



Holiday  
2019



## Celebrate the Season

### WELCOME YOUR GUESTS WITH:

A Pomegranate Bellini or a  
Gold Rush-Bourbon, Lemon, Holmberg's Honey

#### LOCAL ARTISANAL CHEESES AND SEASONAL FRUIT

French Bread and Gourmet Crackers

#### WARM MUSHROOM, PANCETTA AND CREAM WITH THYME

Served in a Cast Iron Skillet with Toast

#### PASSED HORS D'OEUVRES

#### CHICKEN AND LEMONGRASS POTSTICKERS

Soy, Hoisin Dipping Sauce

#### ROASTED MOULARD DUCK BREAST

Blackberries, Ginger and Clementine,  
Bamboo Rice Cake

#### MARYLAND LUMP CRAB CAKE

Chipotle Remoulade

#### CRISPY POTATO PANCAKES

Pink Peppercorn Apple Sauce

### FESTIVELY DECORATED BUFFET DINNER

#### BRAISED BONELESS BEEF SHORT RIBS

Cabernet Reduction

#### HERB ROASTED CHICKEN BREAST

Caramelized Clementine, Fennel and  
Pernod Sauce, Roasted Winter Root Vegetables,  
Rosemary and Olive Oil

#### CREAMED SPINACH

Buttered Bread Crumbs  
and Parmesan

#### ARCADIA LETTUCE BLEND

Crumbled Goat Cheese, Dried Cranberries,  
Toasted Pecans, Honey Balsamic Dressing

#### TWO DOGS BAKING ARTISAN BREADS

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

### DESSERT

#### BUCHE DE NOEL

Chocolate Cake with a Maple Bourbon, Mousse Filling Finished with Chocolate Ganache

#### MERINGUE MUSHROOMS

#### MINI CHERRY UPSIDE DOWN CAKES

**3 HOUR EVENT | MINIMUM 40 GUESTS | \$59 PER PERSON**

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