



RAID MENU

Extras available from our last Raid

(pickup time available by request)

How to order

E-mail your order to:

registration@gourmetyourway.biz

You will *always* get a confirmation of your order. If you don't receive a confirmation in 24 hours, please call us or e-mail again.

Do I have to pre-order?

Nope! You can always just drop in to Raid and see what we have left. Pre-ordering is recommended if you want to be sure to get the meals that sound good to you -- we often sell out of items!

Where do I pick it up?

Raid is held at ACEnet, 94 Columbus Rd, in Building C's. Look for the sign on the door by the docks.

Serving sizes

Each entree & each side is designed to serve 6. Many of our items come in portions of 1, 2, or 3 servings, making it easy to have individual meals or lunches with the items on the menu!



Heat & Eat

Looking for a meal that takes almost no work? Meals marked with this logo are simple to make!

Seconds

We always have a selection of Vino de Milo & JB's Best "seconds" -- label errors, overstock, etc. Selection varies each Raid. Best of all: only \$1 per jar!

GOURMETYOURWAY.BIZ



Delicious fish meals

Gourmet Your Way has the most unique, healthy, and delicious seafood entrees in town!



Blackened Tuna Steaks with Pineapple-Mango Salsa

Brand new! Wild-caught yellowfin tuna, beautifully red and meaty, make an amazing grilled summer dinner. Simply rub a locally-made blackening spice on top, then grill or saute. Six steaks per order, plus **two jars of JB's Best**

Pineapple Mango Salsa to spoon on top!

\$42 / SET
\$7.00
per serving



Mustard Pretzel-Crusted Rainbow Trout

Dinner is easy and flavorful with these deboned, farm-raised rainbow trout fillets! Featuring a flavorful crust made from a tangy Dijon mustard rolled in crushed pretzels, these fillets are come with the skin on and have a mild, delicate flavor with a light flaky texture and the crisp potato topping. **Includes Parmesan Green Beans (from our sides menu)..** *Note: may contain small secondary bones.*



\$36 / SET
\$6.00
per serving



Welcome spring with delicious meals!

Easy, healthy meals ready in a snap from Gourmet Your Way!

Vino de Milo Chicken Parm

You can have dinner ready in 20 minutes with this classic entrée featuring crispy Parmesan-breaded chicken breasts, coupled with tri-color fettuccine and your choice of Vino de Milo pasta sauce! **Includes tri-color fettuccine + your choice of Vino de Milo pasta sauce.**

\$36 / SET
\$6.00
per serving

Chicken Tortilla Soup

Our second best-selling meal! Shagbark's delicious corn tortilla chips accompany this hearty Southwestern soup of chicken and vegetables with hints of lime and cilantro. Note: This soup requires a bit of cooking. **Includes a quart of chicken stock and a 12oz bag of Shagbark tortilla chips.** *Please note: This meal must be made all at once; extras freeze for easy reheating!*

\$36 / SET
\$6.00
per serving

Chicken in Lemon Basil Cream Sauce

One of our long-time catering favorites! Rich Snowville Cream, freshly-zested lemons, and a house-made sauce combine to waken our taste buds. This quick stovetop dish is sided with **your choice of easy-to-make rice.**

\$36 / SET
\$6.00
per serving

Vegetarian Asian Potstickers

These half-moon, crescent-shaped dumplings have a flat bottom and a vegetable filling with a bit of heat. Easy to prepare, they make a great appetizer, or delicious meal. **Includes a bottle of Tonton Teryaki Sauce, a premium glaze from a Japanese chef.**

\$33 / SET
\$5.50
per serving

Greek Feta Burgers

A perennial customer favorite! These burgers, made with locally-raised antibiotic-free beef from Sunnymead Farm, are flavored with spices and herbs and ready for you to grill, broil or sauté. The flat bread's included, too!

\$36 / SET
\$6.00
per serving

Beirut Burgers

They're back! We mix 85% lean ground lamb with garlic, onions, parsley, mint and yogurt for a traditional Lebanese burger. **Comes with pita, to hold the burger.**

\$36 / SET
\$6.00
per serving

Gnocchi (Potato Dumplings)

Delicious, small potato dumplings are new to our menu! They are oval-shaped and ribbed for an old-world appearance. Each order is 4# of gnocchi, and **includes your choice of Vino de Milo pasta sauce**. We recommend the Creamy Parmesan Vodka, or the Spicy Roasted Garlic Cream.

\$33 / SET
\$5.50
per serving

Old-Fashioned Pot Roast

Back by customer request: Super easy, ready to heat, and sure to please! Tender, moist beef, already cooked, it melts in your mouth. This entrée makes a super centerpiece for any holiday gathering, whether formal or informal. And leftovers make great sandwiches! **Includes Tri-Color Potatoes, for an easy, complete dinner.**



\$36 / SET
\$6.00
per serving

Riesling Chicken

Our best-selling entree ever; this is a dish to serve to guests! You'll start with a brief saute of six all-natural chicken breasts; then reduce the pan juices with provided Riesling wine, and add in our rich & creamy white wine sauce. The final 10 minutes are in the oven, and it comes out topped with sun-dried tomato slivers and Mozzarella cheese.

\$36 / SET
\$6.00
per serving

Vino de Milo Fettuccini & Meatballs

An old customer favorite, back for winter! An easy, kid-friendly meal that's ready in minutes. Two pounds of meatballs and a pound of fettuccini combine for a hearty meal, topped with Vino de Milo pasta sauce and Parmesan cheese. **Includes 1# of tri-color fettuccini and your choice of Vino de Milo pasta sauce.**

\$33 / SET
\$5.50
per serving

Mango Mustard-Glazed Chicken



This is an old favorite we haven't made in years -- the combination of mango and mustard may sound unusual, but it's incredible -- the perfect combination of savory (mustard) and sweet (fresh mango plus apricot preserves). Easy to cook at home -- a quick saute, then let simmer for 15 minutes. **Includes your choice of easy-to-make rice.**

\$33 / SET
\$5.50
per serving

Lemon Chicken Piccata

Light on calories but heavy on flavor describes lemony chicken piccata with artichokes and capers in a white wine sauce. This quick stovetop dish is sided with **your choice of easy-to-make rice.**

\$36 / SET
\$6.00
per serving

ALL ITEMS
THIS PAGE
ARE EASY!



ALL ITEMS
THIS PAGE

\$33 / SET
\$550
per serving

Mix & match meals : 6 per order

SOUP

All soups come with Shagbark crackers.

Potato & Bacon Soup

A perennial favorite! Thick and rich with potatoes, Cheddar cheese, bacon, chives, and sour cream. Serve with hearty bread or even warm & serve as a sauce with pasta.

Vegan Chili

This vegan chili is so loaded with hearty vegetables that you won't miss the meat! Made with pinot, kidney, garbanzo and black beans, it also features diced tomatoes, corn, zucchini, and green bell peppers in a hearty vegetable stock.

Lobster Bisque

Made with real lobster meat and a touch of sherry, this amazing lobster bisque is still light, and makes a delicious and easy weeknight meal (or work lunch) in minutes.

Italian Wedding Soup

This Italian classic is made with acini di pepe pasta and tender meatballs in a rich chicken broth with green spinach, herbs and Parmesan cheese.



Organic Lemon Chicken & Rice Soup

Brand new and so satisfying! We cook organic chicken in a blend of spices, then add rice and lemon to make a hearty, soul-quenching soup that will become a new family favorite!

LASAGNA

Vino de Milo pasta sauces are the star of these lasagnas, made with a Cooking Light inspired mix of garlic, cream cheese, cottage cheese, Mozzarella, and Parmesan.

Vegetarian Lasagna

Made with a combination of fire-roasted vegetables.

Local Beef Lasagna

Made with local ground beef from Sunnymeade Farm.

Grilled Chicken & Feta Lasagna

Made with grilled chicken and feta cheese.

MEATLOAF

Meatloaf with Red Wine Currant Sauce

One of our old favorite, brought back. This healthy meatloaf is made with ground turkey, Parmesan cheese, sun-dried tomatoes, and fresh basil. It's topped with a delicious savory red wine currant sauce.

MAC & CHEESE



White Cheddar Mac & Cheese

Creamy and rich with a tangy white cheddar, this dish is topped with toasted panko bread crumbs.



Exclusive ravioli

The only place in town you can get these amazing, jumbo ravioli!

\$36 / SET
\$6.00
per serving

Jumbo Beef Ravioli

These jumbo beef ravioli are huge, and super easy to cook! Already par-boiled, they just need a quick sauté or dip in boiling water & they're ready to go. Made with premium ground beef. Two pounds of jumbo ravioli per order; **includes your choice of Vino de Milo pasta sauce.**

Smoked Mozzarella & Roasted Red Pepper Ravioli

One of our best-sellers, this ravioli has a killer combination of flavors. Smoked mozzarella cheese envelops roasted red peppers in a creamy ricotta filling. Two pounds of jumbo ravioli per order; **includes your choice of Vino de Milo pasta sauce.**

Three-Cheese Ravioli

A classic ravioli that takes any Vino de Milo pasta sauce beautifully! Made with imported Romano cheese, Parmesan cheese, and ricotta cheese. Two pounds of jumbo ravioli per order; **includes your choice of Vino de Milo pasta sauce.**

Side dishes

Every meal deserves a great side -- and we have ones you won't find anywhere else!

Black Forest Beans

What a way to eat your vegetables! Green beans, bacon, herbed butter, and spaetzle noodles will delight picky eaters as well as connoisseurs at your dining table.

\$8 / SET
\$1.25
per serving

Parmesan Green Beans



One of our top-sellers, these beans get tossed in a garlic oil before baking to a crisp perfection!

\$8 / SET
\$1.25
per serving

Sweet Potato Fries



One of our most popular side dishes, these fries are made from healthy sweet potatoes and are an easy addition to any meal.

\$8 / SET
\$1.25
per serving

Glazed Parisian Carrots



Delicious, easy, ready-to-go glazed carrots make a perfect healthy side. These carrots are unique: perfectly round, you won't find anything like this anywhere else in Athens!

\$8 / SET
\$1.25
per serving

Roasted Parmesan Asparagus



Fresh, crisp asparagus spears tossed in a garlic-oil blend and baked with a light crusting of Parmesan cheese.

\$12 / SET
\$2.00
per serving



Jack's Asian Green Beans

A recipe from Jonathan's brother-in-law Jack, who hails from China, this recipe makes a great stir fry -- our amazing haricots verts are paired with a custom soy sauce mix. Add red pepper if you want it spicy!

\$8 / SET
\$1.25
per serving