

Fine catering for all your corporate needs... Mobile Gourmet is your premier catering service specifically suited to meet your catering needs. To order call **281.550.8990**, or e-mail **orders@themobilegourmet.com**.

CHICKEN ENTREES

Chicken Tuscany - \$12.50

Grilled Chicken in a creamy sauce of Prosciutto, Sun-dried tomatoes, Mushrooms with Parmesan Orzo

Chicken Marsala - \$12.50

Grilled Chicken Breast in Marsala Wine reduction with Mushrooms & Parmesan Orzo

Chicken Picatta - \$10.50

Chicken Breast Strips in a light Lemon Sauce with Capers & Shallots on Linguine

Southwestern Chicken Casserole - \$10.25

Our version of King Ranch Casserole: A delicious blend of Chicken, Flour Tortillas, Cheese & Chiles

Chicken Rosa - \$10.50

Grilled Chicken Breast in Lemon Brown Butter Alfredo Sauce with Sautéed Mushrooms on Fettuccine

Hearts on Fire - \$10.50

Chicken Breast Strips in Cream Sauce with Artichoke Hearts, Sun-dried tomatoes & Mushrooms on Fettuccine

Chicken Florentine - \$10.50

Chicken Breast Strips in a creamy sauce with sautéed fresh Spinach & Mushrooms

Pasta Santa Fe - \$10.50

Grilled Chicken Breast Strips in a creamy sauce with Pico de Gallo & Jack Cheese on Fettuccine

Chicken Cacciatore - \$10.50

Classic Italian: Chicken Breast Strips, Green Peppers & Onions in a rich Red Wine Marinara on Linguini

Stuffed Chicken Marsala - \$14.00

Chicken Breast stuffed with Spinach, Mozzarella & Mushrooms in Marsala Sauce with Parmesan Orzo

Lemon Rosemary Chicken - \$12.00

Grilled Chicken Breast in a tangy sauce with a sautéed Vegetable Medley

Poblano Chicken - \$10.50

Grilled Chicken Breast in a creamy Poblano Pepper & Jack Cheese Sauce, with Pico de Gallo with Spicy Rice

BEEF ENTREES

Dixie Pot Roast - \$12.25

Traditional Pot Roast braised for hours with classic vegetables

"Not Your Mom's" Meatloaf - \$11.25

Meatloaf spiced with chiles for a mild zing, glazed with Caribbean Jerk Sauce with Rosemary Potatoes

Lasagna - \$10.50

Ground beef in Garlic, Herb & Tomato Pomodoro layered with cheeses & pasta sheets

Texas Bar-B-Que - \$14.00

Brisket & Sausage or chicken with BBQ sauce with Baked Potato Salad & Cole Slaw, Corn Bread & Relishes

Fajitas - Beef, Chicken or Combination - \$14.00

Grilled Beef, Grilled Chicken with Flour Tortillas, and sides of Cheese, Pico de Gallo, Guacamole and Sour Cream

Beef Tips & Rice - \$11.00

Braised Sirloin Beeftips in a Hearty Sauce with Zesty Rice

Beef Stroganoff - \$11.00

Tender Beef & Mushrooms braised in a classic Dijon/Sour Cream Sauce on egg noodles

Beef Enchilada Casserole - \$10.50

Grandma's Tex-Mex Enchiladas in a Casserole

SEAFOOD & FISH ENTREES

Crawfish Etoufee - \$14.00

Traditional New Orleans Etoufee with Seasoned Rice

Tilapia Orleans - \$13.50

Tilapia Filet topped with Crawfish and Crab in Butter Sauce with Savory Rice

Tilapia Picatta - \$13.50

Tilapia Filet in a light Lemon Sauce with Capers & Shallots on Linguine

Pasta Zydeco - \$14.00

Grilled Chicken, Andouille Sausage and Gulf Shrimp in a Cajun Cream Sauce over Penne Pasta.

All entrees served with Bread, Salad & Dessert du Jour!

THE MOBILE Gourmet

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VEGETARIAN ENTREES

Spinach Lasagna - \$10.50

Spinach, Sun-dried tomatoes in a Garden Vegetable Sauce & cheeses layered between pasta sheets

Pasta Primavera - \$10.50

Sautéed Squash, Zucchini, and Peppers in a light sauce with pine nuts & Asiago Cheese on Penne Pasta

Eggplant Pomodoro - \$10.50

Seasoned Eggplant in Pomodoro Sauce served on Penne Pasta and topped with cheese

Veggie Picatta - \$10.50

Seasonal Vegetables in a Lemony Sauce with Capers & Shallots on Linguine

Veggie Hearts on Fire - \$10.50

Artichoke Hearts & Mushrooms in a light Vegetable Sauce

Southwestern Veggie Torte - \$10.50

Mushrooms, Beans & Cheese layered between flour tortillas

BREAKFAST

Southern Style Breakfast - \$8.95

Scrambled Eggs, Link Sausage, Bacon, Potatoes O'Brien, Biscuits & Pepper Gravy

French Toast - \$8.45

Traditional French Toast made with King's Hawaiian Bread served with Bacon & Link Sausage

Frittata - \$8.00

Eggs, Vegetables, Cheese, Ham, Bacon or Sausage & Bread Cubes

Breakfast Tacos - \$8.45

Scrambled Eggs, Sausage, Bacon & Flour Tortillas with sides of Potatoes, Cheese, & Picante Sauce

English Breakfast - \$8.45

Choice of English Muffins with Eggs & Bacon or Bangers & Eggs with Cinnamon Toast

Continental Selection - \$7.95

Assortment of Danishes, Muffins, Croissants & Honey-Cinnamon Fruit Salad

Honey-Cinnamon Fruit Salad - \$2.50

Delicious combination of Berries, Melons & other Seasonal Fruits in a Honey Cinnamon Dressing

BEVERAGES & DESSERTS

Fresh Brewed Tea - \$1.25

Including Sugar, Sweeteners, Lemon Slices, & Ice

Assorted Can Sodas - \$1.50

Bottled Water - \$1.50

Assorted Juices - \$1.50

Premium Coffee Service - \$2.00

Including Sugar, Sweetener & Fresh Cream

Premium Desserts - \$3.50

New York Cheese Cake

Speciality Cheese Cake

Crème Brulee

Cookies and Crème Dream

Chocolate Mousse

Chocolate Trifle

Tiramisu

Special Requests

At Mobile Gourmet, we are dedicated to bringing you the best possible catering experience whatever the occasion. We ask that all orders be placed no later than 24 hours before delivery with a minimum order of 12.

Delivery charges include setup with chafers, serving-ware, china, cloth napkins, & silverware.
 \$40.00 for 12 to 40 guests
 \$75.00 for 41 to 80 guests
 \$125.00 for 80 to 120 guests
 Over 120, please call for quote.

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