



AUGUST & SEPTEMBER, 2010 TAKE-OUT MENU

The new Take-Out Menu Schedule for August and September is attached. Please note the availability dates and order deadlines.

Feel free to either email us at shoregour@verizon.net or call us at 410.745.6260 to place your advance orders. All food will be available for pick up on Wednesday, Thursday, Friday or Saturday. We do ask that you **specify your preferred date of pick up and an estimated pick up time. This will help to ensure that someone is here when you arrive.**

Our catering schedule is quite hectic. Please note there may be some weeks or days when pick ups will not be available. Thanks for your cooperation with this.

Thank you so much for ordering your weekly take-out items from Gourmet by the Bay. We look forward to seeing you at the “back kitchen”, and we hope to hear from you soon.

<u>DATE AVAILABLE</u>	<u>ORDER DEADLINE</u>	<u>FOOD OFFERINGS</u>	<u>PRICE</u>
August 4-7, 2010	July 30, 2010	Chilled Cucumber Avocado Soup	\$10.00/quart
		Grilled Shrimp with Creamy Corn and Smoked Bacon Succotash	\$22.00/2 portions
		Eggplant Parmesan with Hand Cut Fettuccini	\$16.00/2 portions
August 11-14, 2010	August 6, 2010	Maryland Crab Soup	\$18.00/quart
		Blackened Chicken Breasts with Black Bean, Corn, Avocado Salad	\$18.00/2 portions
		Marinated Bistro Filets (4 ounce each) with Roasted Potatoes, Asparagus	\$28.00/2 portions
August 18-21, 2010	August 13, 2010	Potato Leek Soup	\$10.00/quart
		Grilled Atlantic Salmon with Sauteed Summer Vegetables, Herb Butter and Charred Lemon	\$22.00/2 portions
		Veal Meatloaf with Mashed Potatoes	\$22.00/2 portions
August 25-28, 2010	August 20, 2010	Black Bean Soup	\$10.00/quart
		Grilled Rockfish with Summer Fruit Salsa and Asparagus	\$24.00/2 portions
		Cumin Coconut Chicken Kebabs With Ginger Scented Rice	\$18.00/2 portions

<u>DATE AVAILABLE</u>	<u>ORDER DEADLINE</u>	<u>FOOD OFFERINGS</u>	<u>PRICE</u>
Sept 1-4, 2010 Labor Day Menu	August 27, 2010	Chilled Vegetable Gazpacho	\$12.00/quart
		Cold Poached Salmon with Cucumbers, Onions and Dill Sauce	\$18.00/2 portions
		Crab Macaroni-N-Cheese	\$22.00/2 portions
		Homemade Chicken Salad	\$9.25/pound
		Blackberry Peach Cobbler	\$24.00/full cobbler
Sept 8-11, 2010	Sept 3, 2010	Creamy Crab Bisque	\$16.00/quart
		Grilled Pork Tenderloin with Cous-Cous and Lemon Tomato Jam	\$20.00/2 portions
		Seared Halibut with Spaghetti Squash and Lemon Herb Butter	\$30.00/2 portions
Sept 15-18, 2010	Sept 10, 2010	Smoked Chicken and Corn Chowder	\$12.00/quart
		Veal Scallopini with Herb Spaetzle	\$22.00/2 portions
		Crab Cakes with Sweet Corn Relish and Mustard Cream Sauce	\$22.00/2 portions
Sept 22-25, 2010	Sept 17, 2010	Turkey Orzo Soup	\$14.00/quart
		Rockfish Filets with Oven Roasted Tomatoes, Kalamata Olives and Basil Butter	\$28.00/2 portions
		Marinated Bistro Filets (4 ounces each) with Wild Mushroom Risotto	\$28.00/2 portions

DATE
AVAILABLE

ORDER DEADLINE

FOOD OFFERINGS

PRICE

Sept 29-Oct 2, 2010 No orders this week due to catering schedule

ITEMS AVAILABLE WEEKLY (place with other orders – available for pick up Wednesdays through Saturdays)

Whole 10” Quiche du Jour (chef’s choice – call the week prior for flavor and pricing)	Priced Accordingly
Homemade Cookies (available only by the dozen – 1.5 ounce cookies – specify flavor)	\$9.00/dozen
Sugar Cookies	
Chocolate Chip Cookies	
Oatmeal Raisin Cookies	
Chocolate Crack Up Cookies	
Homemade Brownies (available only by the dozen – specify flavor)	\$9.00/dozen
Fudge Brownies	
Fudge Nut Brownies	
Blonde Brownies	
Homemade Cheddar Biscuits (available only by the dozen)	\$9.00/dozen
Homemade Roquefort Biscuits (available only by the dozen)	\$10.50/dozen
Homemade Cranberry Orange Scones (available only by the dozen)	\$15.00/dozen
Homemade Granola	\$15.00/32-ounce container