



Buffet Reception Dinner

Hors D'oeuvres:

*Artisan Cheese and Seasonal Fruit Mirror, Miniature Real Maryland Crab Cakes, Tandoori Grilled Chicken with Mango Salsa in a Wonton cup,
Sicilian Sausage Mozzarella Bite, Citrus Cured Smoked Salmon Canapé
Rustic Breads with Compound Butters or Roasted Garlic Herb and Oil Dip*

Salad:

Gourmet Greens with Roquefort, Spiced Pecans, Granny Smith Apples and a Mango Vanilla Bean Vinaigrette

Entrée:

*Garam Masala Seared Steelhead Trout, Chili Rubbed Pork Tenderloin
Blanched Broccolini, and Coconut Ginger Lime Rice Pilaf*

Dessert:

*Assorted Petit Fours, Miniature Cannoli, Chocolate Dipped Strawberries,
Gordon's Gourmet Macaroons*

"Small cheer and great welcome make a merry feast" - William Shakespeare

Please contact Gordon's Gourmet at (941) 993-7272 or go to www.GordonsGourmet.com