

GASTRO INC.
CATERING
DOWN-TO-EARTH
FINE FOOD

HOT BUFFET

**HOT BUFFET
3-COURSE LUNCH OR DINNER**

SALADS - \$8/PERSON

ALL SALADS SERVED WITH OUR SCRATCH-MADE GASTRO INC. VINAIGRETTES & DRESSINGS, OUR SPECIAL MIX OF HERBS AND SPECIAL TOUCHES LIKE HOUSE-MADE CROUTONS. SERVED FAMILY-STYLE WITH DRESSINGS ON THE SIDE.

GASTRO SIGNATURE GARLICKY CAESAR

CRISP ROMAINE // GARLICKY CAESAR DRESSING // PARMESAN FLAKES // HOUSE CROUTON

GARDEN GREENS

MIXED GREENS // SHAVED CARROTS // CUCUMBERS // BELL PEPPERS // TOMATOES // SHERRY-SHALLOT VINAIGRETTE

MEDITERRANEAN GREEK

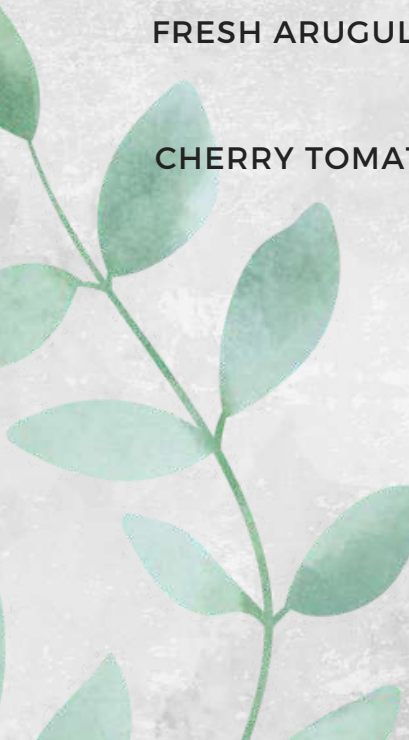
CRISP ROMAINE // CHERRY TOMATOES // BELL PEPPERS // FETA CHEESE // FETA-OREGANO RED WINE VINAIGRETTE // EXTRA VIRGIN OLIVE OIL

MIXED BERRY ARUGULA

FRESH ARUGULA // SEASONAL BERRIES // DRIED FRUIT // GOAT CHEESE // HONEY-COFFEE VINAIGRETTE

TOMATO BASIL CAPRESE

CHERRY TOMATOES // MINI MOZZARELLA BOCCONCINI // DICED ONIONS // FRESH BASIL // ITALIAN-HERB VINAIGRETTE



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STARCHES - \$4/PERSON

CHOOSE 1-2 SELECTIONS TO ACCOMPANY PROTEIN

STUFFED CHEESE TORTELLINI

PARMESAN & MOZZARELLA // WILTED ARUGULA // CREAMY ALFREDO OR MARINARA
// FRESH PARSLEY

PENNE A LA VODKA OR PENNE ROSÉ

PARMIGIANO REGGIANO // HERBED TOMATO ROSÉ SAUCE // FRESH BASIL

HERB ROASTED POTATOES

OVEN-ROASTED POMMES DE TERRE // EXTRA VIRGIN OLIVE OIL // HERB MEDLEY

RICE & VEGETABLE PILAF

JASMINE RICE // DICED SEASONAL VEGETABLES // FRESH PARSLEY

ROASTED VEGETABLE MEDLEY

ASSORTMENT OF GARDEN VEGGIES // SLOW-ROASTED WITH EVOO & FRESH HERBS

PROTEINS

SELECT 1-2 ACCOMPANYING PROTEINS; VEGETARIAN & VEGAN ORDERS

CHICKEN PARMIGIANA - \$15/PERSON

SERVED WITH BASIL MARINARA & CREAMY MOZZARELLA

CHICKEN SCALLOPINI - \$17/PERSON

SERVED WITH A WHITE WINE MUSHROOM SAUCE

MUSHROOMS AND/OR WINE MAY BE OMITTED FROM SAUCE

SMOKED BEEF SIRLOIN ROAST - \$17/PERSON

SLICED & SERVED WITH HOUSE DEMI-GLACE SAUCE

SOY-GINGER GLAZED SALMON - \$19/PERSON

SEARED & SERVED WITH A SWEET ASIAN-INSPIRED GLAZE

EGGPLANT PARMIGIANA - \$12/PERSON (V, VEGAN)

SERVED WITH BASIL MARINARA & CREAMY MOZZARELLA

CHEESE OPTIONAL, MAY BE PREPARED VEGAN-FRIENDLY

MOROCCAN LENTIL RATATOUILLE - \$12/PERSON (VEGAN)

GENTLY-SEASONED 5-SPICE LENTILS // GARDEN VEGETABLE RATATOUILLE // WILTED
SPINACH

MILD MOROCCAN SPICES USED, BUT CAN BE MADE SPICY IF DESIRED



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DESSERT - \$6/PERSON
FOR A SWEET FINISH! SELECT FROM:

DEVIL'S FOOD CHOCOLATE CAKE

CINNAMON APPLE CRUMBLE

CARROT CAKE WITH CREAM CHEESE FROSTING