

Gourmet Galley

CATERING

Weddings



We understand that planning a wedding is exciting but can be a bit overwhelming at times! With this in mind, we have created an all-inclusive offering that includes all of the things you need and doesn't skimp on taste, our stellar service or flair.

Market Table

Wheels and Wedges of Imported and Local Cheeses
Garnished with Fresh Seasonal and Dried Fruit
Table Crackers, Crusty Bread

Vegetable Crudités
Artfully Arranged Raw and Steamed Vegetables
Garlicky Hummus, Buttermilk Basil Dip

Passed Hors D'oeuvres

Please Select Five

Classic Mini Beef Sliders, Potato Roll, Ketchup, Pickle
Filet of Beef, Horseradish Cream, Buttery Crostini
Mini Fish Tacos, Slaw, Pacific Rim Sauce, Avocado
Barbecue Shrimp on Parmesan Grits Toast, Scallions
Seared Ahi Tuna on a Wonton Crisp, Wasabi Cream, Pickled Ginger, Soy Drizzle
Salmon Teriyaki Picks, Black and White Sesame Seeds
Maryland Lump Crab Cakes, Chipotle Remoulade
Mini Hot Lobster Rolls, Butter Basted Brioche Roll
Stonington Sea Scallops Wrapped in Bacon
Apricot and Gorgonzola Stuffed Mushrooms
Chicken and Lemongrass Potstickers, Soy Hoisin Dipping Sauce
Chicken Satay Skewer, Garnished with Coconut Flakes, Peanut Dipping Sauce
Buffalo Chicken Spring Roll, Housemade Hot Sauce, Blue Cheese
Broiled Figs and Chevre, Wrapped in Prosciutto
Pulled Pork with BBQ Sauce in a Corn Muffin Cup
Classic Pigs in a Blanket, Spicy Mustard Dipping Sauce
BLT Tartlet, Beer and Bacon Jam, Arugula, Cherry Tomato, Flaky Tart Crust
Butternut Squash Soup Sippers
Macaroni and Cheese Tartlets
Creamy Tomato Soup Shooter
Rustic Grilled Flatbread, Tomato, Garden Basil, Fresh Mozzarella
Sweet Potato French Fries, Lime Salt, Citrus Aioli

First Course

Select One

Farmer's Greens - Sundried Cranberries, Crumbled Gorgonzola,
Toasted Pecans, Honey Balsamic Dressing
Green Leaf Lettuce - Tomatoes, Cucumbers, Carrot Ribbons, Citrus Vinaigrette
Classic Caesar Salad - Torn Romaine, House Made Caesar Dressing,
Sourdough Croutons, Shaved Parmesan Cheese

Entrées

Select Two

All entrees are accompanied by the Chef's selection of fresh, seasonal side dishes that pair perfectly with your selection.

Honey Thyme Roasted Statler Breast of Chicken, Apricot Glaze
Grilled Cumin and Lime Marinated Statler Breast of Chicken, Mango Salsa



Pan Seared Atlantic Salmon, Dill Panko Gremolata
Roasted Cod, Tomatoes, Capers, Olives, Lemon, Fresh Parsley, Fresh Basil
Grilled Chatham Bay Cod, Citrus Zest, Caper Butter
Grilled Atlantic Salmon, Chimichurri Drizzle



Sliced 13 Spice Pork Tenderloin, Sweet and Spicy Chutney
Cider Glazed Pork Loin, Caramelized Onions, Chipotle Sauce



Grilled Garlic and Herb Flank Steak, Chimichurri Drizzle
Grilled Bistro Steak, Dry Coffee Rub, Topped with Frizzled Leeks, Red Wine Demi-Glace
Asian Lacquered Boneless Braised Short Ribs, Pear and Jalapeño Slaw

Vegetarian Entrées

Select One

Polenta Stack

Roasted Red and Yellow Peppers, Roasted Tomato, Wilted Spinach,
Mushroom Duxelles, Goat Cheese Quenelle

Vegetarian Osso Bucco

Portabella Mushroom and Hearts of Palm Vegetarian Osso Bucco
Tagliatelle Vegetables, Wild Mushroom, Balsamic Vinaigrette

Butternut Squash Ravioli

Beurre Noir, Crispy Sage, Crisp Green Beans,
Lemon Zest and Chardonnayed Cherry Tomatoes

Dessert

Your choice of a Buttercream Wedding Cake OR
a Single Tiered Ceremonial Wedding Cake for Cutting
a Display of Seasonal Miniature Desserts

Colombian Coffee and a Selection of Teas

Late Night Snack Additions

S'MORES -\$5

Graham Cracker Squares, Individually Wrapped Assorted Chocolates, Jet Puffed Marshmallows
Ready to be roasted over our fire pit!

SLIDERS AND FRIES - \$6

Black Angus Beef Slider, Cheddar Slice, Lettuce, Tomato, Red Onion, Pickle Chip
Crispy Yukon Gold French Fries, served in Paper cones

COOKIES AND MILK- \$4

Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies
Ice Cold Milk Sippers

SWEET ENDINGS CANDY BAR- \$6

A selection of 6 Candies displayed in Old Fashioned Candy Jars with Scoops, Penny Candy Bags
M&M's, Rock Candy, Gummy Bears, Swedish Fish, Gumballs, Now & Laters, Mini Peanut Butter Cups,
Lemonheads, Fireballs, Kisses, Good n Plenty's, Red or Black Licorice

The Bar

PREMIUM LIQUOR

Tito's, Tanqueray, Bacardi, Captain Morgan, Espolon Blanco, Jack Daniels,
Dewars, Triple Sec, Sweet and Dry Vermouth, Bitters

WINE

Priam Wines
{Not included in this package}

BEER

{Your predetermined choice of Three; Available at the bar}

Cottrell Mystic Bridge IPA, Cottrell Old Yankee Ale, Safe Harbor Golden Ale,
Budweiser, Bud Light, Coors Light, Miller Light, Corona,
Goose Island Honker's Ale, Long Trail IPA, Brooklyn Lager,
Sam Adam's Lager, Sam Adam's Seasonal
Harpoon IPA, Blue Moon, Heineken, Stella Artois, Peroni,
O'Douls(n/a), Buckler(n/a)

Ask your Event Manager about Signature Cocktails and Specialty Liquors

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water, Bottles of Water

JUICES AND MIXERS

Orange, Cranberry, Grapefruit, Pineapple, Lime and Tomato Juice,
Bloody Mary, Margarita and Sweet and Sour Mix

BAR FRUIT AND GARNISHES

Lemons, Limes, Cherries, Olives with Juice