



Holiday  
2019

## The Pine Cone Buffet

### WELCOME YOUR GUESTS WITH:

Warm Cider with Bourbon, Ginger Syrup and Freshly Squeezed Lemon  
or a Mexicali Reindeer Gold Tequila, Ginger Beer and Bitters with a Fresh Lime Wedge

### THE MENU

#### FOR COCKTAIL HOUR

Baked Brie in a Crispy Puffed Pastry with Brown Sugar and Toasted Walnuts  
Crusty Bread, Buttery Crostini, Table Crackers

#### BEET HUMMUS

Carrots and Pita Chips for Dipping

### DINNER BUFFET

#### CEDAR PLANK ROASTED FILLET OF SALMON

Maple Glaze

#### CIDER GLAZED PORK LOIN

Caramelized Onions, Chipotle Sauce

#### WILD MUSHROOM RAVIOLI

Asparagus Tips and Sliced Sundried Tomatoes, Light Pesto Cream Sauce, Shaved Parmesan

#### MASHED SWEET POTATOES

Brown Sugar Butter

#### GUANCIALE AND BRUSSEL SPROUTS

Cranberry Sour

#### FARMER'S GREENS SALAD

Grilled Seasonal Pears, Crumbled Goat Cheese and Candied Pecans, Balsamic Vinaigrette

#### TWO DOGS BAKING ARTISAN BREADS

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

#### BUCHE DE NOEL

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

**3 HOUR EVENT | MINIMUM 40 GUESTS | \$45 PER PERSON**

[info@gourmet-galley.com](mailto:info@gourmet-galley.com) | 860.415.9589