

The Gourmet Affair Catering

352-266-3272

Buffet Packages

Traditional \$39.99 per person

Cocktail Hour:

Grazing table consisting of various meats, assorted cheeses, fresh cut seasonal fruit, fresh cut veggies, house made dips, Sweet n sour meatballs... etc. Everything displayed on beautiful boards, platters & tired stands.

Dinner Menu:

Roast beef carving station *with creamy horseradish sauce
Mashed Potatoes & Gravy

Choice of chicken dish (choose 1 for your buffet): Chicken Italiano (chicken topped with sun dried tomatoes & prosciutto in a white wine cream sauce), Chicken Cordon Bleu, Chicken Bryan or Chicken marsala.

Choice of green bean dish (choose 1 for your buffet): Green beans almandine or southern style green beans with bacon & onions.

Choice of salad on the buffet choose 1: Mixed green with ranch & Italian dressing or Caesar salad.

* sub roast beef for prime rib ask for pricing

TACO BAR \$28.99 per person

Cocktail Hour:

Chips & salsa bar consisting of:
Tortilla chips, fresh salsa, guac, nacho & queso cheese.

Buffet Menu:

Ground beef
Grilled chicken
Carnitas *marinated pork
Carne Asada (steak)
All the fixings (soft & hard shells, shredded lettuce, shredded cheese, sour cream, cilantro, limes, diced onions, hot sauce)
Spanish rice
Charro beans with chorizo
Mexican street corn

Wing Bar \$25.99 per person

Ranch Fountain

4 different wing flavors. Choose from the following:

(buffalo mild, med, or hot, bbq, sweet heat, south western dry, garlic Parmesan)

Carrots, celery & blue cheese

Chicken tenders with bbq sauce

Mac n cheese

Baked beans

Mixed Green salad

*Sides can be substituted

Traditional Italian buffet \$23.99

Lasagna

Chicken parmesan

Caesar salad

Garlic Bread

*Substitutions can be made

Italian Buffet \$23.99

Chicken Marsala

House made Italian sausage with peppers & onions

Pasta parmesan Aglio e Olio *pasta with garlic, parmesan & olive oil

Caesar Salad

Garlic Bread

*Substitutions can be made

BBQ Buffet \$23.99

Pulled pork

BBQ Chicken on the bone *assortment of breast, thigh, wing & leg

Mac n cheese

Baked beans

Cole slaw

Sweet rolls

*Substitutions can be made *Whole hog display available ask for pricing

Grazing table added on to any package \$12.99 per person

Consisting of various meats, assorted cheeses, fresh cut seasonal fruit, fresh cut veggies, house made dips, Sweet n sour meatballs... etc. Everything displayed on beautiful boards, platters & tired stands.

*Can be customizable

ADD OUR SELF SERVICE COLD BEVERAGE BAR:

\$5.00 PER PERSON & INCLUDES:

Sweet tea, unsweet tea, lemonade and water. Clear disposable cups, sweeteners, beverage napkins, and ice. As well as black linens for the drink station only.

*ADD OUR Coffee bar additional \$2 per person.

INCLUDED IN ALL BUFFET PACKAGES:

High end disposable plates, real cutlery & white paper napkins. Black linens for food & drink service tables only. Servers to serve or assist guests at the buffet depending on your package. During your event our servers will walk the room and dispose of all plates and debris left behind.

ADDITIONAL CHARGES: 20% catering fee + 6% sales tax. Prices are a minimum 75 person event add \$2.00 per person under 75 person event add \$3.00 per person under 50 person event.

We have listed many delicious packages. This is just a start to what we can create. If you'r looking for something particular, or are trying to plan on a budget. We would love to help customize a menu for you. We can also recommend venue's, bartenders, bakery's or DJ's if you haven't already found one!

**CHECK OUT OUR FACE BOOK PAGE FOR PHOTOS OF PAST EVENTS:
WWW.FACEBOOK.COM/THEGOURMETAFFAIR/**

Thank you, for considering us for you're event, Joe & Kristi lanncce
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