



Plum Street

◆ Gourmet ◆

Winter 2011-2012

Starters:

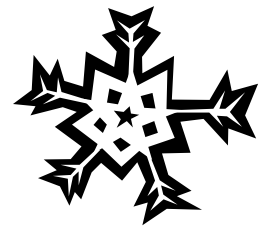
- * Applewood Bacon & Gruyere Filled Tartlets.....\$18.00dz
- * Asiago Asparagus In Puff Pastry (V).....\$18.00dz
- * Assorted Mini Quiche.....\$18.00dz
- * BBQ Glazed Wild Caught Scallops Wrapped In Bacon\$27.00dz
- * Beef Or Chicken Empanadas\$27.00dz
- * Brie & Raspberry In Phyllo (V).....\$18.00dz
- * Cheese Puffs (V).....\$18.00dz
- * Chicago Style Pizza Minis.....\$18.00dz
- * Fresh Wrapped Vietnamese Spring Rolls (V).....\$36.00dz
 - o Set up on a tray and Garnished Served with Ponzu Sauce +\$10.00 per tray. Min per tray 1 dz.
- * Mini Asparagus & Gruyere Soufflé Cups (V).....\$18.00dz
- * Mini Lump Crab Cakes\$36.00dz
- * Mini Muffaletta Sandwiches\$25.95dz
- * Mini Philadelphia Cheesesteaks\$25.00dz
- * Mini Mushroom Gratin (V).....\$21.00dz
- * Mini Beef Wellingtons.....\$27.00dz
- * Shrimp Toast With Crunchy Water Chestnuts.....\$36.00dz
- * Shrimp with Jalapeno, Asiago Cheese Wrapped in Bacon\$30.00dz
- * Shrimp with Wrapped in Bacon & Brown Sugar Glaze.....\$28.80dz
- * Skewered Chicken Satays\$30.00dz
 - o Suggested Sauce- House Made Peanut Sauce + \$6.00 per 1/2 pt.
 - o Set up on a tray and Garnished with Peanut Sauce + 10.00 per tray. Min per tray 1 dz.
- * Smoked Salmon Mousse Stuffed Cucumber Cups\$27.00dz
- * Spanokopita (V).....\$18.00dz
- * Spring Roll- Buffalo Chicken\$27.00dz
- * Spring Rolls- Veggie\$23.40dz
- * Spring Roll- Thai Chicken\$19.95dz
- * Stuffed Mushrooms - Spinach, Feta & Sun Dried Tomato (V).....\$22.00dz
- * Stuffed Mushrooms- Lump Crabmeat & Gruyere\$27.00dz
- * Stuffed Mushrooms-Sausage & Cheese.....\$24.50dz
- * Sweet Ripe Wedges Of Honeydew & Cantaloupe Wrapped W/Prosciutto.....\$36.00dz

Dips, Spreads & Sauces ~ Priced by the lb.

- | | |
|-----------------------------|---|
| Salmon Mousse | Lump Crab & Artichoke Dip |
| Guacamole | Buffalo Chicken Dip |
| Ranch Dip | Cream Cheese & Mediterranean Olive Spread |
| Hummus | Tapenade |
| Bleu Cheese & Walnut Spread | Horsey Sauce |
| Sweet Onion Dip | Aioli |
| Creamy Dill Dip | Caper Cornichon Sauce |
| Artichoke & Parmesan Gratin | Demi-Glace |
- House Baked Crostini, Pita Chips Available By the Lb. or Box

Tortes, Spreads & Platters-Displayed and Garnished On Disposable Trays

- * Italian Torte; Layers Of Cream Cheese, Sundried Tomatoes, Fresh Basil, Calamata Olives, Topped With Toasted Pinenuts
 - 6" \$55.00 (Serves 15-20) 8" 85.00 (Serves 20-40)
- * Smoked Salmon Mosaic Torte; Layers of Cream Cheese & Sour Cream Chopped Egg & Capers, Fresh Dill & Scallion, Smoked Salmon & Topped With Squares of Salmon in an Attractive Mosaic Pattern
 - 6" \$85.00 (Serves 15-20) 8" 125.00 (Serves 20-40)
- * Lump Crab Torte: Layers of Cream Cheese, Creamy Avocado, Parsley & Scallion, Roasted Red Peppers & Topped With Spicy Cocktail Sauce & Loads of Lump Crab Meat
 - 6" \$85.00 (Serves 15-20) 8" 125.00 (Serves 20-40)
- * Caviar Pies: Terrine of Chopped Egg, Fresh Dill, Cream Cheese, Crème Fraiche, Scallion & Capers, Topped w Caviar
 - 6" \$60.00 (Serves 15-20) 8" 85.00 (Serves 20-40)
- * Warm Brie in Filo: Stuffed With House Made Cranberry Compote, Almonds \$75.00 Ea. (Serves 20-30)
- * Warm Lump Crab Artichoke Gratin:
 - \$40.00 Qt. ½ Pan \$160.00 (Serves 40+) Full Pan \$295.00 (Serves 80+)
- * Warm Artichoke & Parmesan Gratin :
 - \$16.00 Qt. ½ Pan \$60.00 (Serves 40+) Full Pan \$120.00 (Serves 80+)
- * Warm Baked Buffalo Chicken Dip with Bleu Cheese, Ranch, Buffalo Sauce & White Meat of Chicken
 - \$25.00 Qt. ½ Pan \$90.00 (Serves 40+) Full Pan \$175.00 (Serves 80+)
- * Fresh Ripe Fruits Cut Into Chunky Sized Pieces:
 - 12" Tray \$45.00 (Serves 15-20) 16" Tray \$65.00 (Serves 25-40)
- * Imported Cheese or Cheese & Pate Tray with Lavish Fruit Garnish
 - 12" Tray \$60.00 (Serves 15-25) 16" Tray \$95.00 (Serves 25-60)
- * Pick Up Fruit & Cheese Tray with Lavish Fruit Garnish
 - 12" Tray \$45.00 (Serves 15-20) 16" Tray \$75.00 (Serves 30-50)
- * Garden Vegetable Tray with Dip
 - 12" Tray \$48.00 (Serves 15-20) 16" Tray \$65.00 (Serves 30-50)
- * Blanched Asparagus with Red Pepper & Dill Dip
 - 12" Tray \$57.00 (Serves 15-20) 16" Tray \$90.00 (Serves 30-50)
- * Tuscan Antipasto Tray: Varieties of Cheeses, Italian Meats, Marinated & Roasted Vegetables Presented On A Bed of Greens with Sliced Breads
 - 12" Tray \$80.00 (Serves 10-20) 16" Tray \$150.00 (Serves 20-40)
- * Mediterranean Platter ~ Sliced Grilled Vegetables, Olives, Artichoke Hearts & Peppers , French Feta, Hummus & Pita Chips
 - 12" Tray \$75.00 (Serves 15-20) 16" Tray \$95.00 (Serves 25-30)
- * Tenderloin of Beef- Seasoned & Roasted To Perfection- Carved and Displayed On a Tray with Horsey Sauce
 - \$175.00 (Serves 15-20)
- * Smoked Salmon Platter~ Thinly Sliced Scottish Salmon, Sieved Egg, Red Onion, Horseradish Cream; Capers, Fresh Dill & Cocktail Breads
 - \$10.00 Per Person Minimum 10 ppl
- * Tex Mex With Tostados: Layers Of Black Bean Mousse, Sour Cream And Tex Mex Seasonings, Chopped Onion, Tomato, Black Olives And Topped With Shredded Jack Cheese, Tri Colored Nacho Chips
 - \$4.50pp Minimum 12 ppl
- * Colossal Shrimp Your Choice Of Lemon Garlic Or Steamed With Aioli Or Traditional Cocktail Sauce \$10.00pp



Desserts- Based on as Minimum of 10 guests- Set up on a Disposable Tray with Fresh Fruit Garnish

- * Assorted Minis, Cookies & Individual Holiday Desserts To Include But Not Limited To Fresh Baked Cookies, Holiday Cut out Cookies, Tiramisu, Individual Cheesecakes, Rich Fudge Brownies, Mini Tarts, Pecan Diamonds, Pastries
 - \$5.00pp
 - * If you Eliminate the Cookies
 - \$6.00pp
 - * Assorted Bars & Cookies with W/ Fresh Fruit Garnish
 - \$4.00pp
 - * Fresh Baked Cookies with Fresh Fruit Garnish
 - \$2.50pp
 - * Specialty Desserts Available for quote
- ☞ PSG Can Provide Black Disposable Plates, Paper Napkins & Simple Flatware For \$.95pp
- ☞ Upgrade To White Square Disposable Plates, Real Look Flatware & White Paper Napkins For \$3.00pp
- ☞ Professionally Trained Servers & Bartenders Are Available To You. All Waitstaff Dress In The Traditional Black & Whites & Will Serve Any Appropriate Foods Butler Style. All Servers & Bartenders Charge \$15.00 Per Hour & Chefs & Party Captains @\$30.00. Each Staff's Rates Are Calculated Port to Port plus One Additional Hour for the Return Trip to Plum Street for Sanitizing. All Staff Request Payment at the Conclusion of the Event by Cash or Check. Gratuity Is Certainly Appreciated & The Amount Is Left To Your Discretion.
- ☞ Rentals Of Chafing Dishes, Serving Pieces, China, Glassware And Flatware Or Disposable Set Ups Are Available For Quote
- ☞ We have Holiday Packages Available for Viewing.

Stressed for time?

We personally know how hectic the holidays can be. Trying to maintain a balanced diet becomes increasingly difficult.

Plum Street Gourmet's Healthy Plates Program offers 4 complete meals or \$40.00 with all meals less than 500 calories with all the nutritional data listed. We've taken the guess work out of delicious dining and presented it to you, our valued customer, in convenient, ready to heat and eat meals.

Ask one of our associates for the menu!

Weather Policy; we are here and will have your food prepared unless it is a state of emergency. However, in the event of inclement weather, Plum Street Gourmet will assist in every way possible in re-scheduling your event. There is a minimum of 48 hour notice of cancelation or change of date; otherwise your deposit will be forfeited. Thank you!

