



CATERING

4315 Action Street

Garland, TX 75252

469.450.1814

www.gogourmetcatering.com

CANAPES

TRIO OF BRUSCHETTAS 4

Tomato Basil Mozzarella
Gorgonzola, Pear and Pecan
Texas Goat Cheese, Almond and Olive

CROSTINI WITH PATE AND 6

PICKLED RED GRAPES

With Dijon, Sour Dough Croutons

HARD SMOKED SALMON 6

Pickled Red Onion, Dill and Cucumber Salad

SHRIMP PROVENCAL TOAST 6

Mascarpone, Lemon Zest, Capers and Tarragon

PROFITEROLE PASTRY PUFF WITH APRICOT AND ALMOND CHICKEN SALAD 5

ENDIVE SPEAR WITH MOLASSES CURED SALMON AND FLYING FISH ROE 7

PEPPER CRUSTED BEEF ATOP POTATO CRISP 9

Whole Grain Crème and Chives

LOBSTER SALAD 9

Heirloom Tomato, Knuckle and Claw Meat,
Micro Greens

RICOTTA TOAST 4

Mint Strawberries and Pistachio Crumbles

WATERMELON GAZPACHO

SHOOTERS 6

Petit Crab Salad

TRI-COLORE PEPPER MOUSSE ATOP RED BLISS POTATOES 4

Pancetta Crumble

PROSCIUTTO AND MAYTAG BLUE CHEESE STUFFED DATES 5

SUNDRIED TOMATO AND BASIL MOUSSE PHYLLO CUPS 4

Marcona Almond Dust

TRUFFLED DEVEILED EGGS 7

Salmon Roe and Italian Parsley

TUNA TARTARE AND FRIED JAPANESE SEAWEED WITH WASABI AIOLI 12

DANISH BLUE, WALNUT AND APPLE ONION CONFIT IN PHYLLO CUP 5

CRAB AND AVOCADO TOAST 6

Lemon Aioli

PROSCIUTTO WRAPPED ARTICHOKES FETA AND MINT 5

COLD CANAPES CONT...

SMOKED SALMON RILETTE JAR 12

Rye Crisps, Egg Crumbles, Pickled Red Onions and Chopped Capers

POACHED LOBSTER MEDALLION 14

Nori Crisp with Ginger Vanilla Creme

SHRIMP CORN CAKE 5

Candied Jalapeno Pico

PROSCIUTTO WRAPPED HEARTS OF PALM 5

Bitter Chimichurri Sauce

TUSCAN CHICKEN SAUSAGE SKEWERS 5

Basil, Sundried Tomatoes, Red Pepper and Mozzarella

PIQUILLO PEPPERS WITH TEXAS GOAT CHEESE 5

Basil XVO Drizzle and Balsamic Glaze

MASCARPONE AND FIG PRESERVE ON CROSTINI 5

Toasted Pistachios

MINI ITALIAN FOCACCIA BITES 5

Hard Salami, Pepperoni, Red Peppers, Provolone, Pesto Aioli

COLD DIPS AND PLATTERS

TRIO OF HUMMUS 5

Pesto, Garlic and Red Pepper, Pita Chips

SPICED CREAMED PUMPKIN DIP 5

Apple Chips and Dried Cranberries

CRAB DIP 6

Crispy Lavosh Crisps

ORIGINAL SEVEN LAYER DIP 6

Tortilla Chips

GUACAMOLE AND SALSAS 5

Honey Cilantro Tomatillo and Three Pepper Salsa, Tortilla Chips

SOUTHWEST BLACK BEAN DIP 4

Corn Tortilla Chips

DOMESTIC CHEESE DISPLAY 6

Crackers and Croutons

EUROPEAN CHEESE DISPLAY WITH GRAPES AND BERRIES 8

Crackers and Croutons

GRILLED VEGETABLE DISPLAY 5

Seasonal Grilled Vegetables, Balsamic Aioli

HARISSA AND GOAT CHEESE DIP 5

Pita Chips

HORS D'OEUVRES

MARYLAND STYLE CRAB
CAKES 7

N'Awlins Remoulade

POMEGRANATE FONTINA
RISOTTO BALLS 5

TEXAS GOAT CHEESE AND
ARTICHOKE STUFFED
MUSHROOMS 5

CARAMELIZED ONION,
TOMATO AND BLUE CHEESE
TARTS 6

GRILLED FIG WITH
CAMEMBERT AND BALSAMIC
REDUCTION 6

PEPPER CRUSTED BEEF ATOP
POTATO CRISP WITH DIJON 9

LAMB SHOULDER WILD
MUSHROOM RISOTTO CAKES
WITH VIDALIA ONION JAM 8

ARTICHOKE AND SPINACH
TARTLET WITH LEMON AIOLI 5

MANGO AND GOAT CHEESE
JALAPENO POPPERS 5

HORS D'OEUVRES CONT.

POTATO WEDGES – BLUE CHEESE,
PANCETTA AND PESTO OR
CHEDDAR BACON OR CHIVE 4

BEEF SKEWERS - 7

Chimichurri, Maple Pepper, Teriyaki

CHICKEN SKEWERS - 7

Salsa Verde, Satay, Hoisin

MINI BEEF WELLINGTONS 7

FLANK STEAK, SHALLOT CONFIT,
SOUR DOUGH CROSTINI,
HOLLANDAISE 8

PULLED ANCHO DUCK TOSTADA
W/CRISPY HONEY PECANS AND
POMEGRANATE 8

TEXAS CARVER 18

Sliced Tri-tip, Texas Smoked Sausage, Spicy
Mustard and BBQ Sauce with Yeast Rolls

PORTABELLA WEDGES WITH
SUNDRIED TOMATO, GOAT
CHEESE AND FETA 4

WELLINGTON ROYALES 6

Chicken, Cranberry Preserves and Brie

PHYLLO WRAPPED ASPARAGUS 4

Lemon Garlic Aioli

HORS D'OEUVRES CONT.

RUM SOAKED SHRIMP KEBOBS
WITH MANGO LIME SALSA 7

QUESADILLAS 9

Ancho Chicken, Green Chili and Jack – Chipotle
Pulled Pork and Caramelized Onion and Jack

SHRIMP CORN CAKE WITH
JALAPENO PINEAPPLE PICO 5

VEGETARIAN SPRIN ROLLS 4

Apricot Ginger Dipping Sauce

MAPLE SWEET POTATO TARLETS
WITH CRISPY PANCETTA 4

BABY DIJON HERB LAMB POPS 16

APPLE BACON WRAPPED TIGER
SHRIMP WITH PECAN FIG CONFIT
11

SPANISH OMLETTE 3

Garlic Aioli

SERRANO HAM CROQUETTES 6

BURGUNDY BEEF STUFFED
MUSHROOM CAP 5

ASPARAGUS, CHICKEN STUFFED
CREPE WITH BLUE CHEESE SAUCE
AND CANDIED PECANS 7

HORS D'OEUVRES CONT.

CHICKEN WINGS 5

Buffalo, Teriyaki, Apricot Ginger

SWEDISH MEATBALLS 4

MINIATURE FRENCH QUICHES 4

BLACK BEAN WONTONS WITH
THAI CHILI SAUCE 5

CASHEW CRUSTED CHICKEN

SKEWERS WITH MUSTARD

PAPAYA SAUCE 6

SLIDERS 6

Angus Cheese Burger or BBQ Pulled Pork

ITALIAN AND ASIAGO STUFFED

MUSHROOMS 5

LAVOSH FLATBREADS 8

Margherita or Sausage, Fennel, Leek or Smoked
Salmon Crème Fraiche, Red Onion Jam and
Capers

