty rolls **market price**

chicken scallopini

boneless breasts sautéed with a light sauce of lemon and herbs basmati rice pilaf & caesar salad **\$22.95 pp**

new turkey dinner

fresh roasted turkey, gravy, stuffing, mashed potato, green beans & cranberry sauce **\$25.95 pp**

grilled salmon

miso-lacquered salmon filets on a bed of japanese rice with scallions, toasted sesames & shiitake mushrooms served with ginger-teriyaki butter & honey-ginger carrots **\$29.95 pp**

maryland crab cakes

twin lump crab cakes served with old bay potato wedges and roasted sweet corn and garden salad **\$29.95 pp**



Information & Policies

ABOUT US

From humble beginnings in a tiny Centerville storefront in 1986, the Casual Gourmet stands today as Cape Cod's foremost caterer, as well as a diversified food service company with outlets across the Cape. With more than 70 years combined event experience, our professional staff will help you plan the most suitable menu for your event, be it a continental breakfast for 10 or a gala wedding for 300.

ORDERING INFORMATION

To place an order for delivery or pick-up, call 508.775.4946.

We are open Monday through Saturday from 8am to 4pm.

To serve as contract and confirmation of your order, please sign a copy of the invoice.

NOTICE

We request at least two day's notice. We will make every attempt to accommodate last minute (including same-day) orders whenever possible, but selection and availability may be limited. Special items, custom orders, and orders placed during our busiest times may require additional notice. Lead times may vary for desserts.

CANCELLATION POLICY

In the event of a cancellation, we appreciate as much notice as possible. You may cancel your drop-off or pick up order no later than 48 hours prior to the event. Orders cancelled less than 48 hours prior to the event will be charged in full, including events cancelled due to inclement weather.

MINIMUMS

All menu items are prepared and priced for a minimum of 10 guests, unless otherwise indicated.

PRESENTATION

Unless otherwise arranged, orders will be presented in oven-ready containers or on disposable platters. Rental equipment, china, chafing dishes etc. are available for an additional charge, and may require service staff.

PAYMENT

We accept VISA, MasterCard and Discover. Payment arrangements must be made prior to delivery.

Visit our website at www.thecasualgourmet.com or call 508.775.4946



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