



**GOURMET
GOURMET
CATERING**

DELUXE PACKAGES

Menu selections & services



909-920-6400

info@gourmetgourmetcatering.com

www.ggcaters.com

Celebration Reception Package & Upgrades

The Ultimate Buffet or Sit-Down Menu

Meticulously prepared by Gourmet Gourmet Catering's award-winning chef. Custom design your menu with selections that you & your guests will rave about long after the wedding!

Elegant Guest Tables

Dressed in elegant floor length specialty linen tablecloths with linen napkins - available in a variety of colors & styles, to suit any wedding vision! Choose white, natural, or black wooden chairs each with padded seat or upgrade to fancy Chiavari chairs

Wedding or Celebration Cake

Made to order with a variety of styles, flavors, and fillings to choose from
Ask about our dessert buffets in lieu of cake!

Fine China & Accompaniments

Choose from classic white or ivory with gold trim china, stemmed glassware & silver-plated flatware

Cake table, Guest Book, and Gift Tables

Covered in fine specialty linen

Head table or Sweetheart Table

Draped in floor length specialty linen

Beverage Station

Have a beverage station of coffee, decaf coffee & iced tea

Buffet Station

Attractively appointed buffet station, or hors d'oeuvres station

Full Service Bar

Enhance your event with a fully-equipped bar that has all the bells and whistles.

Please note: prices do not include 23% Admin Charge or Sales Tax



Wedding Reception Deluxe Menus

Buffet Served Menu

Passed Hors d'oeuvres

(choice of two)

Basil Marinated Shrimp the best quality large shrimp, marinated, finished at the site

Shrimp, Pesto & Goat Cheese Flatbread

Hazelnut, Honey & Gorgonzola Crostini

Beef Sates with Southeast Asian Dipping Sauce

Twice Baked Truffle Potatoes with Pancetta & Asiago

Bruschetta with Roasted Red Peppers, Mozzarella & Fresh Basil

Puff Pasty Purses baked with brie, prosciutto & sun-dried tomatoes

Grilled Lamb Filet with Rustic Mustard Dipping Sauce

Hors d'oeuvres Display

Martini Melange a trio of salads served in a real martini glass with tortilla garnish

Shrimp & Lime Ceviche

Insalata di Capri fresh mozzarella, Italian salami, artichokes, tomatoes, & basil

Tequila Corn Salad

Buffet Dinner

Vermouth Chicken with Shiitake mushrooms, served with a delicious Asian-inspired orange vermouth sauce

Filet Mignon, carved to order with caramelized onion & stilton sauce

New Seafood Pasta farfalle 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

Fresh Fruit Display an elegant array of fresh fruit with an abundance of berries, fresh greenery, edible flowers

Cascade of Bread: whole breads, rosemary rolls, & European baguettes with butter, uniquely displayed

Late Night Snacks. Passed

Cuban Bolitos with Slow Roasted Pork & Chipotle Mayonnaise

Pizza Francoise with Tomatoes & Cheese

Smoked Gouda Quesadillas with Caramelized Onion

Deluxe Wedding Cake

made to order

See Alternate Menu Selection Page for More Choices



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Wedding Reception Deluxe Menus

"Sit-down" Served Buffet Menu

Passed Hors d'oeuvres

(choice of two)

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, then grilled with pita, & sliced in triangles, delicious!

Balsamic Glazed Figs in a Blanket

Crab Cakes with Danish Remoulade

Station Hors d'oeuvres

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

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

Menu 2

Heirloom Tomato Salad with Asiago & Toasted Pine Nuts

tossed in red wine vinaigrette, served with rolls & butter with lemon-wine sauce, capers & fresh basil

Salmon Piccata

Filet Mignon

with caramelized onion & stilton sauce

Potato & Vegetable Ragout

Yukon gold potatoes, asparagus, green beans, & shallots

Late Night Snack Station

"Sweet & Savory"

Marinated Chicken Kebabs with Cilantro Pesto

Cheesecake Lollipops

dipped in white & milk chocolate, garnished with a maraschino cherry

Apple Pecan Wontons with Caramel Sauce

Raspberry & Brie Panini with Almonds

Deluxe Wedding Cake

made to order

See Alternate Menu Selection Page for More Choices



Alternative Deluxe Menu Selections

Hors d'oeuvres Displays

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 – dilled havarti, English stilton, brie, herbed chevre & marinated mozzarella, with gourmet crackers

Shortplate Sampler

Asian inspired hors d'oeuvres are individually designed on square short plates. As the latest trend in catering, the presentation is fabulous!

Thai Coconut Chicken Skewers

Cocktail Corncakes with Mango Salsa

Pan Seared Scallops with our delicious blood orange sauce, garnished with edible dendrobium orchid & crispy wonton chips

Tuscany Hors d'oeuvres Table

Mediterranean Antipasto Display – artichokes, red & yellow bell peppers, eggplant, zucchini, marinated in imported olive oil, slow roasted fresh mozzarella, provolone, baby tomatoes, spicy Sicilian & Greek olives

Gorgonzola Dip with house-baked Italian Baguettes

Late Night Snack Stations

Junk Food Goes Gourmet

Mini Fresh Baked Pizzas Spicy Sausage & Mushroom, and Kalamata Olives, Basil, & Feta

Petite Buffalo Burgers with Lime Chipotle Mayonnaise

Quesadillas Grilled Live

Tres Quesos with Roasted Red Peppers

Roasted Chicken & Artichoke

Smoked Gouda with Caramelized Onions

Chinese Take-Out

Served in mini Chinese to-go boxes with chopsticks & soy sauce packets

Mongolian Chicken Wok Cooked Live!

Sticky White Rice

Chocolate Dipped Fortune Cookies

Late Night Tray-passed Snacks

Cookies & Milk: Warm Chocolate Chip Cookies / Shots of Ice Cold Milk

Grilled Quesadillas (choose one from selections above)

Sliders & Fries with Secret Sauce with French Fries served in Paper Cones

Pepperoni Pizza

Canadian Bacon & Pineapple Pizza



Alternative Deluxe Menu Selections

Entrees

Crab stuffed Chicken Breast

Chicken Club Roulades with Chardonnay Sauce – filled with prosciutto, sun-dried tomatoes, & goat cheese

Vermouth Chicken with Shiitake mushrooms – served with our delicious Asian inspired orange vermouth sauce

Salmon Baked in Puff Pastry - baked with spinach, dill, & sautéed onions, served with Chantilly sauce (must have oven on-site)

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 crème 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)

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

Filet Mignon with Truffled Mushroom Ragout—rosy steaks smothered in cremini mushrooms & a drizzle of truffle oil

Blue Cheese Stuffed Tenderloins with Rosemary Vinaigrette

Caper Marinated Filet Mignon – marinated filet sliced then, marinated a second time with a very special caper marinade, served chilled, this dish is outstanding!

Salads & Accompaniments

Sonoma Roquefort Salad – romaine & bibb lettuces with grapes, Roquefort & herb vinaigrette

Heirloom Tomato Salad with Asiago & Toasted Pine Nuts

Chopped Mediterranean Salad – artichokes, red onions, tomatoes, cucumbers, kalamata olives & feta cheese, tossed in a balsamic vinaigrette dressing

Gourmet Green Salad with Mango – tossed in our red wine vinaigrette

Baby Spinach & Strawberry Salad – spinach with fresh, sliced strawberries, & asparagus spears, tossed in a light vinaigrette with pecans

Jardins Summer Salad – artichokes, spring beans & heirloom tomatoes on a bed of baby greens

Spring Baby Vegetables

Baby Zucchini & Carrots

Vegetables glazed with Balsamic Vinegar

Golden Jewel Cous Cous Salad – Israeli couscous, split baby garbanzo beans, & red quinoa in a fresh, citrus-dijon vinaigrette with mandarin oranges, pine nuts & avocado

Mashed Potatoes with Celery Root & Blue Cheese

Caramelized Onion Mashed Potatoes

Gorgonzola Twice Baked Potatoes

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

Golden Jewel Cous Cous – our specialty blend of Israeli cous cous, split baby garbanzo & red quinoa, scented with saffron



Dessert List

Display or Passed

Amaretto Cheesecake
Assortment of Cookies
Banana Split Cheesecake
Bread Pudding with Caramel Whiskey Sauce
Brownies and Lemon Bars
Carrot Cake
Chocolate Cheesecake
Chocolate Decadence Cake
Chocolate Truffle Cake
Cinnamon Rolls
Churro Bar- toppings: strawberry-raspberry mint salsa, dark chocolate sauce, mango habanero whipped Cream
Crème Brule
Flourless Chocolate Cake with Fresh Berries
Fresh Fruit Tart with Chantilly Cream
German Apple Strudel
German Chocolate Cake
Hazelnut Chocolate Tart
Home-style Spiced Apple Pie
Lemon Bars
Lemon Pound Cake with Strawberries & Whipped Cream
Lemon Silk- layered lemon custard and berries
Pate Choux Cream Puffs
Peach or Apple Cobbler
Pear and Amaretto Trifle
Petite Chocolate Truffle Cakes
Portokalopita- Greek orange sponge cake
Pumpkin Pie with Whipped Cream
Pumpkin Souffle Cheesecake
Stone Fruit Cobbler with Fresh Vanilla Ice Cream
Strawberry Cheesecake
Swedish Cream Cake- sponge cake rolled with sweet cream, mandarin oranges, & fresh berries

