

# GITCHEWSUM CATERING MENU

## Charcuterie Displays

### The Classic Display

Includes a variety of assorted cheeses, crackers, seasonal fruits, pepperoni, salami, pickles and olives.

### Veggie Lovers Board

Assorted vegetables of red and yellow tomatoes, carrots, celery, cucumbers, cauliflower and broccoli with a creamy ranch dip, hummus and assorted pretzels.

### The Entertainer

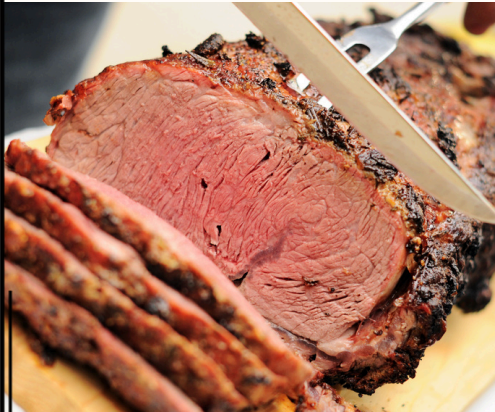
Sliced tomato and mozzarella with basil, apples, pears, salami, prosciutto, olives with artisan breads w/an Italian garlic and herb dipping oil.

### Meat Lover's Board

Chicken wing's, andouille sausage, prosciutto, pepperoni, salami, assorted premium cheeses, pistachios, pickles, olives, celery, buffalo sauce and ranch dip.

### Seasonal Fruit Board

Assorted seasonal fruits consisting of strawberries, blueberries, red and green grapes, kiwi, pineapple, oranges and more when available with a brown sugar and honey and brown sugar cream cheese dip and Nutella



# Appetizers

## Cold

### Cajun Shrimp Cocktail

- Perfectly cooked shrimp w/a well balanced blend cajun seasoning, served with homemade cocktail sauce.

### Tomato Caprese

- Freshly sliced vine tomatoes topped with fresh mozzarella cheese, capped off with a balsamic drizzle, Italian herbs and fresh basil.

### Bruschetta

- Freshly toasted baguette slices topped with a vibrant blend of ripe tomatoes, basil, garlic, and olive oil — simple, fresh, and full of flavor.

### Salmon Crostini's

- Crisp, golden crostini layered with smoked salmon, whipped herb cream cheese spread and savory garnishes.

### Creamy Deviled Eggs

-served with a tangy yolk filled and topped with paprika

## Hot

### Burnt Ends

- Melt in your mouth cubes of slow-smoked brisket, caramelized to perfection in their own rich candied barbecue glaze.

### Savory Glazed Meatballs

- beef meatballs glazed in a rich, house-made barbecue sauce with the perfect balance of sweetness and tang. A bite-sized classic with refined flavor.

### Southern Classic Sliders

- Tender, juicy and savory pulled pork, chicken or brisket served on soft brioche buns, topped with a tangy-sweet barbecue sauce.

### Stuffed Mushrooms

- Tender mushroom caps filled with a creamy spinach, artichoke and cheese blend, topped with melted parmesan, bread crumbs and fresh parsley.

### Chicken Wings

- Slow- and lightly smoked chicken wings tossed in our signature house rub — tender, juicy, and full of bold flavor.





# Salads

## Traditional House Salad

~ Vibrant mixed greens, cherry tomatoes, cucumbers, shaved carrots and finished with garlic croutons, with your choice of dressings

## Traditional Caesar Salad

~ Crisp hearts of romaine tossed in a creamy Parmesan dressing with garlic croutons, shaved aged Parmesan and cracked black pepper — a timeless classic, elegantly prepared.

## Spinach Salad

~ Tender baby spinach, cherry tomatoes, candied pecans, cran-raisins, topped with a balsamic vinegrete dressing

## Spring Kale Salad

~ A vibrant mix of baby kale, green cabbage, Brussels sprouts, pumpkin seeds, cran-raisins, candied pecans and tossed with a poppy seed dressing that enhances every bite.



# Entrees

## Boneless Skinless Chicken Thighs

-Tender and full of flavor, our hand-trimmed chicken thighs are coated in a signature rub crafted from a house blend of herbs and spices, then slow-cooked to juicy perfection.

## Pulled or Sliced Pork

- Hand-trimmed, seasoned with our signature rub, and slow-smoked over pecan wood until perfectly tender and flavorful.

## Chicken or Shrimp Alfredo

- Signature boneless, skinless chicken thighs or cajun shrimp tossed in our rich house-made creamy Alfredo sauce, served over perfectly cooked Penne pasta.

## Maples and Herb Roasted Salmon

- Perfectly oven-roasted salmon finished with a light, savory-sweet glaze — moist, flavorful, and beautifully presented for an elegant dining experience.

## Garlic and Herb Crusted Prime Rib

- Boneless prime beef ribeye infused with fresh garlic, seasoned with our signature rubs, coated with our house-made finishing butter, that gives it flavorful and mouthwatering crust. Served with savory au jus and a creamy horseradish sauce.

## Sliced Beef Brisket

- Hand-trimmed and seasoned with our signature rub, then slow-smoked over pecan wood until perfectly tender and juicy. .

## Sliced Beef

- Slow-roasted beef, rubbed with our signature blend of spices, sliced tender, and finished with our house-made au jus for deep, savory flavor.

## Smoked Turkey (market price)

-Brined, injected and perfectly seasoned, our whole turkeys are slow-cooked with a light kiss of smoke - tender, juicy and full of deep, Southern flavor.





# Side Dishes

## Roasted Red Potatoes

- Hand cut potatoes, slow-roasted with butter, garlic, with a blend of herbs and spices for a golden, flavorful finish.

## \* Macaroni & Cheese

- A luxurious trio of cheeses melted into a rich, creamy sauce, mixed with tender Cavatappi pasta for the ultimate comfort classic.

## Garlic Mashed Potatoes

- Rustic redskin potatoes hand-mashed with garlic, butter and fresh cream - creamy yet perfectly chunky, flavorful, and full of Southern charm.

## Smoked Potatoes

- Tender potatoes kissed with smoke and tossed with butter, garlic, and our signature seasoning — rustic flavor elevated to perfection.

## Fresh Broccoli

- Hand-cut broccoli florets tossed in butter, garlic and a blend of vegetable seasoning - fresh, flavorful, and perfectly tender.

## Green Beans

- Crisp-tender green beans tossed in butter, garlic, and a blend of vegetable seasoning - a fresh, flavorful classic with Southern charm

## Collard Greens

- Fresh hand-trimmed collard greens slowly simmered with ham hocks and signature blend of seasonings - rich, tender, and full of authentic Southern flavor.

## Zucchini & Squash

- Tender zucchini and yellow squash tossed in butter, garlic, and our signature vegetable seasoning — a vibrant, flavorful side

## Buttered Baby Carrots

- Fresh baby carrots slow-cooked in butter and a hint of brown sugar, seasoned with a delicate blend of herbs and spices for a tender, glossy, and flavorful finish.

## Asparagus

- Fresh, hand-trimmed asparagus sautéed in butter and herbs — tender, vibrant, and perfectly seasoned.

## Baked Beans

- Slow-cooked beans with smokey bacon, brown sugar and aromatic spices - tender, rich and full of flavor.

## Potato Salad

- Hand-cut potatoes blended with a rich, creamy dressing, fresh herbs, and a hint of seasoning — smooth, flavorful, and full of Southern charm.

## Coleslaw

- Freshly shredded cabbage and carrot blend with a signature creamy dressing, seasoned to perfection - a refreshing and flavorful side.

## Vegetable Medley

- Fresh seasonal vegetables sautéed in with buttery-garlic and our signature vegetable seasoning - vibrant, tender, and full of garden flavor.



# Vegetarian Options

## **Vegetarian Lasagna**

~ Layers of tender pasta, roasted vegetables, and creamy ricotta cheese, baked in a rich, velvety Alfredo sauce and finished with melted mozzarella — indulgent, flavorful, and beautifully comforting.

## **Stuffed Peppers**

~ Assorted fresh bell peppers stuffed with a flavorful mixture of seasoned rice, black beans, roasted vegetables, baked until tender and bursting with vibrant flavor.

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# Vegan Options

## **Stuffed Portabella Mushrooms**

~ Fresh portable mushrooms filled with a delicate blend of sautéed baby spinach, cherry tomatoes— a light, flavorful, and beautifully balanced vegetarian entrée.

## **Sautéed Zucchini, Mushrooms, and Onions**

~ Garden-fresh zucchini, earthy mushrooms, and sweet onions sautéed in olive oil and herbs — a wholesome, flavorful vegan favorite.

## **Mediterranean Vegetable Pasta**

~ A harmony of roasted Mediterranean vegetables and tender penne pasta, finished with olive oil, herbs and spices, with a touch of garlic — light, wholesome, and full of sunshine flavor.

# Beverages

Sweet Tea - Un-sweet Tea - Lemonade - Water - Coffee

## Contact us at:

E-mail: [gitchewsumbbq@gmail.com](mailto:gitchewsumbbq@gmail.com)

Phone: 941.915.2662

E-mail is the preferred method of contact.

Please note that if you are inquiring about our services Friday-Sunday, we will do our best to respond no later than the following Monday when we are back in the office as we are likely celebrating another couples beautiful day!

