



Gold Menu



First Course

Tropical Paradise Salad

MIXED GREENS, JULIANNE CARROTS, CUCUMBERS,
MANILA MANGO, JICAMA, GARLIC CROSTINI WITH CITRUS
VINAIGRETTE

Asian Salad

NAPA CABBAGE, BEAN SPROUTS, CELERY, CILANTRO, GREEN
ONIONS, CRISPY WON TONS, ROASTED PEANUTS WITH SESAME
GINGER DRESSING

Southwestern Salad

CRISPY ROMAINE, ROASTED CORN, BLACK BEANS, CARROTS,
BACON, TORTILLA STRIPS
AND CHIPOTLE RANCH DRESSING OR CILANTRO VINAIGRETTE

Wedding Salad

LOCAL FARM BABY SPINACH, FUJI APPLES, CANDIED WALNUTS,
CRANBERRIES, FETA CHEESE WITH RASPBERRY VINAIGRETTE



Poultry

Cordon Blue

STUFFED CHICKEN BREAST, SMOKED HAM,
PROSCIUTTO, PROVOLONE CHEESE AND WILD MUSHROOM WINE
REDUCTION

Italian Parmesan

OVEN FRIED CHICKEN BREAST, MARINARA, MOZARELLA AND
PARMESAN CHEESE

Mediterranean

STUFFED CHICKEN BREAST WITH SUNDRIED TOMATOES, CALAMATA
OLIVES, GREEK FETA CHEESE AND SPINACH

Thai Curry

CHICKEN BREAST WITH PINEAPPLE AND PAPAYA CHUTNEY



Steaks

*Grilled New York strip with
Peppercorn Glaze*

*Roasted Herb Sirloin with
Shallot Herb Butter*

*Blackened Cajun steak with
Creole Compote*

*Crusted Garlic Herb Prime Rib
with Au Jus*

*Charbroiled Pork Loin with an
Argentinian Chimichurry*

*Flat Iron Rib RyeSteak with
Shitake Demi Glaze*



Seafood

*Fresh Tarragon Poached Salmon and
Citrus Au Jus*

*Crispy Wild Salmon with
Lemon Grass Ponzu*

*Sesame Crust Ahi Tuna with
Thai Basil Soy Souce*

*Hawaiian Mahi-Mahi with Pineapple
and Mango Chutney*

*Catch of the day with Tapenade Tartar or
Sriracha Remulade*

*Pan Seared Bass with
Jalapeño Black Beans and Corn Relish*

*Thai Coconut Shrimp with
Sweet Chili Stir fried*

Shrimp in a Lobster Sauce



Starch

Wild Rice Pilaf

Spanish Saffron Risotto

Steamed Wild Brown Rice

Roasted Corn Chipotle Potato Puree

Wasabi Yukon Gold Potato Puree

Gratin Potatoes

Red Roasted Rosemary Potatoes

Sage Butter Gnocchi



Vegetables

Farm Beet Layer Cake

*Broccoli with Blue Cheese and
Silvered Almonds*

Garlic Ginger Bok Choy

Herb Balsamic Roasted Tomato

Braised Kale and Caramelized Onions

Green Beans and Goat Cheese

Cumin-Scented Carrot Puree

Eggplant Ragu



THREE COURSE SEATED DINNER

PRICE PER PERSON \$25.99 (PLUS TAX)

AND INCLUDES BASIC CAKE

COMBINATION ADD \$5.99 PER PERSON



Buffet Style

Choose

One Salad

One Protein

One Starch

One Side of Vegetables

PRICE PER PERSON \$35.99 PLUS TAX

INCLUDES BASIC CAKE

EACH ADDITIONAL ENTRÉE \$7.99



FOUR HOURS OF PERSONAL CHEF ATTENDANCE, FRESH COOKING
ON THE SITE , DELIVERY , SET UP OF FOOD BUFFET OR
PLATED MEALS, FOOD SERVICE UP TO ONE HOUR AND A HALF,
BREAK DOWN AND CLEAN UP.

1 TO 30 GUEST \$250

30 TO 100 GUEST \$350

EACH ADDITIONAL HOUR \$50

*PLEASE CONTACT US TO CUSTOMIZE YOUR SPECIAL MENU TO
FIT YOUR PERSONAL TASTE, THEME AND BUDGET*



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