



Direct Supplier of Quality Appetizers, Hors D'oeuvres, Desserts and Specialty Foods

www.gourmetkitcheninc.com · 800-492-3663

Direct Supplier to the Mid-Atlantic Region Since 1985 Washington DC • New York, NY • Baltimore, MD • Philadelphia, PA





160/case



Philly Cheesesteak Dumpling:

Traditional Philadelphia Cheese Steak wrapped in a hand-made Dumpling skin

Item # M9150



Shrimp Tempura:

Shrimp coated in Tempura Batter & loaded with Rice Krispies Item # NS80008 100/case



Chicken and Lemongrass Potstickers:

An Asian potsticker filled with tender chicken coupled with Lemongrass, a Scallion-shaped herb with a delicate grassy-lemon flavor Item # CO261242 150/case



Empty Bao Buns: Traditional steamed Bao Buns, left empty for you to create any dish Item # CO232204 120/case



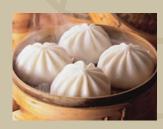
Edamame Dumpling:

An Asian potsticker filled with an amalgam of tender Soybeans, Cabbage, Sweet Corn, and Shiitake **Mushrooms** Item # CO261587

150/case

Pork Potstickers:

An Asian potsticker filled with tender Pork, Cabbage, and Mushrooms, folded into an authentic skin Item # CO261365 150/case



Mini Char Su Bao Pork Buns: Steamed Bao Buns filled with BBQ Pork Item # CO232105 240/case



Kale & Vegetable Dumpling:

An Asian Potsticker loaded with Kale, Spinach, Corn, Tofu, Cabbage, Carrots, Edamame, Onions, & a touch of Sesame Oil Item # CO261730 150/case



Shrimp Dumpling:

An Asian potsticker filled with Shrimp, Cabbage, and Mushrooms, folded into an authentic skin Item # CO242043

150/case



Pork & Kimchi Dumpling: Korean inspired dumpling filled with savory Pork balanced against the spiciness of traditional Kim Chi Item # CO110700 150/case







Vegetable Potstickers: An Asian potsticker filled with a blend of vegetables Item # CO701014 150/case





Peking Duck Mini Dumpling:

A miniature Asian potsticker filled with Peking style Duck and an amalgam of Scallions, Cabbage, Cilantro, and Hoisin sauce and folded into an authentic skin Item # CO261617 200/case

Bulgogi Beef Dumplings:

Korean inspired dumpling stuffed with Beef marinated in a traditional Korean Bulgogi marinade of Garlic, Scallions, Ginger, Sesame Soy and **Mirin Wine** Item # CO110717

150/case

Chicken Teriyaki Potsticker:

The flavor note Umami resonates throughout this Japanese-style potsticker stuffed with tender chunks of Teriyaki marinated Chicken breast and Ginger-scented Mirin Item # CO261259 150/case

Pork & Shrimp Wontons:

Wontons made with a thin pastry wrapper and filled with tender Pork and Shrimp mixed with minced Ginger, chopped Onions, Sesame Oil, & Soy Sauce Item # CO703002

150/case

Chicken Sui Mei:

Steamed Dim Sums: Chicken and Water Chestnuts coated with a layer of thin & translucent skin Item # CO261143

150/case



Chicken Wontons:

Chicken Wontons made with a thin pastry wrapper and filled with savory minced Chicken coupled with finely minced Ginger, chopped Onions, Sesame Oil, & Soy Sauce Item # CO703018 150/case

Vegetable Sui Mei: Steamed Dim Sums: Vegetables &

Asian spices coated with a layer of thin and translucent skin Item # CO701052 150/case

Thai Curry Samosa Triangle:

This traditional Samosa blends the flavors of Thailand & India: Crispy triangles filled with Lemongrass, Ginger, & Curry Item # CO702059 200/case



Hargow:

Item # M9134

A blend of succulent Shrimp and crisp Bamboo shoots, delicately wrapped in paper-thin Asian pastry & ready to steam

120/case



Shrimp & Vegetable Shaomai:

Steamed or deep-fried, this delicious combination of Shrimp & tender Chinese vegetables is perfect for a variety of menu options Item # M9040 200/case

For more information including our full product line visit or call: www.gourmetkitcheninc.com • 800-492-3663 Direct Supplier to the Mid-Atlantic Region Since 1985 • Washington DC • New York, NY • Baltimore, MD • Philadelphia, PA

Buffalo Chicken Potsticker: American Classic Buffalo Shredded

150/case









Dessert Selections



Mini Dessert Shooter Cup Assortment: Flavors include: Tiramisu, Chocolate Ganache, Raspberry, & Lemon Dessert Shooter Cups Item # TP1205 36/case



Exotic Petit Fours Assortment:

Flavors include: Mango & Passion Fruit; Red Berry Tartlets; Tiramisu; Pistachio Nougat; Lemon Meringue Tartlets; Red Berry Opera; Apple Crumble Tartlets Item # OPD101

41/case

Assorted Cheesecake Drops: Assorted Cheesecake Drops Dipped in Milk Chocolate with a Dark Chocolate Drizzle Item # D1026

68/case



Entremets; Dark Chocolate Eclairs; Raspberry Tartlet; Coconut & Passion Fruit Shell; Lemon Tartlet; Morello Cherry Tartlet; Chocolate Entremets; and Profiteroles Item # M9168 63/case

Flavors include: Pear Tartlet; Apricot & Honey

Macarons - French Classic Assortment: Flavors include: Chocolate, Vanilla, Coffee, Pistachio, Raspberry, & Lemon Item # D1040 192/case



Macarons - Winter Assortment:

Flavors include: Pumpkin, Cinnamon, Earl Grey Tea, Dark Chocolate/Orange, White Chocolate, & Chestnut Whiskey Item # D1042 192/case



Sticky Toffee Pudding:

Assorted Petit Fours:

Scrumptious moist cake made with fresh Dates, Espresso, and Vanilla in a buttery Toffee sauce Item # M9174

48/case



Deep Fried Apple Pie Empanada: Crisp Apples, Rhubarb, Cinnamon, & Sugar Item # D1004 100/case









Gluten Friendly Pecan Tart:

Tart Crust made with White Rice, Tapioca, & Potato; stuffed with Pecan filling Item # FG002 12/case

Cheesecake Lollipops- Assorted:

Flavors include: Coconut (original cheesecake, milk chocolate coating, topped with coconut), Strawberry Pistachio (strawberry cheesecake, coated in pink white chocolate, topped with pistachio), Mocha (coffee cheesecake, coated with milk chocolate, topped with chocolate cookie) Item # D1046 100/case



Brownie Bite Assortment:

Flavors include: Raspberry Cream Cheese; Blondie; Peanut Butter; & Cream Cheese Zebra Item# PD729 144/case



Mini Cheesecake Assortment

Flavors include: Berry, Plain, Mocha, and Chocolate Item # PD749

144/case



Prestige Sweet Tray:

Flavors include: Chestnut Ignot, Shortbread Cakes, Pistachio Sponge Cake, Chocolate Cake w/ Macaron, Cranberry Cheesecake, Pistachio Eclairs, Chocolate Cup w/ Fruit, & Chocolate w/ Ginger Item # TP63003 144/case



Mini Assorted Cupcakes:

Flavors include: Raspberry, Lemon, Mango, Milk Chocolate, White Chocolate, & Dark Chocolate Item # DCAT03 84/case

Individual Cakes & Tartlets



Apple Tartlet:

Freshly baked Granny Smith Apples baked into a pure Butter Puff Dough Item # DSP050 24/6"



Dome Cake:

Chocolate Sabayon with Chocolate Dacquoise, Raspberry Coulis, and Short Dough base - Gluten Friendly (Cookie not included) Item # DSP224 12/3"



Lava Cake

Authentic Lava Cake made with Rich Dark Chocolate and a Chocolate liquid center Item # DSP400 32/3"







Exotic Cake:

Exotic Mousse Puree lined with Elegant Coconut Ladyfingers and topped with Exotic Glaze Item # DSP02

12/3"

Marquis Au Chocolat:

Bittersweet Chocolate Mousse loaded with two layers of Chocolate Sponge, soaked with Kirsch Syrup, and topped with a Chocolate Glaze Item # DSP05 12/3"

Sponge Cake with Vanilla Syrup and Tahitian



Sacher Cake:

Baked Chocolate Cake topped with Chocolat	e
Glaze and a hint of Fresh Raspberries - Gluter	1
Friendly	
Item # DSP117 2/	9″

Caramelo Cake:

Chocolate and Caramel Mousse, Chocolate Dacquoise, finished with Dark Chocolate spray and a line of smooth Caramel - Gluten Friendly Item # DSP025 12/3"



Vanilla Bean Mousse

Item # DSP01

Vanilla Bourbon Cake:

Fantasia Cake: Exotic Mousse Puree with a bottom layer of Almond Dacquoise filled with Rapsberry Coulis. Finished with Chocolate spray and Passion Coulis - Gluten Friendly Item # DSP026 12/3"

Colombian Cake:

Milk Chocolate Mousse and Dulce De Leche with two layers of Chocolate Dacquoise. Finished with Chocolate spray - Gluten Friendly Item # DSP028

12/3″

12/3"







Ruby Cake:

Chocolate Sabayon Mousse with two layers of Chocolate Dacquoise filled with Pistachio Mousse and finished with Red Chocolate spray - Gluten Friendly Item # DSP027 12/3″

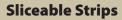
Trilogy Cake:

A combination of White & Dark Chocolate Mousse with a thin layer of Chocolate Crunch - Gluten Friendly Item # OPD102 20/case











Chocolate Crunch Bar :

A crunchy bottom layer made of Imported Wafers and Pralines and topped with a layer of Silky Chocolate Mousse Item # DSP140 4/12"



Lemon Tart:

Buttery Shortbread Crust filled with Pure Lemon Curd & finished with a Lemon Glaze Item # DSP153 2/16"

Coffee Liquor Soaked Ladyfingers with



Equator:

Coconut Mango Mousse layered with Raspberry Passion Fruit Coulis, Coconut Dacquoise and two layers of Toasted Coconut Meringue Item # DSP157 2/16"

Opera:

Layers of thin Almond Sponge soaked with Espresso and filled with Ganache and Coffee Butter Cream Item # DSP125





2/16"

Black Forest Cheesecake:

Oreo Cookie Crust layered with creamy NY style Cheesecake, layer of bitter Chocolate Mousse with Sour Cherries, and topped with a layer of Chocolate Shavings Item # DSP241 2/16"

Desire: Hazelnut Dacquoise, Ganache, Crunch and Orange Liquor Item # DSP242

2/16"



Edelweiss:

Tiramisu:

Mascarpone Mousse

Item # DSP146

A Chocolate Crunch bottom is topped with layers of Almond Dacquoise, Raspberry Coulis, Silky White Chocolate Mousse, and Elegant Ladyfingers Item # DSP162 2/16"



Primavera:

Layers of Strawberry and Pistachio Mousse between layers of Vanilla Sponge and Kirsch Syrup Item # DSP143 2/16"



Red Velvet:

Three layers of Dark Red Sponge Cake brushed with Vanilla Syrup alternated with Creamy White Cream Cheese Icing and topped with White Velvet Spray Item # DSP170 2/16"



Carrot Cake Strip:

Two layers of moist Carrot Sponge finished with Cream Cheese Icing, Clear Glaze, and **Shredded Carrots** Item # DSP163 2/16"



Dublin Strip:

Bittersweet Chocolate Guinness Ganache with two layers of Chocolate Sponge soaked with Guinness Beer and finished with Chocolate Glaze

Item # DSP246ST

2/16"

For more information including our full product line visit or call: www.gourmetkitcheninc.com · 800-492-3663 Direct Supplier to the Mid-Atlantic Region Since 1985 • Washington DC • New York, NY • Baltimore, MD • Philadelphia, PA







Pork Belly Skewer

Smoked pork belly dusted with brown sugar, seasoned, and skewered on a 4" paddle Item # P1050 100/case



Kung Pao Chicken Tart

Our signature hand-formed tart shell filled with a classic Sichaun preparation of chicken, garlic, green chiles, ginger, and toasted peanuts sauteed in a sweet and savory hoisin reduction Item # Q1286

100/case



Smoked Salmon Pinwheel Savory smoked salmon mousse hand

wrapped in a spiral of delicate puff pastry then dusted with parmesan bread crumbs Item # M9178 100/case



Hummus Pastry Star

Artisan hand made hummus accented with turmeric, cumin, coriander, and fresh lemon zest enfolded into a savory pastry star Item # M9182 88/case



Black Truffle & Leeks Breakfast Tart

Black truffle peelings and sauteed summer leeks, combined with Swiss cheese in a 22" large savory tart, perfect portions for a new breakfast selection 1/case

Item # OPQ101



Tomato & Spinach Breakfast Tart

Sauteed baby spinach and oven roasted tomatoes, combined with Swiss & feta cheese in a 22" large savory tart, perfect portions for a new breakfast selection Item # OPQ102 1/case

Please contact your Sales Representative for samples or more information.

For more information including our full product line visit or call: www.gourmetkitcheninc.com • 800-492-3663

Direct Supplier to the Mid-Atlantic Region Since 1985 • Washington DC • New York, NY • Baltimore, MD • Philadelphia, PA







Breakfast Burrito:

Flavors include: Ham, Egg, & Cheddar; Western Style; & Western Style without Ham wrapped in a Whole Wheat Tortilla 40/case

Maple Glazed Tennessee Sausage Stuffed



Fluffy Buttermilk Biscuit Dough stuffed with a Tennessee style Sausage patty glazed with 100% pure Maple Syrup, Cinnamon, and raw sugar for the perfect combination of savory and sweet

Breakfast Biscuits:

36/case Large Savory 14" Breakfast Tart:

Flavors include: Gruyere, Leek, Spinach, & Mascarpone; Quiche Lorraine with Applewood Bacon & Swiss Cheese 9/case



Black Truffle & Leeks Breakfast Tart:

Black truffle peelings and sautéed summer leeks, combined with Swiss cheese in a 22" large savory tart, perfect portions for a new breakfast selection 1/case











Sausage, Egg, and Cheese Breakfast Empanadas: Our signature blend of savory Breakfast Sausage,

Sharp Cheddar Cheese and scrambled Eggs hand sealed in a large white Empanada 48/case

Southern Style Breakfast Biscuit:

Flavors include: Egg, Applewood Bacon, & Cheddar; Egg, Spring Onion, & Cheddar; Egg, Smoked Ham, & Cheddar; & Egg, Tennessee Sausage, & Cheddar 36/case

Deep Dish Buttermilk 14" Pancakes:

Flavors include: Fresh Bananas & Walnuts; Fresh Blueberries & Granola; Fresh Cranberries & Apples; & Pumpkin & Cinnamon Streusel 9/case

3.25" Breakfast Quiche:

Flavors include: Quiche Lorraine with Applewood Smoked Bacon; Aged Gruyere & Summer Leek; Applewood Smoked Bacon, Leeks, & Potato; & Baby Spinach & Imported Swiss

24/case

Tomato & Spinach Breakfast Tart:

Sautéed baby spinach and oven roasted tomatoes, combined with Swiss & feta cheese in a 22" large savory tart, perfect portions for a new breakfast selection 1/case

For more information including our full product line visit or call: www.gourmetkitcheninc.com • 800-492-3663 Direct Supplier to the Mid-Atlantic Region Since 1985 • Washington DC • New York, NY • Baltimore, MD • Philadelphia, PA





Product Name	ltem Code	Case Count
Beef Kabob with Peppers & Onions - 4 Oz.	K1036	40
Beef Wellington in Puff Pastry - 6 Oz.	B2032	24
Chicken Kabob with Peppers & Onions - 4 Oz.	K1038	40
Chicken Wellington in Puff Pastry - 6 Oz.	C2080	24
Large Vegan Caponata Phyllo Star - New	V2220	12
Maryland Elite Lump Crab Cakes - 3 Oz.	C4078	48
Mediterranean Couscous Purse	M9142	24
Premium Lump Crab Cakes - 3 Oz.	C4028	48
Roasted Vegetable Ratatouille Tart - 3.25"	V2248	24
Vegetable Strudel in Phyllo with Mediterranean Vegetables - 7 Oz.	V2038	20
Vegetable Wellington in Puff Pastry with Hummus & Roasted Vegetables - 5 Oz.	V2036	12
Wild Mushroom Strudel in Phyllo - 7 Oz.	M1024	20
Wild Mushrooms & Artisan Cheese Tart - 3.25" - New	M1027	24

www.gourmetkitcheninc.com • 800-492-3663

Direct Supplier to the Mid-Atlantic Region Since 1985 • Washington DC • New York, NY • Baltimore, MD • Philadelphia, PA





Product Name	ltem Code	Case Count
Black Truffle Cheese Sacchetti	J25009	168
Crimini Mushroom and Oven Roasted Portabella Ravioli	J44230	150
Wild Mushroom Tortellini	ML1222	10#
Gorgonzola Tortellini	ML1204	10#
Sweet Potato Gnocchi	PP0011	12#
Classic Six Cheese Ravioli - <i>New</i>	ML3608	6#
Roasted Vegetable and Goat Cheese Ravioli - New	ML3675	6#
Pumpkin Ravioli - <i>New</i>	ML4750	6#
Short Rib & Aromatic Vegetable Ravioli - <i>New</i>	ML8621	6#
Maine Lobster Striped Ravioli - <i>New</i>	ML3209	10#
Roasted Butternut Squash, Goat Cheese, & Sage Ravioli - New	ML4751	6#

www.gourmetkitcheninc.com • 800-492-3663 Direct Supplier to the Mid-Atlantic Region Since 1985 • Washington DC • New York, NY • Baltimore, MD • Philadelphia, PA





Product Name	ltem	Case
	Code	Count
Mini Brownie 3.5 oz Gluten Friendly	FG003	12
Pecan Tart - Gluten Friendly	FG002	12
Atlantic Caught Wild Salmon Satay with a Lime and Cilantro Marinade	S1010	100
Beef Sirloin Satay	B2028	100
Beef Tenderloin Kabob with Peppers and Red Onion	K1002	100
Caramelo Cake - Chocolate & Caramel Mousse with Chocolate Dacquoise - <i>New</i>	DSP025	12/3"
Chicken Satay	C2032	100
Chicken Tandoori with a North Indian Spice Marinade	C2078	100
Chicken Tikka Masala on a Skewer	C2224	100
Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon	B1026	100
Columbian - Milk Chocolate & Dulce de Leche with Chocolate Dacquoise - <i>New</i>	DSP028	12/3"
Dome - Chocolate Sabayon with Chocolate Dacquoise, and Raspberry Coulis	DSP224	12/3"
Fantasia - Exotic Mousse Puree with Almond Dacquoise and Raspberry Coulis - <i>New</i>	DSP026	12/3"
Macaron French Classic Assortment	D1040	192
Macaron Winter Assortment	D1042	192
Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon	V2170	80
Mini Stuffed Potato Skins with Yukon Gold Potatoes and White Truffle Oil	V2166	80
Moroccan Lamb Kabob with Fig, Apricot and Peppers	K1118	100
Roasted Root Vegetable Kabob with Sweet Potato, Red Beet, Carrot and Parsnip	K1116	80
Ruby - Chocolate Sabayon and Pistachio Mousse with Chocolate Dacquoise - <i>New</i>	DSP027	12/3"
Sacher - Chocolate Cake with Chocolate Glaze and Raspberries	DSP117	2/9"
Scallop Wrapped in Applewood Smoked Bacon (20/30) - <i>Premium</i>	S3004	100
Shrimp Kabob with Two Shrimp (21/25) and a Red and Green Pepper	K1012	80
Shrimp Wrapped (21/25) with Applewood Bacon with a Hint of Horseradish Sauce	B1004	100
Thai Peanut Marinated Chicken Satay	C2062	100
Trilogy Chocolate Cake - <i>New</i>	OPD102	20
Turkey Tenderloin Infused with Sage and Wrapped in Applewood Smoked Bacon	C2222	100

Products are made with ingredients that do not contain Gluten (Barley, Rye, & Wheat). www.gourmetkitcheninc.com • 800-492-3663

Direct Supplier to the Mid-Atlantic Region Since 1985 • Washington DC • New York, NY • Baltimore, MD • Philadelphia, PA

Serving The Finest Chefs & Establishments Since 1985

Our Mission

To lead our chosen markets in taste, quality, and consistency. To set the market standards for personal service. To be flexible and innovative in our products and practices.



Order Placement & Gustomer Service

Toll Free: 800-492-3663 Phone: 732-775-5222 Fax: 732-775-5225 E-mail: info@gourmetkitcheninc.com

> 1238 Corlies Avenue Neptune, NJ 07753

gourmetkitcheninc.com

