



G's Gourmet Catering

**Three Course Wedding Rehearsal Dinner
at
Venue 3.2.5.**

*Asparagus, Prosciutto, Parmesan Salad
Tomato & Cucumber Comfit with Honey Tarragon Vinaigrette*

Or

Gulf Shore Shrimp Bisque

Entrees

Grilled Jamaican Rubbed Atlantic Salmon

*Atlantic Salmon Rubbed in exotic spices grilled to perfection served with Coconut &
Sweet Potato Soufflé with Haricots Verts Sauté*

Or

Tenderloin of Beef

*Fillet Mignon Pan Seared topped with Wild Mushroom Ragout, Whipped Scallion
Potatoes, Grilled Asparagus and a Sherry Wine Sauce*

The Sweets

Chocolate Volcano

Rich Molten Chocolate Cake with Vanilla Bean Ice Cream

Or

Classic Vanilla Crème Brulee

Fresh Berries and a Sugar Crisp