Congratulations!

We are delighted you are interested in the Peabody Essex Museum for your wedding day. When Gourmet first started, the mission was simple; treat people well. 50 years later, that mission has not changed. PEM's history is even greater, going back to 1799. PEM is the place to come to engage with interactive art, have transformative and meaningful experiences, and enjoy time with loved ones. We think PEM is the perfect place for your special day, and we hope you do too.

The collections outlined here are designed to make the planning process easy, meet your budget, and deliver the very best experience for you, your family, and friends.

Gourmet is renowned for its talented chefs, impeccable service, and unsurpassed expertise. And we bring all that to making your event spectacularly memorable.

Connect with us to start planning your event!
AnnM@GourmetCaterers.com
Gourmet Collections

Each Collection includes
Full on-site service inclusive of an Event Manager, Servers and Culinarians
Place settings inclusive of fine bone china, glassware and flatware
Full length grey, white or ivory table linens and napkins
Selections from the menus provided as outlined by the packages below
Complimentary cake cutting, coffee and tea service

Plated Dinner Collection 1
Five Passed Hors d’oeuvres
One First Course
One Entrée and One Vegetarian / Vegan Entrée
$150.00 per person*

Plated Dinner Collection 2
Five Passed Hors d’oeuvres
One Stationary Display
One First Course
Two Entrées and One Vegetarian / Vegan Entrée
$175.00 per person*

Plated Dinner Collection 3
Six Passed Hors d’oeuvre
Two Stationary Displays
One First Course
Two Entrees and One Vegetarian / Vegan Entrée
$200.00 per person*

*Pricing Valid for 2023 Weddings. Pricing does not include wedding cake, beverages or beverage set ups, specialty linens, taxes or administrative fees (add Tax plus local tax)

Bob Packert/PEM
Passed Hors d'oeuvre Selections

Anjou Pear Tartlet
Gorgonzola, Candied Walnut, Thyme

Crispy Mushroom and Leek Spring Roll
Truffle Aioli

Fresh House Rolled Thai Vegetable Roll
Cilantro “14 Carat” Vinaigrette

Goat Cheese Tartlet
Caramelized Onion, Rosemary

Golden Beet with Herbed Goat Cheese
Micro Arugula, Balsamic Vinaigrette

Caprese Skewers
Red and Yellow Tomatoes, Bocconcini Mozzarella
Fresh Basil, Balsamic Drizzle

Sweet Pea Ricotta Salata Truffle Crostini
Sea Salt

Vine Tomato
French Baguette, Sea Salt, Balsamic Reduction

Yukon Gold Potato Lakes
Apple Relish, Crème Fraîche

Brussels Sprouts
Whipped Herb Goat Cheese, Crispy Pancetta

Curried Chicken
Crispy Chickpea Cake, Tzatziki Sauce

Banh Mi Mini Chicken
Lemongrass, Pickled Carrot, Cilantro, Lime Aioli, Ficelle

Pommery Mustard and Herb Crusted Baby Lamb Chops
Honey Mustard Sauce

Beef Tenderloin Crostini
Red Onion Relish, Horseradish Crème

BLT Stuffed Tomato

Chilled Thai Beef Salad
Red Chili, Sesame Oil, Lime, Lemongrass

Ahi Poke on Wonton Chip
Sushi Tuna, Sesame Oil, Green Onion Seed

Maine Crab Cake
Sriracha Aioli

Seared Scallop
Corn Cake, Bacon Aioli

Smoked Salmon Deviled Egg
Chive Whipped Custard, Fried Caper & Dill
Cocktail Hour Food Displays

**New England Farmer’s Market Cheese**
Champlain Triple Crème, Boggy Meadow Baby Swiss, Aged Vermont Cheddar, Smith’s Gouda Cambozola Blue, Fig Marmalade Dried Fruits and Fresh Berries, Local Honey Assorted Crackers and Rustic Breads

**Herbes de Provence Croustades**
Eggplant Caponata, Portobello Mushroom Salad Baby French Bean Salad with Toasted Garlic Roasted White Bean Puree Herb Rubbed Goat Cheese Buttons Toasted Croustades

**Vegetarian Antipasti Table**
Fire Roasted Peppers, Marinated Artichokes Balsamic Infused Mushrooms, Grilled Zucchini Herb Dusted Eggplant with Pine Nuts Cherry Tomatoes with Basil Fresh Mozzarella and Olive Oil, Pecorino Romano Italian Extra Virgin Olive Oil Focaccia Bread and Crostini

**Baked Brie**
Whole Wheel of Brie en Crouite Split and Topped with your choice of Fig and Pistachio or Apricot and Almonds Served with Sliced Baguette

**Mediterranean Table**
Roasted Garlic Hummus Sundried Tomato and Artichoke Tapenade Stuffed Grape Leaves, Aged Manchego Cheese Roasted Chickpea Salad, Kalamata Olives Extra Virgin Olive Oil Herb Ciabatta Crisps, Pita, Toasted Flatbreads

**Farmers Market Crudité**
Sweet Roasted Red Pepper, Endive, Peppers Zucchini, Yellow Squash, Celery, Carrot Green and Yellow Beans, Grape Tomatoes French Breakfast Radish Green Goddess Dip, Lemony Hummus

**The Potato Station**
Stuffed Fingerlings with Crème Fraiche and Caviar Crisp Russet Wedges with Basil Dip Sweet Potato Tots with Honey Ricotta and Red Pepper Romesco
First Course Selections

Simple Salad
Local Arugula, Shaved Parmesan, Preserved Meyer Lemon
Extra Virgin Olive Oil, Broken Sea Salt Grissini

Field Greens Salad
Local Roasted Red and Gold Beets, Warm Brie Croque Monsieur
Citrus Aged Sherry Vinaigrette

Spring Beet and Endive Salad
Warm Goat Cheese Fondue, Lamb’s Lettuce
White Balsamic Vinaigrette

Baby Spinach and Frisée Salad
Pears, Candied Pecans, Great Hill Blue Cheese
Bacon Vinaigrette

Salad of Sweet Strawberries
Mint and Spring Greens, Crispy Vermont Chevre Fritter, Toasted Hazelnuts
Lemon Poppy Vinaigrette

Salad of Local Summer Arugula
with Chilled Watermelon Kalamata Olives and French Feta

Roasted Beet and Pink Grapefruit Salad
Arugula and Radishes, Whipped Goat Cheese
Rice Wine Vinaigrette, Sunflower Seed Flatbread
Plated Dinner Selections

**Beef Entrees**
- Pineland Farms Slow Braised Beef Short Ribs
- Chive Whipped Potatoes, Broccolini, Crispy Shallots
- Herb & Sea Salt Rubbed Sirloin
- Roman Semolina Gnocchi, Haricot Verts
- Preserved Lemon, Barolo Demi

**Fish Entrees**
- Roasted Salmon, Local Spring Beet Ravioli
- Garlicky Broccoli Rabe, Carrot and Ginger Nage
- Oven-Roasted Salmon Chardonnay
- Rosemary Marbled Potatoes, Braised Greens
- Truffle Emulsion

**Chicken Entrees**
- Crisp Chicken with Morels and Asparagus
- Spring Squash, Cured Tomato, Spring Herb Puree
- Simply Roasted Chicken
- English Sweet Pea Risotto, Pea Shoot Salad
- Spring Carrot Nage

**Vegetarian Selections**
- Individual Summer Vegetable Tart
- Grilled Scallions, Herb Salad, Yellow Pepper Romesco

**Gluten-Free/ Vegan Entrees**
- Artichoke Croquettes
- Lemongrass Kaffir Lime
- Okinawan Purple Potatoes, Fresh Slaw
- Chili Sauce
- Vegan

**Plated Dinner Selections**

**Portobello Wellington**
- Puff Pastry, Grilled Portobello, Mushroom-Pecan Pate
- Melted Leeks, Mashed Potatoes, Seasonal Vegetables
- Madeira Wine Sauce

**Eggplant and Goat Cheese Cannelloni**
- Charred Tomato Vinaigrette and Petite Herb Salad

**Honey Miso Roasted Acorn Squash**
- Himalayan Red Rice, Tofu, Winter Vegetables
- GF
### Bar Collections

#### Deluxe Full Open Bar
Deep Eddy Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Whiskey
Dewar's Blended Scotch, Seagram's VO, Jim Beam Bourbon
Sweet and Dry Vermouth
Samuel Adams Lager, Amstel Light, Heineken, O'Doul's Non-Alcoholic
Louis Jadot Chardonnay, Caymus Conundrum White, Charles & Charles Red
LaMarca Prosecco Toast
$46.00 per person

#### Luxury Full Open Bar
Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum, Crown Royal Whiskey, Johnnie Walker Black Blended Scotch, Bulleit Rye Maker's Mark Bourbon, Sweet and Dry Vermouth
Samuel Adams Lager, Amstel Light, Stella Artois
Harpoon IPA, O'Doul's Non-Alcoholic
Le Monde Pinot Grigio, Decoy Chardonnay, Meiomi Pinot Noir
Flor Prosecco Toast
$52.00 per person

#### Premium Wine & Beer Open Bar
Mondavi Private Reserve White and Red
LaMarca Prosecco Toast
Samuel Adams Lager, Amstel Light, Heineken, O'Doul's Non-Alcoholic
$36.00 per person

#### Deluxe Wine & Beer Open Bar
Louis Jadot Chardonnay, Caymus Conundrum White, Charles & Charles Red
LaMarca Prosecco Toast
Samuel Adams Lager, Amstel Light, Heineken, O'Doul's Non-Alcoholic
$41.00 per person

#### Luxury Wine & Beer Open Bar
Le Monde Pinot Grigio, Decoy Chardonnay, Meiomi Pinot Noir
Flor Prosecco Toast
Samuel Adams Lager, Amstel Light, Stella Artois, Harpoon IPA
O'Doul’s Non-Alcoholic
$48.00 per person

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Each Collection Includes
- Soft Drinks, Still and Sparkling Waters, Juices and Mixers, Ice, Bar Fruit
- Appropriate Glassware, Bar Service Equipment & Liquor Liability Insurance
- Alcohol service is a maximum of four and a half consecutive hours

*Pricing Valid for 2023 Weddings*

Pricing does NOT include taxes or administrative fees

Full Catering Packages coupled with Bar Packages are inclusive of Bar Service Labor
Bar Service Labor is additional with A la Carte Catering Services