The Gold Standard Catering Service

Daytime food deliveries to the University City area 2012-2014

Parties right to your door...

Quality, prices & options: the best you will find!

Regular delivery times:
8-5 pm Monday-Friday

Phone: 215-727-8247
Fax: 215-727-7793
Email: eat@thegoldstandardcafe.com
www.thegoldstandardcafe.com/catering

Please place orders by 3 pm of the day before your event. Free delivery to univ. city area for orders $100 & up*

Mini Sandwiches

Bite size, most with lettuce and tomatoes. Minimum order is one dozen of any one type.

Group "a" $20/dozen
Ham & provolone, Italian roll
tuna salad on kaiser
Chicken salad with grapes on whole wheat roast turkey on country white
Grilled eggplant and roasted peppers on ciabatta

Group "b" $24/dozen
Hummus, avocado and cucumber in spinach tortilla (vegan)
Grilled chicken breast with honey-mustard on kaiser
Falafel wrap in a whole wheat tortilla with cucumber and a tofu sauce (vegan)
Southwest chicken wrap, with peppers, black beans and jack cheese in a whole wheat tortilla
BBQ seitan wrap with peppers, onions and black beans in a whole wheat tortilla (vegan)
Roast beef w/cheddar, caramelized onions on croissant chicken caesar wrap in a whole wheat tortilla

Salads

Salads Sold by the Pound
Chicken salad $7/lb.
Tuna salad $6/lb.

Composed Salads Sold by the Pound
Selection can vary, but regular choices include:
Greek (with black olives, feta, onion, cucumber, chick peas, tomato) $6.50/lb.
Pasta salad (vegan) $6.50/lb.
Potato salad or cole slaw $5.50/lb.
Fresh fruit salad (vegan) $6.50/lb.

"Leafy" Salads Sold by Volume
(one "40 oz. bowl" = 4 small, 2 full servings)
Tossed salad (green leaf lettuce, shredded carrots, tomato, radishes, cucumbers) $6/bowl
Caesar salad (romaine lettuce, our own croutons, parmesan cheese) $7.50/bowl
Modena salad (mixed greens, blue cheese, dried cranberries, glazed walnuts, balsamic dressing) $8.50/bowl
Spinach salad with grapefruit and orange sections, avocado and a citrus dressing $8.50/bowl
Chef's salad with sliced roast beef, ham, turkey and provolone cheese with a vinaigrette dressing $8.50/bowl
All salads with house-made dressings. Also available on request: ranch, russian, blue cheese
Add grilled chicken to any salad above $4.00

Box Lunches

All ready to eat! Beverages not included.

All American "A" $8.00
Your choice of a full-size sandwich – refer to "group a" list of mini-sandwiches. Additional cheese .50.
Comes with our own pasta salad, fresh fruit salad, fresh baked cookie

All American "B" $9.00
Your choice of a full-size sandwich – refer to "group b" list of mini-sandwiches. Additional cheese .50.
Comes with our own pasta salad, fresh fruit salad, fresh baked cookie

Salad Days $9.00
A generous serving of either greek or pasta salads or 1/2 of each.
Comes with fresh fruit salad, homemade roll/butter, fresh baked cookie.

Chicken Caesar $10.00
With our famous caesar salad. Comes with fresh fruit salad, homemade roll/butter, fresh baked cookie.

Green Salad $7.00
Your choice of tossed or caesar salad. Comes with fresh fruit salad, homemade roll/butter, fresh baked cookie.
Add chicken to any salad for $3

Gourmet Salad $9.00
Spinach or modena salad (more descriptions under leafy salads). Comes with fresh fruit salad, homemade roll/butter, fresh baked cookie.
Add chicken to any salad for $3

Chef's Salad Box Lunch $9.00
Comes with fresh fruit salad, homemade roll/butter, fresh baked cookie.

Bag Lunch $6.50
Full-size sandwich, chips, apple or orange.
popular buffets

seven great varieties! minimum 10 people for any one complete selection. hot buffet food will arrive hot; we can also set up basic chafing dishes for $1 pp. additional. tablecloth included.

salad-sandwich $12.50/person
assortment of mini-sandwiches, with three prepared salads of your choice, potato chips, plus cookies and brownies.

cake $14.00/person
pieces of grilled, bbq and fried chicken (with salsa mayonnaise and honey-mustard sauces), caesar salad, potato salad, fresh fruit salad, rolls and butter plus mini-desserts.

slider bar (new!) $14.50/person
five of our great hot sandwiches, pre-made in a small “slider” version: turkey, beef and black bean burgers, plus pulled pork and rueben. condiments and cheddar cheese on the side. served with three prepared salads of your choice, plus cookies and brownies.

italian pasta $14.50/person
three hot items, normally including a composed dish such as vegetable lasagna or eggplant parmesan, plus penne/fettuccine alfredo (cream sauce) and spaghetti with beef meatballs and red sauce. with ceasar salad, garlic bread, fresh fruit salad and mini-desserts.

vegetarian $12.50/person
mini barbecue seitan wraps, hummus, baba ghanouj and pita, antipasto of grilled vegetables with a selection of cheeses (cheddar, swiss, brie), falafel balls with tofu mint sauce, green salad, mini-desserts.

southwest $14.00/person
make-your-own tacos/tortillas with chicken, beef, vegetable fillings, guacamole, salsa, sour cream, jack cheese, tossed salad, fresh fruit salad, and cookies and brownies.

asian $14.50/person
spring rolls with dipping sauces, japanese noodle salad, mu shu pancakes with sesame chicken & chinese roast pork, rice, stir-fry vegetables and a basket of fortune cookies.

party trays

full-size trays are 18” and are recommended for about 15-20 people.
small trays are 12” round and serve about 8-10 people.

price per tray: small full-size
fruit and cheese $42 $75
sharp cheddar, blue, french brie, swiss, plus grapes, pineapple, strawberries, and melon (fruit selection may vary with season), crackers, dijon mustard.
cheese only or fruit only deduct $20 from full-size fruit and cheese price (extra crackers plus grapes included on the cheese only)

vegetable crudites & dips $27 $48
abundant selection of seasonal vegetables with 5 tangy dips

guacamole, salsa & chips $26 $45
full-size: 2 pints of our great freshly made spicy guacamole, 1 pint salsa, and 2 lbs. of tortilla chips

hummus and baba ghanouj $26 $45
full-size: 1 pint of our great spicy hummus made from sesame tahini, chick peas and garlic, plus 1 pint of our own baba ghanouj, served with a bountiful supply of cut-up fresh pita

tray o’ dips (full size only) $60
a large sampling from each of the above three trays: hummus, baba ghanouj and pita, guacamole, salsa and tortilla chips, and vegetable cruditie

hors d’oeuvres tray (full size only) $95
an assortment of our most popular hors d’oeuvres – parmesan chicken wings, beef satay, salmon stuffed cucumbers, vegetable terrine, and mini-crab cakes with remoulade

bruschetta tray – new! $35 $60
three delicious spreads: mushroom and cheese; white bean, sundried tomato, basil and garlic; and tapenade with black olives and anchovy, with an abundant supply of toast points.

snacks

potato chips, pretzel nuggets or cheese goldfish $4/lb. bar snack mix $7/lb.

quiche

variety of fillings, meat and vegetarian options available
4-6 full servings/quiche $18

deli platters

three popular types include bread cole slaw, pickles, lettuce and sliced tomatoes

price per tray: small full-size
deli selection #1 (“traditional”) $45 $72
with fresh roast turkey breast, provolone, roast beef, corned beef and baked ham.
deli selection #2 (“no red meat”) $45 $72
with fresh roast turkey breast, provolone, swiss, our own chicken salad and tuna salad.
deli selection #3 (“vegetarian”) $45 $72
with roasted peppers, grilled vegetables, cheddar and brie, hummus and baba ghanouj, spinach and whole wheat tortillas, pita, multigrain bread.

baked goods

price per tray: small full-size
pastry tray $35 $60
assortment of fresh-baked items, which generally include fresh baked scones, coffee cakes, bagels, danish, apricot walnut bread, croissants; butter, cream cheese and jam included. forty pieces on a full-size tray plus 1lb. grapes and ½ pint strawberries.

assorted bagel tray $25 $40
includes egg, poppy, sesame, raisin and onion bagels with cream cheese, vegetable cream cheese spread and smoked salmon cream cheese spread … large tray has twenty whole sliced bagels, cut into halves

cookie and brownie tray $25 $40
a variety of homebaked cookies, plus chocolate walnut brownies. sixty pieces on a full-size tray.

dessert tray $35 $60
an assortment of forty small servings of the desserts of the day (selections change seasonally), plus chocolate-covered strawberries.

decorated sheet cakes

(48 hours notice needed)
selections: vanilla, double chocolate and marble. many other sizes and flavor available, please ask

½ sheet (serves 30-50) $70
full sheet (serves 60-100) $115
**breakfast**

**continental breakfast** $7.00/person
10 person minimum – includes full coffee-tea service a variety of individual juices (orange, apple, cranberry, V8) plus a selection of fresh baked breakfast pastries (see description under “pastry tray”) plus smoked salmon cream cheese, fresh seedless grapes and strawberries.

...some additional breakfast ideas:
- egg bowl scrambled eggs, black beans, corn, potatoes, cheddar
- waffle bowl waffle with scrambled eggs, syrup
- fresh fruit, yogurt, granola parfait
- smoked salmon with lettuce, tomato, onion, capers

**granola parfait “bar”** $5.00/person
10 person minimum: plain yogurt with all of these toppings-fillings: granola, dried cranberries, fresh strawberries and other seasonal fruit, chocolate chips, and honey.

**beverages**

**basic coffee service** $3.00/person
10 person minimum – we serve La Colombe coffee and decaf (“best of philly” for many years) also Stash teas. comes with sugar (and sugar variations), lemons, cream, cups, stirrers, napkins.

**hot chocolate or hot cider** $2.50/serving
10 person minimum

**cold beverages** (includes cups and ice)

**sodas**
- individual cans of coke, diet coke, 7-up, diet 7, ginger ale, root beer $1.25 each
- 2 liter – coke, diet coke, 7-up, diet 7, ginger ale root beer $6.00 each

**waters**
- evian (11 oz.) san pelligrino (9 oz.) $1.75 each
- poland spring (8 oz.; 16 oz.) $1.25; $1.75 each
- deer park (gallon) $6.00 each

**juices / teas**
- nantucket nectars (variety of flavors) $2.00 each
- snapples (iced lemon tea, diet iced tea, lemonade) $2.00 each
- cranberry, apple (10 oz.) $1.75 each
- V-8 juice (12 oz.) $1.75 each
- sweet iced tea, lemonade, fruit punch, apple cider (half-gallon) $6.00 each

**catered meals/receptions**

“our place or yours?”

We have more than 30 years of experience of catering every type of event: from a rehearsal dinner, baby shower or birthday lunch/dinner at our café… to a wedding reception for 200 or more people at a remote site.

We have an extensive list of possible options: “stand-up” parties with hors d’oeuvres, or seated meals – waiter served, buffet, or even “family-style.”

For example, a rehearsal dinner at our place might have the following menu plan:

stand-up appetizers to start:
- mushroom fontina bruschetta
- thai beef satay
- crab-avocado sushi

with your own wine accompaniment

seated three-course meal, choice of:
- caesar salad or new england clam chowder
- chicken pot pie, argentina grilled flatiron steak, portobello mushroom ravioli
- chocolate west philly, apple-pear crisp, strawberry cheesecake

coffee - tea - decaf - iced tea - lemonade

plus service of your own wine/other drinks

Please contact us for our extensive list of appetizers, main menu options and pricing.

*the fine print*

1. delivery person must be able easily to enter your location.
2. not responsible for clean up/trash disposal.
3. prices subject to change.
4. orders must be placed by 3pm of previous day or noon for 10 am or earlier delivery.
5. normal delivery hours: 8am - 5pm m - f. orders placed late or orders outside of normal delivery times if accommodated, subject to additional fee. free delivery for local orders of $100 or more, a delivery charge of $7.50 will apply to smaller orders.
6. hot food does not come with chafing dish unless ordered for additional charge ($10/each)
7. additional food, services, supplies are available: ask for our extensive list!