

Gourmet Galley
CATERING

AT

WADSWORTH MANSION
at Long Hill



Spring Buffet or Family Style

BUTLERED BEVERAGES

ICED LIMONCELLO SPRITZERS, LAVENDER SPRIG
BLACKBERRY INFUSED SPARKLING WATER

PLACED HORS D'OEUVRES

A CRISPY LATKE BAR
(Chef attended action station)

TRADITIONAL LATKES, YUKON GOLD AND SCALLION LATKES, SWEET POTATO LATKES
Sour Cream, Caviar (American Paddlefish Roe), Pickled Beet Slaw, Caramelized Cinnamon Apples
Smoked Salmon, Dill Crème Fraiche, Snipped Chives, Diced Red Onion and Capers

PASSED HORS D'OEUVRES

CUCUMBER AND GORGONZOLA STUFFED CHERRY TOMATOES

GRILLED LAMB LOIN
Tomato Mint Relish, Garlic Rubbed Pita Crisp

SEARED STONINGTON SEA SCALLOPS
Lemon Emulsion

CORN FRITTERS with Chorizo Butter
Local Honey Drizzle

SERVED FIRST COURSE

RUBY GRAPEFRUIT, AVOCADO AND WATERCRESS SALAD
Classic Red Wine Vinaigrette

TWO DOGS ARTISAN BREADS
Oat and Barley, Rustic Italian, Crusty Baguette, and Rosemary Sourdough
Whipped Salted Butter

BUFFET OR FAMILY STYLE DINNER

POACHED ARCTIC CHAR
Basil Tarragon Beurre Blanc

GOURMET GALLEY GARDEN'S THYME ROASTED CHICKEN
Local Honey and Tart Lemon Glaze

STUFFED FLANK STEAK
Spinach and Wild Mushrooms, Balsamic Glaze

SPRING VEGETABLE PAELLA
Garden Peas, Artichoke Hearts, Fiddle Heads, White Beans

GRILLED ASPARAGUS
Toasted Pignoli Nuts, Citrus Zest

DESSERT

INDIVIDUAL MERINGUES, GINGERED LEMON CURD
Crystalized Lemon Zest, Fresh Raspberries

Summer Plated

BUTLERED BEVERAGES

WATERMELON AGUA FRESCA MIMOSAS
ICED PINK LEMONADE, STRAWBERRIES AND MINT

PLACED HORS D'OEUVRES

GARDEN TOMATO BAR

(A Beautiful Display of Heirloom Tomatoes; Uniformed Chef Prepares to Order)

{PLEASE SELECT THREE}

Caprese Salad with Fresh Mozzarella, Chopped Basil, First Press Olive Oil, Sea Salt
Bruschetta with Garlic and Basil
Tuscan Panzanella Salad
Gazpacho Shooters
Creamy Tomato Bisque, Gruyere Grilled Cheese Stick

PASSED HORS D'OEUVRES

WATERMELON, MINT, CUCUMBER AND GOAT CHEESE NAPOLEONS

MINI FISH TACOS

Slaw, Pacific Rim Sauce, Avocado
Paired with Margarita Shooters

CURRIED CHICKEN AND GREEN GRAPE SALAD

Granny Smith Apple Slice

PULLED PORK SLIDER

Fresh and Colorful Slaw

SALAD

WILD GREENS AND BABY SPINACH, FRESH STRAWBERRIES

Marinated Red Onion, Crumbled Maytag Cheese, Honey Poppyseed Vinaigrette

TWO DOGS ARTISAN BREADS

Oat and Barley, Rustic Italian, Crusty Baguette, and Rosemary Sourdough
Whipped Salted Butter

ENTREE

GRILLED WARM STONINGTON BOMSTER SEA SCALLOPS

Blood Orange Vinaigrette

Over SHAVED FENNEL, BABY ARUGULA, GOLDEN APPLES, ORANGE SUPREME,

WATERMELON RADISHES

Accompanied by ISRAELI COUS COUS, Gourmet Galley Garden Herbs

CUMIN AND SEA SALT DUSTED HANGER STEAKS

Just off the Grill, Served Sliced

Housemade Cilantro Pesto and Coarse Chop Wild Mushroom Salad

WARM CORN FRITTER

CRUNCHY CORN SALD WITH RED PEPPER

CITRUS GRILLED FRENCH BONED CHICKEN BREAST

GRILLED PEACH AND FRENCH BEAN SALAD

ROASTED NEW POTATOES

Rosemary, Sea Salt

DESSERT

ROASTED BLUEBERRY TART

Mascarpone, Goat Cheese

Fall Plated

BUTLERED BEVERAGES

SECKEL PEAR AND GINGER BELLINI
SPARKLING PEAR CIDER, CANDIED GINGER

PLACED HORS D'OEUVRES

OYSTER BAR

Natives on the ½ Shell

NOANK NECTARS, Stonington / MATUNUCK, Rhode Island / PLUM ISLAND, Watch Hill
Housemade Hot Pepper Sauce, Classic Cocktail Sauce, Ginger Mignonette, Lemon Wedges

BLOODY MARY SHOOTERS with Citron, NATIVE OYSTERS

CRISPY FRIED OYSTERS "On The ½ Shell"

Red Pepper Remoulade

PASSED HORS D'OEUVRES

NEW ZEALAND GREEN LIP MUSSEL

Fennel Saffron Cream

BEET NAPOLEON

Goat Cheese Mousse, Crispy Beet Chip

"STEAK FRITES"

Rare Filet of Beef on a Roasted Fingerling Potato Round, Balsamic Drizzle

SWEET POTATO PIZZA

Kale and Caramelized Onions

PLATED SALAD

ARUGULA SALAD with VALENCIA ORANGE and PINK GRAPEFRUIT

Warm Pistachio Crusted Goat Cheese Medallion, Champagne Vinaigrette

TWO DOGS ARTISAN BREADS

Oat and Barley, Rustic Italian, Crusty Baguette, and Rosemary Sourdough

Whipped Salted Butter

ENTREE

DOUBLE CUT LAMB CHOPS

Rosemary and Roasted Garlic Crust, Rosemary Cassis Reduction

Haricot Vert and Heirloom Carrot Bundles, Almond Butter

White and Sweet Potato Gratin, Maple Glaze

CLEMENTINE and GINGER LACQUERED PEKIN DUCK

Crunchy Asian Pear Slaw with Marcona Almonds

Roasted Butternut Squash

Corn, Edamame and Tomato Sauté

CEDAR PLANKED SALMON FILLET

Mustard Seed Caviar & Creamy Mustard Fennel Sauce

Roasted Potatoes Anna, Thyme, Garlic and Sea Salt

Fall Vegetable Sauté, Roasted Garlic and Fried Leeks

DESSERT

PECAN, BOURBON and BUTTERSCOTCH BREAD PUDDING

Vanilla Bean Ice Cream

Fall Buffet

BUTLERED BEVERAGES

BOURBON MAPLE CIDER COCKTAIL
Warm Spiced Lyman Orchards Cider, Clove and Cinnamon

PLACED HORS D'OEUVRES

Gourmet Dog & Sausage Station

CLASSIC ALL BEEF HOTDOG

Frankfurter Roll ~ Classic Coca Cola Shooter

WIESSWURST

German Mustard, Pickled Red Cabbage, Pumpernickel Roll ~ Spaten Oktoberfest Shooter

SPICY ITALIAN SAUSAGE

Peppers and Onions, Petite Grinder Roll ~ Peroni Shooter

GRILLED KIELBASA DOG

Balsamic Onions, Horseradish Mustard, Whole Grain Roll ~ Zwiak Dark Porter

Sauerkraut, Grainy Mustard, Ketchup, Housemade Slaw, Salty Kettle Chips

PASSED HORS D'OEUVRES

FRENCH LAVENDER, RED ONION and GOAT CHEESE TARTS

NEW ENGLAND CLAM CHOWDER "on the 1/2 shell"

CRISPY BOURBON GLAZED PORK BELLY

PAN FRIED POLENTA ROUNDS

Sauté of Wild Mushrooms

BUFFET DINNER

APPLE CIDER GLAZED PORK TENDERLOIN

Clyde's Apple Cider, Mustard Apple Sauce

HERB ENCRUSTED COD

White Bean and Tomato Sauté with Applewood Smoked Bacon

SMASHED YUKON GOLD PUREE

BABY CARROTS and GREEN BEANS, WHITE TURNIPS

Caramelized Shallot Butter

BABY GREENS, GRILLED PEAR, SUNDRIED CRANBERRIES, CRUMBLed GOAT CHEESE

White Balsamic Vinaigrette

PUMPKIN QUICK BREAD, CRANBERRY OAT BREAD, CRUSTY BAGUETTE

Rosemary Butter

DESSERT

OLD FASHIONED PIE BAR

{Please select three}

PEACH

STRAWBERRY RHUBARB

STORYBOOK APPLE

BLUEBERRY PEAR

WHITE PEACH BLACKBERRY

Vanilla Ice Cream, Whipped Cream, Bourbon Vanilla Sauce