

Good Food "To-Go"



Serving the Tampa Bay and West Coast region of Florida

Below are our menus designed for cocktail style social parties and corporate events where food is important, but full service is not required.

Each item on our menus is priced out per person, with a minimum of 25 guests at \$25 per guest (\$625 minimum order).

Give us a call so that we can design the perfect menu for your event!

The Fine Print

- \$625 minimum order for "Good Food To-Go" catering.
- Payable by cash, credit card or check to "Good Food Catering Company." Visa and MasterCard are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.
- 7% Florida State Tax added to each order.
- Save time! Have us deliver your order to your home or office for \$45 to \$75, depending on location & complexity of delivery.
- Complete payment due 72 hours (3 days) prior to delivery.



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Build your own gourmet tasting menu

Platters

Our platters are great served cold or at room temperature. It's an upscale and no-fuss way to throw a party with great food! Your food will be artfully arranged and served on high quality black acrylic platters, ready to eat. **Bite-sized items are priced at 2 pieces per person.**

Seared Ahi Tuna

lightly seared ahi tuna | seaweed salad | spicy wasabi
crispy baked wonton crisps | **\$5.25 pp**

Chimichurri Grilled Bistro Steak

24-hour marinated beef shoulder tender | sea salt
fresh ground black pepper | grilled & hand carved
house made cilantro chimichurri sauce
4oz per person | **\$7.25 pp**

Roasted Tomato "Tartare"

oven roasted tomatoes | capers | EVOO
fresh herbs | garlic crostini | **\$3 pp**

Cheese and Charcuterie

imported & domestic cheeses | cured meats
fresh & dried fruits | pickled vegetables | cajun candied
pecans | artisan breads | fine crackers
\$4.90 pp

Blackened Chicken Salad

buttered crostini | **\$2 pp**

Grilled Tandoori Chicken Salad

toasted pita triangles | **\$2 pp**

Creole Shrimp Cocktail

spicy poached jumbo shrimp | cocktail sauce | **\$4 pp**

Asian Chicken Salad

diced chicken breast | spicy peanut sauce | scallions &
cilantro | crispy baked wonton triangles | **\$2 pp**

Smoked Chicken

sliced hard wood smoked chicken breast | romesco
sauce | crostini | 4oz per person | **\$3 pp**

Roasted Salmon

creole mustard sauce | roasted tomatoes
crème fraiche | crostini | 4oz per person | **\$5 pp**

Grilled Seasonal Vegetable Display

olive oil | kosher salt | fresh ground black pepper
served at room temperature | balsamic vinaigrette
\$3 pp

Key West Seafood "Ceviche"

poached shrimp & bay scallops | avocado | red onion |
peppers | scallions | key lime dressing | tortilla chips
\$3 pp

Chip (and Dip) Bar

fresh fried potato chips | multi colored tortilla chips
pico de gallo | pimento cheese dip
buffalo chicken dip | spinach and artichoke dip
\$7 pp

Artisan Bruschetta Bar

olive tapenade | heirloom tomato bruschetta
roasted tomato "tartare" | toasted garlic crostini
\$5.50 pp

Mediterranean Mezze

hummus | toasted pita | mixed olives | marinated
artichokes | grilled vegetables | white bean puree
artisan breads | tzatziki sauce
\$6.50 pp



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Bites

Hot finger foods will arrive in foil pans pre-cooked with heating instructions, or delivered hot. Cold food will be artfully arranged and served on high quality black acrylic platters, ready to eat. **Bite sized items are approximately 3 pieces per person.**

Steak, Gorgonzola & Caramelized Red Onion Quesadillas

pressed quesadilla triangles | \$3.90 pp

Chicken and Jack Cheese Quesadillas

house-made chipotle bbq sauce | \$3.25 pp

Mango & Goat Cheese Quesadilla

house-made chipotle bbq sauce | \$3.25 pp

Rum Runner Shrimp *jumbo shrimp wrapped in apple wood smoked bacon, glazed with a pineapple and spiced rum reduction | \$5.25 pp*

Pan Sautéed Jumbo Lump Crab Cakes *bite sized crab cakes with Creole white remoulade | \$4 pp*

Wild Mushroom Tart *shiitake, portobello, cremini and button mushrooms, fresh herbs, mascarpone and cream cheeses in a phyllo tart (veg) | \$2.75 pp*

Homemade Meatballs *beef and pork blend, floribbean bbq sauce or chipotle cream sauce*
\$3.75 pp

Hickory Smoked Pulled Pork Sliders *with creamy slaw and our secret BBQ sauce (2 per person) | \$4 pp*

Cochon de Lait Sliders *slow roasted cajun pork shoulder, creamy creole slaw (2 per person) \$4 pp*

Chicken Potstickers *herbed soy sauce | \$2.50 pp*

Pork & Vegetable Potstickers
herbed soy sauce | \$2.50 pp

Vegetable Spring Rolls *sweet chili sauce | \$2.25 pp*

Spinach and Cheese Samosas
coriander-mint chutney | \$3 pp

Rosemary & Garlic Crusted Baby Lamb Chop Lollipops
rubbed with garlic and rosemary (2 cocktail style lamb chops per person) | \$5 pp

Chicken Poblano Firecrackers
with avocado crema | \$2.50 pp

Ham & Cheese Croquette
golden fried, with hot sauce | \$2 pp

Beef Empanadas
with hot sauce (2 per person) | \$3.50 pp

Patatas Bravas
fried potato wedges, with spicy roasted tomato aioli
\$3.50 pp



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Bowls

Your food will be artfully arranged and served in high quality black acrylic bowls, ready to eat.

Roasted Vegetable Quinoa *caramelized brussels sprouts, mushrooms, red onion and fire roasted tomatoes (can be served cold or hot) | \$5 pp*

Deconstructed Salad Nicoise *chopped artisan greens, purple potato, hard-boiled egg, cucumber, grape tomatoes, green beans, lemon-dijon vinaigrette*
\$4.50 pp

Baja Citrus Salad *field greens, fire charred corn and grape tomatoes, fresh garlic lime vinaigrette | \$3 pp*

Lemon Pesto Bowtie Pasta Salad *bowtie pasta, grape tomatoes and fresh baby spinach, tossed in tangy lemon pesto dressing | \$3 pp*

Tuscan Bowtie Pasta Salad *bowtie pasta, tossed with extra virgin olive oil, grape tomatoes, fresh baby spinach, basil and mozzarella cheese | \$3 pp*

Key Lime Caesar Salad *romaine, homemade croutons, shaved parmesan cheese, with our signature key lime Caesar dressing | \$3 pp*

Asian Noodle Bowl *rice noodles and crunchy napa cabbage, tossed in a tangy thai sweet chili dressing with fresh herbs and bean sprouts (vegan) | \$4.50 pp*

Caprese Salad *fresh mozzarella, tomatoes, mixed greens, pesto & balsamic glaze (veg) | \$5.50 pp*

Cobb Salad *romaine and field greens, tomatoes, bacon, diced hard-boiled egg, blue cheese, cheddar cheese, red onions, honey dijon dressing | \$3 pp*

Signature Artisan Salad *chopped artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette | \$3 pp*

"1905" Salad *a popular and traditional Tampa Bay salad creation of crisp Iceberg, lettuce, julienne of baked ham, natural swiss cheese, tomato, olives, grated romano cheese, tossed in garlic vinaigrette | \$4.50 pp*

Add to any of the above bowls:

grilled chicken | + \$2 pp
roasted salmon | + \$3 pp
seared ahi tuna | + \$4 pp
grilled shrimp | + \$4 pp
grilled bistro steak | + \$4 pp



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Buffet Style Hot Food

The below items will arrive in foil pans pre-cooked with heating instructions, or delivered hot. These dishes are some of our tried-and-true favorites that hold up well when delivered hot. All are designed to be fork-friendly for your cocktail style event!

Floribbean “Surf and Turf” margarita grilled chicken, sliced and served with shrimp and lobster infused rice | **\$4.65 pp**

Tuscan Chicken over Warm Cannellini Beans an Italian seasoned sliced chicken breast, smothered in tomatoes, white wine, basil and mozzarella cheese, warm cannellini bean salad | **\$4.65 pp**

Bowtie Pasta Primavera fresh seasonal vegetables in roasted red pepper cream (veg) | **\$2.65 pp**

Gorgonzola Truffle Mac-N-Cheese porcini mushrooms, sun-dried tomatoes and cracked black pepper (veg) | **\$3.50 pp**

Bacon and Sharp Cheddar Mac-N-Cheese applewood smoked bacon, sharp cheddar, asiago | **\$3.50 pp**

Chicken and Sausage Jambalaya authentic Cajun style jambalaya with chicken and smoked sausage, cooked in a cast iron pot (vegetarian upon request) **\$3.60 pp**

Shredded Cabernet Braised Beef Short Ribs with Yukon Gold Mashed Potatoes slow cooked in beef stock and red wine with root vegetables, braising reduction | **\$7 pp**

“Charleston Style” Shrimp and Grits smoked sausage, onions and peppers in a white-wine cream sauce, served with creamy white cheddar grits (3 shrimp per person) | **\$7 pp**

Cochon de Lait with Cajun Rice Dressing slow roasted Cajun pork served with Cajun rice dressing **\$6 pp**

Smoked Pork with White Cheddar Grits hickory smoked pulled pork, served with creamy white cheddar grits | **\$6 pp**

Slow Roasted Tomatillo Pork with Arroz Congrí pork shoulder roasted with spicy tomatillo sauce and hand shredded, served with Cuban white rice and black beans | **\$6 pp**



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Sweets & Treats

Your food will be artfully arranged and served on high quality black acrylic platters, ready to eat. **We suggest 2-3 dessert bites per person. Pricing upon request.**

Key Lime Pie Shooters *key lime pie, topped with whipped cream, in a shooter glass*

Strawberry Shortcake Shooters *southern biscuit, fresh macerated strawberries, topped with whipped cream, in a shooter glass*

Boozy Brownies *brownie squares with a pipette filled with cordials - irish cream or Godiva white chocolate liqueur*

Chocolate Raspberry Tangos *a tango of chocolate brownies and cream cheese swirled with raspberry and chocolate drizzle*

Meltaways *layers of semisweet chocolate, milk chocolate, walnuts, butterscotch, and toasted coconut on a buttery graham crust*

Cream Puffs *custard filled buttery pastry*

Mini Cheesecakes *assorted varieties*

Lemon Berry Bars *tart lemon curd and light lemon mousse missed with fresh blueberries, topped with white chocolate*

Oreo Dream Bars *fluffy layers of white and dark chocolate loaded with Oreos crumbles*

Chef's Dessert Selection *an assortment of the above dessert bars | \$4-6 pp*

Included with Good Food "To-Go"

- * Complete printed re-heating instructions and serving ideas for each dish *
- * Delivered in elegant plastic trays (platters and bowls) or disposable aluminum pans (hot food) *
- * Acrylic serving utensils and menu signage for each food item *

Additional Options

High quality black acrylic plates, "Reflections" flatware (looks real!), and napkins - \$2.50 per person
Re-usable wire chafing rack, water pan and two 6-hour sterno - \$13 each

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