



Holiday 2019

It's the most wonderful time of the year

WELCOME YOUR GUESTS WITH:

A glass of Sparkling Procecco

PASSED HORS D'OEUVRES

RED GRAPES

Rolled in Great Hill Blue Cheese and Pistachios

GRILLED BABY LAMB CHOPS

Marinated in Rosemary and Garlic

SPICED PORK BELLY

Pomegranate Sauce

MINI BEEF WELLINGTONS

Béarnaise Sauce

STONINGTON SEA SCALLOPS

Wrapped in Crisp Bacon

LOCAL ARTISANAL CHEESES AND SEASONAL FRUIT

French Bread and Crackers

ROASTED WINTER CRUDITÉS

Golden Beets, Red Beets, Carrots, Parsnips,
Turnip, Purple Potato, Cipollini Onion
Warm Indian Curry Yogurt Dipping Sauce

A LITTLE LATER...

(FORK FRIENDLY)

WHOLE ROASTED TENDERLOIN OF BEEF

Sliced and Served with Horseradish Cream
and Small Rolls

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter

SICILIAN CITRUS SALAD

Rounds of Naval, Clementine and Blood Oranges
Slivered Red Onion, Dried Cured Black Olives,
Flat Leaf Parsley First Pressed Olive Oil,
Cracked Pepper

GUANCIALE AND BRUSSELS SPROUTS

Cranberry Sour

BUCHE DE NOEL

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

MINI CHERRY UPSIDE DOWN CAKES

APPLE CARAMEL MINI TARTS

AT THE BAR

CANDY CANE

White Rum, Godiva Chocolate Liqueur, Peppermint Schnapps

SPICED CRANBERRY GIN FIZZ

Winter Spiced Cranberry Juice, Tanqueray Gin, Lemon Soda

GOLD RUSH

Bourbon, Lemon Juice and Holmberg's Honey

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

info@gourmet-galley.com | 860.415.9589

