

Gourmet Galley

CATERING



THE MENU

BEVERAGE STATION

Pitchers of...
FRESH LEMONADE, TUPELO HONEY ICED TEA and WATER

LUNCHEON BUFFET

GRILLED SHRIMP AND STONINGTON SEA SCALLOP SKEWERS
Brushed with Lemon and Herbs

Served atop....
CORN and BLACK BEAN SALAD
Red Pepper, Cilantro Vinaigrette

CUMIN AND LIME MARINATED STATLER BREAST OF CHICKEN
Fresh Mango Salsa

GRILLED ASPARAGUS, ZUCCHINI, SUMMER SQUASH AND SLICED RED ONION
Seasoned with Fresh Herbs and Pink Himalayan Salt

GARDEN SALAD OF WILD GREENS
Gourmet Galley Nasturtiums, Heirloom Tomatoes, Carrot Ribbons, and Cucumbers
Mustard Seed Vinaigrette

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

HOUSE MADE DESSERTS
Chunky Cowboy Cookies
Fudgy Brownies
Tart Lemon Bars

THE BAR

SERVICE

Service constitutes the Complete Set-up and Clean-up of Reception, from the hours of 10:00 am to 1:00 pm, including:

- 1 Chef/Kitchen Event Lead 3 Hours
- 1 Lead Server 3 Hours

Any additional hours will be billed at a rate of \$38.00 per hour/per staff

WHAT WE DO

Gourmet Galley is a Full Service Caterer, handling your planning from time of contract through the day of your event. We coordinate your rentals, time line, floor plan, service and bar needs, and of course plan the perfect menu for your celebration. An Event Director or Lead Server will be the point of contact for you and your vendors the day of your event, and will oversee the catering staff, while guiding the flow of the day.

Additional coordination services are available, should you require assistance with detailed décor or additional coordination throughout your event.