



**The Casual Gourmet . . .**

came into existence in 1994 in Westchester, Illinois and as I have moved to Louisville, Tennessee in 1999; **The Casual Gourmet** has come with me.

**The Casual Gourmet . . .**

is based on being “casual” catering with the food preparations as “gourmet” as I can make them. I want to give my clients what they want and not just what is listed on a menu. I will work with you as an individual and together come up with what kind of catering will work to best suit your needs.

**The Casual Gourmet . . .**

is basically a two man show. The functions that we cater will have all of the food preparation done by us. Since there are indeed only the two of us the number of guests and type of service will need to be discussed up front so that you can be assured of the best possible food and service. I will also be happy to help you with any of the other non-food planning that goes along with having a successful event.

*A little about myself . . .*

*I am a graduate of the Culinary Institute of America in Hyde Park, New York. I graduated in 1974. I have been in the food service business ever since then. I have worked in airline catering kitchens, small private restaurants, country clubs and hotels. I have taught cooking lessons to individuals in their homes and to groups in a classroom. In October of 1999 I moved to East Tennessee for the third time (I got it right this time).*

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<http://www.thecasualgourmet.org>



## Hors'd Oeuvres

Prices are determined by the number of Menu

### COLD

Almond Mushroom Pate  
Antipasto  
Antipasto Spread  
Assorted Canapés  
Assorted Relishes  
Assorted Cheeses and Crackers  
Assorted Nuts  
Cheese Ball, Blue, Cheddar etc.  
Cheese Puff Wreath (Christmas)  
Chocolate Dipped Strawberries  
Corned Beef, Onion & Cream Cheese Roll-ups  
Cream Puff Pastries  
Cucumber Sandwiches  
Deviled Eggs, Dijon  
Dilled Brie with Smoked Salmon  
Finger Sandwiches  
Fresh Fruit  
Fresh Vegetables and Dip  
Frosted Grapes  
Guacamole  
Hot Cheese Dip  
Liver Pate  
Salami Cornets  
Shrimp Cocktail, Market Price  
Silver Dollar Sandwiches  
Smoked Salmon  
Stuffed Celery; Cream Cheese, Peanut Butter

### HOT

Artichoke Nibblers  
Almond Lemon Chicken Tenders  
Baked Brie en Croute  
Beef Brochettes  
Chicken Brochettes  
Chicken Sate with Peanut Dip  
Chicken Wings; Oriental, Sesame, BBQ, Dijon, etc.  
Crab Stuffed Mushrooms  
Crab Bites  
Duxell Mushrooms  
Hot Roast Beef Sandwiches  
Meatballs with various sauces: BBQ, Teriyaki, Swedish, Glace'd viande  
Onion Pie (Similar to Pizza)  
Quiches  
Ramaki (Chicken Livers Wrapped In Bacon)  
Sausage Pinwheels  
Sausage Stuffed Mushrooms  
Seafood Puffs  
Sesame Grilled Chicken Tenders  
Spanakopita  
Zucchini Appetizers



## Buffet or Plated Dinners

*The number of items and selection are up to you.*

### Your Choice of Fresh Vegetables

Broccoli, Carrots, Corn, Green Beans, Cauliflower, Medley of Vegetables etc.

### Various Potatoes or Pasta

Au Gratin, Delmonico, Anna, Ranch, Lyonnais, Mashed with onions, bacon and cheese, Twice Bakes, Rice Pilaf, Noodles Alfredo, Pasta Primavera, Etc.

### A Selection of Salads

*Tossed Salad Vinaigrette*  
Assorted Relish Tray  
Broccoli and Carrot Salad  
Carrot and Raisin Salad  
Cauliflower Salad  
Cheese Tray  
Cole Slaw  
Fruit Salad  
Potato Salad  
Vegetable Pasta Salad

### Entrees

Baked Pork Chops  
Baked White Fish  
with Lemon Butter Sauce  
Baked Ham  
with Port Wine Sauce  
Beef Stroganoff on Noodles  
Breast of Chicken  
with Orange Sauce  
Breast of Chicken  
with White Wine Sauce  
Chicken and Dumplings  
Chicken Cacciatore  
Chicken Burgundy

Chicken Piccata  
Chicken Marsala  
Chicken with Tomatoes &  
Tarragon  
Country Captain Chicken  
Country Fried Steak  
Grilled Fresh Salmon  
Lasagna with Ground Beef  
Mushroom Steak  
Oriental Pork  
Oriental Chicken  
Chicken Pasta Dijon  
Pepper Steak and Rice

Quiche Lorraine  
Roast Breast of Duck  
with Wild Rice  
Roast Pork and Dressing  
Roast Turkey and Dressing  
Roast Duckling  
with Orange Sauce  
Roast Sirloin of Beef  
Sweet and Sour Pork with Rice  
Swedish Meatballs  
Swiss Steak  
Tenderloin Tips Burgundy  
Vegetarian Lasagna



## Working Luncheons

Your choice of Salads, Vegetables, Relishes, Sandwiches etc.  
*We would discuss the number when we set up the functions.*

### A Selection of Salads

Assorted Relish Tray  
Broccoli and Carrot Salad  
Carrot and Raisin Salad  
Cauliflower Salad  
Cole Slaw  
Fruit Salad  
Potato Salad  
Tossed Salad  
Vegetable Pasta Salad

### Your Choice of Cold Sandwiches

Ham and Egg  
Cold Reubens  
Ham and Cheese  
Pimento Cheese  
Turkey  
Chicken Salad  
Tuna Salad  
Grilled Chicken Dijon  
Roast Beef  
Pastrami  
And the list goes on

### With a Variety of Breads

White, Whole Wheat, Italian, French  
Pita, Bagels, Raisin, Lemon, Cheese  
Dilled, etc.

### Various Fresh Vegetables and Relishes

Carrots  
Celery  
Cauliflower  
Broccoli  
Green Peppers  
Green Onions  
Black Olives  
Green Olives  
Pepperoncinis  
Sweet Pickles  
Dill Pickles  
Mushrooms  
Cherry Tomatoes, etc

### **Don't Forget Dessert!**

Just ask me and we can  
come up with a winner to  
suit any taste

An Assortment of Fresh  
Fruits and Cheeses would  
make a Nice Compliment  
to Lunch or as a  
Great Dessert



## Desserts

Angel Food Cake with various sauces

Apple Pie

Apple Slice Cake

Applesauce Spice Cake

Apricot Bundt Cake

Banana Pudding

Blueberry, Cherry or Peach Pie

Boston Cream Pie

Brownies, Chocolate or "Blonde"

Chocolate Cake with Black Raspberry Butter  
Cream Icing

Chocolate Cheesecake

Chocolate Chip Pie

Cinnamon Orange Bundt Cake

Crème Brule`

Cupcakes of various flavors

French Napoleons

Fresh Seasonal Fruit

Fruit Trifle

Hummingbird Cake

Italian Cream Cake

Jam Cake

Lemon Cake with Butter Cream Icing

Key Lime Mousse Cream Puffs

Lemon Cheesecake

Lemon Pound Cake

Lemon Squares

Peanut Butter Cake

Peanut Butter Pie

Pecan Pie

Pecan Pie Bars

Pineapple Upside Down Cake

Pumpkin Cheesecake

Pumpkin Crème Brule`

Pumpkin Cupcakes

Pumpkin Pie

Raspberry Bundt Cake

Strawberry Shortcake (in season)

*And of course any other dessert you might*

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