
BOARDS & BITES

CHEESE & CHARCUTERIE TRAY: 18" \$150

CHEESE & CHARCUTERIE BOX: 12" Box \$80

JAR-CUTERIE: \$12 per jar

GRAZING TABLES

A visually stunning spread of shareable bites, perfect as a centerpiece or full meal for any event.

INCLUDES:

- ARTISANAL CHEESES
- CURED MEATS & SALAMIS
- SEASONAL FRUITS & VEGETABLES
- DRIED FRUITS & NUTS
- OLIVES
- BREADS & CRACKERS
- SPREADS & SAUCES
- OPTIONAL HOT APPETIZERS OR SMALL PLATES
(*Additional Charges Apply)

Add any items from our *First Impressions, Sammies & Sliders, or Passed & Plated* for **+\$5** per person per every 3 additions.

Portable 3ft Board \$500 (grazing board only)

ON-SITE GRAZING TABLE BUILDS

STARTS AT \$20 PER PERSON · \$1,000 MINIMUM
SETUP BEGINS 90 MINUTES BEFORE YOUR EVENT

FEASTING TABLES

A feasting table is an abundant, beautifully styled spread of hot and cold shareable foods, designed for guests to graze and enjoy at their own pace. Our tables go beyond traditional grazing- featuring a curated mix of:

- HOT APPETIZERS AND SMALL PLATES
- SAVORY SKEWERS, MINI SANDWICHES, AND SIGNATURE BITES

Perfect for weddings, parties, and corporate events, our feasting tables are both a show-stopping centerpiece and a full, satisfying meal—crafted for style, substance, and crowd appeal.

STARTS AT \$25 PER PERSON · \$1,200 MINIMUM
SETUP BEGINS 90 MINUTES BEFORE YOUR EVENT

Please choose any 10 items from our *First Impressions, Sammies & Sliders, or Passed & Plated*. Additional selections are **+\$5** per person

Want more wow? Add a feasting table to your grazing spread for \$25 per person.

Every grazing and feasting table will be curated to suit your event. Choose from a variety of different stands, trays, and florals to make each table uniquely yours!

PASSED & PLATED

FLAVOR ON A STICK

All skewers can also be ordered as full trays. Prices listed below.

CHICKEN SKEWERS:

Your choice of truffled mushroom, spicy buffalo blue, sesame ginger, or citrus coriander. \$85

MARINATED STEAK SKEWERS:

Tender beef with umami glaze. \$90

GRILLED SHRIMP SKEWERS:

Topped with soy maple glaze. \$80

BACON WRAPPED SCALLOP SKEWERS:

Rosemary-encrusted bacon wrapped scallops topped with green onion and minced garlic. \$130

LAMB KOFTA SKEWERS:

With garlic dill aioli and topped with feta cheese. \$90

VEGGIE SKEWERS:

Mushrooms with seasonal vegetables. \$75

SAVORY SELECTION

BACON-WRAPPED YUKON POTATOES:

With Southwestern ranch drizzle.

ROAST BEEF & ASPARAGUS WRAPS:

With horseradish aioli and shaved Parmesan.

STUFFED MUSHROOMS WITH CRAB & ASPARAGUS:

Topped with hollandaise.

SMOKED SALMON TOSTADAS:

With sour cream, dill, capers & pickled red onion.

BLACK TRUFFLE CRAB CAKES:

With dill pickle remoulade.

SHRIMP COCKTAIL SHOTS:

With lemon, cocktail sauce & bacon sliver.

PULLED PORK NACHO BITES:

With apple slaw & chipotle aioli.

AHI TUNA MINI TACOS:

With pickled onion, avocado & lime.

BACON-WRAPPED SCALLOPS:

With rosemary-infused olive oil.

MINI LOBSTER ROLLS:

With lettuce, lobster salad & mayo.

PROSCIUTTO-WRAPPED MELON:

Honeydew with a salty-sweet bite.

FRIED CHICKEN & WAFFLE BITES:

With a hot honey drizzle.

CHICKEN POTSTICKERS:

With spicy Asian dipping sauce.

MINI CHEESESTEAK ROLLS:

With sautéed onions & sharp cheddar.

OYSTER SHOOTERS:

With mignonette & lemon zest.

ICEBERG BLT SKEWERS:

With ranch drizzle, tomato & bacon-bleu crumble.

FARMSTAND FAVORITES

CAPRESE SKEWERS:

Heirloom tomato, mozzarella, basil & balsamic.

STUFFED BABY BELLAS:

With artichoke, spinach & trio cheese.

BALSAMIC MUSHROOM TOASTS:

With truffle aioli & goat cheese on marble rye.

GRILLED CHEESE & TOMATO BISQUE SHOOTERS:

Trio grilled cheese bites with soup sips.

WATERMELON & FETA CUBES:

With balsamic reduction & microgreens.

BALSAMIC FIG & GOAT CHEESE TOASTS:

Crostini topped with melted goat cheese, figs, and balsamic drizzle.

DEVILED EGGS:

Topped with chives.

COCKTAIL OLIVE SKEWERS:

With exotic olive blend.

GOAT CHEESE-STUFFED PEPPADEWS:

With cracked black pepper.

CAESAR SKEWERS:

Romaine, croutons, Parmesan & Caesar drizzle.

GOAT CHEESE CROSTINI:

With olive tapenade.

STRAWBERRY WALNUT ENDIVE CUPS:

Endive leaves, filled with diced strawberries, walnuts, and goat cheese, topped with balsamic drizzle. (Seasonal)

BEET TARTARE ON ENDIVE:

With citrus vinaigrette.

STUFFED MUSHROOMS:

Stuffed with vegetarian stuffing and melted mozzarella. \$75

CRUDITÉS CUPS:

Individual veggie cups with ranch dip or hummus.

ARANCINI BITES:

Stuffed with truffled goat cheese or trio cheese.

SEASONAL FRUIT SKEWERS:

A refreshing and colorful bite.

MINI WAFFLES:

Mini waffles with whipped ricotta and berry compote.

FIRST IMPRESSIONS

PLATTER PERFECTION

SEASONAL FRESH FRUIT TRAY:

\$55 small | \$65 large

SEASONAL FRESH VEGGIE TRAY:

\$45 small | \$55 large

CAPRESE SKEWERS:

Heirloom tomato, mozzarella, basil & balsamic.
\$55 small | \$70 large

SHRIMP COCKTAIL: Served with buffalo cocktail sauce, scallions, and lemon. \$80 small | \$110 large

HOUSE POTATO CHIPS: Bowls:

\$18 small (120oz) | \$30 large (360oz)

FRIED PITA CHIPS: Bowls:

\$18 small(120oz.) | \$30 large(360oz.)

BREADS & SPREADS: Assorted breads, butter, jams, and spreads

DEVILED EGGS: \$65 large

GOURMAND CAFÉ PRETZELS: Your choice of Lemon Pepper Ranch (House), Buffalo Bleu, Dill Pickle, Brown Sugar Cinnamon. Bowls: \$20 small(64oz.) | \$30 large(120oz.)

DUTCHIFIED PLATTER: Lebanon bologna, cooper sharp, ring bologna, Colby jack, cheddar, pickles, red beet eggs, toasts, coarse grain mustard. \$60 small | \$90 large

DIP INTO THIS

All Dips Are Served with House Fried Pita Chips.

GUACAMOLE \$55

FEATURED HUMMUS \$50

OLIVE TAPENADE \$55

SIGNATURE SALSA \$50

MILLION DOLLAR \$55

TACO \$55

TRUFFLE GOAT CHEESE \$55

LOADED BAKED POTATO \$60 | Served Hot

CHEESEBURGER \$60 | Served Hot

BUFFALO CHICKEN \$60 | Served Hot

THE SALAD SPREAD

All salads are served in either 160 oz. small or 320 oz. large bowls.

Add chicken to any salad: \$20. Add Seared Ahi Tuna: \$30.

CAESAR SALAD: \$45 small | \$60 large

MIXED GREEN TUNA SALAD: \$50 small | \$65 large

SOUTHERN STYLE COBB SALAD:

Comes with chicken. \$50 small | \$65 large

CHEF SALAD: \$50 small | \$65 large

GARDEN SALAD: \$45 small | \$60 large

TRAIL MIX SALAD: \$45 small | \$60 large

KALE & GOAT CHEESE SALAD: \$45 small | \$60 large

MANCHEGO APPLE WALNUT SALAD: \$45 small | \$60 large

CAPRESE PASTA SALAD: \$40 small | \$60 large

PA DUTCH MACARONI SALAD: \$40 small | \$60 large

ITALIAN ANTIPASTO SALAD: \$50 small | \$70 large

POLISH POTATO SALAD: \$50 small | \$70 large

THE SOUP LINE-UP

Serves 10-15

Add Grilled Cheese Planks \$25

CREAMY TRUFFLED MUSHROOM:

Creamy truffle mushroom soup topped with goat cheese and scallions. \$55

NEW ENGLAND CLAM CHOWDER:

Served with house made croutons. \$70

HOMEMADE ITALIAN WEDDING:

Served with baked garlic crostini. \$75

TRADITIONAL MATZO BALL:

Slow-cooked chicken, carrot, and homemade matzo balls. \$75

CHICKEN NOODLE:

Shredded chicken with veggies and herbs. \$60

LOADED BAKED POTATO:

Potatoes with bacon, chives, and cheddar. Served croutons and sour cream. \$55

HARVEST TOMATO BISQUE:

Creamy tomato soup with a hint of cinnamon. \$55

HEARTY VEGETABLE:

Medley of seasonal vegetables and herbs in a rich broth. \$55

SAMMIES & SLIDERS

ASSORTED WRAPS, SANDWICHES OR SLIDERS:

Choose from turkey, roast beef, pastrami, ham, chicken salad, tuna salad, provolone, American cheese, Cooper sharp, Swiss, shaved Parmesan, goat cheese, romaine, spring mix, kale, tomato red onion, banana peppers, pico de gallo, mayo, chipotle aioli, ranch, truffle aioli, sumac aioli, and coarse ground mustard. \$65

TEA SANDWICH VARIETY:

Options include cucumber, tuna salad, chicken salad, smoked salmon w/ cream cheese, ham and brie, and strawberry balsamic with goat cheese. \$70

GOURMAND COLOSSAL DELI SANDWICHES

Made on an X-Large French Baguette. Serves 8-10.

NEW YORK HERO SANDWICH:

Topped with cream cheese, tavern ham, roast turkey, pastrami, roast beef, Swiss cheese, provolone, wedged tomato, mustard, mayo, spring mix, gherkin pickles, and cocktail onions. \$50.00

PHILLY CHEESE STEAK:

Filled with chopped ribeye steak meat, sautéed onions, sautéed mushrooms, and sharp white cheddar cheese sauce. \$60.00

TITANIC TUNA MELT:

Topped with house-made tuna salad, coarse ground mustard, freshly sliced tomato, melted Swiss cheese, and baby arugula. \$55.00

BLT BAGUETTE:

Toasted full French baguette w/ thick layers of smoked bacon, mayonnaise, vine ripe, sliced tomatoes, and shredded romaine. \$50.00

TURKEY TORPEDO:

House-roasted turkey breast, crispy bacon, provolone and Swiss cheeses, ranch dressing, shredded romaine, tomato, and thinly sliced red onion on a toasted French baguette. \$50.00

TRIPLE TWIN BURGER:

6 hand-formed burgers topped with melted Cooper sharp, shredded romaine, tomato, red onion, mayo, mustard, ketchup, and dill pickle slices. \$60.00

ALL BOXED UP

Your choice of sandwich, one side, and one dessert \$15.95

SANDWICHES AND WRAPS

BLT SUPREME: Bacon, thick cut tomatoes, romaine, red onion, and sumac aioli on Italian bread.

CLASSIC HAM & CHEESE: Ham, American cheese, romaine, tomato, and mustard aioli on Italian bread.

ROAST BEEF SUB: Roast beef, Swiss, red onion, banana peppers, and chipotle aioli on a 6in. hoagie roll.

TUNA CLUB: Tuna salad, provolone, tomato, romaine, and crisp bacon on Italian bread.

TURKEY & COOPER WRAP: Turkey, Cooper sharp cheese, lettuce, tomato, onion, and truffle aioli.

GRILLED VEGGIE WRAP: Seasonal vegetables and goat cheese crumbles.

SIDES

- SMALL CAESAR SALAD

- SMALL SPRING SALAD

- VEGGIES WITH HUMMUS
OR RANCH DIP

- LEMON PEPPER RANCH
HARD PRETZELS

- BUFFALO HARD PRETZELS

- CINNAMON SUGAR HARD
PRETZELS

DESSERTS

Homemade Chocolate Chip Cookie | Dark Chocolate Brownie | Seasonal Fruit Cup

ADD A DRINK \$2 EACH

FROM THE COOP

Serves 15-20

PANKO BEADED CHICKEN TENDERS:

Served with your choice of 2 sauces: hot sauce, honey mustard, BBQ, ranch, or ketchup. \$85

GOURMAND CHICKEN WINGS:

Sauce choices: Buffalo bleu, truffled goat cheese, teriyaki scallion, maple bacon, southwest ranch. \$125.00

CHICKEN ARTICHOKE PICCATA:

Topped with capers, lemongrass, and dill weed. \$90

BREADED CHICKEN PARMESAN:

Topped with mozzarella and marinara sauce. \$95

PESTO BAKED CHICKEN:

Served with roasted red peppers, garlic, and mozzarella. \$90

CHICKEN MARSALA:

Served with sliced balsamic mushrooms. \$90

MUSTARD GLAZED CHICKEN BREAST:

Coarse ground mustard covered chicken, with tavern ham and baked brie. \$95

CHICKEN CAPRESE:

Served with fresh tomato, melted whole milk mozzarella, shredded basil, and balsamic drizzle. \$90

BLACK TRUFFLE CHICKEN:

Grilled chicken with mushrooms in a black truffle cream sauce, topped with crumbled goat cheese. \$95

HOUSE ROASTED TURKEY BREAST:

Our house-roasted turkey breast in a savory gravy and topped with pearl onions. Served with whipped butter, and rolls. \$120.00

DUCK CONFIT:

Slow-cooked duck breast served over garlic mashed potatoes with a thyme jus.

BEEFED-UP CLASSICS

Serves 15-20

CHIMICHURRI SHORT RIBS:

Slow-cooked short ribs with chimichurri sauce and roasted garlic cubed potatoes. \$130

SIRLOIN STEAK AU POIVRE:

Sirloin steak crusted in cracked black pepper and cooked in a shallot butter. \$130

ANGUS BEEF TIPS:

Slow-cooked Angus beef tips smothered in mushroom gravy, served over egg noodles, and topped with shaved parmesan. \$110

SHEPARD'S PIE:

Angus beef, gravy, and fresh vegetables and topped with garlic mashed potatoes. \$90

ROSEMARY NY STRIP:

Rosemary-infused NY strip steak served with shallots. \$145

BACON-WRAPPED MINI MEATLOAVES:

Stuffed with mozzarella and served with marinara. \$125

THE TENDER TRIO

Serves 15-20

PORK CHOPS N APPLE SAUCE:

Breaded pork cutlets served with an apple butter glaze over egg noodles. \$110

HERB ENCRUSTED PORK LOIN:

Center-cut pork loin slow roasted with a mix of herbs and butter, paired with a side of mixed berry coulis, and horseradish cream sauce. \$130

VEAL FRANCESE:

Breaded veal cutlets in a white wine lemon butter sauce topped with fresh dill and capers. \$140

SLOW ROASTED LAMB:

Slow roasted leg of lamb served with couscous and roasted vegetables \$180

PINA COLADA PULLED PORK:

Slow-cooked pork with pineapple and coconut cream, topped with onion straws, and served with Hawaiian rolls. \$125.00

TARRAGON & PARMESAN PORK:

Tarragon and parmesan encrusted pork loin chops served with a lemon cream sauce drizzle. \$115.00

COASTAL CUISINE

Serves 15-20

FISH N' CHIPS: Panko breaded cod, fried potato chunks, and a malt vinegar tartar sauce. \$110

HERB BUTTERED BROILED SALMON: Topped with paper-thin lemon slices and scallions. \$120

BLACK TRUFFLE CRAB CAKES:

Topped with truffle aioli. \$140

SALMON OSCAR: Baked salmon with asparagus spears, lump crab meat, and hollandaise sauce. \$120

POTATO CHIP ENCRUSTED TILAPIA: Fresh tilapia coated in our potato chip and basil coating and deep fried. \$110

LOBSTER TAILS: With garlic butter, lemon, and chives served on a bed of herbed rice. Market Price.

BAKED HADDOCK: Haddock poached in butter and herbs baked until flaky. \$130

SEARED SCALLOPS: Seared scallops in a brown butter lemon caper sauce. \$150

THE PASTA COLLECTION

Serves 15-20

CLASSIC PENNE WITH MEATBALLS: Served in marinara and topped with melted mozzarella. \$100

LINGUINI IN HOUSE-MADE

CLAM SAUCE: Served with fresh parsley, and shaved parmesan. \$110

SEAFOOD PENNE: Topped with spicy marinara, calamari, mussels, clams, shrimp, and tilapia. \$125

CAJUN PENNE PASTA: Served with sautéed shrimp, spicy sausage, red and green peppers, and mozzarella. \$125

3-CHEESE LASAGNA: Served with Italian herbs and marinara sauce. \$95

PENNE MARGHERITA: Served with grilled chicken, tomato cream sauce, heirloom tomatoes, basil, and melted mozzarella. \$100

HUNGARIAN GOULASH: Served with ground beef, herbs, vegetables, savory tomato sauce, and elbow macaroni. \$95

SAUSAGE FRA DIAVOLO: Served with penne pasta, spicy Italian sausage, sautéed peppers, and mozzarella. \$95

BUCATINI BOLOGNESE: Served with shaved parmesan and fresh parsley. \$100

FETTUCINE ALFREDO: Classic fettuccine pasta in a rich, creamy Parmesan sauce. \$100

CRAFT MAC

Serves 15-20

PANKO TOPPED MACARONI & CHEESE:

Crispy, bread crumb topped mac with cheddar, Monterey Jack, and mozzarella. \$80

LOBSTER MAC & FONTINA CHEESE: Tender lobster and fontina cheese blended with crunchy panko and penne pasta. \$140

PULLED PORK MAC N' CHEESE: North Carolina pulled pork, creamy trio cheese sauce, scallions, topped with house-made BBQ glaze. \$95

BUFFALO BLEU MAC N' CHEESE: Rotisserie chicken, house-made Buffalo sauce, bleu cheese crumbles, trio cheese mac n' cheese. \$95

LOADED CHEESESTEAK MAC: Chopped ribeye, sautéed onions and mushrooms, sharp white cheddar, and tender macaroni. \$95

CREAMY TRUFFLED MUSHROOM: Sautéed balsamic mushrooms, black truffle, fontina & goat cheese, toasted panko topping. \$85

HERBIVORE HIGHLIGHTS

Serves 15-20

EGGPLANT PARMESAN: Panko breaded eggplant topped with homemade marinara, mozzarella, and shaved Parmesan cheese. \$95

VEGETARIAN PESTO PRIMAVERA: Served with house-made basil pesto sauce, sautéed vegetables, mozzarella, and parmesan cheese. \$90

WILD MUSHROOM RISOTTO

WITH TRUFFLE OIL: Creamy arborio rice slow cooked with a medley of wild mushrooms, finished with white truffle oil and fresh herbs. \$110

RATATOUILLE WITH HERB POLENTA:

Slow-roasted Provençal vegetables in a tomato and olive oil reduction, served over creamy herb infused polenta. \$105

MISO-GLAZED TOFU WITH STIR-FRIED VEGETABLES: Crispy roasted tofu glazed in a sweet-savory miso sauce, served with stir-fried seasonal vegetables. \$95

POTATO DUMPLINGS WITH WILD MUSHROOM GRAVY AND BRAISED RED CABBAGE: Potato dumplings served with a rich wild mushroom gravy and aromatic herbs, paired with tender, slow-braised red cabbage. \$95

STUFFED TOMATOES (SEASONAL):

Plump, vine-ripened tomatoes filled with a rich blend of herbed cheeses and toasted breadcrumbs, then baked until golden and bubbling. Finished with a touch of fresh basil and a drizzle of olive oil for a simple yet indulgent bite. \$90

VEGETARIAN PASTA BAKE: Served with seasonal veggies, Italian herbs, and melted mozzarella. \$90

PERFECT PAIRINGS

Serves 15-20

MARINATED BABY PORTABELLAS:

Topped with sautéed balsamic onions. \$70

CREAMY, YUKON GOLD MASHED POTATOES:

Made with garlic and topped with chives. \$75

MIXED VEGETABLE MEDLEY: Broccoli, carrots, mushrooms, sautéed onion, and snap peas. \$70

ROASTED RED SKIN HERBED POTATOES:

Made with rosemary, olive oil and minced garlic. \$70

GREEN BEANS ALMONDINE: Served in an orange liqueur reduction and topped with slivered almonds. \$65

ROASTED BRUSSELS SPROUTS WITH PARMESAN & BALSAMIC:

Caramelized Brussels sprouts roasted until crisp and golden, then tossed with Parmesan and a drizzle of tangy balsamic glaze. \$75

GRILLED ASPARAGUS: Tossed with lemon juice, garlic, cracked black pepper, and olive oil. \$70

BROWN SUGAR MASHED SWEET

POTATOES: Encrusted with a mixed nut oat crumble. \$70

GARLIC AND CHIVE ROASTED CORN: Roasted yellow corn tossed in garlic butter topped with fresh chives. \$65

STEAMED JASMINE RICE: Fragrant, fluffy jasmine rice steamed to perfection. \$70

SPANISH RICE AND BEANS: Tender rice simmered in tomato, garlic, and spices, paired with hearty slow-cooked beans, and green olives. \$75

HOT HONEY GLAZED CARROTS: Tender roasted carrots tossed in a buttery hot honey glaze with just the right kick of heat and a touch of sweetness. Finished with a hint of citrus and fresh herbs. \$75

INTERACTIVE EATS

Serves 15-20

MEATBALL SUB: House-made Italian meatballs in marinara sauce, served with shaved parmesan and mini hoagie rolls. \$90.00

ITALIAN BEEF: Roast beef cooked in Au Jus served with hard rolls, shaved Parmesan, and banana peppers. \$110.00

BURGER SLIDERS: Choose 6: American Cheese, Cooper Sharp cheese, goat cheese, lettuce, red onion, tomato, pickles, crumbled bacon, ketchup, mayo, or mustard. \$115.00

SAUSAGE, PEPPERS & ONIONS:
Your choice of sweet or hot Italian sausage served with sauteed pepper, sauteed onion, shaved parmesan, and rolls. \$110.00

GOURMAND'S SIGNATURE NC

STYLE PULLED PORK: Served with cabbage slaw, chipotle aioli, and rolls. \$120.00

CHILI DOG: Our house-made chili, Berks hot dogs, and potato rolls. Choose 5 toppings: red onion, scallions, banana peppers, shredded cheddar, crumbled chicharrons, crumbled bacon, corn chips, jalapenos, or sour cream. \$110.00

BEEF CHILI: Choose 5 toppings: red onion, scallions, banana peppers, shredded cheddar, crumbled chicharrons, crumbled bacon, corn chips, jalapenos, or sour cream. Served with butter and Italian bread. \$100.00

FIESTA TACO: Your choice of seasoned beef or chicken. Toppings include flour tortillas, shredded cheddar, sour cream, hot sauce, lettuce, diced tomato, diced red onion, and cilantro. \$110.00

GREEK GYRO: Includes pitas, chopped seasoned lamb, lettuce, tomato, red onion, and Tzatziki sauce. \$100.00

LOADED BAKED POTATO BAR:

Russet and sweet potatoes with a variety of savory and fresh toppings. \$90

RAW BAR:

A stunning display of oysters, shrimp, crab, and seasonal shellfish on ice, served with classic sauces, lemon, and fresh garnishes. Market Price.

CARVING STATION:

Chef-carved roast beef, beef tenderloin, prime rib, leg of lamb, herb-crusted turkey, honey glazed ham, and slow-roasted pork loin, served with artisanal sauces and fresh-baked rolls. Price upon request.

**For Catering Options Including Weddings,
Breakfast/Brunch, Or Food Truck, Please Scan Here**

All of our menus are fully customizable to fit your taste, style, and event. Whether you're dreaming of a lavish brunch, a cozy breakfast spread, or something entirely unique, we'll create a menu that's just right for you!



**Scan Here
to Inquire!**

