

SILVER SEAL SANDWICH BOX COMBOS

\$11⁰⁰ EACH

Packed in a clear, lucite box, these combinations include your choice of sandwich, side salad and dessert. Utensils, napkin and chocolate mint stick included. All sandwiches come with lettuce, tomato and our house made dressings.

Curried Chicken Salad

Our luscious curried chicken salad on a multi-grain bun.

CEO Tenderloin

Our famous rare beef tenderloin with red onion on a multi-grain bun and our Horseradish dressing.

Champagne Turkey

Roasted turkey breast with provol cheese on a flaky croissant with our Champagne Mustard dressing.

Chicken Salad

Our signature all-white breast meat salad on a buttery croissant.

Club Croissant

Our classic turkey and ham club with Swiss cheese and bacon on a buttery croissant and our Dijon mayonnaise.

Fresh Veggie

Fresh cucumber, sweet red pepper, mushrooms and dill havarti cheese on dill bread with our Dill dressing.

Grilled Chicken

Grilled chicken breast and red onion rings on a multi-grain bun with our Russian dressing.

Italian Sub

Salami, ham and provol cheese on a ciabatta roll with pepperoncini, roasted red peppers, red onion and our Pesto dressing.

Mediterranean Veggie

Fresh spinach, tomatoes, cucumbers, artichoke hearts and kalamata olives with our hummus on rosemary focaccia.

Pesto Chicken

Grilled chicken breast with provol cheese on rosemary focaccia with our Pesto dressing.

Prosperity

Roasted turkey breast with crisp bacon and Swiss cheese on a multi-grain bun with our Russian dressing.

Ranch Chicken

Grilled chicken breast with bacon on a multi-grain bun with our Ranch dressing.

Rushin' Roast Beef

Top round roast beef on a ciabatta roll with our Russian dressing.

Tuna Salad

White albacore tuna in our lightly seasoned dressing on a multi-grain bun.

BLUE SEAL SANDWICH BOX LUNCH

\$8⁵⁰ EACH

A hardworking brown box lunch with a napkin and utensils. (Lettuce & Tomato, Dijon mustard & Mayo packets included) No substitutions, please

Choice of one Sandwich:

- **House Roasted Turkey & Provol on Wheat Bread**
- **Marinated Grilled Chicken & Jack Cheese on Wheat Bread**
- **Top Round Roast Beef & Cheddar on Sourdough Bread**
- **Smoked Ham & Swiss on Rye Bread**
- **The Veg on Wheat Bread**

(cucumbers, red bell peppers, mushrooms & Jack cheese)

Choice of one side:

Italian Pasta, Potato Salad, Kettle Chips or Grapes

Choice of one dessert:

Lemon Square, Ultimate Brownie or Grapes

Gourmet to Go

CORPORATE MENU

314.205.1151
www.gourmettogo.com

SIDE SALADS

New Potato Salad

With crumbled bacon and dill in our Ranch dressing.

Pesto Pasta

Cheese tortellini with cherry tomatoes, broccoli, mozzarella cheese and black olives in our fresh basil vinaigrette.

Thai Pasta

Canton noodles with julienne vegetables in a spicy chili garlic dressing.

Angel Hair Pasta Salad

Angel hair pasta tossed with carrots, zucchini and peppers in a light Asian dressing.

Tossed Salad

Served with one of our house made dressings on the side.

Italian Pasta

Rotini pasta with artichoke hearts, roasted red peppers and kalamata olives in our light Italian vinaigrette.

Fruit

Fresh assortment of seasonal fruit.

BAKED-FROM-SCRATCH DESSERTS

Goopy Butter Square

Chocolate Chunk Cookie

Oatmeal Raisin Cookie

Snickerdoodle

BTS Brownie

Cream cheese & chocolate.

Lemon Square

Carrot Cake

Ultimate Triple Chocolate Brownie

SOUP TO GO

\$9²⁵ PER QUART

A great combination with our assorted sandwich buffet platter.

Choose from one of our Soups du Jour. Arrives in a thermal container. Bowls, spoons and ladle included. (1 quart serves 4)

CMG PRESIDENTIAL

\$22⁵⁰ EACH

This individually plated meal is packaged in a white glazed box with utensils, napkin and chocolate mint stick included.

Marinated and grilled beef tenderloin, chicken breast and shrimp. Served chilled with Smoky Russian dressing, Pesto Pasta, roll & butter and Ultimate Brownie.

SILVER SEAL SALAD BOX COMBOS

\$11⁰⁰ EACH

Packed in a clear, lucite box with dressing, roll & butter and dessert. Utensils, napkin and chocolate mint stick included.

Cashew Chicken Salad

Grilled chicken with mandarin oranges, cashews, scallions, red peppers, and mixed greens with our Sesame Ginger dressing.

Cobb Salad

Chopped turkey, tomatoes, eggs, olives and bacon over mixed greens with our French vinaigrette.

Fruit Salad

Fresh fruit salad with seasonal fruit and your choice of cottage cheese or vanilla yogurt.

Grilled Chicken Salad

Grilled chicken breast, mushrooms, tomatoes and bacon on a bed of mixed greens with our Honey Citrus dressing.

Grilled Chicken Caesar Salad

Grilled chicken breast on a bed of romaine lettuce with red onion rings, croutons and our light Caesar dressing.

Julienne Salad

Strips of ham, turkey and Swiss cheese on a bed of mixed greens with artichoke hearts, tomatoes, olives, eggs and our Russian dressing.

Curried Chicken Salad

A generous scoop of our luscious curried chicken salad on a bed of leaf lettuce with tomato wedges.

Nicoise Salad

White albacore tuna, green beans, red potatoes, tomatoes, olives and eggs on a bed of mixed greens with our French vinaigrette.

Spinach Salad

Bacon, egg, mushrooms, orange sections and Feta cheese on a bed of fresh spinach with our honey citrus vinaigrette.

Strawberry Almond Salad

Fresh strawberries, glazed almonds and mixed greens with our Poppysseed dressing, perfect for vegetarians.

Steak Salad

Our famous rare beef tenderloin on a bed of mixed greens with tomatoes, red onion, croutons and our Ranch dressing.

Taco Salad

Hot and spicy taco meat with shredded cheddar, olives and tomatoes over mixed greens with our taco dressing and tortilla chips.

BLUE SEAL SALAD BOX LUNCH

\$8⁵⁰ EACH

Brown box lunch includes a napkin, utensils and housemade dressing. No substitutions, please.

Choice of one Salad:

Fresh House Tossed

(mixed greens, tomatoes, carrots & cucumbers)

Choice of GTG Dressing: Balsamic Vinaigrette, Honey Citrus or Ranch

Angel Hair Pasta

(tossed with carrots, zucchini & peppers in a light Asian dressing)

Thai Pasta

(Canton noodles with julienne vegetables in a spicy chili garlic dressing)

Add Grilled Chicken Breast to any of these salads for \$1.50

Choice of one dessert:

Lemon Square, Ultimate Brownie or Grapes

BUFFET MEAL SOLUTIONS

Serving and eating utensils available for an additional charge.
Buffets are available for 6 or more. Priced per person.

HOT BUFFETS

Hot Mixed Grill \$18²⁵

Our Signature marinated grilled beef tenderloin, chicken breast and shrimp on a bed of rice with Smoky Russian dressing, mixed green salad, rolls & butter and our Signature Sweets Assortment.

Fajita Bar \$16⁰⁰

Beef tenderloin and chicken breast strips seared with peppers and onions then served over chipotle rice with flour tortillas, salsa, sour cream, cheddar cheese, tomatoes and jalapenos.

Served with fruit salad and assorted cookies.
(add guacamole or refried beans for \$0.75pp)

Hot Chicken Chiffonade & Beef Tenderloin \$16⁶⁵

Sliced chicken breast and our famous rare, sliced beef tenderloin on a bed of rice with Smoky Russian dressing and Horseradish sauce, Italian salad, French bread & butter and our Signature Sweets Assortment.

Chicken Madeira \$15⁴⁰

A buffet with an Italian twist of herb-encrusted chicken breast with Madeira wine sauce, Parmesan risotto mixed green salad, rolls & butter and assorted sweets.

COLD BUFFETS

Cold Mixed Grill \$18²⁵

Our Signature marinated grilled beef tenderloin, chicken breast and shrimp on a bed of lettuce with Smoky Russian dressing, pesto pasta salad, rolls & butter and our Signature Sweets Assortment.

Chicken Chiffonade & Beef Tenderloin \$15⁸⁵

Sliced chicken breast and our famous rare, sliced beef tenderloin with Smoky Russian dressing and Horseradish sauce, Italian pasta salad, French bread & butter and our Signature Sweets Assortment.

Grilled Salmon with Julienne Vegetables \$17⁵⁰

With mixed green salad, rolls & butter and our Signature Sweets Assortment.

Lasagna \$110/8; \$165/12

Meat or vegetable lasagna, cheese garlic bread, Italian salad and our Signature Sweets Assortment.

Lemon Chicken \$15⁴⁰

Sauteed Chicken breast on a bed of rice with a light lemon sauce. With mixed green salad, rolls & butter and our Signature Sweets Assortment.

Upper Crust \$15⁶⁵

Herb-encrusted chicken with garlic mashed potatoes, Italian salad, rolls & butter and our Signature Sweets Assortment.

Wild Wild West \$14³⁰

BBQ beef, ciabatta rolls, ranch mashed potatoes, mixed green salad and assorted cookies.

Assorted Wraps \$12⁷⁵

With your choice of pasta salad or fruit salad and our Signature Sweets Assortment.

Assorted Sandwiches \$12⁰⁰

With your choice of pasta salad or fruit salad and our Signature Sweets Assortment.

Deli Trays of Meat, Cheeses and Breads \$12⁹⁵

Includes a condiment and relish tray, potato chips and our Signature Sweets Assortment.

Gourmet to Go

CORPORATE MENU

314.205.1151

www.gourmettogo.com

Café
7710 Carondelet
Clayton

Café
8128 Maryland Avenue
Clayton

Ladue
9828 Clayton Road
Ladue

HOST AN OFFICE PARTY

Available for 6 or more people. Priced per person.

Dessert trays can be added to any party for an additional charge.

VIP Party \$14²⁵

Mini grilled tenderloin sandwiches, shrimp with cocktail sauce, Caramelized Bacon Rolls and fresh vegetables with dip.

Office Fiesta \$10⁰⁰

Fresh Pico de Gallo and Black Bean Roll-ups, Taquitos, Assorted Quesadillas and Smokin' Santa Fe dip with chips

Happy Hour \$10²⁵

Assorted Dollar Roll Sandwiches, Toasted Ravioli, Crab Rangoon and Zinger Wings.

Birthday Party

Our famous 2-layered, homemade cakes in Hershey Town Chocolate or Carrot Cake decorated with your personal message.

1/4 sheet cake serves up to 25 **\$42⁵⁰**

1/2 sheet cakes serves 25-50 **\$55⁵⁰**

TAKE A BREAK

Keep the meeting going strong with a GTG afternoon snack.
Minimum 6 people

Cubed Cheese and Fruit	\$3⁷⁵ pp
Fresh Vegetables and dip	\$3²⁵ pp
Fruit Skewers and Pineapple Boats	\$3⁵⁰ pp
Soft Cheese Tray	\$4⁷⁵ pp
Signature Pies/Layered Dips with chips	\$2⁸⁰
(Taco Pie • Picnic Pie • Greek Pie • Santa Fe Pie)	
Assorted Fruit Bread Fingers	\$3⁰⁰ pp
Assorted Sweets Tray	\$1⁷⁵ pp
Fiesta Basket- pretzels, popcorn and mixed nuts	
small- \$16⁵⁰ large- \$30⁵⁰	

Menu Prices Subject to Change

Please phone in cancellations by 5:30pm the business day prior to your order.

START THE DAY WITH A FRESH & TASTY BREAKFAST

BEST BUSINESS BREAKFAST

\$750 PER PERSON

Our most popular continental breakfast assortment for 6 or more people.

Assorted bagels with cream cheese
Filled Danish pastries

A selection of our homemade fruit breads
Fruit salad • Orange Juice

BREAKFAST SANDWICH BUFFET

\$975 PER PERSON

For 6 or more people.

Breakfast croissant sandwich with our signature dressing, scrambled eggs, bacon and smoked gouda
Gourmet Potatoes • Fresh Fruit

A LA CARTE SELECTIONS

For 6 or more people.

Breakfast Croissant Sandwich	\$3²⁵ pp
Fresh Fruit Breads	\$3²⁵ pp
Hard boiled eggs 4 pack	\$3⁵⁰ pp
Biscuits with glazed ham	\$3²⁵ pp
Assorted Bagels with cream cheese	\$3²⁵ pp
Filled Danish Pastries	\$3²⁵ pp
Fruit Skewers and Pineapple Boats	\$3⁵⁰ pp
Fresh Fruit Salad	\$3²⁵ pp
Yogurt Parfaits with strawberries and granola	\$5⁵⁰ pp
Breakfast Burrito with scrambled eggs, cheddar cheese and a side of salsa	\$5⁵⁰ pp

COFFEE SERVICE

Service includes:
half & half, sugar, sweetener,
stirrers and cups. (regular or decaf)

Small (serves up to 8) **\$18⁰⁰**

Large (serves up to 16) **\$34⁰⁰**

ORANGE JUICE

1/2 gallon (serves up to 8) **\$6⁵⁰**

Gallon (serves up to 15) **\$12⁰⁰**

BEVERAGES

Coca-Cola and assorted sodas **\$1⁰⁰ each**

Bottled water **\$1⁰⁰ each**

Freshly brewed iced tea

Lemonade: sweetened or Splenda

1/2 gallon **\$7⁰⁰** or 1 gallon **\$12⁵⁰**

Individual bottles of juice, lemonade or tea **\$1⁶⁰ each**

Are you a GTG Corporate Rewards Member? Sign up and get a \$25 GTG Rewards Card for every \$500 your company spends on food. Apply online or call one of our Customer Service Representatives.