



Gwen Marlowe Foods & Catering



The Inland Empire's Premier Private Event & Corporate Catering Service

MENUS - SUMMER 2020

BREAKFAST SELECTIONS

*All Breakfast Menus come with Disposable Plates, Napkins, Flatware and Cups Included. 25 Guest Minimum. *Indicates Delivery Service. ALL MENUS MAY BE PACKAGED INDIVIDUALLY FOR A NOMINAL FEE.*

***Coffee Break**

Freshly brewed regular and decaffeinated coffee and select tea variety

***Petite Continental**

A variety of delicious pastries including muffins, Danishes, chilled fruit juice, freshly brewed regular and decaffeinated coffee

***Continental**

Chilled fruit juice, breakfast pastries and muffins or coffee cake, seasonal sliced fruit, freshly brewed regular and decaffeinated coffee

***Sunrise Breakfast**

Bran muffins, banana bread, fresh fruit bowl, assorted Yoplait yogurt cups, granola bars, assorted fruit juices, freshly brewed regular and decaffeinated coffee

***Great Start**

Chilled fruit juices, fresh seasonal fruit, assorted yogurt, fresh scones, bagels, muffins with cream cheese, butter and jams, freshly brewed regular and decaffeinated coffee

***Breakfast Burritos**

Scrambled eggs, tater tots and your choice of, breakfast sausage or bacon, shredded cheddar, green onions, guacamole, salsa, and sour cream Served with Fresh Fruit, Breakfast Potatoes, and Juice Variety



BREAKFAST BUFFETS

All buffets are served with freshly brewed regular and decaffeinated coffee. 25 Guest Minimum. ALL MENUS MAY BE PACKAGED INDIVIDUALLY FOR A NOMINAL FEE.

Delicious Breakfast

Assorted chilled fruit juices, fluffy scrambled eggs and your choice of: bacon, ham, sausage links, choice of Belgian waffles or French toast with syrups, rosemary new potatoes, seasonal fruit, creamy butter, and fruit preserves.

(Additional meat selections are available for nominal fee per person)

Country Breakfast

Scrambled eggs, home-fried potatoes, bacon or sausage, biscuits and gravy, seasonal fruit, and assorted juices

French Toast

French toast drizzled with orange glaze, accompanied by bacon or sausage, seasonal fruit platter, and assorted juices. May also be ordered with warm real maple syrup

Pancakes

Buttermilk or multigrain pancakes with your choice of fresh fruit topping, walnuts, and chocolate chips or traditional style with real maple syrup and breakfast syrup; served with bacon or sausage, seasonal fruit and assorted juices

POPULAR MENUS

All Menus Are Served "Buffet Style". All buffets are served with fresh flavored lemonade and water. For "Plated Service" Add \$5 per Guest. See Bottom of Page for More Details.

STARTERS

**Starters Are Served At
A Station. Nominal
Fee for Tray Passed.**

*Fresh Vegetable Crudités,
Dill Ranch*

*International Cheese
Variety, Assorted Crackers*

Seasonal Fruit Variety





PREMIUM STARTERS

*International Cheese Variety,
Assorted Crackers w/
Charcuterie, Dried Fruits,
Assorted Nuts, Olive Variety,
Fresh Seasonal Fruit*

Shrimp Cocktail Shooters

*Cured Salmon on Cucumber,
Dill Cream*

Bacon Wrapped Dates

**Add all four for a
nominal fee**

MENU SELECTIONS

GOURMET SALAD STATION

*Strawberry Fields Salad, Caesar
Salad, Broccoli Salad, Kale
Harvest Salad*

*Chilled Chicken Breast &
Roasted Tri Tip*

*Add Roasted Shrimp for \$2 per
Guest*

*Fresh Baked Roll Assortment w/
Butter*



Fresh Seasonal Fruit

TERIYAKI CHICKEN MEAL

Teriyaki Chicken w/Glazed Pineapple

Steamed Jasmine Rice

Garlic Green Beans

Fresh Seasonal Fruit

Fresh Baked Roll Assortment w/Butter

LASAGNA DUO

Our Famous Spinach 3-Cheese Lasagna

Rustic Lasagna Bolognese

Roasted Brussels Sprouts w/Parmesan & Balsamic Glaze

Caesar Salad

Fresh Baked Roll Assortment w/Butter



TRIP TO THAILAND

*Thai Yellow Curry w/
Vegetables and Choice of
Beef or Chicken*

Steamed Jasmine Rice

*Chilled Crispy Garlic Pad Thai
Noodle Salad*

(Add Shrimp \$1 per Guest)

Garlic Green Beans

Fresh Seasonal Fruit

LA FIESTA BUENA

Seasoned Chopped Chicken & Carne Asada

Cheese Enchiladas w/Green or Red Sauce

GM Catering's Savory Red Rice

Housemade Refried Beans

Chipotle Caesar Salad

Fresh Seasonal Fruit

IL ITALIANO STATION

Penne Pasta

*Meatball Marinara (Beef &
Chicken or All Beef
Meatballs)*

AND

*Basil Alfredo W/Sliced
Grilled Chicken Breast*

OR

Spinach 3-Cheese Lasagna

*Gwen Marlowe's Signature
Vegetable Medley*



Caesar Salad W/Garlic Croutons & Shaved Parmesan

Garlic Toast Station

ASIAN BUFFET

Garlic Chicken w/Japanese Eggplant, Water Chestnuts

Beef & Broccoli

Garlic Green Beans

Steamed Jasmine Rice

Chilled Crispy Garlic Pad Thai Noodle Salad

(Add Shrimp \$1 per Guest)

Thai Yellow Curry Vegetables (Vegan/Gluten Free)

Fresh Seasonal Fruit Variety
Asian Spring Green Salad w/Sesame Dressing

LUAU BUFFET

Teriyaki Chicken

Kalua Pork

*(Add Teriyaki Flank
Steak for \$4 per Guest)*

Stir Fried Vegetables

Steamed Jasmine Rice

*Fresh Seasonal Fruit
Variety*

*Spring Greens Tropical
Salad, Roasted
Pineapple, Raspberry
Vinaigrette*

*Sweet Hawaiian Rolls &
Butter*



MAJESTIC BUFFET

*Boneless Chicken Breast
In Our Mushroom Cream Sauce
Gwen Marlowe's Signature
Vegetable Medley
Rice Pilaf
Spring Green Salad
Housemade Ranch
Fresh Baked Bread Variety &
Butter*



MAJESTIC DELUXE

*Boneless Chicken Breast
In Our Chardonnay Cream Sauce
Tender Beef Burgundy
Gwen Marlowe's Signature Vegetable Medley
Rice Pilaf
Spring Green Salad
Housemade Ranch & Citrus Vinaigrette
Fresh Baked Bread Variety*

BBQ BUFFET

Herbed Tri Tip

Signature BBQ Chicken

*W/Uncle Mese's™ Original
BBQ Sauce*

Buttered Corn Kernels

Baked Beans

Signature Cole Slaw

Spring Green Salad

*Housemade Ranch & Citrus
Vinaigrette*

*Fresh Baked Bread Variety &
Butter*



BRAISED SHORT RIB BUFFET

Slow Braised Beef Short Rib

Creamy Mashed Potatoes

*Roasted Asparagus &
Carrots*

Spinach Citrus Salad

*Fresh Baked Bread Variety
& Butter*

GRAND BUFFET

Roasted Herbed Tri Tip

Boneless Chicken Breast

In Our Mushroom Cream Sauce

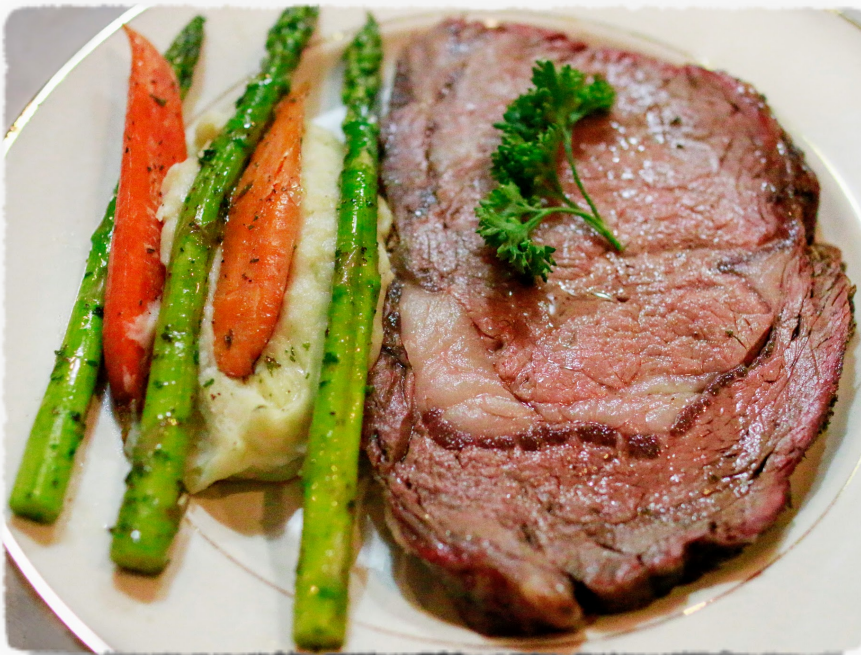
Gwen Marlowe's Signature Vegetable Medley

Rice Pilaf

Spring Green Salad

Housemade Ranch & Citrus Vinaigrette

Fresh Baked Bread Variety



PRIME RIB BUFFET

*Chef Carved Herbed
Prime Rib Roast*

*Boneless Chicken
Breast In Mushroom
Cream*

*Horseradish Cream
Sauce*

Au Jus

*Garlic Mashed
Potatoes*

*Gwen Marlowe's
Signature Vegetable
Medley*

Spring Green Salad

Housemade Ranch, Citrus Vinaigrette

Fresh Baked Bread Variety, Butter

OTHER OPTIONS

The following items may be substituted for like menu items at no extra cost

VEGETABLES

GM Signature Medley

Glazed Carrots

Broccoli & Cauliflower Blend

Roasted Asparagus

Buttered Corn Kernel

STARCHES

*Mashed Potatoes (Your
Choice)*

Original, Garlic, Pesto

Baked Beans

Roasted Red Potatoes

Au Gratin Potatoes

Mac & Cheese



SALADS

Spring Greens Salad

Pasta Salad

Caesar Salad

Cole Slaw

Potato Salad

Berry Fields Salad

FOOD STATIONS

Food Stations Are a Fun and Exciting Way to Add an Element of Entertainment to Your Meal. Your Guests Will Be Blown Away by the Taste and Flare!

*Food Stations Require 3 Station Choices Minimum Unless Added To a Menu Option. Certain "Action" Stations Require Specially Trained Servers On Site To Prepare For A Nominal Fee
Per*

ACTION STATION **OPTIONS**

Italian Pasta (Action) Station

*Gourmet Quesadilla
(Action) Station*

*Sushi Roll & Seafood
(Action) Station MP*



Gourmet Mashed Potato Station

Gourmet Mac N Cheese Station

Sliders (Action) Station

Chef Carved Sandwich, Tri Tip & Roasted Turkey (Action) Station

Salad and Appetizer Station

Ice Cream Parlor (Action) Station

Carnival Foods (Action) Station

Sweet & Savory Crepe (Action) Station

Sparkling Beverage (Action) Station

Gourmet Hot Chocolate and Coffee Station w/Premium Add Ins

Low Country Boil (Shrimp, Crab, Mussels, Smoked Beef Sausage, Corn, Red Potatoes) MP



** = MAY BE ADDED TO A MENU OPTION AT A DISCOUNTED PRICE*



Petite Dessert Station
Chocolate Mousse Shooters
Berry Cobbler Shooters
Key Lime Pie Shooters
Assorted French Macarons

DESSERT OPTIONS

Berry Cobbler
Crème Cake Variety
Ice Cream Cone and Sundae Station
Nutella Cheesecake



Hand Dipped Filled Churros
Hand Dipped Waffle Pops

BEVERAGE OPTIONS



Flavored Lemonades

Choose 1 Flavor (Included w/Meal Option)

Original

Strawberry

Strawberry Basil

Cucumber Mint

Peach Basil

Peach Mango

Mojito (No Alcohol)

Blueberry

Homemade Hot Chocolate

Coffee Station w/Add-ins

ALL "POPULAR MENUS" REFLECT A BUFFET-STYLE SERVICE AND INCLUDE CHINA, STAINLESS FLATWARE, WATER GOBLETS, CHAFERS AND ALL WARMING/SERVING EQUIPMENT, ONE (1) BEAUTIFULLY DECORATED BUFFET W/TABLESCAPE, LINEN NAPKINS SET UP, CLEAN-UP, AND PROFESSIONALLY ATTIRED SERVERS TO CLEAR AND REPLENISH AS NEEDED.

WE WILL DETERMINE AND PROVIDE A SUFFICIENT NUMBER OF SERVICE STAFF FOR THE NUMBER OF GUESTS AND TYPE OF FOOD SERVICE CHOSEN BY THE CLIENT FOR ANY PARTICULAR EVENT. ANY EXTRA BUFFET TABLES WILL BE CHARGED AT \$250 EACH. ANY EXTRA SERVERS REQUESTED BY THE CLIENT WILL BE CHARGED AT \$25 PER SERVER PER HOUR.

PRICES ARE SUBJECT TO LOCAL SALES TAX AND 20% SERVICE FEE.
GRATUITY IS LEFT TO YOUR DISCRETION.

FULL COMPLETE DETAILS INCLUDED IN THE FINAL CONTRACT

*THANK YOU FOR CHOOSING GWEN MARLOWE FOODS &
CATERING*