



GEM Catering Menu

Choose one Salad, one Vegetable, one Starch, and either 1 or 2 entree . Includes water service.

SALAD

Garden Salad

Spring Mix with Carrots, Tomato and Cucumber

Caesar Salad

Romaine with Croutons and Parmesan Cheese

VEGETABLE

Fresh Seasonal Medley

Chef's Choice of Seasonal Vegetables

Roasted Root Vegetable Medley

Beets , Butternut Squash, Parsnips, Carrots

Green Bean Almondine

Green Beans, Sliced Almonds, all tossed in Garlic Butter

STARCH

Sauteed Red Bliss Potatoes

Garlic Smashed Potatoes

Mashed Potatoes

Rice Pilaf

Ancient Grains Rice

Scalloped Potatoes

Homemade Mac & Cheese

PROTEIN

Chicken

Marinated Grilled Chicken Breast

Choice of Sauce:

Piccata, Mango Salsa, Marsala, or Parmigiana

Fish

Mahi Mahi or Salmon

Choice of Sauce:

Piccata, Mango Salsa, Caribbean Rum

Pork

Roasted Pork Loin

Choice of Sauce:

Apples & Raisins , Peaches & Pecans, Mushroom Ragu

BBQ Pulled Pork

Mojo Pork

Beef

Marinated Flank Steak

Beef Bourguignon

Beef Stroganoff

Smoked Brisket

**Coffee Crusted Filet w/ Demi Glace •PLATED ONLY*

Catering Upgrades

(V) VEGETARIAN (GF) Gluten Free

**All prices and menus are subject to change without notice. Signed contracts will honor previous agreed pricing; if any menu selections are changed after signing and client changes choices, client is subject to changed pricing/selections. A premium may be charged for events scheduled on a Holiday.*

***Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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Chef Attended Carving Station (2nd option; must have 1 protein picked)

Top Round additional

Prime Rib additional

Beef Tenderloin additional

Chef Attended Pasta (3rd option; must have 2 proteins picked)

Chicken Alfredo over Penne Pasta additional

Bolognese (Beef and Marinara) over Penne Pasta additional

Primavera over Linguine Pasta additional

**** We can also customize your menu choices; please reach out to us for any questions*

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Appetizers

DISPLAY (Minimum of 25 people)

Gourmet Cheese Display (V)

Antipasto Display

Vegetable Crudite Display with Ranch or Blue Cheese (V)

Shrimp Cocktail Display served with Cocktail Sauce (GF)

Spinach & Artichoke Dip with Pita & Tri Colored Chips (V)

PASSED HORS D'OEUVRES

Caprese Skewer with Balsamic Glaze

Meatballs (Swedish, Sweet & Sour, or Marinara)

Chicken Salad served on Mini Croissants

Mini Assorted Quiche

Bruschetta on a Crostini (V)

Seared Tuna on a Rice Cracker with Wasabi Aioli

Coconut Shrimp with a Tropical Rum Sauce

Baked Shrimp and Tomato Skewer with Pesto Sauce

Vegetable Spring Rolls with Ginger Sauce (V)

Sausage Stuffed Mushroom Caps

Mini Crab Cakes

Bacon Wrapped Scallops (GF)

Smoked Brisket Ravioli

Roasted Tenderloin on Crostinis with Horseradish Cream

Choice of Slider (Chicken, Pork, Beef, or Vegetarian)

Shrimp Shooters (Cocktail Sauce or Mango Salsa)

Spinach & Artichoke stuffed Artichoke bottoms (V)

Asparagus Spirals wrapped in Puffed Pastry (Vegan)

BBQ Meatballs

Pigs in a Blanket

Mac & Cheese Bites

Chicken & Waffles

Fried Green Tomatoes (Vegan)

Falafel Bites served with Tzatziki (V, Vegan, GF)

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Bar

OPEN BAR

With any Hosted Bar service, GEM will provide assorted sodas, ice, bar and plasticware. Glassware will be an additional charge depending on the type of glassware.

Wells, Beer & Wine:

Call, Beer & Wine:

Premium, Beer & Wine:

Beer & Wine Only:

Assorted Soft Drinks & Bottled Water:

Champagne Toast:

Signature Cocktails: Ask for a Quote Based On Your Request!

CASH BAR:

Well:

Call:

Premium:

Wine /Beer:

Craft Beer: Market Price

Soda/Bottled Water

\$800.00 Beverage Minimum for 3 Hours

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WEDDING PACKAGES

Ruby Package (Tier 1):

Catering

Three Appetizers selections

Three Hour Beer, Wine, **Well**, & Assorted Soft Drinks

One Salad

One Vegetable

One Starch

One Protein Option

Rentals (Can be upgraded)

Cocktail Tables w/ linen

Sweetheart Table

Cake & Gift Table

Reception Tables 60" R/8 ft

Floor length linen & Napkins

Reception Chairs : White padded folding

Flatware

Glassware

Dishes

Staff

Servers

Bartender(s)

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Sapphire Package (Tier 2):

Catering

Three Appetizers selections

Three Hour Beer, Wine, **CALL**, & Assorted Soft Drinks

One Salad

One Vegetable

One Starch

Two Protein Options

Rentals (Can be upgraded)

Ceremony Chairs: White plastic folding

Cocktail Tables w/ linen

Sweetheart Table

Cake & Gift Table

Reception Tables 60" R/ 8ft

Floor length linen & Napkins

Reception Chairs : White padded folding

Flatware

Glassware

Dishes

Staff

Servers

Bartender(s)

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Diamond Package (Tier 3):

Catering

Four Appetizers Selections

Three Hour Beer, Wine, **Premium**, & Assorted Soft Drinks

One Salad

One Vegetable

One Starch

Two Protein Options

Rentals (Can be upgraded)

Ceremony Chairs: White plastic folding

Cocktail Tables w/ linen

Sweetheart Table

Cake & Gift Tables

Reception Tables 60" R /8 ft

Floor length linen & Napkins

Reception Chairs : White padded folding

Flatware

Glassware

Dishes

Staff

Servers

Bartender(s)

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