



GREENWICH BAY  
GOURMET

*and*

**Tío Mateo's**  
MEXICAN GRILLE

*Catering Menu*

[www.Tios-GBG.com](http://www.Tios-GBG.com)

70 Cliff Street, East Greenwich, RI 02818

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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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