



holiday In-A-Box 2020 menu

Treat your team to an upscale, COVID-19 friendly way to celebrate the holidays.



813-241-9500
catering@goodfoodtampa.com
www.goodfoodtampa.com

| the details |

We know that in the current health climate, committing to a holiday party can be a difficult decision. Below are our lunch, happy hour and snack box options designed to help you celebrate the holidays without the stress of hosting a typical holiday party.

| good food to-go, drop off and pickup |

To make it convenient for you, we are providing both delivery and pickup options. Pickup and delivery are available Monday – Friday between 10:00AM – 5:00PM.

| the fine print |

- Minimums vary depending on box type selected.
- Delivery charge will vary based on location and complexity of delivery.
- 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.
- Florida State and County Sales Tax added to each event.
- Signed proposal and deposit are required to book your event.

| our contact info |

phone | 813.241.9500

web | www.goodfoodtampa.com

email | catering@goodfoodtampa.com

| lunch boxes |

Our “Lunch-In-A-Box” option allows you to enjoy a gourmet meal without the hassle! Each “lunch box” is individually packaged and contains a flatware packet and napkin. Step 1, choose your quantities. Step 2, ENJOY!

| beef option |

CHIMICHURRI GRILLED STEAK BOWL | roasted vegetable quinoa salad (roasted seasonal vegetables, mushrooms, red onion and fire roasted tomatoes) topped with black angus steak, marinated, char-grilled to medium-rare and sliced thin, with chimichurri sauce; served cold

| poultry option |

MEDITERRANEAN CHICKEN SHAWARMA BOWL | orzo pasta tossed with diced tomatoes, spinach, kalamata olives, and herbed EVOO dressing, topped with sliced grilled Mediterranean chicken, garnished with pickled red onions, tzatziki, and feta cheese; served cold

| seafood option |

TUNA NICOISE SALAD | seared, sliced sesame ahi tuna on a bed of mixed field greens, with blanched green beans, olives, cucumbers, tomato, hard-boiled egg, blanched fingerling potatoes with a sherry dijon vinaigrette

| vegetarian option |

SOBA NOODLE BOWL | buckwheat noodles mixed with a ponzu ginger sesame dressing with Vietnamese banh mi pickles, snap peas and fresh herbs

-the above boxes at \$15.90 per box, for 35+ boxes-
(+\$2 for beef and seafood boxes)

minimum of 35 boxes per order and minimum of 10 boxes per meal selection
Please call for pricing on fewer than 35 boxes

| happy hour tapas for two |

Our “Happy Hour In-A-Box” option allows us to bring happy hour to you!
 Enjoy all of the below selections of signature appetizer bites from the comfort of your home or office.
Each box serves two and includes a menu card, necessary utensils and paper napkins.

TOMATO TARTARE | with crostini

MUSHROOM, ROSEMARY, & FIG BRUSCHETTA | with crostini

ANTIPASTI SKEWERS | assorted marinated veg, olives, meats & cheeses

CHORIZO STUFFED MUSHROOM | baby portabella mushrooms stuffed with ground chorizo

GOAT CHEESE TART | mascarpone cheese, goat cheese, sundried tomatoes, baked in phyllo tart

STUFFED PEPPADEW PEPPERS | marinated sweet peppers stuffed with either mozzarella or salami

-the above boxes at \$34.90 each, for 25 or greater -
 Please call for pricing on fewer than 25 boxes



| afternoon snack box |

Our “Snack-In-A-Box” option is the perfect mid-day treat!
 Beat the afternoon slump by enjoying our delicious house-made refreshments in your office or at home.
Each box serves two and includes a menu card, necessary utensils and paper napkins.



FRESH BAKED BUTTERMILK BISCUIT | with salted butter

HOUSE-MADE FOCACCIA | with extra virgin olive oil + herbs

HOUSE-MADE JAM OF THE WEEK

CAJUN CANDIED PECANS

HOUSE-MADE BEEF JERKY

CARAMEL, WHITE CHEDDAR, AND TRUFFLE GOURMET POPCORN

-the above boxes at \$34.90 each, for 25 or greater -
 Please call for pricing on fewer than 25 boxes

| signature to-go holiday cocktails |

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Served in 16-ounce individually sealed clear juice bottles (each bottle contains four servings), our signature to-go cocktails will take your event from good to great and leave a lasting impression on your guests.

tequila

MISTLETOE MARGARITA | milagro silver tequila, cranberry juice, triple sec, lime juice

vodka

FIRESIDE | tito's handmade vodka, maple syrup, grapefruit juice

whiskey

APPLE CIDER OLD FASHIONED | crown royal canadian whiskey, apple cider, bitters

gin

CRANBERRY CRUSH | tanqueray gin, cranberry syrup, orange bitters

bourbon

CURE FOR THE COLD | jim beam bourbon, amaro, montenegro, lemon juice

sangria

CRAN-APPLE SANGRIA | armani pinot grigio, apple cider, cranberry juice, whole cranberries

**-the above cocktails at \$12 each, for 10+ bottles,
added on to any of our holiday boxes-
minimum 10 bottles per custom batched cocktail**

non-alcoholic beverages

\$1.50 each

BOTTLED WATER | zephyrhills half-liter bottles

SOFT DRINKS | cice cold 12-ounce cans of coke, diet coke, sprite, ginger ale

**** We are licensed by the State of Florida (license BEV3910893) and fully insured ****