

goodfood “to-go”

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



813-241-9500
catering@goodfoodtampa.com
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!

| delivery + pick up options |

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

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

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

| 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 Reflections flatware - \$2.50 per person
- Wire chafing rack, water pan and one 4-hour fuel can - \$14 each
- Good Food staff member - \$200-\$250 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-up orders.**
- Payable by cash or check to "Good Food Catering Company." Visa, Amex, and MasterCard are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.
- 8.5% Florida State Sales Tax added to each order.
- Signed proposal and deposit are required to book your to-go order.
- Final payment due 10 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 PLATTER | black Angus steak, marinated, char-grilled to medium-rare and sliced thin, served with house made cilantro chimichurri sauce
Small \$110 | Large \$185

GRILLED BEEF TENDERLOIN PLATTER | sliced beef tenderloin, served medium rare at room temperature, with horseradish cream sauce
Small \$170 | Large \$285

SMOKED CHICKEN PLATTER | sliced hard wood smoked chicken breast (room temp), romesco sauce
Small \$65 | Large \$115

MARGARITA GRILLED CHICKEN PLATTER | sliced grilled chicken breast (room temp), with cucumber-citrus pico
Small \$65 | Large \$115

SEARED AHI TUNA PLATTER | sliced lightly seared ahi tuna, seaweed salad, cucumber wasabi sauce, wonton crisps | Small \$130 | Large \$210

COLD SMOKED SALMON PLATTER | assorted mini bagels with cream cheese, NOVA cold smoked salmon, chopped hard-boiled egg, sliced roma tomato, sliced red onion, cucumber and capers | Small \$95 | Large \$175

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

AVOCADO TOAST PLATTER | mashed fresh Hass avocados, arugula, pickled green tomato relish, diced tomatoes, lemon wedges, fresh ground pepper, grilled bread (vg) | Small \$75 | Large \$135

BLT PLATTER | hardwood smoked bacon, maple-chipotle bacon, artisan greens, sliced tomatoes, Dijon mustard, garlic aioli, grilled bread | Small \$75 | Large \$135

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

CHEESE + CHARCUTERIE PLATTER | get the best of both worlds with hand selected imported and domestic cheese, paired with cured meats, house pickled vegetables and crackers
Small \$125 | Large \$190

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

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 WRAP PLATTER | sliced chicken, pickled vegetables, 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 (v)
Small \$30 | Large \$45

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 herbed house-made green goddess (vg)
Small \$65 | Large \$105

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

ARTISAN BRUSCHETTA TRIO PLATTER
heirloom tomato bruschetta; wild mushroom bruschetta with rosemary and fig balsamic; grilled pineapple, roasted poblano, and crispy SPAM bruschetta served with grilled rustic bread
Small \$80 | Large \$155

DEVEILED EGGS | chef's selection of deviled egg creations
Small (50 pcs) \$90 | Large (100 pcs) \$145

CRUDITÉ DISPLAY | baby carrots, radishes, fresh broccoli, cauliflower, baby tomatoes, blanched green beans, raw asparagus; served with buttermilk ranch and romesco sauce | Small \$65 | Large \$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

CHEF'S DESSERT SELECTION | an assortment of 6-8 varieties of bite sized desserts
Small (50 pieces) \$65 | Large (100 pieces) \$125

| 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, smoked bacon, pineapple-rum glaze
Small (50 pieces) \$105 | Large (100 pieces) \$195

PAN SAUTÉED LUMP CRAB CAKE

| petit crab cake, creole white remoulade
Small (50 pieces) \$80 | Large (100 pieces) \$140

WILD MUSHROOM TART

| wild mushrooms, fresh herbs, mascarpone cream cheese baked in a phyllo tart
Small (50 pieces) \$55 | Large (100 pieces) \$95

GOAT CHEESE TART

| mascarpone cheese, goat cheese, sundried tomatoes, baked in a phyllo tart (v)
Small (50 pieces) \$55 | Large (100 pieces) \$95

PIMENTO CHEESE TART

| southern style pimento cheese baked in a phyllo tart (v)
Small (50 pieces) \$55 | Large (100 pieces) \$95

BUFFALO CHICKEN TART

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

BUTTERMILK FRIED CHICKEN BITE

| with Cajun ranch and honey mustard
Small (50 pieces) \$48 | Large (100 pieces) \$90

BABY LAMB CHOP

| roasted garlic oil, fresh herbs and finishing salt
Small (25 pieces) \$155 | Large (50 pieces) \$310

ANTIPASTI SKEWER

| mozzarella, provolone, marinated vegetables, olives, genoa salami
Small (50 pieces) \$75 | Large (100 pieces) \$140

CHICKEN + KIMCHI MEATBALL

| Korean chili glaze
Small (50 pieces) \$55 | Large (100 pieces) \$105

BEEF + PORK MEATBALL

| chipotle BBQ sauce
Small (50 pieces) \$55 | Large (100 pieces) \$105

CHICKEN POTSTICKER

| herbed soy sauce
Small (50 pieces) \$65 | Large (100 pieces) \$120

PORK + VEGETABLE POTSTICKER

| herbed soy sauce
Small (50 pieces) \$65 | Large (100 pieces) \$120

EDAMAME DUMPLINGS

| herbed soy sauce (v)
Small (50 pieces) \$65 | Large (100 pieces) \$120

KALE + GOAT CHEESE RISOTTO ARANCINI

| roasted red pepper sauce (v)
Small (50 pieces) \$65 | Large (100 pieces) \$120

VEGETABLE SPRING ROLLS

| sweet chili sauce (v)
Small (50 pieces) \$55 | Large (100 pieces) \$95

SPINACH AND CHEESE SAMOSAS

| coriander-mint yogurt (v)
Small (50 pieces) \$55 | Large (100 pieces) \$95

| house made 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)

| build your own tacos + sliders |

taco bar

proteins | ROPA VIEJA, GROUND BEEF, BARBACOA, CARNITAS, TOMATILLO CHICKEN, AHI TUNA, CHILI ROASTED CAULIFLOWER (VG), BBQ JACKFRUIT (VG)

bases | 6" flour tortillas

toppings + accoutrements | citrus lime slaw, shredded cheese, pickled veg medley (onions, jalapeños, radish, Jicama, peppers + chilies), pico de gallo, limes, sour cream

choose 2 proteins – Small (approx.. 50 tacos) \$100 | Large (100 pieces) \$190

choose 3 proteins – Small (approx.. 50 tacos) \$120 | Large (100 pieces) \$210

additions |

guacamole, salsa, and chips | Small \$45 | Large \$70

sub or add corn tortillas | Small \$25 | Large \$40

sliders

MINI BISTRO BURGER | sliced cheddar cheese, pickles, ketchup, garlic aioli, Hawaiian roll

Small (25 rolls) \$65 | Large (50 rolls) \$120

HICKORY SMOKED PULLED PORK SLIDERS | tangy BBQ sauce, southern slaw, Hawaiian roll

Small (25 rolls) \$65 | Large (50 rolls) \$120

COCHON DE LAIT SLIDERS | slow roasted Cajun pork shoulder, creamy Creole slaw

Small (25 rolls) \$65 | Large (50 rolls) \$120

| bowls |

Each bowl is great for 15 guests and comes fully composed; salads have dressing on the side

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

MEDITERRANEAN BOWTIE PASTA SALAD | bowtie pasta, EVOO, grape tomatoes, fresh baby spinach, chopped black olives and feta cheese (v) | \$65

SIGNATURE ARTISAN SALAD | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v) | \$65

STEAKHOUSE SALAD | lettuce, tomatoes, red onion, crispy bacon, gorgonzola crumbles, red wine vinaigrette | \$65

YBOR SALAD | iceberg lettuce, julienne of baked ham and Swiss cheese, tomatoes, olives, Romano cheese, garlic vinaigrette | \$65

SOUTHERN GARDEN SALAD | romaine lettuce, grape tomatoes, croutons, crispy bacon, vidalia onion vinaigrette | \$65

THE ORLEANS SALAD | chopped greens, grape tomatoes, croutons, olive tapenade, Creole mustard vinaigrette (vg) | \$65

TRADITIONAL CAESAR SALAD | romaine, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v) | \$65

KEY LIME CAESAR SALAD | romaine, homemade croutons, grated parmesan cheese, house made key lime Caesar dressing (v) | \$65

BAJA CITRUS SALAD | chopped artisan greens, romaine, fire charred corn and grape tomatoes, cotija cheese, crispy tortilla strips, fresh garlic lime vinaigrette (v) | \$65

GREEK SALAD | romaine, tomatoes, pepperoncinis, Kalamata olives, red onion, feta cheese, Greek vinaigrette (v) | \$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 |

Each menu item comes in a full aluminum pan and serves 30-35 guests.

beef | \$190

CABERNET BRAISED BEEF SHORT RIBS | braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless

MEXICAN BRAISED SHORT RIBS | braised with chile, coffee and black lager, boneless

CHIANTI BRAISED BRISKET | slow cooked in Italian seasonings and Chianti wine with root vegetables, sliced

seafood | \$175

MARGARITA GRILLED SHRIMP | grilled shrimp skewers, with cucumber-citrus pico

SHRIMP + GRITS | with smoked sausage, onions and peppers in a white-wine cream sauce, served with creamy white cheddar grits (one pan of each)

SHRIMP ROBAN | jumbo shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

CREOLE REMOULADE CRUSTED SALMON | oven roasted Atlantic salmon, creole remoulade

chicken | \$160

CHICKEN RUSTICA | sliced pan-seared chicken breast; topped with wild mushroom and caramelized onion ragout, fontina cheese

MEDITERRANEAN CHICKEN | sliced pan-seared chicken breast; smothered in fresh tomatoes, spinach, white wine, fresh herbs and crumbled goat cheese

FRENCH ONION ROASTED CHICKEN | sliced pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere

MARGARITA GRILLED CHICKEN | sliced margarita grilled chicken breast; garnished with cucumber-citrus pico

PESTO BLACKENED CHICKEN | sliced blackened chicken breast; roasted pepper pesto cream, fresh basil

HERB CRUSTED ROAST CHICKEN | boneless chicken thigh, Italian seasoned and slow roasted

pork | \$145

HICKORY SMOKED PORK SHOULDER | smoked low and slow over hard wood, hand pulled and tossed in our house BBQ sauce

CARNITAS | Mexican style braised pork shoulder, with pineapple braising reduction

JERK PORK SHOULDER | lightly smoked, house made jerk marinade, hand pulled

MOJO MARINATED PORK SHOULDER | slow cooked Cuban style pulled pork, with mojo-sour orange reduction

CAJUN PORK ROAST (COCHON DE LAIT) | slow cooked pork roast, stuffed with garlic and rubbed with Cajun seasonings

vegetarian | \$160

ITALIAN ROASTED BUTTERNUT SQUASH | sliced and topped with wild mushroom and caramelized onion ragout (vg)

SMOKED EGGPLANT + WILD MUSHROOM RAGOUT | served over parmesan polenta (v)

SMOKED MUSHROOM + CAVATAPPI | smoked wild mushrooms, roasted broccolini, blistered grape tomatoes, parmesan cream sauce (v)

SOUTHERN BBQ JACKFRUIT | with smoked mushroom hoppin' john (vg)

MEDITERRANEAN GRILLED EGGPLANT | with couscous and preserved lemon gremolata (vg)

| side dishes |

creamy + decadent | \$105

GORGONZOLA TRUFFLE MAC-N-CHEESE | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

THREE CHEESE MAC-N-CHEESE | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

BACON + SHARP CHEDDAR MAC-N-CHEESE | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

WHITE CHEDDAR GRITS | creamy southern style

MUSHROOM PEARL BARLEY RISOTTO (v)

rice | \$60

WILD + BROWN RICE BLEND | steamed with aromatics (vg)

ARROZ CONGRÍ | Cuban style rice cooked with black beans and house-made sofrito oil

potatoes | \$85

ROASTED FINGERLING POTATOES | tossed with roasted fennel and mushrooms (vg)

YUKON GOLD MASHED POTATOES | seasoned simply with salt, cream and butter

HERB ROASTED POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (vg)

SWEET POTATO AND BUTTERNUT SQUASH MASH | savory rustic style (v)

BAKED SWEET POTATO WEDGES | tossed with fresh herbs, garlic oil, and salt (vg)

vegetables | \$90

SOUTHERN STYLE GREEN BEANS | sautéed in butter with bacon

ROASTED BROCCOLINI | seasoned simply with Kosher salt and fresh ground black pepper (vg)

CARAMELIZED BRUSSELS SPROUTS | pearl onions, hard wood smoked bacon, Kosher salt, black pepper

BRAISED COLLARD GREENS | ham hocks, cider vinegar

CREAMED SPINACH | steakhouse style, topped with breadcrumbs (v)

GRILLED SEASONAL VEGETABLES | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper (vg)

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 (vg)

brunch dishes |

Each menu item comes in a full aluminum pan or a platter and serves 30-35 guests.

BISCUITS + GRAVY | house made flaky buttermilk biscuits with white southern style sausage gravy | \$90

SCRAMBLED EGG + HASH BROWN CASSEROLE | a hearty mixture of hash browns and eggs, cooked into a casserole and topped with cheddar cheese (v) | \$105

MINI QUICHE SELECTION | 80 pieces \$75

CALIFORNIA CLUB FRITTATA | diced smoked turkey, bacon, sautéed mushrooms, spinach, fontina, white cheddar and pico de gallo | \$105

BROCCOLI + CHEDDAR FRITTATA | broccoli and cheddar cheese (v) | \$105

GRILLED VEGETABLE, SPINACH + GOAT CHEESE BREAKFAST WRAP | with fresh scrambled eggs and white cheddar cheese (v) | 35 pieces \$115

BREAKFAST BURRITO | with fresh scrambled eggs, cheese, potatoes, black beans, pico de gallo (v) | (35 pieces) \$115

CREAM CHEESE STUFFED FRENCH TOAST | topped with seasonal berry coulis | 35 pieces \$105

FRESH SEASONAL FRUIT DISPLAY | \$85

NEW ORLEANS STYLE BREAD PUDDING | with pecan-caramel sauce | \$95

BREAKFAST BREAD DISPLAY | muffins, cinnamon rolls and assorted pastries | \$65

BAGEL DISPLAY | assorted bagels with cream cheese + herb whipped butter | \$75

YOGURT PARFAIT DISPLAY | vanilla and flavored yogurts with granola, fresh berries, nuts and assorted chef selected toppings | \$95

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