

Meetings

Coffee, Assorted Muffins
& Cinnamon Rolls for 8 ppl

(Includes creamer, sweetener, cups, 6" plates & napkins)
\$35.50

Coffee & Cookies for 8 ppl

(Includes creamer, sweetener, cups, 6" plates & napkins)
\$26.50

Additional Coffee/Tea (1 gallon/8 ppl).....\$12/gallon
Add Fresh fruit.....\$3.75/person
Add Orange Juice.....\$14.50/gallon

Breakfast Buffet

French Toast, Scrambled Eggs, Bacon, Sausage,
Home Fries, Assorted Muffins, & Coffee

\$14.25/person

(Includes butter and syrup for French toast, creamers &
sweeteners for coffee and ketchup)

Lunch/Brunch Buffet

\$15.95/person

(Includes Rolls w/ butter)

CHOOSE TWO (2)

Pineapple Glazed Ham	Sliced Roast Beef	Ham & Egg Strata
Herb Roast Chicken	Breaded Baked Chicken Breast	French Toast Bake w/Blueberries
Southern Fried Chicken	Sausage & Egg Strata	

CHOOSE TWO (2)

Mashed Potatoes	Home Fries	Fruit Salad
Scalloped Potatoes	Roast Baby Carrots	Coleslaw
Tri-Color Potato Medley	Green Bean Amandine	Tree Salad
Rosemary Red Potatoes	Flame Roast Corn	Potato Salad
Pierogis w/Onions	Vegetable Medley	
	Garden Salad	

Please add 18% Service Charge & 6% Sales Tax to all Prices.

Hors D'oeuvres

Displays & Dips for 50 ppl

Antipasti Tray

(Salamì, pepperoni, fresh mozzarella, assorted olives, pickles,
pickled vegetables and marinated mushrooms).....175.00

Fruit & Vegetable Display

(Sliced fruit, fresh veggies, fruit & veggie dips).....145.00

Cheese & Vegetable Display

(Cheeses, fresh veggies, crackers & dip).....145.00

Gourmet Display

(Cheeses, cubed meats, fresh veggies, crackers & dips).....175.00

EG Signature Display

(Antipasti, cheeses, meats, fresh fruits & veggies,
crackers & dips).....225.00

Shrimp Cocktail Display

(150 pcs 26/30 size shrimp
on ice w/cocktail sauce & lemon).....225.00

House Potato Chips with French Onion Dip.....95.00

Cheese & Ale Spread

(Warm 3 cheese spread made with IPA

Served with crusty bread for dipping).....125.00

Warm Crab & Artichoke Dip

(Warm spread made with Blue Crab, spinach & Artichokes

Served with crusty bread for dipping).....150.00

Hors D'oeuvres by the Piece (50 pcs)

Miniature Crab Cakes w/Jalapeno Jelly.....195.00

Goat Cheese Stuffed Artichoke Hearts.....175.00

Spinach & Boursin Croquettes.....110.00

Lamb "Lollipop" Chops w/Plum Chutney.....175.00

Fillo & Asiago Wrapped Asparagus.....160.00

Crab Stuffed Mushroom Caps.....155.00

Sausage Stuffed Mushroom Caps.....135.00

Thai Peanut Chicken Satay.....135.00

Pork Potstickers with Dipping Sauce.....115.00

Crispy Fried Shrimp w/Ginger Soy Sauce.....115.00

Potato Latkes with Sour Cream.....105.00

Franks en Croute (Mini franks wrapped in pastry).....105.00

Burgundy Meatballs.....105.00

CONSUMER ADVISORY: Consumption of raw or undercooked
meat or seafood may increase your risk of foodborne illness.

Buffet Menu

Buffet Menu includes Crusty Rolls w/butter.

One Entrée, Starch & Veggie.....\$16.95/person

One Choice Each Category.....\$19.95/person

Additional Entrée.....\$9.75/person

Additional Side/Salad.....\$3.75/person

Additional Starch or Vegetable.....\$2.75/person

ENTREES:

◆EG's Signature Stuffed Chicken Breast

◆Sliced Roast Top Round of Beef w/Jus

◆Sliced Pineapple Glazed Ham

◆EG's Signature Lasagna

◆Chicken Picatta w/Lemon Caper Beurre Blanc

◆Baby Back Pork Ribs (4-bones/person)

◆Roast Pork Chop in Mushroom Demi-glace

◆Sliced Roast Turkey with Stuffing

◆Maple Glazed Salomon

◆Baked Florida Black Grouper w/Red Pepper Coulis

◆Chicken Marsala

◆Veal Marsala (add \$3.00)

◆Sliced Roast Prime Rib (add \$4.00/person)

◆Baked Lobster Tail (add \$7.00/person)

SIDES/SALADS:

◆Baked Penne in

Vodka Sauce

◆EG's Signature

Bread Stuffing

◆Pierogis w/Onions

(3/person)

◆Cabbage & Noodles

◆Garden Salad

w/2 Dressings

◆Greek Salad

w/Goddess Dressing

◆Fruit Salad

◆Antipasti Salad

◆Grilled & Chilled

Vegetable Platter

w/Balsamic Reduction

STARCHES:

◆Rosemary Redskin

Potatoes

◆Garlic Smashed Potatoes

◆Creamy Mashed Potatoes

w/Gravy

◆Scalloped Potatoes

◆Steamed Basmati Rice

◆Basmati Rice Pilaf

◆White & Wild Rice

◆Macaroni & Cheese

◆Buttered Noodles

◆Tri-Color Potato Medley

◆Twice Baked Potato

◆Potatoes Au Gratin

◆Potatoes O'Brien

◆Sweet Potato Casserole

VEGETABLES:

◆Signature Vegetable

Medley

◆Green Bean Amandine

◆Buttered Sweet Corn

◆Glazed Baby Carrots

◆Roast Baby Carrots

◆Green Peas

◆Mediterranean Vegetables

◆Flame Roast Corn

◆Corn on the Cob

(Seasonal)

◆Asparagus (Add \$1.00)

*Prices are subject to change. Please add 18% Service Charge &
6% Sales Tax to all Prices.*

Desserts

Assorted Cheesecake.....\$4.95/person

Salted Caramel Vanilla Crunch Cake.....\$5.50/person

Chocolate Raspberry Crisp Cake.....\$5.50/person

Chocolate Lovin' Spoonful Cake.....\$5.50/person

Peanut Butter Pie.....\$5.50/person

Coconut Cream Pie.....\$4.75/person

Fruit Pie.....\$4.25/person

Assorted Cookie Platter (2pc/person).....\$1.95/person

Please Note: Unless otherwise stated, menu prices do NOT include
disposables or service attendants. Prices are for food only.

Picnic BBQ Buffet

Pulled Pork Picnic:

Pulled Pork with variety of Sauces, Corn on the Cob,
Coleslaw & Baked Beans

\$15.95/person

(Includes buns for each person,
Cilantro Lime butter for corn, disposable 9" plates, plas-
tic forks and paper napkins)

Baby Back Rib Picnic:

4-bones of Baby Back Ribs, Corn on the Cob, Coleslaw &
Baked Beans

\$19.95/person

(Includes BBQ sauce, Cilantro Lime butter for corn,
disposable 9" plates, plastic forks and paper napkins)

Holiday Hamburger Picnic:

Hamburgers, Hot Dogs, Corn on the Cob, Potato Salad,
Tree Salad & Baked Beans

\$14.95/person no cheese

\$15.95/person with cheese

(Includes one burger and one hot dog each person with
buns, lettuce, tomato, onion, ketchup, mayo, mustard and
pickles, disposable 9" plates, plastic forks
and paper napkins)

Add Pulled Pork.....\$9.25/person

Add Baby Back Ribs (4-bones).....\$15.00/person

Add Hamburgers.....\$10.00/person

Add Hot Dogs.....\$5.00/person

Add Side Salad.....\$3.75/person

Add Vegetable.....\$2.75/person

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Meat & Cheese Platter

4 Sliced Meats, 3 Sliced Cheeses, Lettuce, Tomato, Red Onion, Dill Pickle Spears & Sandwich Rolls
(Includes mayo & mustard packets)
\$9.95/person

Cookie Platters

All cookie varieties not always available. 5 day notice will ensure specific variety availability excluding Gluten Free.

Chef's Choice Assorted Cookies
Variety of large cookies cut in half.
2 halves per/person
\$2.25./person

Everyday Gourmet Catering Information

Everyday Gourmet caters all parties large and small; however our dining room can only accommodate approximately 30 guests comfortably. We are willing and have traveled to locations all across Cambria Blair and even Somerset counties.

This menu addresses our buffet-style catering service and the service charge includes the labor costs for preparation, delivery, set-up and tear down of the buffet table (s) and gratuity for delivery/set-up staff. We will provide, at no additional charge, chafing dishes for hot food, chafing fuel for up to 4 hours and, upon request, table coverings for the food table(s).

A deposit of 50% is required upon booking of any event. This deposit is refundable up to 14 days prior to the event. The deposit will not be refunded if cancellation occurs with less than 14 days until the event.

Payment for all events is due in full the day of the event and may be paid in cash, with a personal check or with any major credit card. Credit card payments are accepted over the phone or in person.

We thank you for your consideration and we look forward to catering all of your events, from backyard picnics to weddings and other special occasions.

Optional Add-ons and Fees

Buffet Attendant(s) - \$50.00*/each for up to three(3) hours	9oz Plastic Tumblers .25/each
Disposables: Rolled Plasticware (knife, fork & spoon in linen-like napkin) 1.50/each	8oz Hot Beverage Cups .25/each (.35 w/lids)
Rolled Plasticware (knife & fork in paper napkin) .75/each	100 Paper Napkins 3.75
	China Rental As needed Price will be determined
9" Compostable Heavy- weight Plates - .35/each	Linen Rental As needed Price will be determined
6" Compostable Heavy- weight Plates - .15/each	Full Service As needed Price will be determined

**Not included in tax or service charge calculation.*



204 West High Street
Ebensburg, PA 15931

(814)472-1205
everydaygourmetllc.com

*Please Contact
Chef Charles*

OR

*Mindy Heinrich
For Booking
Information.*

*Menu updated October of 2018.
Menu Prices are subject to change.*

Corporate Lunch/Shower Buffet

Chef's Choice Lunch 1
Chef's Choice Platter of Sandwiches & Wraps
Tree Salad, Fruit Salad & House-made Chips
Chef's Choice Cookie Platter
Disposable 9" plates & Rolled Plasticware
\$14.75/person

Chef's Choice Lunch 2
Chef's Choice Platter of Sandwiches & Wraps
Tree Salad & House-made Chips
Chef's Choice Cookie Platter
Disposable 9" plates & Rolled Plasticware
\$12.00/person

High Tea Menu

TEA SANDWICHES
Saffron & Tomato, Cucumber & Dill, Open Faced Apple
& Boursin, Vidalia Onion & Herb, Smoked Gravlax &
Chive Varieties
1 pc each variety/person
\$30/person

SCONES
Traditional British Scones.....\$3.95/each
Blueberry Scones.....\$4.25/each
Orange & Cranberry Scones.....\$4.25/each
Raspberry & White Chocolate Scones....\$4.95/each

TEA
*Individual Bags Minimum 5 bags/Flavor
1 gallon of Hot Water, Sweetener Packets
& 8oz Hot Cups included for each flavor.*
Black Tea.....\$9.00
Decaf Tea.....\$9.00
Earl Grey.....\$9.75
Darjeeling.....\$9.75
Green Tea.....\$9.50
Apple Cinnamon Tea.....\$9.75
Lemon Lift Tea.....\$9.75
Variety of Flavors.....\$9.75