

The Gourmet Affair Catering

352-266-3272

Dinner Menu

Included in all our services: High end disposable plates, cutlery & napkins are included in full service buffet catering or drop off service.

FULL SERVICE BUFFET CATERING: Will include a 20% catering fee. Gourmet affair will set up and break down the buffet. Use of our black linens for the buffet tables. Our Servers to serve or assist guest at the buffet. Also during your event our servers will walk the room and dispose of all plates and debris left behind. SIT DOWN SERVICE WILL BE ADDITIONAL \$10 PER PERSON.

DROP OFF SERVICE: Will include a \$50 drop off fee. Will include wire chaffing stands, sternos & disposable serving utensils. Gourmet Affair will set up buffet with wire chaffing stands with heat underneath for hot food, and disposable platters for cold food as well as disposable utensils for service. Once set up is complete gourmet affair will leave event and not return.

Traditional Entrees \$23.99 per person

Choose: 2 traditional entrees & 2 sides, dinner rolls included.

(Each additional entree \$6.00 per person)

- Chicken Marsala
- Steak marsala CHOICE OF N.Y. STRIP, SIRLOIN, OR FILET *(market price)
- Traditional chicken cordon bleu
- Unstuffed creamy chicken cordon blue *a creamy cordon blu sauce over chicken
- Rosemary roasted pork tenderloin
- Apple pecan stuffed pork loin
- Crab stuffed grouper *(MARKET PRICE)
- Salmon with a dill sauce *(MARKET PRICE)
- Ginger teriyaki salmon *(MARKET PRICE)

- rosemary & garlic salmon *(MARKET PRICE)
- Lemon pepper swai a mild white fish
- Grilled mahi mahi *(MARKET PRICE)
- Pork or chicken scallopini
- Chicken Florentine

- Sliced roast beef
- Sliced roast beef carving station *ADDITIONAL \$2
- PRIME RIB CARVING STATION *(MARKET PRICE)
- Honey garlic chicken
- Cherry tomato basil chicken in a light garlic sauce
- Chicken or pork piccata
- Chicken Italiano *TOPPED WITH SUN DRIED TOMATOES & PROSCIUTTO, IN A WHITE WINE CREAM SAUCE

Sides add on additional sides \$4.00 per person

- Homestyle mashed potatoes
- Rosemary roasted red potatoes
- Sweet potato casserole
- Scalloped potatoes
- 4 cheese mac N cheese
- Wild rice with or without roast pecans
- Rice pilaf
- White or brown rice
- Sweet corn
- Peas & pearl onions
- Green beans almandine
- Home style green beans with bacon & onion

- California blended veggies
- Ginger glazed carrots
- Collared greens
- Black eyed peas with ham
- Baked beans

- Potato salad
- Cole slaw
- Macaroni salad
- vegetable pasta salad
- Mixed green salad on buffet
- Caesar salad on buffet
- salad bar *additional \$2.00
- Family style salads *additional \$2.00

Italian Entrees \$23.99 per person

Choose: 2 Italian entrees with caesar salad & garlic bread. each additional entree \$6.00 per person.

- Lasagna traditional or vegetarian
- House made Italian sausage with peppers & onions
- Chicken Parmigiana
- Chicken Marsala
- Cheese ravioli with meat or marinara sauce
- Chicken Romano with or without a lemon butter sauce
- Baked ziti
- lemon pepper Swi
- chicken or shrimp scampi with Pasta *additional \$2 for shrimp
- Blackened or grilled Chicken Alfredo
- Chicken or pork scaloppini
- Chicken or pork piccata
- Chicken Italiano * CHICKEN TOPPED WITH SUN DRIED TOMATOES & PROSCIUTTO, IN A WHITE WINE CREAM SAUCE
- Cherry tomato basil chicken in a light garlic sauce

\$17.99 Basic Italian package: baked ziti, caesar salad & garlic bread.

BBQ entrees \$23.99 per person

Choose: 2 bbq entrees includes, baked beans, cole slaw, mac n cheese & hawaiian rolls. each additional entree \$5.00 per person.

- Pulled pork
- Sliced turkey
- Country Ribs
- Baby back ribs additional \$4.00 per person
- Spare ribs additional \$2.00 per person
- Leg quarters
- Drumsticks
- Bone in baked or bbq chicken includes assorted wing, breast, thigh, leg

- Beef Brisket additional \$4.00 per person
- pulled bbq chicken
- whole hog display market price

Comfort food Entrees \$20.99 per person

Choose: 2 entrees & 2 sides includes dinner rolls. additional entrees \$5.00 per person

- Pot roast with potatoes celery & carrots in a gravy

- Chicken and dumplings
- Salisbury steak
- chicken divan

- Grilled pork chops *with apple chutney

- garlic & herb oven roasted chicken bone in assorted wing, leg, thigh, Breast
- Meat loaf
- Country fried chicken or steak *(steak additional \$1.00 per person)

- arroz con pollo

- beef stroganoff

Desserts: \$6.00 per person

Carrot cake

Chocolate chocolate cake

bread pudding with a vanilla cream sauce

N.Y. style cheese cake *(additional \$2.00 per person) choose Strawberry sauce or chocolate & caramel drizzle topped with whipped cream

Grandmas BANANA PUDDING

Cobbler choice of cherry, apple, or peach

Wedding buffet package: \$39.99

Grazing table with various meats, cheeses, fruits, veggies & Sweet n sour meatballs

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: Mixed green with ranch & Italian dressing or Caesar salad.

ADD OUR SELF SERVICE COLD BEVERAGE BAR: \$5.00 PER PERSON & INCLUDES: Sweet tea, Unsweet tea, Lemonade and Water. All cups, sweeteners, beverage napkins, and ice provided. We will provide black linens for the drink station. ADD OUR Coffee station additional \$2 per person.

Prices are a minimum 75 person event add \$2.00 under 75 person event add \$3.00 under 50 person event.

*Taxes and gratuity are not included

We have listed many delicious entrees and sides. This is just a start to what we can create. If you'r looking for something particular, would like to combine menus, or are trying to plan an event on a budget. We can customize a menu for you. Also we can recommend venue's if you haven't already found one!

Free quotes available. Check out our face book page for past events.
www.facebook.com/thegourmetaffair/

Thank, You Joe & Kristi Iannce (352)266-3272 gacatering06@gmail.com

