



Plated Reception Dinner

Hors D'oeuvres:

*Southwestern Lobster with Fire Roasted Corn Tortilla Cup,
Carpaccio and White Truffle Oil Toast Point, Portobello Wrapped
Chicken*

Soup:

Essence of Heirloom Tomato Water

Salad:

Bouquet Salad with Stilton and Balsamic Fig Reduction

Entrée:

*Porcini Crusted Seabass and Slow Braised Beef Short Ribs with a
Bundle of Spring Vegetables, Sweet Pea Puree and Roasted Red
Pepper Potato Mousseline*

Dessert:

*Nutella Crepes with Fresh Seasonal Berries and Cinnamon Whipped
Cream*

*“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*