

GUY & GALLARD

PURVEYORS OF SPECIALTY FOODS AND COFFEES

cater ing menu

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www.guyandgallard.com

About Guy & Gallard

for over 10 years guy & gallard has been passionate about specialty foods and fine coffees. we proudly serve only the finest quality seasonal food and coffees from local markets and from around the world. every day our chef prepares a menu using the freshest seasonal ingredients.

our coffee and espresso is imported and we serve only the finest arabica beans. these rich and perfectly roasted beans are skillfully brewed at the peak of freshness each day.

at guy & gallard we are able to cater your small business lunches in addition to your large holiday events. we are always available to coordinate every aspect of your private event. our friendly staff is specially trained, thoroughly knowledgeable and completely dedicated to helping you make the selections that will please you most.

to us, your complete satisfaction is what matters.
just think of it ... hassle free service on any order, any size, at any time

table of contents

- page 3 - breakfast combinations
- page 4 - lunch combinations
- page 5 - panini selections
- page 6 - wrap selections
- page 7 - gourmet sandwich selections
- page 8 - cold side selections
- page 9 - special salad combinations
- page 10 - hot entrée selections
- page 11 - hot side selections
- page 12 & 13 - international cuisines
- page 14 - dinner combinations
- page 15 - classic entertaining baskets
- page 16 & 17 - hors d'oeuvre selections
- page 18 - dessert basket selections
- page 19 - specialty cakes
- page 20 - is it someone's special day?
- page 21 - breakfast and lunch boxes
- page 22 - specialty gift baskets
- page 23 - general information

Store Locations

475 park avenue south
(between 31st & 32nd Streets)
Tel: 212-447-5282
Fax: 212-447-7254

120 east 34th street
(corner of Lexington Avenue)
Tel: 212-684-3898
Fax: 212-684-3756

245 west 38th street
(between 7th & 8th Avenue)
Tel: 212-302-7588
Fax: 212-302-7542

339 7th avenue
(corner of 29th Street)
Tel: 212-279-7373
Fax: 212-279-7711

469 7th Avenue
(between 35th & 36th Streets)
Tel: 212-695-0006
Fax: 212-947-2756

180 madison avenue
(corner of 34th Street)
Tel: 212-447-7309
Fax: 212-221-8073

Breakfast Combinations

Minimum 5 People - Price Per Person

basket of bagels	\$2.95
An assortment of oven-fresh bagels. Served with cream cheese, fruit preserves and butter.	
sweet breakfast	\$3.95
An assortment of fresh baked cupcakes and donuts with an assortment of frostings.	
traditional breakfast	\$3.95
An assortment of fresh bagels, muffins, scones and pastries, garnished with seasonal fresh fruit and berries. Served with cream cheese, fruit preserves and butter.	
oatmeal breakfast	\$3.95
Creamy oatmeal drizzled with honey and sprinkled with brown sugar. Served with fresh fruit and granola.	
create-an-omelette	\$4.95
A pan fried omelette with your choice of seasonal vegetables and cheeses. Served with bagel sticks and cream cheese.	
healthy breakfast	\$4.50
Choice of vanilla or strawberry low-fat yogurt served with seasonal fresh fruit and healthy granola.	
with cottage cheese	\$5.95
morning breakfast sandwich platter	\$7.95
An assortment of mini breakfast sandwiches, such as:	
<ul style="list-style-type: none">• Smoked salmon, plum tomatoes, cucumbers and scallion cream cheese on mini bagel.• Smoked turkey, Brie cheese, plum tomatoes, watercress and honey mustard on a croissant.• Prosciutto di Parma, fresh mozzarella cheese, plum tomatoes, arugula and roasted pepper on a fresh baguette.• Chive egg salad, plum tomatoes and watercress on eight-grain roll.• Fresh mozzarella, plum tomatoes, basil leaves, cracked black pepper and olive oil on baguette.• Egg wraps, scrambled eggs with cheese served in assorted flavored tortillas.	
includes freshly squeezed juices and choice of coffee or tea.	
executive breakfast	\$7.95
An assortment of freshly baked danish, muffins, croissants, bagels and nut rolls, heavily garnished with seasonal fresh fruit and berries. Served with cream cheese, fruit preserves and butter. Includes freshly squeezed juices and choice of coffee or tea.	
smoked salmon platter	\$7.95
Hand sliced Nova Scotia smoked salmon with tomatoes, red onions, capers and lemon slices. Served with an assortment of fresh bagels and cream cheese.	
hot breakfast platter	\$9.95
Choice of eggs or egg-whites cooked your way, with French toast, homemade hash browns, bacon and sausage. Served with freshly baked rolls, croissants, flavored tortillas, fruit salad, coffee or tea and orange juice.	

Breakfast A La Carte

seasonal fruit salad bowl	\$2.95
seasonal sliced fruit salad platter	\$4.95
premium coffee service (regular, decaffeinated or flavored)	\$1.75
coffee latte service (regular or decaffeinated)	\$2.75
tea service (black tea, green tea and other assorted flavors)	\$1.75
steamed chai service (regular or decaffeinated)	\$1.75
hot chocolate or hot cider	\$1.75
freshly squeezed orange juice	\$2.25
freshly squeezed vegetable juices	\$2.75

Lunch Combinations

Minimum 5 People - Price Per Person

panini platter \$7.95

An assortment of gourmet panini prepared fresh with the finest ingredients.

tortilla wrap platter \$8.95

An assortment of gourmet wraps prepared with the freshest ingredients using a variety of flavored tortilla wraps.

sandwich and wrap platter \$10.95

An assortment of gourmet sandwiches and wraps prepared with only the freshest ingredients.

Served with two generous cold side salads.

cold cut medley \$10.95

Imported and domestic sliced meats and cheeses, served with sliced tomatoes, red onions, romaine lettuce and a basket of country breads and wraps. Served with two generous cold side salads.

executive lunch platter \$15.95

An assortment of gourmet sandwiches and wraps, served with two generous cold side salads, dessert platter with sliced fruit and choice of hot or cold beverages.

Breads Offered

seven grain

rye

sour dough white

pumpernickel

whole wheat

sour dough baguette

ciabatta

focaccia

french bread

onion club roll

white

traditional wrap

sun-dried tomato wrap

southwestern wrap

black bean wrap

whole wheat wrap

pumpernickel her o

Hot Panini Selections

- 1 **chicken fajita**
Grilled chicken with cheddar, roasted peppers, caramelized onions and salsa on European flatbread.
- 2 **chicken par migiana**
Breaded chicken, fresh mozzarella, marinara sauce, fresh basil and parmigiana cheese on European flatbread.
- 3 **the cuban**
Roast pork ham, with Swiss cheese, pickles and mustard on European flatbread.
- 4 **the delightful**
Fresh honey glazed turkey, Jarlsberg cheese, coleslaw and honey mustard on European flatbread.
- 5 **eggplant par migiana**
Oven roasted eggplant, fresh mozzarella, marinara sauce, fresh basil and parmigiana cheese on European flatbread.
- 6 **the margarita**
Fresh mozzarella, fresh plum tomatoes, fresh basil and a sun-dried tomato spread on European flatbread.
- 7 **the siciliano**
Prosciutto, ham, mozzarella, sun-dried tomatoes, arugula and creamy balsamic vinaigrette on European flatbread.
- 8 **the alpine**
Corned beef turkey, coleslaw, spinach, Swiss cheese and Russian dressing on European flatbread.
- 9 **the creole**
Roast beef, cheddar cheese, peppers, onions and Cajun sauce on European flatbread.
- 10 **the ranchero**
Roast beef, Muenster cheese, roasted red peppers, onions and honey style sauce on European flatbread.
- 11 **the roma**
Grilled chicken, fresh mozzarella, red onions, fresh cilantro and chipotle on European flatbread.
- 12 **the soho**
Lemon grilled chicken, Swiss cheese, grilled vegetables and fresh spinach on European flatbread.
- 13 **the turker**
Fresh turkey, jalapeño cheese, red peppers, spinach and house dressing on European flatbread.
- 14 **the veggie**
Grilled vegetables, Alpine Swiss cheese, avocado, lemon herb dressing on European flatbread.
- 15 **the italiano**
Grilled chicken, roasted red pepper and fresh mozzarella on European flatbread.

Wrap Selections

- 1 chicken caesar salad**
With Cajun chicken, croutons, romaine lettuce and Parmesan cheese in a traditional wrap.
- 2 classic chicken salad**
With sprouts and tomatoes in a whole wheat wrap.
- 3 authentic steak salad**
With caramelized onions, watercress and roasted red peppers in a black bean wrap.
- 4 oven roasted turkey**
With prosciutto di Parma, provolone, lettuce and tomatoes, drizzled with olive oil in a traditional wrap.
- 5 asian roast beef**
With cheddar, watercress, and oriental B.B.Q. sauce.
- 6 grilled eggplant**
With smoked mozzarella, oven-dried tomatoes and fresh basil in a Southwestern wrap.
- 7 oven roasted turkey**
With Brie and grilled apples in a sun-dried tomato wrap.
- 8 assorted grilled vegetables**
With fresh mozzarella and balsamic vinaigrette in a sun-dried tomato wrap.
- 9 grilled chicken burrito**
With black beans, rice, onions, peppers and salsa in a black bean wrap.
- 10 blackened chicken**
With romaine lettuce, tomato, Creole mayonnaise and sun-dried tomatoes.
- 11 low-fat tuna**
With black olives, lettuce and tomato in a flour tortilla.
- 12 chicken salad with tarragon**
Grilled chicken tossed with mayonnaise, walnuts, apples, mesclun and tarragon in a herb wrap.
- 13 california turkey**
Smoked turkey with cucumbers, tomatoes, sprouts and guacamole in a traditional wrap.
- 14 the greek**
Grilled eggplant with feta cheese, tomatoes, kalamata olives and balsamic vinaigrette.
- 15 buffalo chicken**
Spicy chicken with lettuce, celery and chunky blue cheese dressing.

Gourmet Sandwich Selections

- 1 **smoked turkey**
With Brie and honey mustard on sourdough baguette.
- 2 **gruyere cheese**
With alfalfa sprouts, avocado and sun-dried tomatoes on whole wheat baguette.
- 3 **black forest ham**
With Brie, tomatoes and baby greens on pumpernickel.
- 4 **marinated grilled chicken**
With tomatoes, basil and fresh mozzarella, drizzled with balsamic Dijon dressing on ciabatta.
- 5 **prosciutto di parma**
With fresh mozzarella, roasted red peppers and arugula on focaccia.
- 6 **albacore tuna salad**
Dry tuna mixed with mayonnaise, pureed celery, carrots and a hint of lemon.
With tomatoes and alfalfa sprouts on whole wheat pita.
- 7 **cajun chicken breast**
With tomatoes and herb mayonnaise on French bread.
- 8 **honey roasted turkey**
With grilled sliced apples and cranberry spread on an onion club roll.
- 9 **roast beef**
With grilled portobello mushrooms and roasted red peppers
on country sourdough white bread.
- 10 **smoked norwegian salmon**
On a bagel with cream cheese, red onions and tomatoes.
- 11 **brie cheese**
With grilled sliced apples and watercress on
a country cranberry white bread.
- 12 **turkey club**
With smoked bacon, lettuce, tomatoes and
mayonnaise on toasted country sourdough white bread.
- 13 **italian submarine**
With Genoa salami, prosciutto, cappy ham, provolone,
roasted peppers, lettuce and tomatoes.
- 14 **breaded chicken cutlet**
With lettuce, tomatoes and Russian dressing on hero roll.
- 15 **chicken cordon bleu**
Breaded chicken cutlet with grilled ham, melted Swiss cheese and
honey mustard on a baguette.
- 16 **cajun style roast beef**
With melted mozzarella and steak sauce, lettuce and tomatoes on a pumpernickel hero.
- 17 **fresh turkey**
With cranberry sauce and arugula on focaccia.
- 18 **smoked mozzarella**
With roasted red peppers, sun-dried tomatoes and basil with olive oil dressing on focaccia.
- 19 **grilled vegetables**
With fresh mozzarella, tarragon and lemon pepper aioli on focaccia.
- 20 **the cuban**
Roast pork ham, with Swiss cheese, pickles and mustard on sourdough white bread.

Cold Side Selections

Minimum 5 People

- 1 garden or caesar salad
Made to order
- 2 vegetable cous cous
- 3 latin bean salad
With garbanzo beans, black beans, pinto beans, tomatoes, red onions, roasted red peppers and sweet corn.
- 4 roasted baby potato salad
With fresh rosemary.
- 5 moroccan cous cous
With dried currants and zest of orange.
- 6 farfalle pasta salad
With herb pesto, sun-dried tomatoes and roasted pine nuts.
- 7 long grain & wild rice
With dried cranberries and pine nuts.
- 8 oriental sesame noodles
- 9 dijon potato salad
- 10 fusilli pasta
With chicken
- 11 wild rice
- 12 cole slaw
- 13 cheese tortellini
- 14 yukon golden potato salad
With red onions and lemon parsley vinaigrette
- 15 red cabbage cold slaw

just ask our catering team about
our hot soup bar.
we will deliver and set up hot,
fresh soup for your next event.

what a unique idea.

Special Salad Combinations

Minimum 5 People - Price Per Person

romana salad	\$6.95
Vine ripened tomato salad with fresh mozzarella and basil leaves tossed with Italian vinaigrette.	
waldorf salad	\$6.95
Apples, celery and walnuts served on top a bed of lettuce.	
pesto chicken salad	\$6.95
Arugula and mixed greens with grilled chicken, tossed with pesto sauce and sun-dried tomatoes.	
california chicken salad	\$6.95
Grilled chicken, avocado, cherry tomatoes, red cabbage and cucumbers on a bed of romaine lettuce.	
mediterranean salad	\$6.95
Romaine lettuce with feta cheese, artichoke hearts and sun-dried tomatoes.	
spicy thai chicken salad	\$6.95
Thai grilled chicken over a bed of romaine lettuce with sweet corn, avocado, shredded cheddar cheese and carrots.	
tuna niçoise	\$6.95
Dry Albacore tuna over a bed of romaine lettuce with olives, shredded carrots, string beans, tomatoes and cucumbers.	
the above with fresh seared tuna	\$9.95
caesar salad with chicken	\$7.95
Romaine lettuce, shaved parmesan cheese, herbed croutons and grilled chicken breast.	
chef salad	\$7.95
Turkey, roast beef, Virginia ham, hard-boiled eggs, tomatoes and carrots on a bed of romaine lettuce.	
cobb salad	\$7.95
Romaine lettuce with grilled chicken, avocado, bacon, sprouts and crumbled bleu cheese.	
goat cheese salad	\$7.95
Leaf spinach with goat cheese, tomatoes, asparagus, cucumbers and roasted red peppers.	
mango and chicken salad	\$7.95
Romaine lettuce with grilled chicken and mango slices.	

Dressing Selections

asian ginger honey sesame
ranch

fat free raspberry vinaigrette
caesar

lemon herb vinaigrette
chunky bleu cheese

lemon herb vinaigrette
balsamic vinaigrette

french
russian

low fat honey dijon
roasted garlic vinaigrette

lite italian
balsamic dijon vinaigrette

Hot Entrée Combinations

Minimum 5 People - Price Per Person

pasta entrée

\$7.95 - \$8.95

Served with a choice of garden salad and dinner rolls.

choice of:

meat lasagne

baked gnocchi carbonara

vegetable lasagne

rigatoni bolognese

wild mushroom lasagne

rigatoni pasta with sausage, peppers and onions

seafood lasagne

pasta primavera with choice of grilled chicken or baby shrimp

chicken entrée

\$12.95

Served with choice of one starch side, one vegetable side and garden salad.

choice of:

chicken marsala

chicken francese

grilled lemon chicken

stuffed wild mushroom chicken

chicken parmigiana

chicken cacciatore

beef or pork entrée

\$13.95 - \$14.95

Served with choice of one starch side, one vegetable side and garden salad.

choice of:

grilled flank steak au jus

filet mignon au cognac

grilled pork loin with caramelized onions

hungarian beef goulash

veal marsala

italian sausage with peppers and onions

seafood entrée

\$15.95

Served with choice of one starch side, one vegetable side and garden salad.

choice of:

chilean sea bass southwestern style

chilean sea bass miso glazed

grilled tuna steak au poivre

grilled shrimp with b.b.q. sauce

blackened cajun salmon

mahi mahi provençal

seafood paella

miso cod filet

Hot Side Selections

Minimum 5 People

- 1 orzo primavera with fresh vegetables
- 2 thai coconut rice
- 3 saffron rice
- 4 spinach rice
- 5 soy bean salad
- 6 mashed potatoes
- 7 string beans almondine
- 8 sautéed garlic escarole or spinach
- 9 grilled or roasted vegetables
- 10 roasted broccoli
- 11 ratatouille
- 12 sautéed spinach
- 13 pasta primavera
- 14 seaweed salad
- 15 herb roasted new potatoes with butter
- 16 penne with marinara sauce or pink vodka sauce
- 17 grilled asparagus
- 18 sesame string beans
- 19 snap peas & baby carrots tossed in maple butter
- 20 julienne vegetables
- 21 roasted corn
- 22 rice pilaf
- 23 sautéed broccoli rabe with garlic and olive oil
- 24 scalloped potatoes au gratin
- 25 creamed spinach with wild mushrooms
- 26 sautéed zucchini and squash
- 27 farfalle pasta with pesto sauce
- 28 orzo pasta sautéed with fresh herbs and butter
- 29 roasted red potatoes with rosemary
- 30 sautéed shallots and mushrooms

International Cuisines

French entrées

coq au vin
beef bourguignonne
seafood bouillabaisse
champagne chicken
provençal braised beef
dijon chicken
chicken cordon bleu
chicken en croute
filet mignon au cognac sauce
filet of beef with wild mushroom sauce
grilled salmon with saffron shellfish sauce
poached salmon with truffle creme fraiche
salmon mousse in puff pastry
tuna steak niçoise

French sides

canapes with assorted garnishes
sauce au fromage blanc with raw vegetables
quiche lorraine
haricots verts
salade d'endives with Roquefort cheese

Japanese entrées

chicken teriyaki
beef teriyaki
salmon or tuna teriyaki
seafood hibachi
vegetable tempura
grilled tuna steak with nori and wasabi mayonnaise

Chinese entrées

braised beef with hot and pepper sauce
shredded chicken with spicy peanut sauce
poached chicken with shao xing wine
sliced calamari with hot oil sauce
pork loin with Peking tangy sauce
sesame chicken
prawns with lobster sauce
chicken with garlic sauce
beef with broccoli
general tso's chicken
orange beef

Chinese sides

spring rolls
dumplings
vegetable fried rice
vegetable lo mein
sautéed mixed vegetables
szechuan cold noodles
wonton soup
hot & sour soup

Assorted sushi:

tuna roll • california roll • salmon roll
yellowtail roll • alaskan roll
shrimp and asparagus roll • eel roll
spicy tuna roll • shrimp tempura roll
avocado roll • cucumber roll

International Cuisines

americana entrées

100% beef burger on sour dough roll
hot dogs with all the toppings
grilled cheese sandwiches
b.b.q. ribs
country fried chicken
chicken tenders with honey mustard sauce
buffalo wings with blue cheese dressing
virginia ham with pineapple slices
meat loaf with classic brown gravy

americana sides

maccaroni & cheese
baked beans
curly french fries
corn bread
potato salad
onion rings
macaroni salad
mashed potatoes with brown gravy
coleslaw
baked potato with all the toppings
butter milk biscuits

mexican entrées

chicken and chicharron quesadillas
shrimp and asparagus quesadillas
beef fajita
beef enchilada
chicken burrito
vegetable burrito
stuffed poblano peppers with beef and roasted pepper salsa
grilled salmon with jalapeño cilantro salsa
grilled shrimp with pico de gallo
grilled chicken breast with avocado cilantro salsa
grilled chicken breast with chipotle peach salsa

italian entrées

chicken or veal marsala
tuscan chicken
chicken or eggplant parmigiana
chicken cacciatore
veal scallopini with fresh artichokes and mushrooms in a sherry wine sauce
seafood or meat lasagne
vegetarian or wild mushroom lasagne
chicken francese
pork or veal milanese
linguini with marinara sauce and meatballs
orecchiette pasta with sausage, broccoli rabe and mushrooms
baked gnocchi with prosciutto and green peas in a light cream sauce

italian sides

pasta primavera
rigatoni country style
farfalle with wild mushroom sauce
tortellini della nonna with prosciutto and green peas
pasta alla vodka
pasta pomodoro or marinara
cheese tortellini alfredo
mozzarella caprese
insalata tri-color with balsamic dressing

mexican sides

refried beans
arroz amarillo con pollo
corn chips with guacamole, sour cream, black bean dip and salsa

Suggested Dinner Combinations

Minimum 5 People - Prices per Person

baked lasagne	\$12.95
Served with mesclun salad, dinner rolls and an assortment of desserts and sliced fruit.	
pasta primavera	\$12.95
Penne pasta with fresh julienned vegetables in a light garlic and olive oil dressing, with caesar salad, dinner rolls and an assortment of desserts and sliced fruit.	
stir fried tofu	\$14.95
Served with mushrooms, sugar snap peas and green onions, Basmati rice, an Asian tossed salad, dinner rolls and an assortment of desserts and fresh fruit salad.	
stuffed grilled chicken breast	\$18.95
With spinach and portobello mushrooms, served with spinach rice, julienned vegetables, classic garden salad, dinner rolls and an assortment of desserts and fresh fruit salad.	
duck confit	\$18.95
With baked gnocchi, mixed vegetables sautéed with herbs and fresh chopped garlic, mixed greens salad, dinner rolls, assorted desserts and fresh fruit salad.	
cornish hens	\$18.95
Served with wild rice and grilled vegetables in a citric vinaigrette, garden salad, dinner rolls, assorted desserts and fresh fruit salad.	
grilled pork with fresh thyme	\$18.95
Served with penne with panchetta in a tomato cream sauce, sautéed spinach, mesclun salad, dinner rolls, assorted desserts and fresh fruit salad.	
grilled salmon with dill creme fraiche	\$21.95
Served with roasted rosemary potatoes, sautéed spinach, tossed Greek salad, dinner rolls, assorted desserts and fresh fruit salad.	
blackened cajun salmon	\$21.95
Served with saffron rice, grilled asparagus, a mixed greens salad, dinner rolls and assorted desserts and fresh fruit salad.	
filet mignon with cognac sauce	\$24.95
Served with crispy roasted potatoes and caramelized onions, a field green salad, dinner rolls, assorted desserts and fresh fruit tarts.	
balsamic glazed rack of lamb	\$24.95
Served with mashed potatoes and truffle butter, escarole, mesclun salad, dinner rolls and an assortment of desserts and fresh fruit salad.	
miso glazed sea bass	\$24.95
Served with yellow rice, fava beans and shiitaki mushrooms, balsamic vinaigrette salad, dinner rolls and an assortment of desserts and sliced fruit.	
grilled tuna steak	\$24.95
Served with sautéed spinach, fresh string beans and tomato salad, dinner rolls, assorted desserts and fresh fruit salad.	

Classic Entertaining Baskets

Minimum 5 People - Price Per Person

crudites basket	\$4.25
Seasonal vegetables decoratively presented with herb dip or hummus.	
with cheese	\$6.95
southwest dipping basket	\$4.95
Guacamole, salsa, black bean dip, red and yellow peppers with blue corn chips.	
cheese and fruit basket	\$6.95
Brie, Cheddar, Havarti, Saga Blue, Boursin and Chevre are all artfully arranged with assorted crackers, strawberries and grapes.	
tea sandwich basket	\$6.95
Cream cheese and cucumber finger sandwiches, Brie and turkey on mini baguette and smoked salmon, cream cheese and capers on pumpernickel triangles.	
antipasto basket	\$7.95
Genoa salami, prosciutto di Parma, bocconcini mozzarella, portobello mushrooms, sun-dried tomatoes, olives, marinated artichokes and grilled vegetables.	
three wing basket	\$9.95
Three kinds of flavorful chicken wings, served the way you like it with fresh vegetable sticks and blue cheese and ranch dips.	
thai dipping basket	\$10.95
Green curry chicken skewers, beef skewers with coriander and ginger and coconut shrimp and vegetable spring rolls. Served with a chilli dipping sauce and peanut sauce.	
mediterranean dipping basket	\$10.95
Grilled chicken skewers, grilled flank steak skewers, grilled eggplant, chopped olive tapenade, feta cheese, sun-dried tomato dip, hummus and kalamata olives, served with assorted flat breads and pita.	
asian basket	\$10.95
Hot and spicy Asian spring rolls, vegetable and shrimp egg rolls, Tandoori chicken satays and Asian crab straws plus two dipping sauces.	
bruschetta basket	\$10.95
Grilled Italian breads with an array of toppings, black olive tapenade, roasted red peppers, fresh mozzarella, sweet roasted garlic, chopped tomatoes and basil spread.	
tex meets mex basket	\$10.95
Vegetable quesadillas, Southwestern black bean empanada, shrimp paella with chorizo, and smoked chicken skewer served with salsa and guacamole dips.	
celebration basket	\$12.95
Filet mignon medallions, poached shrimp, oven roasted potatoes, grilled yellow and red peppers, grilled portobello mushrooms, served with cocktail sauce, tarragon mustard and small breads.	
caribbean basket	\$12.95
Coconut shrimp, jerk chicken strips, Jamaican beef pies, curried potato samosas, fried plantanes and spicy dipping sauce.	

customize your own classic entertaining basket from our extensive list of hors d'oeuvres. our catering team will be more than willing to design the perfect basket for your needs

Hors d'Oeuvres Selections

Minimum 5 People

Choose 3 Items - \$9.95 - \$10.95 per person

choose 4 items - \$11.95 - \$12.95 per person

choose 5 items - \$13.95 - \$15.95 per person

choose 6 items - \$16.95 - \$19.95 per person

- 1 **endive** with blue cheese, walnuts and red pepper
- 2 **potato pancakes** with sour cream and chives
- 3 **asparagus goat cheese**
- 4 **curried beef in puff pastry**
- 5 **vegetable and potato samosas**
- 6 **wild mushroom in phyllo pastry**
- 7 **focaccia** with goat cheese red onion pesto
- 8 **stuffed new potato** with creme fraiche and caviar
- 9 **vegetable or chicken spring rolls**
- 10 **fresh mozzarella** with sun-dried tomato and basil on a skewer
- 11 **stuffed mushrooms** with roasted garlic and bread crumbs
- 12 **jumbo shrimp** with cocktail sauce
- 13 **grilled filet mignon** with horseradish cream
- 14 **coconut shrimp**
- 15 **cajun chicken strips**
- 16 **chicken satay**
- 17 **smoked salmon canapes**
- 18 **melon wrapped with prosciutto**
- 19 **spinach and feta spanakopita**
- 20 **pigs in a blanket**
- 21 **mini maryland crab cakes** with jalapeño salsa
- 22 **smoked salmon tartar** with Osetra caviar
- 23 **tuna steak** with seaweed salad
- 24 **smoked salmon tartar** with creme fraiche
- 25 **chicken or beef kebab**
- 26 **endive** with Roquefort cheese and champagne vinaigrette
- 27 **asparagus almond tart**
- 28 **chicken** with a mango and ginger dipping salsa
- 29 **pine nut crusted chicken** with five spice sauce
- 30 **smoked salmon and cream cheese roulades**
- 31 **poached shrimp** with tequila lime cocktail sauce
- 32 **mini lobster pot pie**
- 33 **lobster & shrimp tortilla**
- 34 **roasted garlic parmesan and fennel straw**
- 35 **black olive** with two cheese straws
- 36 **herb & cheese straw**

- 37 rustic white bean & roasted tomato crostade
- 38 parmesan mushroom pate
- 39 swiss cheese crescent
- 40 smoked salmon puff
- 41 indian curry puff
- 42 4-cheeses & roasted garlic
- 43 roquefort/mascarpone flower
- 44 leek, potato & cheddar cheese puff
- 45 moroccan magic
- 46 stilton with cranberries
- 47 mediterranean medley
- 48 toasted pecan & squash puff
- 49 enchilada corn cup
- 50 creamy cheese souffle cup
- 51 lobster & coconut cup
- 52 smoked swiss & bacon cup
- 53 mexican salsa with Fontina cheese empanada
- 54 santa fe chili empanada
- 55 southwestern black bean empanada
- 56 roasted yellow & red pepper risotto crostini
- 57 artichoke with parmesan crostini
- 58 snow crab cigar
- 59 fresh fennel roll with chevre
- 60 shrimp paella with chorizo
- 61 wild mushroom with roquefort
- 62 hot & spicy asian spring rolls
- 63 mushroom truffle risotto
- 64 fresh apple chutney & brie
- 65 spicy fig with cheeses
- 66 chinese 5 spice quail
- 67 cranberry/tomato confit with blue cheese
- 68 martini olive puff
- 69 jalapeño olive puff
- 70 mediterranean shrimp puff
- 71 clams casino pastry
- 72 smoked mozzarella puff
- 73 venison wellington
- 74 goat cheese & black olive puff
- 75 macaroni and cheese souffle cup
- 76 savory artichoke cheesecake
- 77 barbecued bean empanada
- 78 chestnut harvest puff
- 79 pumpkin boat with pumpkin seeds
- 80 shrimp fiesta tortilla
- 81 petits fours & belgian truffles

Dessert Basket Selections

Minimum 5 People - Price Per Person

assorted cookies and brownies

Fresh homemade cookies and brownies, garnished with fresh fruit and flowers.

\$4.50

finest cakes and deep dish pies

All homemade with freshest ingredients. Custom orders always welcome.

\$4.95

chocolate basket

Assorted chocolate cookies, brownies and milk chocolates.

\$5.95

freshly baked fruit tarts

Available in pear, apple, mixed berry, orange, etc.

\$5.95

petits fours

Beautiful bite size and elaborately decorated cakes.

\$5.95

chocolate covered strawberries

Fresh large strawberries dipped in milk chocolate and white chocolate.

\$2.95

biscotti basket

This basket includes biscotti with such flavors as pistachio, cranberry walnut, oatfin, almond, chocolate hazelnut, cappuccino, or chocolate dipped pretzel rods.

\$2.95

seasonal fruit salad bowl

\$2.95

seasonal sliced fruit platter

\$4.95

Specialty Cakes & Pies

chocolate chocolate chip	\$36.95
chocolate fudge rum	\$36.95
new york blackout	\$36.95
german chocolate	\$36.95
chocolate outrage	\$36.95
chocolate raspberry	\$36.95
rocky road	\$36.95
black forest	\$36.95
old fashioned chocolate	\$36.95
mousse layer non-dairy	\$36.95
strawberry mousse supreme	\$39.95
black & white mousse supreme	\$39.95
chocolate mousse supreme	\$39.95
banana chocolate mousse	\$39.95
chanteclair	\$39.95
strawberry short cake	\$36.95
boston cream layer	\$36.95
napoleon cake	\$39.95
mocha raspberry walnut	\$36.95
coconut layer	\$36.95
hazelnut torte	\$36.95
sunny lemon layer	\$36.95
new york cheesecake	\$32.95
marble cheesecake	\$36.95
amarretto cheesecake	\$36.95
silhouette cheesecake	\$36.95
fruit cheesecake	\$36.95
carrot spice layer	\$34.95
mousse cheesecake	\$34.95
apple crumb pie	\$20.95
cherry crumb pie	\$20.95
blueberry crumb pie	\$20.95
peach crumb pie	\$20.95
coconut custard pie	\$18.95
key lime pie	\$20.95
pumpkin pie	\$18.95

Is It Someone's Special Day?

our pastry chef will personally inscribe and decorate your cake for any occasion: employee anniversary, birthday, baby or wedding shower.

just ask our catering team for ideas and suggestions!

sheet cakes

type	size	serves	white butter cream	chocolate fudge	whipped cream
full sheet	15" x 23"	75 - 100	\$180.00	\$190.00	\$200.00
half sheet	11" x 15"	35 - 50	\$110.00	\$120.00	\$130.00
12" round	12"	25 - 35	\$70.00	\$72.00	\$90.00
quarter round	9.5" x 9.5"	15 - 25	\$58.00	\$62.00	\$70.00
10" round	10"	14 - 18	\$48.00	\$52.00	\$60.00
7" round	7"	6 - 10	\$28.00	\$30.00	\$34.00

Don't Forget Your Lunch or Breakfast Box

Minimum 5 People - Price Per Person

whether you have a small meeting out of the office, a remote photo shoot, or have a large group coming into town for the day, our box lunches will satisfy all your needs.

continental breakfast box \$4.95

Bagel, muffin or Danish, piece of fresh fruit, Nantucket or Tropicana juice.

american breakfast box \$5.95

Choice of egg, home fries, sausage or bacon, piece of fresh fruit, Nantucket or Tropicana juice.

mexican breakfast box \$5.95

Breakfast burrito served with salsa and hot sauce on the side, piece of fresh fruit, Nantucket or Tropicana juice.

kiddie breakfast box \$2.95

Choice of boxed cereal, milk, choice of fresh fruit and oatmeal raisin cookie.

lunch box \$11.95

Sandwich or wrap of your choice, one side selection, bag of Terra chips and gourmet cookie and choice of canned beverage or small bottled water.

hot lunch box \$12.95

Choice of hot entree, one side selection, bag of Terra chips and gourmet cookie and choice of canned beverage or small bottled water.

kiddie lunch box \$5.95

Choice of chicken fingers or burger, tater tots, carrot sticks, choice of mini cupcake or gourmet cookie and a boxed juice.

as a valued customer of guy & gal lard you can always custom design your boxed meal. our catering team is more than willing to discuss all of the options available to you. contact the catering team at 212-695-1282.

Great Gift Ideas - Specialty Baskets

since 1994, guy & gal lard has been providing a selection of specialty gift items, custom gift baskets, floral arrangements and imported chocolates for businesses and individuals. Let us help you design that perfect gift for someone special.

special occasions: birthdays, corporate gifts, anniversaries, get well, new baby, thank you, house warming, holiday gifts, sympathy, romance, and just because.

gift certificates available for any amount.
we will deliver or mail gift certificates with your personal message!

Create-A-Gift-Basket

choose from an extensive assortment of handcrafted baskets and delicious treats to fill them.
allow us to assist you in designing a gift for any occasion.

fruit and cheese basket

Seasonal fresh fruit and fine imported cheese accompanied by selected dried meats, crispy crackers and other specialties. A truly delicious combination.

\$29.95 \$49.95 \$69.95 \$89.95

thank you basket

Sometimes just saying thank you is not enough. We design this basket with a variety of Cadbury's cookies, Terra chips, English candies and other specialty treats.

\$19.95 \$29.95 \$39.95 \$49.95

coffee, cocoa & tea basket

This design combines the smooth, aromatic flavors of the finest imported coffee, cocoas and a variety of international and flavored teas.

A must have collection and a perfect gift.

\$39.95 \$59.95 \$79.95 \$99.95

chocolate lovers dream basket

An abundant selection of your favorite chocolates: Cadbury's, Godiva, and English candies.

It doesn't get any better than this. Rich and delicious!

\$49.95 \$79.95 \$109.95 \$139.95

if you have any questions, just ask the catering team
no order is too small or too big and we'll ship anywhere!!

General Information

ordering and cancellation policy

- Catering orders should be placed Monday through Friday 7:00am to 7:00pm.
- Many orders require a minimum of 24 hours advanced notice, therefore please place your order as early as possible. We will always try to accommodate any last minute requests.
- We deliver throughout Manhattan for free and will deliver to outside the area for a minimal delivery fee.
- 24 hours notice is required to cancel an order. Same day cancellations will result in a 75% cancellation fee.

payment

- Corporate accounts are welcome. Please contact us for a corporate account application.
- Payment may be made by Guy & Gallard house account, cash, company check and with all major credit cards.
- Special events require a deposit.

event services

Our full-service catering department is available to answer any of your questions 7 days a week.

Our team will assist you in ensuring that your next meeting, event or party is a complete success.

- We provide customized menu planning designed to meet your needs and we work within your budget.
- We are glad to assist with the site selection, hiring the entertainment, deciding on floral arrangements and overall decor.
- We have a neat and professional staff complete with chefs, waiters, bartenders, coat check attendants and kitchen staff.
- We will be happy to take care of ordering all of your rental needs for your event including: china, glassware, silverware, linens and furniture.

gift cards

For those times when you just cannot seem to find the right gift for that special person on your gift list, our Guy & Gallard gift card provides a great alternative.

gift baskets

Guy & Gallard offers a wide variety of gift baskets. Styled and personalized for any occasion, they can be sent anywhere in the world and arrive fresh for that special person on their special day.

quality and satisfaction guaranteed

The entire staff at Guy & Gallard is dedicated to satisfying the needs of all their clients.

Because our clients' needs are so important, please let us know if there is any way we can help better serve you.

We greatly appreciate your comments and suggestions.

GUY & GALLARD™

PURVEYORS OF SPECIALTY FOODS AND COFFEES

Tel : 212.695.1282 Fax: 212.221.8073

www.guyandgallard.com

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