

*Effortless Entertaining
& Working Lunches*



Welcome to The Casual Gourmet

At The Casual Gourmet, we know each event is different.

Whether your event is an intimate gathering of friends, an in-office business breakfast or a gala for 300, we have a menu to suit the occasion.

With 30 years of experience planning events of all kinds, we recognize that while some events require full-service catering, others do not.

We are pleased to present this menu that offers time-saving solutions for your next pick-up, delivery or corporate event.

Designed with the same pride in taste, design and service that has made us Cape Cod's foremost caterer, this extensive selection of unique sandwiches, flavorful entrees, delectable desserts, mouthwatering hors d'oeuvres and delicious breakfast items will satisfy any appetite, whether at home or in the office.

While we believe these menus will suit many occasions, they don't reflect the full range of the Casual Gourmet's culinary capabilities. Our knowledgeable and professional staff is happy to create a custom menu to best suit your taste and your budget, whether you want to supplement what you're already serving or need us to plan the entire event.

Want to experience our award-winning taste, design & service?

Let's get you started!

hors d'oeuvres

50 piece trays

Serving size?

afternoon cocktail hour

(2-4 hours)

we suggest 8 to 14 hors d'oeuvres per guest

pre-dinner hors d'oeuvres

(1-2 hours)

we suggest 4 to 8 hors d'oeuvres per guest

margarita shrimp	\$145.00
extra large shrimp with cocktail sauce	\$160.00
scallops & bacon with maple cream	\$155.00
mini crab cakes with chili aioli	\$165.00
lobster, corn & bacon quesadilla	\$155.00
spicy jalapeno philly-cheese steak slider	\$155.00
pork belly & mango skewers with hoisin sauce	\$175.00
crispy coconut chicken with honey-lime sauce	\$115.00
lemongrass, chicken, mango & mint spring rolls	\$160.00
truffled mac 'n' cheese tartlets	\$125.00
warm gruyere crostini with vidalia onions & green apple	\$125.00
wontons with raspberry & brie	\$135.00
tomato, basil & mozzarella crostini	\$135.00
spicy thai summer roll with mango dipping sauce	\$135.00
tenderloin & brie mini sliders with pear chutney	\$165.00
warmed goat cheese toast with rosemary, honey, walnuts	\$130.00
wild mushroom tartlet	\$140.00



10 person minimum on all orders. All deliveries are subject to a delivery charge. We request at least two day's notice (longer during busy times). Lead times may vary for desserts.

reception platters

baked brie

glazed with seasonal fruits and served with a basket of assorted flatbreads
\$85 serves 20-25 guests

dips & chips

- warm seafood dip with old bay crostini, breadsticks and bread crisps \$4.25 pp
- spicy avocado pate, roasted tomato dip & cilantro salsa served with multicolored tortilla chips \$4.50 pp
- cheddar bacon dip served with toasted bagel chips and flat breads \$4.25 pp

spicy avocado pâté

avocado, lemon and cream cheese combine into a creamy pâté garnished with chopped tomatoes, black olives and onions served with tri-color corn chips
\$85 serves 20-25 / \$160 serves 50+

moroccan meze

hummus, tabbouleh, baba ghanoush, a medley of olives, cheese, peppers, pita chips and lavash
\$85 serves 20-25 / \$160 serves 50+

savory cheese cake

goat cheese with sundried tomato and pesto baked into an irresistible cake – served with wafers and lavash
\$85 serves 20-25 / \$160 serves 40-50

jerk chicken torte

layers of goat cheese, chicken and jerk seasonings served with french bread & cocktail rounds
\$85 serves 20-25 / \$160 serves 50+

cranberry torta

double cream cheese torte with bleu cheese, cranberries & walnuts served with french bread and crackers
\$85 serves 20-25 / \$160 serves 50+

premium crudité platter

baby carrots, celery hearts, red & yellow peppers, sugar snap peas, button mushrooms and radishes served with pita toasts, breadsticks, spinach-garlic dip and roasted red pepper dip
\$90 serves 20-25 / \$165 serves 50+

crudite platter

fresh seasonal vegetables served with garden herb dip
\$75 serves 20-25 / \$140 serves 50+

bleu cheese & fig torta

with grilled rosemary foccaccia
\$85 serves 20-25 / \$160 serves 50+

cheese sampler

a selection of imported and domestic cheeses artfully displayed and garnished with fresh fruit and assorted crackers
\$85 serves 20-25 / \$160 serves 50+

fresh fruit display

an abundant selection of seasonal fruit bountifully displayed
\$45 serves 15 / \$85 serves 30

cocktail fruit skewers

seasonal fruits offered with citrus yogurt dipping sauce
\$2.50 each

desserts

assortment of fancy finger desserts

such as, rocky road fudge bars, lemon loves, cherry squares, cheesecake squares and seasonal bars
\$21.95 per dozen

assorted cookies

chocolate chip, sugar, everything and oatmeal
\$12.50 per dozen

cupcakes

yellow or chocolate cupcakes decorated to your liking
\$2.95 each

fresh fruit tart

9" tart filled with pastry cream and covered with fresh fruit
\$38.95 serves 10

flourless chocolate torte

double layer flourless chocolate torte with chocolate mousse filling and a ganache drizzle
\$45.00 8" torte serves 8-12

strawberry shortcake cake

yellow or chocolate cake filled with strawberries and whipped cream and iced with whipped cream and chocolate covered strawberries on top
\$39.95 8" cake serves 8-10 (available in other sizes)

chocolate covered strawberries

\$2.50 each (2 doz minimum)

whoopie pies

chocolate, carrot or red velvet
\$3.75 each

petite dessert buffet

an assortment of divine, right-sized sweet things - ready to walk away! salted caramel decadence, chocolate covered strawberries, whoopie pies, fudge bombs, sweet explosions, raspberry & chocolate cheesecake diamonds & coconut macaroons
\$7.50 pp (30 person minimum)

gourmet cupcakes

1 doz minimum order per flavor
\$3.95 each

strawberry delight strawberry cake with a strawberry buttercream frosting

banana pudding banana cake topped with walnut butter cream frosting

peanut butter cup chocolate cake with peanut butter icing and chunks of peanut butter cups

red velvet traditional southern red velvet cake with vanilla cream cheese frosting

german chocolate dense chocolate cake with german chocolate filling and frosting

chocolate mint chocolate cake baked with chocolate chips and covered with mint butter cream icing and chocolate chips

white raspberry raspberry cake topped with a sweet raspberry icing and white chocolate chips

white almond white almond cake with vanilla buttercream and white chocolate crunchies

specialty cakes

we specialize in all occasion cakes for all of your needs from a 6" birthday cake to a four-tier wedding cake. Call to speak to one of our sales associates to discuss our options.

assorted pies

9" pies available in many varieties lemon angel, chocolate angel, blueberry, apple, bourbon pumpkin and key lime
\$16.95 - \$21.95 each



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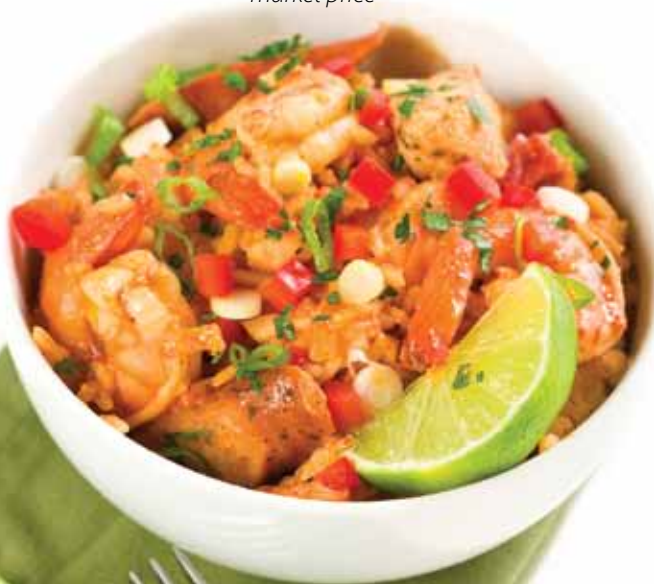
a la carte

spiral ham with currant rosemary glaze

plattered and beautifully presented. served with small rolls and a variety of mustards
serves 18-25 guests for cocktails
serves 10-14 guests for dinner
\$130

whole roasted tenderloin of beef

with pepper herb crust & madeira sauce - serves 6-8 for dinner
with crusty rolls & horseradish cream
serves 12-15 for cocktails
market price

**roulade of turkey**

turkey breast stuffed with dried apricot, cranberry and corn bread stuffing served at room temperature with cranberry relish, sage mayonnaise
\$110 serves 20-25 guests

selection of miniature cocktail sandwiches

Including: herb sliced flank steak, grilled chicken and roasted red pepper sandwich on focaccia bread, assorted vegetarian & meat mini-wraps
\$40 per dozen - 3 dozen minimum

assorted finger sandwiches

choice of: chicken salad, egg salad, tuna salad, ham salad or ham, roasted turkey breast or roast beef - made fresh on our home baked rolls
\$32 per dozen - 3 dozen minimum

accompaniments

we offer a full selection of side salads to finish off your menu such as caesar salad, fresh fruit salad, garden salad, asian noodle salad, green bean & potato salad and red bliss potato salad - side salads range from \$4.25 pp - \$6.95 pp
Talk to a sales associate for availability.

favorite casseroles

medium serves 10-12
large serves 20-25

mac & cheese with a twist

home-style macaroni and cheese under a sundried tomato pesto crust
\$45 med / \$80 large
with chicken \$55 med / \$100 large
with lobster \$75 med / \$140 large

chicken tortellini wilfredo

sautéed chicken, mushrooms, spinach & tri-color tortellini in a wine alfredo cream
\$60 med / \$100 large

escaloped potatoes

sliced potatoes layered with cheese and cream, baked until golden brown
\$40 med / \$70 large

cheese lasagna al forno

a blend of three cheeses and our zesty marinara sauce
\$50 medium / \$85 large
with vegetable \$55 med / \$95 large
with meat \$65 med / \$105 large

chicken pot pie

light and dark meat, carrots, celery, onions topped with a unique mashed potato crust
\$60 med / \$100 large

shrimp and scallop au gratin

with buttered cracker crumbs, leeks & pearl onions
\$95 med / \$140 large

wake-up call

cold

a fresh start

a daily variety of freshly baked breakfast pastries to include cinnamon twists, mini croissants, fruit danish, and breakfast breads served with butter and jam
\$4.50 pp

muffin basket

assorted giant freshly baked muffins including blueberry, coffee cake and cranberry nut
\$28 per dozen

bread basket

blueberry, carrot and cranberry-nut breads with cream cheese and preserves
\$3.95 pp

healthy start

fresh fruit skewer, low fat yogurt and bagel assortment with light cream cheese
\$7.50 pp

yogurt parfaits

cherry blossom sour cherry compote, non-fat vanilla yogurt and fresh berries
\$5.25 pp

lemon/blueberry non-fat lemon yogurt with fresh blueberries and crushed gingersnaps
\$5.25 pp

hot

hot breakfast options

medium serves 10-12 guests
large serves 20-25 guests

eggs benedict strata

crumbled english muffins, diced canadian bacon and fresh eggs baked & drizzled with homemade hollandaise
\$60 med / \$100 large

frittatas

veggie eggs, artichoke hearts, zucchini, potatoes, tomato, fresh basil and cheese
\$60 med / \$100 large

meat eggs, sausage, mushrooms, potatoes, tomato and cheese
\$70 med / \$110 large

all american breakfast

muffins, scrambled eggs, sausage or bacon and red bliss potato home fries
\$15.95 pp



quiches

baked in a flaky crust
• mushroom, spinach & fontina
• tomato, asparagus & cheddar
• roasted sweet onion, bacon gruyere,
• sausage, zucchini & mozzarella
• seafood
\$18.95-27.95 serves 6 guests

breakfast add-ons

sausage links \$4.50 pp
bacon \$4.50 pp
fresh fruit \$4.95 pp
greek yogurts \$3.50 each

beverages

coffee service (reg & decaf) \$2.50 pp
box of coffee (serves 8-10) \$22 each
orange juice \$2.75 pp
cranberry juice \$2.75 pp
bottled water \$2.25 pp

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board room lunches

SANDWICH BUFFET

assorted sandwiches & wraps
cape cod chips, homemade cookies
\$10.50 pp
w/one side salad from below
\$12.25 pp
w/two side salads from below
\$13.75 pp

side salad options

- caesar salad
- garden salad
- pasta primavera salad
- spicy garden slaw
- red bliss potato salad
- quinoa and cranberry salad

SOUP & SALAD BUFFET

choose one soup and one side salad
\$13.75pp
choose one soup and two side salads
\$15.25 pp
choose quahog chowder *add \$1 pp*

soups

- chicken noodle soup
- hearty vegetable soup
- greek lemon chicken soup
- tomato bisque

2-quart minimum
\$19.00 per quart *serves 4-5 guests*
fresh quahog chowder
\$24.00 per quart *serves 4-5 guests*

sandwiches

tarragon chicken salad white meat, country-style chicken with leaf lettuce and vine-ripe tomatoes on a roll

tuna dijon all white tuna with dijon mustard, cornichons, lettuce and red onion on a rustic roll

ham & swiss sliced honey-cup ham, swiss cheese, lettuce and a grain mustard on a ciabatta roll

italian roast beef thinly sliced roast beef, slow roasted tomatoes, lettuce, red onion and pesto mayo

turkey cranberry panini oven roasted turkey, cranberry sauce, toasted sliced almonds, sundried cranberries, cream cheese and romaine lettuce

chick pea salad a tasty salad of chick peas, hummus, a touch of mayo, mustard, celery with lettuce and tomato on hearty seven grain

tuscan chicken grilled chicken breast with spinach, roasted red peppers, fresh mozzarella, tomato and Italian dressing on focaccia

wraps

garden turkey wrap oven roasted turkey, english cucumber, fresh basil, cream cheese and fresh spinach in a flour tortilla

chicken caesar wrap grilled chicken, romaine lettuce, shaved parmesan cheese, croutons and a classic caesar dressing in a flour tortilla

buffalo chicken wrap grilled chicken breast, hot sauce, cheddar cheese, romaine lettuce, tomato, red onion and blue cheese dressing in a flour tortilla

grilled veggie wrap grilled veggies, balsamic salsa & goat cheese on a spinach wrap

thai chicken wrap grilled chicken breast, jasmine rice, ginger slaw, peanut sauce and scallions on a tomato wrap

greek wrap romaine lettuce, hummus, feta cheese, cucumbers and black olives in a spinach wrap

chicken harwich chicken breast, walnuts, dried cherries and ranch dressing in a flour tortilla

blt wrap crisp bacon, lettuce, tomato, guacamole and cream cheese on a flour tortilla

raspberry chicken wrap grilled chicken, sliced apples, lettuce and chutney with raspberry mayo on a flour tortilla

*boardroom lunches
continues on next page*

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board room lunches

SALAD BUFFET

dijon tuna, tarragon chicken salad, marinated beef salad, marinated vegetable salad, pesto pasta salad, flatbreads & rolls
\$17.95 pp

a la carte side salad options

spinach salad spinach leaves with bacon, bleu cheese and tomatoes with choice of dressing
\$4.75 pp

market salad mixed greens, goat cheese, toasted almonds, cucumber, dried cranberries and choice of dressing
\$4.50 pp

garden salad mixed greens, tomato, red onion, cucumber and carrots with dressing
\$4.25 pp

tuscan pasta salad farfelle, broccoli, zucchini, green beans, carrots & red peppers tossed with a light lemon dressing
\$4.50 pp

cranberry & quinoa salad with red peppers, scallions and cilantro tossed in a light balsamic dressing
\$4.50 pp

summer salad red bliss potatoes, asparagus, zucchini & sun dried tomatoes in a light lemon-herb vinaigrette
\$4.50 pp

oriental orzo salad extra large fresh made tri-color orzo with a julienne of peapods, carrots & english cucumbers tossed with lemongrass thai dressing
\$4.75 pp

entrée salads

asian chicken salad romaine lettuce, grilled chicken, shredded carrots, toasted almonds, sugar snap peas, mandarin oranges, european cucumbers, wonton crisps and a ginger sesame vinaigrette
\$9.75 pp

wianno salad fresh greens, crumbled bleu cheese, sliced pears and walnuts with a balsamic dressing
\$8.50 pp

caprese salad slices of red and yellow tomatoes and mozzarella cheese drizzled with aged balsamic syrup and basil oil
\$9.50 pp

gourmet caesar salad romaine lettuce, shaved parmesan cheese, croutons and a classic Caesar dressing
\$6.95 pp
with grilled chicken \$9.50 pp
with grilled shrimp \$13.95 pp
with grilled flank steak \$13.95 pp

cape market salad grilled chicken, goat cheese, toasted almonds, mango, cucumber, dried cranberries and mixed greens with a sherry red wine vinaigrette
\$9.75 pp

antipasto salad mixed greens with prosciutto, cappicola, marinated olives, roasted peppers, provolone and mozzarella served with olive oil and balsamic vinegar
\$9.95 pp

grilled flank steak sliced and served at room temperature with tomato salsa and red bliss potato salad
\$13.95 pp

thai beef salad grilled marinated steak filets on a bed of fresh greens with hearts of palm, grilled mushrooms and a ginger-soy dressing
\$14.50 pp

shrimp salad large shrimp, red & yellow vine-ripe tomatoes, cucumber, red peppers and scallions with a lemongrass vinaigrette
\$14.95 pp



lite supper

pacific rim noodles with grilled chicken or shrimp

marinated and grilled chicken or shrimp on a bed of noodles with red and green peppers, asian-cut carrots, snow peas, scallions and hoisin-ginger sauce, thai salad, sliced fruit
with grilled chicken \$17.50 pp
with grilled shrimp \$19.95 pp

classic meatloaf

mom's secret recipe served with mashed new potatoes, home style gravy and fresh carrots
\$15.95 pp

southwest grill

sliced flank steak glazed with ancho-chili barbecue sauce and served with dirty rice salad, marinated grilled vegetables
\$18.95 pp

short ribs

braised short ribs, oven roasted yukon gold potatoes, carrots & green beans
\$18.95 pp

chicken parmesan

tender pieces of chicken pan-fried with bread crumbs and topped with marinara sauce and parmesan served with penne pasta & caesar salad
\$14.95 pp

harvest chicken

boneless breasts stuffed with a dried apricot, cranberry and corn bread stuffing with an orange-champagne sauce, rice pilaf & green beans
\$17.95 pp

chicken chasseur

oven roasted chicken breast with crimini mushrooms, pancetta, white wine and fresh thyme, red bliss potatoes & marinated vegetable salad
\$17.95 pp

grilled tenderloin

grilled tenderloin, sliced and served with plum tomatoes and asparagus spears, new potato salad with mustard & dill crusty rolls
market price

chicken scallopini

boneless breasts sautéed with a light sauce of lemon and herbs, basmati rice pilaf & caesar salad
\$16.95 pp

caribbean chicken

jerk rubbed chicken breast, black bean salad & spinach salad
\$15.95 pp

grilled salmon

miso-lacquered salmon filets on a bed of japanese rice with scallions, toasted sesames & shiitake mushrooms served with ginger-teriyaki butter, honey & ginger carrots
\$23.95 pp

maryland crab cakes

twin lump crab cakes served with old bay potato wedges and roasted sweet corn and garden salad
\$24.95 pp



Information & Policies

ABOUT US

From humble beginnings in a tiny Centerville storefront in 1986, the Casual Gourmet stands today as Cape Cod's foremost caterer, as well as a diversified food service company with outlets across the Cape. With more than 70 years combined event experience, our professional staff will help you plan the most suitable menu for your event, be it a continental breakfast for 10 or a gala wedding for 300.

ORDERING INFORMATION

To place an order for delivery or pick-up, call 508.775.4946.

We are open Monday through Saturday from 8am to 4pm.

To serve as contract and confirmation of your order, please sign a copy of the invoice.

NOTICE

We request at least two day's notice. We will make every attempt to accommodate last minute (including same-day) orders whenever possible, but selection and availability may be limited. Special items, custom orders, and orders placed during our busiest times may require additional notice. Lead times may vary for desserts.

CANCELLATION POLICY

In the event of a cancellation, we appreciate as much notice as possible. You may cancel your drop-off or pick up order no later than 48 hours prior to the event. Orders cancelled less than 48 hours prior to the event will be charged in full, including events cancelled due to inclement weather.

MINIMUMS

All menu items are prepared and priced for a minimum of 10 guests, unless otherwise indicated.

PRESENTATION

Unless otherwise arranged, orders will be presented in oven-ready containers or on disposable platters. Rental equipment, china, chafing dishes etc. are available for an additional charge, and may require service staff.

PAYMENT

We accept VISA, MasterCard and Discover. Payment arrangements must be made prior to delivery.

Visit our website at www.thecasualgourmet.com or call 508.775.4946



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