

Gourmet To Go Catering

3267 Franklin Ave, Millbrook, NY 12545
845-677-5400 | info@gourmettogony.com

Fall Wedding Menu

Welcome Station

Prosecco Iced Tea, & Apple Cider

Cocktail Reception

Stationary Displays

Hudson Valley Apple Tasting with Dips & Local Honey

Seasonal Vegetable Crudité Display Featuring Pesto Ranch Dip

Imported & Local Cheese Display Featuring
Fresh Grapes, Dried Fruit & Assorted Table Crackers

Grilled Pita Points & Sliced Artesian Breads Accompanied With
Roasted Pepper- Sundried Tomato, Roasted Garlic Hummus &
Lemon Artichoke Parmesan Dips

Hors D' Oeuvres – Passed Butler Style

Tequila Lime Shrimp In Tortilla Cups w/ Avocado Crème

Petit Filet of Beef/w Apple Horseradish cream

Wild Mushroom & Gorgonzola in Phillo

Petite Crab Cakes with Chili Aioli

Japanese Eggplant Parmesan

Pomegranate Glazed Duck Breast on Sweet Potato Crostini

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Dinner Reception

Plated Salad Course

Baked Brie in Puff Pastry with Fig Jam, Poached Pears
Served with Mixed Field Greens, Mustard Vinaigrette

Plated Entrée Selections

Frenched Chicken Breast stuffed with
Wild Rice and Brie with Chambord Raspberry Sauce

Salmon Wellington with a Dill Hollandaise

Red Wine Braised Boneless Short Ribs over Mashed Potatoes
With Gaufrette Chip

Vegetarian Option
Butternut Ravioli in Roasted Apple Cream

All to be served with Sautéed Heriot Cot Verts
And Porcini Mushroom Scalloped Potato Soufflé's

Artesian Dinner rolls & Butter Rosettes