

Gourmet Galley

CATERING



An Intimate Dinner Party

THE MENU

6:00 pm **GUESTS BEGIN TO ARRIVE**

COCKTAIL HOUR

PASSED HORS D'OEUVRES

CURRIED CHICKEN SALAD
On a Crisp Granny Smith Apple Slice

LAMB LOIN CRUSTED IN PISTACHIO
Pomegranate Syrup on Lavash

MARYLAND LUMP CRAB CAKE
Caper Remoulade

7:15 pm **FIRST COURSE**

WILD AND BABY GREENS
Fresh Figs, Salty Pistachios, Sliced Pear and Crumbled Feta
Cider Vinaigrette

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

PAIRED PLATE

{Guests Receive Portion of Each Entree Below}

GRILLED FILET OF BEEF
Sumac, Za'atar, & Lemon
Smoky Tomato Sauce

SEARED STONINGTON SEA SCALLOPS
Lemon Coriander Vinaigrette, Crispy Leeks and Chive Batons

AMARANTH GRAINS SAUTE
Scallions

HARICOT VERTS

8:15 pm **DESSERT**

APRICOT UPSIDE DOWN CAKE
Crispy Almond Cigarettes, Bourbon Vanilla Sauce

Coffee Service Provided by the client

THE BAR

Bar Provided and Handled By Client
Gourmet Galley Not Liable for Alcohol Service

SERVICE

Service constitutes the Complete Set-up and Clean-up of Reception, from the hours of 4:00 pm to 9:00 pm, including:

- 1 Chef/Kitchen Event Lead 5 Hours
- 1 Kitchen Staff 3 Hours
- 1 Lead Server 5 Hours
- 1 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.