

Catering Menu

Our Commitment

At Gourmandissimo we understand the importance of any occasion you deem worthy of catering. We are committed to providing you with great tasting food and outstanding service. As a full service caterer, we offer the convenience of organizing all the details of your celebration from rentals, staffing, set up and cleaning.

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 discuss it with our catering representative, we would be happy to customize a menu to meet your needs.

Prices are subject to change due to seasonal availability. We encourage **seasonal menus** and use **local** product when possible.

Staffing and rentals are calculated based on your guest count and requirements.
Minimum orders do apply.

Bar

You can supply the alcohol and SOP and we can provide the experienced bartenders or allow us to take care of a full-service bar for you - we possess a caterer's liquor endorsement license where applicable and all our bartenders possess their Smart Serve training. We also offer a non-alcoholic bar package.

Children's Meals

Children under 11 years old-1/2 price, 12 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 catering date. Credit Card, Cheque, Debit, e transfer or Cash Up to 25% can be put on a credit card. Remainder to be paid by E-transfer, Debit, Cheque or Cash, or 3% surcharge on extra Credit Card payments. Full payment is due on prior to your event.

Guest count must be confirmed 14 days prior to your event date.

Contract becomes valid when returned with signature and first installment.



Gourmandissimo Catering
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www.gourmandissimo.com



Your catering specialist for Caledon, Orangeville, Erin, King City and beyond.



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection **add \$8.00-\$12.00 per guest**

Buffet Menu

Assorted bread and butter

Hot Entrées Choice of 2 mains

- Horseradish and mustard crusted strip loin au jus (Hallal beef available add \$3.00)
- Cedar plank baked salmon filet coated with fresh herbs & sundried tomato served with aioli or salsa
 - Tuscan Lemon & thyme roasted chicken (room temperature or hot)
- Oven Roasted chicken supreme with forest mushrooms, red peppers & chorizo au jus
- Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus
- Pepper crusted beef tenderloin bordelaise sauce (add \$8.00)
- Roasted prime rib (boneless) au jus, horseradish & mustard (add \$6.00)
- Smoked succulent beef brisket au jus
- Boeuf Bourguignon with double smoked bacon & pearl onions

Sides & Salads Choose 4 total

- Medley of seasonal vegetables tossed in xv olive oil **OR** Ratatouille style grilled vegetables
- Green beans amandine **OR** Asparagus concassé (seasonal) **OR** Brussels sprouts, caramelized onion & bacon
- Roasted Yukon gold potatoes with herbs & sea salt **OR** Garlic scented scalloped potato
- Smashed garlic potatoes **OR** Wild & brown rice pilaf **OR** Herbed Spatzle
- Roasted root vegetables with grain mustard **OR** Spiced roasted sweet potato and baby spinach
- Cheese tortellini in a rose sauce **OR** Penne alla vodka **OR** Penne with grilled vegetables in a pesto sauce

Salads

- Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing
- Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing
- Fall Salad: Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing
- Caesar Salad with a baked 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

Individual sweet trays garnished with fresh fruit delivered to each guest table or at station

OR

Assorted house made cupcakes

OR

Choice of celebration cake served for dessert

Chocolate truffle, Lemon curd, Carrot Cake, Strawberry shortcake

\$38.00 without Hors D'oeuvres

Add \$8.00 - \$12.00 per person for HD (may vary depending on hors d'oeuvres selection)

Rentals, event set up, staffing and applicable taxes are extra.

Minimum 12 guests

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.



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection **add \$8.00-\$12.00 per guest**

Sit Down Menu

Price is determined by the Main Entrée Selection and includes a choice of 1 appetizer, ciabatta buns with butter and a choice of one of our homemade specialty desserts

Appetizers

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 \$2.00)
- Baby Arugula salad with shaved fennel, pear & parmesan-balsamic dressing

Soups

Seasonal Soups available: Roasted pepper butternut squash - Vichyssoise - Sweet Pea and mint chilled soup - Cream of Asparagus soup - Wild mushroom soup with sherry & thyme
Lobster bisque (Add \$5.00) - Lobster corn chowder (Add \$5.00) - Pheasant consommé with stuffed morel (Add \$4.00)

Other options

- Mediterranean Penne (sun dried tomato, garlic, olives, zucchini and herb tomatoes) (Add \$2.00)
- Penne choice of sauce: alla vodka, arrabiata, Bolognese, tomato basil (Add \$2.00)
- Butternut squash agnolotti in a browned sage butter (Add \$4.00)
- Caramelized onion & Woolwich goat cheese tart with arugula greens (Add \$4.00)
- Smoked salmon terrine with dill mustard sauce and cucumber salad (Add \$4.00)

Antipasto plate: Tomato caprese, grilled vegetables, olives, Italian charcuterie (Add \$6.00 p/p in lieu of salad)

Antipasto platter (Add \$8.00 per/person as an extra course or \$6.00 per/person in lieu of salad)

Main Course

- Beef tenderloin with cognac black peppercorn sauce \$45.00
- Horseradish and mustard crusted strip loin au jus \$38.00
- Horseradish and mustard crusted slow roasted prime rib au jus \$42.00
- Braised shortribs in a red wine pan reduction \$42.00
- Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus \$38.00
- Tuscan roasted chicken, lemon, garlic cloves, thyme natural jus \$38.00
- Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus \$39.00
- Sesame coated salmon in a light coconut curry cream sauce \$38.00
- Baked salmon white wine dill cream sauce \$38.00
- Filo wrapped halibut filet with citrus beurre blanc \$45.00
- Trout filet with capers, lemon and almonds in a browned butter \$38.00
- Shrimp Niçoise capers, lemon, olives, baked garlic and sun-dried tomato \$47.00
- Provençale herb crusted rack of lamb with baked garlic jus \$55.00
- Vegetarian grilled Portobello mushroom towers with roasted peppers and broiled goat cheese \$38.00
- Roasted cauliflower with chickpea stuffed pepper on a white bean puree \$38.00

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

- Assorted mini pastries and squares
- Choice of celebration cake served for dessert alongside seasonal fruit coulis
- Seasonal tarte tatin (apple or peach blueberry) served with a crème anglaise
- Profiteroles with Belgian chocolate ganache and toasted almonds
- Dessert in a Jar: Many selections - Individual Lemon meringue, Belgium Chocolate raspberry truffle in a jar...

Rentals, event set up, staffing and applicable taxes are extra.
We would be pleased to customize a menu for you. Minimum orders apply.



Gourmandissimo

CATERING + FINE FOOD SHOP

Cocktail Hour-Optional

Choose 4 canapés from the hors d'oeuvres selection **add \$8.00-\$14.00 per guest**

Friends & Family BBQ

Ciabatta buns and butter

Hot Entrées from the grill

Choice of 2 grill items (3 grill items add \$6.00)

Seasoned Flatiron steak carved by chef (Hallal beef available add \$3.00)

BBQ chicken breast & thighs - peach pepper chutney on the side

Olive oil, oregano & citrus marinated chicken, pork or beef skewers - tzatziki on the side

Grilled Italian fennel sausage, Jerk spice artisanal sausage

Hickory smoked BBQ Pulled Pork

Slow cooked beef brisket (Add \$2.00)

BBQ Baby back pork ribs (Add \$2.00)

Grilled Atlantic Salmon with a mango salsa

Jerk shrimp and pineapple skewers (Add \$4.00)

7oz Prime rib burger bar-toppings caramelized onion, sautéed mushrooms, smoked cheddar & condiments

Vegan-Grilled Portobello mushroom steak

Sides & Salads Choose 4 in total (100 or more choose 5)

Baked potato station with condiments

Maple baked beans

Local corn on the cob

Creamy mac & cheese

Grilled vegetable platter

Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing

Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing

Caesar Salad with our signature garlic dressing

Quinoa with fennel and roasted root vegetables, baby spinach, 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

Roasted new potato & red pepper tossed in a pommery mustard dressing

Traditional potato & gherkin mayo salad

Couscous Salad with roasted vegetables sundried tomato & chickpea

Corn & Black Bean Salad in a coriander lime dressing

Honey apple cole slaw

Tri-colour fusilli pasta salad in a pesto dressing

Dessert Choose 1

Chef's selection assorted squares; butterscotch, lemon, chocolate & watermelon wedges OR

Dessert in a jar, Choose from; Cheesecake, lemon meringue, Chocolate truffle, strawberry shortcake OR

Cookie Bar: Chocolate chunk, Cowboy, Snickerdoodle, Oatmeal raisin, Gingersnap OR

Pie Bar Selection of 3 house made pies & tarts on a decorative ceramic pie plates (add \$2.00)

Cinnamon apple pie, individual lemon meringue, Chocolate pecan tarts, peach berry crumble, bumble berry, coconut cream pie, pumpkin pie....

\$40.00 without Hors D'oeuvres

Add \$8.00 - \$12.00 per person for HD (may vary depending on hors d'oeuvres selection)

Rentals, event set up, staffing and applicable taxes are extra.

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

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
- Lobster fennel salad cucumber cup \$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

Pre-dinner Platters or a Cocktail Party

please consider...

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
Italian cold cuts & provolone cheese, roasted pepper spread & arugula
Pear, brie & chutney – Muffuletta

\$8.50 + 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 \$7.50 + 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)



Salads

- Mixed mesclun greens with choice of balsamic dressing, orange walnut, raspberry dressing...
- Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing
- Spinach salad with orange segments, toasted almonds in a yoghurt dressing
- Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing
- Caesar Salad with a baked garlic dressing & Cajun croutons
- Quinoa, shaved fennel, arugula, roasted root vegetables, tarragon dressing
- Beet and leek salad with pommery mustard dressing
- Mediterranean Orzo Pasta Salad with feta, chickpeas, capers, arugula, toasted walnuts, basil oil
- Farro Salad, wilted 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
- Corn & Black Bean Salad with coriander in a lime dressing
- Tomato Caprese with basil and xv olive oil

Minimum orders of 12 guests and up

Sweet Endings

Sweet Selection – Chefs' choice

- Assorted handmade 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)

Dessert Buffet

A selection of European style cakes and pastries with fresh fruit
\$8.50 per person and up

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, Sfoglia (Mille Feuilles)
- 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) \$55.00 **12"** (serves 20-30) \$90.00 **14"** (serves 35-55) \$120.00
- 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. Lemons, limes
- As well as a choice of non-alcoholic punch, homemade ice tea or lemonade.

Punch

- Non-Alcoholic Punch (Serves 30 guests) - \$45.00
- Alcoholic Punch (serves 30 guests) – \$90.00
- Alcohol quotes available on request

We possess a caterer's liquor endorsement license and all our bartenders possess their Smart Serve training.

www.gourmandissimo.com



Sample Customized Menus – a taste of what we can do for you!

Summer Party for Clients and Friends

Champagne, Perrier & lemonade served upon guests' arrival

Main Full Bar in tent

Non-alcoholic Bar set up by Pool

Waiters also circulating with drinks

Trio to play "Double A Jazz" in gazebo from 11:30 - 3:00pm

Hors D'oeuvres (11:30 to 12:30)

To be served by waiters

Stilton crostini with caramelized pear & toasted pecan

Smoked salmon on sweet potato rosti with dill sour cream

Thai spring rolls with hoisin sauce

Chicken quesadilla (warm)

Curried lamb skewers with coriander mint chili paste

Mini crab cake with sundried tomato aioli

Vegetable cruditées on cruisers

Assorted chips at pool

Lunch Buffet 12:30

Seafood Station

Malpeque oysters shucked by chef (with condiments)

Tiger shrimp with cocktail sauce and lemon

Smoked fish board: trout, salmon & herring

Cedar plank salmon with tequila lime mayo

Meat Station

Smoked turkey board - peach pepper chutney

Roast beef - rare alongside mustards & horseradish

New Zealand lamb chops - warm

Sliced breast of chicken with herb rub

Salad Station

Honey apple cole slaw with apples & dill

Mediterranean Orzo Pasta salad with pine nuts, capers, cucumbers in a pesto dressing

Mixed greens in a tarragon dressing

Caesar Salad with bacon & croutons

Tomato Caprese with fresh basil & extra virgin olive oil

Asparagus - vinaigrette concasse

Traditional potato salad

Fresh Bread with butter

Dessert Buffet

Mixed Fruit, Crème brûlée, Brownies, Chocolate Chunk Cookies

Lemon tranche, Apple pie

Chocolate & Vanilla ice cream

chocolate sauce, raspberry coulis, caramel sauce & assorted candy

Artisanal cheeses with crackers, dried fruit & nuts

Coffee

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Private Wine Tasting "Local" Dinner

Bread & Butter
Trio of smoked duck magret, Trout grav lox
Roasted red pepper and Woolwich goat cheese terrine, chocolate balsamic vinegar
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Deerfield organic Salade mache with caramelized figs & pomegranate  
~~~  
Pheasant consommé with watercress quenelle
~~~  
Codfish "Niçoise"  
~~~  
Grain fed Speer Farm Beef tenderloin "Sauce Poivrade"
Barley risotto, pearl onion & Windy Field mushroom
~~~  
Caledon Pears poached in caramel port syrup chai chocolate sauce  
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Petit fours

13 Course Tasting Menu Surprise 40th Birthday

Mini Plated meals served to guests

Radicchio & Endive slaw with caramelized pear & stilton
Seared foie gras apple & pear compote
Beef Carpaccio with Parmegiano Reggiano & x-virgin olive oil
Pear granite with vodka
Tartar of smoked & fresh salmon potato rosti
Tiger Shrimp on lemon risotto
Seared scallops on onion marmalade & champagne sauce
Egg plant Sicilian with artichokes
Quail with white wine & sage on polenta
Duck Confit with stewed truffle beans
Moroccan lamb on couscous
Grilled figs mascarpone cream

Square Chocolate Truffle cake with raspberry coulis & berries
Coffee Service

Garden Club Christmas High Tea

Creamy mushroom soup with sherry
Tea Sandwiches
Open faced smoked salmon with dill cream cheese
Spiced chicken salad points
Open faced spice rubbed pork tenderloin topped with peach pepper chutney
Tarragon mayonnaise devilled eggs
Lemon crab salad on endive spears
Sweets
Scones with Devonshire cream, shortbreads
and chocolate dipped strawberries

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