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## BUFFET DINNER MENU

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### GOURMET'S SIGNATURE PASSED HORS D'OEUVRE

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*Gourmet's professional, courteous staff will provide attentive service to each of your guests, offering decorated trays filled with our authentic signature hors d'oeuvres.*

#### **BAKED BRIE TARTLETTES**

Petite Tart Shells filled with Brie and Roasted Walnuts, Caramelized with Brown Sugar

#### **WILD MUSHROOM WON-TONS**

with Wasabi Mayo

#### **CHICKEN SALTIMBOCCA SKEWERS**

with Lemon Basil Aioli

#### **ISLAND CHEESE STEAK WRAP**

Shaved Sirloin Steak, Grilled Onion, Roasted Peppers and Jalapeno Jack Cheese wrapped in a Red Chile Tortilla

#### **BREADED EGGPLANT ROULADE**

Stuffed with Goat Cheese, roasted Red Bell Pepper, and Daikon Sprouts

#### **ACAPULCO SPRING ROLLS**

Filled with a Salad of Marinated Sirloin, Carrots, Jicama, Beets, Cucumber, Cabbage, with Chimayo Honey Mandarin Vinaigrette Drizzle



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## ELEGANT DINNER BUFFET

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*All food will be prepared fresh and cooked on site by a team of Gourmet Chefs. The buffet presentation will include unique serving pieces including marble slabs, pewter platters and bowls, copper pots and pans, wrought iron risers and decorative baskets. We design the menu and buffet presentation to appeal to your eyes as well as your taste buds.*

### **GOURMET'S CAPRESE SALAD**

Sliced Roma Tomatoes, Fresh Mozzarella, Fresh Basil, and Balsamic Vinaigrette

### **PEAR & GORGONZOLA SALAD**

Mixed Field Greens including Radicchio, Butter Lettuce, Red & Green Leaf with Grilled Pears, Gorgonzola and Roasted Shallot Berry Vinaigrette

### **INTERNATIONAL BREAD BASKET WITH WHIPPED BUTTER**

Chef Walter's Freshly baked Parmesan Bread Sticks, Artisan Olive Bread, Focaccia, and Brioche

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## ENTRÉES

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### **TENDERLOIN OF BEEF CARVING STATION**

Choice Tenderloin of Beef, Coated in Fresh herbs and Roasted to a Perfect Medium Rare Served with an Abundance of Sauces: Béarnaise, Red Wine Demi glace, Green Peppercorn Goat Cheese Demi, Horseradish

### **CITRUS AND HERB MARINATED SALMON**

Grilled with a Lemon Currant Glaze

### **PENNE PASTA WITH CHIFFONADE OF WILD MUSHROOMS**

Freshly prepared pasta tossed with Sun-Dried Tomatoes, Caramelized Onions and Pine-Nuts in a Marsala Cream Sauce, Fresh Basil and Parmesan



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## SIGNATURE SIDE DISHES

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### PROVENCAL NEW POTATOES

Baby New Potatoes tossed in Herbs de Provence, cracked Black Pepper and Salt then Roasted Golden Brown

### GRILLED ASPARAGUS

### FARM FRESH ROASTED VEGETABLES

Lightly grilled Red Bell Pepper, Zucchini, Sugar Snap Peas, Yellow Squash & Eggplant

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## DESSERT DISPLAY

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*Tiered Presentation of Two Delicious Specialties:*

### MINIATURE CRÈME BRÛLÉE & PETITE FLOURLESS CHOCOLATE TORTE

with Raspberry Sauce

### REGULAR & DECAFFEINATED COFFEE

Gourmet's Signature Blend, Freshly Brewed and served with Half & Half, Sugar, & Equal



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## CELEBRATION PARTY MENU

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### GOURMET'S SIGNATURE PASSED HORS D'OEUVRE MENU

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*Gourmet's professional, courteous staff will provide attentive service to each of your guests, offering decorated trays filled with our authentic signature hors d'oeuvres (Please Select Six)*

**SESAME & TAGARASHI TUNA TATARE**

in a Black Pepper Parmesan Cone

**BITE SIZE MUSHROOM WALNUT TARTE TATIN**

**MIAMI MICHY'S BLEU CHEESE & HAM CROQUETTE**

with Fig Marmalade

**GRILLED PITA PANINI**

with Duck Prosciutto, Spinach, Fontina & Sun-Dried Tomato

**CAMBOZOLA CHEESE CAKE**

in Pretzel Crust, drizzled with Fig Syrup

**CARIBBEAN GLAZED AHI SALAD WONTON**

seared Ahi in Teriyaki Glaze with Micro Salad & Mango Salsa

**SHRIMP FLAUTAS**

with Cucumber-Avocado dipping Sauce

**SHREDDED SHORT RIB & BOURSIN FRITTER**

with pickled Onion Crema

**VIETNAMESE SPRING ROLL**

on Baby Lettuce Leaf with Fresh Mint, Cilantro & Nouc Man

**ROASTED FINGERLING POTATO ROUND**

with melted Mouco Camembert, Black Angus Tenderloin & Fried Leeks



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## HORS D'OEUVRE DISPLAYS

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### VEGETARIAN DIPPING DISPLAY

Farm Fresh White Bean Spread, Red Pepper Coulis, Basil Pesto Cream Cheese, Mango Salsa, and Guacamole served with House-made tri-color flour tortilla strips, Celery Root chips, Grilled Pita Chips, Lavosh triangles, Rustic Baguette Slices, Carrot and Celery Sticks

### ANTIPASTO

A Tiered Display of Peppers, Olives, Artichoke hearts, Imported Salamis, Prosciutto, Capicola, Pepperoni, Provolone, Fresh Mozzarella, Roasted Yellow & Red Bell Pepper and Fresh Grilled Asparagus

### CRAB CAKE SAUTEE PERFORMANCE STATION

Our Dungeness Crab Cakes will be prepared to order and Served with a Selection of Sauces: Paul Prudhomme Tartar Sauce, Chipotle Béchamel, Mango Relish and New Orleans Remoulade

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## TRAY PASSED MINI ENTREES

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*We have a very special way of presenting our delicious Cocktail Party menus. Our clients and their guests love this style! As your party progresses so does the menu, and the best part-- celebration guests find each other, and the food finds them!*

### AGNOLOTTI ALLA PANNA

Agnolotti with Cream...Half-moon shaped hand made Pasta filled with Spinach and Ricotta and sauteed in a Marsala Cream Sauce, finished with Pine nuts and grated Grana Cheese

### SHORT RIBS BRAISED IN GUINNESS STOUT

House-made Veal Demi on a small bed of Yukon Gold Potato Cheddar Mashed Potato

### TWIN CORIANDER-COCONUT CHICKEN SATAYS

on Sugar Cane Skewer served on baby Lettuce Cup with Cucumber-Peanut Relish



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## FOR DELICIOUS ENTERTAINMENT

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### GOURMET'S SLUSHY STATION

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*We're talking drama, and your guests will be talking of nothing else all night. Your guests will help themselves to their choice of flavored vodkas\*\* and mix them with juices to include cranberry, apple, grapefruit, and a selection of Izze sodas.*

*That is where we take over. Our staff will man blocks of dry Ice on the station. We will take your guests' concoction and whip it in front of their eyes into a magical "smoky" slushy.*

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### SERENDIPITY STATION IN THE ROUND

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*Picture this...*

*A Hollow Table depicting this Happy New York Icon... Serendipity*

*Inside busy Chefs will whip up favorite classic concoctions*

*Antique Café Mirrors will Display the Menu!*

#### STRAWBERRY FIELDS SUNDAE

Cheesecake, Strawberry Ice Cream, Strawberry topping with Whipped Cream

#### OUTRAGEOUS BANANA SPLIT

with Baby Scoops of Chocolate, Vanilla, and Strawberry Ice Cream, ½ bananas, Hot Fudge, and Whipped Cream

#### FORBIDDEN BROADWAY SUNDAE

Chocolate Blackout Cake, Ice Cream, Hot Fudge topped with Whipped Cream

*and of course...*

#### FROZEN HOT CHOCOLATE

Served in Oversized Shot Glasses

#### REGULAR & DECAFFEINATED COFFEE

Gourmet's Signature Blend, Freshly Brewed and served with Half & Half, Sugar, & Equal



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## COCKTAIL PARTY MENU

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### GOURMET'S SIGNATURE PASSED HORS D'OEUVRE MENU

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*Gourmet's professional, courteous staff will provide attentive service to each of your guests, offering Garde Manger decorated trays filled with our authentic signature hors d'oeuvres (Please Select Ten)*

#### ISLAND CHEESE STEAK WRAP

Shaved Sirloin Steak, Grilled Onion, Roasted Peppers and Jalapeno Jack Cheese wrapped in a Red Chile Tortilla

#### WILD MUSHROOM WON TONS

with Tangy Mustard Sauce

#### BREADED EGGPLANT ROULADE

Stuffed with goat Cheese, Roasted Bell Pepper, and Daikon Sprouts

#### SMOKY TURKEY SHAO MAI

Dumplings filled with a Chipotle-heated filling in a Sweet Pea Broth

#### MINI ROUND PIZZA

Our Grilled Margherita Pizza with Tomatoes, Fontina Cheese & Fresh Basil

#### BUTTERNUT SQUASH RISOTTO

with Saffron and Shaved Parmesan on a Brioche Spoon

#### STEAMED CHICKEN DUMPLINGS

with Sweet Asian Soy Ginger Dipping Sauce

#### FRIED GREEN TOMATO BLT

Lightly Fried Green Tomato, Crisp Romaine, and Candied Applewood Smoked Bacon on Buttered Brioche with Blood Orange Mayo

#### SHREDDED SHORT RIB AND BOURSIN FRITTER

with Pickled Crema

#### FRIED PURPLE POTATO ROUND

with Seared Rib Eye, Mouco Camembert and Fried Leeks

#### BLACKENED RARE AHI TUNA

on Crisp Potato Wafer with Wasabi Mayonnaise.

#### COQUILLE ST. JACQUES ON PARMESAN CRISP

Bay Scallops in a Corn and Cream Reduction served on a Fresh Fried Parmesan Crisp



### **ASPARAGI FRITTI**

Fresh Asparagus rolled in thin Pancetta, Tempura battered and Sautéed on site

### **ACAPULCO SPRING ROLLS**

Filled with a Salad of Marinated Sirloin, Carrots, Jicama, Beets, Cucumber, Cabbage, with Chimayo Honey Mandarin Vinaigrette

### **ASIAN SHRIMP AND SNOW PEAS**

Tiger Shrimp Marinated in Rice Wine, Flash grilled and Skewered with Snow Peas al Dente

### **GOAT CHEESE RELLENOS**

Served with a Smoked Chili Salsa

### **ZUCCHINI SWEET POTATO CAKES**

Topped with Smoked Chicken, drizzled with a Roasted Corn and Avocado Coulis

### **DENVER SLIDERS**

Petite Grilled Ground Sirloin Burgers with Butter Lettuce, Sharp Cheddar and Roasted Red Bell Pepper Aioli. Served on a house-made Brioche Bun

### **BACON WRAPPED TIGER SHRIMP**

Tender Black Tiger Shrimp marinated in White Wine, Olive Oil and Herbs wrapped in Fresh Basil and Bacon then baked

### **GRILLED PITA PANINI**

with Prosciutto, Spinach, Fontina & Sun-Dried Tomato

### **SICILIAN BRUSCHETTA**

Ham, Capicola, and Provolone on Gourmet's Herb Grilled Bruschetta drizzled with Italian Vinaigrette

### **COLORADO QUESADILLA**

with Chicken, Manchego Cheese and Black beans and a Tomatillo Relish

### **BACON WRAPPED DIJON CHICKEN SKEWERS**

Tender Chicken Glazed with Dijon Mustard and wrapped with Applewood Smoked Bacon

### **PARMESAN ARTICHOKE HEART**

Stuffed with Cream Cheese, Goat Cheese and Parmesan, a touch of garlic and lightly breaded

### **BAKED BRIE TARTLETES**

Petite tart shells filled with Brie and Roasted Walnuts, Caramelized with Brown Sugar



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**FROM OUR MASTER PASTRY CHEF**

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**TIRAMISU PETIT FOUR**

White Chocolate Truffle with Pistachio and Sun Dried Cherry

**MINI BERRY TARTS**

**CHEESECAKE LOLLYPOP**

Gourmet's Signature Cheesecake nestled in a coating of Rich Chocolate Ganache

**PETITE ÉCLAIRS**

**MINIATURE CHEESECAKE BROWNIES**

**PETITE CHOCOLATE FLOURLESS TORTE WITH RASPBERRY SWIRL**

**NAPOLEONS**



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## SPECIAL OCCASION SERVED DINNER

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### GOURMET'S SIGNATURE PASSED HORS D'OEUVRE MENU

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*Gourmet's professional, courteous staff will provide attentive service to each of your guests, offering decorated trays filled with our authentic signature hors d'oeuvres*

#### **PARMESAN ARTICHOKE HEART**

Stuffed with Cream Cheese, Goat Cheese and Parmesan, a touch of Garlic and lightly breaded

#### **GRILLED PITA PANINI**

with Prosciutto, Spinach, Fontina & Sun-Dried Tomato

#### **FRIED GREEN TOMATO BLT**

Lightly Fried Green Tomato, Crisp Romaine, and Candied Applewood  
Smoked Bacon on Buttered Brioche with Blood Orange Mayo

#### **ROASTED TOMATO RISOTTO**

Spicy Smoked Tomato Risotto with Saffron and Shaved Parmesan presented in a Brioche Spoon

#### **SHREDDED SHORT RIB AND BOURSIN FRITTER**

with Pickled Crema

#### **FRIED PURPLE POTATO ROUND**

with Seared Rib Eye, Mouco Camembert and Fried Leeks



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## CUSTOM DESIGN SERVED DINNER

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*All food will be prepared fresh and cooked on site by a team of Gourmet Chefs. We design the menu and presentation to appeal to your eyes as well as your taste buds.*

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### SALAD COURSE

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#### GRILLED ROMAINE HEARTS

with Maytag Bleu Crumbles, Bacon Balsamic Dressing,  
Herb marinated Tomatoes, and Grilled Onion

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### ENTRÉE

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#### GRILLED FILET MIGNON

Fleur de Sel rubbed Medallion, grilled to Medium Rare, and drizzled with a  
Beaujolais Reduction and Aged Balsamic Syrup

AND

#### SAUTÉED CHICKEN MARSALA

Chicken Breast Pounded Thin and Sautéed with Pinot Noir and Wild Mushroom Demi

#### LAYERED POTATO FLAN

Yukon Gold, Sweet Potatoes, and Purple Potatoes

#### STUFFED MUSHROOMS

Jumbo Mushrooms with Creamed Spinach

*Breads from our Bake-Shop will accompany your dinner:  
Lavosh, Brioche, and Focaccia, Served with Sweet Creamy Butter*

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### TRIO DESSERT COURSE

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#### BAVARIAN DEVILS CAKE

with Raspberry Coulis and Petit Candy Flower

#### DARK & WHITE CHOCOLATE TULIP CUP

with Lemon Custard, Fresh Berries and English Crème

#### PETITE CHOCOLATE COFFEE CUPS

with White Chocolate Spoon, & Coffee Mousse

*Fresh Brewed Decaffeinated Coffee & Fresh Brewed European Coffee Walk*



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## WALK AROUND STATION PARTY

*Featuring the Cuisines of France and Italy*

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### PASSED APPETIZERS

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#### GOURMET'S SIGNATURE PASSED HORS D'OEUVRE MENU

*Gourmet's professional, courteous staff will provide attentive service to each of your guests, offering decorated trays filled with our authentic signature hors d'oeuvres*

#### BUTTERNUT SQUASH RISOTTO

with Saffron and Shaved Parmesan served on a brioche spoon

#### STEAK TARTARE CROSTINI

Finely diced Black Angus Beef tenderloin, dressed in a Classic Tartare Sauce with Pickles, Capers, and Hard-boiled Egg

#### GRILLED PITA PANINI

with Prosciutto, Spinach, Fontina & Sun-Dried Tomato

#### FRIED GREEN TOMATO BLT

Lightly Fried Green Tomato, Crisp Romaine, and Candied Applewood Smoked Bacon on Buttered Brioche with Blood Orange Mayo

#### ASPARAGI FRITTI

Fresh Asparagus rolled in thin Pancetta, Tempura battered and Sautéed on site

#### BALSAMIC-BROWN BUTTER GLAZED SHRIMP SKEWERS



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## THE FOOD STATIONS

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### ANTIPASTO STATION

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*Breads from our Bake-Shop will accompany your dinner...  
Rosemary Focaccia, Walters Signature Cheese Straws and  
Ciabatta Served with Sweet Creamy Butter*

#### TOMATOES

Farm Fresh Locally grown Ripe and Juicy Tomatoes, Sliced  
on Site and presented on individual platters

#### FRESH MOZZARELLA

To complement our Seasonal Heirloom Tomatoes, our House-made Fresh  
Mozzarella and Fresh Basil Leaves (Balsamic and Olive Oil on the table)

#### GORGONZOLA AND HONEY

Creamy Rich Gorgonzola presented on a wooden Board  
with Honey and Grilled Artisan Bread

#### OLIVES

European Olive Display in Olive Dishes

#### ONIONS

Balsamic Glazed Grilled Sweet Onion (Whole Slices)

#### CHEESE

Authentic Parmesan Reggiano fresh off the Wheel in hand-cut Chunks

#### HAND TOSSED FOCACCIA PIZZAS

Figs, Caramelized Onions, Gorgonzola and Walnuts

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### NORTHERN ITALIAN STATION

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#### PANCETTA BITS, SLICED PEARS AND PINE NUT BRITTLE

on Romaine, Endive, Arugula and Radicchio with Gorgonzola Vinaigrette

#### CHICKEN GENOVA

Breast stuffed with Ricotta, Parmesan, and Mozzarella then served with a Basil Pesto Marinara



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## PASTA PRIMAVERA STATION

### FETTUCCINI IN A ROASTED SHALLOT AND WILD MUSHROOM BROTH

with Grilled Chicken, Squash ribbons, Asparagus, Roasted Red Peppers and Parmesan Curl

AND

### PENNE PASTA WITH CHIFFONADE OF WILD MUSHROOMS

Freshly prepared Pasta tossed with Sun-dried Tomatoes, Caramelized Onions and Pine-Nuts in a Marsala Cream Sauce, garnished with Fresh Basil

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## CREPE PERFORMANCE STATION

### SAVORY SUN-DRIED TOMATO, CHEESE, & PESTO

### HAM & MUSHROOMS SMOTHERED IN CHEESE

### SPINACH & CHEESE.

*Sweet Crepes include:*

### LEMON CURD & POWDERED SUGAR,

### CHOCOLATE GANACHE & WHIPPED CREAM,

AND

### FRESH STRAWBERRY CREPE

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## CARVED ON THE STATION

### TENDERLOIN EN CROUTE

Served with a Green Peppercorn Goat Cheese Demi Glace

### POMMES FRITES IN A CONE

Shoe string French Fries served with Truffle Oil and Béarnaise

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## DECADENT DESSERT BARS

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### GELATO BAR

*Featuring Four Flavors presented in small cups*

*(Just like every corner of romantic Venice)*

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## FRENCH AND ITALIAN PETITE FRENCH PASTRIES

### TIRAMISU PETIT FOURS AND PETITE ÉCLAIRS