THE GOURMET SHOP

CATERING

lunch *minimum 5ppl*

LUNCH BOXES — 16 each

choose a protein, bread and two sides
includes freshly baked cookie

PROTEINS:
chicken salad, tuna salad, turkey, roast beef, ham, veggie, pimento cheese, egg salad

BREADS*:
multigrain, croissant, rye, sliced sourdough

SANDWICH TRAY — 15 per person

choose one sandwich type and side
sandwiches cut in half

SANDWICHES:
chicken salad on croissant with lettuce
pimento cheese on sliced sourdough with lettuce
turkey pesto on baguette +1.00
french club on baguette +1.00
roast beef on baguette with lettuce +1.00

CAFE ASSORTMENT TRAY — 16 per person

prepared trays with three proteins (your choice), sliced cheeses, assorted breads, a tray of our famous chicken salad and two sides*

PROTEINS:
turkey, ham, roast beef, egg salad

SIDE CHOICES

chips	pesto pasta
dill potato salad	tomato, feta, basil pasta
fruit salad	roasted veggie pasta

**requests for gluten-free bread will be charged an additional $2 per person*

packaged sides

CHICKEN SALAD	15.99/lb
TUNA SALAD	15.99/lb
SHRIMP SALAD	18.99/lb
EGG SALAD	10.99/lb
TOMATO, FETA, BASIL PASTA	7.99/lb
PESTO PASTA	7.99/lb
ROASTED VEGGIE PASTA	7.99/lb
FRUIT SALAD	7.99/lb
PIMENTO CHEESE	9.99/lb
HOUSE SPREAD	7.99/lb
KALE SLAW	6.00/lb
HUMMUS	6.99/lb
DILL POTATO SALAD	8.99/lb
BLACK BEAN & CORN SALAD	7.99/lb
CROSTINI	8.00/lb
FRENCH BAGUETTE	3.00 ea

requests for items to be presented on disposable trays will be charged an additional $6

desserts *minimum 5ppl*

DESSERT TRAY — 6 per person

assorted selection of freshly baked cookies, brownies & dessert bars

COOKIE TRAY — 3 per person

assorted selection of freshly baked cookies

MACARON TRAY* — 6 per person

assorted selection of macarons with fresh fruit garnish

**advanced notice required*

Order Details: 48-Hour notice preferred. Cancellations within 24 hours will incur a cancellation fee. All condiments, disposable plates, serving utensils, flatware & napkins are included ONLY upon request.
Delivery Details: Delivery availability and fee are based on location & require a $200 order minimum.

brunch

min. 5ppl

BUTTER CROISSANTS TRAY — 5 per person
served with rhubarb raspberry preserves, butter

BAKED GOODS TRAY — 5 per person
butter croissants, sweet croissants, muffins, tarts
served with rhubarb raspberry preserves, butter

BAGEL TRAY — 7 per person
assorted bagels served with rhubarb raspberry preserves, cream cheese, butter

SMOKED SALMON TRAY — 13 per person
smoked salmon, cream cheese, red onion, lettuce, tomato, capers with assorted toasted bagels

YOGURT, GRANOLA & FRUIT TRAY — 8 per person
vanilla Greek yogurt, mixed berries, granola

FRESH FRUIT TRAY — 3 per person
mixed berries, cantaloupe, honeydew, pineapple

beverages

BOTTLED WATER [500ml]	2 ea
S.PELLEGRINO [750ml]	4 ea
ICED TEA [GALLON]	8
LEMONADE [GALLON]	15
ORANGE JUICE [GALLON]	15
COFFEE TRAVELER [SERVES 8-10]	25

freshly brewed Illy coffee (regular or decaf) served with sugars and choice of milk: half & half, whole, skim, oat

MIMOSA KIT — 23
Cava, orange juice

PEACH BELLINI KIT — 25
Prosecco, Cipriani peach mix

*cups, ice, lemons, sweeteners are available upon request

gourmet packages

SALUDA PACKAGE — starts at 180, serves 7-12 ppl
- *fresh fruit tray*
- *medium cheese & charcuterie board with cheeses, meats, dried fruit, nuts, cornichons, olives*
- *crostini*

FIVE POINTS PACKAGE — starts at 230, serves 10-15 ppl
- *fresh fruit tray*
- *medium cheese & charcuterie board with cheeses, meats, dried fruit, nuts, cornichons, olives*
- *crostini*
- *our famous chicken salad on a tray*

SODA CITY PACKAGE — starts at 285, serves 10-15 ppl
- *fresh fruit tray*
- *medium cheese & charcuterie board with cheeses, meats, dried fruit, nuts, cornichons, olives*
- *crostini*
- *our famous chicken salad on a tray*
- *dessert tray*

cheese & charcuterie

CUSTOM BOARDS
custom cheese & charcuterie boards crafted by our Cheesemongers and presented on a wooden tray with cheeses & meats, fresh & dried fruits, nuts, seasonal accompaniments and crostini

SMALL	MEDIUM	LARGE
$75-$85	$125-$150	$225-$250
2-6 ppl	*7-15 ppl*	*16-20 ppl*

GRAZING TABLES
custom appetizer grazing tables crafted by our Cheesemongers with cheeses & meats, seasonal accompaniments, as well as theme-appropriate props and greenery

prices are based on the number of guests starting at $25 per person

Contact cheese@thegourmetshop.net for all prices and availability of cheese & charcuterie requests