

Catering grade 5

WEDDING GOURMET SITDOWN MENU

PASSED HORS D'OEUVRES - choose 2

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

Potato Cakes with Smoked Salmon & Wasabi Cream

Cocktail Corncakes with Mango Salsa Basil & Mozzarella Pizzette

Smoked Salmon Wrapped Asparagus

Lamb in Pita Triangles lamb cooked with rosemary

Balsamic Glazed Figs in a Blanket

Crab Cakes with Danish Remoulade

HORS D'OEUVRES DISPLAY

GG's Original Mashed Potato Martini Bar yukon gold mashed potatoes served in real martini glasses with a choice of toppings

MAINS – choose 2

Endive Salad with Toasted Pine Nuts, Shaved Parmesan & Lemon Vinaigrette served with pesto crostini garnish

Filet Mignon Adobo petite filet with a charred crust of oregano, garlic, peppercorn, & ginger accompanied by a ragout of red beans, tomatoes, butternut squash, & fresh lime

Yucatan Chicken with Papaya Tomatillo Salsa Sweet Potato Tamale with Pecan Butter

Salmon Piccata with lemon-wine sauce, capers & fresh basil

LATE NIGHT SNACK STATION

“Sweet & Savoury” Marinated Chicken Kebabs with Cilantro Pesto

Cheesecake Lollipops dipped in white chocolate, garnished with a maraschino cherry

Apple Pecan Wontons with Caramel Sauce Raspberry & Brie Panini with Almonds

DELUXE WEDDING CAKE - made to order