

# THE KITCHEN FOR EXPLORING FOODS

## GOURMET TO GO

1434 W. COLORADO BLVD.  
PASADENA, CA. 91105

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GOURMET-TO-GO@THEKITCHEN.NET

**All orders need to be placed no later than 48 hours before the event, or as soon as possible as some dates black out.**

### **Entrées**

#### **CHICKEN ENTREES**

Grilled Chicken Breast with Your Choice of either Red Pepper Chutney, Mango, Pineapple or Papaya Salsas or Barbeque Sauce

Marinated Chicken Breast with Artichoke Hearts, Capers, Black Olives and Lemon

Chicken Marbella Marinated with Prunes, Capers and Olives

Panko Chicken Breast with an Orange Chili Plum Sauce

Panko Chicken Tenders with Your Choice of Either an Orange Chili Plum Sauce, Ranch Dip or BBQ

Fried Chicken with Your Choice of Peach Chutney, Red Pepper Chutney or Ranch Dip

Breaded Lemon Chicken Breast with a Lemon Crème Sauce

Chicken Breast Stuffed with Ricotta Cheese, Sautéed Spinach And Pine Nuts with your Choice of Either Red Pepper Chutney or A Roasted Red tomato Sauce

Chicken Wellington with a Cabernet Sauvignon Wine Sauce

Chicken Milanese With Marinara and Asiago Cheese

Raspberry Chicken

Panko Crusted Chicken Breast Stuffed w/ Provolone & Pancetta

Chicken Parmesan

Chicken w/ a Morel Sauce

Chicken Breast w/ Pesto, Tellegio & Roasted Cherry Tomatoes

Maple Glazed Turkey Breast w/ Gravy & Cranberry Sauce

#### **PORK ENTREES**

Pork Tenderloin with Your Choice of Either Apricot Chutney Or a Chipotle Barbeque Sauce

8 Hour Pulled Pork Roast with a Ginger Soy Glaze or BBQ Sauce

BBQ Baby Back Ribs

Pork Roast Stuffed With Apple & Sage Stuffing

Pork Chops w/ an Apricot Chutney

### **BEEF ENTREES**

Pepper Encrusted, Mustard Encrusted or Plain Beef tenderloin Served with a Cabernet Sauvignon Wine Sauce, Horseradish Sauce and Crispy Onions

Beef Tournedos with Your Choice of a Cabernet Wine Sauce or Horseradish w/ Crispy Onions, a Black Bean and Red and Yellow Pepper Sauce or Teriyaki Mushroom Sauce

Asian Beef Short Ribs

Cabernet Braised Short Ribs

Flank Steak with an Avocado Relish

The Kitchen's Meatloaf with a Chunky Tomato Sauce

Hangar Steaks w/ Caramelized Onions

New York Strip w/ Cabernet or a Warm Dijon sauce

New York Strip w/ Blue Cheese, Sautéed Mushrooms & Cabernet Sauce

Flat Iron Steak w/ Herb Butter & Horseradish Sauce

### **FISH ENTREES**

Grilled Salmon with Your Choice of Either a Dijon Dill Sauce, Watercress, Sorrel or Teriyaki Mushroom Sauce

Poached Salmon with Your Choice of Either a Dijon Dill Sauce or a Watercress Sauce

Pesto Encrusted Salmon

Salmon Wellington with a Cabernet Sauvignon Wine Sauce

Whole Poached Salmon Decorated with Cucumber Scales and Sent on The Kitchen's Decorative Platter, Served with Dijon Dill or Watercress Sauce

Chilean Sea Bass

Grilled Sea Bass w/ Pineapple Salsa

Sea Bass Wrapped in a Ti Leaf with a Ponzu Sauce and Julienne Red and Yellow Bell Pepper

Sesame Encrusted Ahi Tuna with a Ginger Soy Sauce or Ponzu

Seared Pepper Encrusted Ahi Tuna with a Wasabi Sauce

Black Cod w/ Miso Glaze, Pickled Ginger & Chopped Scallions

Grilled Halibut with a Maple Chipotle Glaze or Fruit Salsa

Filet of Sole Stuffed With Shrimp & Mushrooms With A Lobster Cream Sauce

Cajun Rubbed Mahi Mahi with a Papaya Salsa

Zucchini Wrapped Halibut w/ Red Pepper Chutney

Sriracha Shrimp

### **VEGETARIAN ENTREES**

Roasted Vegetable and Cheese Wellington w/ a Lemon Crème Sauce

Roasted Vegetable and Ricotta Cheese Lasagna

Vegetable and Bean Chili Served with Sour Cream and Cheddar Cheese

The Kitchen's Cheese and Black Olive Enchilada Served with Fresh Tomato Salsa

Spinach and Cheese Crepes

Eggplant, Tomato & Basil Towers With Asiago Cheese

Grilled Tofu in a Ti Leaf with Ponzu and Julienned Red & Yellow Peppers

Bulgar Wheat and Grilled Vegetable Stuffed Pepper or Squash w/ Breadcrumbs & Asiago

Portobello Mushroom Stuffed w/ Grilled Vegetables, Bread Crumbs & Asiago

Ricotta or Asparagus Ravioli with a Tomato Coulis

### **CASSEROLES, STEWS & CHILIS**

The Kitchen's Enchilada's- Cheese, Beef, or Chicken with A White Béchamel or Tomatillo Sauce

Crepes, Your Choice of Chicken Veronique, Seafood or Spinach and Cheese

Lasagna, Your Choice of Traditional Beef and Ricotta Cheese or Roasted Vegetable and Ricotta Cheese

Scallop Potato, Sautéed Spinach, Ham and Cheddar Cheese Casserole

Penne Pasta Casserole w/ Cauliflower

Cauliflower Gratin w/ Gruyere Cheese

Macaroni & Cheese

Three Potato Gratin w/ Chipotle

Chicken Pot Pie with a Lattice Puff Pastry Top

Sheppard's Pie with Mashed Potato Top

Chicken Korma with Dried Fruits and Nuts and Mango Chutney

Beef Bourguignon with Crispy Onions

Moussaka

Lamb Stew

Traditional Beef and Bean Chili Served with Sour Cream and Cheddar Cheese

Roasted Vegetable and Bean Chili Served with Sour Cream and Cheddar Cheese

The Kitchen's White Chicken Chili Served with Cheddar Cheese and Tomato Salsa

Penne Pasta Salad with Italian Sausage, Roasted Tomatoes & Onions

### **ENTRÉE SALADS**

Beef or Chicken Machaca Salad with Red and Yellow Bell Pepper, Red Onion And Cilantro

Big Shrimp with Red Onion and Fresh Sliced Tomato

Langostino Penne Pasta Salad with Fresh Peas & Asiago

Chinese Chicken Salad with Mai Fun Noodles and a Sesame Seed Dressing

Cobb Salad with Turkey, Crispy Bacon, Blue Cheese, Tomato, Green Onion, Egg, Avocado and Ranch Dressing

Tuna Nicoise

Curried Chicken Salad with Sliced Fresh Apple and Dried Fruits

Chicken Caesar Salad with Asiago, Croutons & Caesar Dressing

Chicken Tarragon Salad with Fresh Sliced Grapes and Nuts

### **GREEN SALADS**

Mixed Garden Greens with Candied Pecans, Dried Cranberries, Blue Cheese, And a Balsamic Vinaigrette

Baby Spinach with Orange and Grapefruit Segments, Chevre Cheese, Toasted Pine Nuts and Meyer Lemon Vinaigrette

Caesar Salad with House Made Croutons and Caesar Dressing, Asiago Cheese

Fresh Arugula with Toasted Almond Slivers, Manchego Cheese and Dijon Shallot Vinaigrette

Mixed Garden Greens with Candied Walnuts, Sliced, Grilled Pears, Blue Cheese and a Balsamic Vinaigrette

Papaya & Avocado Salad With Mache, Toasted Pine Nuts & A Papaya Seed Vinaigrette

Arugula & Goat Cheese Salad with Pine Nuts and a Raspberry Vinaigrette

Strawberry & Mache with Slivered Almonds, Gorgonzola and a Balsamic Reduction

Garden Greens with Balsamic Vinaigrette, Garland of Roasted Red, Yellow & Pink Baby Beets, Chunky Beet Vinaigrette, Blue Cheese and Toasted Nuts

Sliced Strawberries, Mangos & Kiwis w/ Mixed Greens & Passion Fruit Vinaigrette

Baby Spinach w/ Dried Cherries, Warm Chevre & a Cherry Balsamic

Garden Greens with Pink Grapefruit & Orange Segments, Jicama and Avocado, Thin Crisp Tortilla Strips and a Cumin Lime Vinaigrette

Holiday Chopped Salad w/ Blue Cheese, Radicchio, Dried Cranberries & Pomegranate Seeds (Seasonal)

**SIDE SALADS**

Bowtie Pasta Salad with Julienne Red and Yellow Bell Pepper, Fresh Peapods and Asparagus, Asiago Cheese and a Creamy Dressing

Penne Waldorf Salad with Sliced Apples, Celery and Pecans and a Chunky Blue Cheese Dressing

Fusilli Pasta Salad with Black Olives, Red and Yellow Bell Pepper and Asiago Cheese with a Tomato Vinaigrette

Mediterranean Orzo Pasta Salad with Artichoke Hearts, Kalamata Olives, Feta Cheese, Sun Dried Tomatoes

Curried Orzo Pasta Salad with Roasted Vegetables

Orzo Pasta Salad w/ Sun Dried Tomatoes & Spinach

Watermelon & Heirloom Tomato Salad w/ Feta (Seasonal)

Mediterranean Couscous with Kalamata Olives, Sun Dried Tomato, Feta Cheese, and Fresh Lemon Zest

Couscous with Roasted Vegetables, Chevre Cheese and a Harissa Sauce

Asian Copperwell Noodles with Shredded Peapods and Carrots

French Potato Salad with Crème Fraiche and Chives

Mary's Potato Salad with Fresh Peas and Crispy Bacon

Green Bean Salad with Red and Yellow Bell Pepper, Sun Dried Tomato and Chunks of Munster Cheese

Asparagus Sesame Salad

Caprese Salad

Panzanella Salad with Red and Yellow Tomatoes, Cucumber, Fresh Basil and Crispy Croutons

Black Bean and Corn Salad with Red and Yellow Bell Pepper, Red Onion and Cilantro

Green Papaya Cole Slaw With Shredded Carrots and Peanuts

Spring Rice Salad with Fresh Chopped Dill, Red Onion, and Red and Yellow Bell Pepper

Holiday Wild Rice Salad with Dried Fruits and Nuts and a Raspberry Vinaigrette

Wasabi Rice Salad With Edamame and Avocado

Grilled Cole Slaw

Apple & Jicama Slaw w/ Dried Cranberries

New Potato Salad w/ Haricot Vert, Cherry Tomatoes & Dijon Vinaigrette

Greek Salad w/ Tomatoes, Cucumber & Feta Cheese

Hawaiian Rice Salad w/ Pineapple, Macadamia Nuts, Coconut & Scallions

Roy's Garlic Noodles w/ Peanuts & Opal Basil

Mediterranean Salad w/ Chickpeas, Cucumber, Tomatoes, Feta & Pita Chips

## **VEGETABLES**

Grilled Asparagus with Chevre Cheese & Lemon Zest

Blanched Asparagus with a Lemon Crème Sauce

Grilled Asparagus with Red and Yellow Cherry Tomatoes

Grilled Asparagus w/ sun dried tomatoes & Asiago

Green beans w/ Asiago & marcona almonds

Baby Vegetable Mélange

Cognac Glazed Baby Carrots

grilled Vegetables Consisting of, Red and Yellow Bell Pepper, Carrot, Red Onion, Zucchini, yellow Squash, Eggplant & Asparagus

Haricot Vert with Red and Yellow Cherry Tomatoes

Haricot Vert with Shallots

Broccoli with Roasted Garlic and red Pepper Flakes

Stuffed Red and Yellow Bell Peppers with Roasted Vegetables, Bread Crumbs and Asiago Cheese

Stuffed Red Tomatoes or peppers with spinach, Bread Crumbs and Asiago Cheese

Brussels Sprouts w/ Pancetta

Corn sauté with button mushrooms & onions

Caramelized Butternut Squash

Bok Choy & mixed vegetable stir fry

Roasted carrots

## **STARCHES**

### Potatoes

Individual Potato Rosti's Layered with Asiago Cheese

Scallop Potatoes

Rosemary Roasted Fingerling Potatoes

Roasted Purple, and Gold Potatoes

Fingerling potatoes with Pancetta and Sage

Garlic or Plain Mashed Potatoes with Crispy Onions

Yukon Gold Potatoes Plain or With Roasted Onions

Dijon Mustard Roasted Fingerling Potatoes With Onions

### **Risotto Cakes**

Saffron Risotto Cakes

Wasabi Risotto Cakes

Wild Mushroom Risotto Cakes

Basil Risotto Cakes

Asparagus Risotto Cakes

### **Rice**

Saffron Rice

Nutty Rice Pilaf w/ Slivered Almonds & Pine Nuts

Champagne Rice

Black Forbidden Rice

Jasmine Rice

Red Spanish Rice with Sofrito

Cilantro Rice

### **SOUPS**

Tomato or Mango Gazpacho

Butternut Squash with Crispy Beets

French Onion

Potato & Leek

Minestrone

Sweet Corn

Fresh Pea

Tomato Bisque

Chicken Tortilla Soup

Mushroom Bisque

Pumpkin Coconut

Corn Chowder with Crispy Bacon

Clam Chowder

Crab Bisque