

Gourmet To Go Catering

3267 Franklin Ave, Millbrook, NY 12545
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Wedding Menu

Cocktail Reception Stationary Displays

International Cheese To Include: Sage Derby, Amish Cheddar, Gruyere, Lemon Herb Crust Goat Cheese, St. Andre, & Manchego. Assorted Fresh Fruit & Gourmet Crackers

Tri-Colored Tortilla Chips W/ Black Bean Dip, Hummus, Fresh Salsa, and Spinach & Artichoke Dip. Served With Variety Of Sliced Rustic Breads

Fall Crudités` Basket w/ Chipolte Ranch Dipping Sauce

Hors D' Oeuvres Passed Butler Style

Chicken, Corn & Black Bean Salad in Philo Cups

Jumbo Lump Crab Cakes W/ Chili Lime Dipping Sauce

Assorted Stuffed Mushrooms

Camembert Crisp W/ Apple Pear Conserve

Sesame Seared Tuna Served On Ginger Rice Cakes

Dinner Buffet

Mixed Field Baby Greens W/ Poached Pears, Cherry Tomatoes, Toasted Walnuts, Bowls Of Crumbled Bleu Cheese, & Shaved Pecorino Accompanied w/ Champagne Vinaigrette

Mesquite Grilled Stripped Wild Sea Bass Served W/ Classic Lemon Buerre Blanc

Medley Of Roasted Root Vegetables

Makers Mark Whiskey & Hoisen Braised Beef Short Ribs

Roasted Fingerling Potatoes & Chipollini Onion Ragout

Assorted Eli Breads W/ Butter Rosettes