



Gala Cuisine Catering

AMERICAN MENU

♥ Popular Options

Gold Package Standard Selections

Buffet

3 apps
2 entrees
3 sides
1 salad
1 dressing
bread & butter

Plated

4 apps
1 entree [2 choices]
2 sides
1 salad
1 dressing
bread & butter

Tasting

Please Select: **5 Appetizers, 3 Entrees, and 4 Sides**

Tastings are held exclusively on Tuesdays. Appointment availability will be sent approximately 4 months prior to your event. Maximum of **4 people** may attend, and \$50/pp thereafter.

Additional tastings are \$50/pp.

Tastings are held at: Poplar Springs Manor
(5025 Casanova Rd, Warrenton VA - use *WAZE* app for directions)

Tastings are not included for Rehearsal dinners

APPETIZERS

Choose Three (Buffet) Choose Four (Plated) - Stationed & Passed | *Upcharged Apps \$5/pp++

STATIONED APPETIZERS

Cheese & Charcuterie Display*

♥ Fruit & Cheese Display

Artichoke Spinach Dip & Crab Dip

Vegetable Crudité

Mediterranean Display*

Bruschetta & Relish Display

Meat

Chipotle Beef Skewers

♥ Mini Beef Wellington*

Mini Cheeseburger Sliders

Mini Meatballs

Prosciutto Wrapped Asparagus

Buffalo Chicken Spring Rolls*

♥ Chicken & Waffle Bites

PASSED APPETIZERS

Empanadas - *Choose one*

(Beef/Chicken/Cinnamon Apple)

Chili-Lime Chicken Kabob

Thai Chicken Skewer

Seafood

Bacon Wrapped Scallops

♥ Coconut Shrimp

Mini Crab Cakes*

Shrimp Cocktail

Smoked Salmon on Cucumber

Vegetarian

Grilled Cheese & Tomato Soup

Parmesan Artichoke Phyllo Cup

♥ Raspberry Brie En Croûte

Spanakopita

Veggie Spring Rolls

SALADS

Choose One

Caesar

romaine | parmesan | croutons

Classic Garden

field greens | cucumbers | carrots | tomatoes

Fall Mix

field greens | goat cheese | pears | walnuts

Greek

romaine | olives | cucumbers | feta | tomato | red onions

Spinach

spinach | goat cheese | pine nuts

♥ **Spring Mix**

field greens | strawberries | goat cheese | pecans

SALAD DRESSINGS

Choose One

Apple Cider Vinaigrette
Balsamic Vinaigrette
Bleu Cheese

Caesar
French
Honey Mustard
Italian

Poppy Seed
Ranch
♥ Raspberry Vinaigrette

ENTREES

Choose Two | *Upcharged Entrees \$10/pp++, **Upcharged Entrees \$15/pp++

Beef Shoulder Demi Glaze
♥ Beef Shoulder Peppercorn
Beef Shoulder Provencal
Beef Tenderloin**
Lamb Chops**
Roast Pork Loin
Braised Beef Short Rib Demi Glaze*

Chicken A La Francaise
Chicken Cordon Bleu
♥ Chicken Marsala
Chicken Parmesan
♥ Chicken Piccata
Chicken Roulade Roma
Herbed Chicken
Lemon Pepper Chicken

Blue Crab Cakes*
♥ Crab Stuffed Filet of Sol
Filet of Sol Piccata
Salmon Piccata
♥ Salmon Pink Champagne/*Chef's Specialty*
Eggplant Parmesan
Veggie Pasta

SIDES

Choose Three (Buffet) Choose Two (Plated) | *Upcharged Sides \$4/pp++

♥ Garlic Mashed Potatoes/*Chef's Specialty*
Mashed Sweet Potatoes
Roasted Redskin Potatoes
♥ Potato Au Gratin*
Golden Saffron Risotto
Mixed Rice Pilaf

Broccolini
Green Beans
Green Bean Almondine
♥ Green Bean Medley
Lemon Butter Asparagus*
♥ Mushroom Risotto
Roasted Bacon Brussel Sprouts

Sauteed Italian Vegetables
♥ Basil Pesto Tortellini
Four Cheese Ravioli
♥ Creamy Penne Alfredo
Marinara Penne Pasta
Macaroni & Cheese

EXTRAS

Plus 25% Service Charge and 6% Tax (5.3% Tax at Poplar)

Beef Shoulder Carving Station - \$10/pp + \$200 per Attendee
Beef Tenderloin Carving Station - \$15/pp + \$ 200 per Attendee
Beef Wellington Carving Station - \$15/pp + \$200 per Attendee
Plated Salad Option for Buffet Style Dinners - \$300 Flat Fee
Dual-Entree Plated Dinner - Additional \$10/pp

Prime Rib Carving Station - \$14/pp + \$200 per Attendee
Rack of Lamb Carving Station - \$14/pp + \$200 per Attendee
Salmon En Croute Carving Station - \$10/pp + \$200 per Attendee
Live Pasta Station - \$14/pp + \$200 per Attendee
Mashed Potato Bar - \$7/pp

ADD MORE

Add an additional Appetizer, Entree, or Side to your Package | *Plus 25% Service Charge and 6% Tax (5.3% Tax at Poplar)*

Add on an Appetizer - \$5/pp
Add on an Upcharged Appetizer - \$8/pp

Add on an Entree - \$10/pp
Add on an Upcharged Entree - \$15/pp

Add on a Side - \$7/pp
Add on an Upcharged Side - \$10/pp