

Gourmet To Go Catering

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Fall Wedding Menu

Stationary Buffet

Hudson Valley Cheese Display w/ Fresh Fruit & Assorted Crackers

Fresh Seasonal vegetable Crudités basket w/ Roasted garlic Hummus

Charcuteri Board Consisting of Sauccisons, Pheasant Sausage,
Country Pate, Smoked & Pastrami Salmon, and Smoked Trout
Rillettes served w/ Cornichon, Rustic Breads, Assorted Mustards and
Mixed Medley of Olives

Hors D' Oeuvres Passed Butler Style

Soup Shots of Fall Butternut Squash w/ Spiced Pecan

Potato Latkes w/ Red Onion, Apple Conserve

Petit Filet Canapé' w/ Horseradish Cream

Roasted Tomato on Baguette w/ Parmesan Curl

First Course Plated Salad

Local Heirloom Tomato Salad
Caprese Salad w/ Buffalo Mozzarella, Basil Oil & Aged Balsamic

Dinner Buffet

Chef Carved Porcini Crusted Filet Mignon w/ Apple Horseradish
Cream & Grain Mustard Sauce

Wild Salmon Roulade Consisting of Boursin Cheese, Fresh Herbs &
Citrus Zest Served with Mediterranean Beluga Lentils

Grilled Seasonal Vegetable Display w/ Aged Balsamic Reduction

Butternut Squash Ravioli w/ Roasted Apple & Sage Cream Sauce

Eli's Artisan Dinner Rolls w/ Butter Rosettes

Dessert

Individual Rustic Apple Tarts w/ Fresh Berries

Wedding

Rustic Tart Consisting of Apples, Cranberries & Walnuts

Coffee and Tea Service