

★ SUPER BOWL ★

**Get your game on with Gluten Free Creations
Touchdown foods, ideas and recipes!**

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Cheers to great bruschetta (finger food) made with [Our Plain and Herb Baguettes](#). Purchase baguettes as a two pack ([online](#) or in store) or as precut crostinis (in store only). Toast and top with your favorite tastes.

1. Tomato and Basil Bruschetta Recipe:

- 6 or 7 ripe plum tomatoes (about 1 1/2 lbs)
- 2 cloves garlic, minced (about 2 teaspoons)
- 1 Tbsp extra virgin olive oil
- 1 teaspoon balsamic vinegar
- 6-8 fresh basil leaves, thinly sliced* or chopped
- 1 teaspoon kosher salt, more or less to taste
- 1/2 teaspoon freshly ground black pepper, more or less to taste

- 1 Gluten Free Baguette (Plain or Herb from [Gluten Free Creations Bakery](#))
- 1/4 cup olive oil

1 Bring 2 quarts of water to a boil. Once the water is boiling, remove the pot from the heat. Put the tomatoes in the hot water and blanch for 1 minute. Remove with a slotted spoon and let sit until cool enough to handle. Cut the tomatoes into halves or quarters and squeeze out most of the juices and seeds.

2 Preheat the oven to 450°F with a rack in the top slot of the oven. Finely chop the tomatoes and place them in a medium bowl. Mix in the minced garlic, 1 Tbsp extra virgin olive oil, and the balsamic vinegar. Stir in the thinly sliced basil and add salt and freshly ground black pepper, adding more to taste. *Note, tomatoes love salt; you may need to add more than you expect.*

3 Use a bread knife to slice the gluten free white or herb baguette on the diagonal making half-inch thick slices. (Or purchase the plain pre-sliced crostini slices available at [GFC Retail](#) locations) Brush one side of each slice with olive oil and place olive oil-side down on a baking sheet or roasting pan. When the oven has reached 450°F place the slices in the oven on the top rack and toast for 5 to 6 minutes until lightly browned around the edges.

4 Arrange the toasted bread on a platter, olive oil side facing up (the olive oil will help create a temporary barrier keeping the bread from getting soggy from the chopped tomatoes). Either serve the toasts plain with a bowl of the tomato bruschetta mixture on the side for people to top their own, or use a spoon to gently top each toasted bread slice with some of the tomato mixture. If you top each slice individually, do it right before serving.

2. Smoked Salmon Crostini with Blackberry “Caviar”

- 36 Slices of Gluten Free Crostinis
- 1 (7oz) can chipotles in adobo, gluten free
- 1 (4oz) package smoked salmon
- 1 cup sour cream
- 36 fresh or frozen blackberries (about 8 oz)



If using frozen blackberries, thaw them in a bowl until soft. Toast or Panini press the crostini until golden brown. Roughly chop the chipotles in their sauce. Spoon about half a teaspoon of chipotles/sauce onto each crostini. Separate the salmon's thin layers by lifting each layer with a knife. Roll or fold 2" x 1" strips of salmon and stick them onto the chipotles. Dollop a bit of sour cream on top. If using thawed frozen blackberries, gently split each berry open with your fingers to remove the tiny core inside. If using fresh blackberries, cut the berries in half with a sharp knife. Lay the blackberries open on top of the sour cream to resemble caviar. Serve immediately or refrigerate up to two hours. The crostini will lose its crispness with longer refrigeration.



3. Hero Sandwich on Gluten Free French Baguette

Purchase a loaf or two of our 15” French baguette (Available at [GFC Retail](#) locations only) slice in half and load with your favorite meats, cheeses and additional toppings. Slice and share with friends this game day! Here is a game changing recipe for a sandwich that can’t lose!

- 1/2cup miracle whip or mayonnaise dressing
- 1tsp. Italian seasoning
- 1 Gluten Free French Baguette cut in half lengthwise
- 3cups shredded lettuce
- 1pkg. (8 oz.) Brown Sugar Ham
- 1pkg. (8 oz.) Turkey Breast
- 2 tomatoes, thinly sliced
- 6 slices of cheese (smoked cheddar recommended)
- 1 green pepper, thinly sliced

Mix dressing and Italian seasoning together, spread on the cut surfaces of the Gluten Free French Baguette, layer with meat, cheese lettuce tomatoes and bell peppers. Cut crosswise into 8 slices to serve. Spice it up with deli mustard and banana peppers for a little extra kick.

4. Bite Sized Meatballs

Pick up a dozen pre-cooked Italian and cheese meatballs. Place them on platters for easy pickings. Also amazing served with pizza sauce on a white or herb baguette for a Gluten free Meatball sub! Or wrap these babies and bacon and serve with sweet BBQ sauce. Here is a recipe on just how to do that!

BBQ Bacon Wrapped Meatballs

Ingredients:

- 1-package of Italian meatballs from GFC
- 1 package of bacon
- 1 bottle of Honey BBQ Sauce (gf)



- Skewers or toothpicks

Directions:

Preheat the oven to 400°. Thaw meatballs in the microwave for 2 minutes. Cut bacon in thirds to obtain approximately 3 – 3 ½ inch pieces per strip of bacon. (Refrigerate bacon until ready to use; it is easier to work with cold). Line a 17 x 11 baking sheet with parchment paper. Wrap each meatball with 1/3rd of a bacon slice, and secure with either a toothpick or a skewer (4 meatballs to a skewer). Place the wrapped meatballs on the parchment paper in a single layer, and heat in the oven for 30 minutes, or until the bacon is cooked. Take the pan out of the oven, and brush the meatballs with the honey BBQ sauce. Return the meatballs to the oven for an additional 5 minutes to caramelize the BBQ sauce. Note: Also great when cooked on the grill

5. Big Game Chicken Wings



Everyone loves a good chicken wing! Buy ours (at [GFC Retail](#) locations only), we already baked them for you so all you have to do is heat and serve with your favorite sauce. Here are some recipes to get you started:

Honey Siracha Chicken Wing Sauce

- 5 tablespoons unsalted butter
- 1/3 cup honey, plus more for drizzling
- 1/4 cup Sriracha (Asian chile sauce)
- 1 tablespoon gf soy sauce
- 2 teaspoons fresh lime juice

Mix ingredients together then toss sauce and wings in large bowl until well coated then serve. Enjoy with ranch or blue cheese dipping sauce.

Teriyaki Chicken Wings with Sesame Seeds and Cilantro

- Teriyaki Sauce:
- 1 cup low-sodium soy sauce
- 1 cup grapefruit juice
- 1/4 cup hoisin sauce (plum sauce by Kikkoman is gluten free)
- 1/4 cup ketchup
- 1/4 cup rice wine vinegar
- 1/4 cup light brown sugar
- 2 fresh red chiles, halved
- 5 garlic cloves, halved
- 2 -inch piece fresh ginger, whacked open with the flat side of a knife

Prepare the teriyaki sauce by combining the soy sauce, grapefruit juice, hoisin sauce, ketchup, rice wine vinegar, brown sugar, chiles, garlic, and ginger in a pot. Bring to a slow boil and cook, stirring, until thickened, about 20 minutes.

Defrost the wings then dip the wings in the teriyaki sauce and return to the oven for 10 to 15 minutes to glaze. An impressive presentation is to serve these chicken wings family style; arrange them on a large platter, pour the remaining sauce over them and sprinkle with sesame seeds and cilantro. Don't forget the wet naps!

6. Gluten Free Creations Catering Information

Want us to handle all the work for you?

Let us put together your game day trays!

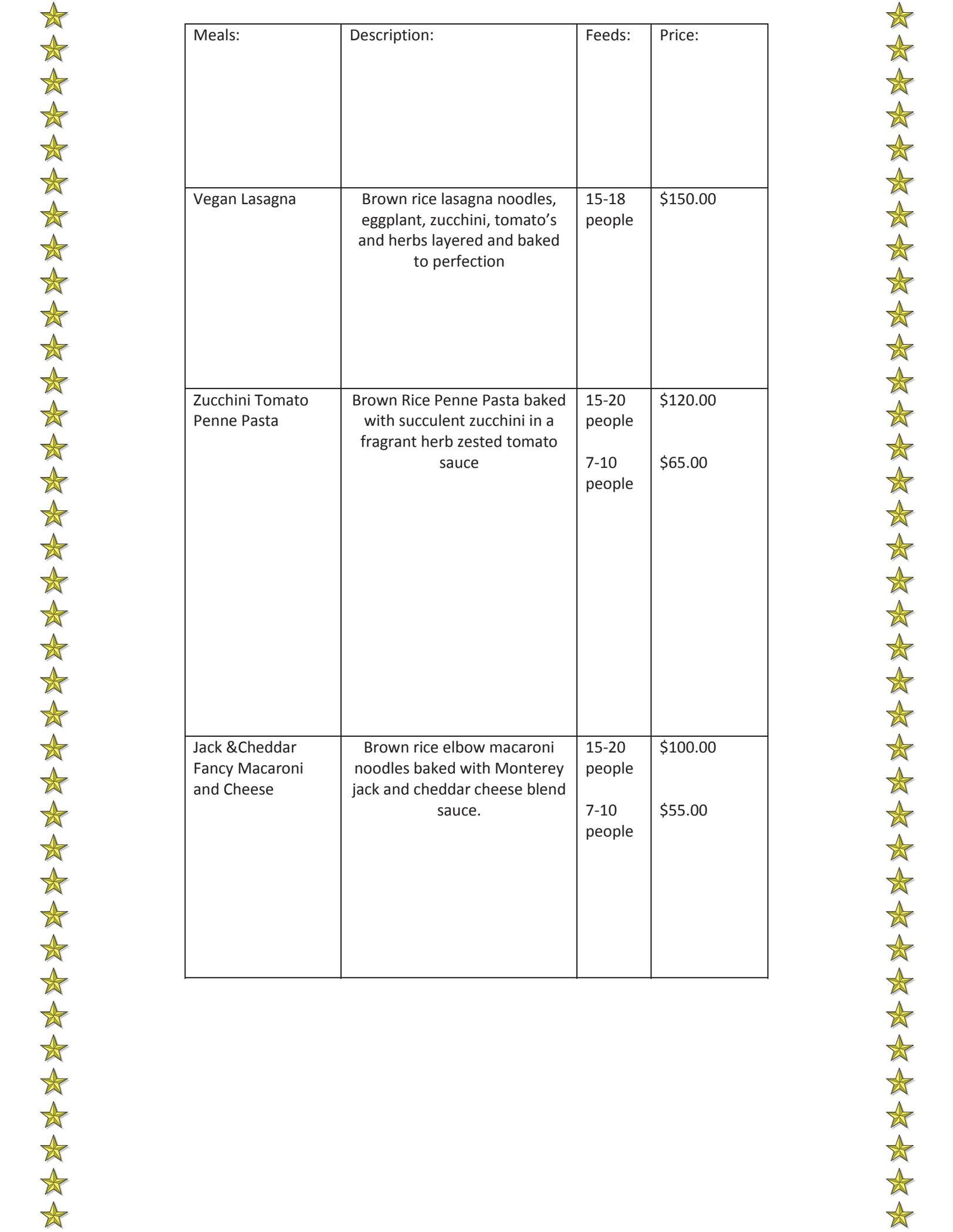
All catering trays require a week's notice and payment is due immediately upon initial ordering.



Gluten Free Creations Catering

7607 E. McDowell Rd. #108
Scottsdale, AZ 85257
480.990.2253

Menu



Meals:	Description:	Feeds:	Price:
Vegan Lasagna	Brown rice lasagna noodles, eggplant, zucchini, tomato's and herbs layered and baked to perfection	15-18 people	\$150.00
Zucchini Tomato Penne Pasta	Brown Rice Penne Pasta baked with succulent zucchini in a fragrant herb zested tomato sauce	15-20 people 7-10 people	\$120.00 \$65.00
Jack & Cheddar Fancy Macaroni and Cheese	Brown rice elbow macaroni noodles baked with Monterey jack and cheddar cheese blend sauce.	15-20 people 7-10 people	\$100.00 \$55.00

Vegan Macaroni and Cheese	Brown rice elbow macaroni baked with a creamy daiyia cheddar cheese sauce	15-20 people 7-10 people	\$125.00 \$65.00
Vegan Chili	A delicious blend of garbanzo, black and kidney beans, carrot, tomato and a variety of herbs and spices make this chili a unique experience.	20-30 people	\$130.00
Biscuits and Sausage Gravy	Buttermilk Biscuits served with sage sausage gravy creamy, delicious and just the right amount of pepper this one is a crowd pleaser!	15-20 people 7-10 people	\$150.00 \$75.00
Spaghetti & meatballs	White Rice noodles covered in a hearty red wine sauce with juicy ground all beef meatballs.	15-20 people 7-10 people	\$130.00 \$70.00

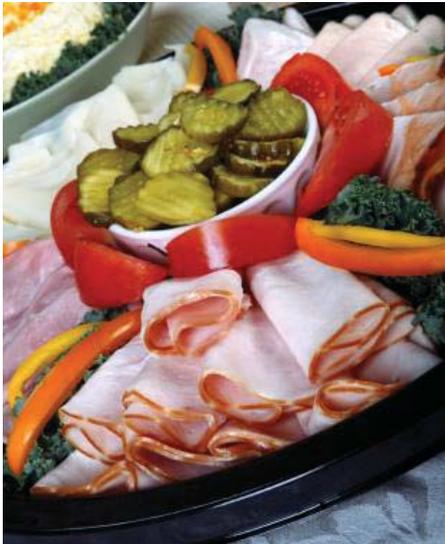
Salads:	Description:	Feeds:	Price:
Chicken Tarragon Salad	Shredded chicken breasts, crisp apple, celery, lemon zest and tarragon are the basis of this simple and delicious salad, can be eaten on bread as a sandwich or served with crackers as a dip	15-20 People	\$90.00
		7-10 people	\$55.00
Chefs Special Potato Salad	The chefs own family recipe, crisp and creamy with the blend of just enough sweet with savory.	15-20 people	\$95.00
		7-10 people	\$60.00
Italian Macaroni	Brown Rice Elbow Macaroni ,	15-20 people	\$80.00

Salad	crisp vegetables in a house made Italian dressing, a refreshing and hearty salad	7-10 people	\$45.00
Curry Chicken Salad	Shredded chicken breasts, celery, grapes, raisins, curry and mangos make this salad a taste to remember.	15-20 people 7-10 people	\$90.00 \$55.00
Three Bean Salad	A mix of green beans, garbanzo beans and kidney beans, with chopped peppers, celery and onion saturated in a house made vinaigrette that is sweet and savory will delight your pallet.	15-20 people 7-10 people	\$75.00 \$50.00
Trays:	Description:	Feeds:	Price:
Deli Meat Tray	All natural meats, including Ham, Turkey, Salami. Butter lettuce, Roma Tomato Slices and Dill Pickle Slices.	15-20 people 4-6 people	\$135.00 \$45.00
Vegan Cookie Tray	Any Flavor : Simply Chocolate Chip, Simply Pumpkin Chocolate Chip, Simply Walnut Chocolate Chip	Up to 20 people (2 cookies per person)	\$75.00
Cookie Tray	Any Flavor : Chocolate Chip, Snicker doodle, Oatmeal, Peanut Butter, Walnut Chocolate Chip, White Chocolate Cranberry, Lemon Cookie	Up to 20 people (2 cookies per person)	\$65.00
Brownie Tray	Rich Brownie 1 square inch serving	20 people (1 brownie per person)	\$50.00
Vegan Brownie Tray	Simply a Great Brownie 1 square inch serving	20 people (1 brownie per person)	\$60.00
Muffin Tray	Any Flavor Combination: Naturally Sweetened Bran	20 people (1 muffin per	\$65.00

	Muffin, Chocolate Cream Cheese Muffin, Lemon Poppyseed Muffin, Cranberry Orange Pecan Muffin, Double Chocolate Walnut Muffin, Vegan Blueberry Muffin	person)	
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GFC supplies the food, we do not deliver, we do not serve. GFC does not supply utensils, plates or napkins. If you need utensils, plates and napkins supplied this can be done for an additional charge.

GFC Bakery is a dedicated wheat and gluten-free facility. Allergens present in the facility include eggs, dairy, soy, corn, tree nuts, peanuts, fish, and shellfish.



Natural • Delicious • Gluten Free • Carnivore • Vegetarian • Vegan friendly