



A Simple & Casual Buffet

GUESTS ARE GREETED BY SERVERS 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

CIDER GLAZE PORK LOIN

Caramelized Onions, Chipotle Sauce

CEDAR PLANK ROASTED FILLET OF SALMON

Maple Glazed

WILD MUSHROOM RAVIOLI

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

MASHED SWEET POTATOES

GUANCIALE AND BRUSSELS 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

Minimum **25 GUESTS**

Menu **\$44 PER PERSON**

Service Staff additional and determined by number of guests

*Bar and Drinks not included in menu price.



Gourmet Galley
CATERING

gourmet-galley.com