

*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

grilled sriracha shrimp	\$245.00
extra large shrimp with cocktail sauce	\$225.00
scallops & bacon with maple cream	\$190.00
mini crab cakes with chili aioli	\$225.00
mini lobster rolls	market price
shrimp, corn & bacon quesadilla	\$200.00
spicy jalapeno Philly-cheese steak slider	\$200.00
pork belly & mango skewers with hoisin glaze	\$180.00
crispy coconut chicken with honey-lime sauce	\$180.00
thai chicken spring rolls	\$200.00
truffled mac 'n' cheese tartlets	\$180.00
asparagus & fontina toasts with arugula pesto	\$180.00
wontons with raspberry & brie	\$180.00
tomato, basil & mozzarella crostini	\$180.00
spicy thai summer roll with mango dipping sauce	\$200.00
tenderloin & brie mini sliders with pear chutney	\$200.00
warmed goat cheese toast with rosemary, honey, walnuts	\$180.00



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

**\$299** – serves 20-25 guests

**\$650** – 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

**\$105** – serves 20-25 guests

**\$190** – serves 50+ guests

### moroccan meze

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

**\$105** – serves 20-25 guests

**\$190** – serves 50+ guests

### savory cheese cake

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

**\$105** – serves 20-25 guests

**\$190** – serves 40-50 guests

### jerk chicken torte

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

**\$105** – serves 20-25 guests

**\$190** – serves 40-50 guests

### cranberry torta

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

**\$105** – serves 20-25 guests

**\$190** – 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

**\$95** – serves 20-25 guests

**\$175** – serves 50+ guests

### bleu cheese & fig torta

with Grilled Rosemary Focaccia

**\$105** – serves 20-25 guests

**\$190** – serves 50+ guests

### cheese sampler

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

**\$110** – serves 20-25 guests

**\$235** – serves 50+ guests

### fresh fruit display

an abundant selection of seasonal fruit bountifully displayed

**\$85** – serves 15 guests

**\$140** – serves 30 guests

### cocktail fruit skewers

seasonal fruits offered with citrus yogurt dipping sauce

**\$3.95 each**

## desserts

### assortment of fancy finger desserts

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

**\$32.95 per dozen**

### assorted cookies

chocolate chip, sugar, everything and oatmeal raisin

**\$19.95 per dozen**

### cupcakes

yellow or chocolate cupcakes decorated to your 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.

**\$59.95** – 8" cake

### flourless chocolate torte

single layer flourless chocolate tortewith salted caramel and toasted pecans

**\$54.95** – 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

**\$49.95 per dozen**

### gourmet cupcakes

(1 doz min. order per flavor)

**\$5.25 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

**\$26.95 - \$32.95 per pie**



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.

## 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  
\$225

**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  
\$175 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  
\$52 per dozen - 3 dozen minimum

**assorted finger sandwiches**

choice of: chicken salad, egg salad, tuna salad, ham salad or ham, roast-ed turkey breast or roast beef - made fresh on our home baked rolls  
\$42 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  
\$5.50 pp - \$9.95 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  
\$55 med / \$95 large

- with chicken \$70 med/\$115 large  
- with lobster market price

**chicken tortellini wilfredo** sautéed chicken, mushrooms, spinach & tri-color tortellini in a wine alfredo cream  
\$90 med / \$160 large

**escaloped potatoes**  
sliced potatoes layered with cheese and cream, baked until golden brown  
\$55 med / \$90 large

**cheese lasagna al forno**  
a blend of three cheeses and our zesty marinara sauce  
\$80 med / \$140 large

- with vegetable \$85 med / \$135 large  
- with meat \$95 med / \$150 large

**chicken pot pie**  
light and dark meat, carrots, celery, onions topped with a unique mashed potato crust  
\$80 med / \$130 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  
\$9.25 pp

**muffin basket**

assorted giant freshly baked muffins including blueberry, coffee cake and cranberry nut  
\$45 per dozen

**bread basket**

blueberry, cinnamon and cranberry-nut breads with cream cheese and preserves  
\$7.25 pp

**healthy start**

fresh fruit skewer, low fat yogurt and bagel assortment with light cream cheese  
\$10.95 pp

**yogurt parfaits**

**cherry blossom** sour cherry compote, non-fat vanilla yogurt and fresh berries  
\$7.50 pp

**lemon/blueberry** non-fat lemon yogurt with fresh blueberries and crushed gingersnaps  
\$7.50 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  
\$90 med / \$150 large

**frittatas**

**vegetable:** eggs, artichoke hearts, zucchini, potatoes, tomato, fresh basil and cheese  
\$90 med / \$150 large  
**meat:** eggs, sausage, mushrooms, potatoes, tomato and cheese  
\$100 med / \$160 large

**all american breakfast**

muffins, scrambled eggs, sausage or bacon and red bliss potato home fries \$24.95 pp

**quiches**

baked in a flaky pastry crust  
• mushroom, spinach & fontina  
• tomato, asparagus & cheddar  
• roasted sweet onion, bacon gruyere,  
• sausage, zucchini & mozzarella  
• seafood  
\$25.95 - \$32.95 serves 6 guests

**breakfast add-ons**

sausage links \$5.95 pp  
bacon \$5.95 pp  
fresh fruit \$5.95 pp  
greek yogurts \$4.95 each

**beverages**

coffee service (reg & decaf) \$4.50 pp  
box of coffee (serves 8-10) \$35 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  
\$14.50 pp

- w/one side salad from  
below \$17.50 pp

- w/two side salads from  
below \$19.95 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

**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 \$2.25 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 cape cod chicken** salad white meat chicken salad with walnuts and cranberries, with green leaf lettuce

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

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

## soup &amp; salad buffet

- choose one soup and one side salad \$21.95 pp

- choose one soup and two side salads \$23.95 pp

- choose quahog chowder add \$2.50 pp

## soups

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

2-quart minimum

\$35 per quart, serves 4-5 guests

fresh quahog chowder  
\$38 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  
\$5.25 pp

• **market salad** mixed greens, goat cheese, toasted almonds, cucumber, dried cranberries and choice of dressing  
\$5.25 pp

• **garden salad** mixed greens, tomato, red onion, cucumber and carrots with dressing  
\$5.25 pp

• **tuscan pasta salad** farfelle, broccoli, zucchini, green beans, carrots & red peppers tossed with a light lemon dressing  
\$5.50 pp

• **cranberry & quinoa salad** with red peppers, scallions and cilantro tossed in a light balsamic dressing  
\$5.75 pp

• **summer salad** red bliss potatoes, asparagus, zucchini & sun dried tomatoes in a light lemon-herb vinaigrette  
\$5.75 pp

• **greek orzo salad** tri-color orzo dressed with our own greek dressing, feta cheese, fresh oregano, cucumber, tomato & Kalamata olives  
\$6.25 pp

## entrée salads

## cape cobb salad

spring mix greens with diced grilled chicken, chopped bacon, hard boiled egg, blue cheese, grape tomatoes, cucumber & green onion served with ranch  
\$12.95 pp

## wianno salad

fresh greens, crumbled bleu cheese, sliced pears and walnuts with a balsamic dressing  
\$12.95 pp

## caprese salad

slices of red and yellow tomatoes and mozzarella cheese drizzled with aged balsamic syrup and basil oil (available seasonally)  
\$17.95 pp

## gourmet caesar salad

romaine lettuce, shaved parmesan cheese, croutons and a classic caesar dressing  
\$10.95 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  
\$14.95 pp

## antipasto salad

mixed greens with proscuitto, cappicola, marinated olives, roasted peppers, provolone and mozzarella served with olive oil and balsamic vinegar  
\$16.95 pp

## 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  
\$19.95 pp

## shrimp salad

large shrimp, red & yellow vine-ripe tomatoes, cucumber, red peppers and scallions with a lemongrass vinaigrette  
\$19.95 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 **\$25.95 pp**  
- with grilled shrimp **\$28.95 pp**

### **classic meatloaf**

mom's secret recipe served with mashed new potatoes, home style gravy and fresh carrots  
**\$22.95 pp**

### **stuffed portabellos**

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  
**\$23.95 pp**

### **short ribs**

braised short ribs, mashed yukon gold potatoes, asparagus  
**\$34.95 pp**

### **chicken parmesan**

tender pieces of chicken pan-fried with bread crumbs and topped with marinara sauce and parmesan penne pasta & green beans  
**\$26.95 pp**

### **harvest chicken**

boneless breasts stuffed with a dried apricot, cranberry and corn bread stuffing with an orange-champagne sauce, rice pilaf & green beans  
**\$27.95 pp**

### **chicken chasseur**

oven roasted chicken breast with crimini mushrooms, pancetta, white wine and fresh thyme, red bliss potatoes & asparagus  
**\$27.95 pp**

### **grilled tenderloin**

grilled tenderloin, sliced and served with horseradish cream, 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 & broccoli  
**\$26.95 pp**

### **turkey dinner**

fresh roasted turkey, gravy, stuffing, mashed potato, green beans & cranberry sauce  
**\$28.95 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 **\$32.95 pp**

### **maryland crab cakes**

twin lump crab cakes served with remoulade, old bay potato wedges and fireworks coleslaw  
**\$34.95 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 canceled less than 48 hours prior to the event will be charged in full, including events canceled 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](http://www.thecasualgourmet.com) or call 508.775.4946

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