

GHOST KITCHEN ORLANDO



CRAFTED. FRESH. WHOLESOME

CATERING MENU

Catering Hours:

Monday - Friday | 10:00AM - 4:00PM

(833) 295-6665

hello@ghostkitchenorlando.com

Pickup & Delivery Through:
WWW.GHOSTKITCHENCATERING.COM



SANDWICH TRAYS

SIGNATURE FOCACCIA SANDWICH TRAY

All focaccia sandwiches are served on our signature housemade focaccia bread that we bake fresh daily.

	REGULAR	LARGE
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
- GKO Turkey Sandwiches
- Tuscan Italian Sandwiches
- Roast Beef Sandwiches
- Hickory Ham Sandwiches
- Spanish Eggplant Sandwiches (Vegetarian)



CLASSIC SANDWICH TRAY

All classic deli sandwiches are served on sliced country-style white and multigrain bread.

	REGULAR	LARGE
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:

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

INDIVIDUAL LUNCHES

BOXED LUNCH

\$14.95

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

Choice of one of our Signature Focaccia Sandwiches:

- Chicken Breast Sandwiches
- GKO Turkey Sandwiches
- Tuscan Italian Sandwiches
- Roast Beef Sandwiches
- Hickory Ham Sandwiches
- Spanish Eggplant Sandwiches (Vegetarian)
- Ghost Pepper Chicken **(+\$2.00)**
- Buffalo Crackin' Chicken & Bacon **(+\$2.00)**
- Sicilian Tuna **(+\$2.00)**
- Romulus Focaccia **(+\$2.00)**

PLUS Deep River® Kettle Chips with a choice of Pesto Primavera Pasta Salad, Country Potato Salad, Fresh Fruit, Mardi-Gras Veggie Crunch, **or** Kale-Cabbage Slaw. Includes a Belgian Chocolate Salted Caramel Cookie.



BUILD YOUR OWN BOWL

\$11.95

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



INDIVIDUAL SALADS

CARNE ASADA BOWL \$15.50 | GF

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, garlic brown rice, tortilla strips, and fresh lime on a bed of fresh-chopped mixed greens.

Recommended Dressing: Southwest Chipotle Ranch

BIG BUDDHA BOWL \$11.50 | VG GF

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.

Recommended Dressing: Lemon Dijon Vinaigrette

POWER BOWL \$11.50 | V GF

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.

Recommended Dressing: Mediterranean Herb Vinaigrette

SALMON NIÇOISE POWER BOWL \$15.50 | GF

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. (Contains Nuts)

Recommended Dressing: Lemon Dijon Vinaigrette

SOUTHWEST POWER BOWL \$11.50 | V GF

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.

Recommended Dressing: Southwest Chipotle Ranch

CHOPPED ITALIAN BOWL \$14.95

Italian Meats (Genoa, Capicola, Prosecution, Ham), provolone, imported parmesan cheese, garlic roasted red peppers, pepperoncini, grape tomatoes, shaved red onions, grilled garlic green beans, olives, toasted pine nuts, housemade focaccia croutons.

Recommended Dressing: Balsamic Vinaigrette.

CAESAR WEDGE BOWL \$13.50

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 | V

Garlic roasted red peppers, paprika chickpeas, pepperoncini, 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 \$9.95 | V

Blend of kale, romaine, red cabbage, aged parmesan cheese, red onion, & housemade focaccia croutons.

Recommended Dressing: Parmesan Peppercorn Caesar.

GARDEN SALAD BOWL \$9.95 | V

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

All of our individual salads can be customized with your choice of chilled protein(s) from the list below.

PROTEIN ADD-ONS

Grilled Diced Chicken Breast	+ \$2.95
Grilled Carne Asada Flank Steak	+ \$4.95
Grilled North Atlantic Salmon	+ \$5.95
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
Grilled Sesame Tofu (VG)	+ \$2.50
Spanish Eggplant (VG)	+ \$2.95

PARTY SALADS

All party salads are served with dressing on the side and include serving utensils for easy sharing.

GARDEN PARTY SALAD | V

Tomatoes, cucumbers, shaved red onion, paprika chickpeas, and housemade focaccia croutons on a bed of fresh-chopped mixed greens with a choice of dressing.

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

GREEK PARTY SALAD | V

Garlic roasted red 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 with a choice of dressing.

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

KALE PARTY SALAD | V

Fresh blend of kale, romaine, and red cabbage with aged parmesan cheese, red onion, housemade focaccia croutons with a choice of dressing.

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



PARTY PLATTERS

Each party platter serves approximately 12-15 people.

FRESH VEGETABLE PLATTER | V GF

Sliced red & green bell pepper strips, carrot batons, zucchini squash, grape tomatoes, celery sticks, and broccoli & cauliflower florets. Served with housemade ranch dressing.

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

FRESH FRUIT PLATTER | V

Fresh hand-cut seasonal fruit served with vanilla Greek yogurt for dipping.

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

ARTISAN CHEESE PLATTER | V

Assorted artisan cheeses, sea salted roasted almonds, red onion jam, and our housemade focaccia crisps.

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

CHIPS, SALSA, & GUAC PLATTER | V

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

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



SIDES

All sides come in quart containers that feed roughly 8.

Price/Quart: **\$11.50**

COUNTRY STYLE POTATO SALAD | V

Red bliss potatoes, seasoned mayo, celery, onion, parsley, herbs, bell pepper, and sliced egg.

PESTO PRIMAVERA PASTA SALAD | VG

Bowtie pasta with pesto, red onion, broccoli, carrots, red peppers, green peppers, celery, chickpeas, olive oil, and parsley.

FRESH SEASONAL FRUIT | VG GF

Fresh hand-cut seasonal fruit.

KALE CABBAGE POPPYSEED SLAW | VG GF

Kale, cabbage, and red onion with poppy seed dressing.

MARDI-GRAS VEGGIE CRUNCH | VG GF

Rustic-cut green cabbage, red cabbage, bell peppers, carrots, red onion, celery, and creole mustard vinaigrette.



DEEP RIVER® SEA SALT KETTLE COOKED POTATO CHIPS | VG GF

Price/Bag **\$2.25**

DESSERT

Don't miss out on our famous housemade cookies!

BELGIAN CHOCOLATE SALTED CARAMEL COOKIES \$18.95 | V

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



ASSORTED COOKIE BUNDLE \$18.95 | V

1 dozen signature housemade cookies: Half-dozen Belgian Chocolate Salted Caramel 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 GALLON DRINKS

- House-brewed Sweet or Unsweet Tea (**\$7.25/Gallon**)
- House-brewed Peach Iced Tea (**\$7.25/Gallon**)
- Housemade Lemonade (**\$7.25/Gallon**)
- Filtered Water (**\$4.00/Gallon**)

INDIVIDUAL BOTTLED BEVERAGES

- Assorted Individual Sodas (**\$3.25 each**)
- Bottled Spring Water (**\$1.99**)
- Coca-Cola (**\$3.25**)
- Diet Coke (**\$3.25**)
- Sprite (**\$3.25**)
- Pibb Xtra (**\$3.25**)
- Gold Peak Sweet, Unsweet, & Peach Tee (**\$3.25**)
- Blue/Orange Powerade (**\$3.25**)
- Vitaminwater XXX (**\$3.25**)