



Gourmandissimo
CATERING + FINE FOOD SHOP

The Bartlett Room **Our Commitment**

At Gourmandissimo we understand the importance of any occasion you deem worthy of celebrating.

Whether it's a family celebration, a corporate dinner or the girls celebrating a night out...

We are committed to providing you with great tasting food and outstanding service in a comfortable environment.

Call Gilles or Adriana for a no-obligations quote.

Menus

When choosing a menu the possibilities are endless. If there is something in particular that you have in mind please let us know; we would be happy to customize a menu to meet your needs or theme. Our venue too small? Gourmandissimo is the exclusive caterer at The Best Western Orangeville Inn & Suites- ask about our packages. We would also be happy to cater at the location of your choice. Prices are subject to change due to seasonal availability.

We encourage **seasonal menus** and use **local** product when possible.

Bar & Seating

We are a fully licensed establishment with seating for 50 guests.

Children's Meals

Up to 4 years – no charge, 5- 12 years-1/2 price, 13 and over – regular price

Payment Procedure

Contract becomes valid when returned with signature and first installment.

First deposit of 25% is required to reserve your banquet date. Credit Card, Cheque, Debit, e-transfer or Cash

Full payment is due on the day of your event. Cheque, Debit, Cash or Credit Card on file.

Guest count must be confirmed 2 weeks prior to your event date.



The Bartlett Room at Gourmandissimo Catering (upper level) parking in rear

16023 Airport Rd. Caledon, Ontario L7C 1E7

Tel. 905-584-0005 Cell 416-525-8471 fax 905-584-0006

info@gourmandissimo.com www.gourmandissimo.com

Design your own plated menu al'Italiano

Price is determined by the Main Entrée Selection and includes antipasto, choice of 1 appetizer, assorted breads with butter and a choice of one of our homemade specialty desserts with coffee and tea service

Gourmandissimo assorted bread & butter

Antipasto Platter (1 per table)

Salumeria il Taglieri Copa, Tomato caprese,
Grilled zucchini, egg plant, sweet red pepper, onions
Marinated mushrooms & Olives

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**Choose 1 Appetizer**

Penne al'arrabiata (hot pepper on the table)      Penne alla vodka  
Rigatoni in a tomato basil sauce      Risotto con funghi      Cheese tortellini in a rose sauce  
Straciatella      Minestrone      Italian Wedding Soup  
Butternut squash agnolotti in a sage brown butter (Add \$2.00) other varieties available

**Choose 1 Main Course**

Breast of Capon Supreme roasted with lemon & thyme natural jus \$58.00  
Breast of capon with spinach, asiago, sundried tomato filling in a herb jus \$58.00  
Veal picatta al'lemone, con funghi, Parmigiano, Marsala \$58.00  
Saltimbocca alla Romana \$58.00  
Salmon escalope in a dill white chardonnay cream sauce \$58.00  
Cornish hen stuffed with cornbread & dried fruit in a natural jus \$60.00  
Beef tenderloin brandy jus \$75.00  
Grilled lamb Chops in a rosemary, garlic jus \$75.00  
*Add a jumbo tiger shrimp to your entrée for \$7.00*

**Please add \$4.00 when offering your guests a choice of 2 mains**

All entrees served with seasonal vegetables, potato or rice to best compliment the dish.

**Optional:** Platter of pesci mista per table Add \$12-\$20 per person

**Bowl of salad per table in a balsamic dressing**

**Choose 1 Dessert**

"Celebratory Cake"

Chocolate Truffle Torte, Strawberry shortcake, Lemon Curd Cake, Carrot Cake  
Profiteroles, custard filled cream puffs in a chocolate ganache  
Crepes with strawberries, ice cream and chocolate ganache  
Bring your own cake and have a fruit platter

Mineral water, pop & coffee included

Applicable taxes, 15% gratuities and alcohol not included.  
Minimum number of guests applies. Does not include room rental. Includes white linen



### Cocktail Hour

Choose 3 canapés from the hors d'oeuvres selection **add \$8.00-\$10.00 per guest**

### Sit Down Menu

Price is determined by the Main Entrée Selection and includes a choice of 1 appetizer, assorted breads with butter and a choice of one of our homemade specialty desserts with coffee and tea service

#### Appetizer- Choose 1

##### Salads

Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing  
Fall Salad: Mixed baby greens with honey crisp apples, pumpkin seeds, goat cheese, cider dressing  
Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing  
Caesar Salad in our signature creamy garlic dressing, prosciutto crisp, croutons and shaved parmesan  
Tomato Caprese Salad: Steak tomato Fior di latte cheese, Fresh basil, EVOO (Add \$4.00)

OR

##### Seasonal Soup

OR

##### Pasta Appetizer

Penne in a Rose Sauce, Tomato basil, Alfredo or Arrabiata

#### Choice of second appetizer add \$12.00pp

##### Other appetizer options (Add \$4.00)

Butternut squash agnolotti in a browned sage butter  
Mediterranean Penne (sun dried tomato, garlic, olives, zucchini and herb tomatoes)  
Cajun crabcake with aioli and mesclun greens

#### Main Course- Choose 1

Beef tenderloin with cognac black peppercorn sauce \$65.00  
Horseradish and mustard crusted strip loin au jus \$50.00  
Horseradish and mustard crusted slow roasted prime rib au jus \$60.00  
With the addition of jumbo tiger shrimp Add \$7.00  
Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus \$50.00  
Capon Supreme roasted with lemon & thyme natural jus \$50.00  
Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus \$50.00  
Baked salmon white wine dill cream sauce \$50.00  
Salmon baked in puff pastry with spinach and mushroom veloutée \$50.00  
Filo wrapped halibut filet with citrus beurre blanc \$60.00  
Shrimp Niçoise capers, lemon, olives, baked garlic and sun dried tomato \$60.00  
Provençale herb crusted rack of lamb with baked garlic jus \$65.00  
Vegetarian grilled Portobello mushroom towers with quinoa, roasted peppers and broiled goat cheese \$50.00

*All entrees served with seasonal vegetables, potato or rice to best compliment the dish.*

**Please add \$4.00 when offering your guests a choice of 2 mains**

#### Dessert-Choose 1

Individual sweet trays garnished with fresh fruit delivered to each guest table  
Choice of celebration cake served for dessert alongside seasonal fruit coulis  
Peach blueberry tarte tatin served with a crème anglaise  
Profiteroles with Belgian chocolate ganache and toasted almonds  
Lemon meringue in a jar  
Individual apple crumble with vanilla bean ice cream  
Sticky toffee pudding in a warm caramel sauce

Mineral water, pop & coffee included.

Applicable taxes, 15% gratuities and alcohol not included.

Minimum number of guests applies. Does not include room rental. Includes white linen.

We would be pleased to customize a menu for you.



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## **Design your own Buffet Menu**

Assorted bread and butter

### **Hot Entrées**

Choice of 2 mains

- Horseradish and mustard crusted strip loin au jus
- Baked salmon filet coated with fresh herbs & sundried tomato served with aioli
- Lemon & thyme roasted chicken (room temperature or hot)
- Oven Roasted chicken supreme with medley of mushroom gravy
- Roasted prime rib (boneless) au jus, horseradish & mustard (add\$5.00)

### **Sides and Salads** Choose 4 total

- Medley of seasonal vegetables tossed in xv olive oil
- Ratatouille style grilled vegetables
- Green beans amandine - Asparagus (seasonal)
- Roasted Yukon gold potatoes with herbs and sea salt
- Garlic scented scalloped potato - Wild & brown rice pilaf
- Roasted root vegetables with grain mustard
- Cheese tortellini in a rose sauce - Penne in a rose sauce
- Penne with grilled vegetables in a pesto sauce

### **Salads**

- Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing
- Fall Salad: Mixed baby greens with honey crisp apples, pumpkin seeds, goat cheese, cider dressing
- Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing
- Caesar Salad in our signature creamy garlic dressing
- Quinoa with fennel and roasted root vegetables, baby arugula, tarragon dressing
- Beet and leek salad with pommery mustard dressing
- Mediterranean Orzo Pasta Salad with chickpeas, olives, capers, feta, basil oil
- Chunky Cucumber, tomato and Arugula with crumbled feta and black olive vinaigrette
- Farro Salad, baby spinach, dried cranberry, celery, yellow beets, tarragon vinaigrette
- Roasted new potato & red pepper tossed in a pommery mustard dressing
- Couscous Salad with roasted vegetables sundried tomato, chickpea in a lemon mint dressing
- Corn & Black Bean Salad with coriander in a lime dressing
- Caprese Salad: bocconcini & cherry tomato in a basil dressing

### **Dessert** Choose 1

- Chef selection sweet trays garnished with fresh fruit
- Profiteroles
- Crème Caramel
- Choice of celebration cake served for dessert
- Chocolate truffle, Lemon curd, Carrot Cake, Strawberry shortcake

Pop, Coffee and Tea Service included

**\$52.00 per person**

Applicable taxes, 15% gratuities and alcohol not included.  
Minimum number of guests applies. Does not include room rental. Includes white linen.

These menus are only a sampling of what we can offer you.  
Please speak with our Gourmandissimo representative to discuss other available options.  
Alternative menus due to dietary restrictions or for children may be arranged with prior notice.



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**Hors D'oeuvres**

**Cold** priced per dozen

- Smoked salmon, sweet potato rosti, dill sour cream \$33.00
- Herbed goat cheese, red pepper crêpe spirals \$27.00
- Crostini Stilton cheese, pecans, caramelized pear \$27.00
- Crostini herbed goat cheese, sundried tomato tapenade, black olive caviar \$27.00
- Crostini, avocado, pepper flakes, Himalayan salt \$24.00
- Endive spears, prosciutto, creamy blue cheese \$27.00
- Peppered Roast beef, horseradish mayo, baguette \$30.00
- Cajun chicken, mini home-made flatbread, pear ginger chutney \$27.00
- Pork tenderloin, mini home-made flatbread, caramelized onion \$27.00
- Seared scallop on mini pita caramelized onion \$36.00
- Spicy mango, chicken, Thai salad in wonton cup \$27.00
- Tiger shrimp cocktail, tangy horseradish "ketchup" \$33.00
- Mini redskin potato, herbed cream cheese, smoked trout \$27.00
- Parmesan crisp, smoked duck breast, cranberry compote \$36.00
- Soft shell vegetarian spring rolls, Hoisin sauce \$27.00
- Cherry tomato, bocconcini skewer, sweet basil oil \$27.00
- Antipasto skewer \$27.00
- California Rolls, dipping sauce \$24.00
- Seared tuna tataki knotted bamboo skewer, ponzu dipping sauce \$42.00

**Hot** priced per dozen

- Shaved corn jalapeno fritter, coriander lime mayo \$24.00
- Risotto provolone croquettes, tomato dipping sauce \$24.00
- Aged cheddar mac & cheese croquettes \$24.00
- Spiced chicken, polenta, sundried tomato jam \$27.00
- Spicy Vegetarian Samosa, peach pepper chutney \$21.00
- Wild mushroom filo strudel, baked garlic, herbs \$24.00
- Mini quiche: Lorraine or Goat cheese spinach \$24.00
- Spanakopita (filo pastry with spinach and feta) \$24.00
- Mini Cajun crab cakes, sundried tomato aioli \$39.00
- Coconut shrimp lollipop Thai dipping sauce \$33.00
- Moroccan lamb skewers, cilantro chili paste \$36.00
- Filo bundles, brie and cranberry chutney \$27.00
- House made Sausage Rolls \$21.00
- Spicy pork spring rolls or Vegetarian spring rolls \$24.00
- Grilled Italian bread, sundried tomato jam, prosciutto, provolone \$24.00
- Old cheddar bacon melts \$24.00
- Mushroom croustade in a savoury shell \$24.00
- Chicken quesadilla, jalapeno, coriander \$24.00
- Breaded Portobello strips with mustard mayo \$24.00
- Jerk chicken spiced tenders, scotch bonnet lentil dip \$24.00
- Hickory smoked cornmeal crusted chicken tenders, spiced aioli \$24.00
- Grilled lamb chops \$96.00
- Mini Yorkshire pudding with braised short-ribs \$60.00
- Lobster mac & cheese croquettes \$36.00
- Chicken peanut sate or Miso chicken skewers or Black pepper beef sate \$27.00
- Sliders: Chicken with caramelized onion, Beef with aged cheddar, BBQ Pulled pork sliders \$42.00

Applicable taxes, 15% gratuities and alcohol not included.  
Minimum number of guests applies. Does not include room rental. Includes white linen.

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





## **Pre-dinner Platters or a Cocktail Party**

### **Cheese Board**

A selection of hard and soft cheeses garnished with crackers, grapes and nuts  
 Small \$75.00 (10-15 guests) Med \$95.00 (15-20 guests) Large \$125.00++ (20-30 guests)

### **Charcuterie Board**

Artisanal sliced meats served with sliced baguette and French cornichons  
 Small \$75.00 (10-15 guests) Med \$95.00 (15-20 guests) Large \$125.00++ (20-30 guests)

### **Artisanal Board**

A combination of our most popular charcuterie & artisanal cheese presented on an attractive board with baguette, cornichons, nuts & grapes  
 Small \$95.00 (10-15 guests) Med \$120.00 (15-20 guests) Large \$160.00++ (20-30 guests)

### **Bruschetta Platter**

Market fresh diced tomatoes with garlic, xv olive oil & feta if requested surrounded by crostini  
 Med \$50.00 (15-20 guests) Large \$80.00 (25-30 guests)

### **Crudités**

Market fresh vegetables with hummus, artichoke or roasted pepper dips  
 Small \$45.00 (10-15 guests) Med \$65.00 (15-25 guests) Large \$85.00 (25-30 guests)

### **Antipasto Station**

Which may include; prosciutto, artisanal capicollo, salami, tomato caprese  
 grilled zucchini, eggplant, sweet red pepper, onions, marinated mushrooms and marinated olives  
 bruschetta, Italian sausage, Provolone cheese, Crusty Italian Bread  
 \$12.00 per person (Minimum 12 guests)

### **Meat Platter**

Shaved pepper crusted roast beef & Tuscan roasted turkey breast alongside  
 Horseradish mayo, pommery and dijon mustards, caramelized onions, cornichons and sliced baguette  
 \$10.00 per person

### **Smoked Salmon Board**

Garnished with thinly sliced onion, capers, dill sour cream, lemon and honey grain bread  
 \$150.00 Serves 30 Guests

### **Shrimp Cocktail**

Succulent chilled tiger shrimp served with cocktail sauce and lemon wedges  
 \$140.00 50 Pieces

### **Sandwiches**

Pepper crusted Roast beef w. horseradish mayo  
 Grilled vegetables w. black olive tapenade & goat cheese  
 Tuscan roasted turkey breast with sundried tomato aioli  
 Black forest ham & Swiss cheese  
 Smoked salmon w. red onions, cucumber & dill mayo  
 Pear, brie & chutney – Muffuletta \$9.50 + up per person (2 halves per person)  
 Roll ups; Tuna salad w. chive mayo, Grilled vegetable & hummus, Vegetarian curried vegetable, Egg Salad  
 and other varieties \$8.50 + up per person (2 halves per person)

### **Tea Sandwiches**

Smoked salmon & cream cheese, Egg & chive, Roast turkey & wine jelly, Cucumber & cream cheese,  
 Goat cheese & roasted red pepper, Sesame crusted chicken salad, Savoury scone w. maple glazed ham &  
 mustard butter, Watercress & cream cheese, Asparagus cream cheese rollups  
 \$30.00/per dozen (recommend 5 pieces per person)

Applicable taxes, 15% gratuities and alcohol not included.  
 Minimum number of guests applies. Does not include room rental. Includes white linen.



## Sweet Endings

### Sweet Selection – Chefs' choice

Assorted hand made cookies, tarts, squares and pastries which may include...  
Florentines, amaretti, crystallized ginger shortbread, cream puffs, éclairs, truffle brownies, lemon squares,  
fresh fruit tartlets, pecan tarts...\$5.50 per person

### Fresh Fruit Platters

Small \$55.00 (10-15 guests) Medium \$75.00(15-20 guests) Large \$95.00+ (20-25 guests)

### Pie Station

Choose from a variety of house made pies, Apple cinnamon, peach berry crumble, Blueberry,  
Chocolate pecan, Individual lemon meringue, awesome butter tarts  
Displayed with ceramic cake stands and wooden logs  
From \$6.00 per person

### Specialty Cakes

Lemon Curd with Swiss meringue butter cream frosting,  
Belgian Chocolate Truffle, Strawberry shortcake, Cappuccino Cream  
Carrot Cake with cream cheese frosting, Raspberry chocolate truffle, White chocolate lemon Cream  
8" (serves 6-10) \$38.00 10" (serves 12-16) \$58.00 12" (serves 20-30) \$95.00 14" (serves 35-55) \$140.00  
Larger sizes available-ask for quote. Specialty cakes quoted on photo.  
All cakes are made from scratch by our in-house pastry chef.

## Beverage Service

### Non alcoholic Package

\$6.00 flat rate for up to eight-hour event per guest  
Includes soft drinks, juices, mix, ice and sparkling water.  
As well as a choice of non alcoholic punch, homemade ice tea or lemonade.

### Punch

Non Alcoholic Punch (Serves 30 guests) - \$38.00  
Alcoholic Punch (serves 30 guests) – \$90.00  
Alcohol quotes available on request

### Host Bar Pricing

Bar can be arranged on consumption or with tickets.

House Wine (specialty wines available on request)

|                                   |        |              |         |
|-----------------------------------|--------|--------------|---------|
| Glass                             | \$8.50 | 750ml bottle | \$35.00 |
| Prosecco                          |        | 750ml bottle | \$35.00 |
| Mineral water, soft drinks, juice |        |              | \$2.75  |
| Domestic Beer                     |        |              | \$5.50  |
| Imported Beer                     |        |              | \$6.00  |
| Cider                             |        |              | \$7.00  |
| Liquor, Liqueurs-1oz              |        |              | \$7.50  |
| Premium Liquor-1oz                |        |              | \$9.00  |
| Deluxe Liquor-1oz                 |        |              | \$10.50 |
| Cocktails-1.5oz                   |        |              | \$10.00 |

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