

WEDDING RECEPTION DELUXE MENUS

“Sit-down” Served Menu

~ Passed Hors d’oeuvres ~

(Choice of Three)

Shrimp Shooters

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

Smoked Salmon Wrapped Asparagus

Lamb in Pita Triangles

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

Avocado & Shrimp Crostini

Bartlet Pear with English Stilton

Crab Cakes with Danish Remoulade

Pizza Francoise

with tomatoes & cheese

Twice Baked Truffle Potatoes with Pancetta & Asagio

Chili Con Pollo

in a toasted corn cup

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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

~ Deluxe Wedding Cake ~

Made to Order

WEDDING RECEPTION DELUXE MENUS

Buffet Served Menu

~ Passed Hors d'oeuvres ~

(Choice of Three)

Basil Marinated Shrimp

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

Hazelnut, Honey & Gorgonzola Crostini

Beef Sates

with southeast asian dipping sauce

Mushrooms Stuffed with Sage and Sausage

Bruschettas with Roasted Red Peppers, Mozzarella & Fresh Basil

Crab Wonton with Apricot Dipping Sauce

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

~ Deluxe Wedding 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

Filet Mignon with Peppercorn, Horseradish & Cognac Sauce

Filet Mignon Medallions with Balsamic Vinegar Glaze

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

Filet Mignon with Red Wine, Wild Mushrooms, & Prosciutto

Filet 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