



GOURMET TOGO EXPRESS MENU

Small platter serves 10 - 12 people
 Medium platter serves 18 - 20 people
 Large platter serves 28 - 30 people

Prices subject to change & confirmation.

HOT & COLD HORS D'OEUVRES

MEAT & CHEESE PLATTER

White meat turkey breast, roast beef, pepper ham, monterey jack cheese and colby longhorn cheddar
 (S: 2lb Meats 1lb Cheese) (M: 3lb Meats 2lb Cheese)
 (L: 4.5lb Meats 2.5lb Cheese)

S: \$59.99 M: \$79.99 L: \$99.99

MEATS ONLY

Premium Boar's Head specialties including turkey breast, pepper ham and roast beef

S: (3lb) \$59.99 M: (5lb) \$79.99 L: (7lb) \$99.99

ITALIAN ANTIPASTO PLATTER

Prosciutto, sweet sopressata, pepperoni, stuffed cherry peppers, marinated artichokes, olives, provolone and all your favorite Italian deli treats

S: \$59.99 M: \$79.99 L: \$99.99

FRESH FRUIT PLATTER

Season's best fresh selection of tropical fruits arranged with the chef's gourmet touch

S: \$39.99 M: \$49.99 L: \$59.99

FRESH FRUIT & CHEESE PLATTER

Imported and domestic cubed cheeses with fresh tropical fruits and assorted crackers

S: \$38.99 M: \$49.99 L: \$59.99

CHEF'S ARTISANAL CHEESE PLATTER

A very special assortment of small artisanal farm cheeses

Priced accordingly. Please inquire.

FRESH VEGETABLE PLATTER

Fresh seasonal vegetables with bleu cheese or tangy ranch dressing

S: \$29.99 M: \$39.99 L: \$49.99

DEVEILED EGGS

Garnished with red peppers and black olives

S: \$28.99 M: \$38.99 L: \$48.99

ASSORTED DELI SANDWICHES

Created with our chef's selection of deli favorites. Turkey, ham, roast beef, chicken salad, or vegetarian with an assortment of bakery breads then cut into thirds

(per 30 pieces) \$89.99

BACON WRAPPED, GORGONZOLA STUFFED MEATBALLS

Bite-sized tasty delights, topped with a sweet chili glaze

\$2.29 each

COCKTAIL MEATBALLS

Smothered in your choice of sweet & sour, BBQ or marsala sauce

\$8.99 per lb

BRIE WITH RASPBERRIES EN CROUTE

Creamy brie, raspberries and chopped pecans baked in puff pastry, sliced and served at room temperature

(serves 20) \$49.99

PARTY PINWHEELS

Eye-catching sun-dried tomato and spinach tortillas rolled with a variety of savory meat and cheese fillings

S: \$38.99 M: \$58.99 L: \$78.99

STUFFED MUSHROOM CAPS

Fresh mushroom caps filled with your choice of crabmeat, spinach and feta or sausage then baked to a golden brown

(per 25 pcs) \$39.99

WARM DIP SELECTIONS (served with tortilla chips)

Southwest 7 Layer Party Dip	\$7.99 lb
Spinach and Artichoke Dip	\$7.99 lb
Creamy Blue Crab Dip	\$9.99 lb

SNOW PEA WRAPPED COCKTAIL SHRIMP

Brushed with sweet ginger glaze \$2.00 each

TRADITIONAL SHRIMP COCKTAIL

Served with cocktail sauce \$1.50 each

PARMESAN CRUSTED ARTICHOKE HEARTS

Artichoke hearts stuffed with goat cheese mousse in a parmesan crust

(per 25 pcs) \$49.99

PETITE CRAB CAKES

Specially spiced blend of blackfin and claw crabmeat pan-seared to a golden brown; served with the chef's tangy remoulade sauce

(per 25 pcs) \$56.99

SEARED AHI TUNA

Seared sesame-crusted ahi; sliced thin and served with pickled ginger, wasabi and soy sauce

\$19.99 lb

STUFFED STRUDELS

Choice of asparagus and fontina cheese or spinach and feta wrapped in crispy phyllo dough

(per 25 pcs) \$44.99

LOLLIPOP LAMB CHOPS

Served with curried cucumber yogurt or raspberry chipotle dipping sauce

\$4.99 each

MINI BEEF WELLINGTONS

Beef tenderloin and sausage paté with mushrooms wrapped in a flaky pastry

\$2.99 each

FRESH MOZZARELLA & CHERRY TOMATO SKEWERS

Dressed in a basil pesto drizzle

\$1.99 each



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COLD SALAD SELECTIONS

TIM'S PESTO PASTA

Bow tie pasta with sun dried tomatoes, fresh basil, garlic, parmesan cheese and pecans **\$7.99 lb**

BROWN & WILD RICE SALAD

Dried cranberries, toasted pecans and diced Florida mango **\$8.49 lb**

GREEK ORZO SALAD

Kalamata olives, feta cheese, capers, spinach and nuts mixed with orzo **\$7.99 lb**

BEACHSIDE POTATO SALAD

A Green Turtle twist on a traditional recipe, with eggs, mayo and mustard **\$4.99 lb**

TROPICAL CHICKEN SALAD

Chopped chicken breast with golden raisins, mango and a hint of curry **\$9.99 lb**

CHINESE CHICKEN SALAD

Chopped chicken breast with sesame, cilantro, ginger, soy sauce mayo and toasted almonds **\$9.99 lb**

TORTELLINI SALAD

Multi-colored tortellini pasta pockets filled with cheese; celery and pepper vinaigrette **\$7.99 lb**

BROCCOLI & ORANGE SALAD

Fresh broccoli florets, mandarin oranges, toasted pecans and red onion blended together **\$9.49 lb**

SHRIMP & DILL SALAD

Whole succulent shrimp tossed in a creamy dill sauce **\$13.99 lb**

TOSSED GREEN SALAD SELECTIONS

5-50 people **\$2.49/per person**

GREEK SALAD

Lettuce, tomato, cucumber, red onion, pepperoncinis, feta cheese, kalamata olives in an olive oil oregano vinaigrette **\$7.49**

TURTLE CAESAR SALAD

Classic romaine salad with parmesan cheese, croutons and our tangy dressing **\$7.49**

SPINACH SALAD

Fresh baby spinach, strawberries, crumbled goat cheese, pecans, dried cranberries, with raspberry vinaigrette **\$7.49**

MIXED FIELD GREEN SALAD

Mixed greens with grape tomatoes, crumbled bleu cheese, pecans, with vanilla vinaigrette **\$7.49**

GREEN TURTLE SIGNATURE DISHES

SMOKED APPLEWOOD BACON SEA SCALLOPS

Scallops wrapped in bacon and brushed with Caribbean honey-rum glaze **\$4.50 each**

SMOKED SALMON

Served with capers, onions, cucumber, cream cheese **Market Price**

COCONUT SHRIMP

Breaded with sweet and shredded coconut, then lightly pan-seared. Served with an apricot dipping sauce **\$2.75 each**

PETITE TROPICAL SALMON FILLETS

Fresh Atlantic salmon fillets marinated and grilled with mango pineapple chutney **\$16.99 lb**

BLACKENED SHRIMP BOW TIE PASTA

Large gulf shrimp served on top of bow tie pasta with basil pesto and sundried tomato **\$12.99 lb**

GOURMET SELECTION RAVIOLI

Smoked chicken, butternut squash or porcini mushroom **\$1.99 each**
Lobster **\$3.99 each**

FARM FRESH CHICKEN BREAST FILLETS

Choose from Tuscan basil pesto, marsala wine and mushroom, lemon-caper, Southwestern BBQ or chardonnay cream sauce **\$10.99 lb**

PANKO ENCRUSTED STUFFED CHICKEN

Farm fresh chicken breast stuffed with brie and asparagus, thinly sliced and topped with lemon Dijon drizzle **\$12.99 lb**

SAUSAGE & PEPPERS

Made with gourmet Italian sausage, sautéed with onions, peppers and topped with zesty marinara sauce **\$9.99 lb**

BITE SIZED ALL-NATURAL CHICKEN SKEWERS

Choice of honey dijon, coriander peanut satay or teriyaki ginger sauce **\$12.99 lb**

BEEF TENDERLOIN SKEWERS

Choice of honey BBQ, bleu cheese cream or teriyaki ginger glaze **\$18.99 lb**

ROASTED PORK TENDERLOIN

Marinated pork tenderloin, char-grilled and thinly sliced with roasted cinnamon apple compote **\$13.99 lb**



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TABLE READY ROASTED MEATS

SLOW ROASTED PRIME RIB

Accompanied by creamy horseradish sauce

AGED TENDERLOIN OF BEEF

Chile coffee rubbed, herb crusted, tri-colored peppercorn or ancho hickory chile

FLANK STEAK

Teriyaki, merlot marinade, churrasco, or blackened. Served with garlic aioli, mustard horseradish, chimichurri or black peppercorn demi-glace

AGED ANGUS SIRLOIN

Chipotle mountain rub sirloin with choice of merlot demi-glace, chipotle mayonnaise or garlic aioli

TURKEY

Herb crusted or maple glazed served with cranberry orange relish

* All of the items above are market price

GREEN TURTLE SIDE ITEMS

ROASTED POTATOES

Slow roasted baby potatoes. Choice of rosemary, herb crusted or pesto parmesan

\$6.99 lb

GARLIC MASHED POTATOES

Boiled russet potatoes mashed with slow roasted garlic and cream

\$6.99 lb

RICE PILAF

Sautéed orzo and short grain rice cooked with chicken stock and spices

\$6.99 lb

STEAMED OR GRILLED VEGETABLE MEDLEY

Chef's selection of fresh garden vegetables, steamed or grilled to perfection

\$6.99 lb

ROASTED CARROTS

Farm fresh carrots lightly steamed and roasted with aged balsamic glaze

\$6.99 lb

TWICE BAKED POTATOES

Baked Idaho potato skins stuffed with chives, bacon, cheddar and whipped potatoes

\$3.99 each

BAKERY SWEETS

CHOCOLATE SENSATION CAKE

Decadent chocolate cake made with a layer of chocolate cheesecake, topped with white chocolate mousse, milk chocolate mousse and dark chocolate ganache

12 Large Servings \$49.99

COCONUT RUM CAKE

Moist yellow cake lightly sprayed with Malibu rum, filled with a coconut cream custard and topped with a coconut icing and shredded coconut

12 Large Servings \$49.99
Large Individual Portion \$5.99

DULCE DE LECHE INDIVIDUAL CHEESECAKES

Dipped in milk chocolate and topped with a rosette of dulce de leche

\$5.99 each

CHOCOLATE TRUFFLE CAKE

Dark chocolate cake, made with dark chocolate ganache and topped with chocolate and truffles

12 Large Servings \$42.99
Large Individual Portion \$5.99

CHOCOLATE GODIVA HAZELNUT CRUNCH CAKE

Chocolate cake with layers of chocolate Godiva mousse and hazelnut covered in ganache and garnished with hazelnut crunch

12 Large Servings \$42.99
Large Individual Portion \$5.99

PEACH TRIO CAKE

Yellow cake made with layer of peaches, a layer of Bravarian cream and a layer of apricots

12 Large Servings \$42.99
Large Individual Portion \$5.99

MALIBU COCONUT MACAROON CAKE

Vanilla cake made with coconut macaroon swirls, filled with raspberry jam, topped with coconut icing

12 Large Servings \$42.99
Large Individual Portion \$5.99

MANGO GUAVA CAKE

White vanilla cake with guava and mango filling, topped with mango icing and garnished with guava paste

12 Large Servings \$42.99
Large Individual Portion \$5.99

ASSORTED MINI DESSERT PLATTER

Call for flavors

25 Pieces \$62.25
Individual Serving \$2.49

ASSORTED SHOOTERS

Call for flavors

Individual Serving \$2.69