

2026

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



Gourmandissimo
CATERING + FINE FOOD SHOP

Take-out & Pickup Catering Menu



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

www.gourmandissimo.com
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

Platters

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

Hors D'oeuvres

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

Cold

Smoked salmon sweet potato rösti
dill sour cream \$33

Seared scallop on mini pita
caramelized onion \$36

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

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

Peppered roast beef on baguette
horseradish mayo \$30

Cajun chicken on mini pita
peach pepper chutney \$27

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

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

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

Crostini, avocado
pepper flakes, Himalayan salt \$27

Pork tenderloin mini pita
caramelized onion \$27

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

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

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

Hot

Mini crab cakes
sundried tomato aioli \$39

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

Coconut shrimp lollipop
Thai dipping sauce \$36

Spicy spring rolls \$24

Chicken peanut sate **G** \$33

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

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

Spanakopita \$24

filo pastry, spinach + feta **V**

Filo bundles \$30

brie + cranberry compote **V**

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

Corn jalapeño fritter \$24

coriander lime mayo dip **V**

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

Aged cheddar bacon melts \$27

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

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.

Mains

Vegetarian + Fish

Fish minimum orders apply**Cajun crab cakes**

Sundried tomato aioli

Sundried tomato crusted salmon (serves 10-15) G

\$10 each

Salmon coulibiac

Salmon baked in a pastry shell with spinach & mushroom cream

Approx. \$120

Half - \$90

Full - \$180

Salmon Bellevue

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

Seafood casserole

Shrimp, scallop, monkfish in a Riesling velouté G

\$39/person

Shrimp & scallops Provençale

Garlic, capers, olives, sundried tomato, white wine G

\$39/person

Halibut

julienne of vegetables, Reisling velouté

\$39/person

Bouillabaisse

Seafood, saffron, fennel + baked garlic broth, saffron aioli G

\$39/person

Seafood Cioppino

shrimp, mussels, monkfish, calamari, potato, white wine + garlic tomato broth

\$39/person

**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 2 x1/2 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.

Mains

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

Beef stew braised in red wine w. double smoked bacon & pearl onions

\$17/serving (300 g)

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)

Sides

Warm Side Dishes

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

Salads

Minimum of 6 portions

Kitchen Sink Salad **GV***

Leaf lettuce, red cabbage, chopped crunchy veg, light vinaigrette

\$5.00/person

Greek Salad **GV**

tomato, cucumber, lettuce, feta, black olive oregano dressing

\$5.50/person

Garden Salad **GV***

tomato, carrot ribbons, cucumber, tarragon dressing

\$4.50/person

Fall Salad **GV**

organic greens, cranberries, roasted pumpkins seeds, goat cheese, cider dressing

\$6.00/person

Caesar Salad **GV**

romaine lettuce, garlic dressing, croutons, shaved parmesan

\$5.50/person

Quinoa Salad **GV***

shaved fennel, arugula, roasted root vegetables, tarragon dressing

\$25.00/Kilo

Beet & Wheatberry Salad **GV***

celery, walnuts, cranberries, mustard dressing

\$25.00/Kilo

Mediterranean Orzo Pasta Salad **V**

feta, chickpeas, capers, arugula, toasted walnuts, pesto dressing

\$25.00/Kilo

Traditional potato & gherkin mayo Salad **GV***

roasted red pepper, pommery mustard dressing

\$25.00/Kilo

Roasted New Potato Salad **GV***

roasted red pepper, pommery mustard dressing

\$25.00/Kilo

Couscous Salad **V***

roasted vegetables, sundried tomato, chickpea, citrus, mint dressing

\$25.00/Kilo

Corn & Black Bean Salad **GV***

coriander, lime dressing

\$25.00/Kilo

Tomato Caprese

basil and xv olive oil **GV**

\$30.00/Kilo

Fusilli Pasta Salad

chickpeas, sundried tomato, cucumber, peppers, pesto dressing

\$25.00/Kilo

Sandwiches

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 & cheese board

\$26.00+ tax per person

minimum 15 guests

Prepared Meals

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 & 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	

Prepared Meals

From the freezer

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



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

Pastries

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



Gourmet Gifts

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 an 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
Communions, Birthday celebrations
Dinner & wine themed nights
Visit our web site for more details
or give us a call.

