

Welcome to Gourmandissimo Catering + Fine Food Shop

At Gourmandissimo, we're deeply devoted to our culinary roots and take great pride in bringing a passion for food and service to our customers. It's our pleasure to serve you, with fresh flavourful menus using locally sourced ingredients.

Proudly serving the Hills of Headwaters since 1999.

Catering

Invite Gourmandissimo to cater your next celebration. Whether you plan an event large or small, formal or casual, our experienced team is here to help. Choose; "Pick up Catering" from this menu or visit our web site for our full service catering or speak with our catering manager.

We can provide all rentals and professional staffing.

The Shop

Lunch available for take-out or eat in The Bartlett Room.

Wholesome prepared meals to go.

Fresh in-house patisserie all baked on location.

Belgian chocolates. Gourmet pantry. Custom gift baskets.

Gift certificates available.

The Bartlett Room

Our fully licensed banquet room for up to 50 guests is the perfect setting for your private party.

We host dinner & wine pairing nights as well.

Sign up for our e-newsletter.

The Anjou Bar

Get up close and personal with chef Gilles Roche as he creates a scrumptious meal with wine pairings right before your very eyes! 8-10 guests

Weddings

As a full-service caterer, we offer the convenience of organizing all the details of your special day, from rentals, Marquee tents, set up, cleaning & serving.

Ask for our list of local venues which we cater to.

Call for a no-obligations quote.

Best Western Plus Orangeville Inn + Suites

Gourmandissimo is the exclusive caterer at this award-winning hotel.

Perfect for weddings or special events, The Hills of Headwaters Ballroom accommodates up to 280 guests. Visit our website for more details or call our catering department at 647-233-8471.



Gourmandissimo
CATERING + FINE FOOD SHOP

2021

Takeout & Pickup Catering Menu



16023, Airport Rd. Caledon East
(905) 584-0005

www.gourmandissimo.com
info@gourmandissimo.com

Shop Hours

Tuesday - Thursday 10:00am-6:00pm

Friday 10:00am-7:00pm

Saturday 10:00am-6:00pm

Catering available 7 days

Plan the perfect party, with stress-free platters of your favourite savory bites all ready to set out. Add a selection of hors d'oeuvres and sweet trays. Enjoy the party!

Bruschetta Platter **V***

Market fresh diced tomato, garlic, extra virgin olive oil (feta if requested)
M \$50.00 (15-20 guests) - L \$80.00 (25-30 guests)

Charcuterie Board

A selection of artisanal cured meats, cornichons + sliced baguette
S \$70.00 (10-15 guests) - M \$90.00 (15-20 guests) - L \$120.00+ (20-30 guests)

Cheese Board **V**

A selection of hard + soft cheeses garnished with crackers, crisps, grapes + nuts
S \$70.00 (10-15 guests) - M \$90.00 (15-20 guests) - L \$120.00+ (20-30 guests)

Artisanal Board

A combination of our most popular charcuterie + artisanal cheese presented on an attractive board with baguette, cornichons, nuts & grapes
S \$90.00 (10-15 guests) - M \$110.00 (15-20 guests) - L \$150.00+ (20-30 guests)

Smoked Salmon Board

Serves approx. 30 guests
Accompanied by dill sour cream, capers, onion, lemon, sliced honey grain bread
\$125.00

Crudités Basket **GV***

Market fresh cut vegetables with roasted pepper hummus
S \$45.00 (10-15 guests) - M \$65.00 (15-25 guests) - L \$85.00+ (25-30 guests)

Meat Platter

Shaved pepper crusted roast beef + Tuscan roasted turkey breast alongside; horseradish mayo, mustards, caramelized onion, cornichons + sliced baguette....
\$9.00 per person

Antipasto Platter

Which may include; Salumeria il Tagliere Copa, bruschetta, grilled vegetables, marinated mushrooms, olives, Italian sausage, provolone, crusty Italian bread...
\$9.75 per person (minimum 12 ppl)

Shrimp Platters

50 pieces
Choose your favourite!
Succulent tiger shrimp with horseradish cocktail sauce + lemon
Crispy coconut tiger shrimp with a Thai dipping sauce
Sautéed flavourful Cajun spiced shrimp served with aioli
\$125.00

Fresh Fruit Platters **GV***

A selection of peeled and cut fresh fruit.
S \$50.00 (10-15 guests) - M \$70.00 (15-20 guests) - L \$90.00+ (20-25 guests)

Legend: **G** Gluten Free **V** Vegetarian **V*** Vegan

Minimum order of 2 dozen per item with 3 days notice
Visit our website for other options

Cold

Smoked salmon sweet potato rösti \$30
dill sour cream

Seared scallop on mini pita \$36
caramelized onion

Seared tuna tataki skewer \$36
ponzu dipping sauce **G**

Stilton crostini \$24
pecans + caramelized pear **V**

Peppered roast beef on baguette \$24
horseradish mayo

Cajun chicken on mini pita \$24
mango chutney

Soft shell vegetarian spring roll \$24
Thai dipping sauce **GV***

Cherry tomato + bocconcini skewer \$24
sweet basil oil **GV**

Spicy mango, chicken Thai salad \$24
in a wonton cup

California Rolls **G** \$21

Pork tenderloin mini pita \$24
caramelized onion

Smoked duck breast on parmesan crisp \$33
cranberry compote **G**

Mini redskin potato \$24
herbed cheese + smoked trout **G**

Endive spears \$24
prosciutto and blue cheese **G**

Hot

Mini crab cakes \$36
sundried tomato aioli

Risotto croquette \$21
tomato dipping sauce **V**

Coconut shrimp lollipop \$30
Thai dipping sauce

Spicy spring rolls \$24

Chicken peanut sate **G** \$24

Pepper beef saté **G** \$24

Moroccan lamb skewers \$36
cilantro chili paste **G**

Spanakopita \$24
filo pastry, spinach + feta **V**

Filo bundles \$24
brie + cranberry compote **V**

Mushroom croustade \$24
in a savoury shell **V**

Corn jalapeño fritter \$18
coriander lime mayo dip **V**

Spicy vegetarian samosa \$18
peach pepper chutney **V**

Aged cheddar bacon melts \$21

Mac & cheese croquettes \$24
made with smoked cheddar **V**

Sliders \$36
Chicken + caramelized onion
Beef + aged cheddar
BBQ Pulled pork

If picking up your order we will arrange cold selections on our platters at no extra cost to you. We just ask that you return our platters on the next business day.



Vegetarian + Fish
Minimum quantities apply, call for info.

Fish

Cajun crab cakes Sundried tomato aioli	\$9.00 each
Sundried tomato crusted salmon Full salmon averages about \$80 (serves 10-15) G	\$8.00/100 grams
Salmon coulibiac Salmon baked in a pastry shell with spinach & mushroom cream	Half - \$70 Full - \$130
Salmon Bellevue Poached salmon attractively decorated with scales of fresh cucumber G served with a dill lemon mayo	\$115
Seafood casserole Shrimp, scallop, monkfish in a Riesling velouté G	\$12.00/100 grams
Shrimp & scallops Provençale Garlic, capers, olives, sundried tomato, whit wine G	\$12.00/100 grams
Halibut or Barramundi Ordered fresh and baked with choice of sauce G	Market price
Bouillabaisse Seafood, saffron, fennel + baked garlic broth, saffron aioli G	\$12.00/100 grams



Vegetarian Options

Grilled veg, goat cheese, sundried tomato baked filo pouches	\$11.00 each
Portobello, quinoa, lentil, spinach, goat cheese G	\$11.00each
Thai vegetable coconut curry with jasmine rice GV*	\$3.50/100grams
Southwestern quinoa & black bean casserole G	\$40.00 1/2 tray
Chana Masala GV*	\$3.50/100grams
Butternut squash agnolotti in a sage browned butter	\$3.50/100grams
Sweet potato pancake with dill sour cream	\$7.00

All mains are gluten free unless marked otherwise.
Minimum quantities apply, call for info.

Beef & Chicken

Beef Wellington Always impressive - serves 14-18 Puff pastry & mushroom velouté, contains gluten.	\$320.00
Boeuf Bourguignon Beef stew braised in red wine w. double smoked bacon & pearl onions	\$4.50/100 grams
Red wine braised short ribs	\$9.00/100 grams
Pepper crusted beef tenderloin with a cognac jus	\$12.00/100 grams
Horseradish and mustard crusted ribeye au jus	\$9.00/100 grams
Osso Bucco (braised veal shanks)	\$9.00/100 grams
Chicken cordon bleu (approx. 300g) contains gluten.	\$4.50/100 grams
Chicken chasseur in a white wine mushroom sauce	\$4.50/100 grams
Coq-au-vin (red wine, bacon, pearl onions)	\$4.50/100 grams
Thai coconut curry chicken	\$4.50/100 grams
Chicken Marbella (prunes, olives & capers)	\$4.50/100 grams
Moroccan chicken (Meyer lemons, olives, spices)	\$4.50/100 grams
Tuscan lemon thyme chicken	\$4.50/100 grams
Capon spinach, goat cheese, sundried tomato filling	\$4.75/100 grams
Cornish hen (deboned ,figs, pecans, wild rice stuffing)	\$6.25/100 grams



Duck confit in Calvados sauce	\$9.00/100 grams
Turkey blanquette in a white wine cream sauce	\$4.50/100 grams
Turkey breast stuffed with cornmeal, sage & dried fruit	\$4.75/100 grams
Lamb Navarin (French lamb Spring stew)	\$7.50/100 grams
Provençale crusted rack of lamb rosemary jus (8 chops)	\$48.00 per rack
Braised lamb shank	\$9.00/100 grams
Venison medallions	\$12.00/100 grams
Pork tenderloin	\$4.50/100 grams

Warm Side Dishes

Baked garlic scented scalloped potatoes (12 servings) GV	\$35.00 1/2 tray
Roast Yukon Gold potato GV*	\$2.10/100 grams
Herbed spätzli V	\$2.10/100 grams
Medley of seasonal vegetables GV*	\$3.50/100 grams
Roasted root vegetable in pommery mustard GV*	\$3.50/100 grams
French green beans almandine GV*	\$3.50/100 grams
Brussel sprouts with bacon & caramelized onion G	\$3.50/100 grams
Ratatouille GV*	\$3.50/100 grams
Creamy mashed potato GV	\$2.10/100 grams
Rice medley pilaf, roasted shallots GV*	\$2.10/100 grams

Salads

Minimum of 12 guests - 175g portion size

Kitchen Sink Salad GV*	
Leaf lettuce, red cabbage, chopped crunchy veg, light vinaigrette	\$4.50/person
Greek Salad GV	
tomato, cucumber, lettuce, feta, black olive oregano dressing	\$4.50/person
Garden Salad GV*	
tomato, carrot ribbons, cucumber, tarragon dressing	\$4.00/person
Fall Salad GV	
organic greens, cranberries, roasted pumpkins seeds, goat cheese, cider dressing	\$5.50/person
Caesar Salad GV	
romaine lettuce, garlic dressing, Cajun croutons	\$4.50/person
Quinoa Salad GV*	
shaved fennel, arugula, roasted root vegetables, tarragon dressing	\$2.20/100 grams
Beet and Leek Salad GV*	
pommery mustard dressing	\$2.20/100 grams
Mediterranean Orzo Pasta Salad V	
feta, chickpeas, capers, arugula, toasted walnuts, basil oil	\$2.20/100 grams
Farro Salad GV*	
spinach, dried cranberry, celery, yellow beets, tarragon vinaigrette	\$2.20/100 grams
Roasted New Potato Salad GV*	
red pepper, pommery mustard dressing	\$2.20/100 grams
Couscous Salad V*	
roasted vegetables sundried tomato, chickpea, basil dressing	\$2.20/100 grams
Corn & Black Bean Salad GV*	
coriander, lime dressing	\$2.20/100 grams
Tomato Caprese GV	
mini bocconcini, cherry tomato, basil and xv olive oil	\$4.00/100 grams

Sandwiches

2 halves per person

Pepper crusted roast beef w. horseradish mayo
Tuscan roasted turkey breast with sundried tomato aioli
Black forest ham & Swiss cheese
Smoked salmon w. red onions, cucumber & dill mayo
Italian cold cuts & provolone cheese, roasted pepper spread & arugula
Muffuletta, cold cuts, provolone, pickled vegetables
Grilled vegetables w. black olive tapenade & goat cheese V
Pear, brie & chutney V
\$8.50+/person

Roll ups; Tuna salad w. chive mayo, Grilled vegetable & hummus **V***,
Vegetarian curried vegetable **V***, Egg
Salad **V** and other varieties
\$7.50+/person

Tea Sandwiches

Recommended 5 pieces per person

Smoked salmon & cream cheese
Egg & chive V
Roast turkey & pepper jelly
Cucumber & cream cheese V
Goat cheese & roasted red pepper V
Sesame crusted chicken salad
Watercress & cream cheese V
Asparagus cream cheese rollups V
Savoury scone w. maple glazed ham & mustard butter
Devilled Eggs GV
\$24.00+/doz.



High Tea Menu

Assortment of tea sandwiches

Smoked salmon & cream cheese
Egg & chive **V**
Cucumber & cream cheese **V**
Sesame crusted chicken salad

Crudités roasted pepper hummus dip

Lemon scented scones & fresh cream

Assorted mini sweets

\$19.50+ tax per person
minimum 15 guests

Cocktail Party

Hors d'oeuvres

Peppered roast beef on baguette
Smoked salmon sweet potato rösti
Mini Cajun crab cakes
Mini chicken slider caramelized onion
Mushroom croustade

Crudités roasted pepper hummus dip

Charcuterie & cheese board

\$25.00+ tax per person
minimum 15 guests

From the fridge

Soups G

Fresh homemade soup

Roasted pepper + squash V*	Corn Chowder	Contain gluten
Carrot Ginger V*	Roasted pepper V*	Beef Barley
Curry Squash V*	Wild mushroom V	Kale barley lentil V*
Split Pea Soup	Tomato Basil V*	Chicken noodle
Gazpacho V*	Lentil bacon	Rosemary Chickpea
Sweet potato peanut V*	Asparagus V	
Detox V	Vichyssoise V	
\$12.00/L - \$6.75/500 mL	Sweet potato coconut V*	

Lobster corn chowder, Lobster bisque, Fish soup Marseillaise, White bean & truffle
\$20.00/L (may vary with availability)

Gourmandissimo Dressings GV

Orange walnut, Tarragon shallot, Pomegranate red wine, Champagne, Cider, Fig, Caesar, Balsamic, Pear
\$7.50/330mL

From the freezer

Pot Pies

Made weekly in small batches

Chicken Pot Pie, Turkey + Root Vegetable, Traditional Tourtière,
Steak + Mushroom, Steak + Kidney
S \$9.00- L \$25.00

Mediterranean Lamb Pie, Duck + Root Vegetable
S \$11.00 - L \$33.00

Frozen Pastas

Just boil and add sauce.

Lobster, Goat Cheese **V**, Mushroom **V**, Butternut Squash **V**, Gnocchi **V**, Seasonal
Priced accordingly

Chicken or Beef Bolognese Sauce in freezer: L\$13.50/L

Quiche

Made fresh to order

Lorraine	Broccoli & cheddar V	Goat cheese & spinach V
Mushroom & leeks V	Salmon & dill	
S \$7.50 - L\$16.50 - Deep Dish	\$30.00	

Strata Casserole

Made fresh to order. Perfect for brunch.

Spinach & goat cheese **V**, Bacon & ham, Ratatouille **V** \$30.00

From the freezer or made fresh.

Pasta Tray

Larger sizes made fresh to order .



Meat OR vegetarian lasagna
Mushroom bechamel lasagna **V**
Creamy aged cheddar mac & cheese **V**
Penne alfredo with chicken
Cheese OR meat cannelloni
Penne with grilled vegetables, pesto & sundried tomato **V**
Cheese tortellini with smoked salmon dill cream sauce
S \$25.00 (4-6) - M \$48.00 (10-15) - L \$90.00 (15-25)
Penne : Tomato basil, alfredo or alla Vodka (no pancetta) , **V**
S \$40.00 - L \$80.00

Shepherd's Pie G

Turkey sweet potato
Beef Yukon gold mash
S \$12.00 - L \$24.00
Lentil sweet potato **V***
S \$11.00 - L \$22.00
Lamb sweet potato
S \$14.00 - L \$28.00

Chili G

Chili con carne
Chicken bean
Turkey sweet potato
\$7.50/500mL - \$13.50/1L
Vegan
\$7.00/500mL - \$13.00/1L

Frozen Meals G

Stock your home freezer with gourmet home cooked meals.

Boeuf Bourguignon	\$30.00
Braised short ribs	\$48.00
Ossobuco	\$44.00
Butter Chicken	\$24.00
Chicken Marbella	\$24.00
Coq au Vin	\$24.00
Chicken Andalouse	\$24.00
Duck Confit	\$28.00
Lamb shank	\$38.00
BBQ pulled pork	\$24.00

Italian Connection (made to order)

Breaded chicken or veal cutlets - each 5-7oz	\$7.00
Breaded chicken parmesan (sauce & mozzarella)	\$8.50
Baked sausage with peppers & onions G	\$7.00
Chicken or veal in sauce of your choice	
Marsala, Con funghi, Limone	\$5.50/100grams
Chicken cacciatore G	\$5.50/100grams
Porchetta G	\$6.00/100 grams
Large Meatballs in sauce (2)	\$6.00
Fried calamari & shrimp with lemons	\$12.00/100grams

All made in house with natural ingredients.

Flans

Chocolate Pecan, Fresh Fruit Custard, Chocolate Pear Hollandaise GF, White chocolate, cranberry pecan...

8" \$26.00 - 10" \$36.00 - 12" \$48.00 - mini \$24.00/doz.

Cakes

Writing available, custom décor extra, custom crafted signs available.

Chocolate truffle, Carrot Cake cream cheese frosting, Lemon Curd-Swiss meringue buttercream, Mocha, Strawberry Shortcake, Red velvet, White choc lemon dream Italian Rum Cake, Black Forest Cake

Cupcake \$3.50

5" \$25. - 8" \$37. - 10" \$55. - 12" \$90. - 14" \$120.

Pastries

Sweets selection - Chef's choice

Assorted handmade cookies, tarts, squares and pastries \$5.50/person - \$21-\$24/doz.

Cookies

Chocolate chunk, Ginger snaps, Chocolate Fudge, Snickerdoodle, Coconut Macaroons **G** \$1.75 ea.

All butter Chocolate chunk shortbread \$1.75 ea.
Chocolate almond Biscotti

Squares \$3.00 ea.
Carrot cream-cheese, Lemon, Brownie, Date **G**

Specialty Cookies

Amaretti **G**, Florentines, choc chunk shortbread, jam sables, Mini coconut macaroons **G**, \$12.00 doz.

Pies

Apple, Peach Berry Crumble, Apple Cranberry \$16.00

Our famous butter tarts

Plain \$3.75 Chocolate pecan \$4.00

Breakfast Items

All butter Croissants \$2.75
Cinnamon buns \$3.00
Homemade Scones \$3.00
Wholesome Muffins \$2.75
Date turnovers \$2.75
Fresh Homemade loaves \$8.50



Gift baskets made to order

Meal in a Basket

Recommended for house warming, get well...

Gourmandissimo tomato sauce, gourmet pasta, olives, salad dressing, Chocolate chunk cookies, Caledon crispy crack or bark
*larger baskets also have olive oils, vinegars, chutneys, jams, local honey & maple syrups...
S \$60.00 - M \$100.00 - L \$150.00+

Treat Basket

Office appreciation, Hostess gift, Cottage invite...

Chocolate caramel popcorn, Chocolate chunk cookies, Bar Nuts, Ms Vickies chips, Belgian chocolate bark, Chocolate Dipped licorice or marshmallows, Crispy Caledon Crack....
S \$60.00 - M \$80.00 - L \$120.00+

Thinking of You

Get well, teacher appreciation, birthdays...

Sloane Tea, local honey, fresh in-house cookies, Soup, Chocolate bark, baked goods....
\$45.00 and up

Specialty Cookie Trays

Perfect to bring to a party or office gift!

Wrapped in cello on a wicker tray with pretty ribbon
3doz. \$45.00 - 4doz. \$55.00 - 5doz. \$65.00
7doz. \$89.00 - 9doz. \$115.00

Customized gift baskets available to suit your budget and occasion.

Care packages of our homemade frozen and fresh foods are available for gift giving.
Local delivery available, priced accordingly.

The Bartlett Room

Upper level of Gourmandissimo
Award winning cuisine
Licensed for 50 guests
Customized menus available
Communions, Birthday celebrations
Dinner & wine themed nights

Visit our web site for more details or give us a call.

