



GREENWICH BAY
GOURMET

and

Tío Mateo's
MEXICAN GRILLE

Catering Menu

www.Tios-GBG.com

70 Cliff Street, East Greenwich, RI 02818

401-886-1973

VOTED BEST GOURMET TO GO &



BEST MEXICAN FOOD TAKE OUT

APPETIZERS

STUFFED MUSHROOMS .65 ea (24 min.)

with onion, herbs and parmesan

MINI CRAB CAKES .85 ea (24 min.)

with red pepper aioli

SPINACH AND FETA FILO TARTS .65 ea (15 min.)

CARMELIZED ONION AND BRIE FILO TARTS .65 ea (15 min.)

ASSORTED CROSTINI .65 ea (24 piece min.)

Pesto chicken, herb goat cheese and red pepper, horseradish dill and roast beef

CHICKEN SATAY WITH PEANUT SAUCE .85 ea (24 min.)

BEEF SATAY WITH PEANUT SAUCE .85 ea (24 min.)

PLATTERS

BITE SIZE WRAP SANDWICHES

S \$26.50 (30 pieces) **M** \$50.50 (60 pieces) **L** \$66.50 (80 pieces)

WRAP SANDWICHES IN THIRDS

S \$50.50 (18 pieces) **M** \$97.50 (36 pieces) **L** \$148.50 (54 pieces)

CHEESE AND FRUIT \$4.00 pp (10 person min.)

Imported and domestic cheeses with grapes and seasonal fruit

CRUDITE VEGETABLES WITH HERB DIP \$3.00 pp (10 person min.)

SHRIMP COCKTAIL Market Price

with cocktail sauce

SALADS

CHOPPED

S \$26.50 (Serves 6-8) **M** \$38.50 (Serves 8-12) **L** \$61.50 (Serves 16-20)

Romaine, gorgonzola, candied walnuts, apples, red onion, champagne vinaigrette

GARDEN

S \$24.50 (Serves 6-8) **M** \$35.50 (Serves 8-12) **L** \$57.50 (Serves 16-20)

Mixed greens, fresh vegetables, balsamic vinaigrette

GREEK \$9.00 qt.

Tomatoes, feta, Kalamata olives, cucumbers, red onion

FRUIT \$9.00 qt

Fresh seasonal fruits and berries

TUNA \$14.00 qt

CHICKEN \$12.00 qt

ASSORTED QUESADILLA PLATTER

S \$28.95 (18 pieces) **L** \$55.95 (36 pieces)

Served with guacamole, salsa, and sour cream

ENCHILADAS PLATTER

S \$36.00 (12 enchiladas) **L** \$72.00 (24 enchiladas)

Steak with verde salsa, Chicken with mole salsa

7 LAYER DIP

S \$19.50 (Serves 6-8) **L** \$38.50 (Serves 12-16)

Refried beans, cheese, lettuce, tomatoes, salsa, sour cream, guacamole, chicken OR steak. Served with tortilla chips

FIESTA SALAD

S \$26.50 (Serves 6-8) **M** \$38.50 (Serves 10-12) **L** \$61.50 (Serves 16-20)

Mixed greens, tomatoes, black beans, red onion, queso fresco, corn salsa, corn tortilla chips, citrus vinaigrette

FAMILY STYLE

TRADITIONAL LASAGNA **S** \$30.00 **L** \$45.00

VEGGIE LASAGNA **S** \$35.00 **L** \$50.00

MEAT LASAGNA **S** \$40.00 **L** \$55.00

FRITTATA (Whole) \$24.00

Vegetables, mozzarella and eggs

RISOTTO TORTE (Whole) \$40.00

Butternut squash or portobello mushroom

EGGPLANT PARMESAN **S** \$38.00 **L** \$53.00

CHICKEN TETRAZZINI **S** \$40.00 **L** \$55.00

POT PIE (Individual) \$7.95 ea

SIDES

ROASTED VEGETABLE MEDLEY \$9.00 qt

Green and yellow zucchini, carrots, red peppers and onions

SWEET POTATO WEDGES \$9.00 qt

Roasted with olive oil

TWICE BAKED POTATOES \$3.50 ea

Cheddar and jack cheese, sour cream, scallions and egg

PASTA \$9.00qt

PENNE

Sun dried tomatoes, spinach, mushrooms, parmesan, sherry vinaigrette

ORZO

Tomatoes, feta, scallions, dill, red wine vinaigrette

FARFALLE WITH PESTO

Peas, parmesan

COUS COUS

Mandarin oranges, almonds, scallions, apple cider vinaigrette

CHICKEN CUTLETS \$6.50 ea

MARSALA

Mushroom gravy with Marsala wine

PICATTA

Lemon caper sauce

FLORENTINE

Sauteed spinach, carmelized onions and toasted pine nuts

PARMESAN

Marinara and mozzarella cheese

GRILLED CHICKEN \$5.95 ea

TOMATO

Basil and balsamic

ARTICHOKE

Lemon and garlic

FOUR HERB

Rosemary, basil, parsley and thyme marinade

Dessert platters \$3.00 pp (10 person min.)

Platters include lemon squares, double fudge brownies, congo squares and cookies the size of your head



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