

ourmet To Go

Phone: 761-0864 Fax: 761-9523 DowntownGourmet.com

GOURMET PLATTERS

Assorted Wraps and Deli Sandwiches-

An assortment of Café specialties cut into quarters and presented on a platter for all to share. Served with pickles, chips and your choice of side salad.

Large Platter (Serves 8-10)...\$65.00

Small Platter (Serves 5-6)...\$45.00

Gourmet Soup Sampler– Three quarts of Café soup served with a platter of grilled bread and oyster crackers (Serves 10-12)...\$30.00

Chicken Salad or Tuna Salad Cold Platter-Two pounds of white meat chicken salad or albacore tuna salad served on salad greens with sliced garden vegetables. (Serves 8-10)...\$40.00

Vegetable Crudite Platter-

Assorted garden vegetables beautifully presented and served with dipping sauces.

18" Platter (Serves 25-30)...\$55.00

16" Platter (Serves 15-20)...\$40.00

Looking for something different? Ask us and we will customize a menu just for you.

PASTA DISHES

Serves 8-10 people (served with fresh baked bread)

Three Cheese Baked Ziti- Ground beef, garlic, peppers, onions and three cheeses baked in a basil-tomato sauce...\$45.00

Penne Ala Vodka- Pan roasted garlic, sundried tomatoes, and scallions in a pink vodka sauce tossed with penne pasta ...\$35.00

Add chicken breast to your pasta for \$7.50

Fettuccine Alfredo-Broccoli florets tossed with old world style alfredo sauce, parmesan cheese and fettuccine pasta ...\$35.00

Add chicken breast to your pasta for \$7.50

Pasta Primavera– Sautéed garden vegetables tossed with a basil pesto marinara sauce over whole wheat rotini...\$35.00 Add chicken breast to your pasta for \$7.50

Tuscan Chicken- Grilled chicken, sundried tomatoes, scallions and black olives in a Mediterranean white wine lemon sauce over bowtie pasta...\$40.00

Angel Hair Bolognese– Angel hair pasta topped with a hearty red wine and basil meat sauce...\$29.50

Penne with Basil Pesto Cream– Penne pasta tossed with garlic, sautéed spinach and grape tomatoes in a basil pesto cream sauce...\$35.00

Angel Hair with Meat Balls- Miniature meatballs in homemade marinara sauce with angel hair...\$32.50

Seafood Tortellini Newburgh-Baby shrimp, scallops and crabmeat with mushrooms, shallots and spinach in a sherry lobster cream sauce with cheese stuffed tortellini...\$50.00

DON'T FORGET...

Side Salads- Your choice of red potato, Greek pasta, coleslaw or cottage cheese...\$8.00 per quart

Specialty Soup- Ask for today's selections...\$8.00 per quart

20 oz. Bottled Beverages- ...\$2.00 ea.

2 Liter Bottled Soda-...\$3.50 ea.

1 Gallon Lipton Tea- Lemon Sweetened or Diet Green Tea...\$6.00 ea.

Homemade Cookies and Brownies-...\$12.00 (16 pcs)

GOURMET SALADS

Serves 8-12

Gourmet Garden Salad– Fresh cut garden vegetables atop mixed greens...\$18.00

Gourmet Caesar Salad– Chef Francis' homemade Caesar dressing tossed with crisp romaine, parmesan cheese and croutons...\$25.00

Chicken Cobb Salad– Mixed green salad topped with tomatoes, avocado, bleu cheese, hard boiled egg, black olives, scallions, bacon and chicken breast. Served with creamy bleu cheese dressing...\$40.00

Apple Pecan Chicken Salad- A mixed green salad topped with white meat chicken salad, granny smith apple slices, mandarin oranges, dried cranberries, sliced red onion, alfalfa sprouts and toasted pecans. Served with balsamic vinaigrette ...\$40.00

Mediterranean Vegetable Salad- Grilled zucchini, squash, artichoke hearts, roasted peppers, sundried tomatoes, caramelized onions and portobello mushrooms all marinated in a feta cheese vinaigrette and served cold over a bed of mixed greens...\$37.50

Oriental Chicken Salad– Crispy fried chicken strips, broccoli, mandarin oranges and toasted almonds all tossed in an oriental sesame dressing on a bed of mixed greens with crispy rice noodles...\$40.00

Chef's Salad- A garden salad topped with ham, fresh roasted turkey, roast beef, cheddar, American, Swiss and hard boiled egg...\$35.00

Chicken Fajita Salad– Grilled marinated breast of chicken, roasted peppers, caramelized onions, fresh tomatoes, cheddar cheese and crispy fried tortilla strips on a bed of mixed greens. Served with salsaranch dressing...\$40.00

Buffalo Chicken Salad– A garden salad topped with buffalo style chicken tenders, carrots, celery, red onion, grape tomatoes and crumbled bleu cheese. Served with our house creamy dill dressing...\$40.00

GOURMET SPECIALTIES

Serves 8-10 people (served with fresh baked bread)

Chicken Parmesan– Breast of chicken hand breaded and sautéed. Topped with marinara sauce, mozzarella and parmesan cheeses and served with fettuccine...\$50.00

Chicken Marsala– Sautéed boneless breast of chicken with mushrooms, tomatoes and scallions finished with a garlic Marsala wine sauce...\$50.00

Eggplant Parmesan– Thick slices of fried eggplant topped with mozzarella and parmesan cheeses baked till golden and served with fettuccine...\$45.00

Mediterranean Chicken Breast- Sautéed boneless breast of chicken, artichoke hearts, mushrooms, tomatoes and spinach with a Mediterranean white wine lemon sauce...\$50.00

Garden Style Chicken – Sautéed boneless breast of chicken topped with grilled garden vegetables, basil pesto and sweet balsamic vinegar...\$50.00

Roasted Garlic Chicken Scaloppini- Medallions of chicken sautéed with prosciutto, artichoke hearts and asparagus topped with a roasted garlic cream sauce...\$50.00

Our entire regular menu is also available To Go. Gourmet Café will gladly arrange delivery of your lunch order to your home or office. Prices do not include NYS sales tax or 10% delivery charge.

Gourmet To Go items require 24 hours notice.