

Gourmet Bae Catering
2842 Hartford Ave Johnston, RI
02919
Mailing address:
PO Box 334
Chartley MA 02712
508-622-5232



Cocktail Hour options

Passed Apps

Choose 2 options \$4.00pp

Choose 3 options \$6.00pp

Choose 5 options \$10.00pp

Tomato bisque shooter
Butternut squash shooters
Spinach and cheese turnovers
Cranberry and brie bites
Cheeseburger Slider
Chicken and waffle sliders
Prosciutto wrapped asparagus
Heirloom Tomato Bruschetta

Fig and Goat Cheese Crostini with beef tenderloin

Stationary options (optional)

\$5.00 pp Cheese and charcuterie

Three meats, three cheeses, fresh fruit, dried
fruit, olives, mustard, jam, honey, crackers,
crostini

\$4.00 Vegetable crudité

Rainbow vegetables, traditional hummus, ranch
dip

\$2.00 pp Flatbread stations

Chicken broccoli alfredo

Margarita

BBQ pizza

Butternut squash, ricotta and sage pizza

Bread and butter 1.00pp

\$4.00 ea

salad options

Fuji apple salad

Mixed greens, apple. Dried cranberry, goat
cheese, apple cider vinaigrette

Garden Salad

Mixed greens, carrots, cucumber, tomato
Balsamic dressing

Grilled corn and blueberry salad

Mixed greens, lemon basil vinaigrette

Please note all menus can be made custom to suit the needs of you
and your guests! We want you to have a personalized experience that
you will remember forever.

Not a fan of traditional seasonal menus?

What about BBQ?

How about heavy apps, and small plates?

Do you love pasta? How about a pasta bar?

Love Tacos? How about a taco bar?

The possibilities are endless!

Quotes are based on venue having a complete commercial kitchen. If
there is not a suitable kitchen onsite there is a \$1500.00 mobile
kitchen fee. This includes a catering tent, banquet tables for prep, an
oven with propane, table top burners, fire extinguisher, portable
water, handwashing station, and trash removal.

Do you need rentals?

We offer tables, chairs, linen, glassware, china, flatware, and tents!

Entrée course

\$29.00 Garlic rosemary beef tenderloin

\$25.00 Lemon herbed Cornish hens (can sub for chicken breast)

Vegan option

\$20 Roasted Cauliflower Steak

Vegan risotto, herbed red wine mushroom sauce

Choose up to 2 starches and up to 2 veg options

Starch options

Creamy mashed potatoes

Sweet Potato Puree

Cranberry cornbread Stuffing

Baked mac and cheese

Garlic and Rosemary Rosted potatoes

Veg options

Roasted Asparagus

parmesan roasted broccoli,

Garlic roasted green beans

Bacon onion brussels sprouts

**Dessert options
(optional)**

Dessert minis

\$6.00pp

Pumpkin cheesecake

Mini pies- apple crumble, pecan, pumpkin,
peanut butter chocolate, blueberry, mixed berry

Baked chocolate mousse cake

Smoes Bar \$3.50pp

Marshmallows, chocolate, graham crackers, and sticks

1 Tier ceremony cake \$65

2 Tier Ceremony cake \$120

Traditional 3 tier wedding cake \$4.00pp

Cupcakes \$3.00pp

Mini cupcakes \$1.25 pp

Cake flavors: vanilla, chocolate, strawberry,
funfetti, spiced cake, carrot cake

Frosting Flavors: vanilla, chocolate, lemon,
strawberry, raspberry

Tea and coffee service \$2.00pp
Regular and Decaffeinated Coffee
Sugar and sugar substitutes
Dairy and non dairy creamer