



Full Corporate Catering Menu

Whether you want catering services for a formal sit-down affair, or a more casual buffet style, Sharon's Gourmet to Go will create a menu that fits your specific needs and tastes. We enjoy working with the freshest seasonal produce and meats so that our meals are as flavorful and healthy as possible. Organic foods are also available. All pricing is done on a per person basis. Please call us for pricing.

Breakfasts

THE CONTINENTAL

Bagels, cream cheese, coffee cake and Danish served with coffee and your choice of fresh fruit or juice.

BAGEL BREAKFAST

Bagels, flavored cream cheeses, yogurt, homemade granola, assorted breakfast breads and a fruit platter.

BAGELS & LOX BREAKFAST

Bagels with cream cheese, lox, red onion, tomato, assorted breakfast breads and a fruit platter.

TRADITIONAL BREAKFAST BURRITOS

Bacon* or sausage* with eggs, potatoes, cheese, red or vegetarian green chile.

HEARTY BREAKFAST BURRITOS

Bacon* or sausage* with eggs, potatoes, cheese, red or vegetarian green chile, fruit or juice.

BLINTZ SOUFFLÉ BREAKFAST

With fruit sauce and fruit platter.

FRITTATA BREAKFAST

Eggs with assorted vegetables, cheese and/or meat, potatoes, bagels or breakfast breads and fruit platter.

**Turkey substitute available upon request*



Boxed Lunches

NO FRILLS SANDWICHES or WRAPS

Turkey, Ham, Veggie, Tuna or Chicken salad sandwich or wrap, chips and brownie

SANDWICHES or WRAPS with a SIDE

Your choice of Turkey, Ham, Roast Beef or Veggie sandwich or wrap with your choice of cheese, or tuna or chicken salad croissant; served with pasta salad, potato salad or daily special.

GOURMET SANDWICHES or WRAPS

Your choice of Southwest grilled chicken with avocado & salsa, ham & brie with honey Dijon mustard, chicken or turkey with pesto or roasted red pepper spread and gouda or brie, Asian chicken, Greek chicken, chicken Caesar or veggie. Served with complimentary side salad.

SALAD LUNCH BOX

Your choice of one of our specialty salads served with crusty bread.



Specialty Salads

VEGETARIAN GREEK

Kalamata olives, feta cheese, artichoke hearts, garbanzos, red peppers, red onions, tomatoes and cucumbers over mixed baby greens and romaine lettuce with Greek dressing. (add chicken option available)

ASIAN CHICKEN OR TOFU

Mandarin oranges, slivered almonds and crunchy noodles with red peppers and red onions over a mixed baby greens, grated carrots, Napa cabbage and bok choy with Asian sesame ginger dressing.

CHEF SALAD

Your choice of turkey or ham with cheddar cheese, hard boiled eggs, red peppers, red onions, tomatoes and cucumbers over mixed baby greens and romaine lettuce with your choice of Ranch, Bleu Cheese, balsamic vinaigrette, raspberry vinaigrette or Thousand Island dressing.

CAESAR SALAD

Parmesan, homemade croutons, chicken and tomatoes on fresh romaine with a creamy Caesar dressing.

COBB

Romaine lettuce, hard-boiled egg slices, bacon, Black Forest ham, oven roasted turkey, Bleu cheese, Bleu cheese dressing.

MEXICAN CHICKEN SALAD

Zesty grilled chicken over mixed greens with roasted corn and jalapeño relish, cheese and salsa.

CAPRESE

Marinated mini mozzarella balls and tomatoes over fresh spinach with balsamic vinaigrette.

ANTIPASTO

Marinated artichokes, olives, roasted red peppers and garlic, provolone, assorted Italian meats over romaine, Italian dressing.



COLD BUFFET LUNCHESES

DELI PLATTER

Assorted house-baked breads, turkey, and ham and cheese platter, lettuce, tomato, pickle platter, choice of two side salads (*see the list above*)

SALAD BUFFET

Choose one or two of our specialty salads (*above*) deconstructed into a salad bar.
Comes with assorted house-baked breads, dessert and beverage

SIDE SALAD OPTIONS

Dill Potato, German Potato, Pickled Beets, Asian Coleslaw, Home-Style Coleslaw, Light Potato Salad, Seasonal Fruit Salad

PASTA SALAD OPTIONS

Veggie Pasta, Roasted Red Pepper Tortellini, Pesto Tortellini,

HOT LUNCH BUFFET

Unless otherwise specified in the suggested menus below, all hot lunch buffets come with tossed baby green salad, bread, cookie/brownie tray and beverages.

OPTIONS:

Pasta Alfredo, Pasta Marinara, Pasta Primavera, Cajun Pasta Alfredo, Southwest Pasta Alfredo, Pesto Pasta

All pasta dishes are available with or without veggies.

**Add chicken or meatballs for additional charge*

Green or red chili cheese enchiladas, with seasoned beans (*no breads with enchiladas*)

Lasagna with roasted red peppers and artichokes, Greek chicken stew with rice

Spanakopita with Greek salad and hummus (*with baklava or brownie tray*)

Eggplant Parmesan with linguine in marinara sauce

Green or red chili chicken enchiladas with beans and rice (*no breads with enchiladas*)

Calabacitas enchiladas with green chile, or red chile & eggplant, Meat Lasagna with choice of turkey or beef

Spinach or Chicken Lasagna with béchamel sauce, Very Roasted Veggie lasagna

BBQ beef brisket or chicken with choice of salad (*tossed green, pasta or macaroni*),

mashed potatoes or BBQ baked beans, and fruit crisp

Jerked chicken or pork with red beans and rice, tossed salad with fresh greens, tortillas and rum cake

Remember, all substitutions are possible. Just ask!



DINNER

Below are a few sample main course menu ideas, but don't hesitate to ask if you don't see what you are looking for. All meals are served with a compatible salad, vegetable, starch and dessert. You can always be sure that your dinner party will be a hit with your guests and the desserts are to die for!

NEW MEXICAN

Green chile and cheese stuffed chicken breast, chipotle and cheese stuffed chicken breast, beef and chicken Fajitas, red chile pork tenderloin, carne or pollo adovada, poblano chicken

ASIAN

Hoisin BBQ chicken or pork, roast pork with gingered sour cherry sauce, chicken breast with tropical fruit sauce, chicken or pork teriyaki, chicken tikka masala, grilled salmon with mango pineapple chutney

ITALIAN

Chicken Marsala, chicken scallopini, chicken Parmesan, tilapia with lemon cream sauce over sauteed veggies, tilapia Florentine, shrimp Scampi

MEDITERRANEAN

Greek chicken stew, Greek shrimp a la Sharon, roasted chicken Mediterranean style, ratatouille – chicken or vegetarian, feta and olive stuffed chicken breast, chicken or fish with veggies and feta wrapped in phyllo dough, Moroccan chicken with preserved lemons

AMERICAN & MIXED ETHNIC

Chateaubriand with mushroom Burgundy sauce, prime rib with horseradish cream sauce, Beef Wellington, Portobello mushroom Wellington, Chicken Kiev, pecan crusted chicken or salmon, citrus glazed chicken or salmon, garlic and herb roasted chicken, Cornish game hens

Remember, all substitutions are possible. Just ask!