

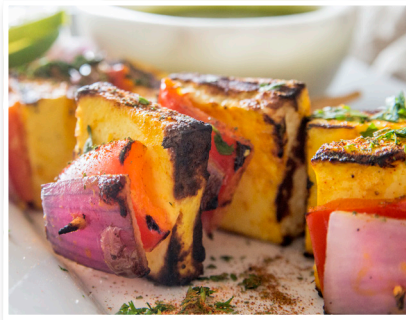


THE GOURMET KITCHEN

YOUR CATERER

The Gourmet Kitchen (TGK) is an award-winning, full-service, boutique caterer serving Denver Metro and the entire Front Range since 2002. Our tag line is: We Cook in Your Language! We are experts in multicultural and fusion cuisines and always create custom menus to fit your individual needs. Our mission is to create out-of-the-box culinary experiences using flavorful local ingredients, gourmet spices from around the world, and above all, offering impeccable event design and customer service to our valued clients. We also take care of your dietary restrictions and preferences for no extra charge. TGK is almost 5-star rated at many places including Facebook, Google, Yelp, Wedding Wire, The Knot. TGK's many accolades include having consistently been voted one of the top 5 caterers on Denver 7's A-list (winning it in 2010 and 2012), receiving Wedding Wire's Couples' Choice award in 2015/2016 and winning Best International Byte category in Taste It Broomfield 2018. TGK is also A+rated with Denver/Boulder (BBB).

The pricing in this document: Includes Chafers and other serving utensils • Includes Buffet Décor and Setup • Is for 75 guests minimum





CLASSIC COMFORT MENUS

BBQ Comfort Menu \$25 per person + taxes, staff, and delivery

- **Fresh Fruit Platter** | diced seasonal fresh fruit
- **BBQ Pork** | served with buns on side (GF buns available on request)
- **Roasted Potato Salad** | with roasted sweet peppers, onions and garlic
- **BBQ Baked Beans**
- **Buttermilk Coleslaw (or) Fresh Garden Salad** | field greens, julienne carrots, cucumbers, cherry tomatoes, served with choice of Ranch, Italian or Balsamic dressings

Mexican Comfort Menu \$25 per person + taxes, staff, and delivery

- Chips and Salsa | House made corn tortilla chips with Fire Roasted Salsa
- Build Your Own Taco Bar |
 - Choice of Adobe Chicken or Mexican Spice ground beef (\$4 Up charge for both)
 - Spanish Rice
 - Black Beans
 - Curdito (Mexican cabbage slaw)
 - Fire Roasted Salsa
 - Pico de Gallo
 - Sour Cream
 - Shredded Cheddar Jack
 - Soft Corn and Flour Tortillas

Italian Pasta Bar \$25 per person + taxes, staff, and delivery

Toasted Garlic Bread

- Caesar Salad | Crisp romaine, shredded parmesan, house made croutons & Caesar Dressing.
- Pasta Bar |
 - Sauces | Marinara, Alfredo, Pesto Cream, Vodka Diablo (choose two)
 - Pasta | Penne, Bow Tie, Spaghetti, Fettucine (choose two)
 - Meats | Grilled chicken or Italian Sausage
 - (choose one or 2\$ pp upcharge for two)
 - Roasted Vegetables | Sweet peppers, red onions, carrots & broccoli
 - Grated Parmesan Cheese

OUR ECLECTIC MENUS



VANILLA

\$30 per person + taxes, staff, and delivery

Choose one appetizer

1. **Chips & Salsa** | House made tortilla chips with Pico de Gallo and Fire Roasted Salsa
2. **Domestic Cheese Display** | garnished with Grapes, Berries and Crackers
3. **Fresh fruit display**
4. **Seasonal Veggie Crudit ** | Served with Buttermilk Ranch Dressing
5. **Classic Hummus** | with Toasted Pita Chips.
6. **Beef Meatballs** | topped with Berry Chipotle Sauce

Choose One Entr e

1. **Grilled Chicken** | with Herb Cream sauce
2. **Chicken Marsala** | with a Classic Marsala Mushroom Wine Sauce
3. **Chicken Piccata** | with a White Wine, Lemon-Caper Butter Sauce
4. **Coq Au Vin** | Tender Boneless Chicken Thighs Braised in Red Wine with Carrots, Mushrooms, Pearl Onions and bacon
5. **Smoked Chili Chicken** | Smoked Chili Rubbed Chicken Breast with a Chipotle Agave-Lime Nectar
6. **Teriyaki Chicken** | Grilled Boneless Chicken Thighs Painted with a Teriyaki Sauce and Garnished with Grilled Pineapple and Toasted

Sesame Seeds

7. **Maple Soy Cider Pork Loin** |

8. **Beef Burgundy** | Burgundy Braised Beef with Carrots, Mushrooms & Pearl Onions and Fresh Herbs, served in a Tomato-Beef Broth

9. **Beef Stroganoff** | Classic Dish with Braised Beef, Mushrooms and Onions (suggested accompaniment- Butter Noodles)

Choose One Starch

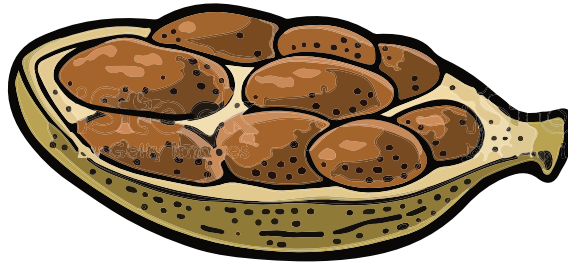
1. **Butter Noodles**
2. **Creamy Garlic Mashed Potatoes**
3. **Oven Roasted Potatoes** | Garlic Herb or Parmesan Garlic
4. **Penne Pasta** | in Olive Oil and Garlic
5. **Amarillo Rice** | with Sweet Peas
6. **Cilantro Lime Rice**
7. **Steamed Jasmin Rice**

Choose One Vegetable

1. **Roasted Baby Carrots** | Carrots Roasted with Parsley and Thyme
2. **Saut ed Haricot Verts** | French Green Beans with Cherry Tomatoes
3. **Roasted Vegetable Medley** | Sweet Peppers, Zucchini, Yellow Squash, Carrots & Red Onions

Choose One Salad

1. **Classic Caesar Salad** | Crisp Romaine, Grated Parmesan, House Made Croutons, served with Caesar Dressing
2. **Farmers Fresh Garden Salad** | Field Greens, Match Stick Carrots, sliced Cucumbers & Cherry Tomatoes, served with your choice of Ranch, Italian or Balsamic dressings



CARDAMOM

\$40 per person + taxes, staff, and delivery

Need more variety? You can replace any Appetizer, Entrée, Starch or Vegetable with a corresponding item from Vanilla Menu.

Choose One Stationed Appetizer

- 1. Our Grand Imported and Domestic Cheese Collection with Charcuterie Display** | Port Wine and Sage Irish Derby Cheeses, Cranberry and Apricot English Wensleydale Cheeses, Wisconsin Aged Goat cheese crafted with Merlot Wine, Gorgonzola, Gruyere & Brie, along with a collection of Domestic Cheeses. Accompanied with Genoa Salami, Pepperoni and Prosciutto Ham. Accompaniments: Orange Marmalade, Spiced Candied Nuts, Medjool Dates, Grapes, Berries, and Assorted Crackers.
- 2. Assorted Dips with choice of Pepper Encrusted Crostini (or) Toasted Parmesan Crostini** | Sundried Tomato Olive Tapenade, Spinach and Artichoke dip, Roasted Pepper Chipotle or Gorgonzola Mousse.
- 3. Hummus** | (choice of one) Garlic, Roasted Beet, Roasted Carrot, Black Bean or Pesto. Served with toasted Pita Chips.
- 4. Southwest Turkey Pinwheels** | Tortilla Wraps lined with Chipotle Cheese and filled with Smoked Turkey, Roasted Red Peppers, Sweet Corn, Black Beans and Baby Spinach.

Choose One Passed Appetizer

- 1. Mac & Cheese Fritters** | with Tomato Jam (Winner of Taste of Broomfield - Best International Bites 2018)
- 2. Potato Croquettes** | with Tomato Jam
- 3. Samosas** | with Tamarind Chutney and Mint Chutney
- 4. Southwest Vegetarian Quesadillas** | with Sweet Corn, Black Beans, Sweet Potatoes, onions and Roasted Poblanos, streaked with Chipotle Ranch and a Cilantro Lime Cream
- 5. Tomato Bisque Shooters** | with Grilled Cheese Slider Bites
- 6. Bacon Wrapped Dates** | stuffed with almonds and served with Whiskey Infused Maple Syrup or Arbol Chili Agave Nectar
- 7. Sensation Satay** | Chicken glazed with Arbol Agave Nectar and our Signature International Fusion Spice Blend 'Sensation'
- 8. Meatballs** | with Berry Chipotle Sauce
- 9. Pepper Molasses Beef Crostini** | with Gorgonzola Cream and Red Onion Jam

Choose Two Entrées

- 1. Chicken Marsala** | with a Classic Marsala Wine Mushroom Sauce
- 2. Chicken Piccata** | White Wine, Lemon and Caper Butter Sauce
- 3. Jerk Chicken** | Jerk Marinated Grilled Boneless Chicken Thighs with Mango Pineapple Salsa
- 4. Parmesan Crusted Chicken** | with Tomato Vodka Diablo Sauce
- 5. Pesto Grilled Chicken Breast** | with Sundried Tomato Bechamel Sauce
- 6. Pumpkin Seed Encrusted Chicken Breast** | with a Smoky Tomato Sauce
- 7. Grilled Boneless Chicken Thighs** | with a Serrano & Peach Glaze
- 8. Grilled Herb Infused Pork Medallions** | with a Michigan Cherry Gastrique
- 9. Mustard-Herb Encrusted Pork Loin** | with a Madeira Wine Apple Demi-Glace

- 10. Sensation Spice Pork Loin** | with our Signature Indo/Mexican Fusion Spice and lacquered Apricot-Ginger Agave Nectar
- 11. Adobe Beef Tenderloins** | Rubbed with a Southwestern Spice, Grilled and then Served with a Posole Pepper Jack Cream
- 12. Molasses Soy Beef Tenderloins** | with a Bourbon Molasses Lacquer
- 13. Herb Grilled Petite Tenderloins** | with a Red Wine Reduction
- 14. Pasta Primavera** | with Seasonal Roasted Vegetables in your choice of Marinara, Garlic & Herb Oil or Alfredo Sauce

Choose One Starch

- 1. Classic Creamy Garlic Mashed Potatoes**
- 2. Chipotle Pepper Jack Whipped Potatoes**
- 3. Roasted Baby Potatoes** | Garlic Herb or Parmesan Garlic
- 4. Penne Pasta** | tossed in Olive Oil and Fresh Herbs
- 5. Aromatic Basmati Saffron Rice**
- 6. Artichoke and Roasted Cauliflower Rice Pilaf**
- 7. Butternut Squash Risotto**
- 8. Creamy Polenta** | with Roasted Sweet Corn and Poblano Peppers
- 9. Rainbow Couscous** | with Sweet Peppers, Carrots & Peas

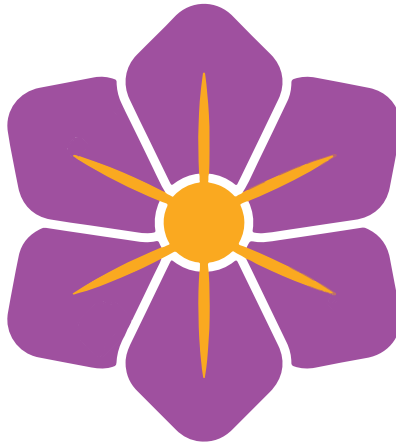
Choose One Salad

- 1. Classic Caesar Salad** | Crisp Romaine, Grated Parmesan, House made Croutons & Caesar Dressing
- 2. Farmers Fresh Garden Salad** | Field Greens, Match Stick Carrots, sliced Cucumbers & Cherry Tomatoes, served with choice of Italian, Ranch or Balsamic Dressing
- 3. TGK Signature Salad** | Harvest Blend Mixed Greens, Feta Cheese, Spiced Candied Pecans & Strawberries, served with a Berry Vinaigrette

Choose One Vegetable

- 1. Curried Tandoori Cauliflower**
- 2. Grilled Asparagus** | with Olive oil and Garlic
- 3. Grilled Carrots** | with a Chili Agave Nectar
- 4. Grilled Vegetables** | Peppers, Mushrooms, Zucchini, Squash, Carrots, Onions
- 5. Gremolata Green Beans** | Green Beans with Citrus Zest, Parsley and Garlic
- 6. Parmesan Broccoli**
- 7. Roasted Brussel Sprouts** | tossed in a Whole Grain Mustard Oil
- 8. Smoked Chili seared Zucchini Planks**





SAFFRON

\$50 per person + taxes, staff, and delivery

Need even more variety? You can replace any Appetizer, Entrée, Starch or Vegetable with a corresponding item from Vanilla and Cardamom packages.

Choose One Stationed Appetizer

1. Our Grand Imported and Domestic Cheese Collection with Charcuterie Display | Port Wine and Sage Irish Derby Cheeses, Cranberry and Apricot English Wensleydale Cheeses, Wisconsin Aged Goat cheese crafted with Merlot Wine, Gorgonzola, Gruyere & Brie, along with a collection of Domestic Cheeses. Accompanied by Genoa Salami, Pepperoni and Prosciutto Ham.

Accompaniments | Orange Marmalade, Spiced Candied Nuts, Medjool Dates, Grapes, Berries, and Assorted Crackers

2. Baked Brie En Croute | Oven Baked Brie, Wrapped in Puff Pastry served with sliced Baguettes and Granny Smith apples

Choose one Filling | Berry Jam with Walnuts or Apricot Jam with Sliced Almonds

3. Hot Queso Blanco Dip or Hot Black Bean & Chorizo Dip | served with House Made Tortilla Chips

4. Chicken and Mango Salad | served with Wonton Crisps

5. Smoked Chicken Salad | with Dried Cranberries, Apples and Pistachios - served with Wonton Cups

Choose Two Passed Appetizers

1. Caprese Skewers | with Marinated Fresh Mozzarella Pearls and Cherry Tomatoes, drizzled with a Balsamic Reduction

2. Samosas | with Mint Chutney and Tamarind Chutney

3. Spinach and Onion Pakoras | served with a Spiced Yogurt Sauce

4. Tomato Bisque Shooters | with Grilled Cheese Slider Bites

5. Grilled Chicken Satay | served with Chimichurri

6. Nacho Bites | Individual Tortilla Chips topped with Chipotle Cheese, Adobe Spiced Chicken, Roasted Corn & Black Beans. Streaked with Cilantro Lime Crema

7. Bacon Wrapped Dates | Stuffed with Apricot Wensleydale and Almonds. Laced with your choice of Maple Bourbon Glaze or Arbol Chili Agave Nectar

8. Herb Crusted Pork Satay | with a Michigan Cherry Gastrique

9. Korean Beef Satay | served with Gochujang Dipping Sauce

10. Shrimp Po' Boy Bite | Cornmeal and Creole Spice Dusted Shrimp, lightly fried and served with Remoulade Sauce

Choose Two Entrées

1. **Chicken Marsala** | with a Classic Marsala Mushroom Wine Sauce
2. **Chicken Piccata** | with a White Wine, Lemon-Caper Butter Sauce
3. **Jerk Chicken** | Jerk Marinated Grilled Boneless Chicken Thighs with Mango Pineapple Salsa
4. **Open faced Chicken Cordon Bleu** | Breaded Chicken Medallions topped with Ham, Swiss Cheese, and finished with a Mornay Sauce
5. **Parmesan Crusted Chicken Breast** | with Tomato Vodka Diablo Sauce
6. **Pesto Grilled Chicken Breast** | with a Sundried Tomato Bechamel Sauce
7. **Pumpkin Seed Encrusted Chicken Breast** | with a Smoky Tomato Sauce
8. **Grilled Boneless Chicken Thighs** | with a Serrano & Peach Glaze
9. **Bacon Wrapped Pork Loin** | with a Caramel Coffee Sauce
10. **Cajun Rubbed Pork Loin** | with a Roasted Garlic and Sweet Corn Sauce
11. **Grilled Herb Infused Pork Medallions** | with a Michigan Cherry Gastrique
12. **Mustard-Herb Encrusted Pork Loin** | with a Madeira Wine-Apple Demi-Glaze
13. **Sensation Spice Pork Loin** | with our Signature Indo/Mexican Fusion Spice and lacquered Apricot-Ginger Agave Nectar
14. **Adobe Beef Tenders** | Rubbed with a Southwestern Spice, Grilled and then Served with a Posole Pepper Jack Cream
15. **Grilled Korean Flank Steak** | (Bulgogi) with a side a of Gochujang Aioli
16. **Herb Crusted Beef** | with a Whole Grain Mustard Demi glaze
17. **Madeira Beef Medallions** | with Seared Apples, Roasted Garlic and Goat Cheese
18. **Molasses Soy Beef Tenders** | with a Bourbon Molasses Lacquer
19. **Pepper Seared Petite Beef Tender Medallions** | with a Cranberry Gastrique & Crumbled Gorgonzola
20. **Petite Beef Tenders** | with Red Wine Reduction
21. **Steak Au Poivre** | Peppercorn Encrusted Petite Tenders with a Brady Demi-Glaze
22. **Smoked Paprika Seared Tilapia or Salmon** | with a Sweet Pea and Chive Puree
23. **Blackened or Herb Seared Tilapia or Salmon** | with your Choice of Citrus Beurre Blanc or Citrus Gastrique
24. **Tortilla Crusted Tilapia** | with a Roasted Tomato Butter
25. **Grilled Salmon** | with a Honey-Ginger Cider Reduction
26. **Potato Crusted Salmon** | with a Chive Crème Fraiche and Herb Oil

Choose One Starch

1. **Bow Tie Pasta** | in Creamy Herb Sauce
2. **Penne Pasta** | in Toasted Garlic Olive Oil and Fresh Herbs
3. **Chipotle Pepper Jack Whipped Potatoes**
4. **Classic Creamy Garlic Mashed Potatoes**
5. **Grilled Potato Planks** | Choice of Parmesan Garlic, Garlic Herb or Smoked Paprika Rubbed
6. **Truffle Parmesan Roasted Yukon Gold Potatoes**
7. **Aromatic Basmati Saffron Rice**
8. **Artichoke and Roasted Cauliflower Rice Pilaf**
9. **Butternut Squash or Mushroom Risotto**
10. **Creamy Polenta** | with Sweet Corn and Poblano Peppers
11. **Rainbow Couscous** | with Sweet Peppers, Carrots & Peas

Choose One Vegetable

1. **Curried Tandoori Cauliflower**
2. **Gremolata Green Beans** | Green Beans with Citrus Zest, Parsley and Garlic)
3. **Grilled Asparagus** | in Toasted Garlic Olive Oil
4. **Grilled Carrots** | in Chili Agave Nectar
5. **Grilled Vegetables** | Peppers, Mushrooms, Zucchini, Squash, Carrots, Onions
6. **Parmesan Broccoli**
7. **Roasted Brussels Sprouts** | with Whole Grain Mustard Oil
8. **Smoked Chili Seared Zucchini Planks**

Choose One Stationed Appetizer

- 1. Aspen Salad** | Baby Arugula with Sliced D'Anjou Pears, Roasted Goat Cheese, Crunchy Pumpkin Seeds with a Tangy Honey-Lemon Vinaigrette
- 2. Classic Caesar Salad** | Crisp Romaine, Grated Parmesan, House Made Croutons served with Caesar dressing
- 3. Farmers Fresh Garden Salad** | Field Greens, Match Stick Carrots, sliced Cucumbers, Cherry Tomatoes served with Choice of Italian, Ranch & Balsamic
- 4. Gourmet Spinach Salad** | Baby Spinach, Bacon, Gorgonzola Cheese & Cranberries with Champagne Vinaigrette
- 5. TGK Signature Salad** | Heritage Blend Greens, Feta Cheese, Spiced Candied Nuts & Strawberries served with a Berry Vinaigrette



THE GOURMET KITCHEN