

**We cater to all functions:**

*Weddings • Baby Showers • Graduations Picnics •  
Reunions • Corporate Functions • Funeral Luncheons •  
Anniversaries • Pharmaceutical Luncheons  
Breakfasts & Brunches  
or any event that requires our services.*

**Beverages**

*Available for staffed events only  
Coffee  
Iced tea  
Fruit Punch  
Lemonade*

**Gourmet Affairs Venue Listings**

- **Adamsburg VFD**
- **Bushy Run Battlefield Banquet Hall / Pavilion**
- **The Hall At Robbins Station (Circleville)**
  - **Colton Hall**
  - **Fairmont-Hahntown VFD**
  - **Greensburg Hose House #1**
    - **Hartford Heights VFD**
      - **Larimer VFD**
      - **Levelgreen VFD**
    - **Manor Community Room**
  - **The Stanton Room (New Stanton)**
    - **Paintertown VFD**
    - **Shafton VFD**
- **Shirley Funeral Home/Banquet Facility**
  - **Strawpump VFD**
  - **The Harrison Room**
- **The Norwin Community Resource Center**
  - **The Red Silo Barn (Champion, PA)**
    - **VFW Post 781 Irwin**
    - **Youngwood VFD**
  - **The Country Place (on Lincoln Way)**
  - **The Five Pines Barn (on Lincoln Way)**

*Plus many local parks and other locations  
that allow an outside caterer*

*Thank You for considering  
Gourmet Affairs  
As Always,*

*We appreciate your business*

**Call 724-863-8540**

**e-mail: [gourmetaffairs@comcast.net](mailto:gourmetaffairs@comcast.net)**

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**Gourmet Affairs Catering Inc.  
Manor Valley Plaza P.O. Box 685  
Manor, PA 15665**

**Gourmet Affairs  
Catering Inc.  
2018 Edition**



**“Affordable  
Gourmet Foods”**

**Located in Manor Valley Plaza**

**Mailing Address:**

**Gourmet Affairs Catering  
P.O. Box 685 • Manor, PA 15665**

**724-863-8540**

**[gourmetaffairs@comcast.net](mailto:gourmetaffairs@comcast.net)**

**Owner: Kathy Hydak**

**Chef: Richard Hydak**

**[www.gourmetaffairs.net](http://www.gourmetaffairs.net)**



# Gourmet Affairs Catering Inc.

## 724-863-8540



2018 Edition

### Appetizer Selections

*(Priced per person)*

Assorted cheese tray .....	\$2.75
Fruit salad (seasonal) .....	\$3.50
Assorted vegetables w/dip .....	\$2.75
Combo platter (above 3 items) .....	\$8.00

Hot crab dip w/ toasted almonds and bread ....	\$4.50
Swedish Meatballs .....	2 for \$1.00
Meatballs in sweet tangy chili sauce .....	2 for \$1.00
Crab stuffed mushrooms w/ cheese .....	\$2.75
Fresh fruit display in carved melon (seasonal) .....	\$4.75
Chicken Fingers with Ranch & BBQ Sauce .....	\$2.00
Spinach Artichoke Dip with Pita Bread .....	\$3.00
Pot Stickers w/ Asian Veggies, & Teriyaki Mandarin Sauce ....	\$2.75
Buffalo Chicken Dip .....	per person \$2.50
Chicken Satay with a spicy Teriyaki Peanut Sauce ..	per person \$2.00
Jumbo shrimp platter w/ cocktail sauce & lemons (market price)	

*Prices are subject to change without notice  
(Unless confirmed with a deposit)*

### Buffet Packages

Dinner rolls and butter included with packages  
*Prices do not include tax, gratuity or delivery  
(Twenty person minimum)*

- \$10.25 Wraps or croissants w/ chicken or tuna salad & choice of soup or salad
- \$11.25 1 entrées, 1 side & 1 salad
- \$12.25 2 entrées, 1 side & 1 salad
- \$13.25 2 entrées, 2 sides & 1 salad
- \$14.25 2 entrées, 2 sides & 2 salads
- \$16.25 2 entrées, 3 sides & 2 salads
- \$17.25 3 entrées, 2 sides & 2 salads

### Salad Selections

- Salad w/Ranch & Grandma's Italian or Italian
- Caesar Salad w/ dressing (anchovies optional)
- Spinach Salad w/ bacon dressing
- Pasta Salad or Macaroni Salad
- Potato Salad or Coleslaw
- Broccoli Salad
- Tomato, cucumber, onion salad w/ fresh basil & dressing (*feta cheese add .25 cents per person*)

### Specialty Items

*(priced accordingly)*

- Prime Rib w/ Au Jus and Horseradish sauce
- Shrimp & Scallops Scampi over Pasta
- Chef Carved Beef or Ham

### Side Selections

- Prince Edward medley
- Green bean almandine w/ amaretto
- Green bean casserole
- Buttery corn w/ fire roasted red peppers
- Roasted garlic mashed potatoes
- Green peas
- Penne w/ homemade garden sauce
- Roasted rosemary redskin potatoes
- Parsley potatoes
- Macaroni & cheese (homemade)
- Orange-dijon glazed carrots
- Homemade BBQ baked beans
- Au Gratin potatoes w/ cheesy crumb topping
- Broccoli Normandy blend

### Main Entrée Selections

- Stuffed Shells with 3 cheeses in Marinara Sauce
- Pasta Ala Carbonara (Alfredo Sauce with Peas & Bacon)
- Pasta w/ tomato - basil cream sauce
- Penne w/ meatballs
- Roasted Vegetable Lasagna w/ Garden Sauce
- Fettuccini Alfredo (add chicken \$2.75)
- Pork BBQ (sandwich buns included)
- Ham BBQ (sandwich buns included)
- Beef BBQ (sandwich buns included)
- Tender Pork medallions w/ apple glaze
- Pot Roast w/ Au Jus & Horseradish dressing
- Tender Beef Tips Over Noodles
- Baked Cod Parmesan (the original recipe)
- Baked Cod w/ white wine lemon sauce
- Cod Rockefeller (Spinach Alfredo Sauce & Bacon)
- Italian Baked Chicken
- Chicken Florentine (Spinach Alfredo Sauce)
- Chicken Cordon Bleu (White Wine Lemon Dijon Cream Sauce)
- Chicken Marsala
- Chicken Romano
- Wedding Chicken
- Chicken Parmesan
- Jamaican Jerk Chicken w/ Tropical Salsa
- Fried Chicken or BBQ Chicken
- Stuffed Chicken Breast w/ Gravy
- Sliced Ham w/ Pineapple Glaze
- Stuffed Cabbage Rolls
- Italian Roast Beef Sandwiches (buns included)
- Hot Sausage Sandwiches (buns included)
- Hot Dogs w/ buns & condiments included
- Hamburgers (add cheese .35 cents each) w/ buns & condiments included

### Ala Carte Menu items

- Fried chicken • BBQ chicken • Italian chicken
    - Penne pasta w/ homemade garden sauce
    - Penne pasta w/ meatballs
  - Italian roast Beef w/ buns • BBQ Beef w/ buns
    - BBQ Pork w/ buns
    - Macaroni Salad • Potato Salad
    - Tomato Basil Cucumber onion salad w/ homemade balsamic dressing
  - Italian Pasta Salad ( cold – and loaded w/ meats and veggies and cheeses )
  - Hoagies - Italian, Turkey, Ham and cheese, Roast beef and cheese
    - Chicken Fingers • Meatloaf w/ gravy
  - Egg Casserole made w/ eggs, cheese, green peppers , onion and mushrooms (Pick one – Ham, Bacon or Sausage)
  - Pot Stickers w/ Asian Vegetables in a Teriyaki Sauce
    - Lasagna w/ meat and homemade sauce
      - Lasagna w/ cheese (no meat)
      - Vegetable Lasagna (no meat)
    - White Chicken Chili • Beef Stew
    - Baked potato soup • Chicken noodle soup
    - Wedding soup • Vegetable soup
- Chili, Stew and Soups have a minimum of 20.*

Full size pans of food available for pick up (price will vary on the menu items)

**All "staffed" buffet packages include paper and plastic. Prices do not reflect any sales tax, 20% gratuity (30% gratuity on sit down dinners), or possible delivery and set-up fees. Guest count and final menu due 10 days prior to event. Final payment due 7 days prior to event. We accept Mastercard, Visa, AMEX, and Discover cards, cash and checks.**

**• Wedding Packages can include specialty plateware, forks, knives, linens, tables, tents and chairs for an additional charge.**

**• Service fee for the set up of the cookie table, replenish the cookie table , coffee w/ all accompaniments and cutting and serving of the wedding cake — there is a \$ 3.00 per person service fee.**

**• \$100 Non-refundable Deposit required to hold date / \$500 Deposit for Weddings**