

Cafe Menu



Wright's Gourmet House

CAFE ♦ DELI ♦ CATERER

From Our Family To Yours Since 1963

Renovated at last!

After years of planning and a couple of years of actual construction, we finished our update and refresh to our entire facility in the summer of 2017. It's the fourth version of Wright's on this corner of Dale Mabry and Watrous. My grandparents started in '63, and then moved into a larger space in the same building in 1967. I moved the "front" of Wright's to the corner in 1988. Now, we can say "yes" to much more than before and have rooms for events such as banquets, business meetings, and parties. Please inquire about how we can help

Gourmet Sandwiches and Salads

Fresh ingredients. Hearty servings. Some prepared traditionally. Some found nowhere else. All made with our signature touch. We make our own peach chutney for our unique Golden Gate Sandwich. We roast the turkeys daily for our Turkey and Pecan Salad, available as a sandwich or salad plate. We even make the spread served on most of our sandwiches — we call it Pete Wright's Mustard Sauce.

Pete Wright spent many hours in the kitchen back in the Spring of '63, and he finally concocted our own Mustard Sauce, a tasty blend of mustard and mayonnaise, with herbs and spices. We believe you'll enjoy it enough to take some home with you.

During WWII, tin was in short supply, thus bakers would use any tin container to bake bread. Often, soup, coffee and even large food service cans were used. In that tradition, our large round loaves of bread are baked in #10 cans and are called "Bucket Bread."

We take enormous pride in the fine cuts of meat we offer. For instance, we believe our top round of beef is second to none. Our butcher carefully trims each round, and we season and roast it ourselves. In the process, we yield about one pound of tender, succulent beef from every two that we buy.

Yummy Desserts

You haven't lived 'til you've treated yourself to one of our extravagant desserts. All are available whole or by the slice so you don't have to wait until your birthday! Our sweets are so good, people give them as gifts.

Thanks for joining us!

1200 S. Dale Mabry • Tampa, Florida 33629

813.253.3838 Fax 813.251.0143

www.wrightsgourmet.com

Open Monday — Saturday

Quantity pricing available

Didn't find what you're looking for? Check our Bakery, Catering and Deli menu for more selections.

Cupcakes

We can't bake 'em fast enough!

Alpine, Carrot, Coconut, Hummingbird, Chocolate, Red Velvet, Peanut Butter Chocolate, Hawaiian Princess® **\$3.25**

Sweet Treats

Cream Cheese Brownies **\$2.50**

Our dark chocolate brownie swirled with cream cheese and topped with pecans.

Coconut Cream Pie **\$5.25**

Coconut filling and whipped cream, sprinkled with coconut.

Pecan Pie **\$5.25**

Old-fashioned pecan with Karo® syrup and a dash of vanilla.

Banana Nut Bread **\$2.50**

Moist and rich with bananas and nuts. Great for breakfast.

Seventh Wonder Bars® **\$2.50**

Layers of chocolate, butterscotch, pecans, coconut, dark brown sugar and condensed milk on a handmade graham cracker crumb crust.

Pumpkin Pie **\$5.25**

The traditional pumpkin with our hand-rolled crust. Available in November & December only.

**Pumpkin Raisin Nut
Gingerbread** **\$2.50**

The ginger makes the difference. Available in November & December only.

Cookies

All cookies are made from scratch and baked fresh every day!

**Chocolate Chip and Pecan, Sugar, Oatmeal Raisin
or White Chocolate Chunk Chocolate** **\$2.50**

Children's Sandwiches

Peanut Butter & Jam **\$4.00**

Creamy peanut butter and strawberry jam on buttercrust white.

Kid's Grilled Cheese **\$5.00**

A junior-sized portion of New York cheddar on buttercrust white, grilled golden brown.

Scrumptious Cake Slices

You haven't lived 'til you treat yourself with a Wright's dessert — all baked in our kitchen. Whole cakes and pies are also available!

Alpine Cake \$5.50

Yellow cake with chocolate frosting and white chocolate shavings on top.

Chocolate Cake \$5.50

Rich chocolate layers frosted with chocolate icing and topped with chocolate chips.

Hawaiian Princess Cake® \$5.50

Our delicious coconut cake with a wickedly rich filling of coconut and pineapple, covered with a cream cheese frosting.

Coconut Cake \$5.50

Lightly accented with coconut extract and smothered with creamy coconut filling and frosting.

Lemon Cake \$3.75

A light and refreshing bundt cake for those who love lemon.

Red Velvet Cake \$5.50

Chocolate cake in a jazzy red shade, frosted with a fluffy cream cheese and almond icing, and dressed up with toasted almonds.

Carrot Cake \$5.50

Lots of spices, coconut, pecans and, of course, carrots, make this cake a favorite with its cream cheese frosting.

Hummingbird Cake \$5.50

Our rich banana layer cake, chock full of pineapple and nuts and covered with our cream cheese frosting.

Peanut Butter Chocolate \$5.50

Peanut butter frosting on our Chocolate Cake.

Peppermint Chocolate \$5.50

Peppermint frosting swirls around our dark chocolate cake. Our most popular holiday cake! Available in November and December only.

Rum Cake \$3.75

A very popular cake glazed with rum and chock full of pecans.

Beverages

	Sm.	Med.	Lg.
Sodas	\$2.25	\$2.50	\$2.75
Coca-Cola Classic, Diet Coke, Sprite.			

Iced Teas	\$2.25	\$2.50	\$2.75
Orange Spice, Sweet, Raspberry, Mango, Black.			

Coffee	\$2.00
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Gourmet Sodas	\$1.75 to \$3.00
Please see our display case for our current selection.	

Sandwiches

Beef Martini® \$10.50

Rare roast beef, mushrooms marinated in white wine and crisp bacon slices with our own garlic and herb spread on buttercrust white bread. In 1976 my grandmother and my sister, Mindy, created this delicious sandwich. Widely imitated, our Beef Martini could never be duplicated!

Turkey Martini® \$9.50

Same sandwich with turkey breast in place of the roast beef.

Roast Beef \$9.50

Tender, choice top round of beef that we season and roast in our own ovens, sliced thin, stacked high on pumpernickel with our mustard sauce.

Reuben (Grilled) \$11.75

Thin slices of well-marbled corned beef, German sauerkraut (packed in white wine) and Jarlsberg cheese on pumpernickel with our mustard sauce. *Please allow 15 minutes.*

Hot Corned Beef \$11.00

Very well-marbled. Served on rye with our mustard sauce. *Please allow 10 minutes.*

Hot Pastrami \$10.00

Served with our mustard sauce on pumpernickel. *Please allow 10 minutes.*

New Yorker (Grilled) \$10.25

Corned Beef, Pastrami, Genoa salami, Provolone, and red onions on Rye with Pete's Mustard Sauce. *Please allow 15 minutes.*

Breads We offer pumpernickel, rye, whole wheat, and butter-crust white bucket bread as well as Cuban bread, onion rolls, and wraps.

Spreads Cover your bread with Pete's Mustard Sauce, Dijon mustard, plain mustard, mayonnaise, Garlic & Herb Butter, 1000 Island, margarine or ketchup.

Turkey Breast \$8.50

Fresh turkey breast served on pumpernickel with mayonnaise and lettuce. Our most popular by far!

Club \$10.25

This double-decker is stacked with turkey breast, ham, crisp bacon, Jarlsberg cheese and lettuce and tomato with our mustard sauce and mayonnaise on pumpernickel.

Turkey Club \$10.25

Turkey in place of ham on our traditional club.

Monte Cristo (Grilled) \$10.25

Our unique version is a double-decker served grilled on pumpernickel bread with ham, Genoa salami, turkey breast, German dill pickle slices and Jarlsberg cheese with our mustard sauce. *Please allow 15 minutes.*

Paris (Grilled) \$10.00

Turkey breast, brie and fresh apple slices on our buttercrust white with Pete Wright's Mustard Sauce. *Please allow 15 minutes.*

California Reuben (Grilled) \$9.50

Turkey breast, cole slaw, Jarlsberg cheese, 1000 Island dressing on Rye. *Please allow 15 minutes.*

Turkey Reuben (Grilled) \$9.50

Turkey, German Sauerkraut (packed in white wine), and Jarlsberg cheese on pumpernickel with our mustard sauce. *Please allow 15 minutes.*

Toppings Top off your sandwich with green leaf lettuce, ripe red tomatoes, German dill pickles, red onions, bacon (\$1.25), mushrooms, peach chutney, Jarlsberg, provolone, havarti, New York Cheddar, Brie (\$1.00), pepperoncini, olives, green peppers, sauerkraut, avocado (\$1.00) or just about anything else you imagine.

Sandwiches

Turkey & Pecan Salad \$7.50

Our most popular salad served on pumpernickel with mayonnaise.

Cuban \$9.50

Our own seasoned and roasted pork with ham, Genoa salami, turkey breast, pickles and Jarlsberg cheese with mustard served on fresh Cuban bread. A 6-time winner of the *Tampa Tribune's* All-Tampa Cuban Sandwich Contest. *Pressed upon request. Please allow 15 minutes.*

Texan \$11.50

Double-decker Roast Beef sandwich with bacon slices, New York cheddar, red onions, lettuce and tomatoes on Pumpernickel with Pete's Mustard Sauce.

BLT \$10.75

Buttercrust white bread with crisp, lean bacon, red, juicy tomato slices and lettuce with mayonnaise.

Ham and Cheese \$8.50

Mounds of ham on pumpernickel with mustard sauce. Served with Jarlsberg cheese. This is no ordinary Ham and Cheese.

Roast Pork \$8.75

Pork, hand-rubbed with spices and herbs, Green Leaf lettuce, Pete's Mustard Sauce on pumpernickel.

Salami and Cheese \$8.00

Sliced thin, add a robust slice of provolone, cover the Rye with Pete's Mustard Sauce.

Golden Gate® \$9.75

Roast pork, crisp bacon, Jarlsberg cheese, German dill pickle slices, lettuce, our homemade mustard sauce, and topped with our own peach chutney – now a single decker on pumpernickel bread. Another of Grandmother's creations and our best kept secret.

Bahama Baby (Grilled) \$10.00

Lots of roast pork, ham, thin slices of cucumber, crisp, lean bacon and Jarlsberg cheese with mustard sauce on an onion roll (please note this bread change). *Please allow 15 minutes.*

Veggie Sandwich \$9.25

Jarlsberg cheese with slices of crunchy fresh cucumber, German dill pickle, vine ripe tomatoes, red onion and green leaf lettuce with mustard sauce.

Tuna \$7.50

White and light tuna filled with sweet pickles, sweet red pepper, celery and hard-cooked eggs. Served on pumpernickel with mayonnaise.

Grilled Cheese and Tomato \$10.25

Nearly ½ pound of imported Jarlsberg cheese and delicious tomatoes on buttercrust white, grilled. *Please allow 15 minutes.*

Classic Grilled Cheese \$9.00

New York cheddar on buttercrust white bread. *Please allow 15 minutes.*

Egg and Cheese \$8.00

Chopped Jarlsberg with hard-cooked eggs, sweet red pepper and sweet pickles. Served on pumpernickel with mayonnaise.

Lunch Boxes Create your own with the sandwich of your choice. Most guests round it out with a deli salad, dessert and chips. We include a fork, napkin and mint. *Priced according to your selections.*



Gourmet Salads

Fresh garden greens and homemade dressings make these salads a pleasure year-round. With your choice of Cilantro Vinaigrette, Balsamic Vinaigrette, Bleu, Greek, Ranch, or Thousand Island dressing. Two servings (½ cup each) of dressing per salad, additional \$1.25 each. Chopped salads, add \$1.00

Chef Salad \$10.50

Ham, turkey breast, pastrami, Genoa salami, Jarlsberg cheese, grape tomatoes, egg wedges, Spanish & Kalamata olives, cucumbers, radishes, red peppers and red onions cover a mound of mixed greens. Parmesan cheese sprinkled on top.

Arugula Salad \$9.00

Fresh Arugula, chopped bacon, bleu cheese crumbles, toasted almonds, diced hard-cooked egg, beets, and shredded Red Cabbage. Served with our Cilantro Vinaigrette on the side.

Turkey Chef Salad \$10.50

Same as our Chef Salad, with turkey in place of ham, pastrami and Genoa Salami.

Greek Salad \$9.00

Fresh feta cheese, Kalamata olives cucumber slices, pepperoncini, green onions, red ripe tomatoes, beets, green peppers, radishes and Greek Potato Salad over Iceberg lettuce, sprinkled with oregano and garnished with a large shrimp. Anchovies served upon request. Greek dressing served on the side.

Turkey & Pecan Salad Plate \$8.25

Scoops of our Turkey and Pecan Salad, Pesto Pasta Salad and Fresh Fruit Salad on a bed of green leaf lettuce with tomato wedges, hard-cooked egg, queen-stuffed & ripe olives, and carrot & celery sticks. *No substitutions.*

Garden Salad \$6.00

Mixed greens covered with grape tomatoes, Spanish and Kalamata olives, cucumbers, carrots, red peppers, yellow squash, radishes, red onions and croutons.

Tuna Salad Plate \$8.25

Our Tuna salad on a bed of green leaf lettuce with Veggie Pasta and Fresh Fruit Salad. Garnished with tomato wedges, hard-cooked egg, queen-stuffed & ripe olives, and carrot & celery sticks. *No substitutions.*

Quiche

Custom Salad Plate

Your choice of salads on a bed of green leaf lettuce. Garnished with tomato wedges, hard-cooked egg, queen-stuffed & ripe olives, and carrot & celery sticks. Cost is based upon salads selected, plus \$3 custom salad plate charge.

Quiche Lorraine \$5.25/slice

Traditional bacon, onion and Jarlsberg Cheese.

Quiche Florentine \$5.25/slice

Spinach and Jarlsberg Cheese.

Deli Salads

Serves	Scoop	Cup	Pint
	1	1-2	3-6

Fresh Fruit \$2.00 \$3.50 \$6.25

Only the prettiest, freshest fruit from the market cut into bite-sized chunks.

Dill Potato \$1.50 \$2.50 \$4.25

Fresh dill and new potatoes with sour cream and mayonnaise.

Broccoli & Peanut Salad

\$1.75 \$3.25 \$6.00

Fresh broccoli florets, salted peanuts, red onion rings in a sweet mayonnaise dressing.

Couscous \$2.00 \$3.50 \$6.25

Couscous with dried cranberries, raisins, green & red onions, green & red peppers, a bit of parsley, joined with a simple dressing of oil, garlic, fresh lemon juice, & a pinch of sugar. Our Couscous Salad is a nice alternative to our traditional deli salads with mayonnaise.

Pesto Pasta \$2.00 \$3.50 \$6.25

Rotini noodles, pesto sauce, fresh snow peas, artichoke hearts, zucchini and fresh red pepper slices.

Veggie Pasta

\$2.00 \$3.50 \$6.25

Feta cheese, English peas, yellow and zucchini squash slices, tomato wedges, green and red pepper strips, green onion, Spanish onion and celery accompany shell noodles and our Ranch-and-Herb dressing.

Our special recipes and fresh ingredients make our deli salads quite popular!

Serves	Scoop	Cup	Pint
	1	1-2	3-6

Shrimp Pasta \$2.25 \$4.00 \$7.25

Whole shrimp, spinach, egg & tomato noodles, slices of red and green pepper and celery seasoned with a mayonnaise dressing.

Home-style Potato Salad

\$1.50 \$2.50 \$4.25

Potatoes, hard-cooked eggs and sweet pickles.

Greek Potato \$1.50 \$2.50 \$4.25

Potato salad mixed with mayonnaise, Red Wine Vinegar, Italian Virgin Olive Oil, Spanish onion and chopped green onion tops.

Cole Slaw \$1.50 \$2.50 \$4.25

Rich and creamy

Turkey & Pecan \$2.25 \$4.00 \$7.25

Every day we season and roast turkeys and then hand mix the plump, delicious turkey with pecans, hard-cooked eggs, capers, sweet pickles, celery and spices.

Tuna Salad \$2.25 \$4.00 \$7.25

White and light tuna filled with sweet pickles, sweet red pepper, celery and hard-cooked eggs.

Egg & Cheese \$2.25 \$4.00 \$7.25

Chopped Jarlsberg with hard-cooked eggs, sweet red pepper, and sweet pickles.

Soups

All soups are made from scratch. Our selection changes daily. Please ask our staff for today's choices.

Cup \$3.00 **Bowl** \$5.00



From Our Family To Yours Since 1963

1200 S. Dale Mabry
Tampa, Florida 33629



November 2017 — Prices Subject to Change

Breakfast Sandwiches

Available any time.

Ranch Hen

\$8.00

New York cheddar and scrambled eggs on white toast.

Western Scramble

\$8.50

Ham, New York cheddar cheese, green peppers, tomatoes, onions and scrambled eggs on whole wheat toast.

Early Riser

\$8.50

Bacon, New York cheddar cheese & scrambled eggs on Cuban toast.

Scarecrow

\$8.00

Jarlsberg cheese, fresh mushrooms, green peppers, tomatoes, onions and scrambled eggs on whole wheat toast.

Barnyard

\$8.75

Ham, Jarlsberg cheese and scrambled eggs on whole wheat.