

## Welcome to Gourmandissimo Catering + Fine Food Shop

At Gourmandissimo, we're deeply devoted to our French & Italian 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 give us a call.

We can provide all rentals and professional staffing.

### The Shop

Take-out Menu changes weekly, available for lunch & dinner.

Freezer stocked with wholesome prepared meals to go.

Soup fridge changes based on seasonal availability

Fresh in-house patisserie all baked on location.

Belgian chocolates galore. Gourmet pantry. Custom gift baskets.

Gift certificates available.

### Take-Out

Visit our website or follow us at \_Gourmandissimo for our daily take-out menu which changes weekly.  
Sign up for our e-newsletter.

### The Bartlett Room

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

### Weddings

At this time we are taking a break from full service catering. Looking for food only? We would be happy to provide you with a quote. We can also help with your rental needs.

### 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 email us at [info@gourmandissimo.com](mailto:info@gourmandissimo.com)



**Gourmandissimo**  
CATERING + FINE FOOD SHOP

2026

## Take-out & Pickup Catering Menu



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

[www.gourmandissimo.com](http://www.gourmandissimo.com)

[info@gourmandissimo.com](mailto:info@gourmandissimo.com)

### Shop Hours

Tuesday - Thursday 10:00am-6:30pm

Friday 10:00-7:00pm

Saturday 9:00am-5:30pm

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 \$75.00 (10-15 guests) - M \$95.00 (15-20 guests) - L \$125.00+ (20-30 guests)

### Cheese Board **V**

A selection of hard + soft cheeses garnished with crackers, crisps, grapes + nuts  
S \$75.00 (10-15 guests) - M \$95.00 (15-20 guests) - L \$125.00+ (20-30 guests)

### Artisanal Board

A combination of our most popular charcuterie + artisanal cheese with baguette, crackers, cornichons, nuts & grapes  
S \$95.00 (10-15 guests) - M \$120.00 (15-20 guests) - L \$160.00+ (20-30 guests)

### Smoked Salmon Board

Serves approx. 30 guests  
Accompanied by dill sour cream, capers, onion, lemon, sliced grain bread  
\$150.00

### 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, mustard, caramelized onion, cornichons + sliced baguette.  
\$12.00 per person

### Antipasto Platter

Italian cold cuts, tomato caprese, grilled vegetables, marinated mushrooms, olives, provolone cheese, crusty Italian bread.  
\$14.00 per person

### 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  
\$150.00

### Fresh Fruit Platters **GV\***

A selection of peeled and cut fresh fruit.  
S \$55.00 (10-15 guests) - M \$75.00 (15-20 guests) - L \$95.00+ (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 \$33  
dill sour cream

Seared scallop on mini pita \$36  
caramelized onion

Seared tuna tataki skewer \$42  
ponzu dipping sauce **G**

Stilton crostini \$27  
pecans + caramelized pear **V**

Peppered roast beef on baguette \$30  
horseradish mayo

Cajun chicken on mini pita \$27  
peach pepper chutney

Soft shell vegetarian spring roll \$27  
Thai dipping sauce **GV\***

Cherry tomato + bocconcini skewer \$27  
sweet basil oil **GV**

Spicy mango, chicken Thai salad \$27  
in a wonton cup

Crostini, avocado \$27  
pepper flakes, Himalayan salt

Pork tenderloin mini pita \$27  
caramelized onion

Smoked duck breast, parmesan crisp \$36  
cranberry compote **G**

Mini redskin potato \$27  
herbed cheese + smoked trout **G**

Endive spears \$27  
prosciutto and blue cheese **G**

### Hot

Mini crab cakes \$39  
sundried tomato aioli

Risotto croquette \$24  
tomato dipping sauce **V**

Coconut shrimp lollipop \$36  
Thai dipping sauce

Spicy spring rolls \$24

Chicken peanut sate **G** \$33

Bacon wrapped date stilton **G** \$33

Moroccan lamb skewers \$39  
cilantro chili paste **G**

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

Filo bundles \$30  
brie + cranberry compote **V**

Mushroom croustade \$27  
in a savoury shell **V**

Corn jalapeño fritter \$24  
coriander lime mayo dip **V**

Spicy vegetarian samosa \$24  
peach pepper chutney **V**

Aged cheddar bacon melts \$27

Mac & cheese croquettes \$27  
made with smoked cheddar **V**

Sliders \$48  
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

**Fish** minimum orders apply

**Cajun crab cakes** \$10 each  
Sundried tomato aioli

**Sundried tomato crusted salmon** (serves 10-15) **G** Approx. \$120

**Salmon coulibiac** Half - \$90  
Salmon baked in a pastry shell with spinach & mushroom cream Full - \$180

**Salmon Bellevue** \$140  
Poached salmon attractively decorated with scales of fresh cucumber **G**  
served with a dill lemon mayo

**Seafood casserole** \$39/person  
Shrimp, scallop, monkfish in a Riesling velouté **G**

**Shrimp & scallops Provençale** \$39/person  
Garlic, capers, olives, sundried tomato, white wine **G**

**Halibut** \$39/person  
julienne of vegetables, Reisling velouté

**Bouillabaisse** \$39/person  
Seafood, saffron, fennel + baked garlic broth, saffron aioli **G**

**Seafood Cioppino** \$39/person  
shrimp, mussels, monkfish, calamari, potato, white wine + garlic tomato broth



## Vegetarian Options

Grilled veg, goat cheese, sundried tomato baked filo pouches. \$16  
Portobello or Pepper, quinoa, lentil, spinach, goat cheese **G**....\$16  
Thai vegetable coconut curry with jasmine rice **GV\***.....\$55 2 x1/2 tray  
Southwestern quinoa & black bean casserole **G**.....\$45.00 1/2 tray  
Chana Masala with basmati rice **GV\***.....\$55.00 2x1/2 tray  
Butternut squash agnolotti in a sage browned butter.....\$70 1/2 \$140 full  
Sweet potato pancake with dill sour cream.....\$7 each

Please note all prices subject to change based on market value.

All mains are gluten free unless marked otherwise.

**Beef & Chicken** minimum orders apply

**Beef Wellington** Always impressive - 1/2 serves 6-8 -Full 14-18  
Puff pastry & mushroom velouté, contains gluten. Half \$250 Full \$420

**Pepper crusted beef tenderloin with a cognac jus** \$33/serving (200 g)

**Horseradish and mustard crusted ribeye au jus** \$45/serving (300 g)

**Horseradish and mustard crusted strip loin au jus** \$28/serving (250 g)

**Braised brisket with pan jus** \$20/serving (250 g)

**Boeuf Bourguignon** \$17/serving (300 g)  
Beef stew braised in red wine w. double smoked bacon & pearl onions

**Red wine braised short ribs** \$24/person

**Osso Bucco** (braised veal shanks) \$24/serving

**Chicken cordon bleu** (approx. 280g) contains gluten. \$18/breast

**Chicken chasseur in a white wine mushroom sauce** \$16/breast

**Coq-au-vin** (red wine, bacon, pearl onions) \$14/serving (250 g)

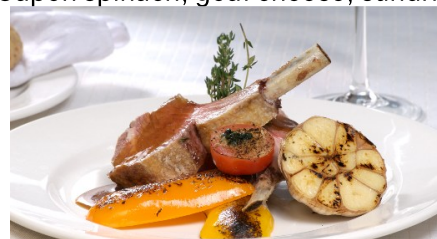
**Thai coconut curry chicken** \$16/serving (300 g)

**Chicken Marbella** (prunes, olives & capers) \$14/serving (250 g)

**Buttermilk fried chicken (bbq & hot sauce)** \$13/serving (250g)

**Tuscan lemon thyme chicken** \$16/breast

**Capon spinach, goat cheese, sundried tomato filling** \$18/breast



**Cornish hen** (deboned ,figs, pecans, wild rice stuffing) \$48/2 servings

**Duck confit in Calvados sauce** \$20/leg

**Turkey blanquette in a white wine cream sauce** \$16/serving (300 g)

**Turkey breast stuffed with apple sage bread stuffing** \$16/serving (300 g)

**Lamb Navarin** (French lamb Spring stew) \$28/serving (300 g)

**Provençale crusted rack of lamb rosemary jus** \$90/rack Serves 2

**Braised lamb shank** \$24/serving

**Pork tenderloin apple prune stuffing au jus** \$15 (250 g)



## Warm Side Dishes

Baked garlic scented scalloped potatoes <b>GV</b>	\$45.00 1/2 pan \$95.00 full pan
Roast Yukon Gold potato <b>GV*</b>	\$22.00/Kilo
Herbed spätzli <b>V</b>	\$22.00/Kilo
Medley of seasonal vegetables <b>GV*</b>	\$26.00/Kilo
Roasted root vegetable in pommery mustard <b>GV*</b>	\$26.00/Kilo
French green beans almandine <b>GV*</b>	\$28.00/Kilo
Brussel sprouts with bacon & caramelized onion <b>G</b>	\$28.00/Kilo
Ratatouille <b>GV*</b>	\$28.00/Kilo
Creamy mashed potato <b>GV</b>	\$24.00/Kilo
Rice medley pilaf, roasted shallots <b>GV*</b>	\$22.00/Kilo

## Salads

Minimum of 6 portions

Kitchen Sink Salad <b>GV*</b>	\$5.00/person
Leaf lettuce, red cabbage, chopped crunchy veg, light vinaigrette	
Greek Salad <b>GV</b>	\$5.50/person
tomato, cucumber, lettuce, feta, black olive oregano dressing	
Garden Salad <b>GV*</b>	\$4.50/person
tomato, carrot ribbons, cucumber, tarragon dressing	
Fall Salad <b>GV</b>	\$6.00/person
organic greens, cranberries, roasted pumpkins seeds, goat cheese, cider dressing	
Caesar Salad <b>GV</b>	\$5.50/person
romaine lettuce, garlic dressing, croutons, shaved parmesan	
Quinoa Salad <b>GV*</b>	\$25.00/Kilo
shaved fennel, arugula, roasted root vegetables, tarragon dressing	
Beet & Wheatberry Salad <b>GV*</b>	\$25.00/Kilo
celery, walnuts, cranberries, mustard dressing	
Mediterranean Orzo Pasta Salad <b>V</b>	\$25.00/Kilo
feta, chickpeas, capers, arugula, toasted walnuts, pesto dressing	
Traditional potato & gherkin mayo Salad <b>GV*</b>	\$25.00/Kilo
Roasted New Potato Salad <b>GV*</b>	\$25.00/Kilo
roasted red pepper, pommery mustard dressing	
Couscous Salad <b>V*</b>	\$25.00/Kilo
roasted vegetables, sundried tomato, chickpea, citrus, mint dressing	
Corn & Black Bean Salad <b>GV*</b>	\$25.00/Kilo
coriander, lime dressing	
Tomato Caprese basil and xv olive oil <b>GV</b>	\$30.00/Kilo
Fusilli Pasta Salad	\$25.00/Kilo
chickpeas, sundried tomato, cucumber, peppers, pesto dressing	

## Sandwiches

2 halves per person

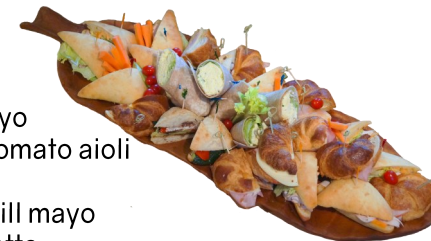
Pepper crusted roast beef w. horseradish mayo  
 Tuscan roasted turkey breast with sundried tomato aioli  
 Black forest ham & Swiss cheese  
 Smoked salmon w. red onions, cucumber & dill mayo  
 Italian cold cuts & provolone cheese, muffaletta  
 Chicken Ceasar Wrap  
 Grilled vegetables w. black olive tapenade & goat cheese **V**  
 Pear, brie & chutney **V**  
 \$11.50/ Sandwich Minimum 6 per selection

Roll ups; Tuna salad w. chive mayo, Grilled vegetable & hummus **V\***,  
 Vegetarian curried vegetable **V\***, Egg Salad **V** and other varieties  
 \$10.50/Sandwich Minimum 6 per selection

## Tea Sandwiches

Recommended 4 pieces per person  
 Minimum 2 doz per selection

Smoked salmon & cream cheese  
 Egg & chive **V**  
 Cucumber & cream cheese **V**  
 Goat cheese & roasted red pepper **V**  
 Sesame crusted chicken salad  
 Asparagus cream cheese rollups **V**  
 Devilled Eggs **GV**  
 Savoury scone w. maple glazed ham  
 & mustard butter



## Afternoon 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

## Fruit Tray

## Assorted mini sweets

\$23.00 + 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 &amp; cheese board

\$26.00+ 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*	Thai coconut Lentil	Rosemary Chickpea
Sweet potato peanut V*	Asparagus V	French Onion
Detox V	Vichyssoise V	Creamy Gnocchi
\$13.75/L - \$7.50/500 mL	Sweet potato coconut V*	

Lobster corn chowder, Lobster bisque  
\$24.00/L - \$13.00/500mL (may vary with availability)

## Gourmandissimo Dressings GV

Orange walnut, Tarragon shallot, Pomegranate red wine, Champagne, Cider, Fig, Caesar, Balsamic  
\$9.50/330mL

## From the freezer

## Pot Pies

Made weekly in small batches

Chicken Pot Pie, Ham Pot Pie, Turkey + Root Vegetable, S \$10.00 - L \$29.00  
Traditional Tourtière S \$11.00 - L \$30.00  
Steak + Mushroom, S \$16.00 - L \$39.00  
Steak + Kidney \$15.00 - L \$38.00  
Mediterranean Lamb Pie, Duck + Root Vegetable Pie S \$16.00 - L \$39.00

## Frozen Pastas

Just boil and add sauce.

Goat Cheese V, Mushroom V, Butternut Squash V, Gnocchi V, Cheese & Spinach, Meat & Spinach, Seasonal Lobster  
Priced accordingly

Bolognese Sauce in freezer Beef or Chicken S \$8.00 - L \$16.00

Beef, Chicken OR Vegetarian lasagna (GF on request)  
S \$36.00 (4-6) - M \$58.00 (10-15) - L \$115.00 (15-20)

Cheese & Spinach OR Meat & Spinach Cannelloni  
M \$36.00 (10 pieces)

## Quiche

Frozen or made fresh to order Friday &amp; Saturday.

Lorraine	Broccoli & cheddar V	Goat cheese & spinach V
Mushroom & gruyere V	Salmon & dill	
S \$8.00 - L \$20.00	Deep Dish \$38.00 special order	

## From the freezer

## Frozen Meals G

Stock your home freezer with gourmet home cooked meals.

## Shepherd's Pie G

Turkey sweet potato  
Beef Yukon gold mash  
Lentil sweet potato V\*  
Individual \$13.50 - L \$26.00

Lamb sweet potato  
Individual \$16.00 - L \$32.00

## Chilli G

Chilli con carne  
Turkey sweet potato  
\$8.00/500mL - \$15.00/1L  
Vegan  
\$7.00/500mL - \$14.00/1L

Boeuf Bourguignon	S \$16	Reg \$35
Braised short ribs	S \$24	Reg \$48
Osso Bucco	S \$23	Reg \$46
Butter Chicken	S \$15	Reg \$28
Coq au Vin	S \$15	Reg \$28
Chicken Marbella	S \$15	Reg \$28
Chicken Andalouse	S \$15	Reg \$28
Chicken Korma	S \$15	Reg \$28
Duck Confit	S \$18	Reg \$36
Lamb shank	S \$24	Reg \$48
Irish Lamb stew	S \$20	Reg \$40
BBQ pulled pork	S \$15	Reg \$26
Meatballs (contain gluten)	S \$11	Reg \$21

## Pasta Trays

Made to order fresh.

Creamy aged cheddar mac & cheese V  
Penne alfredo with chicken  
Penne with grilled vegetables, pesto & sundried tomato V  
Cheese tortellini rose, alfredo or tomato sauce  
Penne with smoked salmon dill cream sauce  
Strozzapretti, rapini, sausage, garlic pesto, chili pepper

M \$70.00 (8-10) - L \$140.00 (12-24)

Penne -Rose, alfredo, tomato sauce V  
M \$50.00 - L \$100.00



## Italian Connection minimum orders apply

Breaded chicken or veal cutlets in sauce - 7oz.....	\$12
Breaded chicken parmesan (sauce & mozzarella).....	\$14
Baked Italian sausages (each).....	\$9
Chicken or veal in sauce of your choice .....	\$16
Marsala, Con funghi, Limone, Cacciatore	

Porchetta G.....	MP
Large Meatballs in sauce (2).....	\$8
Fried calamari, siracha mayo.....	\$75 -1/2 tray
Frittura mista, calamari, cod, shrimp, siracha mayo.....	\$110 -1/2 tray
Peppers & onions G.....	\$28/kg
Spiced Rapini G.....	\$28/kg

All made in house with natural ingredients.

## Flans

Chocolate Pecan, Fresh Fruit Custard, Tarte au citron  
8" \$28.00 - 10" \$ 40.00 - 12" \$50.00 - mini \$24.00/doz.

## Cakes

Writing available, custom décor extra.

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

Cupcake \$4.25  
5" \$28 - 8" \$40 - 10" \$60 - 12" \$100- 14" \$160

Gluten Free Carrot Cake 5" \$32 - 8" \$45 - 10" \$65

## Pastries

Sweets selection - Chef's choice

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

## Cookies

Chocolate chunk, Ginger snaps, Oatmeal raisin,  
Snickerdoodle, Coconut Macaroons **G**  
All butter Chocolate chunk shortbread  
Toffee shortbread, Chocolate almond Biscotti \$2.50 ea.

Assorted Squares \$3.50ea.

## Specialty Cookies

Amaretti **G**, Florentines, choc chunk shortbread,  
jam sablés, mini coconut macaroons **G**, \$21.00-\$24.00

## Pies

Apple, Peach Berry Crumble, Apple Cranberry \$20.00

## Our famous butter tarts

Plain \$4.00 Chocolate pecan \$4.25

## Breakfast Items

Croissants	\$3.00
Cinnamon Buns	\$3.75
Homemade Scones	\$3.75
Wholesome Muffins	\$3.25
GF Muffins	\$3.50
Date Turnovers	\$3.50
Fresh Homemade Loaves	\$11.50
Gluten Free Carrot Loaf	\$12.50



Gift baskets made to order

## Meal in a Basket

Recommended for house warming, get well, Thank you...

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 \$85.00 - M \$120.00 - L \$160.00+

## Treat Basket

Office appreciation, Hostess gift, Cottage invite...

Chocolate chunk cookies, Truffle Chips, Chocolate caramel popcorn,  
Gourmandissimo Bar Nuts, Chocolate clusters, Shortbread,  
Belgian chocolate bark, Crispy Caledon Crack.....  
S \$85.00 - M \$110.00 - L \$150.00+

## Thinking of You

Get well, teacher appreciation, birthdays...

Sloane Tea, local honey, fresh in-house cookies, Paleo nut seed granola,  
Chocolate bark, baked goods, June + Rose candle.....  
\$75.00 and up

## Specialty Cookie Trays

Perfect to bring to a party or office gift!

Wrapped in cello with a pretty ribbon  
3doz. \$50.00 - 4doz. \$65.00 - 5doz. \$80.00 - 7doz. \$110.00

Customized gift baskets available to suit your budget and occasion.  
Substitutions made as needed.

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  
Communion, Birthday celebrations  
Dinner & wine themed nights

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

