

# *Gourmet Bae Catering*

## *Lighter Fare Menu*

Available for pick up for delivery

Warming and severing equipment available at additional cost **Platters are available in small or large**

**Small serves 10-12 /Large serves 16-22**

### **Appetizers**

Veggie platter with beet hummus and ranch dip \$25/ \$45

Fruit platter melon, pineapple, grapes and berries \$25/ \$45

Cheese and charcuterie platter \$65/ \$118

Three meats three cheeses fresh/ dried fruits olives pickles mustard jam crackers and crostini

Prosciutto wrapped asparagus with aged provolone and balsamic glaze \$30/ \$55

Cranberry and brie bites \$22/\$35

Spinach and cheese turnovers \$22/\$35

Tomato basil mozzarella skewers \$15/ \$25

Seasonal Arancini \$35/\$65

Falafel sliders \$35/\$65

Fried Mac and cheese croquets \$35/ \$65

**Finger sandwiches**

**\$2.25 each**

Caprese

Turkey and cheese

Ham and cheese

Chicken bacon ranch

Roast Beef and swiss

Ham and cheddar

Chicken salad with dried cranberries and toasted pecans

\*Vegan buffalo chickpea ( + \$0.50)

**Flatbreads**

**\$18.00 each**

**\$22 Gluten Free/ vegan**

Tomato mozzarella basil and olive oil

BBQ chicken with bacon

Buffalo chicken

Chicken broccoli Alfredo

Butternut squash sage and ricotta

**Salads**

**\$30/ \$50**

**Dressings available**

**Maple balsamic, Caesar, ranch, blue cheese, champagne vinaigrette,**

**honey thyme vinaigrette, apple cider vinaigrette, red wine vinaigrette**

Garden Salad- mixed greens, cucumber, carrot, tomatoes

Caesar Salad- romaine lettuce, parmesan cheese, croutons

Greek Salad- iceberg lettuce, tomato, onion, olives, feta, slivered red onion, banana peppers, boiled eggs

Grilled corn and blueberry salad- mixed greens, grilled corn, fresh blueberries

Watermelon and feta salad- arugula, watermelon cubes, feta cheese

Cobb Salad- iceberg lettuce, blue cheese, tomato, onion, croutons , bacon, boiled egg

### **Salads Continued**

Fuji apple salad- mixed greens, sliced apple, toasted pumpkin seeds, dried cranberries

Fall Harvest Salad – toasted pumpkin seeds, roasted sweet potato, dried cranberries, candied pecan

### **Sides**

#### **Available in small and Large**

Mediterranean pasta salad \$40/ \$65

Macaroni salad \$40/ \$65

Garlic and rosemary roasted potatoes \$50/\$70

Brown sugar and bacon potato salad ( vinegar based) \$47/ \$62

Traditional Potato salad \$40/\$65

Baked macaroni and cheese \$25/\$45

Grilled corn and quinoa salad - black beans red onion, chipotle mayo ( vegan available) \$45/ \$65

Three bean salad- chickpeas, green beans, kidney beans lemon shallot vinaigrette \$28/ \$46

### **Protein options**

Grilled chicken \$15/25

Grilled salmon filets \$40/ \$75

Italian marinated steak tips \$70/ \$120

Grilled flank steak \$25/ \$55

Pulled pork \$45/\$75

### **Desserts**

Special occasion cake based on size

Cupcakes- standard/ mini vanilla, funfetti, red velvet, chocolate carrot cake \$3.50ea

Cake pops \$3.00ea

Brownies / Blondies \$2.00 ea

Blondies \$2.00 ea

Assorted cookies \$1.25 ea

Mini whoopie pies chocolate/ red velvet/ pumpkin \$1.75 ea