Corporate Menu

Silver Seal Sandwich Box Combos

$11.00 EACH

Packed in a clear, lucite box, with your choice of sandwich with lettuce and tomato, side salad and dessert. Utensils, napkin and chocolate mint stick included.

Champagne Turkey
Our roasted turkey breast with provol cheese on a flaky croissant with our Champagne Mustard dressing.

CEO Tenderloin-$11.75
Our signature beef tenderloin with red onion on a brioche roll and our Horseradish dressing.

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

Pesto Chicken
Grilled chicken breast with provol cheese on an herb roll with our Pesto dressing.

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

Rushin’ Roast Beef
House-roasted beef on a ciabatta roll with cheddar cheese with our Russian dressing.

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

Grilled Chicken
Grilled chicken breast and Jack cheese on an herb roll with our Russian dressing.

Mediterranean Veggie
Fresh spinach, tomatoes, cucumbers, artichoke hummus and olive tapenade on rosemary focaccia.

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

Ranch Chicken
Grilled chicken breast with bacon on a ciabatta roll with our Ranch dressing.

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

Fresh Veggie
Our roasted turkey breast with provol cheese on a multi-grain bun.

Side Salads & Desserts on page 3

Blue Seal Sandwich Box Lunch

$8.50 EACH

A simple but delicious lunch in an environmentally friendly brown box with napkin and utensils. On locally baked artisan bread with lettuce & tomato. (Dijon mustard & Mayo packets included)

No substitutions please

Choice of one Sandwich:

• House Roasted Turkey & Provel on Multi-Grain Bun
• Marinated Grilled Chicken & Jack Cheese on Multi-Grain Bun
• House Roasted Beef & Cheddar on Plain Kaiser Roll
• Smoked Ham & Swiss on Plain Kaiser Roll
• The Veg on Multi-Grain Bun
  (cucumbers, red bell peppers, mushrooms & Jack cheese)

Choose one side:
Italian Pasta, Potato Salad, Kettle Chips or Grapes

Choose one dessert:
Lemon Square, Ultimate Chocolate Square or Grapes
Silver Seal Salad Box Combos

$11.00 each

Packed in a clear, lucite box with our house-made dressing on the side, 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.

- **Spinach Salad**
  Bacon, egg, mushrooms, orange sections, pine nuts and Feta cheese on a bed of fresh spinach 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.

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

- **Strawberry Almond Salad**
  Fresh strawberries, glazed almonds and mixed greens with our Poppyseed dressing, perfect for vegetarians.

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

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

- **Steak Salad**
  Grilled Flank Steak on a bed of mixed greens with tomatoes, red onion, croutons and our Ranch dressing.

- **Greek Salad**
  Grilled chicken breast with mixed greens, cucumbers, tomatoes, olives, Feta crumbles and our Greek vinaigrette.

- **Fruit Salad**
  Fresh assortment of seasonal fruit and your choice of cottage cheese or vanilla yogurt.

- **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.

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

Dessert choices on page 3

Blue Seal Salad Box Lunch

$8.50 each

A simple but delicious lunch in an environmentally friendly brown box with napkin, utensils and house-made 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 Wing 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 $2.00

**Choose one dessert:**
- Lemon Square, Ultimate Chocolate Square or Grapes
Corporate Menu

Side Salads

Choose from one of our Soups du Jour. Arrives in a thermal container. Bowls, spoons and ladle included. (1 quart serves 3-4)

New Potato Salad
With crumbled bacon and dill in our Ranch dressing.

** June-August

American Potato Salad

Pesto Pasta
Cheese tortellini with grape tomatoes, broccoli, mozzarella cheese and black olives in our fresh Basil vinaigrette.

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

Thai Pasta
Canton noodles with julienne vegetables in a spicy Chili Garlic dressing.

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

Angel Wing Pasta Salad
Angel Wing pasta tossed with carrots, zucchini and peppers in a light Asian dressing.

Fruit
Fresh assortment of seasonal fruit.

Baked-From-Scratch Desserts

Select one Dessert with your Silver Seal Sandwich or Salad Box Combo

Cookies
Chocolate Chunk • Oatmeal Raisin • Cashew White Chocolate Chip

Squares
Gooey Butter • Cream Cheese & Chocolate • Lemon • Carrot Cake
Ultimate Triple Chocolate

Soup to Go

$9.25 per quart
Choose from one of our Soups du Jour. Arrives in a thermal container. Bowls, spoons and ladle included. (1 quart serves 3-4)

CMG Presidential

$23.50 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.

**Ask about Special Dietary Options**

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

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.
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 $19.25**
  - 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.

- **Hot Chicken Chiffonade & Beef Tenderloin $17.40**
  - Sliced chicken breast and our signature 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.

- **Create Your Own**
  - With 24 hours notice, most of our Nightly Entrées can be turned into an à la carte buffet. Call for Details

- **Pasta Bella $14.95**
  - Choice of Spaghetti & Meatballs, Pasta Con Broccoli, Baked Ziti or Tortellini & Parmesan Cream Sauce, Strawberry Almond Salad or Italian Salad. Garlic Cheese bread and our Signature Sweets Assortment.

- **Fajita Bar $17.90**
  - Flank steak 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)

- **Lasagna $82.50/6; $165/12**
  - Meat or vegetable lasagna, Garlic Cheese bread, Italian salad and our Signature Sweets Assortment.

- **Upper Crust $15.65**
  - Herb-encrusted chicken with garlic mashed potatoes, Italian salad, rolls & butter and our Signature Sweets Assortment.

- **Wild Wild West $15.00**
  - BBQ beef, ciabatta rolls, ranch mashed potatoes, mixed green salad and assorted cookies.

- **Chicken Chiffonade & Beef Tenderloin $17.40**
  - Sliced chicken breast and our signature rare, sliced beef tenderloin with Smoky Russian dressing and Horseradish sauce, Italian pasta salad, French bread & butter and our Signature Sweets Assortment.

- **Cold Mixed Grill $19.25**
  - 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.

- **Assorted Sandwiches $12.90**
  - With your choice of pasta salad or fruit salad and our Signature Sweets Assortment.

- **Assorted Wraps $12.75**
  - With your choice of pasta salad or fruit salad and our Signature Sweets Assortment.

- **Deli Trays of Meat, Cheeses and Breads $12.95**
  - Includes a condiment and relish tray, potato chips and our Signature Sweets Assortment.

**Cold Buffets**

- **Pasta Bella $14.95**
  - Choice of Spaghetti & Meatballs, Pasta Con Broccoli, Baked Ziti or Tortellini & Parmesan Cream Sauce, Strawberry Almond Salad or Italian Salad. Garlic Cheese bread and our Signature Sweets Assortment.

- **Beverages**
  - Bottled water $1.50 each
  - Freshly brewed Iced Tea Lemonade 1/2 gallon $7.00 or 1 gallon $12.50
  - Individual bottles of juice lemonade or tea $2.00 each

**Create Your Own**

- With 24 hours notice, most of our Nightly Entrées can be turned into an à la carte buffet. Call for Details

**Assorted Wraps $12.75**

- With your choice of pasta salad or fruit salad and our Signature Sweets Assortment.
# Corporate Menu

## Best Business Breakfast
$7.50 per person
- Our most popular continental breakfast assortment.
- For 6 or more people.
- Assorted bagels with cream cheese • Glazed Honey Buns
- Cinnamon Granola Cookies • A selection of our homemade Fruit Breads
- Fruit salad • Orange Juice

## Breakfast Sandwich Buffet
$7.75 per person
- For 6 or more people.
- Breakfast Bagel Sandwich with our signature dressing, scrambled eggs, bacon and smoked Gouda • Potato Pancakes • Fresh Fruit

## French Toast Buffet
$9.50 per person
- For 6 or more people.
- Light and luscious Brioche French Toast with Butter and Maple Syrup • Bacon • Fresh Fruit

## Bacon & Eggs Buffet
$9.25 per person
- For 6 or more people.
- Individual Cheese and Vegetable Frittata or Cheese Scramble or Vegetable Scramble
- Bacon • Potato Pancakes • Fresh Fruit

## A La Carte Selections
- For 6 or more people.
  - Breakfast Bagel Sandwich $3.25 pp
  - Homemade Fruit Breads $3.25 pp
  - Hard boiled eggs (6 pack) $4.00/pack
  - Biscuits with glazed ham or sausage $3.25 pp
  - Assorted Bagels with cream cheese $3.25 pp
  - Strawberries and Dip $3.00 pp
  - Fresh Fruit Salad $3.25 pp
  - Yogurt Parfaits with strawberries and granola $5.50 pp
  - Assorted Donuts $13.75 dz

## Coffee Service
- Service includes: half & half, sugar, sweetener, stirrers and cups. (regular or decaf)
  - Small (serves up to 8) $18.00
  - Large (serves up to 16) $34.00

## Orange Juice
- 1/2 gallon (serves up to 8) $6.50
- Gallon (serves up to 15) $12.00
Corporate Entertaining

Mini Crab Cakes w/remoulade sauce $21.00 / dz
Antipasto Skewers w/pesto dipping sauce $13.00 / dz
Asian Chicken Stix w/Thai dipping sauce $13.00 / dz
Caramelized Bacon Rolls $18.00 / dz
Chicken Fingers w/champagne mustard & BBQ sauces $18.00 / dz
Toasted Ravioli w/marinara dipping sauce $11.00 / dz
Fresh Vegetables and Dip (6 or more) $3.25 pp
Cubed Cheese and Fruit (6 or more) $3.90 pp
Gourmet Cheese Course (6 or more) $6.90 pp
Strawberries and Dip (6 or more) $3.90 pp
Appetizer Pies with chips $28.00 ea
(Taco Pie • Picnic Pie • Santa Fe Pie)
Fiesta Bowl—snack mix, popcorn and mixed nuts $16.50 (serves 6-8)
$30.50 (serves 10-12)
Cookie Tray/Assorted Sweets Tray (6 or more) $1.75 pp

Hors D’Oeuvre Platters

The Gourmet Sm $39 (serve up to 6) Lrg $76 (serve up to 12)
Mini Grilled Tenderloin Sandwiches, Caramelized Bacon Rolls and Mini Crab Cakes. Served with Horseradish and Remoulade Sauces.

Trio (Select Three Dips) Sm $27 (serve up to 6) Lrg $52 (serve up to 12)
Hummus, Artichoke Parmesan, Spinach, Pimento Cheese, Caramelized Onion & Bacon. Served with assorted crackers and vegetable crudite.

Global Fusion Sm $26 (serve up to 6) Lrg $50 (serve up to 12)
Olive Tapenade, Black Bean Dip and Hummus. Served with assorted fusion chips.

Blue Water Sm $45 (serve up to 6) Lrg $88 (serve up to 12)
Large Grilled Shrimp, Large Steamed Shrimp and Crispy Shrimp. Served with Sweet & Sour and Cocktail Dipping Sauces.

Wine Country Picnic Sm $51 (serve up to 6) Lrg $102 (serve up to 12)
Crispy Coated Brie, Artichoke Hummus, Volpi Salami, White Cheddar Cheese, Cornichons, Olives, Grapes. Served w/French Bread.

Celebration Cakes

Our famous 2-layered, homemade cakes decorated with your personal message.
1/4 sheet cake serves 16-20 $48 • 1/2 sheet cakes serves 35-40 $62

Our Customer Service Representatives are standing by ready to assist you with your order.
Or you can order online:
www.gourmettogo.com/GTGOnline/

We look forward to helping with your corporate catering needs. All orders are available for delivery or pick-up.