

Gourmet Galley

CATERING



Spring Bridal Shower

THE MENU

BEVERAGE STATION

CHILLED WHITE WINE AND PELLEGRINO
CARAFES OF FRESH LEMONADE

LUNCHEON BUFFET

SPEARS OF ENDIVE with CREAMY SHRIMP and DILL SALAD

INDIVIDUAL CARAMELIZED ONION AND FONTINA FRITTATA
Displayed nicely with greens for garnish.

AN ASSORTMENT OF TEA SANDWICHES

{please select 3}

Smoked Scotch Style Salmon on Pumpernickel with Shaved Pickled Fennel and Dill Cream
James Beard's Sweet Onion Sandwich
Black Forest Ham, Brie, Mustard, Apricot Butter on Whole Wheat
Granny Smith Apple, Whipped Cream Cheese and Crushed Candied Pecans on Marble Rye
Cranberry Chutney Chicken Salad on White
Brie and Pear
Watercress and Cream Cheese
Cucumber with Fresh Basil Mayo
Classic Egg Salad

TORTELLINI with SPRING PEAS and GREEN ONION
Fresh Parsley, Olive Oil, Red Wine Vinegar, Sea Salt and Cracked Black Pepper

SHAVED ASPARAGUS and PARMESAN SALAD

MIXED SPRING LETTUCES

Ripe Strawberries, Crushed Pistachios and Crumbled Goat Cheese
Honey Balsamic Vinaigrette

2:00 pm **DESSERT**

BITE SIZE LEMON CURD TARTS

Fresh Berry Garnish

HAZELNUT WEDDING COOKIES

A COLORFUL ASSORTMENT OF FRENCH MACARONS

COFFEE STATION

Freshly Brewed Regular and Decaf COFFEE and a Selection of TEAS
offered with Half and Half, Milk, Sugar and Assorted Sweeteners *Send to-go cups with lids*