

GOURMET GARAGE® CATERING MENU

FOR ADDITIONAL
 **MENUS AND PHOTOS VISIT**
WWW.GOURMETGARAGE.COM

Whether you're hosting a small cocktail party at home, or catering a corporate luncheon, Gourmet Garage has something for you. From beautiful, original hors d'oeuvres to old stand-bys like shrimp cocktail, we create fresh, colorful food catered to your needs. All of our platters are ready-to-serve or ready-to-reheat, leaving little for you to do but dig in!

Don't see what you're looking for? Do you have a special request? With enough notice we can do almost anything. Call and ask us if your dream menu can be a reality!

Although we ask for 48 hours notice for an order, we strive to fulfill last minute requests. Please ask and we will do our best to accommodate you!

**WHENEVER POSSIBLE WE USE LOCAL
AND ORGANIC INGREDIENTS**

● = contains locally sourced ingredients



CATERING HOTLINE:
212.595.5850 ext. 1

HORS D'OEUVRES

2 dozen minimum per hors d'oeuvre

Bites

- Cucumber Cup with Smoked Salmon "Tartare" and Chive **\$28 per doz**
- Mini Latke with Smoked Salmon **\$30 per dozen**
- Assortment of Baked Mini Quiches **\$18 per dozen**
- Pigs in a Blanket **\$19 per dozen**
- Stuffed Mushrooms **\$19 per dozen**
- Southwest Chicken in Filo Cups **\$20 per dozen**

Crostini

- Roquefort, Toasted Walnut & Grape **\$23 per dozen**
- Thai Chicken with Orange & Ginger **\$26 per dozen**
- Fig Preserve & Manchego **\$23 per dozen**
- Tomato & Mozzarella Crostini **\$20 per dozen**
- Filet Mignon Crostini **\$30 per dozen**

Skewers

- Thai Chicken with Peanut sauce **\$26 per dozen**
- Marinated Mini Mozzarella, Grape tomato, Olive, or Grilled Pepper with basil **\$25 per dozen**
- Filet mignon, Smoked Pepper (horseradish, BBQ or Chimichuri sauce) **\$30 per dozen**

Finger Sandwiches

- Roasted Turkey, NY Local Cheddar Cheese, Fresh Herb Mayonnaise
Cucumber & Smooth Butter
 - Fresh Roasted Beef, Horseradish Aioli
 - Scallion Egg Salad w/ Fresh Dill
 - Curry Chicken Salad
 - Black Forest Ham, Imported Swiss Cheese, Dijonaise
 - Homestyle Tuna Salad
 - Tomato, Fresh Mozzarella & Basil
 - Grilled Chicken with Swiss and Tarragon Mayonnaise
 - Smoked Salmon, Cream Cheese & Fresh Dill
 - Peanut Butter & Jelly
- Served on Pan De Mie or Silver Dollar Brioche.**
Order by the dozen, minimum 4 dozen total.
All selections \$23 per dozen.

STARTER PLATTERS

● Antipasto

An assortment of Italian meats, cheeses, Gourmet Garage's Olive Mega Mix, roasted peppers, marinated artichoke hearts, and giardiniera salad. Comes with sliced baguette.
\$79 serves 10-15, \$129 serves 20-25 people

Crudité Platter

The freshest selection of vegetables available. Choose from a scrumptious assortment of sun-dried tomato, lemon dill, or garlic & herb dip.
\$64 serves 10-15, \$95 serves 20-25 people

Middle Eastern Medley

An assortment of delicious hummus, tzadziki, baba ghanouj, dolmas (stuffed grape leaves), mixed olives, feta cheese and grilled vegetables all nicely arranged with pita bread triangles for dipping.
\$79 serves 10-15, \$129 serves 20-25 people

Shrimp Cocktail

This bountiful platter of jumbo shrimp arrives with our own homemade seaport cocktail sauce and lemon wedges.
\$89 serves 10-15, \$139 serves 20-25 people

The Continental

A gorgeous assortment of European cheese which may contain any of the following: Reggiano, Camembert, Roquefort, Chevres, Manchego and many more. Beautifully displayed with an assortment of fresh grapes and berries and accompanied by bread & crackers.
\$99 serves 10-15, \$199 serves 20-25

● Classic Americana Cheeses

Bite-sized chunks of your favorite old faithfuls. Sonoma Dry Jack, Vermont and NY cheddars, Hot Jack, domestic Provolone and Mozzarella piled high for the pickin'. Served with bread and crackers.
\$79 serves 15-20, \$119 serves 35-40 people

● Tex-Mex Fiesta

A bountiful assortment of tortilla chips, guacamole, salsa and black bean dip served with a selection of Monterrey Jack, Sharp Cheddar cheeses, and a crunchy garnish of sweet bell peppers.
\$109 serves 15-20 people

Sushi Platters

The best and freshest selection of colorful nigiri and maki.
Please ask about our selections!

ENTRÉES

Pepper Encrusted Filet Mignon

Sliced and served with a display of horseradish sauce and grilled vegetables. Accompanied by fresh crusty rolls.
\$159 serves 10-12, \$219 serves 20-25 people

Surf, Turf & Earth

Medallions of filet mignon au poivre, jumbo poached shrimp, pickled vegetables, bread display, cocktail sauce and horseradish aioli.
\$149 serves 8-10, \$175 serves 20-25 people

Poached or Grilled Salmon Filet

An entire side of a Fresh North Atlantic Salmon either grilled or poached, decorated with cucumber scales, lemon wedges, chopped hard boiled eggs, capers and diced red onions. Served with round rolls and a lemon dill sauce.
\$129 serves 15, appetizer portions

Grilled Citrus Chicken Platter

Grilled then sliced free-roaming chicken breast served over mixed greens with aioli and fresh bakery rolls.
\$109 serves 10-12, \$179 serves 20-25 people

Vegetarian Entrée Platter

Grilled and roasted vegetables, and grilled tofu with sweet & sour sauce, surround a bowl of vegetarian grain salad. Accompanied by a Saffron Aioli.
\$99 serves 10-12, \$139 serves 20-25 people

SIDES

● **Mixed Green Salad Bowl**
\$34 serves 6-8 people

● **Caesar Salad Bowl**
\$38 serves 6-8 people

Pasta Salad or Grain Salad of the Day
\$48.75 serves 10-12 people

Picnic Salads
\$29 serves 8-10: Macaroni Salad, Potato Salad or Cole Slaw

Beet Salad (red or golden)
\$48 serves 8

Waldorf Chicken Salad
\$48 serves 8

BRUNCH

● Bagel Platter

An assortment of the freshest bagels NYC has to offer. Served with butter, jam, cream cheese, sliced tomato, red onion, and capers.
\$42 serves 6-10, \$60 serves 12-16

Add either sliced smoked salmon, whitefish salad, or salmon salad.
Small - \$65, Large - \$89

Add all three. **\$89 serves 6-8, \$129.99 serves 12-16**

● Breakfast Pastry Platter

This beautifully arranged platter contains an assortment of the following - croissants, pain au chocolate, assorted Danish pastries, an assortment of muffins, butter and jam.
\$45 serves 8-10, \$64 serves 12-15 people

● Brownie, Cookie & Berry Platter

An assortment of the best homemade brownies and cookies from our repertoire - beautifully served with a generous amount of fresh berries or seasonal fruit.
\$49 serves 12-15, \$85 serves 20-25 people

Fresh Fruit Platter

An array or any of the following fruits: melon, pineapple, berries, grapes, kiwi, citrus, apricots, nectarines, cherries, seasonally selected and beautifully arranged. Served with honey yogurt dip.
\$79 serves 10-15, \$109 serves 20-25

SoHo Blend Coffee Hour

Regular, decaffeinated or tea.
\$24 per set-up serves 10-12 8oz cups

LUNCH

Sandwiches & Wraps

Cut in Half or Quarters.

PLEASE ASK FOR OUR WRAPS & SANDWICHES MENU
10 piece minimum. All selections \$6.99 each

Boxed Lunch

1 Sandwich or Piece of Chicken, 1 Side Salad, 1 Cookie,
1 Whole fresh fruit, 1 bottle of water or soda.
\$16.95 each, Minimum order 20 people

READY-TO-HEAT

Neapolitan or Spinach Lasagna
\$55 per 1/2 tray serves 8-10

Chicken Pot Pie
\$55 per 1/2 tray serves 6-8

Turkeyloaf w/ Silky Turkey Gravy
\$12.99 serves 6-8

Crispy Carolina Fried Chicken
\$9.99 lb - 5 lb minimum

Assorted Grilled Or Steamed Vegetables
\$45 per 1/2 tray serves 10-15

Antibiotic Free Baked All White Meat Chicken Tenders served with BBQ or Honey Mustard Sauce
\$58 serves 10

Old Fashioned Macaroni & Cheese 1/2 Tray
\$39 serves 10-12

And so much more! Ask about what else we offer!

ORDERING INFO

We ask for at least 48 hours notice.

Special orders may be accommodated with enough notice.

Cancellations less than 24 hours prior to the event are subject to a 75% fee.

Delivery charge is \$10 in Manhattan and \$25 in the outer boroughs.

See our website for photos and additional menus.

WWW.GOURMETGARAGE.COM

NEW YORK CITY
(212) 595-5850 ext.1

TOLL FREE
(888) 914-1911

*** * * PLEASE INQUIRE ABOUT OUR ADDITIONAL SEASONAL OR HOLIDAY MENUS * * ***