

WEDDING RECEPTION DELUXE MENUS

The following menus include a selection of Hors d'oeuvres, Coffee Service, & a Deluxe Wedding Cake

"Sit-down" Served Duet Menu

- PASSED HORS D'OEUVRES -

(choice of four)

Shrimp Shooters

individual jumbo shrimp with cocktail sauce & a lemon twist, served in a shot glass

Potato Cakes with Smoked Salmon & Wasabi Cream

Cocktail Corncakes with Mango Salsa

Basil & Mozzarella Pizzette

Smoked Salmon Wrapped Asparagus

Lamb in Pita Triangles

lamb cooked with rosemary, then grilled with pita, & sliced in triangles, delicious!

Balsamic Glazed Figs in a Blanket

Crab Cakes with Danish Remoulade

- HORS D'OEUVRES DISPLAY -

GG's Original Mashed Potato Martini Bar

yukon gold mashed potatoes served in real martini glasses

guests may choose any of the following toppings:

Shrimp & Dill

Velvety Mushroom Sauce

Chicken Curry

Menu 1

Endive Salad with Toasted Pine Nuts,
Shaved Parmesan & Lemon Vinaigrette
served with pesto crostini garnish

Filet Mignon Adobo

petite filet with a charred crust of oregano, garlic, peppercorn, &
ginger accompanied by a ragout of red beans, tomatoes, butternut
squash, & fresh lime

Yucatan Chicken with Papaya Tomatillo Salsa

Sweet Potato Tamale with Pecan Butter

Menu 2

Heirloom Tomato Salad with Asiago & Toasted Pine Nuts
tossed in red wine vinaigrette, served with rolls & butter

Salmon Piccata

with lemon-wine sauce, capers & fresh basil

Filet Mignon

with caramelized onion & stilton sauce

Potato & Vegetable Ragout

yukon gold potatoes, asparagus, green beans, & shallots

- LATE NIGHT SNACK STATION -

"Sweet & Savory"

Marinated Chicken Kebabs with Cilantro Pesto

Cheesecake Lollipops

dipped in white & milk chocolate, garnished with a maraschino cherry

Apple Pecan Wontons with Caramel Sauce

Raspberry & Brie Panini with Almonds

- DELUXE WEDDING CAKE -

made to order for Menu 1, 2, & 3

See Alternate Menu Selection Page for More Choices

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Buffet Served Menu

- PASSED HORS D'OEUVRES -

(choice of four)

Basil Marinated Shrimp

the best quality large shrimp, marinated, finished at the site

Shrimp, Pesto & Goat Cheese Flatbread

Hazelnut, Honey & Gorgonzola Crostini

Beef Sates with Southeast Asian Dipping Sauce

Twice Baked Truffle Potatoes with Pancetta & Asiago

Bruschettas with Roasted Red Peppers, Mozzarella & Fresh Basil

Puff Pasty Purses

baked with brie, prosciutto & sun-dried tomatoes

Grilled Lamb Filet with Rustic Mustard Dipping Sauce

- HORS D'OEUVRES DISPLAY -

Martini Melange

a trio of salads served in a real martini glass with tortilla garnish

Shrimp & Lime Ceviche

Insalata di Capri

fresh mozzarella, italian salami, artichokes, tomatoes, & basil

Tequila Corn Salad

- BUFFET DINNER -

Vermouth Chicken with Shitakes

served with a delicious asian inspired orange vermouth sauce

Filet Mignon, Carved to order

with caramelized onion & stilton sauce

New Seafood Pasta

farfalle pasta tossed in herbed olive oil with oregon bay shrimp, kalamata & queen seville olives

& provolone cheese, served chilled

Israeli Couscous with Tomatoes & Basil

Roasted Potato & Vegetable Salad

Tossed with basil balsamic vinaigrette

Gourmet Pear & Stilton Salad

spring greens tossed with Bartlett pears, English stilton & caramelized walnuts

Fresh Fruit Display

an elegant array of fresh fruit with an abundance of berries, fresh greenery, edible flowers

Cascade of Bread & Rolls, Butter

whole breads, rosemary rolls, & european baguettes uniquely displayed

- PASSED LATE NIGHT SNACKS -

Cuban Bolitos with Slow Roasted Pork & Chipotle Mayonnaise

Pizza Francoise with Tomatoes & Cheese

Caramelized Onion & Smoked Gouda Quesadillas

- DELUXE WEDDING CAKE -

made to order

See Alternate Menu Selection Page for More Choices

ALTERNATIVE DELUXE MENU SELECTIONS

HORS D'OEUVRES DISPLAY

Fruit & Cheese Hors d'oeuvres Display

- *Fresh Fruit Display – an elegant array of fresh fruit with an abundance of berries, fresh greenery, edible flowers
- *European Cheese Tray – dilled havarti, english stilton, brie, herbed chevre & marinated mozzarella, served with gourmet crackers

Shortplate Sampler

Asian inspired hors d'oeuvres are individually designed on square short plates. As the latest trend in catering, the presentation is fabulous!

- *Thai Coconut Chicken Skewers
- *Cocktail Corncakes with Mango Salsa
- *Pan Seared Scallops – with our delicious blood orange sauce & garnished with a dendrobium orchid
- Crispy Wonton Chips

Tuscany Hors d'oeuvres Table

- *Mediterranean Antipasto Display – artichokes, red & yellow bell peppers, eggplant, zucchini, marinated in imported olive oil, slow roasted fresh mozzarella, provolone, baby tomatoes, spicy Sicilian & Greek olives
- *Italian Baguettes & Gorgonzola Dip

LATE NIGHT SNACK STATIONS

Junk Food Goes Gourmet

- *Mini Fresh Baked Pizzas topped with Spicy Sausage & Mushroom and Kalamata Olives, Basil, & Feta
- *Petite Buffalo Burgers with Lime Chipotle Mayonnaise

Quesadillas Grilled Live

- *Tres Quesos with Roasted Red Peppers
- *Roasted Chicken & Artichokes
- *Smoked Gouda & Caramelized Onions

Chinese Take Out

served in mini Chinese to-go boxes with chopsticks & soy sauce packets

- *Mongolian Chicken, Wok Cooked Live!
- *Sticky White Rice
- *Chocolate Dipped Fortune Cookies

LATE NIGHT TRAY PASSED SNACKS

Warm Chocolate Chip Cookies/ Shots of Ice Cold Milk

Grilled Quesadillas (any listed above)

Sliders with Secret Sauce/ French Fries served in Paper Cones

Pepperoni Pizza / Canadian Bacon & Pineapple Pizza (or any listed above)

ALTERNATIVE DELUXE MENU SELECTIONS (CONTINUED)

ENTRÉES

Crab stuffed Chicken Breast

Chicken Club Roulades with Chardonnay Sauce – filled with prosciutto, sun-dried tomatoes, & goat cheese

Vermouth Chicken with Shitakes – served with a delicious Asian inspired orange vermouth sauce

Salmon Baked in Puff Pastry - baked with spinach, dill, & sautéed onions, served with chantilly sauce (must have oven on-site)

Nordic Salmon – poached whole salmon filets, served hot with a light sauce made of cream, watercress, dill, chives, & parsley (buffet only item)

Lime & Fennel Filled Salmon – served with a white wine & garlic butter sauce

Baked Salmon Filet – garnished with creame fraiche & golden caviar

Salmon Filet with Brown Butter Béarnaise – our lighter version of the original

Pasta with Shrimp & Tomato Butter Sauce (for sit-down served only)

Terra Cotta Stuffed Prawns – prawns stuffed with goat cheese, garlic, cream, & cilantro (for sit-down served only)

Rack of Lamb with Washington Inn Red Wine Sauce–excellent for a sit-down served dinner

Herb Crusted Filet Mignon – caramelized & served on a bed of porcini mushrooms, shallots, & Madeira wine

Fillet Mignon with Peppercorn, Horseradish & Cognac Sauce

Filet Mignon with Cabernet & Port Sauce – an outstanding, silky smooth wine sauce

Filet Mignon with Truffled Mushroom Ragout– rosy steaks smothered in crimini mushrooms & a drizzle of truffle oil

Blue Cheese Stuffed Tenderloins with Rosemary Vinaigrette

Caper Marinated Filet Mignon – marinated filet sliced then, marinated a second time with a very special caper marinade, served chilled, this dish is outstanding!

SALADS & ACCOMPANIMENTS

Sonoma Roquefort Salad – romaine & bibb lettuces with grapes, Roquefort & herb vinaigrette

Heirloom Tomato Salad with Asiago & Toasted Pine Nuts

Chopped Mediterranean Salad – artichokes, red onions, tomatoes, cucumbers, kalamata olives & feta cheese, tossed in a balsamic vinaigrette dressing

Gourmet Green Salad with Mango – tossed in our red wine vinaigrette

Baby Spinach & Strawberry Salad – spinach with fresh, sliced strawberries, & asparagus spears, tossed in a light vinaigrette with pecans

Jardins Summer Salad – artichokes, spring beans & heirloom tomatoes on a bed of baby greens

Spring Baby Vegetables

Baby Zucchini & Carrots

Vegetables glazed with Balsamic Vinegar

Golden Jewel Cous Cous Salad – Israeli couscous, split baby garbanzo beans, & red quinoa in a fresh, citrus-dijon vinaigrette with mandarin oranges, pine nuts & avocado

Mashed Potatoes with Celery Root & Blue Cheese

Caramelized Onion Mashed Potatoes

Gorgonzola Twice Baked Potatoes

Garlic Mashed Potatoes – garnished with sweet potato shoe strings

New Pasta Salad – farfalle pasta tossed in herbed olive oil with oregon bay shrimp, olives, & provolone cheese

Orzo with Red Bell Peppers & Currants

Eggplant, Potato, & Tomato Torte

Mediterranean Pasta with Artichokes & Sun dried Tomatoes

Golden Jewel Cous Cous – our specialty blend of Israeli cous cous with split baby garbanzo & red quinoa, scented with saffron