

# goodfood “to-go”

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



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

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## | 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!

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## | 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
- Wire chafing rack, water pan and one 4-hour fuel can
- Good Food staff member

## | 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.
- **\$1000 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.
- Florida State and Hillsborough County 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

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**CHIMICHURRI GRILLED STEAK PLATTER** | black Angus steak, marinated, char-grilled to medium-rare and sliced thin, served with house made cilantro chimichurri sauce  
Small | Large

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

**SMOKED CHICKEN PLATTER** | sliced hard wood smoked chicken breast (room temp), romesco sauce  
Small | Large

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

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

**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 | Large

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

**MARGARITA GRILLED + CHILLED SHRIMP COCKTAIL** | jumbo shrimp, avocado crema  
Small (50 pcs) | Large (100 pcs)

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

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

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

**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 | Large

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

**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 | Large

**VIETNAMESE CHICKEN LETTUCE WRAP PLATTER** | sliced chicken, pickled vegetables, fresh herbs, rice noodles, peanut sauce, bibb lettuce | Small | Large

**FRESH FRIED CHIPS** | dusted with kosher salt + malt vinegar or spicy Cajun seasoning (v)  
Small | Large

**ITALIAN ANTIPASTI PLATTER** | Italian cured meats, pickled vegetables and cheeses  
Small | Large

**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 | Large

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

**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 | Large

**DEVILED EGGS** | chef's selection of deviled egg creations  
Small (50 pcs) | Large (100 pcs)

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

**MEDITERRANEAN SANDWICH** | fresh mozzarella, tomatoes, mixed greens, basil aioli, balsamic glaze  
Small (25 pieces) | Large (50 pieces)

**"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 | Large

**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) | Large (50 pieces)

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

## | 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) | Large (100 pieces)

**RUM RUNNER SHRIMP** | jumbo shrimp, smoked bacon, pineapple-rum glaze  
Small (50 pieces) | Large (100 pieces)

**PAN SAUTÉED LUMP CRAB CAKE** | petit crab cake, creole white remoulade  
Small (50 pieces) | Large (100 pieces)

**WILD MUSHROOM TART** | wild mushrooms, fresh herbs, mascarpone cream cheese baked in a phyllo tart  
Small (50 pieces) | Large (100 pieces)

**GOAT CHEESE TART** | mascarpone cheese, goat cheese, sundried tomatoes, baked in a phyllo tart (v)  
Small (50 pieces) | Large (100 pieces)

**PIMENTO CHEESE TART** | southern style pimento cheese baked in a phyllo tart (v)  
Small (50 pieces) | Large (100 pieces)

**BUFFALO CHICKEN TART**  
Small (50 pieces) | Large (100 pieces)

**BUTTERMILK FRIED CHICKEN BITE** | with Cajun ranch and honey mustard  
Small (50 pieces) | Large (100 pieces)

**BABY LAMB CHOP** | roasted garlic oil, fresh herbs and finishing salt  
Small (25 pieces) | Large (50 pieces)

**ANTIPASTI SKEWER** | mozzarella, provolone, marinated vegetables, olives, genoa salami  
Small (50 pieces) | Large (100 pieces)

**CHICKEN + KIMCHI MEATBALL** | Korean chili glaze  
Small (50 pieces) | Large (100 pieces)

**BEEF + PORK MEATBALL** | chipotle BBQ sauce  
Small (50 pieces) | Large (100 pieces)

**CHICKEN POTSTICKER** | herbed soy sauce  
Small (50 pieces) | Large (100 pieces)

**PORK + VEGETABLE POTSTICKER** | herbed soy sauce  
Small (50 pieces) | Large (100 pieces)

**EDAMAME DUMPLINGS** | herbed soy sauce (v)  
Small (50 pieces) | Large (100 pieces)

**KALE + GOAT CHEESE RISOTTO ARANCINI** | roasted red pepper sauce (v)  
Small (50 pieces) | Large (100 pieces)

**VEGETABLE SPRING ROLLS** | sweet chili sauce (v)  
Small (50 pieces) | Large (100 pieces)

**SPINACH AND CHEESE SAMOSAS** | coriander-mint yogurt (v)  
Small (50 pieces) | Large (100 pieces)

## | house made empanadas |

Small (40 pieces) | Large (80 pieces)

**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 BRAISED CHICKEN, CHILI ROASTED CAULIFLOWER, AHI TUNA**

bases | cilantro rice, flour tortillas

beans (choose 1) | black or refried

toppings (choose 5) | cotija cheese, citrus lime slaw, cilantro, guacamole, pico de gallo, limes,

salsa picante, pickled veg medley (onions, jalapeños, radish, Jicama, peppers + chilies),

sauces | cilantro chimi crema + chipotle crema

**choose 2 proteins** – Small (approx.. 50 tacos) | Large (100 pieces)

**choose 3 proteins** – Small (approx.. 50 tacos) | Large (100 pieces)

### additions |

guacamole, salsa, and chips | Small | Large

sub or add corn tortillas | Small | Large

### sliders

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

Small (25 each) | Large (50 rolls)

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

Small (25 each) | Large (50 rolls)

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

Small (25 rolls) | Large (50 rolls)

## | bowls |

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

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

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

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

**STEAKHOUSE SALAD** | lettuce, tomatoes, red onion, crispy bacon, gorgonzola crumbles, red wine vinaigrette

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

**SOUTHERN GARDEN SALAD** | romaine lettuce, grape tomatoes, croutons, crispy bacon, vidalia onion vinaigrette

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

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

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

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

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

**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

roasted salmon

seared ahi tuna

grilled shrimp

grilled bistro steak

## | buffet style hot food |

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

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### beef

**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

**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

**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

**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

**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

**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

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

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

### potatoes

**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

**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)

## 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

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

**MINI QUICHE SELECTION** | 80 pieces

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

**BROCCOLI + CHEDDAR FRITTATA** | broccoli and cheddar cheese (v)

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

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

**CREAM CHEESE STUFFED FRENCH TOAST** | topped with seasonal berry coulis | 35 pieces

**FRESH SEASONAL FRUIT DISPLAY**

**NEW ORLEANS STYLE BREAD PUDDING** | with pecan-caramel sauce

**BREAKFAST BREAD DISPLAY** | muffins, cinnamon rolls and assorted pastries

**BAGEL DISPLAY** | assorted bagels with cream cheese + herb whipped butter

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

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