



CATERING MENU

BREAKFAST

Minimum 6 people

PASTRY TRAY

\$ 4.25 per person

Freshly baked muffins, scones, bagels, croissants & danishes accompanied with butter, jelly & cream cheese.

\$ 6.25 with fresh fruits

\$ 6.75 with cheese & fresh fruits

HEALTHY BREAKFAST

\$ 5.25 per person

Low-fat yogurt served with granola, fresh fruits, seasonal berries & honey.

HOT BREAKFAST

\$ 6.25 per person

Scrambled eggs or egg whites, bacon or sausage or turkey bacon accompanied with home fries, fresh baked rolls & butter.

VERMONT BREAKFAST BUFFET

\$ 6.25 per person

Choice of buttermilk pancakes, French toast accompanied with your choice of bacon, ham or sausage, served with banana, seasonal berries, organic maple syrup, whipped cream & butter.

SAUMON FUME & BAGEL

\$ 9.95 per person

Imported smoked salmon platter presented with plain & assorted cream cheese, capers, red onions, cucumbers, tomatoes, accompanied with assorted & low-carb bagels.

All Breakfast Trays:

with coffee or tea, please add \$ 1.50 per person

with iced tea, please add \$ 2.00 per person

with fresh squeezed orange juice, please add \$1.98 per person

SANDWICHES

Minimum 6 people

SIGNATURE SANDWICHES TRAY

\$ 7.25 per person

Select plain, whole wheat or rosemary homemade brick oven bread. Selection of house made sandwiches.

CUSTOM MADE SANDWICHES TRAY

\$ 7.95 per person

Selection of the following sandwiches can be customized.

HAM & BRIE

With tomatoes, watercress & mayonnaise on black bread.

SMOKED BREAST OF TURKEY

With cucumbers, watercress & herb mayonnaise on black bread

FRENCH HAM & AGED CHEDDAR

with apples & walnut aioli on grilled country bread.

ROAST BEEF

With lettuce, tomatoes, onion, Dijon mustard & mayonnaise on rye bread.

GRILLED BREAST OF CHICKEN

With tomatoes, watercress & herb mayonnaise on baguette.

PORTOBELLO MUSHROOMS & CHEVRE

With roasted red onions & mesclun greens on focaccia bread.

TUNA SALAD

With lettuce, tomatoes & watercress on whole wheat bread.

EGG SALAD

With scallions, arugula & fresh dill on semolina bread

FRESH MOZZARELLA & TOMATOES

With basil, black peppers & olive oil on focaccia bread.

VEGETABLE COMBO

with avocado, lettuce, tomatoes, cucumber & alfalfa sprouts and low-fat herb yogurt on whole wheat bread.

GRILLED VEGETABLES & HUMMUS

With watercress on pumpernickle bread.

SMOKED SALMON

With iceberg lettuce & horseradish cream on black bread.

HOUSE SPECIAL FRESH TURKEY

With lettuce, tomatoes, black peppers & mayonnaise on country bread.

PROSCIUTTO & FRESH MOZZARELLA

With roasted peppers & arugula on country bread.

ITALIAN HERO

With Prosciutto di Parma, salami, coppa ham, provolone, black pepper, oil & vinegar on semolina hero.

WRAPS

\$ 7.95 per person

SAN FRANCISCO WRAP

Grilled chicken breast, avocado, roasted peppers, lettuce, plum tomatoes, Ranch dressing on a whole wheat wrap.

BALSAMIC GRILLED PORTOBELLO WRAP

With goat cheese, roasted red peppers, & caramelized onions on a whole wheat wrap.

GRILLED CHICKEN PRESTO WRAP

Grilled chicken breast, presto sauce, fresh mozzarella cheese, roasted red peppers, & plum tomatoes on a sun dried tomato wrap.

PROSCIUTTO, SALAMI & PROVOLONE WRAP

Prosciutto di Parma, salami, Provolone cheese, roasted red peppers, romaine lettuce, & balsamic Dijon vinaigrette on a roasted pepper wrap.

STEAK HOUSE WRAP

Caramelized onions, blue cheese, fresh spinach, beef steak, tomatoes & steak sauce on a red pepper wrap.

CALIFORNIA SMOKED TURKEY WRAP

With avocado, alfalfa sprouts, tomatoes, cucumber, romaine hearts & presto sauce on a spinach wrap.

SOUPS

\$ 4.50 per person

A variety of our signature soups:

Barley (Beef, Chicken or Mushroom)

Garden Vegetables

New England Clam Chowder

Fat-Free Split Pea

Shrimp Bisque

Lentil

Minestrone

Carrot Ginger

Chicken Noodle

Tomato Basil

Cream of Broccoli

Cream of Mushroom

Manhattan Clam Chowder

Roasted Eggplant

Butternut Squash & much more...

WE ALSO SERVE CHILLED

SOUPS FOR SUMMER :

Gazpacho

Yogurt, Kirby, Dill & Garlic

Yogurt Barley & more...

LUNCH BOXES

Minimum 6 people

A LA MINUTE LUNCH BOX

\$ 13.98 per person

A sandwich or wrap or pressini melt with one whole fruit, a giant toll cookie of your choice & a can of soda.

UPPER EAST SIDE LUNCH BOX

\$ 15.98 per person

Half a sandwich or half a wrap or half a pressini melt with a side order of house salad, one bag of chips, a brownie & a bottle of soda

SALADS

minimum 6 people

\$ 4.95 per person

SHEPHERD SALAD

Thinly chopped tomatoes, parsley, Kirby, Italian peppers, oregano, red onion, scallion, extra-virgin olive oil & fresh lemon juice.

MESCLUN GREENS SALAD

With herb vinaigrette

GREEK SALAD

Romaine lettuce, imported feta cheese, peppers, cucumbers, tomatoes, Kalamata olives, red onion, imported oregano, extra-virgin olive oil, aged balsamic vinegar & fresh lemon juice.

TUSCAN CHICKEN SALAD

With spinach oil, vinegar & black pepper.

CAESAR SALAD

With grated Parmesan cheese, croutons & Caesar dressing. Grilled chicken breast can be added at your request for an additional \$ 1.00 per person

SPINACH SALAD

Baby spinach, fresh mushrooms, hard boiled eggs, grape tomatoes, cucumber & bacon bits.

COBB SALAD

Grilled breast of chicken, blue cheese, bacon, hard boiled eggs & tomatoes.

BEETS & CARROTS

A colorful and attractive palette.

ARGULA, ENDIVE & APPLE SALAD

Argula with endives and apples, green apple slices & sun dried tomato vinaigrette.

FRESH MOZZARELLA SALAD

With beefsteak tomatoes, basil & olive oil.

COLESLAW SALAD

The favorite company for all meals

RED SKIN POTATO SALAD

Simply our trademark... With dill & mayonnaise.

HOT PRESSINI MELTS

\$ 6.95 per person

Minimum 6 people

TUNA MELT

Fresh tuna, cheddar, lettuce & plum tomatoes.

SICILIANO

Prosciutto di Parma, ham, fresh mozzarella cheese, arugula & sun dried tomatoes

CAPRI

Smoked turkey, pepperoni, provolone cheese, spinach, cherry peppers & honey mustard.

CHICKEN PARMIGIAN

Breaded chicken breast, fresh mozzarella cheese, marinara sauce, fresh basil & Parmesan cheese.

TUSCAN

Fresh mozzarella cheese, fresh plum tomatoes, fresh basil, fresh spinach & fresh sun dried tomatoes spread.

CHICKEN FAJITA

Grilled chicken breast, cheddar cheese, roasted peppers, caramelized onions & salsa.

RUSSIAN

Roast beef, Muenster cheese, caramelized onions, lettuce, & plum tomatoes & Russian dressing.

THE ITALIANO

Grilled breast of chicken, roasted peppers, fresh mozzarella cheese & pesto sauce.

VEGETARIAN

Grilled mix seasonal vegetables & fresh mozzarella cheese

ENTREES

Minimum 6 people

Served at room temperature

GRILLED BREAST OF CHICKEN

\$ 7.25 per person

Served with a salad of artichoke hearts, roasted peppers, black olives & fresh rosemary.

CHICKEN MILANESE

\$ 8.95 per person

Served with baby spinach, tomatoes, Parmesan cheese & balsamic dressing

FETA & SPINACH STUFFED BREAST OF CHICKEN

\$ 8.95 per person

With fresh tomatoes, olive wine sauce, capers & rosemary orzo.

CHICKEN CORDON BLEU

\$ 9.95 per person

With lemon butter sauce over sauteed fresh garden vegetables

CHICKEN KEBAB

\$ 8.95 per person

Marinated with our secret recipe, our chicken kebabs come on skewers on European rice with shepherds salad on the side.

LE GOURMET OVEN ROASTED FRESH TURKEY

\$ 9.95 per person

Fresh turkey breast off the bone, served with garlic mashes potatoes, gravy, please choose between country stuffing and cranberry sauce on the side.

GRILLED SALMON

\$ 12.95 per person

Served with tomatoes, cucumber & olive salad with capers, parsley & fresh oregano.

POACHED SALMON

\$ 12.95 per person

Served with red skin potato & shepherd salad.

ROASTED JUMBO SHRIMP

\$ 14.95 per person

Served with corn, tomatoes, onion & fresh mushroom salsa.

PEPPER CRUSTED FILET OF BEEF

\$ 12.95 per person

Served medium rare with sage, roasted shallots, red skin potatoes & honey mustard.

CHEF'S MEATLOAF

\$ 8.95 per person

Served with house special tomatoes & basil sauce over spaghetti al dente.

VEGETABLE MISTO

\$ 7.25 per person

Roasted vegetables, grilled asparagus, Portebello mushrooms & sauteed broccoli rabe, served with smoked mozzarella cheese & potato puree.

LE GOURMET PRESENTATIONS

Minimum 6 people

CRUDITES TRAY

\$ 6.95 per person

An assortment of fresh vegetables, perfectly sized for dipping in your choice of one of our assorted dips: sun dried tomatoes, roasted peppers, scallion with dill, and garlic with blue cheese dips.

CHEESE & FRESH FRUIT TRAY

\$ 7.25 per person

Served with crusty bread & crackers.

CHEESE & CRUDITES TRAY

\$ 7.25 per person

Served with crusty bread, crackers & house special dip.

SMOKED FISH PLATTER

\$ 9.95 per person

Thinly pre-sliced smoked salmon, accompanied with lemon wedges, red onions, capers, cream cheese & assorted bagels or sliced baguette.

SHRIMP COCKTAIL

\$ 13.95 per person

With our spicy cocktail sauce.

COLD CUTS TRAY

\$ 7.95 per person

House made fresh turkey, roast beef, smoked ham, smoked turkey, Italian salami, & prosciutto di Parma.

MEDITERRANEAN CHIPS & DIPS TRAY

\$ 4.25 per person

Hummus, spinach & yogurt dip, & red pepper & walnut dip.

Served with focaccia crisps.

SOUTHWESTERN CHIPS & DIPS TRAY

\$ 6.25 per person

Guacamole & chipotle cream served with tortilla chips.

MEZE BASKET

\$ 7.95 per person

Hummus, baba ghannouj, mixed Kalamata & green olives, vegetarian grape leaves stuffed with rice and imported feta cheese served with toasted pita triangles.

HORS D'OEUVRES

Your choice of 6 Hors d'Oeuvres \$ 15.00 per person

Your choice of 8 Hors d'Oeuvres \$ 17.00 per person

Minimum 6 people

BOCCONINI - FRESH MOZZARELLA

Fresh mozzarella wrapped with prosciutto di Parma.

TOMATOES, BASIL & PESTO

On focaccia toast.

ROASTED VEGETABLES

With chevre cheese on focaccia toast.

FILLET MIGNON CROSTINI

SMOKED SALMON CROSTINI

GRILLED TUNA CROSTINI

POACHED SHRIMP

With shrimp cocktail sauce

MUSHROOM CUPS

Mushrooms stuffed with vegetables.

VEGETARIAN STUFFED GRAPE LEAVES

With herbed rice.

MINI BRUSCHETTA

With tomatoes & basil, eggplant caponata

MEXICAN ENCHILADAS

PIGS IN A BLANKET

CHICKEN PINWHEELS

AL FRESCO HOT PSTA DISHES

SPAGHETTI BOLOGNESE

\$ 7.25 per person

With ground sirloin & Grand Ma sauce (old fashion style marinara sauce) & Parmesan cheese.

PENNE A LA VODKA

\$ 7.95 per person

With mushrooms, scallions, green peas in Absolut Vodka sauce.

BAKED ZITI

\$ 7.50 per person

With ricotta and Parmesan cheeses and marinara sauce, topped with fresh mozzarella.

MEAT LASAGNA

\$ 7.95 per person

VEGETABLE LASAGNA

\$ 7.95 per person

LINGUINI IN CLAM SAUCE

\$ 9.95 per person

Your choice of white or red clam sauce.

PENNE PUTTANESCA

\$ 7.95 per person

With capers, Kalamata olives, mushrooms and chopped tomatoes in marinara sauce.

SPAGHETTI MARINARA

\$ 7.95 per person

With sausage, peppers and onions.

FETTUCCINE ALFREDO

\$ 7.95 per person

With grilled chicken and steamed broccoli

PASTA SALADS

\$ 6.00 per person

Minimum 6 people

PENNE ITALIANA

With Italian salami, pepperoni, roasted artichoke hearts, black olives, roasted peppers, basil, sun dried tomatoes & shaved Parmesan cheese.

PASTA PRIMAVERA

With steamed vegetables

FARFALLE PESTO

With basil pesto sauce, olive oil & roasted pine nuts.

PENNE CONFORTE

With grilled chicken breast, broccoli, & sun dried tomatoes & pesto sauce.

PENNE ALLA CAMPAGNA

With asparagus, sun dried tomatoes, goat cheese & garlic sauce.

PASTA ORZO

With onions, roasted garlic, mushrooms, parsley, black pepper & balsamic vinaigrette.

VEGETABLE SIDE DISHES

\$ 5.95 per person

Minimum 6 people

Sauteed spinach with pine nuts.

Roasted asparagus with Parmesan cheese.

Baby eggplant sauteed with vegetables.

French string beans with cherry tomatoes.

Roasted portobello mushrooms with balsamic vinaigrette.

Herb roasted potatoes.

Grilled or steamed vegetables.

Vegetarian stuffed grape leaves.

Fresh homemade hummus.

Roasted garlic mashed potatoes.

Mediterranean eggplant salad.

Sauteed broccoli rabe with sun dried tomato and pine nuts in a light garlic olive oil.

GIFT BASKETS

Le Gourmet is highly recognized as a unique creator of gift baskets and ideas to reflect your wishes.

We bring together a selection of the best quality items, beautifully arranged, decorated & impress your loved ones in all occasions.

TRADITIONAL FRUIT BASKET

Starting from \$ 50.00

A fresh selection of apples, pears, kiwi, bananas, oranges, grapes, tangerines, mango & other seasonal fruits.

SUPREME BASKET

Starting from \$ 100.00

A supreme assortment of imported olive oil & balsamic vinegar, cheese, crackers, dry fruits, nuts, preserve, mustard, tea, pasta, pasta sauce & salami.

DELUXE OFFICE BASKET

Starting from \$ 80.00

Meant to be shared... A deluxe arrangement of exotic dry fruits, cheese, crackers, nuts, chocolates & cookies.

DESSERTS

COOKIE & BROWNIE TRAY

\$ 4.95 per person

Individual bite size sweets, desserts & our famous homemade brownies.

CHOCOLATE TRAY

\$ 6.95 per person

An assortment of cocoa delicacies.

HOMEMADE FRESH FRUIT TART TRAY

\$ 4.95 per person

Summer or winter, nobody can refuse our one-of-a-kind fruit tarts.

FRESH FRUIT TRAY

\$ 4.95 per person

Fresh, delicious seasonal fruits.

THE MINI TRAY

\$ 6.95 per person

Miniature pastries including petits fours, eclairs, cannoli, fruit tarts, & rice crispy treats.

LE GOURMET CUSTOM CAKES

SPECIAL OCCASION CAKES PRICE LIST

SERVING PER CAKE	SIZE	ROUND	SQUARE
6 to 8	7"	\$21.99	\$23.99
8 to 10	8"	\$29.99	\$33.99
15 to 18	10"	\$44.99	\$49.99
18 to 25	12"	\$59.99	\$64.99
30 to 40	14"	\$109.99	\$119.99

Half Sheet is 9" x 13"

25 to 35	1/2 sheet no filling	\$74.99
30 to 40	1/2 Sheet 1 filling	\$99.99
40 to 55	1/2 Sheet 2 fillings	\$109.99

Full Sheet is 18" x 26"

35 to 50	full sheet no filling	\$119.99
60 to 80	full sheet 1 filling	\$189.99
100 to 120	full sheet 2 filling	\$219.99

Type of Cake: Chocolate Sponge or Vanilla Sponge

Type of filling: Vanilla Custard, Chocolate Custard, Chocolate Fudge, Cannoli Cream, Chocolate Mousse, Chocolate Butter Cream, Vanilla Butter Cream

Type of Fruit Filling: Cherry, Banana, Strawberry, Peaches, Pineapple Jam, Raspberry Jam, Blueberry Jam, Apricot Jam

Type of Frosting: Vanilla Butter Cream, Chocolate Butter Cream, Mocha Butter Cream, Chocolate Fudge, Whipped Cream

(For character designs extra charge applies- \$20 and up/must be confirmed)

BRICK OVEN PIZZA

Minimum 6 people

Please ask about our trademark thin crust brick oven pizza, choose regular or whole wheat.

BEVERAGES

Fresh Squeezed Orange, Grapefruit & Lemonade, Coke, Pepsi, Snapple, Vitamin Water, Tropicana, Fuze, Canada Dry, Sprite, Arizona, Teany, Honest Tea, Red Bull, Tazo, Nantucket Nectars, Stewart's, Gatorade, Boylan, Odwalla, V8 Juice, POM, Naked Juice, Perrier, Pellegrino, Evian, Poland Spring, Smart Water, Fiji, Volvic Water, and much more...

ORDERING & PAYMENT

24 hour notice may be required for some items.

24 hour (one business day) cancellation notice required.

Cancellations made later will be subject to a 35% charge of the total amount.

Free delivery in designated areas.

Payment can be made with major credit card, cash & company check or house charge account.

