

# Gidget's Catering

## DIPS AND SPREADS

Serves 20-25 guests.

<b>BUFFALO CHICKEN CHEESE DIP</b>	85.00	<b>CLASSIC BRUSCHETTA PRESENTATION</b>	70.00
Boneless chicken breast, bleu cheese dressing, buffalo wing sauce, cream cheese and tabasco sauce. Perfectly blended. Presented with celery sticks, carrots and tortilla chips		Diced vine ripened tomatoes, fresh garlic and onions blended with olive oil and balsamic vinegar and classic white bean Italian bruschetta. Presented with garlic toasted baguettes and Italian flatbread	
<b>HANDMADE CHIPS AND FRENCH ONION DIP</b>	65.00	<b>HOT CRAB &amp; ARTICHOKE DIP</b>	95.00
Handcut chips fresh made chips and presented with zucchini and carrot "chips" seasoned with salt. Served alongside homemade french onion dip		Lump crab and artichoke hearts blended in a creamy cheese dip, then baked. Served with garlic toasted pita angles	
<b>SPINACH, ROASTED PEPPER &amp; ARTICHOKE DIP</b>	65.00	<b>MUSHROOM PATÉ</b>	65.00
Spinach, roasted peppers and artichoke hearts blended in our creamy cheese dip, then baked. Served with garlic toasted pita angles		Blend of finely chopped mushrooms. Served with Dijon mustard butter and olive oil brushed bruschetta toasts and flatbread	
<b>NINE LAYER DIP</b>	75.00	<b>SPINACH &amp; WATER CHESTNUT DIP</b>	55.00
Black beans, sour cream, cheddar jack cheese, purple onions, scallions, black olives, jalapeños, tomatoes, salsa and guacamole.  Served platter style with tortilla chips for dipping		Spinach, water chestnuts, spring onions and vegetable dip mix make this a classic. Presented in a crusty bread bowl. Served with bread cubes for dipping	
<b>MEDITERRANEAN DIPS</b>	70.00	<b>DRISCOLL STRAWBERRIES &amp; MARSHMALLOW CRÈME</b>	65.00
Roasted red pepper hummus, tabbouleh and Red Bean and Garlic Hummus. Served with our house made garlic pita angles and bagel chips		Large Driscoll strawberries presented with mallow crème	

# Gidget's Catering

## SOUP AND SALAD BOWLS

Serves 20-25 guests.

<b>CHOPPED ITALIAN ANTIPASTI SALAD</b>	85.00	<b>ARTICHOKE SPINACH TORTELLINI SALAD</b>	75.00
Salami, grilled chicken, fresh mozzarella provolone and swiss cheeses, grape tomatoes and pepperocini with romaine. Served with our zesty Italian vinaigrette		Tri-colored cheese filled tortellini tossed with baby spinach, toasted pine nuts, artichokes, purple onion, sun-dried tomatoes, roasted peppers and lemon thyme vinaigrette	
<b>CHOPPED COBB SALAD</b>	85.00	<b>ASPARAGUS &amp; ROASTED PEPPER CAESAR</b>	65.00
Smoked bacon, chicken breast, dairy fresh eggs, roma tomatoes, avocados and green onions chopped with iceberg lettuce and tossed with bleu cheese crumbles. Served with bleu cheese dressing		Crisp romaine tossed with asparagus tips, roasted red pepper strips, parmesan cheese, garlic toasted croutons and our classic Caesar dressing	
<b>MOZZARELLA &amp; TOMATO CAPRESE</b>	85.00	<b>SPINACH &amp; CRANBERRY SALAD</b>	65.00
Mozzarella balls, grape tomatoes, fresh basil, cracked black pepper and balsamic vinegar and olive oil combine to make this a refreshing treat anytime		Baby spinach, dried cranberries and toasted almonds blend wonderfully when tossed in our poppy sesame seed dressing	
<b>GREEK PASTA SALAD WITH SHRIMP</b>	75.00	<b>CHORIZO TOMATO AND PISTACHIO PASTA SALAD</b>	75.00
Bowtie pasta tossed with shrimp, zucchini, tomatoes, kalamata olives, yellow and red peppers, purple onions and a delicious Dijon vinaigrette		Spanish chorizo, tomatoes, pistachios tossed with tri-colored fusilli pasta. Accented with basil, parsley, olive oil, salt and pepper	
<b>PEAR AND WALNUT GORGONZOLA</b>	65.00	<b>RED SKINNED POTATO SALAD</b>	55.00
Field greens tossed with sweet pears, toasted walnuts, gorgonzola cheese and our cranberry citrus vinaigrette		Red skinned potatoes, bacon bits, chopped eggs, celery, purple onions and creamy buttermilk dressing	
<b>SEAFOOD CORN CHOWDER</b>	140.00	<b>CHICKEN AND SAUSAGE GUMBO</b>	120.00
Maryland crab, Shrimp, rockfish, Virginia ham, bacon, potatoes, silver queen corn		Chicken, smoked sausage, onions and peppers, bursting with flavor. Served with white rice	
		<b>BEEF BURGUNDY IN CRUSTY BREAD BOWL</b>	120.00
		Tips of beef tenderloin simmered for hours in a rich Burgundy wine sauce. Accented with pearl onions and mushrooms. Served with crusty bread bowls	

# *Gidget's Catering*