

goodfood “to-go”

Designed for an upscale, no-fuss way to throw
a great party with great food!



813-241-9500
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www.goodfoodtampa.com

| the details |

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

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

| pick up + delivery options |

PICK UP | Your order can be picked up from our conveniently located kitchen:

Good Food Catering Company
4907 N Armenia Avenue
Tampa, FL 33603

DELIVERY | For your convenience, we can also deliver your order to your party location in Hillsborough, Pinellas, or Pasco Counties. Delivery charge will vary based on location and complexity of delivery.

| included in every order |

- Complete printed re-heating Instructions (if required) and serving ideas for each dish
- Printed signage for each menu item for display
- Delivered on elegant black acrylic platters and bowls (cold and room temperature food) or in disposable aluminum pans (hot food)
- Black acrylic serving utensils for each menu item

| optional add-ons |

- High quality acrylic plates, paper napkins, and flatware - \$2.50 per person
- Wire chafing rack, water pan and two 4-hour fuel cans - \$14 each
- Good Food staff member - \$200 each

| the fine print |

- Delivery and pick up times will vary depending on schedule and season.
- Menu item prices do not include any service staff, equipment, or delivery charges.
- **\$750 minimum order for "Good Food To-Go" catering delivery or pick-ups.**
- 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.
- Signed proposal and deposit are required to book your to-go order.
- Final payment due 72 hours (3 days) prior to delivery.

| platters |

Our platters are great served cold or at room temperature. Your food will be artfully arranged on high quality black acrylic platters, ready to eat. Each platter comes in two sizes – small or large.

Small – great for approximately 20-25 guests

Large – great for approximately 45-50 guests

CHIMICHURRI GRILLED STEAK | black Angus steak, marinated then char-grilled and hand carved, house made cilantro chimichurri sauce
Small \$110 | Large \$175

BISTRO STEAK CARPACCIO | sliced bistro steak, arugula, shaved parmesan, capers, garlic aioli, crostini
Small \$110 | Large \$175

SMOKED CHICKEN PLATTER | sliced hard wood smoked chicken breast (room temp), romesco sauce, crostini
Small \$65 | Large \$105

SEARED AHI TUNA | sliced lightly seared ahi tuna, seaweed salad, cucumber wasabi sauce, wonton crisps
Small \$145 | Large \$230

“FISH AND CHIP” PLATTER | smoked salmon, dill crème fraiche, capers, sliced red onion, kettle fried chips
Small \$75 | Large \$135

CREOLE SHRIMP COCKTAIL | chilled Creole boiled jumbo shrimp, traditional cocktail sauce
Small (50 pcs) \$90 | Large (100 pcs) \$145

MARGARITA GRILLED + CHILLED SHRIMP COCKTAIL | jumbo shrimp, avocado crema
Small (50 pcs) \$90 | Large (100 pcs) \$145

KEY WEST SEAFOOD “CEVICHE” | poached jumbo shrimp, bay scallops, chopped red onion, peppers and scallions, tossed in a vibrant, tangy Key Lime dressing, crispy tortilla chips
Small \$90 | Large \$145

VIETNAMESE CHICKEN LETTUCE WRAPS | sliced chicken, pickled veg, fresh herbs, rice noodles, peanut sauce, bibb lettuce | *Small \$70 | Large \$110*

FRESH FRIED CHIPS | dusted with kosher salt + malt vinegar or spicy Cajun seasoning |
Small \$30 | Large \$45

HOUSE CURATED CHEESE PLATTER | our hand selected assortment of quality domestic and imported cheeses with crackers, fresh fruit and nuts
Small \$85 | Large \$175

GOURMET CHEESE PLATTER | Specialty selections of hand selected imported and domestic cheese, with crackers, fresh fruit and nuts
Small \$market | Large \$market

CHARCUTERIE PLATTER | chef’s selection of imported and domestic cured meats, pickled vegetables, mustard, crackers + crostini
Small \$135 | Large \$215

ITALIAN ANTIPASTI PLATTER | Italian cured meats, pickled vegetables and cheeses
Small \$115 | Large \$195

GRILLED SEASONAL VEGETABLE PLATTER | chef’s choice market fresh vegetables, olive oil, kosher salt, fresh ground black pepper, served at room temperature, with balsamic vinaigrette
Small \$65 | Large \$105

MEDITERRANEAN MEZZE | hummus, tzatziki sauce, marinated + grilled vegetables, pepperoncini, olives, toasted pita, artisan breads
Small \$95 | Large \$150

ARTISAN BRUSCHETTA (CHOOSE 3) | SERVED WITH TOASTED RUSTIC BREAD

olive tapenade; heirloom tomato bruschetta; roasted tomato "tartare"; asparagus + corn bruschetta; wild mushroom bruschetta with rosemary and fig balsamic;; pancetta, roasted red pepper and green olive bruschetta, grilled pineapple, roasted poblano, and crispy SPAM bruschetta

Small \$80 | Large \$155

CRUDITÉ DISPLAY

Baby carrots, radishes, fresh broccoli, cauliflower, baby tomatoes, blanched green beans, raw asparagus; served with harissa yogurt, buttermilk ranch and romesco sauce

Small \$65 | Large \$125

CHEF'S DESSERT SELECTION | an assortment of 6-8 varieties of bite sized desserts

Small (50 pieces) \$65 | Large (100 pieces) \$125

MEDITERRANEAN SANDWICH | fresh mozzarella, tomatoes, mixed greens, basil aioli +balsamic glaze

Small (25 pieces), \$95 | Large (50 pieces), \$155

"TAMPA" MUFFALETTA SANDWICH | a classic Italian sandwich of mortadella, salami, capicola and provolone, topped with olive salad, fresh baked Cuban bread, sliced into mini sandwiches

Small (25 pieces), \$95 | Large (50 pieces), \$155

MINI CUBAN SANDWICHES | a Tampa Bay favorite of roast pork, ham, salami, swiss, pickles, and yellow mustard aioli, fresh baked Cuban bread, sliced into mini sandwiches

Small (25 pieces), \$95 | Large (50 pieces), \$155

| bites |

Hot finger foods will arrive in foil pans pre-cooked with heating instructions, or delivered hot. Cold food will be artfully arranged and is served on high quality black acrylic platters, ready to eat. Each menu item comes in two sizes – small or large – and the number of pieces per item are listed below.

Small – great for approximately 20-25 guests

Large – great for approximately 45-50 guests

STEAK, GORGONZOLA + CARAMELIZED RED ONION

QUESADILLA | steak, creamy blue cheese, sharp cheddar and caramelized red onions

Small (50 pieces) \$65 | Large (100 pieces) \$115

RUM RUNNER SHRIMP | jumbo shrimp wrapped in apple wood smoked bacon glazed with pineapple and spiced rum reduction

Small (50 pieces) \$95 | Large (100 pieces) \$165

PAN SAUTÉED LUMP CRAB CAKE | petit crab cake, creole white remoulade

Small (50 pieces) \$market | Large (100 pieces) \$market

WILD MUSHROOM TART | shiitake, portobello, cremini and button mushrooms, fresh herbs, mascarpone and cream cheeses in a phyllo tart

Small (40 pieces) \$45 | Large (80 pieces) \$75

GOAT CHEESE TART | mascarpone cheese, goat cheese, sundried tomatoes

Small (40 pieces) \$45 | Large (80 pieces) \$75

PIMENTO CHEESE TART | southern style pimento cheese

Small (40 pieces) \$45 | Large (80 pieces) \$75

BUFFALO CHICKEN TART

Small (40 pieces) \$45 | Large (80 pieces) \$75

BUTTERMILK FRIED CHICKEN BITE | with Cajun ranch and honey mustard

Small (50 pieces) \$48 | Large (100 pieces) \$90

-MEATBALLS -

Small (50 pieces) \$45 | Large (100 pieces) \$72

CHICKEN + KIMCHI MEATBALL | Korean chili glaze

BEEF + PORK MEATBALL | chipotle cream sauce

CHICKEN POTSTICKER | herbed soy sauce

Small (50 pieces) \$45 | Large (100 pieces) \$72

PORK + VEGETABLE POTSTICKER | herbed soy sauce

Small (50 pieces) \$45 | Large (100 pieces) \$72

KALE + GOAT CHEESE RISOTTO ARANCINI | roasted red pepper sauce (v)

Small (50 pieces) \$45 | Large (100 pieces) \$72

MOJO PORK ARANCINI | plantain jam

Small (50 pieces) \$45 | Large (100 pieces) \$72

VEGETABLE SPRING ROLLS | sweet chili sauce

Small (50) \$55 | Large (100) \$95

SPINACH AND CHEESE SAMOSAS | coriander-mint yogurt

Small (50 pieces) \$55 | Large (100 pieces) \$95

BABY LAMB CHOPS | rubbed with garlic and rosemary

Small (25 pieces) \$market | Large (50 pieces) \$market

EMPANADAS

Small (40 pieces) \$65 | Large (80 pieces) \$120

BEEF EMPANADAS | chimichurri crema
MOJO CHICKEN EMPANADAS | avocado crema
PORK CARNITAS EMPANADAS | chipotle crema
POSOLE EMPANADAS | chipotle crema (v)

| tacos + sliders |

Build your own

PHILLY CHEESESTEAK SLIDER | shaved bistro steak, provolone, caramelized onions + peppers, smoked ketchup
Small (25 rolls) \$75 | Large (50 rolls) \$135

HICKORY SMOKED PULLED PORK SLIDER | tangy BBQ sauce, southern slaw, Hawaiian roll
Small (25 rolls) \$75 | Large (50 pieces) \$135

COCHON DE LAIT SLIDERS (OR TACOS) | slow roasted Cajun pork shoulder, creamy Creole slaw
Small (25 pieces) \$75 | Large (50 pieces) \$135

CARNITAS STREET TACO | mexican style braised pork shoulder in pineapple braising reduction, lime-cilantro slaw, pico, flour tortilla
Small (25 pieces) \$65 | Large (50 pieces) \$120

TOMATILLO CHICKEN STREET TACO | braised pulled chicken in tomatillo sauce, crunchy slaw, pico, flour tortilla
Small (25 pieces) \$65 | Large (50 pieces) \$120

BARBACOA STREET TACO | slow braised beef, lime-cilantro slaw, pico, cotija cheese, flour tortilla
Small (25 pieces) \$65 | Large (50 pieces) \$120

AHI TUNA STREET TACO | seared rare tuna, lime-cilantro slaw, avocado-mango salsa, flour tortilla
Small (25 pieces) \$75 | Large (50 pieces) \$140

BUFFALO CAULIFLOWER STREET TACO | avocado crema, black bean puree, flour tortilla (v)
Small (25 pieces) \$65 | Large (50 pieces) \$120

BAJA STYLE GRILLED FISH TACOS | build your own fish tacos. Mahi-Mahi marinated in coconut rum and grilled; served with flour tortillas with guacamole, chopped cabbage, Baja fish taco sauce, pico de gallo and shredded cheese
Small (25 pieces) \$75 | Large (50 pieces) \$140

| bowls |

Each bowl is great for 20-25 guests.

ROASTED VEGETABLE QUINOA | caramelized brussels sprouts, mushrooms, red onion, and fire roasted tomatoes
| \$65 |

LEMON PESTO BOWTIE PASTA SALAD | bowtie pasta, grape tomatoes, fresh baby spinach, tangy lemon pesto dressing
| \$65 |

MEDITERRANEAN BOWTIE PASTA SALAD | bowtie pasta, extra virgin olive oil, grape tomatoes, fresh baby spinach, chopped black olives and feta cheese
| \$65 |

CAPRESE SALAD | fresh mozzarella, tomatoes, mixed greens, pesto, balsamic glaze
| \$65 |

BAJA CITRUS SALAD | field greens, fire charred corn and grape tomatoes, fresh garlic lime vinaigrette
| \$65 |

KEY LIME CAESAR SALAD | romaine, homemade croutons, shaved parmesan cheese and a squeeze of fresh lemon, key lime Caesar dressing
| \$65 |

COBB SALAD | romaine and field greens, tomatoes, bacon, diced hard-boiled egg, blue cheese, cheddar cheese, red onions, honey Dijon dressing
| \$65 |

SIGNATURE FIELD GREEN SALAD | organic field greens, Cajun candied pecans, fresh seasonal berries, organic honey tarragon vinaigrette
| \$65 |

YBOR SALAD | crisp iceberg lettuce, julienne of baked ham, natural Swiss cheese, tomato, olives, grated romano cheese, garlic vinaigrette
| \$65 |

add one of the below proteins to any of the above bowls:

(all cold/room temperature – displayed on a separate platter)

grilled or smoked chicken breast +\$40

roasted salmon +\$60

seared ahi tuna +\$60

grilled shrimp +\$60

grilled bistro steak +\$60

| buffet style hot food |

*These dishes are some of our tried-and-true favorites that hold up well when delivered hot. For our full buffet menus designed for delivery, please check out our good food to-go menu packages.
Each menu item comes in a full aluminum pan – great for 20-25 guests.*

FLORIBBEAN “SURF + TURF” | sliced margarita grilled chicken served with shrimp and lobster infused rice
| \$140 |

CHICKEN RUSTICA WITH CANNELLINI BEAN SALAD | sliced Italian seasoned pan seared chicken breast, topped with a wild mushroom + caramelized onion ragout, fontina cheese, served over a warm cannellini bean salad
| \$120 |

GORGONZOLA TRUFFLE MAC-N-CHEESE | with porcini mushrooms, sun-dried tomatoes and cracked black pepper
| \$75 |

THREE CHEESE MAC-N-CHEESE | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses
| \$75 |

SMOKED BACON + SHARP CHEDDAR MAC-N-CHEESE | applewood smoked bacon, sharp cheddar, asiago
| \$80 |

CUBAN ROASTED MOJO PORK WITH ARROZ CONGRI | slow roasted mojo marinated pulled pork, served with black beans cooked with rice and sofrito
| \$140 |

CABERNET BRAISED BEEF SHORT RIBS WITH WHITE CHEDDAR CHEESE GRITS | slow cooked in beef stock and red wine with root vegetables, braising reduction
| \$195 |

PESTO CRUSTED SALMON WITH TUSCAN QUINOA | with oven roasted grape tomatoes
| \$185 |

CHIANTI BRAISED BRISKET WITH YUKON GOLD MASHED POTATOES | slow cooked in Italian seasonings and Chianti wine with root vegetables, fork tender
| \$175 |

“CHARLESTON STYLE” SHRIMP + GRITS | with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy cheddar cheese grits
| \$185 |

PAN-ROASTED CHICKEN BREAST WITH HERB ROASTED POTATOES | topped with a creamy artichoke, lemon and leek coulis
| \$155 |

COCHON DE LAIT OR SMOKED PORK WITH CHEDDAR CHEESE GRITS | slow roasted Cajun pork or hickory smoked pulled pork, served with creamy cheddar cheese grits

| \$140 |

ROASTED VEGETABLE STRUDEL | roasted market fresh vegetables, pesto, goat cheese, puff pastry

| \$90 |

SLOW ROASTED ROOT VEGETABLES | carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper

| \$85 |

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