



# Gourmet Galley

CATERING  
CELEBRATING 20 YEARS

## Thanksgiving

Pick Up & Delivery Menu 2020

[Click Here to Order!](#)

- Pick Up & Delivery on Wednesday November 25th -
- Order by Friday, November 20th, 5:00pm - Minimum Order \$75 -
- \$35 Delivery fee on orders over \$150 from 3pm-6pm -
- Pick Up at Gourmet Galley 3pm-6pm -
- Pick Up at Florence Griswold Museum 3pm-6pm (\$20 surcharge) -

### Hors D'oeuvres

- Shrimp Cocktail \$25/doz
- Spinach & Feta Triangles \$22/doz
- Wild Mushrooms in Puff Pastry Cups \$22/doz
- Sausage Stuffed Mushrooms \$20/doz
- Miniature Maryland Style Crab Cakes \$25/doz
- Sea Scallops wrapped in Applewood Bacon \$25/doz
- Artichoke Fritters with Aioli Dipping Sauce \$20/doz
- Miniature Hot Dogs wrapped in Pastry \$22/doz
- Brie and Raspberry Filo Stars \$20/doz
- Broiled Figs and Prosciutto \$22/doz
- Local Artisanal Cheeses, Seasonal Fruit,  
French Bread, and Crackers \$24/serves 6
- Butternut and Apple Bisque \$10 per quart

### The Star

Farm Turkeys from Miller Farms,  
Fourth Generation Family Farm, Avon, CT.  
Expertly brined, seasoned, and cooked perfectly!

Small, serves 12 \$90

Large, serves 18 \$125

or

Sliced Roast Turkey Breast, serves 4 \$28

all served with Pan Gravy

*all orders include heating instructions*

### Accompaniments

each serves 8

- Apple and Walnut Stuffing \$18
- Classic Oyster Stuffing \$25
- Sausage and Sage Stuffing \$20
- Buttermilk Whipped Potatoes \$14
- Roasted Sweet Potatoes, with Brown Sugar,  
Maple Glaze, Toasted Pecans \$16
- Baked Honeynut Squash, All Spice, Coriander \$16
- Roasted Parsnips and Organic Tri-Colored Carrots \$16
- Spinach Salad, Blueberries, Pumpkin Seeds, Goat Cheese,  
Cranberry Vinaigrette \$18

- Whipped Turnip, Black Truffle \$17
- Haricot Verts, Buerre Noir, Slivered Toasted Almonds \$22
- Guanciale and Brussels Sprouts, Cranberry Sour \$16
- Creamed Pearl Onions \$10
- Whole Cranberry Sauce, Star Anise, Orange Zest \$9
- Parker House Rolls \$16/doz
- Individual Baguettes brushed with Butter, Sea Salt \$12/8pc
- Additional Gravy \$10 per quart



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@gourmetgalleycatering

# Thanksgiving

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## Desserts

Pumpkin Pie

Southern Pecan Pie

Apple Pie

Pumpkin Chai Cheesecake

Flourless Chocolate Torte (GF)

\$22 each

Pumpkin Loaf

Apple Cranberry Loaf

\$12 each

## Wine Pairings

Martin Ray Pinot Noir \$30

Shanon Ridge Wrangler Red

High Elevation, California \$20

North by Northwest Riesling, Oregon \$19

Montinore Estate Borealis, Oregon \$20

Commanderie de la Bargemon Rosé \$24

Gerard Bertrand Crémant de Limoux \$25

Brut Cuvee Thomas Jefferson \$25

## Additions

DIY Turkey Stock Kit \$15

Morning After Bites:

Apple Coffee Cake \$18

Autumn Strata \$15

Fresh Fruit Salad \$15

Serves 8

## Thanksgiving Packages

Dinner for 8, \$165

Turkey, Small

Sausage and Sage Stuffing, Gravy,

Butternut and Apple Bisque,

Roasted Sweet Potatoes, Brown Sugar, Maple Glaze, Toasted Pecans

Whole Cranberry Sauce with Star Anise, Orange Zest,

Pumpkin Pie

Dinner for 2, \$50

Sliced Roast Turkey Breast,

Sausage and Sage Stuffing, Gravy,

Butternut and Apple Bisque,

Roasted Sweet Potatoes, Brown Sugar, Maple Glaze, Toasted Pecans

Whole Cranberry Sauce with Star Anise, Orange Zest,

5" Apple Pie

*No substitutions*

