



## **JULY-AUGUST, 2017 TAKE OUT MENU**

The new Take-Out Menu Schedule for May and June is attached. Please note the availability dates and order deadlines. Feel free to either email Sidney at [shoregour@gmail.com](mailto:shoregour@gmail.com) or Melissa at [info@gourmetbythebay.net](mailto:info@gourmetbythebay.net), call us at 410.745.6260, or swing by the Market to place your advance orders. All food will be available for pick up weekly. We do ask that you **specify your preferred date of pick-up when you place the order.**

**Our summer hours will be Monday– Saturday, 10am-5pm. We will be closed Sunday.**

Thank you so much for ordering your weekly take-out items from Gourmet by the Bay. We look forward to seeing you soon!

<b><u>DATES AVAILABLE</u></b>	<b><u>ORDER DEADLINE</u></b>	<b><u>FOOD OFFERINGS</u></b>	<b><u>PRICE</u></b>
July 4-8, 2017	June 30, 2017	Vegetable Gazpacho Maryland Crab Cakes sweet corn chive salad, grilled asparagus, whole grain mustard sauce Red, White, and Blue Hand Painted Cookies Blueberry Strawberry Pie 6 inch Decorated Holiday Cake raspberry filling	\$10.00/quart \$28.00/2 portions  \$18.00/pound \$24.00/each \$20.00/each
July 11-15, 2017	July 7, 2017	Vichyssoise Chorizo Stuffed Mushrooms Mexican Crema Margarita Cake	\$10.00/quart \$22.00/2 portions  \$20.00/each
July 18-22, 2017	July 14, 2017	Cucumber Avocado Soup Lobster Pot Pie Hand Painted Sugar Cookies Lemon Meringue Pie	\$12.00/quart \$30.00/2 portions \$18.00/pound \$24.00/each
July 25-29, 2017	July 21, 2017	Watermelon Gazpacho Applewood Smoked BBQ Glazed Chicken Breasts squash-red onion-pepper sauté, creamy cheddar grits Lemon Blueberry Cake	\$10.00/quart  \$28.00/2 portions  \$20.00each
August 1-5, 2017	July 28, 2017	Creamy Tomato Bisque Beef Lasagna mozzarella, parmesan Chocolate Caviar Cake	\$12.00/quart \$22.00/2 portions  \$25.00/each

<u>DATES AVAILABLE</u>	<u>ORDER DEADLINE</u>	<u>FOOD OFFERINGS</u>	<u>PRICE</u>
August 8-12, 2017	August 4, 2017	Cool Cucumber Soup fresh mint, yogurt	\$12.00/quart
		Pan Seared Atlantic Salmon zucchini-tomato-yellow pepper- kalamata olive-caper sauté, creamy parmesan orzo “mac and cheese”	\$28.00/2 portions
		Hand Painted Sugar Cookies	\$18.00/pound
		Peach Blueberry Pie	\$24.00/each
August 15-19, 2017	August 11, 2017	Local Melon Gazpacho	\$10.00/quart
		Pan Seared Chicken Breasts red and yellow tomatoes-baby spinach- shiitake mushroom-potato gnocchi sauté, balsamic reduction	\$28.00/2 portions
		Hand Painted Sugar Cookies	\$18.00/pound
		Almond Cake	\$24.00/each
August 22-26, 2017	August 18, 2017	Maryland Crab Soup	\$16.00/quart
		Lime Marinated Shrimp southwestern ratatouille, creamy polenta	\$28.00/2 portions
		Hand Painted Sugar Cookies	\$18.00/pound
		Peach Lattice Pie	\$24.00/each
August 29- September 2, 2017	August 25, 2017	Cream of Corn Soup	\$12.00/quart
		Seafood Fettuccini roasted red and yellow tomatoes, baby spinach, parmesan cream sauce	\$26.00/2 portions
		Key Lime Pie	\$24.00/each

**ITEMS AVAILABLE WEEKLY (place with other orders – available for pick up Tuesdays 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	
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	\$8.00/32-ounce container