

A Summer Evening to Remember

ANTIPASTO TABLE

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

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*

PRE-PLATED SALAD COURSE

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

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*

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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