

# DELUXE CELEBRATION MENUS

## “Sit-down” Served Menu

~ Passed Hors d’oeuvres ~

(Choice of Four)

**Smoked Salmon Wrapped Asparagus**

**Lamb in Pita Triangles**

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

**Avocado & Shrimp Crostini**

**Lime Marinated Chicken Skewers**

**Crab Cakes with Danish Remoulade**

**Pizza Francoise**

puff pastry with tomatoes & cheese

**Twice Baked Truffle Potatoes with Pancetta & Asagio**

**Prosciutto & Wine Croquettes**

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~ 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

**Chopped Mediterranean Salad**

tossed with artichokes, feta cheese & olives, served with rolls & butter

**Combination Chicken Medallions & Filet Mignon**

lingon berry & port glazed chicken medallions

filet mignon in a red wine, wild mushroom, & prosciutto sauce

**Gruyere Stuffed Potato**

**Maple Glazed Carrots with Italian Parsley**

## Menu 2

**Heirloom Tomato Salad with Asaigo & Toasted Pine Nuts**

tossed in red wine vinaigrette, served with rolls & butter

**Combination Baltic Archipelago Salmon & Filet Mignon**

salmon served with bay shrimp, and a white wine creame fraiche sauce

filet mignon with cabernet & port sauce

**Potato & Vegetable Ragout**

yukon gold potatoes, asparagus, green beans & shallots

~ Dessert & Coffee Service ~

**Warm Chocolate Tart with Pecan Caramel Sauce**

(or choose from our vast selection of desserts)

**Coffee, Decaffeinated Coffee**

Or

**Custom Celebration Cake**

made to Order

# DELUXE CELEBRATION MENUS

## Buffet Served Menu

### ~ Passed Hors d'oeuvres ~

(Choice of Four)

#### **Basil Marinated Shrimp**

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

#### **Hazelnut, Honey & Gorgonzola Crostini**

#### **Beef Satay**

with southeast asian dipping sauce

#### **Wild Mushrooms Bouchees**

#### **Bruschettas with Roasted Red Peppers, Mozzarella & Fresh Basil**

#### **Pommes de Terra with Crab Salad**

#### **Parmesan Shortbreads with Roasted Tomato & Feta**

#### **Puff Pasty Purses**

baked with brie, prosciutto & sun-dried tomatoes

#### **Artichoke & Gorgonzola Focaccine**

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### ~ Hors d'oeuvres Display ~

#### **Martini Melange**

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

#### **Marlene's Shrimp Ceviche**

#### **Insalata di Capri**

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

#### **Tequila Corn Salad**

### ~ Buffet Dinner ~

#### **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

#### **Vermouth Chicken with Shitakes**

served with a delicious asian inspired orange vermouth sauce

#### **Caper Marinated Filet Mignon**

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

#### **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

### ~ Dessert & Coffee Station ~

#### **Swedish Cream Cake with Mandarin Oranges & Fresh Berries**

#### **Chocolate Raspberry Cake**

#### **Praline Cheesecake**

#### **Coffee, Decaffeinated Coffee**

Or

#### **Custom Celebration Cake**

made to Order

## 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 - hawarty, jarlberg, danish costello blue, white cheddar brie, with gourmet crackers

#### Tuscany Hors d'oeuvres Table

Mediterranean Antipasto Display - artichokes, red and 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

Toasted Pita Points with a Trio of Dip - classic hummus, olive tapenade, & roasted red pepper pesto

### 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

#### Grilled Duck Breast with Wine & Orange Sauce

**Salmon Baked in Puff Pastry** - baked with spinach, dill, & sautéed onions, served with chantilly sauce

**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)

**Hazelnut Crusted Rack of Lamb** - carved to order, served with caramelized onions & juniper berry sauce

**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**

**Fillet Mignon Medallions with Balsamic Vinegar Glaze**

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

**Fillet Mignon with Red Wine, Wild Mushrooms, & Prosciutto**

**Fillet Mignon with Truffled Mushroom Ragout**- rosy steaks smothered in crimini mushrooms and a drizzle of truffle oil

### Salads and Accompaniments

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

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

**Heirloom Tomato Salad with Asaigo & Toasted Pine Nuts**

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

**Spring Baby Vegetables**

**Baby Zucchini & Carrots**

**Vegetables glazed with Balsamic Vinegar**

**Mashed Potatoes with Celery Root & Blue Cheese**

**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**

**Roasted Garlic & Wild Mushroom Risotto**