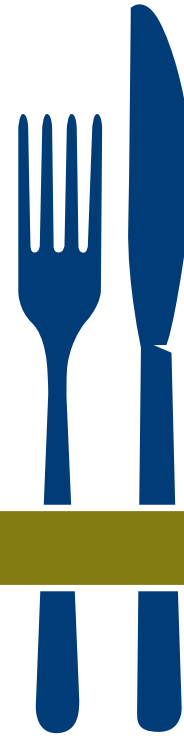


Gourmet
DECISIONS

CATERING



DINNER HOURS:

Thursday, Friday & Saturday 5:00 pm to 9:00 pm

GOURMET DECISIONS CAFE

12 Washington Street
Natick, Ma. 01760

Phone: 508-647-4024

Email: gourmetdec@aol.com

DINNER MENU

APPETIZERS

Wild Mushroom Toast

Wild mushrooms braised with caramelized onions in a champagne reduction sauce over Fontina cheese baked crostini
\$8.00

Shrimp Capri

Pan seared & marinated served over creamy parmesan polenta, roasted red peppers, fresh Vermont goat cheese & sweet basil oil
\$10.00

Butternut Squash Ravioli

Tossed with fresh sage, grape tomatoes, prosciutto cracklings, mascarpone cheese, spiced walnuts & lemon
\$9.00

Very Thin Crust Pizza

(flax, oatbran & whole wheat flour)
two thin crusts layered with our four cheese herb blend & baked with: prosciutto di Parma, Tuscan baby spinach & Fontina cheese
\$12.00

Or

San Marzano tomato, fresh mozzarella & sweet basil
\$10.00

SALADS

Gorgonzola Tomato Stack

Tuscan Picante splashed organic baby greens & sweet basil with Gorgonzola cheese stacked between beefsteak tomato slices with a bleu cheese stick, fresh mozzarella & toasted pine nuts
\$8.00

Roasted Beets & Ripe Mango

Over arugula & baby spinach, shaved ricotta salata with raspberry balsamic drizzle
\$9.00

Country Salad

Organic field greens & romaine lettuce, julienne vegetable medley, Ifarm fresh goat cheese & sun dried cranberries with sweet & sour vinaigrette
\$6.00

Caesar Salad

Crisp romaine lettuce, shredded parmesan cheese & roasted croutons tossed in our Caesar dressing, topped with hard cooked egg & lemon slice
\$6.00

Dinner Salads

Our country salad or Caesar salad served with lemon & thyme grilled free range chicken breast \$12 or olive oil poached wild salmon fillet \$14.00

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DINNER MENU

ENTREES

New York Sirloin Steak

14 oz. steak rubbed with olive oil, lemon, black pepper & salt
flamed grilled & served with mashed potatoes & crispy onion hay
\$28.00

Veal Chop

Pan roasted center cut loin chop with wild mushrooms, artichoke hearts &
caramelized shallots in a champagne reduction sauce
served with roasted potatoes
\$28.00

Rack Of Lamb

Seasoned, seared & herb encrusted, sliced around roasted red bliss potatoes,
Tuscan baby spinach & a Chianti reduction sauce
\$24.00

Shortribs of Beef

Braised in red wine with aromatic vegetables and glazed with a wild blackberry
barbecue sauce, arugula mashed potatoes & Tuscan white bean ragout
\$22.00

Roasted Native Duckling

Slow roasted half duck (semi boneless) glazed with a blood orange & red currant reduction
sauce over wild and brown rice studded with roasted butternut squash & sun dried cranberries
\$22.00

Crispy Brick Roasted Free Range Chicken

(semi boneless) fresh citrus & white wine marinated
served with arugula mashed potatoes & cranberry chutney
\$18.00

Sienna Sushi

Pan seared, espresso & cayenne dusted Big Eye Tuna
over toasted pine nut risotto & braised baby greens
with a lemoncello drizzle
\$28.00

Olive Oil Poached Wild Salmon

Over parmesan polenta with sweet basil pesto and
San Marsano tomato ragout
\$24.00

Shells & Shrimp Linguine

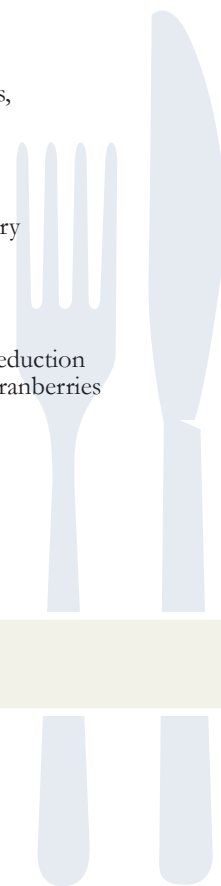
Baby clams, green tip mussels and tiger shrimp sautéed with roasted garlic,
lemon & white wine tossed with fresh linguine and Sambucca laced baby spinach
\$22.00

Grilled Zucchini Steaks And Roasted Sweet Peppers

Layered with fresh Bufala mozzarella and fire roasted beefsteak tomatoes
served with feta cheese crumbles & Tuscan white bean ragout
\$18.00

My Grandmother's Ravioli & Tomato

Large round ravioli with our four cheese blend tossed with chopped fresh
Roma tomatoes, roasted garlic & olive oil, fresh basil & parmesan cheese
\$16.00



DINNER MENU

DESSERTS

Pina Colada

Coconut sorbet & grilled golden pineapple, toasted coconut
& pineapple coulis
\$7.00

Extreme Chocolate Cake

Red raspberry coulis & fresh whipped cream
\$6.00

Freshly Baked Pie

Apple Pie or Blueberry Pie with vanilla ice cream
\$5.00

Old Fashioned Root Beer Float

With vanilla ice cream & triple chocolate chip cookies
\$6.00

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BEVERAGES

Coffee	\$1.75
Tea	\$1.50
Hot Chocolate	\$1.50
Soda	\$1.75
Sparkling water	\$1.75
Bottled Water	\$1.15
Orange Juice	\$2.25
Apple Juice	\$1.50
Cranberry Juice	\$2.00
V8	\$2.00
Milk	\$2.00