

Event Menu

· for ·

Clark, Catherine - (Event # E01384)

Event held on Saturday, August 13, 2016

GUESTS BEGIN TO ARRIVE

Via Shuttles

They are Greeted With...

ICE COLD LEMONADE

Sprigs of Fresh THYME from the Gourmet Galley Garden
and

FRESH CITRUS INFUSED ICE WATER

LEMON and ORANGE Wheels
Passed by Gourmet Galley Staff...

COCKTAIL HOUR

PASSED HORS D'OEUVRES

MINI HOT LOBSTER ROLLS

Butter Basted Brioche Roll
{less bread}

WATERMELON, MINT AND FETA NAPOLEON

Balsamic Syrup

FILET OF BEEF
Red Pepper and Gorgonzola

TARRAGON CHICKEN SALAD
Red Grape on Cucumber Wafer

MARYLAND LUMP CRAB CAKE
Chipotle Remoulade

PESTO MARINATED GRILLED SHRIMP
Wrapped in Basil and Prosciutto

GUESTS TAKE THEIR SEATS

SERVED FIRST COURSE

MIXED SPRING LETTUCES
Ripe Strawberries, Crushed Pistachios and Crumbled Goat Cheese
Honey Balsamic Vinaigrette
{ 1 guest - no pistachios at table #6 ALLERGY}

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

PLATED ENTREE SELECTIONS

{Guests Make Selections via Response Card prior to Event}

GRILLED FILET MIGNON
Simple House Dry Rub (light), Balsamic Portobello "Slaw"
Red Wine Demi, Topped with Frizzled Leaks

GRILLED BOMSTER SCALLOPS
Citrus Thyme Gremolata, Lemon Beurre Blanc

Both Entrees Served with...

BUNDLED HARICOT VERTS

Gourmet Galley Garden Herbs

ROASTED TRI-COLORED FINGERLING POTATOES

Seasoned with Rosemary, First Press Olive Oil, Cracked Sea Salt

VEGETARIAN ENTREE

ROASTED VEGETABLE NAPOLEON

Herb Roasted Portabello Mushroom, Tomato, Red Pepper Summer Squash and Zucchini layered with Vegan Mozzarella Basil Infused Olive Oil, Balsamic Reduction
White Bean Quinoa Cake

KIDS MEAL

Chicken Tenders with Ketchup on the Side
Served with Macaroni and Cheese

A LITTLE LATER IN THE EVENING

FORMALITIES

Cake Cutting

Parent Dances

Bride and her Dad

Groom and his Mom

DESSERT STATION

SINGLE-TIERED CAKE TO CUT

{provided by Gourmet Galley}

Serve this too on the dessert station

Lemon Cake, Lemon Filling
White Buttercream, Simple Swiss Dot

ICE CREAM CAKE

{Provided by the Client}

This will be stored in the Hillstead Museum freezer- NOT DISPLAYED- - see Nicole
to be served on the dessert station

**** PLEASE BE SURE THE GROOM GETS A BIG PIECE ****

A BEAUTIFUL DISPLAY OF ASSORTED MINI DESSERTS

Local Strawberry and Rhubarb Mini Tarts

Key Lime Mini Tarts, **Graham Cracker Crust (important- their favorite)**

Chocolate Truffles

Assorted Cookies (**NO Macaron**)

Mini Cheesecakes, Fresh Raspberry

Freshly Brewed Regular and Decaf COFFEE and a Selection of TEAS
offered with Half and Half, Milk, Sugar and Assorted Sweeteners

BUTLERED LATE NIGHT SNACK

GOURMET PIZZA WEDGES AND FLATBREADS

Cheesy Mozzarella, Classic Pepperoni, Caprese with Tomato and Basil

MINI POTATO SKINS

Chive Sour Cream

SHOESTRING FRENCH FRIES

Served in Paper Cones

PREMIUM LIQUORS

Tito's, Tanqueray, Bacardi, Mount Gay, Captain Morgan, Jose Cuervo, Jack Daniels,
Jim Beam, Dewars, Canadian Club, Triple Sec, Sweet and Dry Vermouth

CELLAR ONE WINES

{ Available at the bar }

Gato Sauvignon Blanc, Belle Ambiance Chardonnay,
Prima Perla Prosecco,
Belle Ambiance Cabernet

BEER

{ Available at the bar }

Coors Light, Corona, Stella Artois

SOFT DRINKS

Coke, Diet, Sprite, Ginger Ale, Club and Tonic
Bottles of Still and Sparkling Water

JUICES AND MIXERS

Orange, Cranberry, Grapefruit, Pineapple, Lime and Tomato Juice
Bloody Mary, Sweet and Sour Mix, Grenadine

ICE

Provided for chilling at the bar and water glasses on the tables

BAR FRUIT / GARNISHES

Lemons, Limes, Cherries, Olives with Juice
EXTRA Lime for Corona

CELLAR ONE TOAST

Prima Perla Prosecco

CELLAR ONE TABLE SIDE WINE SERVICE

{ served with Dinner }

Belle Ambiance Chardonnay,

Belle Ambiance Cabernet