



GOURMET FOOD IS BAE: BEFORE ANYTHING ELSE

Norton, MA 02766

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www.Gourmetbae.com

Brunch

Tier one

Bacon

Scrambled Eggs

Homemade biscuits honey whipped butter

Mini blueberry muffins

Mini bagels- assorted cream cheese

Bowl of berries with whipped cream

Tier two

Candied Bacon

Sausage and gravy with house made biscuits

Egg Frittatas

Sausage pepper and onion

Feta and spinach

Bacon cheddar date scones

Breakfast potatoes

Fruit salad

Tier three

Candied bacon & Sausage Links

Quiche

Ham and cheese & Spinach feta and onion

Sweet potato Home Fries

Cinnamon rolls

Chocolate chip zucchini muffins

Salmon lox Bagels

Fruit platter Served with yogurt dipping sauce and chocolate hummus

Coffee, tea, and juice may be added for an additional \$2.50/pp Drop off/ rental fees not included



Breakfast

Bagel & Cream cheese

Yogurt parfait

Blueberry muffin

Chocolate zucchini muffin

Banana bread

Breakfast pastries

Fruit salad

Seasonal donuts



Winter Menu

Appetizers

Tomato & cheese
Tomato bisque shooter served with grilled cheese triangle
Bacon wrapped asparagus
Brown sugar mustard dipping sauce
Tomato bruschetta
Heirloom tomatoes, fresh mozzarella, basil, balsamic drizzle
Fig and goat cheese crostini
Shaved steak, balsamic and mint
Chicken pot pie
Flakey crust, white meat chicken, corn, carrot, celery

Salad

Frisee salad
Roasted sweet potato, dried cranberries, honey thyme vinaigrette
Traditional garden salad
Tomato, carrot, mixed greens, balsamic dressing

Soup

Creamy butternut squash soup
Notes of cinnamon, nutmeg and brown sugar

Entrees

Roast pork tenderloin
Honey mustard glaze
Garlic and rosemary crusted Beef tenderloin
Lemon thyme chicken
Starches
Roasted fingerling potatoes
Scalloped potatoes
Sweet potato puree
Rice pilaf

Vegetables

Bacon and onion brussels sprouts
Garlic roasted green beans
Seasonal roasted vegetable medley

Desserts

S'mores bar
Mini cupcakes
Assorted cookies
Tea and coffee service
Dairy/ nondairy creamers
Sugar and sugar substitutes



Spring Menu

Appetizers

Bacon & Leek Quiche

Flakey crust, savory egg custard

Loaded Baked Potato

Mini red bliss potato, bacon, chives, sour cream

Ricotta & Pea flatbread

Thin crust artisan pizza, lemon, ricotta cheese, English peas,
prosciutto de Parma

Salad

Lemon feta Salad

Arugula, lemon feta, orange supreme, lemon poppy vinaigrette

Entrees

Pork chop

Balsamic and Shallot reduction

Salmon en Papillote

Salmon cooked in parchment seasoned with lemon & dill

Parsley parmesan chicken

Crisp boneless chicken thighs

Vegetables

Herbed parsnips

Garlic white wine spinach

Spring medley

Zucchini, edamame, peas, asparagus warm lemon vinaigrette

Starches

Sweet potato fries

Baked macaroni and cheese

Parmesan risotto

Desserts

Fresh fruit tarts

Berries, pastry cream, apricot glaze

Chocolate tangerine pots de crème

Tea and coffee service

Dairy/ nondairy creamers

Sugar and sugar substitutes



Summer Menu

Appetizers

Gazpacho Shooters

Chilled spicy corn and avocado soup

Grilled peaches

wrapped in prosciuttos

Watermelon feta skewer

Cubed watermelon, feta, mint and balsamic glaze

Sweet and spicy chicken wings

Tossed in a maple jerk sauce

Chicken and Waffles

Sliders with maple aioli

Burger Sliders

Beef patty, house made brioche bun, tomato, cheddar cheese

Salad

Blueberry and Grilled Corn Salad

lemon basil vinaigrette & mixed greens

Watermelon and feta salad

Arugula, balsamic reduction, olive oil, sea salt

Entrees

Chicken Caprese

Chicken Breast, melted fresh Mozzarella, diced tomato, balsamic reduction, basil

Maple Jerked Salmon

Oven roasted salmon Sweet and spicy maple jerk marinade

Italian herbed steak tips

Garlic, oregano, olive oil, Italian marinade

Starches

Mediterranean pasta salad

Penne, oregano, red pepper, red onion, olives herbed vinaigrette

Red Bliss potato salad

Summer squash and blistered tomato rice salad

Vegetables

Garlic and herb roasted green beans

Grilled summer squash and zucchini

Sweet corn on the cob Melted butter

Broccoli salad Creamy Italian dressing, shaved red onion, lemon zest

Desserts

Blueberry peach cobbler

Lemon ginger cheesecake

Tea and coffee service



Fall Menu

Appetizers

Butternut squash shooter
Cranberry walnut and chicken salad crostini
Cranberry and Brie Bites

Salad

Cranberry Apple Salad
Fuji apple slices, Mixed greens, Apple cider vinaigrette

Soup

Fire roasted corn chowder

Entrees

Beef tenderloin
Lemon caper cod
Oven Roasted Cornish hen

Starch

Cranberry cornbread stuffing
Creamy whipped potatoes
Fall harvest quinoa

Vegetables

Roasted acorn squash
Root vegetable bake
Maple glazed carrots

Desserts

Mini pie trio
Apple, pumpkin, mixed berry
Tea and coffee service
Dairy/ nondairy creamers
Sugar and sugar substitutes



All American

Passed apps

French Fries and Ketchup
Fried macaroni and cheese balls
Grilled cheese and tomato soup
Chicken and waffle slider

Salad

Caesar salad

Entrees

Chicken parmesan

Linguini pasta, house made tomato sauce, breaded chicken breast, shaved parmesan cheese,
grilled zucchini

Meat and Potatoes

Marinated steak tips, garlic and herb roasted potatoes, blanched green beans



New England Menu

Appetizers

Crab cakes
Lemon aioli
Clam Chowder
with oyster crackers
Mini Lobster Roll with Cape Cod Chips
Cheese Burger sliders

Salad

Cape Cod Salad
Mixed greens, Cranberry citrus dressing, dried cranberries and
cornbread croutons

Entrees

Garlic white wine Mussels
Lemon, garlic, chilies, white wine, herbs
Lobster macaroni and cheese
Crab cakes
Panko, lemon, old bay, mayo
Clam bake
Corn, shrimp, mussels, clams

Starches

Macaroni salad
Corn bread
Boston brown bread
Potato salad

Vegetables

Boston baked beans
Corn on the cob
Rainbow balsamic beets

Desserts

Strawberry rhubarb crumble
Chocolate chip cookies
Boston crème pie



Barbeque Menu

Tier one

BURGERS/ CHEESE BURGERS
BEEF FRANKS
GARDEN SALAD
POTATO SALAD
PASTA SALAD
BAKED BEANS
WATERMELON SLICES

Tier two

BURGERS / CHEESEBURGERS
SAUSAGE PEPPERS AND ONIONS
VINEGAR BASED POTATO SALAD
MEDITERRANEAN PASTA SALAD
GRILLED CORN AND BLUEBERRY SALAD
GRILLED ZUCCHINI AND SUMMER
SQUASH
TRADITIONAL COLESLAW
FRUIT SALAD

Tier three

JALAPEÑO CHEDDAR CORN BREAD
GRILLED CORN
THREE BEAN SALAD
BBQ GRILLED CHICKEN
BURGERS/ CHEESEBURGERS
COBB SALAD
BROWN SUGAR VINEGAR
COLESLAW
CAPRESE SALAD
SMORE'S BAR

Tier four

BURGERS/ CHEESEBURGERS
STEAK TIPS
BONE IN BBQ RIBS
ASIAN NOODLE SALAD
WATERMELON AND FETA SALAD
SEASONAL FRUIT COBBLER



Desserts

Wedding cake

Birthday/ special occasion cake

Cupcakes

Flavors

Vanilla, chocolate, red velvet, carrot cake

Fillings:

Maple mousse, chocolate mousse, lemon mousse, raspberry mousse, raspberry jam, berry frosting, lemon frosting, cream cheese frosting, vanilla frosting, chocolate frosting

Apples, blueberry, pumpkin, pecan, mixed berry, raspberry peach, strawberry rhubarb pie

12in pies

4in pies

2in pies

Cookies

Chocolate chip, oatmeal raisin, molasses, Frosted Sugar cookies, rolled sugar cookies

Brownies/ blondies

Baked chocolate mousse cake

Strawberry shortcake

* gluten free / Vegan options available upon request