

About Us

We are a take-out restaurant specializing in catering for the home or office!
We Strive for Culinary Excellence and Outstanding Customer Service

Our company began in 1995 to serve the members of Little Mill Country Club. During that time we catered various types of celebrations in groups ranging from 10 to 500 people.

In May 2001 we opened our storefront in the name of Good Foods to Go!. Since then we have catered in many different Venues and homes in the tri county and tri state region. From weddings, celebrations at local community centers, corporate open houses, & parties at the Jersey Shore we accommodate wherever needed

We are quite noted for the Thanksgiving and Christmas Holidays (preparing for 200-500) meals
Our Cranberry Chili at the Chatsworth Cranberry Festival is always a sell out where we serve up 100 gallons of chili during that weekend

Our pride is our product. Our soups sauces dressings, and desserts are scratch made and can be customized to most dietary needs. The dishes we've selected are a selection of our more popular dishes,(it would be impractical to list all that we make). If you choose to serve something you don't see listed please let us know and we can accommodate

We Won't Sacrifice Quality
Our Goal is to Go Above and Beyond to Exceed Every Customer's Greatest Expectations

Ordering and Payment Information

If you have any questions, please don't hesitate to contact one of our catering specialists.
Please allow at least 48 hours for full menu availability.

Cancellations result in a 50% fee of the total bill

wire Rack Chafing dishes and sterno are available to keep your food hot for \$10 each.

There is a \$10 minimum delivery charge depending on distance. Deliveries with equipment will result in additional pick up charges.

A credit card is required as a deposit for all orders. We accept all major credit cards.

Email: goodfoodstogo@gmail.com
Phone: 856-983-8666

Starter Trays

Crab Dip

lump crab blended with Boursin cheese, herbs and cream; served with grilled croutons
\$37 tray (serves 10-12)

Buffalo Chicken Dip

our creamy buffalo cheese and chicken blend served in a bread bowl with homemade tortilla chips
\$37 tray (serves 10-12)

Artichoke Dip

artichokes blended with garlic herbs, cream and Romano cheese; served with grilled pita
\$33 tray (serves 12-18)

Bruschetta

\$33 tray (serves 12-18)

Chicken Tenders

choose coconut, buffalo or traditional
\$35 (25 pieces)

Charcutier Board

an arrangement of cured Italian meats & cheeses with olives, marinated mushrooms, nuts, tomato jam, crostini, flatbreads
tray feeds 10-12 Guests \$130

Cheese Tray

an assortment of cheese tastefully arranged with fresh fruit,
\$75 tray (serves 12-24)

Fresh Fruit Display

a carved melon swan filled with fresh berries, surrounded by fresh sliced fruits
\$55tray (serves 12-20)

Mini Crab Cakes

bite sized version of a classic
\$68 (40 pieces)

Individual Quiche

bite size with assorted fillings
\$35 (25 pieces)

Panzerottini

bite size Original Tarantini Panzarottis
\$35 (25 pieces)

Our Buffet Options are the perfect way to help you plan your party menu. Below are buffet options, if you prefer a larger buffet, we can customize one for you. Our most popular selections for buffets are listed on the next two pages, it is impossible to list everything we create, if there is something you'd like and don't see it just make a request, we'd be happy to accommodate (all items are also available a la carte)

Classic Dinner

\$22 per guest

Salad

one selection

Entree

two selections

Sides

Two selections

includes dinner rolls, butter

Luncheon Buffet

\$15 per guest

Perfect for a hot lunch at the office when sandwiches just won't do

Salad

Entrée (one selection)

Side (select one)

Rolls & butter

FAMILY MEALS \$45

designed to feed 2 adults and 2 children

makes a great gift to welcome a new baby or neighbor, friend or loved one recovering from illness or surgery, elderly parent, a bereavement, or that hard to buy for person.

Garden or Caesar Salad

Select One

Entrée

Select One

Pasta Entrees are Complete no need to Choose a side

Sides

select two

Dinner Rolls

Salads

Garden

greens topped with fresh vegetables &
a side of dressing

Caesar

romaine, Romano cheese & croutons
tossed in our homemade Caesar dressing

Insalata Margherita

greens garnished with fresh mozzarella, roasted
red peppers, tomato, marinated mushrooms &
black olives; drizzled with balsamic vinaigrette

Field Greens & Roasted Pear

greens with toasted walnuts, gorgonzola cheese, dried cranberries
& port wine vinaigrette

Orange Champagne Salad

Mixed greens with red onions, toasted pecans orange sections, goat cheese, pomegranate
& champagne vinaigrette

Meghan Salad

Baby Spinach, Cucumber, red onion, sliced strawberries, toasted walnuts
, served with a honey yogurt dressing

Make any Salad more of a meal

Add

Grilled Chicken \$4 per person

Crab balls \$6 per person

Chicken Tenders \$4 per person

Entrees

Sautéed Boneless Chicken Breast

Princess

with white wine topped with asparagus, roasted red pepper & muenster cheese

Modena

with marsala wine, mushrooms, chopped tomato and a hint of balsamic vinegar

Piccatta

with white wine, capers, lemon & Butter

Marsala

with sweet marsala wine & Mushrooms

Caprese

with white wine, fresh tomato & Capers

Pesto Topped

– with white wine topped with Basil aioli and mozzarella cheese served with Basil tomato sauce

Stuffed Breast of Chicken

with an herb stuffing with spinach & mushrooms

Seafood Selections

Salmon & Crab Boursin

Salmon filet baked with Crab Imperial Boursin Cheese and Seasoned Panko Crumbs

Crab Cakes

served with lemon caper sauce and red pepper coulis

Potato Crusted Salmon

Filet of salmon encrusted with potato served with a horseradish cream sauce

Wasabi Crusted Tuna

Ahi tuna crusted with wasabi served over gingered greens

Beef Burgundy

tenderloin tips stewed in a rich red wine sauce with wild mushrooms & shallots

Roast Turkey

sliced store roasted breast in pan gravy

Meatballs (beef or stuffed chicken parm)

Roast Beef

Store roasted sliced and served in pan gravy

Pulled Pork

Cranberry BBQ or

Italian Style with onion roasted red pepper, and broccoli rabe

Sausage

Italian style sausage with peppers and onions, or scallopini

Pasta Selections

Baked Penne Capris

tossed with fresh tomato, mozzarella & basil

Gnocchi

Delicate Hand rolled Ricotta dough
Served with in a Romano butter sauce

Chicken and Sausage Rapini

Broccoli rabe, roasted red peppers, onion and white
wone sauce

Sausage & Penne Cacciatore

sweet Italian sausage, peppers, onions,
mushrooms & penne tossed in marinara, topped
with mozzarella and baked

Isle of Capri

chicken breast & broccoli florets tossed with
penne in a scampi style sauce enriched
with Romano cheese

Steak Tips Tuscany

tossed with penne, Mushroom, olives & onion in a
sundried tomato sauce
baked with mozzarella cheese

Eggplant Manicotti

Thin sliced eggplant battered dipped pan fried,
rolled with ricotta cheese filling, topped with
marinara baked with mozzarella cheese

Lasagna

traditional or vegetarian
\$55 half pan

Sides

Glazed Carrots

Brown butter honey & shallot

Roasted Brussel Sprouts

Roasted with caramelized onion & garlic

Sautéed Green beans

with garlic & fresh chop tomato

Green beans Almandine

Grilled Mixed Vegetables

zucchini, summer squash, asparagus, red onion,
eggplant and Roasted Tomatoes

Oven Roasted Red Skins

with fresh garlic, onion, & rosemary

Potatoes Au Gratin

layered with cream, caramelized onion

Whipped Redskin Potatoes

with roasted garlic

Candied Sweet Potatoes

Glazed with brown sugar butter and cinnamon

Rice Pilaf

with wild mushrooms, & peas

Mac & Cheese

corkscrew pasta, our special blend of cheeses and
toasted panko crumbs

A La Carte Pricing

(pricing per guest)

Salads

Garden Salad.....	\$3
Caesar Salad	\$3.5
Insalata Margherita.....	\$4
Field Greens & Roasted Pear	\$5
Orange Champagne.....	\$6

Sides

Vegetable Dishes.....	\$3
(grilled asparagus add \$1.50 per person)	
Potato Dishes.....	\$4
Rice Dishes	\$3
Macc N Cheese	\$4

Entrees

Sautéed Chicken.....	\$8
Pesto Topped.....	\$8.5
Stuffed Breast of Chicken.....	\$8
Baked Penne.....	\$5
Stuffed Shells.....	\$5
Gnocchi.....	\$5
Isle of Capri.....	\$6
Steak Tips Tuscany.....	\$7
Sausage & Penne Cacciatore.....	\$6
Eggplant Manicotti.....	\$6
Beef Burgundy.....	\$10
Roast Turkey Breast.....	\$8
Meatball Sandwiches.....	\$7
Roast Beef Sandwiches.....	\$8
Italian Pork Sandwiches.....	\$8

Seafood Selections

Are market priced please ask you catering consultant for current pricing

HORS D'OEUVRE PARTY

Our hors d'oeuvre package includes
a stationary display featuring the following:
Gourmet Cheese Display, Crudité Tray, Bruschetta,
Hummus, Olives and Various Dips
Chefs-d'oeuvre Selections:

Choose Four \$14 per guest

Choose Six \$18 per guest

Sausage or Crab Stuffed Mushroom

Asian Meatballs

Coconut Crusted Chicken Tender

Roasted Broccolini & Ricotta Garlic
Toasts

Mini Crab Cake

Mini Reuben Bites

Spanakopita

Fresh Mozzarella & Prosciutto
Pinwheel

Boursin Stuffed Mushroom

Smoked Salmon with Lemon Creme
Fraiche on mini potato latke

Seared Steak Skewer

Asparagus and Goat Cheese
Crostini

Tuna on Crisp Wonton

Chipotle Glazed Chicken Skewer

Seared Beef Tenderloin with Onion
Marmalade on Crostini

Quiche Bites

Mini Cordon Bleu

Quesadilla Roll

Mini Spring roll

Flatbread with ricotta and Cherry
Salsa

The chef will provide an additional selection of hot and or cold hors d'oeuvres

Add a Carving Station:

Roast Pork Loin, Turkey Breast or Roast Beef Au Jus \$9 per guest

*Additional Fee for Buffet Attendant

For The Office Breakfast

Special Pricing for Individual Meals

Basic Breakfast Buffet

Scrambled Eggs, Bacon, Sausage, Hash Browns,
Fresh Fruit & Assorted Bagels
\$11 per guest

(Make It A Deluxe For Only \$4 More)

Add Ham, Veggie Frittata, Pastries Your Choice of Pancakes or French Toast

Breakfast Skins

Variety of Breakfast Skins
served with Fresh Fruit
Selection May Include
Western, Spinach & Feta Meat Lovers, Broccoli &
Cheddar and More \$9

Continental Breakfast

Greek Vanilla Yogurt Layered with Homemade Granola &
Fresh Fruit
Served with Assorted Bagels, Muffins
Pastries & Fresh Fruit \$8 per guest

Breakfast Sandwich Tray

Assorted Egg & Breakfast Meat
Sandwiches Served on Rolls, Bagels Wraps
with Hash Browns on the Side
\$8 per guest

Sweet Start

Your Choice of Pancakes or
French Toast Served with Two
Warm Fruit Compotes, Breakfast
Meats & Syrup
\$8 per guest

Ala carte Additions

Oatmeal \$3 per guest

Individual Yogurt Parfait \$5 per guest

Coffee (80oz Barista Box).....\$16

½ Gallon Orange Juice.....\$6

Individual Juices.....\$2.25

Substitute egg whites.....\$1.50 per person

For The Office or Home

Lunches

Special pricing for individual boxed meals

Cold Sandwich Buffet

Assortment of Turkey, Ham, Roast Beef,
Chicken Salad & Tuna Salad
on Assorted Dinner rolls & croissants,
served with Cheese & Relish Tray,
Pasta Salad & Cole Slaw
\$10 per guest

Assorted Sandwiches, Tray Only \$60

Wrap it Up

Assorted Wraps May Include: Harvest
Chicken Caesar, Monte Cristo, Turkey
Ranchero & MacDaddy; Served with
Fresh Fruit & Pasta Salad
\$12 per guest

Assorted Wrap Tray Only \$70

Hoagie Lunch

Italian, Turkey, Roast Beef, American &
Tuna Salad
Served with hot and sweet peppers and
pickles, Pasta Salad & Potato Chips
\$11 per guest

Assorted Hoagie Tray Only \$65

Philly Experience

Chicken & Beef Cheesesteaks with all the
Fixins, Italian Roast Pork Sandwiches
Bite Size Philly Pretzels & a Garden Salad
(Add Gooey Buttercake, a South Philly
fare, for \$2.50 per guest)
\$11 per guest

Mix & Match

Chef's Assortment of Hot & Cold Selections from our Lunch Menu, Hot oven grinders, quesadillas, appetizers,
pita melts, club sandwiches, hoagies, wraps, Served with Pasta Salad & Cole Slaw
(something for everyone Great Variety for any Luncheon!)
\$12 per guest