

Autumn by the Lake

PASSED HORS D'OEUVRES

Traditional Tomato Bruschetta

Lobster and Saffron Salad in Filo Cup

Chili Seared Lamb on Crostini with Raita and Tomato Chutney

Smoked Salmon and Trout Mousse on Corn Blini

Eggplant and Roasted Tomato Tapenade

Poached Shrimp Brochette with Spicy House-Made Cocktail Sauce

PLATED SALAD COURSE

*Baby Arugula with Candied Spiced Walnuts,
Goat Cheese, Cranberries and Sweet Lemon Vinaigrette*

FAMILY STYLE DINNER COURSE

*Roasted Duroc Dry Aged Pork Loin
with Fresh Tiger Figs and Port Pan Gravy*

*Lemon Chicken ~ Pan Seared Thin Sliced Chicken
with Capers, Parsley, Lemon Juice, White Wine and Whole Butter*

Roasted Butternut Squash Mash with Golden Raisins

*Roasted Asparagus, Parsnips and Carrots
with Fresh Thyme and Brown Butter*

DESSERT

Tiered Wedding Cake

Coffee and Tea

gifford's
catering

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