Holiday 2017

Corporate Cocktail Party

As Guests Arrive Servers greet them with a Festive Cocktail*

Cranberry Gin Fizz

Piney Tanqueray Gin, Winter Spiced Cranberry Juice, Lemon Soda

Servers Pass

Barbeque Shrimp on Parmesan Grits Toasts

Puff Pastry Cups with Camembert

Caramelized Pears and Toasted Walnuts

Rare Filet on Buttery Crostini

Balsamic Onions, Horseradish Cream

Spiced Pork Belly

Pomegranate Sauce

Festive Decorated Platters

Roasted Winter Crudités

Golden Beets, Red Beets, Carrots, Parsnips, Turnip, Purple Potato, Cipollini Onion

Black Garlic and Rosemary Dip

Cast Iron Pot steaming with

Butternut Squash Bisque

Antipasto Skewers

Long bamboo skewers of Cheese Tortellini, Pepperoncini,
Hard Salami, Roasted Red Peppers, Marinated Fresh Mozzarella Balls,
Artichoke Hearts, Green Olive, Roasted Tomatoes

Platter of Whole Roasted Pork Tenderloin, rolled in Pink Peppercorns

Served Sliced with Cranberry Walnut Bread and Soft Potato Rolls
Cranberry Mayonnaise

Platter of Holiday Sweets

Gingerbread Cookies, Marshmallow Pops with Red and Green Sprinkles,
Candy Cane Whoopie Pies

Minimum 25 guests

Menu $39 per person

Service Staff determined by number of guests
*Not included in menu price.

Gourmet Galley CATERING

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