



**GOURMET
CATERING CO.**

Family Style/Bufferet - Proteins

Wagyu Tenderloin Roast

With mushroom red wine sauce

Bourbon Braised Short Ribs

With horseradish Gremolata

AAA Flat Iron Steak

With chimichurri

Chilean Sea Bass

With browned butter Bearnaise

Panko Crumbed Organic Salmon

With Beurre Blanc

Crispy Skin Chicken Breast

Bone in, skin on, butter and tarragon crust

Brie and Cherry stuffed chicken breast

Butter Poached Lobster

With Truffle butter

Crispy Duck Breast

With Orange sherry gastrique

Cauliflower steaks

With Tahini, pomegranate and mint

Family Style/Bufferet - Starches and Sides

Housemade pastas

Short rib ravioli with mushrooms and peas
Ricotta and butternut squash agnolotti with brown butter and
sage

Jumbo lobster ravioli with tomato wine bisque
Papparadelle with spicy sausage, mushrooms and burrata

Penne A La Vodka with chilli and pancetta

Gnocchi with mushrooms in truffle cream sauce

Sides

Garlic potato puree

Truffle Parm Frites

Twice baked potato with bacon and scallions

Roasted Asparagus

Almond Green Beans

Heirloom carrots

Crispy maple brussel sprouts

Baguette and house made cultured butter



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Family Style/Bufferet - Salads and Dessert

Salads

- Heirloom Beets and Goat cheese** with balsamic glaze
- Grilled Halloumi** and delicata squash on baby gem
- Roasted Pear and Feta** on Arugula with white balsamic glaze
- Classic Caesar** chopped egg, bacon, croutons, Caesar vinaigrette
- Chefs chopped** seasonal lettuce and vegetables
- Nicoise** tuna, green beans, egg, mini potatoes, tomato, olive, champagne vinaigrette
- Caprese** Fresh Buffalo Mozzarella, heirloom tomatoes, basil oil, olives

Desserts

- French Lemon Tart**
- Flourless chocolate Brownie**
- Tiramisu**
- Salted Caramel praline slice**
- Basque Burnt Cheesecake with graham crust**
- Brown butter shortcake with seasonal berries and cream**
- Celebration cakes and cupcakes - please inquire**