

At **Gourmet to Go**, we take pride in offering the finest quality food and service at prices that suit your budget. You may choose from our menus or create your own.

Too busy for lunch? Have **Gourmet to Go** deliver one of our luncheon selections right to your office. Next time you have a party, let GTG do the work so you can relax and join the fun.

Georges Awad (owner/manager) brings over 25 years of catering & hospitality experience to **Gourmet to Go**. Whether you are entertaining 10 or 5000 with a full-service meal or a self-serve buffet, **Gourmet to Go** will take care of the details and make your event the great success you expect it to be.

Make Gourmet to Go your next great idea!

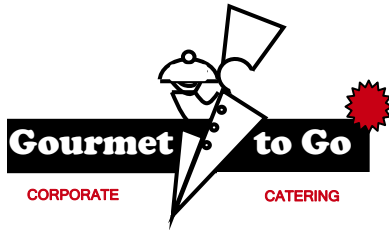
- ✿ Weddings, Family functions, Banquets
- ✿ Business meetings, corporate functions, Office parties
- ✿ Barbecues

For more information and bookings contact us at:

Gourmet To Go
500 Eagleson Road, Unit 36
Kanata, Ontario
(613) 599-3380

Or email us at orders@gourmettogo.ca

Check us out online at www.gourmettogo.ca



Receptions

Our elegant cocktail receptions include uniformed staff and a delicious selection of bite size treats with tasty homemade dipping sauces.

\$17.95 per dozen

B.B.Q meatballs

Mini spring rolls

Satay (chicken or beef)

Scallops wrapped in bacon

Mediterranean Mix in Pastry Shells

Cherry Tomato, Brie & Olive skewers

Crab stuffed mushrooms

Shrimp kabobs

Pate on toasted rounds

Mini quiche

Smoked salmon on rye

Mushroom Leek crescents

Reception options:

Deluxe Cold Buffet...\$14.95/person

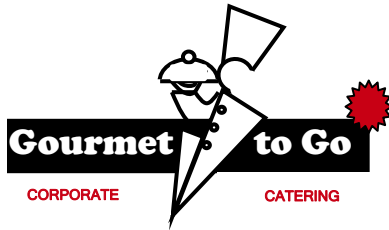
A satisfying late night snack. Includes a generous selection of deli meats served with fresh rolls and butter (or mixed sandwiches), a platter of bite size cheese and fruit, zesty pickles and olives, and a tasty selection of gourmet dessert squares. Complete with all your favorite condiments.

Canapés as a meal...\$19.95/person

Your choice of 10 canapés per person, cheese and fruit platter, and gourmet dessert squares.

The all nighter...\$21.95/person

Start with your choice of 8 canapés per person and finish with our fabulous Deluxe Cold Buffet.



Party Trays

At Gourmet to Go, we pride ourselves on presentation. Enjoy one of our elegant platters that tastes as delicious as it looks.

The Traditional Gourmet Sandwich...\$4.95/person

A generous selection of deli meats, sandwich salads and vegetarian fillings served up on fresh white, whole wheat, 7-grain breads, ciabata buns, or tortilla wraps. Beautifully garnished with fresh veggies, sweet pickles and served with all of your favourite condiments.

Fresh Fruit Platter...\$2.95/person

Beautifully displayed fresh fruit pieces arranged on a bed of lettuce.

Vegetable Tray with Dip...\$2.45/person

Fresh bite size vegetables served with our own garlic dip.

International Cheese Platter...\$3.95/person

A generous selection of domestic and imported cheeses garnished with fresh fruit and served with crackers.

Batch of Nachos...\$2.45/person

Crispy corn chips served with our layered dip featuring guacamole, salsa, sour cream, and grated cheddar.

Gourmet Carnivore & Pickle Platter...\$5.95/person

Heaps of fresh gourmet deli meats, including roast beef, smoked turkey, salami, and more. Garnished with olives, gherkins, dills & pickled vegetables

Gourmet Squares...\$3.95/person

*A generous selection of gourmet squares featuring Napoleon squares, Rocky road, Chocolate fudge, Apple crumble, all elegantly displayed in bite size portions.
\$3.95 per person*

Strawberries dipped in Chocolate...seasonal price

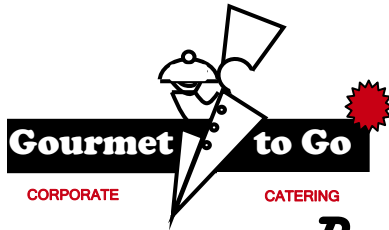
*Plump fresh strawberries dipped in creamy milk chocolate.
Served chilled.*

Jumbo Shrimp Tree...\$125.00

*Plump tiger shrimp cascading with a colorful citrus garnish.
Served with a zesty cocktail dipping sauce.*

Chilled Whole Decorated Salmon...\$125.00

*A stunning center piece for your buffet. Fresh Pacific salmon poached whole and beautifully garnished for your guests to admire, then devour.
Served with a tasty whiskey dill dipping sauce.*



Breakfast & Lunch Selections

(Minimum order of 10 applies)

Breakfast

The Bagel Buffet...\$6.95/person

An array of bakery fresh bagels served with cream cheese, an assortment of preserves and butter and complimented by a mouth-watering fresh fruit platter and coffee or juice.

Gourmet Morning!...\$8.95/person

Start your morning with a selection of fresh croissants and muffins, a variety of preserves, and cream cheese. Served up with fresh fruit, fresh fruit, coffee or juice.

Gourmet Breakfast...\$10.95/person

Hot buffet breakfast selections of eggs; bacon, ham or sausage; hash browns; French toast or pancakes. Add a basket of croissants, jams and spreads, and a fresh fruit platter. Comes with coffee or juice.

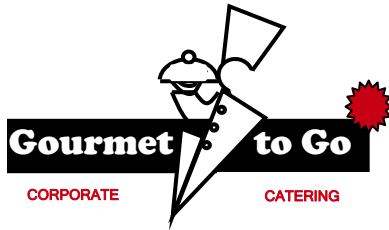
Cold Lunches

The Boardroom Favourite...\$12.95/person

Everyone is sure to be satisfied with this great combination of fresh seasonal fruit, crunchy vegetables with delicious homemade dip, assorted cheeses and crackers, sandwiches, mixed dessert squares, and cold drinks, all elegantly arranged for a wonderful working lunch.

Mediterranean Lunch...\$13.95/person

Mix things up with a mouthwatering display of chicken and vegetable sandwiches on freshly baked buns made with our homemade tzaziki sauce, fattouche salad, hummus & pita, a fresh fruit platter, dessert squares and cold drinks



Hot Lunches

Lemon Chicken

Poached in white wine served with a tangy lemon sauce.

Sesame Chicken

Dipped in sesame and pan-fried, served with a light teriyaki glaze.

Chicken Provencal

Braised in a rich tomato sauce featuring grilled mushrooms, black olives and fresh basil.

Stuffed Pork Loin

Stuffed with apricot dressing and served with a mandarin orange cream sauce.

Sliced Baron of Beef au Jus

Slow roasted to perfection, sliced thin and served with its own jus made fresh in the pan.

STARCH

Mashed Potatoes
Roasted Potatoes
Rice

SALAD

Chef
Caesar
Fattouche
Pasta Salad

DESSERT

Assorted Squares
Fruit Platter

Customize any of the above dishes with your choice of main entrée, starch, salad and dessert. Served with vegetables, dinner rolls and refreshing beverages.

Lasagna al Forno

Vegetarian or classic with meat sauce.

Manicotti au gratin

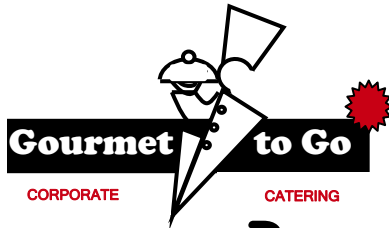
Vegetarian delight with three cheeses.

Pasta dishes come with your choice of salad and dessert. Served with garlic bread, and beverages.

Fajita Buffet

Tender marinated chicken or beef served with soft fajita shells, cooked vegetables, rice, salsa, guacamole and sour cream. Served with dessert squares and cold drinks.

Your choice for 14.95/person



Dinner Buffet and Plate Selections

All dinner buffets include choice of three salads, entrée, choice of potato or rice, two hot seasonal vegetables, pickle and olive tray, fresh rolls and butter, choice of dessert, coffee and tea.

All dinner plate service selections include your choice of salad, entrée, choice of potato or rice, two hot seasonal vegetables, fresh rolls and butter, choice of dessert, coffee and tea.

Poultry

1. *Roast Turkey with Savory Sage Dressing*

Delicious oven roasted turkey with all the trimmings.

An excellent choice for the whole family...\$21.95

2. *Portobello Chicken*

Tender chicken breast served with a rich Portobello mushroom sauce...\$21.95

3. *Supreme of Chicken Madeira*

Tender breast of chicken medallions served with Portobello mushrooms and Madeira wine sauce...\$22.95

4. *Mushroom and Spinach Stuffed Chicken*

Chicken breast stuffed with our homemade combination of spinach and mushrooms. ... \$23.95

5. *Crab Stuffed Chicken Breast*

Tender boneless chicken breast stuffed with fresh seasoned crab meat...\$24.95

6. *Chicken Francis*

The house specialty. Tender breast of chicken imbued with fresh green peppercorns and cream cheese, baked in puff pastry, and then finished with a light Madagascar cream sauce...\$29.95

Beef

7. *Top Sirloin Beef Buffet*

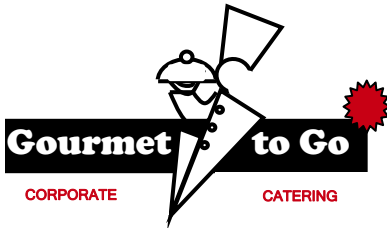
Buffet only, see following page...\$22.95

8. *Prime Rib au Jus*

Slow roasted to perfection, served in it's own succulent jus fresh from the pan...\$29.95

9. *Roast New York Sirloin Diablo*

Roasted whole to your specifications, sliced thin, served with a nippy peppercorn cream sauce...\$29.95



Seafood

10. Basted Fillet of Salmon Béarnaise

Fillet of Atlantic salmon cooked in white wine and garlic butter. Served with a tarragon hollandaise...\$22.95

11. Poached Salmon with Champagne Dill Sauce

Tender salmon poached to perfection and smothered in our homemade champagne dill sauce...\$22.95

Pork

12. Stuffed Pork loin with Honey Dijon Sauce

Stuffed with candied passion fruit dressing and finished with a sweet mustard glaze...\$23.95

Pasta Buffet

Enjoy our meat lasagna and 3 cheese manicotti served in a light tomato sauce. This classic comes with Caesar or garden salad, garlic bread or dinner rolls and your choice of dessert, coffee and tea.

\$16.95

The Gourmet Top Sirloin Buffet

(Minimum 100 guests, buffet only)

15 hours in the making, dazzle your guests with the king of Roast beef carved right before your eyes. Buffet includes butter roasted potatoes with fine herbs, two hot seasonal vegetables, fresh homemade gravy, pickle and olive tray, choice of three salads, fresh rolls and butter, coffee and tea.

The perfect choice for a large gathering.

\$22.95 per person

For smaller groups substitute top sirloin of beef for the same price.

Potato/Rice

- Whipped potatoes*
- Baked/ sour cream*
- Butter roasted*
- Parisian**
- Herb and butter rice*
- Spanish rice*
- Seasoned wild rice**

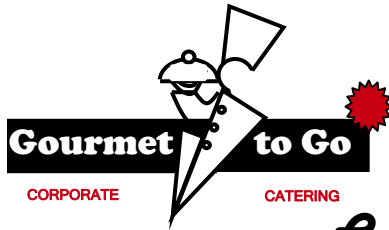
Salads

- Caesar salad*
- Artichoke salad*
- Greek salad*
- Spinach salad*
- Six bean salad*
- German potato*
- Curried vegetables*
- Pasta Salad*

Desserts

- Apple Strudel*
- Pies*
- Chocolate Mousse*
- Carrot Cake*
- Black forest Cake**
- Cherry Cheese Cake**
- Strawberry Shortcake**

(Add \$1.00 per person)*



Gourmet Barbeque Selections

*Let the professionals at **Gourmet To Go** make your next barbecue a breeze. For family gatherings, receptions, or company picnics, BBQ's are an excellent and affordable alternative to formal affairs during the fair weather months. Call us and let us customize your next party.*

Hamburgers & Hot dogs...\$11.95

Lean 6oz patties served with fresh sesame buns and your choice of all-beef or pork Jumbo hot dogs.

Chicken and Ribs...\$19.95

Chicken breasts marinated Mediterranean style and tender ribs basted with GTG's own BBQ sauce.

The Tailgate Party...19.95

Sirloin steak, marinated chicken, Italian, bratwurst, and Oktoberfest sausages.*

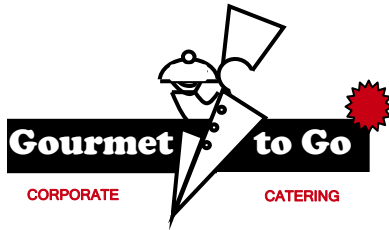
**For Striploin Add \$3.00/person*

Baked potatoes & sour cream: add \$1.00/person

All BBQ selections include coleslaw, tossed salad, Potato salad, pickles, lots of toppings, rolls and butter.

All BBQ's are attended by a grill master, and include all paper products and clean up crew. Bar services can be arranged.

BBQ'S are served with paper plates and plastic cutlery. For china and silverware, add \$1.00/person



General Information

1. *Vegetarian and special dietary requests can be accommodated.*
2. *Uniformed staff will greet and serve your guests and provide courteous and professional service.*
3. *A guaranteed number of guests is required 48 hours prior to the function.*
5. *Prices do not include taxes.*
6. *Service charge of 15% applies to all orders when service staff are in attendance.*
7. *Delivery charges apply to all drop-off orders.*
8. *Barbeque and propane rental fee of \$125 applies.*
9. *Servers, bartenders, and tableware rentals are also available.*
10. *Wine service available upon request.*
11. *Bookings are guaranteed upon the signing of a contract. A 25% deposit will be required for all functions and the balance due two weeks prior to the event.*
9. *Except where noted, prices are based on a minimum of 50 guests, a surcharge may apply for smaller groups.*
10. *Prices are subject to change without notice.*

***Thank-you for considering the Gourmet to go Catering Company.
We believe fine food and warm hospitality never goes out of style.***

Sincerely Yours

Georges Awad, Proprietor

Visit us at our website at www.gourmettogo.ca