

# *A Summer Evening to Remember*

## ANTIPASTO TABLE

*Artisanal Cheese, Hard Salami, Sausage, Prosciutto,  
Marinated Mushrooms, Olives and Assorted Homemade Crackers.*

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## PASSED HORS D'OEUVRES

*Grilled Chicken Tandoori Brochette  
with Tomato Cucumber Raita and Tomato Lime Chutney  
Smoked Salmon Mousse on Homemade Dill Lemon Cracker  
with Caper Berries and Dill Crème Fraiche  
Truffle, Parmesan & Mushroom Risotto Puff in Filo  
Roasted Filet of Beef, Sweet Onion Chutney on Crostini  
Saffron Infused Poached Shrimp Salad in Petite Filo Cup*

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## PRE-PLATED SALAD COURSE

*Baby Field Greens with Sweet Lemon Vinaigrette, Shaved Fennel,  
Yellow Grape Tomatoes and Candied Walnuts*

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## FAMILY STYLE DINNER

*Herb Roasted Filet of Beef with Sauce duo of  
Pepper Horseradish Crème Fraiche & Cabernet Demi-Glace  
Grilled Black Pearl Salmon Filet with Roasted Red Pepper Rouille  
Grilled Vegetable Salad ~ Grilled Asparagus, Red Peppers, Zucchini and Squash  
with Fresh Basil, EV Olive Oil and Balsamic Syrup  
Mashed Potatoes with Fresh Cream & Whole Butter  
Crisp Hand Cut Fries with White Truffle Oil, Sea Salt and Gorgonzola Cream Sauce  
Garganelli Pasta in Tomato Pesto Cream Sauce*

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## DESSERT & COFFEE STATION

*Wedding Cake, Chocolate Truffle Tart, Lemon Lime Tart  
Double Chocolate Brownies, Baci Balls, Almond Cookies, and Million Dollar Cookies*

**gifford's**  
catering

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