

Hotel Galvez Afternoon Buffet

Victorian Elegance

Assorted Finger Sandwiches

To Include:

Smoked Chicken & Almond

Shrimp Luis Salad

Shaved Beef with Horseradish & Caramelized Onion

Assorted Deluxe Canapés

Chef's Choice of Three Assorted Cold Canapés

Ambrosia Fruit Salad

Domestic & Imported Cheeses

Fresh Crudité Display

Garden Harvest Vegetables Fresh from the Market

Served with Creamy Dipping Sauces

At Your Service

Pasta Station

Chef's Selection of Fresh Pastas, Sauces & Vegetables

Paired with Grilled Chicken & Rock Shrimp

Carved Tenderloin of Beef □

Roasted with Five Pepper Seasoning

Presented with Creole Mustard & Herbed Mayonnaise

Silver Dollar Rolls

Iced Tea & Coffee Service



Hotel Galvez Dinner Buffet

Evening Wedding Buffet

Choice of 3 Salads

Garlic Chicken with Feta & Fresh Herbs

Roasted Breast of Chicken Florentine with Spinach & Garlic Cream Stuffing
Paired with White Wine Cream

Grilled Chicken Foresteire:
Grilled Chicken Breast
Over Wild Mushroom Ragout

Stuffed Atlantic Salmon
With Crab - Mushroom - Brie
Paired with a Citrus Cream Sauce

Seared Fresh Catch Paired with Garlic Scampi Sauce

Grilled Atlantic Salmon
Paired with Basil Honey-Mustard Cream

Carved Top Round of Beef
Slow Roasted with Five Pepper Seasoning Paired with Creole Mustard & Horseradish Cream

Carved Prime Rib of Beef
Slow Roasted with Montreal Seasoning Paired with Horseradish Cream & Au Jus

Grilled Top Sirloin
Paired with Mushroom Bordelaise

Fresh Tossed Pasta
Chef Selection of Fresh Pastas, Sauces & Vegetables
Paired with Grilled Chicken & Rock Shrimp

All Entrées Accompanied by
Chef's Choice of Appropriate Accoutrements

Dinner Rolls & Butter
Iced Tea & Coffee Service



Hotel Galvez Served Dinner

Appetizer

Baked Shrimp Scampi

Wild Mushroom Strudel

Petite Beef or Chicken Wellington with Roasted Garlic Demi Glace

Traditional Shrimp Cocktail
with Horseradish Cocktail Sauce

Pan Seared Lump Crab Cakes
With Creole Mustard

Soup

Hotel Galvez Award Winning Seafood Gumbo

Tomato Basil Bisque

Shrimp Bisque

Spinach & Gorgonzola Cream

Salad

Beefsteak Tomato & Blue Cheese Salad

Field Greens Salad

Baby Spinach

Entree

Chicken Foresteire

Herb Coated Mahi-Mahi
With Citrus Relish

Maple Grilled Salmon
With Ancho-Mustard Glaze

Grilled Filet Mignon
With Veal Demi Glace

Crab Royale Filet Mignon



Hotel Galvez Hors d'Oeuvres

Cold Hors d'Oeuvres

Smoked Salmon Roulade On English Cucumber

Ahi Tuna Tartar On Wonton Chip

Pistachio Crusted Beef On Garlic Crouton

Spiced Duck Canapé with Micro Greens with Sweet Corn Hummus

Chilled Champagne Poached Gulf Shrimp with Traditional Cocktail Sauce

Ceviche Cups

Stuffed Eggs with Pickled Onions & Parsley

Hazelnut Crusted Goat Cheese Loli-Pops

Smoked Chicken & Sweet Onion
On Asiago Toast Points

Hot Hors d'Oeuvres

Chipotle Chicken Skewers
With Cilantro Cream

Vegetable Spring Rolls
with Sweet Thai Chili Sauce

Spanikopita

Rock Shrimp & Smoked Bacon Fritters with Orange Horseradish Cream

Petite Crab Cakes with Tomato Remoulade Sauce

Baby Lamb Chops with Tomato Chutney

Mini Quiche Bites

Wild Berry & Brie Wrapped with Phyllo

Baked Select Oysters with Spinach & Pernod Reduction

Braised Beef Mini Toastada
with Jack Cheese & Scallions

