

Galley Gourmet

_____Weddings_____



fresh.

chic.

elegant.

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philosophy

unique.

At **Galley Gourmet**, we understand the challenges couples face when trying to plan a unique wedding reception in an industry that sometimes only offers “cookie cutter” approaches.

We believe the wedding reception should reflect your philosophy on life, love and outlook for the future. At the same time it should provide a relaxed and welcome atmosphere for friends and family in which to celebrate.

Whether you envision a romantic, intimate gathering, an eclectic celebration or an exquisite gala, we will work with you to transform your dream into a reality.

Let your journey begin with us.

Karen Williams, Chef/Proprietor

Roger Williams, Proprietor

experience

extensive.

Galley Gourmet has been Little Traverse Bay's Source for outstanding food and wine since 1999. Chef Karen Williams, executive chef and co-proprietor of Galley Gourmet, has had many years of experience in creating truly unique and exciting events. Prior to opening Galley Gourmet, Chef Williams served as the Executive Chef at Bay Harbor Yacht Club for four years where she planned and executed many events including the Grand Opening for the Marina District (3000 people) and the Grand Opening for the Equestrian Club. Prior to moving to northern Michigan Chef Karen served as Sous Chef at Handke's Cuisine in Columbus, Ohio, a Zagat's top rated restaurant and Five Lakes Grill in Milford, MI. She has won several gold medals in national culinary competition and graduated at the top of her class from the Culinary Arts Program at Schoolcraft College in Livonia. Chef Karen also holds a B.A. with honors in economics from the University of California at Berkeley.

Roger Williams, a Michigan native and co-proprietor of Galley Gourmet, began his love affair with fine wines in Northern California over twenty-five years ago. Galley Gourmet has provided the opportunity for him to turn his passion into a vocation. Roger has partnered with Master Sommelier Ron Edwards in selecting and delivering unique and outstanding wines for our customers and continues to seek out the best wines available at all price points.

services

tailored.

As a full-service catering company, we recognize the need to provide customized levels of catering options reflecting the unique planning needs and budgets of our clients.

With so many variables to consider when coordinating and pricing a wedding reception, our planning process will begin with a consultation to discuss which individualized services would work best for you. Every Bride has her own vision of that special day and we are dedicated to making your reception truly spectacular.

The following is a brief overview of some basic service options you may wish to consider before scheduling our initial consultation.

Style of Reception

Its always a good idea to consider how you want your wedding reception to feel. It may be a casual gathering of friends or a more formal occasion. Many people like to incorporate a theme such as Carribbean, Michigan Harvest or Wine Lover's when creating the ambience for the occasion.

Hors d'oeuvre / Cocktail Reception

Most receptions begin with cocktails and hors d'oeuvres. The chosen length of time for this portion of your event generally determines the cost. A longer cocktail hour requires more appetizers. Hors d'oeuvre can be either passed or plattered. We can even incorporate and interactive hors `d oeuvre station if desired.

Reception Dinner

The reception dinner represents the highpoint of your event and provides you with the opportunity to truly express yourself in a very unique and personalized way. We strive to bring all the elements of your vision together for a spectacular celebration with close family members, friends and relatives who have come to honor you both on your special day.

The style of dinner service you choose is reflected in your personal tastes and budget. Some items to consider based on each available option are as follows:

Plated or **Sit-down Dinners** convey a more formal, upscale appearance and may be more costly due to the added service and culinary staff required to plate and serve the entrees. Additional rental costs may also be incurred if the menu requires serving pieces outside of the standard place setting. Generally, one server is designated for every two tables of ten guests. In a very formal affair, the number drops to one server per table. In especially large weddings, we recommend selecting one entrée along with a vegetarian option. With multiple entrée choices, we recommend instructing guests to pre-order, whereby a special type of designation is provided at the table for ease of service. Often, a combination plate incorporating two proteins, usually a seafood and meat option works well. Chicken or other poultry items are also suitable for a wide range of guests.

Dinner Buffets tend to have a more relaxed and casual feel while also allowing the greatest number of guests to be served in the least amount of time. Current trends favor a “stations” buffet which group unique menu items with a unifying theme such as Thai, Caribbean or Spanish, organized around various courses such as salads, main courses and desserts. This style keeps guests flowing throughout the reception area and tends to expedite the serving process.

Interactive Stations can be very entertaining and encourage guests to become involved in the preparation process by allowing them to interact while the chef is in action preparing and assembling the items. Variations on this theme may include a grill station, beef carving, pasta or warm dessert station. This style may be less feasible in a large wedding venue due to limited tent space or service issues.

Wedding Cake Service and Amenities are available whether you choose to have your wedding cake made in-house or purchase your cake from an outside provider. We do not charge a fee for cake cutting, although we would be happy to discuss how we might enhance the cake plate with an amenity such as a mini crème brulee, fresh raspberry sauce or a hand-dipped chocolate strawberry as a compliment to the wedding cake plate and create a more spectacular presentation. Many brides choose to forgo the traditional cake in favor of a small representative cake and a **Mini Dessert Buffet**. We have many different mini pastries and handmade chocolates to make this presentation extraordinary. Personalized **Cupcakes and Cupcake Towers** are also a popular alternative to the traditional three-tiered cake.

Beverage Service is Galley Gourmet's specialty. With over 500 different wines and a great selection of beer we are ready to meet your beverage needs. Our extensive list and knowledge of wines allow us to personally select those which will compliment and reflect your menu as well as your personal taste and budget preferences. We use only the best quality mixers and can provide bartenders for your event. Our license does not permit us to provide hard liquor though we can serve it. When guests choose to provide hard liquor, Galley Gourmet will provide all of the fruit condiment trays and mixers for drinks. We will charge a corkage fee of \$5.00 per open bottle of hard liquor to defray our insurance expenses. We believe we can be very competitive with champagne, beer and wine pricing for wedding functions catered by our company. If guests choose to purchase potables elsewhere, there will be a charge of \$0.50 per bottle for soda and beer, \$10.00 per bottle of wine.

After Glow Snacks are a fun and tasty way to keep the festivities going and are offered to guests late into the reception or immediately following. Specialty-food items such as pizza, sandwich platters, cheese and fruit, strawberries with whipped crème or fresh-baked cookies and milk and can be a gracious way to say- "Thanks," as you wind-down your special day with family members and guests.

Other Amenities can be arranged specially for you and your guests when staying at the Bay Harbor Resort and Marina such as:

- Late-Night Snacks Delivered to the Honeymoon Suite
- Continental Breakfast Delivered to Guests the Following Morning

- Venue Options for a Breakfast Buffet, Rehearsal Dinner and Wedding Include the Conference Center Above the Galley Gourmet, Lawn Panel Next to the Waterfront or Sunset Beach

Additional Amenities which you may want to consider making your day even more unique include:

- Continental Breakfast Trays for the Bridesmaid and Groomsmen
- Champagne and Chocolate Platters for the Bride and Groom
- Pre-Wedding Sandwich Trays for the Bride and Groom
- A Hospitality Suite stocked with our delicious gourmet snacks and beverages if you choose to maintain one
- After Glow Party Suite Snacks
- Handmade Chocolate Favors
- Gourmet Gift Baskets for Out-of-Town Relatives and Guests

Regardless of which combination of services you choose, the Galley Gourmet is committed to tailoring a reception to fit your personal tastes and budget.

Please contact us at your earliest convenience to schedule an initial consultation.

We look forward to the opportunity to join you for this most joyous occasion!

signature catering selections

fresh.

Sample Menu Sit-Down Dinner:

Passed Hors d'oeuvre

Seared Ahi Tuna with Thai Noodle Salad in Cucumber Cups

Grilled Portobello, Goat Cheese, Roasted Tomato and Fresh Basil Crêpes

Tiny Salt Roasted New Potatoes Filled with Bacon and White Cheddar Purée

Plattered Hors d'oeuvre

Antipasto Platter Featuring a Selection of Prosciutto, Mortadella, Salamis, and Capicola Ham

Array of Foreign and Domestic Cheeses with Fresh and Dried Fruit

Seasonal Vegetables with Artichoke-Feta Dip

Dinner

Champagne Toast

Wine Service At Table

Fresh Baked Soft Rolls with Butter

Preset Mixed Greens Salad with Dried Cherries, Toasted Hazelnuts, Maytag Blue Cheese and Shaved Red Onions, Raspberry and Chardonnay Vinaigrettes

Entrée

Grilled 4oz Filet of Beef Tenderloin with Blackened Great Lakes Whitefish, Corn and Wild Mushroom Ragout, Garlic Potato Puree and Seasonal Vegetables

Celebration Cupcakes*

Fresh Brewed Decaf Coffee and Selection of Teas

\$44.52/Guest

Kid's Meal

Chicken Fingers, Mac and Cheese and Applesauce

\$8.95

Sample Menu Upscale Italian Buffet:

Hors d'oeuvre and Cocktails

Italian Swiss Chard Turnovers with Goat Cheese and Roasted Pepper Dip

Pesto Marinated Shrimp and Prosciutto Skewers

"Porchetta Crostini"

Dinner Stations:

Station 1: Antipasto and Salads

Selection of Italian Cured Meats and Olives

Tuscan White Bean Salad with Arugula

Sliced Tomatoes with Fresh Mozzarella and Basil

Array of Grilled Vegetables with Balsamic Vinaigrette

Station 2: Chef Attended Interactive Pasta Station

Fettucine Pasta

Tomato-Basil Marinara * Parmesan Alfredo * Pesto * Olive Oil

Mushrooms, Spinach, Green Peppers, Primavera Vegetable Mix, Italian Sausage, Ham, Diced Tomatoes, Prosciutto, Country Olives, Bacon, Artichoke Hearts, Roasted Garlic, Onions, Grilled Chicken, Goat Cheese and Feta

Station 3: Chef Attended Carving Station

Carved Rosemary Roasted Beef Tenderloin

Rolled Chicken Florentine with White Wine Cream Sauce

Wild Mushroom Risotto

Station 4: Desserts

Small 3-Tiered Wedding Cake

Array of Miniature Desserts Including, Mini Chocolate Bombes, Triple Creams, Crème Brûlée, Mini Fruit Tarts, Mini Cheesecakes, Chocolate Covered Strawberries, Chocolate Bourbon Pecan Wedges, Mini Key Lime Tarts and Brownie Bites

\$52.95/guest

Sample Menu Small Plates Buffet:

Passed Hors d'oeuvres

Champagne and Wine Service

Grilled Shrimp Wrapped in Serrano Ham with Piquillo Pepper Dip

Jamaican Jerk Chicken Skewers

Italian Swiss Chard and Goat Cheese Turnovers with Roasted Tomato Dip

Strolling Buffet

"Beef"

Rosemary and Garlic Roasted Beef Tenderloin Served Over Arugula Salad with Cherry Tomatoes and Asiago Cheese, Whole Grain Mustard Vinaigrette

"Caesar Salad"

Mini Parmesan Custards with Anchovy Dressing and Parmesan Crisps

Romaine Salad

"Thai Shrimp and Salmon Cakes"

Spicy Shrimp and Salmon Cakes Served over Pad Thai Salad

Spicy Chili Sauce Drizzle

"Mediterranean Lentil Salad"

Tomatoes, Mint Cous Cous, Creamy Cucumber Tatziki and Spicy Lentils, Crispy Sweet Potato

"Peruvian Wood Rotisserie Chicken"

South American Flatbreads, Mango Mint Mojo, Salsa Verde, Roasted Corn Salsa

Desserts

Small 3-Tiered Wedding Cake

Array of Miniature Desserts Including, Mini Chocolate Bombes, Triple Creams, Crème Brûlée, Mini Fruit Tarts, Mini Cheesecakes, Chocolate Covered Strawberries, Chocolate Bourbon Pecan Wedges, Mini Key Lime Tarts and Brownie Bites

\$52.35/guest

Sample Menu Family Style:

Passed Hors d'oeuvre

Crostini with Fresh Mozzarella, Basil Pesto and Roasted Tomatoes

Skewers of Grilled Shrimp Wrapped in Prosciutto with Spicy Tomato Dipping Sauce

Plattered Appetizers

Array of Foreign and Domestic Cheese with Fresh and Dried Fruit

Family-Style Dinner

Preset Salad

Garden Vegetable Salad with Ranch and Raspberry Vinaigrettes

Fresh Baked Challah Rolls with Whipped Butter

Composed Platter of Herb Grilled Chicken Breast with Creamy Mushroom Sauce and Marinated Grilled and Sliced Flank Steak with Natural Jus

Garlic Mashed Potatoes

Penne Pasta with Fresh Tomato Basil Marinara and Grated Reggiano-Parmiggiano Cheese

Late Summer Vegetable Medley

Mini Dessert Buffet Including Mini Crème Brulee, Mini Pecan Tarts, Chocolate Domes, Almond Coconut Bites, Mini Key Lime Tarts, Chocolate Espresso Bites and Mini Fruit Tarts

Decaf and Regular Coffee, Selection of Tea

\$42.73/Guest