

Non-Alcoholic Beverages

Gallery Punch with Fresh Juices and Raspberry Puree
Tropical Punch with Pineapple, Coconut and Papaya

Fresh Pineapple-LimeAde

Fresh Squeezed Lemonade and Limeade

Iced Herbal and Black Teas

Jamaica and Horchata

House-made Chai lightly sweetened with Fresh Spices and Milk
Hot Spiced Cider

Freshly Ground Coffee and Decaf
Hot Tazo Teas



Passed Hors d'Oeuvres

Fresh Figs with Piped Goat Cheese

Red Pears with Roquefort Leaves

Asiago Cheese Puffs with Sage-Lemon Pesto

Pizzette with Basil Pesto, Roasted Eggplant and Ripe Tomatoes

Pizzette with Marinara Sauce, Roasted Garlic and Shaved Parmesan

Toast Rounds topped with Melted Manchego, Roasted Poblanos and Cilantro

Pesto Toast Rounds with Smoked Salmon, Avocado and Horseradish Cream

Empanaditas with Spinach, Goat Cheese and Chiles Chipotles

Empanaditas with Roasted Garlic and Sun-dried Tomatoes

Samosas filled with Curried Potatoes and Shredded Lamb

Filo Triangles with Spinach, Caramelized Onion, Feta, Toasted Pecans and Golden Raisins

Deviled Eggs with Szechwan Peppercorns and Chives

Chilled Baby Potatoes with Crème Fraiche and Caviar

Savory Heart Shaped Sage Scones with Sun-dried Tomato Mousse

Toast Rounds with Roasted Eggplant, Fresh Basil and Ripe Tomatoes

Toast Rounds with Goat Cheese and Olive Tapenade



Curried Onion Tartlets

Savory Tart Shells with Asparagus Tips and Crème Fraiche

Miniature House-made Corn Tortillas with Grilled Shrimp and Fresh Tomato Salsa

Miniature Blue Corn Cakes with Tomatillo Salsa and Goat Cheese

Marinated Button Mushrooms with Gorgonzola Cream

Marinated Button Mushrooms with Decadent Pine Nut Filling

Marinated Artichoke Bottoms with Gorgonzola Cream

Appetizers



Feta and Nut Cheese Spread wrapped in Poached Basil

Assorted Cheeses and Pâtés

Roasted Red Pepper and Spinach Torta

Smoked Salmon Mousse with Capers and Chives

House-made Quail Pâté

Savory Coeur ala Crème with Herbs Provencal

Aioli Platter with Saffron Aioli, Marinated Chick Peas and Artichoke Bottoms, Cabbage Roll filled with White Bean Compote, Roasted Garlic and Toasts

Saffron Chicken Skewers with Cabernet Cream

Bowl of Chilled Shrimp with Garden Cocktail Sauce

Gallery Meatballs with Barbeque Glaze

Green Lip Mussels with Dijon Cream

Baked Portabella Mushrooms with Decadent Pine Nut Filling

Chicken and Pork Skewers with Spicy Thai Peanut Sauce

Gallery Favorite Grilled Vegetable Platter with Sweet Pepper Dipping Sauce

Pork and Mango Skewers with Jerk Dipping Sauce

Duck Skewers with Plum Dipping Sauce

Green Corn and Beef Cockail Tamales with Chimayo Red Chile Sauce

Assorted Soft and Hard Gourmet Cheeses for a casual platter or an exotic gourmet platter

Salads



Tossed Baby Greens with Arugula, Marinated Goat Cheese, Dried Fruits and Toasted Walnuts

Simple Greens with Mixed Baby Lettuces and Greens

Baby Greens with Red Onion Wheels and Ripe Tomato

Baby Greens with Stilton, Toasted Walnuts and Red Onion

Fresh Sliced Tomato Salad with Bufala Mozzarella, Fresh Basil and Balsamic Glaze

Traditional Caesar Salad with Fresh Romaine, House-made Croutons, Fresh Shaved Parmesan, and an Anchovy Dressing

Baby Spinach Salad with Avocado and Grapefruit

Baby Spinach Salad with Sliced Strawberries and Pine Nuts

Mâché with Roasted Garlic Vinaigrette

Sliced Cucumber Salad Marinated in White Wine Vinaigrette with Onion and Dulce

Fennel Salad, Lightly Sautéed Fennel with Toasted Pecans, White Onion, Mild Bleu Cheese in a Balsamic Vinaigrette

Gallery Coleslaw with Hazelnuts, Grated Carrots, Celery and a Horseradish Cream

Gallery Pasta Salad with Bow Tie Pasta, Seasonal Roasted Vegetables and Basil Pesto

Salad Niçoise a bed of Baby Greens topped with Seared Rare Ahi Tuna, Green Beans, Marinated New Potatoes, Capers, Hard Boiled Egg, Olives, Tomato, Scallions served with a Lemon Vinaigrette

Traditional Greek Salad with Sweet Peppers, Red Onion, Feta, Kalamata Olives, Tomato and Cucumber in a Red Wine Vinaigrette

Composed Salad with Tossed Baby Greens, Bacon, Tomato, Hard-boiled Egg, Stilton Crumbles, And Scallions

Warm Duck Salad

French Potato Salad with Parsley, Chives and Lemon Vinaigrette

New Potato Salad with Fresh Snap Peas and Tarragon

Marinated Seasonal Vegetable Salad with Fresh Herbs, Pimiento, Pine Nuts and a Balsamic Vinaigrette

Middle Eastern Marinated Chick Pea Salad with Mint and Fire Roasted Sweet Peppers

Wild and Red Rice Salad with Toasted Almonds, lightly Sautéed Vegetables and a Cumin Vinegrette

Lightly Blanched Green Bean Salad with Toasted Almonds and Horseradish Dressing

Middle Eastern Shaved Carrot Salad with Rose Blossom Water and Currants

Spicy Thai Cabbage Salad with Garlic and Seared Chicken

Peruvian Causa, a layered Potato Salad with Pureed White Potatoes, Purple Potatoes and Sweet Potatoes Seasoned with capers, Kalamata Olives and Parsley

Asian Pasta Salad with Japanese Udon Noodles, Orange Segments, Scallions, Toasted Almonds in a Sesame Seed Vinegrette

Mexican Shrimp Salad with Ripe Tomato, Jicama, Shaved Red Onion, Cilantro in a Lime Dressing

House-made Pear and Lemon Jello with Walnut Cream stuffed Fresh Pears and Mint

Mediterranean Lentil Salad with Sautéed Vegetables, Clove and Cinnamon

Fresh Beet Salad with Gala Apples, Toasted Pecans and Chives in an Orange-Horseradish Dressing

Marinated Turkish Vegetable Salad with Fire Roasted Eggplant, Sweet Peppers and Onions drizzled with Olive Oil

Southwestern Black bean Salad with White Corn, Toasted Cumin and Cilantro

Southwestern Jicama Salad with Blood Oranges and Tangerines

Chicken Salad with Grapes, Almonds and Tarragon Cream

White Corn and Scallion Salad

Dressings, Dips and Spreads

Vinegrettes:

Fresh Parsley / Balsamic / Lemon / Toasted Cumin / Raspberry / Italian / Poppy seed / Green Peppercorn / Roasted Garlic / Asian Orange-Sesame / Greek / Balsamic Glaze / Chive Dressing/Ancho Chile Vinegrette/Orange Garlic Vinegrette

Creamy Dressings:

Ranch / Caesar / Green Peppercorn / Curry / Horseradish / Bleu Cheese

Dips and Salsas:

Roasted Sweet Pepper / Walnut-Bleu Cheese/ Spicy Peanut / Saffron Aioli / Horseradish Cream / Parsley Herb / Spicy Jerk Sauce / Hot Vietnamese Sriracha Sauce / Garden Cocktail Sauce / Spicy Cilantro-Mint Chutney / Guacamole / Chipotle Fruit Salsa / Fresh Tomato Salsa / Fiery Garden Salsa / Roasted Garlic Aioli / Basil Pesto / Cilantro-Goat Cheese Pesto / Tarragon Mayonnaise / Sage and Lemon Pesto / Tamarind Chutney / Mango Chutney / Three Tomato Salsa / Curry-Ginger



Spreads:

Hummus / White Bean Compote / Garlic Cream Cheese / Dried Fruit and Nut Spread / Olive Tapenade / Sun-dried Tomato Basil Mousse / Smoked Salmon Mousse / Caramelized Onion Butter / Dilled Cream Cheese/Tepary Bean

Soups

Smooth Carrot Ginger Soup with House-made Croutons and Fresh Cilantro

Traditional Split Pea Soup with Ham Hock

Gallery Vegetarian Split Pea Soup

Minestrone with Garden Vegetables and Beans served with Grated Parmesan

Curried Lentil Soup

Cream of Portabella Mushroom Soup garnished with Fresh Chives

Fresh Pea Soup with Mint

Vegetarian French Onion

Traditional French Onion

Lemon- Saffron Chicken Soup

Sweet Pepper Bisque

Our Favorite Gazpacho

Fruit Gazpacho

Seafood Gazpacho

Chilled Apple Soup with Fresh Cream

Southwestern Black bean Soup

Sopa Azteca -a hearty stew with Chicken and simmered vegetables served with sides of avocado, shredded spinach, tortilla strips, fried diced potatoes, and grated aged cheddar

Cioppino

Smoked Salmon and Vodka Soup

White Chile

Light Cream of Asparagus Soup

Vichyssoise -a rich bisque of chilled potatoes

Borscht -Made with Fresh Beets, served with a side of Crème Fraiche

Traditional New England Clam Chowder



New Mexican Posole Shredded Pork and Roasted Green Chiles

Tepary Bean Stew

Vegetarian Entrees

Gallery Lasagna with Sautéed Seasonal Vegetables, three Cheeses and a Light Tomato Sauce

Bow-Tie Pasta with Sautéed Spinach, Sun-dried Tomatoes, Toasted Pine Nuts and Fresh Goat Cheese

Creamy Polenta Cakes served with Roasted Seasonal Baby Vegetables and Heirloom Tomato Sauce

Chard Rolls with White Bean Compote and Roasted Vegetables

Ginger and Garlic Roasted Acorn Squash layered with Juniper Berry Spiced Tepary Beans and Wild Rice

Saffron Pasta stuffed with Sweet potatoes, Toasted Pine Nuts, Currants and Cardamom Served with Creamy Toasted Walnut Sauce or Fresh Tomato Rosemary Sauce

Lemon Artichoke Ravioli with Fresh Tomato Rosemary Sauce

Southwestern Ratatouille with Roasted Eggplant, Fire Roasted Sweet Peppers and Tomatoes, and Grilled Zucchini with a Cumin Sauce

Stir-Fry with Seasonal Fresh Vegetables, Toasted Almonds and Sesame Seeds

Gallery Quiche with virtually endless possibilities for fillings, baked in a filo crust

Fettuccini Alfredo with Fresh Cream, Sweet Butter and Grated Reggiano

Gallery Tacos with White Beans, Onions Carbonara, Toasted Cumin, Grated Sharp Cheddar, Grated Cabbage and Lime

Poblano Chiles stuffed with Goat Cheese, Corn, Toasted Pine Nuts and Currants



Poultry Entrees

Moroccan Chicken with Dried Apricots, Tomatoes and Onions spiced with Cumin and Cinnamon

Chicken Florentine with Sautéed Spinach and Garlic topped with Hollandaise

Brazilian Chicken stuffed with Heart-of-Palm, Cilantro and Red Sweet Peppers topped with Lime Cream

Chicken Quarters grilled with a Raspberry Barbeque Sauce

Chicken Baked with Diced Tomatoes and Rosemary with a Balsamic Glaze



Chicken Etouffee, a Zesty Chicken dish with Cajun Seasoning

Curried Chicken Breast in a spicy sauce with Coconut and Bananas

Boneless Chicken Breast with Tomatoes, Baked Onions and Fresh Herbs

Boneless Breast of Chicken with Poblanos and Corn simmered in a spicy Tomatillo Cream Sauce

Boneless Chicken Breast served with Cilantro Pesto and Roasted Red Sweet Peppers

Boneless Chicken Breast with a Sun-dried Tomato Cream

Chicken Breast seared with Lemon-Sage Pesto

Roasted Duck Breast sliced with Dried Fruits and Toasted Walnuts on a bed of Risotto

Boneless Breast of Duck Slow-Roasted with Walnut Pomegranate Sauce

Roast Cornish Game Hens Stuffed with Sage, Fall Fruit and Nuts

Southwestern Roast Turkey with Spicy Chipotle Sage Stuffing

Roast Turkey with mole, a sauce of Dried Red Chiles, Nuts and Chocolate

Poussin -a small game bird, boned and stuffed with Oysters and Cornbread with Cabernet Cream

Roast Quail with Poblano Corn Stuffing and Light Chile Cream Sauce

Beef, Pork and Lamb Entrees

Red Wine Marinated Top Sirloin Roast sliced thin with Portabella Mushrooms and Au Jus

Roast Beef Tenderloin on a bed of Rosemary Cream

Roast Beef Tenderloin Sliced thin and served Room-Temperature with Horseradish Cream

Herb Crusted Roast Beef Tenderloin, drizzled with a mushroom demi-glaze

Tenderized Flank Steak Roulade with Goat Cheese, Sautéed Spinach, and Roasted Sweet Peppers sliced thin and served with Parsley Sauce

Garlic Beef with Ginger Broccoli

Beef Fajitas with all the Condiments

Cornish Pasty, a decorative flaky butter pastry filled with a juicy layering of beef or lamb, onion, parsley and potato

Gallery Meatloaf, a lot of the traditional blended with a bit of the gourmet

Roast Leg of Lamb with Baby Limas and Dill



Mussaman Lamb Curry with Potatoes and Onions

Smoked Pork Loin with Maple-Marmalade Glaze

Pork Tenderloin stuffed with Feta and Figs served on a bed of Apple Compote

Seared Herb Crusted Pork Tenderloin Medallions with Melted Gorgonzola

Seafood Entrees

Ginger Shrimp with Seasonal Vegetable Stir-Fry

Traditional Spanish Paella with Mussels, Clams, Shrimp, Chorizo, Chicken and Artichokes

Chilled Salmon Steaks with Mint Chutney and Lemon

Salmon Filet poached in Banana Leaves and served with a Zesty Tomato Veracruz Sauce or a Spicy Chipotle Fruit Salsa

Coho Salmon Filets grilled with Dill-Apple Cream

Seafood Gumbo

Linguini with Grilled Shrimp, Shiitake Mushrooms, Roasted Red Sweet Peppers in a White Wine Cream

Halibut Filet Baked in Parchment with Lemon, Butter and White Wine

Whole Cabrilla Filet with a Leek and Crab Stuffing

Sesame Rubbed Seared Rare Ahi Tuna on a bed of Ginger Noodles

Fresh Swordfish Steaks with Green Peppercorn Sauce

Halibut Filet with Fresh Tarragon and Butter

Cactus Tilapia with Nopalito Tomato Sauce

Side Dishes

Scalloped Potatoes with Chives and Fresh Parmesan

Layered Sweet, Purple and New Potatoes with Olive Oil and Fresh Herbs

Garlic Roasted New Potatoes

Red and Wild Rice with Leeks and Chives

Cajun Dirty Rice

Coconut Rice



Basmati Rice with Cumin and Cinnamon

Traditional Mexican Rice

Israeli Couscous with Dried Fruits and Toasted Nuts

Eggplant wrapped Polenta with Sharp Cheddar

Ginger and Garlic Roasted Acorn or Butternut Squashes

Asparagus Spears with Orange-Pistachio Dipping Sauce

Grilled Vegetables with Fresh Herbs

Green Bean and Fresh Tomato Sauté with Fresh Rosemary

Roasted Eggplant Roulade with Fresh Basil and Tomatoes

Calabacitas, Zucchini with Onions, Fresh Corn and Melted Cheddar

Potato Planks roasted with Fresh Herbs and Grated Parmesan

Costa Rican Potato Tamales wrapped in Banana Leaves with a Spicy Fruit-Sesame Filling

Desserts -remember, we are always creating new desserts, and have unfortunately forgotten many of our past favorites. Please feel free to make suggestions!

Finger Desserts

Mocha Cream Puffs with Belgian Chocolate Glaze
Miniature Amaretto Éclairs with Belgian Chocolate Glaze

Lemon Mousse Tartlets with Fresh Raspberries
Miniature Fruit Tartlets with Pastry Cream and Glazed Seasonal Fruits

Assorted Gallery Finger Cookies -a Seasonal Selection of Espresso Wafers, Chocolate Hazelnut Wedges, Pecan Butter Cookies, Almond Crescents, Marmalade Thumbprints, Dried Cranberry Crisps, Belgian Chocolate Chunk, Scottish Shortbread, Orange Florentines with Chocolate Dip, Stained Glass Window Cookies
And an ever-changing selection of decadent cookies

Chocolate Dipped Tuxedo Strawberries

Orange-Frangalico Truffles
Tequila Lime Truffles
Kahlúa Truffles



Alternatives to Cake

Gallery Flan with Fresh Strawberries

Three Layered Mocha Terrine -Cappuccino,
Caramel and Dark Chocolate Mousses with an Espresso Crème Anglaise

Award Winning Chocolate Torture -Layers of Frangelico Dark Chocolate Mousse and Amaretto White Chocolate Mousse with Bailey's Milk Chocolate Sauce

Fresh Berry or Peach Cobbler

Gallery Tiramisú -an Incredibly Rich Italian dessert. Ours is made with Mascarpone, And Layered with Shaved Belgian Chocolate and Kahlúa soaked Lady Fingers

Key Lime Pie with Graham Cracker-Nut Crust

Gingerbread Pudding with Brandy Crème Anglaise

Natillas -a Traditional Mexican Custard

French Apple Pie with Toasted Walnuts, Currants and Hard Sauce

Marzipan Tart with Glazed Fresh Mango or other Seasonal Fresh Fruits
Fresh Fruit Tart Layered with Chocolate, Pastry Cream, topped with Fresh Seasonal Fruits
Chocolate Ganache Tart with a Toasted Pine Nut Crust, served with Mango Crème Fraiche
Buttery Apple Tart with Ginger Caramel

Port Poached Pears filled with Berry Compote and drizzled with Ginger Caramel

White Chocolate Mousse Parfait with Sour Cherry Coulis

Chai Rice Pudding with Fresh Seasonal Berries

Specialty Cakes

Soft and Creamy Lemon Pudding Cake with Fresh Raspberries and Lemon Whipped Cream

Sex, Lies and Hot Chocolate -a Very Spicy Dreamy Flourless Chocolate Cake, draped in Mocha Buttercream with a Fiery Rum-Candied Orange Compote

Death by Chocolate -a Flourless Silky Chocolate Cake usually served with Fresh Raspberries, Raspberry Coulis and Fresh Whipped Cream. It is however, Delicious in about Fifty different ways with a variety of buttercreams and luscious fillings

Lemon Almond Torta -a Rich Buttercake infused with Lemon Custard
Served with Toasted Almonds and Espresso Caramel

Individual Molten Chocolate Cakes with a Warm Center

White Chocolate Cheesecake with Dried Cherries on a Shortbread Crust

Ginger Spice Cake with Pineapple Compote and Coconut Caramel

Orange Upside Down Cake with Candied Orange and Caramel

Mesquite Flour Pound Cake with Prickly Pear Glaze and Fresh Mango

Cheesecake -our Creamy Cheesecake served your favorite way -fruit, chocolate or caramel Swirls on a Nut Crust, Graham Cracker Crust or perhaps a Chocolate Wafer Crust

Marzipan Cake Layered with Dried Apricot Puree, Finished in Marzipan Fondant

On the Traditional Side

Cakes:

Chocolate, Lemon, or Vanilla Chiffon, Genoise or Butter Cakes

Chocolate Devils Food Cake

Filling Suggestions:

Chocolate or Lemon Mousse

Mocha, Caramel, Chocolate, Raspberry, Lemon, Apricot, or other favorite Butter Cream

Seasonal Fresh Fruits

Whipped Cream

Marzipan

Icing Suggestions:

Mocha, Caramel, Chocolate, Raspberry, Lemon, Apricot, or other favorite Butter Cream

Rolled Marzipan

Whipped Cream

Rolled Fondant

Poured White, Milk or Dark Chocolate

Dark Chocolate Ganache