



## **Gourmet to Go Menu**

**Pick Up or Delivery**

### **ORDERING INFORMATION**

All food items are served on quality disposable, garnished trays and/ or in aluminum pans with instructions to reheat. Food delivered hot should be served right away.

Please allow a 48 hour notice on all delivery and pick up orders.  
A 48 hour notice is also required to cancel or make any changes to any order.

Pick up orders are located at our facility  
4351 NE 12th Terrace, Oakland Park, 33334.

Delivery and set up fee pricing will vary depending on the location.

Please feel free to customize your order and we will be happy to accommodate.  
A signed contract and 50% deposit is required to guarantee your order.

**\$800 minimum for each order**

## **HOT HORS D'OEUVRES**

### **GRILLED CURRY SHRIMP**

**-Served warm or with instructions to reheat**

(16 - 18 shrimp in a pound) (Suggested 2 Shrimp per person)

Marinated in an exotic blend of curry, crushed garlic and key lime, served with mango chutney

### **FLORIDA CRAB CAKES**

**-Reheating required**

Lump crabmeat, diced onions, chopped peppers and Chesapeake Bay seasonings grilled in lemon butter, served with remoulade sauce

### **LOLLIPOP LAMB CHOPS**

**-Served warm or with instructions to reheat**

Marinated in lemon juice and garlic, served with mint jelly

### **CHICKEN WINGS**

**-Served hot or with instructions to reheat**

Roasted with olive oil, garlic and rosemary, served with bleu cheese dressing

### **CHICKEN, WATER CHESTNUT OR ARTICHOKE RUMAKI**

**-Reheating required**

Wrapped in sugar cured bacon

### **COCKTAIL MEATBALLS**

**-Served hot or with instructions to reheat**

Sauce choices include sherry cream, Asian, BBQ, marinara or sweet and sour

### **HOT CRAB DIP**

**-Served hot or with instructions to reheat**

A delicious blend of creamy cheeses, lump crab meat and Chesapeake Bay seasonings, served with gourmet crackers

### **SPINACH ARTICHOKE DIP**

**-Served hot or with instructions to reheat**

Chopped spinach, artichoke hearts and a flavorful blend of creamy cheeses, served with crispy tortilla chips

### **MINIATURE "FRANKS IN A BLANKET"**

**-Reheating required**

Served with grainy mustard

### **PRALINE BAKED BRIE CUPS**

**-Reheating required**

Flaky puff pastry cups with creamy brie, brown sugar and raisins

### **SPANAKOPITA**

**-Reheating required**

Chopped spinach and feta cheese puff pastry pockets

**CHICKEN SATAY**

**-Reheating required**

Boneless chicken breast skewers, served with a sweet and spicy peanut sauce

**COLD HORS D'OEUVRES**

(Some food items may need to be assembled)

**LARGE GULF SHRIMP (16 – 18 shrimp in a pound)**

Black tigers, icy cold – Served with lemon wedges and zesty cocktail sauce

**CRUDITE TRAY**

Crisp garden vegetables, served with chunky bleu cheese or ranch dressing

**CHEESE DISPLAY**

An assortment of domestic and imported cheeses, surrounded by fresh fruit and gourmet crackers

**MEDITERRANEAN DISPLAY**

An assortment of domestic and imported cheeses, cured meats, olives, hummus, assorted crackers and pita bread

**FRESH FRUIT DISPLAY**

Colorful display of fresh seasonal fruit

**NOVA SALMON DISPLAY**

Artfully garnished with thinly sliced red onion, vine ripened tomatoes, capers, cream cheese and black bread thins

**SMOKED FISH DIP**

Our own secret recipe, served with lemon wedges and artisan crackers

**CURRIED ENDIVE CUPS**

Curried chicken salad, served in a Belgium endive leaves

**HUMMUS**

Thick Middle Eastern hummus, served with crudité and pita bread

**GUACAMOLE**

Avocado, tomato, onion and cilantro, served with crispy tortilla chips

**SALSA**

Served with crispy tortilla chips

### COGNAC SEARED TENDERLOIN

#### **-Assembly required**

The finest beef sliced thin and served with French bread crostini and horseradish crème

### TENDERLOIN SLIDERS

Carved garlic roasted tenderloin of beef, served with soft potato rolls, arugula and horseradish crème

### TORTELLINI SKEWERS

Tri-colored tortellini skewered with cherry tomatoes and drizzled with basil pesto

### CAPRESE SKEWERS

Cherry tomatoes, buffalo mozzarella and basil leaves, drizzled with balsamic glaze

### TUSCANY HERB BRUSCHETTA

#### **-Assembly required**

Vine ripened tomatoes, basil and crumbled feta cheese on crostini

### LOBSTER CORN NACHOS

Lobster, corn, red onion, plum tomatoes, cilantro, garlic and lime, mixed into a salsa and served with corn chips

### TUNA POKE

#### **-Assembly required**

Fresh ahi tuna, sesame seeds, scallions, hoisin, fresh grated ginger, crispy wonton chips

### CHIPOLTLE CHICKEN SALSA

#### **-Assembly required**

Blackened chicken breast, diced and mixed with a zesty salsa, served with tortilla chips

## **SANDWICH PLATTERS**

(Each item accommodates your guest count with 2 pieces per person)

### SANDWICH PLATTER

Premium deli-cut roast beef & provolone, turkey & Swiss, ham & cheddar and chicken salad on a combination of banquettes, potato rolls and whole wheat breads, served with lettuce, tomato, cranberry mayonnaise, yellow mustard and horseradish crème

### GOURMET WRAPS

Premium deli-cut roast beef & provolone, turkey & Swiss, ham & cheddar and chicken salad, wrapped in gourmet wraps with lettuce, tomato, mayonnaise and yellow mustard

## **SALADS**

### **PASTA FRESCA**

Bow tie pasta, tossed with sun dried tomatoes, toasted pine nuts, crumbled feta, pesto aioli

### **ARTICHOKE ORZO SALAD**

Chilled orzo with artichokes, scallions, olives, water chestnuts and parmesan pesto

### **PASTA SALAD**

Penne and fresh minced vegetables in zesty vinaigrette

### **CHUNKY CHICKEN SALAD**

Chicken breast, light citrus mayonnaise, chopped pecans and sweet red grapes

### **GREEK SALAD**

Cucumber, tomato, red onion, peppers, olives, feta cheese and Greek dressing

### **CAESAR SALAD**

Crisp romaine lettuce, herb croutons, fresh parmesan and Hugh's Caesar dressing

### **MOZZARELLA POMODORO**

Vine ripened tomato slices with fresh mozzarella, basil leaves and balsamic vinaigrette

### **SUNLIGHT SALAD**

Mixed field greens, mandarin oranges, blueberries, strawberries and slivered almonds, served with poppy seed dressing

### **GARDEN SALAD**

Fresh crisp greens with vine ripened tomatoes, cucumbers and carrots, served with balsamic vinaigrette

### **HUGH'S SIGNATURE SALAD**

Chilled baby greens, raisins, chopped walnuts, crumbled feta cheese, balsamic vinaigrette

## **PROTEINS**

(Served hot or with instructions to re- heat)

### **CHAMPAGNE CHICKEN**

Tender boneless breast of chicken in a delicate champagne basil sauce

### **CHICKEN MARSALA**

Sliced mushrooms and rich Marsala wine sauce

### **CYPRESS CHICKEN**

Breast of chicken filled with prosciutto, fresh spinach and Fontina cheese

### CHICKEN PICATTA

Chicken breast prepared in a classic lemon and white wine sauce with capers

### SUNCOAST BREAST OF CHICKEN

Marinated in cilantro and tequila-lime butter, grilled and served with mango salsa

### ROASTED BEEF TENDERLOIN

**-Served room temperature and sliced**

Roasted with garlic, rosemary and thyme, sliced and served with horseradish crème

### HOISIN GLAZED SALMON

Grilled with hoisin, scallions, fresh ginger and roasted garlic

### KABOBS

Steak, chicken or vegetable

Skewered with onion, sweet peppers, cherry tomatoes, mushrooms and zucchini

### CHICKEN & BEEF FAJITAS

Tender marinated meat with sautéed onions and peppers, served with grated cheddar cheese, shredded lettuce, salsa, sour cream and warm tortillas

### HERB BREAST OF TURKEY

Roasted till tender and juicy, carved and served with cranberry mayonnaise and soft rolls

### HONEY GLAZED SPIRAL SLICED HAM

Carved and served with malted mustard

### ROASTED LOIN OF PORK

Roasted with rosemary and cracked black pepper, served with warm apple chutney

### SHRIMP SCAMPI

Sautéed in lemon butter and garlic, served with angel hair pasta

### HOT DOGS

Served with soft buns, mustard, ketchup, onion and relish

### BBQ GRILLED CHICKEN

Bone-in OR breast of chicken, basted in hickory barbeque sauce

### CHOPPED PORK

Slow roasted pork, chopped and served with tangy barbeque sauce

### PORK SPARE RIBS

Slow smoked and basted in hickory BBQ sauce

### BABY BACK RIBS

Tender racks of ribs basted in BBQ sauce

### SAUSAGE AND PEPPERS

Sweet Italian sausage, bell peppers and sautéed onions; offered with toasted hoagie rolls

## ACCOMPANIMENTS

### COLESLAW

Crisp cabbage and chopped veggies in a creamy dressing

### BOSTON BAKED BEANS

Slow cooked with molasses, brown sugar and onion

### POTATO SALAD

Red new potatoes, celery and a hint of dill

### POTATOES AU GRATIN

Thinly sliced potatoes, gruyere cheese and onion, layered and baked till golden

### GARLIC MASHED POTATOES

### LONG GRAIN AND WILD RICE

### CARIBBEAN RICE

Tender rice with fresh herbs, peppers and onions

### ROASTED RED SKIN POTATOES

Seasoned with fresh garlic, parsley and herbs

### KEY WEST BLACK BEANS AND WHITE RICE

### GRILLED VEGETABLES

Garden fresh zucchini, yellow squash, onions and sweet red peppers, grilled in fragrant olive oil and sea salt

### HONEY GLAZED CARROTS

### STEAMED GREEN BEANS

Topped with slivered almonds and lemon butter

### STEAMED BROCCOLI

Drizzled with lemon butter

### ASPARAGUS SPEARS

Topped with tri-colored roasted peppers and caramelized onions

### BAKED ZITI

Tender ziti pasta baked with fresh Italian herbs, meat sauce, mozzarella and parmesan cheeses

### LASAGNA

Rich layers of pasta alternating with ground beef, ricotta and marinara

### FOUR CHEESE RAVIOLI

Served with your choice of parmesan pesto, marinara or a la vodka sauces

### PENNE A LA VODKA

Penne pasta tossed in a creamy marinara with a splash of vodka

### HOMEMADE ROSEMARY FOCACCIA BREAD

Served with creamy butter

### GARLIC BREAD

## **DESSERT**

### GOURMET COOKIES

Chocolate chunk, peanut butter and oatmeal raisin

### FUDGE BROWNIES

Offered with or without chopped walnuts

### PETITE FOURS

Éclairs, cannoli's, napoleons and fruit tartlets

### DESSERT SHOOTERS

Choose from strawberry cheesecake, key lime pie, carrot cake, chocolate fudge cake, blueberry cheesecake and tiramisu

### SQUARES

Lemon, carrot cake, chocolate and key lime

\*Disposable plates, napkins, utensils, chafers and sterno are offered at additional costs