GHOST KITCHEN

ORLANDO



CRAFTED. FRESH. WHOLESOME.

CATERING MENU

Order through:

WWW.GHOSTKITCHENCATERING.COM

OR



SANDWICH PLATTERS

SIGNATURE FOCACCIA SANDWICH TRAY

All focaccia sandwiches are served on our famous Italian focaccia bread that we bake fresh daily. We have a regular size **and** large size sandwich tray.

	REGULAR	<u>LARGE</u>
Serves:	9-12	15-18
Price/Person:	\$6.25	\$6.94
Total Price/Tray:	\$75.00	\$125.00

Your choice:

Chef's assortment of signature focaccia sandwiches

OR

Build your own signature focaccia sandwich tray:

- Chicken Breast Sandwiches
- o GKO Turkey Sandwiches
- o Tuscan Italian Sandwiches
- o Roast Beef Sandwiches
- o Hickory Ham Sandwiches
- o Spanish Eggplant Sandwiches (Vegetarian)



CLASSIC SANDWICH TRAY

All classic deli sandwiches are served on sliced country-style bread (multigrain bread or white bread). We have a regular size **and** large size sandwich tray.

	REGULAR	<u>LARGE</u>
Serves:	9-12	15-18
Price/Person:	\$7.00	\$7.00
Total Price/Tray:	\$85.00	\$135.00

Your choice:

Chef's assortment of classic deli sandwiches

OR

Build your own classic deli sandwich tray:

- o Chicken Salad Sandwiches
- o Albacore Tuna Salad Sandwiches
- BLT&E Sandwiches
- o Turkey & Cheese Sandwiches
- o Ham & Cheese Sandwiches

INDIVIDUAL LUNCHES

BOXED LUNCHES

Our boxed lunches are perfect individual lunches for any occasion! INDIVIDUALLY PACKED & LABELED

\$13.50 per boxed lunch

Your choice of one of our Signature Focaccia sandwiches:

- o GKO Turkey Sandwich
- o Chicken Breast Sandwich
- o Tuscan Italian sandwich
- o Roast Beef Sandwich
- o Hickory Ham Sandwich
- o Spanish Eggplant Sandwich (Vegetarian)

PLUS Deep River® Sea Salt Kettle Cooked Potato Chips **AND** your choice of pesto primavera pasta salad, country potato salad, Mardi Gras veggie crunch, or kale-cabbage poppy seed slaw. Your boxed lunch also comes with one of our famous pink Himalayan salted caramel chocolate chunk cookies.



BUILD YOUR OWN BOWL

Choose your greens, bases, protein, toppings, and dressing to create your perfect bowl!

\$11.95 for base bowl



INDIVIDUAL SALADS

CARNE ASADA BOWL...........\$14.95

Citrus-herb marinated grilled & chilled Certified Angus Flank Steak, corn & black bean pico, smashed avocado, queso fresco, sliced radish, pickled red onions, pepitas, cilantro onion mix, seasoned pinto beans, tortilla strips, and fresh lime on a bed of fresh-chopped mixed greens. *GF Recommended Dressing:* Southwest Chipotle Ranch

BIG BUDDHA BOWL............\$11.50

Roasted vegetables, agave rosemary roasted sweet potatoes, scallion garlic brown rice, smashed avocado, paprika chickpeas, red onion, and fresh lemon on a bed of fresh-chopped mixed greens. VG GF

Recommended Dressing: Lemon Dijon Vinaigrette

POWER BOWL.....\$10.50

Grilled garlic broccoli, sliced egg, feta cheese, whole roasted almonds, paprika chickpeas, red Peruvian quinoa, garlic roasted red peppers, flax seeds, and red onion on a bed of fresh-chopped mixed greens. V GF

Recommended Dressing: Mediterranean Herb Vinaigrette

SALMON NICOISE POWER BOWL \$14.95

Grilled & chilled North Atlantic Salmon, red Peruvian quinoa, sliced egg, grilled garlic green beans, Niçoise potatoes, feta cheese, kalamata olives, red onion, toasted pine nuts, and fresh lemon on a bed of fresh-chopped mixed greens. *GF, Contains Nuts*

Recommended Dressing: Lemon Dijon Vinaigrette

SOUTHWEST POWER BOWL...\$11.50

Corn and black bean pico, red Peruvian quinoa, smashed avocado, cheddar jack cheese blend, pico de gallo, red onion, and fresh lime on a bed of fresh-chopped mixed greens. V GF

Recommended Dressing: Southwest Chipotle Ranch.



CAESAR WEDGE BOWL......\$12.25

House peppered bacon, blue cheese crumbles, sliced egg, cherry tomatoes, shaved red onion, and housemade focaccia croutons on a bed of fresh-chopped romaine lettuce.

Recommended Dressing: Parmesan Peppercorn Caesar.

GREEK SALAD BOWL.....\$9.95

Garlic roasted peppers, paprika chickpeas, pepperoncinis, cucumbers, tomatoes, shaved red onion, feta cheese, kalamata olives, and housemade focaccia croutons on a bed of fresh-chopped mixed greens.

Recommended Dressing: Mediterranean Herb Vinaigrette

KALE CAESAR SALAD BOWL....\$8.95

Fresh blend of kale, romaine, and red cabbage with aged parmesan cheese, red onion, and housemade focaccia croutons. *V*

Recommended Dressing: Parmesan Peppercorn Caesar.

GARDEN SALAD BOWL......\$8.95

Tomatoes, cucumbers, shaved red onion, chickpeas, and housemade focaccia croutons on a bed of fresh-chopped mixed greens. *V*

All individual salads give you the option to add any one of our chilled proteins below

Grilled Thinly-Sliced Chicken Breast	+ \$2.95
Grilled North-Atlantic Salmon	+ \$5.95
Grilled Carne Asada Flank Steak	+ \$4.95
Garlic Shrimp	+ \$5.95
Buffalo Grilled Thinly-Sliced Chicken Breast	+ \$3.75
Chicken Salad	+ \$3.75
Albacore Tuna Salad	+ \$3.75
Egg Salad (V)	+ \$3.75
Peppered Bacon	+ \$2.95
Sliced Egg (V)	+ \$0.75
Smashed Avocado (VG)	+ \$1.50
Classic Hummus (VG)	+ \$1.50
Spanish Eggplant (VG)	+ \$2.95



PARTY SALADS

Generous-sized fresh salads with hand-cut vegetables and house-made dressings.

Each salad comes in a regular or large size.

GARDEN SALAD

	<u>REGULAR</u>	<u>LARGE</u>
Serves:	6-11	15-20
Price/Person:	\$4.00	\$3.75
Total Price/Tray:	\$45.00	\$75.00

Fresh blend of romaine, arugula, red cabbage, kale, iceberg lettuce, and carrots. Topped with tomatoes, cucumbers, shaved red onion, chickpeas, focaccia croutons, and choice of dressing (ranch, blue cheese, Mediterranean herb vinaigrette, or Caesar) (V)

GREEK SALAD

	REGULAR	<u>LARGE</u>
Serves:	6-11	15-20
Price/Person:	\$5.00	\$4.25
Total Price/Tray:	\$55.00	\$85.00

Fresh blend of romaine, arugula, red cabbage, kale, iceberg lettuce, and carrots. Topped with feta cheese, kalamata olives, cucumbers, tomatoes, shaved red onion, garlic roasted red peppers, chickpeas, pepperoncini's, focaccia croutons, and our house-made Mediterranean herb vinaigrette (V)

KALE CAESAR SALAD

	REGULAR	<u>LARGE</u>
Serves:	6-11	15-20
Price/Person:	\$4.00	\$3.75
Total Price/Tray:	\$45.00	\$75.00

Kale, romaine, red cabbage, parmesan cheese, shaved red onion, focaccia croutons, and our house-made Caesar dressing (V)



PARTY PLATTERS

Each party platter serves approximately 12-15 people.

FRESH VEGETABLE PLATTER

Price/Person	\$3.00
Price/Platter	\$45.00

Fresh hand-cut tray of sliced red and green bell pepper strips, carrot batons, zucchini squash, grape tomatoes, celery sticks, and broccoli & cauliflower florets. Served with house-made ranch dressing (V, GF)

SEASONAL FRUIT PLATTER

Price/Person	\$3.33
Price/Platter	\$50.00

Fresh hand-cut seasonal fruit platter served with vanilla Greek yogurt (VG, GF)

ARTISAN CHEESE PLATTER

Price/Person	\$4.00
Price/Platter	\$60.00

Chef's selection of assorted artisan cheeses, sea salted roasted almonds, red onion jam, and focaccia chips (V)

CHIPS, SALSA, & GUAC PLATTER

Price/Person	\$3.00
Price/Platter	\$45.00

Housemade tortilla chips served with our signature salsa & housemade guacamole.



^{**} Note: All menu items come as is on our lunch menu. If you have any requests, please leave them in the comment section of your order form. To see how all of our menu items come, visit our lunch menu at www.ghostkitchenlunch.com.

SIDES

Size:		Quart (Serves 8)
Price/Size:	\$6.50	\$11.50

COUNTRY STYLE POTATO SALAD

Red bliss potatoes, seasoned mayo, celery, onion, parsley, herbs, bell pepper, scallion, and egg (V)

PESTO PRIMAVERA PASTA SALAD

Bowtie pasta, nut free pesto, red onion, broccoli, carrots, red pepper, green pepper, celery, chickpeas, artichoke hearts, olive oil, and parsley (VG)

FRESH SEASONAL FRUIT (VG, GF)

KALE CABBAGE POPPY SEED SLAW

Kale, cabbage, red onion, and poppy seed dressing (VG, GF)

MARDI-GRAS VEGGIE CRUNCH

Rustic-cut green cabbage, red cabbage, bell peppers, carrots, red onion, celery, and creole mustard vinaigrette (VG, GF)

DEEP RIVER SEA SALT KETTLE COOKED POTATO CHIPS

\$2.50/bag (VG, GF)

DESSERT

Be sure not to miss out on our famous cookies

PINK HIMALAYAN SALTED CARAMEL CHOCOLATE CHUNK COOKIES

1 dozen cookies featuring decadent Belgian dark-cacao chocolate chunks, premium pink Himalayan salt, and rich caramel bites.

\$15.50/Dozen



ASSORTED COOKIE BUNDLE

1 dozen signature housemade cookies: Half-dozen Pink Himalayan Salted Caramel Belgian Chocolate Chunk Cookies and Half-dozen of our monthly special cookie. (Please check our website to see what the cookie of the month is!)

BEVERAGES

FRESH-MADE DRINKS

- House-brewed sweet OR unsweet tea (\$7.25/Gallon)
 House-brewed peach iced tea (\$7.25/Gallon)
- House-made lemonade (\$7.25/Gallon)
- Filtered water (\$4.00/Gallon)

BOTTLED BEVERAGES

(16-20 OZ. BOTTLES)

- Assorted Individual Sodas (Most Popular)
- Bottled Water (\$1.50)
- Pepsi (\$2.50)
- Diet Pepsi (\$2.50)
- Sierra Mist (\$2.50)
- Dr. Pepper (\$2.50)
- Mountain Dew (\$2.50)
- Orange Gatorade (\$2.50)
- Lipton ½ Tea ½ Lemonade (\$2.50)
- Lipton Diet Green Tea Citrus (\$2.50)

Catering Details

Ordering is simple!

- Visit our website at ghostkitchencatering.com or https://www.ezcater.com/catering/ghost-kitchenorlando-3 to place your catering order. (You must order by 6:00 P.M. for next-day catering. For large parties, please contact us a couple days in advance to ensure we can prepare your order punctually)
- 2) Choose delivery or pickup; select a date and time!
- 3) Be sure to order enough to feed you and all your guests. Enjoy!

\$75 minimum for catering orders

We can conveniently bring your menu choices to your office, home or just about any other location throughout Orlando. Our commitment to serving you the freshest food possible is foremost with our team. We recommend you schedule your delivery time well in advance. We may arrive up to 15 minutes early to ensure your order arrives on time!

<u>Delivery Zone</u>	<u>Delivery Fee</u>
0-10 miles	\$25
10+ miles	\$30

Napkins, silverware, and plates are included with all orders. With our gallon drinks, cups are included as well.

Our Commitment to Quality:

We take tremendous pride in the quality and value of the food we serve. Our chefs slice all of our meats and cheeses in house, while making all sandwich spreads, salad dressings, and sides from scratch because you deserve the best quality possible. Whether celebrating with friends or conducting a business meeting, we have a variety of premium offerings to satisfy every appetite.

With any questions regarding catering or our menu, please visit our website at:

www.ghostkitchencatering.com or contact us at hello@ghostkitchenorlando.com & (407) 363-1546.



