



DINNER

ENTREES

MEAT SELECTIONS

Organic Meat Available Upon Request

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Filet of Beef Served with Creamy Horseradish Sauce

•••

Ginger Flank Steak

•••

Beef Wellington with Mushroom Duxel

•••

Slow Braised Brisket

•••

Pork Tenderloins with Prosciutto & Provolone

•••

Veal Francaise with a Port Wine Reduction

•••

Grilled Lamb Chop Seared in Olive Oil, Garlic & Rosemary

•••

Selection of Grilled to Order Angus Beef

All cuts to choose from

G&H Chefs also Available

POULTRY SELECTIONS

Organic Meat available Upon Request

~ ~

Chicken Francaise with a white wine lemon sauce

•••

Chicken Tuscany

With Artichokes, Olives, Tomatoes in a white wine sauce

•••

Chicken Parmigiana

Topped with Mozzarella & Marinara Sauce

•••

Boneless Chicken Breast

Herb Grilled, Lemon, BBQ, Blackened, Breaded, Lemon Breaded

•••

Mediterranean Chicken Kabobs

With Multi Colored Peppers & Artichokes

•••

Slow Roasted Rotisserie Chicken

•••

Flakey Chicken Pot Pie

•••

Roasted Turkey Breast

Choice of Herb Roasted, Chipotle or Lemon

*All Items on Menu can be tailored to best suit your tastes
Call one of our Catering Consultants to help plan your next event!*

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GarelickandHerbs.com • Call Gina 203.254.8577 • Gina@garelickandherbs.com
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New Canaan • 97 Main Street • New Canaan, CT 06840 • (203) 972-8200
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DINNER

FISH SELECTIONS

Wild Fish Available upon Request

•••

Poached Salmon served with Creamy Dill Sauce

Served Whole or Individual

•••

Salmon Stuffed with Roasted Vegetables & Spinach

•••

Sesame Seared Tuna Steaks

•••

Maryland Crab Cakes

•••

Sole Almondine

•••

Stuffed Lobster Tails

•••

Shrimp & Scallop Brochettes with Vegetables

GREEN SALADS

Mixed Green Salad with Shredded Carrots, Red & Yellow Peppers & Cherry Tomatoes with a Balsamic Vinaigrette

•••

California Apple Salad

Mixed Greens with Apples, Grapes, Walnuts & Gorgonzola Cheese with an Orange Citrus Vinaigrette

•••

Traditional Caesar Salad

Crunchy Romaine Lettuce & House Made Croutons with Creamy Caesar Dressing

Add Herb Grilled Chicken

VEGETABLES

Fire Roasted Vegetables

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String Beans with Toasted Almonds

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Broccoli Rabe with Artichokes & Sun Dried Tomatoes

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Asparagus Medley

with Multi Colored Peppers & Carrots

•••

Shredded Kale & Avocado Salad with Shredded Cabbage, Carrots, Toasted Sunflower Seeds with an Olive Oil & Lemon Dressing

•••

Tomato & Fresh Mozzarella Salad

•••

Roasted Shredded Brussel Sprouts with Grapes, Cranberries & Currants

•••

Roasted Potatoes

•••

Garlic Mashed Potatoes



## DINNER

### RICE & GRAINS

Brown Rice with Roasted Vegetables

•••

Wild Rice with Cranberries & Walnuts

•••

Saffron Rice with Lentils

•••

Quinoa Salad with Shredded Cabbage, Carrots,  
Edamame & Hearts of Palm

•••

Israeli Cous Cous with Butternut Squash & Cranberries

•••

Wheatberry Salad

With Apples, Carrots & Mangos

•••

Orzo with Roasted Vegetables

•••

Orzo with Kalamata Olives, Feta & Roasted Red Peppers

•••

Penne Pasta with Roasted Tomatoes & Fresh Basil

•••

Pappardelle Pasta with Spinach  
topped with Shaved Parmesan Cheese

•••

Orecchiette Pasta with Portobello, Shiitake & Cremini  
Mushrooms & Red Peppers

### SWEET ENDINGS

Assorted Desserts Bars & Cookies

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Petite Death by Chocolate Diamonds

•••

Mini Chocolate Bombs

•••

Chocolate Covered Strawberries

•••

Chocolate Dipped Pineapple

•••

Seasonal Fruit Tarts

Mini, Individual & Full Size Available

•••

Pies

Available in Mini, Individual & Full Size

And in Lattice or Crumb Toppings

Traditional Apple, Blueberry, Berry Berry, Apple Berry,  
Peach, Peach Berry, Cherry or Traditional Pecan

•••

Assorted Cakes

Round or Sheet Cakes Available

Chocolate Mousse, Carrot, Strawberry Shortcake, Mocha,  
Raspberry Buttercream

Also Available:

Wait staff, Chef and/or Bartenders

Ivory Paper Goods, Plastic Utensils, & Plastic Serving Utensils

•••

**\*\*Event Coordination Fee May Apply\*\***

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