



*BUFFET & SITDOWN
GLOBAL ENTRÉE
MENUS*

4315 Action Street
Garland, TX 75252
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www.gogourmetcatering.com

CARNIVORE

TRUFFLED FINGERLING POTATOES WITH A CHAMPAGNE CREAM SAUCE ATOP LUMP CRAB AND A PAN SEARED FILET 69

GRILLED PORK TENDERLOIN FILLED WITH WALNUT ROMESCO AND SERVED WITH CARAMELIZED DATE-SHALLOT SAUCE 45

PAN SEARED PORK TENDERLOIN WITH A PUMPKIN AND SPINACH STUFFING WITH A NUTMEG CREAM SAUCE 36

SLICED TRI-TIP SIRLOIN WITH A DIJON PEPPERCORN CREAM SAUCE 34

BARBEQUE BEEF SHORT RIBS WITH DRIED CHERRY SALSA 42

RACK OF WILD BOAR WITH A HILL COUNTRY MINT SAUCE 49 (BASED ON AVAILABILITY)

SEARED VENISON LOIN WITH A VANILLA PECAN DEMI-GLACE 75

CHISHOLM TRAIL SLOW ROASTED BEEF BRISKET 28

TEXAS RIB-EYE STEAK WITH MAITRE'D HERB BUTTER 56

BLACKENED QUEEN CUT PRIME RIB WITH JUNIPER AU JUS 44

"COWBOY MIX GRILL" WITH TEXAS SMOKED SAUSAGE, PULLED PORK, SLICED MESQUITE BRISKET 44

CARNIVORE CONTINUED...

GRILLED FILET OF BEEF SERVED ATOP A BLUE CHEESE RISOTTO CAKE WITH FIVE-ONION RAGOUT TOPPED WITH BRAISED ENDIVE AND ACCOMPANIED WITH A CHERRY COGNAC DEMIGLACE 70

HERB CRUSTED NEW ZEALAND RACK OF LAMB WITH MINT SALSA VERDE 49

NEW ENGLAND STYLE POT ROAST WITH PEARL ONIONS, FRESH HERBS, CARROTS, AND POTATOES COOKED IN BURGUNDY WINE 28

CARNE ASADA WITH CHIMMICHURRI SAUCE 29

BALSAMIC ORANGE GLAZED FLANK STEAK 29

24-HOUR BRINED PORKLOIN FENNEL ENCRUSTED WITH APPLE MUSTARD CRÈME 30

ASIAN LACQUERED HOISIN PORK TENDERLOIN 28

LAMB OSSO BUCCO WITH A MUSHROOM DEMI-GLACE 39.99

BABY BACK PORK RIBS WITH APRICOT CHIPOTLE GLAZE 29

SEARED PEPPERCORN CRUSTED TENDERLOIN WITH STEAK DIANE SAUCE 45

**ALL ENTREES INCLUDE THREE COMPANIONS AND DESSERTS*

OCEAN

GOLDEN RUBBED ARTIC CHAR ATOP A BED OF BRAISED LEEKS AND GOLDEN CHANTERELLE MUSHROOMS SERVED WITH CARAMELIZED CIPPOLINI ONION SAUCE AND CAVIAR BUTTER 46

ROASTED COD WITH OLIVES, CAPERS, TOMATO AND BASIL 36

COWBOY SHRIMP ON WHITE CORN GRITS WITH VERMONT WHITE CHEDDAR 29

PAN SEARED FLOUNDER WITH A TEXAS HILL COUNTRY PORT AND GOAT CHEESE BUTTER 32

OVEN ROASTED PECAN AND ORANGE ZEST TEXAS RED FISH WITH A WASABI CREAM SAUCE 32

STUFFED RED SNAPPER WITH TEXAS CRAB AND PEARL COUSCOUS 35

PAN SEARED TUNA WITH SPICY NAPA CABBAGE SLAW 38

PAN SEARED TILAPIA WITH A LEMON HERB CREAM REDUCTION 25

BOSTON COD BAKED WITH HERBED BUTTERED BREAD CRUMBS 29

CRANBERRY PECAN ENCRUSTED SALMON WITH A CITRUS BUERRE BLANC 29

BALSAMIC AND SWEET CHILI ROASTED SALMON 31

NEW ENGLAND LOBSTER BOIL MARKET PRICE

CRAWFISH BOIL (SEASONAL) MARKET PRICE

****ALL ENTREES INCLUDE THREE COMPANIONS AND DESSERTS***

LAND AND AIR

SAUTÉED CHICKEN BREAST WITH PROSCIUTTO, MOZZARELLA AND CRIMINI MUSHROOMS IN A MADEIRA CREAM SAUCE 29

CONFIT OF DUCK KING RANCH CASSEROLE WITH TEXAS WILD MUSHROOMS - 29

CHILI RELLENO WITH DRIED APRICOTS, TOASTED ALMONDS, CHICKEN AND MASCARPONE 26

MAPLE SHERRY GLAZED TEXAS QUAIL 38

PAN SEARED CHICKEN BREAST WITH A VIRGINIA HAM CRANBERRY STUFFING WITH AN APPLE CIDER CREAM SAUCE 29

BRINED HERB ROASTED ROAST TURKEY 29

CHICKEN FRIED CHICKEN WITH TABASCO GRAVY 23

SPINACH AND RICOTTA STUFFED CHICKEN WITH A CHANTERELLE MUSHROOM SAUCE 29

SEARED DUCK BREAST W/ AN ANJOU PEAR AND BALSAMIC COMPOTE WITH SHALLOT REDUCTION 38

CHICKEN WELLINGTON – PASTRY WRAPPED CHICKEN BREAST WITH BRIE CHEESE AND A PEACH PRESERVE 31

CHICKEN MILANESE WITH A LEMON CAPER BUERRE BLANC 25

MODENA CHICKEN WITH BALSAMIC GLAZED PORTABELLA MUSHROOMS WITH SAUTÉED ONIONS AND RED PEPPER WITH MELTED GOUDA 25

CHICKEN PROVENCAL WITH ARTICHOKE, CAPERS, ROMA TOMATOES AND SAUTÉED ONIONS 24

PASTA

CAVELLI PASTA WITH SAUTÉED CHICKEN, SWISS CHARD, BALSAMIC ROASTED SHALLOTS AND GRAPETOMATOES IN A FONTINA CREAM SAUCE 24

FETTUCCINI ALFREDO WITH GRILLED CHICKEN 20

PENNE PASTA WITH GRILLED CHICKEN, SUN-DRIED TOMATOES, BROCCOLI IN A PARMESAN CREAM SAUCE 22

LASAGNA BEEF BOLOGNESE 20

CHICKEN SPINACH AND SUNDRIED TOMATO LASAGNA WITH VODKA SAUCE 21

VEAL, SPINACH AND RICOTTA MANICOTTI WITH TOMATO BASIL CREAM SAUCE 26

VEGETARIAN

EGGPLANT AND PORTABELLA NAPOLEON WITH FRESH MOZZARELLA AND BASIL 20

FOUR CHEESE MANICOTTI 19

SPINACH AND CREMINI MUSHROOM LASAGNA 20

NEW MEXICO GREEN CHILI SOUR CREAM ENCHILADA CASSEROLE 19

SOUTHERN CHEDDAR GRITS WITH GRILLED PORTABELLAS AND PESTO GLAZE 19

**ALL ENTREES INCLUDE THREE COMPANIONS AND DESSERTS*

COMPANIONS

FIELD GREEN SALAD WITH SLIVERED ALMONDS,
SLICED STRAWBERRIES AND TEXAS GOAT CHEESE

MESCLUN AND ARUGULA MIX WITH DRIED
APRICOTS, SPICED PECANS, AND RICOTTA SALATA

JALAPENO SCENTED CAESAR SALAD WITH TORTILLA
STRIPS

CAPRESE SALAD

SPINACH SALAD WITH FUJI APPLES, CANDIED
WALNUTS AND DANISH BLUE CHEESE

TRADITIONAL FIELD GREEN SALAD WITH CROUTONS,
CUCUMBER AND CARROTS

ROMAINE SALAD WITH CASHEWS, MANDARINS, AND
SESAME SEEDS W/ PINEAPPLE-CURRY DRESSING

BIBB SALAD WITH BACON, GORGONZOLA AND
SLICED PEAR

ORANGE AND CINNAMON GLAZED BABY CARROTS

CHEF'S BABY VEGETABLE MÉLANGE

STEAMED ASPARAGUS DRIZZLED WITH LEMON
OLIVE

SAUTÉED SPINACH WITH GARLIC

CREAMED LEAKS AND SWISS CHARD

BROCCOLI ALMONDINE

SAUTÉED BABY SUNBURST SQUASH AND CORGETTES

FRENCH GREEN BEAN

GRILLED VEGETABLE MEDLEY

ORANGE SCENTED SWEET POTATO WITH STRUDEL
TOPPING

CHEDDAR AND SCALLION MASHERS

BASIL MASHERS

LOADED TWICE BAKED POTATOES

ROASTED ROSEMARY FINGERLING POTATOES

COMPANIONS

SAFFRON RICE

SESAME GINGER JASMINE RICE

GARLIC BUTTER PENNE PASTA

FETTUCCINI ALFREDO

TRUFFLE MAC-N-CHEESE

PARMESAN POTATO AU GRATIN

PECAN AND CRANBERRY WILD RICE PILAF

TILLMOOK CHEDDAR AND JALAPENO GRITS

DESSERTS

PEACH AND RHUBARB CRUMBLE A LA MODE

APPLE COBBLER A LA MODE

TRES LECHES CAKE

GERMAN CHOCOLATE HAZELNUT CAKE

MEYER LEMON MOUSSE CAKE

MILK CHOCOLATE HAZELNUT CAKE

VALRHONA CHOCOLATE CAKE

WARM CHOCOLATE PUDDING CAKE WITH
CHOCOLATE GANACHE

VALRHONA CHOCOLATE MOUSSE CAKE

WHITE CHOCOLATE RASPBERRY CAKE

TIRAMISU SERVED IN A WINE GLASS (RENTAL)

ENGLISH TRIFLE IN MARTINI GLASS (RENTAL)

STRAWBERRIES AND CHAMPAGNE - TRIPLE CRÈME
MOUSSE (RENTAL)

WARM CHOCOLATE BREAD PUDDING WITH CRÈME
ANGLAISE

PROFITEROLES FILLED WITH VANILLA PASTRY CREAM
AND SEASONAL BERRIES

NEW YORK STYLE CHEESECAKE WITH CHANTILLY
CREAM

ASSORTED MINIATURE DESIGNER TARTLETS AND
CAKES



*** ALL PRICES ARE SUBJECT TO CHANGE**

*** CANCELLATIONS MUST BE MADE 24 HOURS PRIOR TO EVENT TO AVOID BEING CHARGED IN FULL**

*** MINIMUM ORDER IS FOR 25**

*** CHAFERS ARE PROVIDED**