

Gourmet Bae Catering

Lighter Fare Menu

Available for pick up or 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 \$30/ \$55

Fruit platter melon, pineapple, grapes and berries \$40/ \$65

Cheese and charcuterie platter \$70/ \$125

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

Prosciutto wrapped asparagus with aged provolone and balsamic glaze \$36/ \$65

Cranberry and brie bites \$30/\$45

Spinach and cheese turnovers \$40/ \$60

Tomato basil mozzarella skewers \$35/ \$50

Seasonal Arancini \$42/\$70

Falafel sliders \$42/\$74

Fried Mac and cheese croquets \$45 \$80

Finger sandwiches

\$3.00 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/ \$45

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 \$55/\$70

Brown sugar and bacon potato salad (vinegar based) \$47/ \$65

Traditional Potato salad \$45/\$65

Baked macaroni and cheese \$45/ \$65

Grilled corn and quinoa salad - black beans red onion, chipotle mayo (vegan available) \$50/ \$65

Three bean salad- chickpeas, green beans, kidney beans lemon shallot vinaigrette \$30/ \$48

Protein options

Grilled chicken \$35/ \$68

Grilled salmon \$55 \$100

Italian marinated steak tips \$80/ \$130

Pulled pork \$70 / \$110

Additional items

Homemade Chicken Fingers \$49/ \$96

Three Cheese Lasagna \$30/ \$60

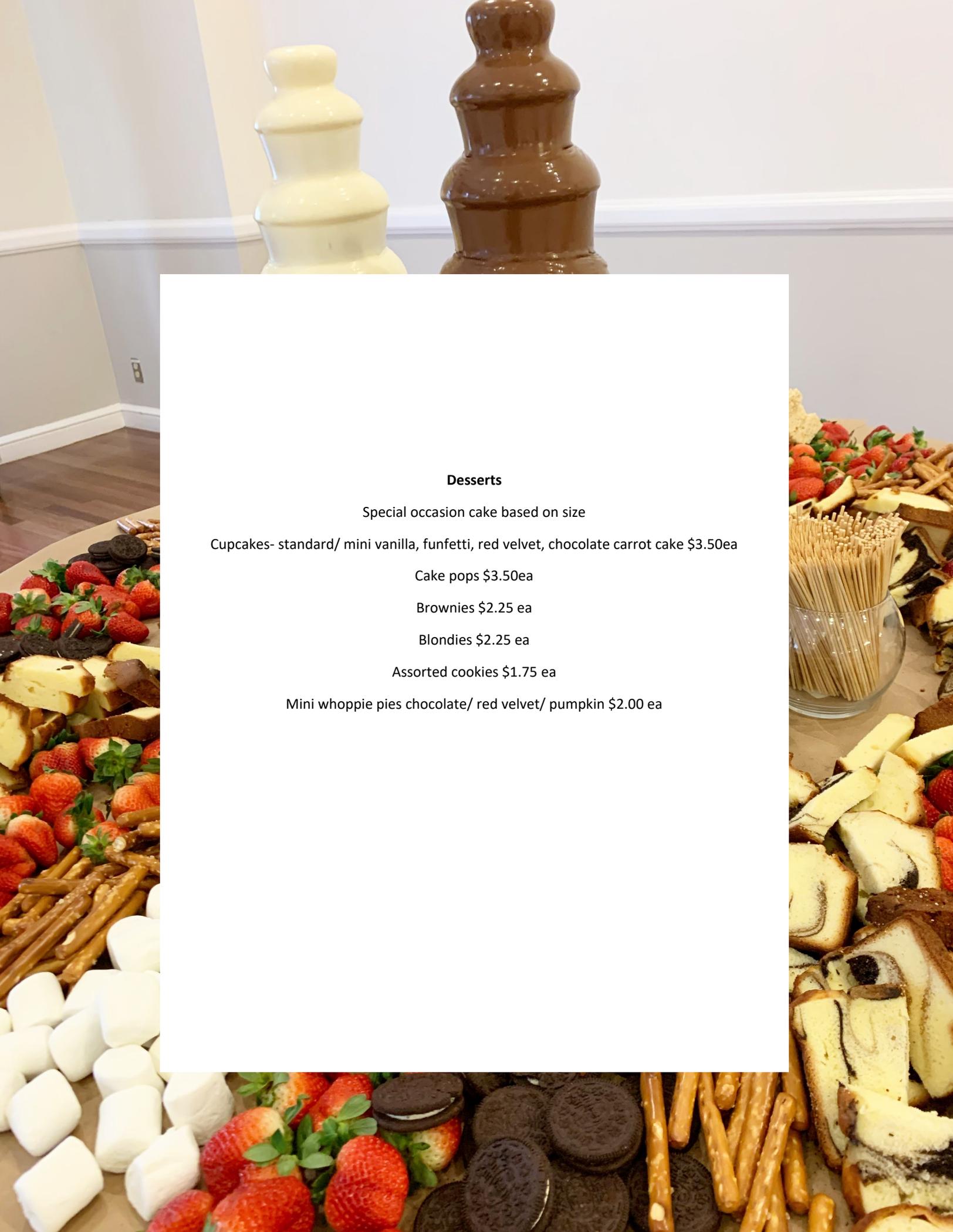
Traditional Lasagna \$32/ \$65

Chicken Parmesan (pasta not included) \$50 / \$100

Eggplant Parmesan (Pasta not included) \$35/ \$65

Chicken Broccoli Ziti \$50 / \$100

Penne pasta with olive oil \$10 / \$20



Desserts

Special occasion cake based on size

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

Cake pops \$3.50ea

Brownies \$2.25 ea

Blondies \$2.25 ea

Assorted cookies \$1.75 ea

Mini whoopie pies chocolate/ red velvet/ pumpkin \$2.00 ea