



An Elegant Evening Dinner Party

WELCOME YOUR GUESTS WITH:

A glass of sparkling wine with pomegranate

WARM CAFÉ NUTS

Warm Toasted Mixed Nuts with Rosemary,
Brown Sugar, Cayenne Pepper
and Malden Sea Salt

PASSED HORS D'OEUVRES

BROILED FIGS AND PROSCIUTTO

CLASSIC CHICKEN LIVER MOUSSE

Toast Points

STEAMED VEGETABLE DUMPLINGS

Soy Hoisin Dipping Sauce

MINI BEEF WELLINGTONS

Béarnaise Sauce

FIRST COURSE

Creamy Chestnut Soup
Crème Fraiche

SECOND COURSE

MAPLE LANE FARMS BIBB AND ENDIVE AND RADICCHIO SALAD

Pink Grapefruit and Avocado,
Champagne Vinaigrette

TWO DOGS BAKING ARTISAN BREADS

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

ENTRÉE

BLACKENED RED SNAPPER AND SEARED PORK TENDERLOIN

Spicy Five Pepper Sauce, Sweet Potato Cake,
Vegetable Tagliatelle

or

CAULIFLOWER STEAK

Smoked Paprika,
Wilted Spinach, Spicy Black Beans

HOLIDAY MINI SWEETS TO ENJOY AROUND THE TABLE OR THE FIREPLACE

Gingerbread Cookies, Meringue Mushrooms, Caramel Mini Apple Tarts,
Sea Salt Chocolate Mousse Cups

**3 HOUR EVENT | PRICE ACCORDING TO NUMBER OF GUESTS
STARTS AT \$65 PER PERSON**

info@gourmet-galley.com | 860.415.9589

