

G&H

G A R E L I C K & H E R B S

GOOD FOOD GOOD MOOD

Let us create an event that is fabulously delicious. We can provide serving utensils, Wait Staff, Event Captains, Chefs, and Bartenders. Everything to insure you are a guest at your own party! All our menu items can be tailored to your preferences. Let Garelick & Herbs help you Celebrate Deliciously!



OUR EXCLUSIVE VENUES:

MORA:MORA
THE SPOT FOR PARTIES

The Westport Inn

WALL STREET THEATER
G&H EXCLUSIVE CATERERS TO THIS HISTORIC THEATRE

BIRD CRAFT
MUSEUM

garelickandherbs.com • 203.254.8577 or 203.972.4497

BRUNCH & SHOWER

BREAKFAST. LUNCH. DINNER. AND EVERYTHING IN-BETWEEN.

Stationary Hor's Dœuvres

French Baked Brie En Croute Platter

Baked Brie wrapped in Pastry Stuffed with Baked Cinnamon Apples Garnished with Seasonal Berries, Grapes & Select Crackers

\$75.00 (serves 15 – 18)

Basket of mini croissants with brie garnished with grapes & strawberries

\$75 (serves 10 – 12)

Crudit  Basket

Vibrant Fresh Cut Vegetable bouquets Presented in a Country vessel with Creamy Onion Dill Dip

Small 6-8- \$45 medium 10-12 \$65 large 18-20 \$95

Individual crudit  in plexi shot glasses \$36 per dozen (minimum of 3 dozen)

Israeli Hummus Bowls

House Made Chick pea hummus, hermsa yogurt, eggplant caponata m lange, fire roasted vegetable caviar, pita bread, chick peas, crumbled Greek feta, parsley, carrots, English cucumber & celery

Small 6-8 \$65 medium 10-12 \$85 large 18-20 \$135

Vegetarian Antipasto

Exotic Italian Olives, Artichoke hearts, Select Cheese board, Roasted Red Peppers, Blistered Tomatoes, Oven roasted eggplant m lange caponata m lange, Field picked Mushrooms and Local fresh Italian Breads

Small 6-8 \$65 medium 10-12 \$85 large 18-20 \$135

Fruit and Cheese

Sliced Seasonal Fruit and Imported & Domestic Gourmet Cheeses
Presented with Select Crackers and Flat Breads

Small 6-8 \$65 medium 10-12 \$85 large 18-20 \$135

Italian Antipasto

Bountiful display of Imported & Domestic Cheese accompanied with Dried Italian Meats, Prosciutto, Dried Sausage, Salami, Bocconcini Mozzarella with Crushed Red Pepper Flakes, Roasted Red Peppers with Parsley, Nuggets of aged Reggiano, crackers,

grissini, Kalamata Olive & Rosemary flats and Potato & Vidalia Onion flats \$15per person

Pico di Gallo and Crispy Plantains Sprinkled with Sea Salt, paired with Manchego and Peppercorn Asiago, wrinkled olives with fennel seeds

Pricing without cheese:

Small 6-8 \$45	medium 10-12 \$65	large 18-20
\$95		

Pricing with cheese:

Small 6-8 \$65	medium 10-12 \$85	large 18-20
\$135		

Pizza Flats:

Rosemary & Kalamata olive, Potato & Vidalia Onions, Caramelized onions, Baby Peas & Sea Salt, Shaved parmesan with Extra Virgin Olive Oil, Jalapeno & blistered tomatoes Paired with Eggplant Caponata Mélange, Black Olive Tapenade & Authentic Israeli style chick pea hummus

Small 6-8 \$65	medium 10-12 \$85	large 18-20	\$135
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Artisan Cheese Board

Manchego, sharp cheddar, French brie and peppercorn asiago surrounded by grapes select cracker & assorted pizza flats

Small 6-8 \$65	medium 10-12 \$85	large 18-20	\$135
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Tea Sandwiches (order by the dozen)

Smoked Salmon Canapés with Fresh Dill on Pumpernickel Rounds
\$48 per dozen

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Egg Salad with Watercress on White Bread Diamonds
\$36 per dozen

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Goat Cheese with Orange Marmalade & Mint on a Crostini
\$36 per dozen

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English Cucumber with Herbed Cream Cheese on White Bread Triangles
\$36 per dozen

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Grilled Zucchini & Gorgonzola Cheese on White Bread Rounds
\$36 per dozen

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Finely diced Curry Chicken Salad on White Bread Squares
\$42 per dozen

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Baked Ham & Brie with Honey Dijon Mustard on Mini Biscuits
\$42 per dozen

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Cranberry Apple Tuna on Cucumber Rounds
\$42 per dozen

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Finely chopped egg salad on whole grain squares
\$36 per dozen

Deviled Eggs with scallion
\$36 per dozen

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Smoked salmon negimaki dill crepe with chive crème fraiche
\$48 per dozen

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Panna Cotta burrata with golden beet ribbons & local spun honey
\$42 per dozen

Signature Sandwiches & Wraps \$8.50 per wrap ~ \$9.00 per sandwich add \$10.00 to platter

Sandwiches cut in halves & wraps cut in thirds

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Cranberry Apple Tuna Salad with Baby Greens

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Traditional Tuna Salad with Lettuce & Tomato

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Mixed Grilled Vegetables with Ricotta Herb Spread OR authentic house made hummus

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Fluffy Egg Salad with Lettuce & Tomato

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Ripe vine Tomatoes, Fresh Mozzarella, fresh basil confet~~

Turkey breast with Lettuce, Tomato & Mayo

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Curry Chicken with baby currants & butter lettuce

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Grilled Chicken breast with spinach, plum tomatoes & barbecue sauce

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Grilled Chicken with Provolone Cheese, Roasted Red Peppers, Lettuce & pesto

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Grilled Chicken or Grilled turkey with lettuce, tomato, avocado, bacon & chipotle mayo

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Roast Beef with arugula, plum tomatoes & creamy horseradish

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M.EAT Organic Sliced Flank Steak with Sweet Onions & Black Garlic Pepper Mayo

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Italian Combo meats with Roasted Red Peppers, Provolone Cheese, Lettuce,
Extra Virgin Olive Oil & red wine vinegar

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Ham, Brie, Spinach & Honey Dijon Mustard

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Specialty Salads

PASTA ~ \$3 per person

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Orecchiette Pasta with Portobello, Field Shiitake & Cremini Mushrooms, Red Peppers
with Yuzu glaze

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Orzo with oven Roasted Vegetable

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Penne Pasta with Blistered Tomatoes & Fresh Basil Lightly Dressed in Extra Virgin
Olive Oil

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Gemelli basil Pesto Pasta Salad sprinkled with Shaved Parmesan

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Orzo with Feta Cheese, Kalamata Olives, & Roasted Red Peppers

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Orecchiette pasta with finely diced tomato bruschetta drizzled with cold pressed extra
virgin olive oil

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Pasta Festiva arugula, roasted red peppers, ciligini mozzarella lightly tossed in olive oil

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Pappardelle pasta with spinach, sundried tomato & parmesan

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Cous Cous with butternut squash, cranberries & edamame

GREEN SALAD ~ \$3 per person

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Kale & Avocado Salad with Shredded Cabbage, Carrots, Toasted Sunflower Seeds
dressed with Olive Oil & Fresh Lemon Juice

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California Apple Salad

Mixed Field Greens with Sliced Apples, Red Grapes, Walnuts, Gorgonzola Cheese with
fresh squeezed orange vinaigrette

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Baby Arugula with oranges, strawberries, slivered toasted almonds, fresh squeezed
orange zest

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Baby spinach, bacon, poached chopped egg, honey Dijon fresh squeezed lemon
vinaigrette

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Traditional Caesar Salad

Crisp Romaine Lettuce with Crunchy Croutons, Shaved Parmesan, House made
Caesar Dressing

**Add Herb Grilled Chicken \$2.50 per person **

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Mixed Field Green Salad with Shredded Carrots, Holland Red & Yellow Peppers,
English Cucumbers, cherry tomatoes, aged balsamic vinaigrette5

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Greek Cucumber & Tomato Salad

With Feta Cheese, Roasted Peppers, Kalamata olives & Red Onions in lemon
vinaigrette

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Tomato & Fresh Mozzarella lightly drizzled with cold pressed olive oil, basil confetti &
cracked peppercorn

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Tomato & Fresh Mozzarella Salad with basil confetti and extra virgin olive oil drizzle

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Tomato & Avocado Salad with fresh lemon & extra virgin olive oil

GRAINS \$3 per person

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

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Organic Israeli Cous Cous with Butternut Squash & Cranberries

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Organic wild rice with orzo

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Organic long grain wild rice with cranberries & walnuts

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Organic basmati rice pilaf

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Organic red quinoa with roasted butternut squash, cranberries & local maple syrup reduction

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Organic Grecian wheat berry, feta & Kalamata olive

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Organic wheat berry mango salad in Florida squeezed lemon zest

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Brown Rice with Roasted vegetables

Brunch Selections

Omelet Station (\$12 per person with \$150 chef fee ~ 20 person minimum)

Prepared On-Site by G&H Chef

Fold Ins: Chopped Tomatoes, Mixed Peppers, Diced Red Onions, Scallions, Field Mushrooms, Spinach, Asparagus tips, Cheddar Cheese, Feta Cheese, Chevre goat cheese, Smoked Salmon, Bacon Bits

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Challah French Toast dusted with sugar powder with sliced sugared strawberries, house made whipped cream & local maple syrup

\$4 per person

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House Made Scones and/or Muffins \$2.50 per person

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Yogurt Parfaits topped with Seasonal Berries & Crunchy Granola presented in Plexi Shot Glasses with Demi Spoon*

Sold by the dozen only ~ \$36 per dozen

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Greek Yogurt topped with spun local honey & toasted sliced almonds & blueberries
Sold by the dozen only ~ \$36 per dozen

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Overnight Cinnamon Oats with Sunkist raisins presented in plexi shot glasses
Sold by the dozen only ~ \$36 per dozen

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Overflowing Basket of NY Bagels, Sliced Breads with Assorted Cream Cheeses, Butter & Jam
\$8 per person

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Assorted Mini Quiches (Select 3)
Spinach & Mushroom, Quiche Lorraine, Asparagus & Tomato, Broccoli & Cheddar, Roasted Vegetable
Sold by the dozen \$36 per dozen~ 3 dozen minimum and/or 10 person minimum

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Hand Picked Whole Whitefish stuffed with creamy whitefish salad or whitefish salad only
\$12 per person

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Sliced Smoked Norwegian Salmon garnished with Capers, Lemon Wedges, Sliced Red & Yellow Beefsteak Tomatoes & Sliced Onion
\$12 per person

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Baked Ham drizzled with Sweet Glaze & Whole Grain Mustard ~ boneless or spiral
Boneless half ham \$85 Spiral Ham \$150

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Whole poached salmon garnished with cucumber rounds served with creamy dill sauce
\$155 serves 10 – 12

Sweet Endings

Assorted Desserts Bars & Cookies

Small serves 6 – 8 \$35 Medium serves 10 – 12 \$50 Large serves 18 – 20 \$75

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Petite Death by Chocolate Diamonds – sold by the dozen - \$24 per dozen

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Chocolate Covered Strawberries – sold by the dozen - \$36 per dozen

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Seasonal Fruit Tarts

Mini \$36 per dozen – Individual \$48 per dozen – Full size \$35 each

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Sliced Fruit Platter Garnished with seasonal berries

Small (6-8) \$45 Medium (10-12) \$65 Large (18-20) \$85

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Chunk fruit salad topped with seasonal berries

Small (6-8) \$45 Medium (10-12) \$65 Large (18-20) \$85

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Petite Fruit Kabobs

Sold by the dozen - \$48 per dozen

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Assorted Cakes

Round: Small \$20 – large \$30 (Sheet Cakes Available upon request)

Chocolate Mousse

Carrot Cake with almond cream cheese frosting

Red Velvet with whipped mascarpone frosting

Death by Chocolate (GF)

Vanilla with chocolate ganache frosting

Chocolate with buttercream frosting & petite chocolate chips

Oreo chocolate cake covered in and out with oreo crumbs

Strawberry shortcake with fresh whipped cream or non dairy cream

Lemon Cake with buttercream & blueberry filling frosted with coconut butter cream

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Assorted Fruit Pies ~ Individual sold in dozens only \$48 per dozen & Full Size \$25

Lattice, Crumb or Traditional

Apple, Blueberry, Berry Berry, Apple Berry, Peach, Peach Berry, Cherry

Traditional chocolate Pecan \$30

Chocolate mousse pie with shaved Belgium chocolate

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Petite Chocolate lava Bombs \$3.25 each

Individual chocolate bombs \$4.50 each

House made Refreshments:

Fresh brewed iced tea \$2.50 per person

Fresh brewed Pomegranate Hibiscus iced tea \$2.50 per person

Fennel cucumber Infused Water \$2.50 per person

Raspberry Cucumber Infused water \$2.50 per person

Fresh Squeezed Lemonade \$2.50 per person

Pink Grapefruit Lemonade \$2.50 per person

Coke, Diet Coke, Sprite and Pellegrino

Fresh Squeezed Orange juice, grapefruit juice and cranberry juice

\$5 per person

Clear plastic plates, faux flatware, cocktail & dinner napkins, plastic tumblers and hot cups

\$5 per person

Bamboo recyclable plates, flatware and napkins

\$7 per person