

# *Gourmet* ITALIAN CUISINE

**Catering Menu**  
*Madison & Terrace Rooms*



# Catering Information

## **MENUS**

Enclosed for your consideration are Gourmet Italian Cuisine banquet menus. Please note the prices quoted are current and do not include the 6.875% New Jersey sales tax or the 20% service charge which are applicable to food and beverage costs. **ALL MENUS ARE AVAILABLE FOR CUSTOMIZING.**

## **DEPOSIT AND PAYMENT POLICY**

An initial \$200 non-refundable deposit is required for all functions, along with a signed Banquet Event Order and credit card authorization form to confirm the date and space. All deposits will be applied to the final bill. Payment is due at the conclusion of all functions.

## **ROOM MINIMUM**

Gourmet Italian Cuisine requires a minimum of 40 people for the Madison Room, 25 people for the Terrace Room and 15 people for the Gourmet and Vineyard rooms. If your final guest count falls below the required minimum, you are responsible to pay the room minimum guest count.

## **GUARANTEED GUEST AND ENTREE COUNT**

A final attendance for all functions must be specified 5 days in advance of your event. Final Entrée counts are also due 5 days in advance of your event. Once received by the Catering Office, the number will be considered a guarantee and not subject to reduction.

## **PROPERTY DAMAGE**

The Client will be held responsible for any damage to the facility.

## **ALCOHOLIC BEVERAGES**

All Alcoholic beverages must be furnished by Gourmet Italian Cuisine. Under no circumstances will beverages of any type be permitted to be carried into our facility. Gourmet Italian Cuisine maintains strict compliance with all State of New Jersey Alcoholic Beverage Control laws. We also advocate the responsible service and consumption of alcoholic beverages. The legal age of consumption is twenty-one (21). Our Bartenders and Servers have been trained and instructed to request identification from any guest that appears to be within five years of the legal age for consumption of alcoholic beverages.

## **EVENT LENGTH**

Gourmet Italian Cuisine reserves your event space for a total of three (3) hours. You may request additional time at a charge of \$250.00 per hour, for every hour past the three (3) hour standard. Please note other scheduled events may prohibit time extensions.

## **CAKES**

All desserts are provided by our bakery, Luscious & Sweet Gourmet Bakery. Please inquire with your Catering Manager for details.

## **LINEN AND TABLE SEATING**

We provide ivory table linens and ivory linen napkins. A request of colored linen is a special order and would incur an additional charge. Seating can be customized to accommodate your event requirements.

## **FLORIST, PHOTOGRAPHER AND MUSIC**

Names and contact information for these various professional groups are available through the Catering Office.

## **INTERNET ACCESS**

Gourmet Italian Cuisine offers high speed internet access, which connects you to the internet at up to 50 times faster than standard modem speed. Please inquire with your Catering Manager for further details.

## CONTINENTAL BREAKFAST BUFFETS

*All Breakfasts are accompanied by Chilled Orange Juice, Coffee, and Assorted Teas*

### A Healthy Start

Honeydew Melon, Cantaloupe, Pineapple and Mixed Berries  
Yogurt and Homemade Granola Parfait  
From our bake shop "Luscious & Sweet Gourmet Bakery"  
Pastry Chef's Selection of Daily Breakfast Pastries  
Homemade Seasonal Jams

10.95 Per Person

### Traditional

Honeydew Melon, Cantaloupe, Pineapple and Mixed Berries  
Yogurt and Homemade Granola Parfait  
From our bake shop "Luscious & Sweet Gourmet Bakery"  
Pastry Chef's Selection of Daily Breakfast Pastries  
Assortment of Bagels  
Low Fat and Regular Philadelphia Cream Cheese  
Homemade Seasonal Jams

13.95 Per Person

## BREAKFAST BUFFETS

### "Good Morning" Breakfast Buffet

Honeydew Melon, Cantaloupe, Pineapple and Mixed Berries  
Scrambled Eggs  
Roasted Red Bliss Potatoes and Herbs  
Italian Sausage  
From our bake shop "Luscious & Sweet Gourmet Bakery"  
Pastry Chef's Selection of Daily Breakfast Pastries  
Assortment of Bagels  
Low Fat and Regular Philadelphia Cream Cheese  
Homemade Seasonal Jams  
Chilled Orange Juice  
Coffee and Assorted Teas

19.95 Per Person

## BRUNCH

### "Afternoon Delight" Buffet

Honeydew Melon, Cantaloupe, Pineapple and Mixed Berries

Assortment of Bagels

Low Fat and Regular Philadelphia Cream Cheese

Scrambled Eggs

Roasted Red Bliss Potatoes and Herbs

Apple wood Smoked Bacon

Homemade Seasonal Jams

From our bake shop "Luscious & Sweet Gourmet Bakery"

Pastry Chef's Selection of Daily Breakfast Pastries

Italian Style Pasta Salad

Classic Caesar Salad - Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing. Finished with seasoned croutons and Parmesan cheese.

Chicken Francaise – Sautéed breast of chicken coated in a Parmesan egg batter and served with a lemon white wine butter sauce.

Assorted Mini Cupcakes

Chilled Orange Juice

Coffee, Assorted Teas and Soda

29.95 Per Person

### Brunch Beverages

Mimosa Bar 3.75 per person

(Orange, Cranberry and Pineapple Juice)

Bloody Mary Bar 3.75 per person

(Bloody Mary Mix, Olives, Celery and Assorted Spicy Garnishes)



# LUNCH BUFFETS

## Gourmet Deli

### Italian Style Pasta Salad

**Tossed Garden Salad** - An assortment of gourmet greens topped with shredded carrots, plum tomatoes, cucumbers, red onions and bell peppers. Served with balsamic dressing.

### Sandwiches - *(Select Three)*

**Bruschetta Chicken** - Bruschetta salsa, pesto, provolone cheese, balsamic drizzle on a French baguette.

**Caprese Wrap** - Chicken, buffalo mozzarella, tomato, Romaine lettuce drizzled with a balsamic reduction.

**Classic Italian Panini** - Italian sausage, fontina cheese, red bell peppers and onion.

**Roasted Turkey Cobb** - Roasted turkey breasts, lettuce, tomatoes, avocado, bacon, bleu cheese dressing and Dijon mayonnaise on a French baguette.

**Grilled Chicken Club** - Bacon, avocado, Swiss cheese, lettuce, tomato and roasted garlic mayonnaise on a French baguette.

**Santa Fe Wrap** - Chicken, guacamole, tomato, cheddar cheese, lettuce, tortilla strips, served with a side of salsa.

**Italian Eggplant** - Grilled eggplant, roasted red peppers, red onion, melted mozzarella and garlic aioli on a French baguette.

Coffee, Assorted Teas and Soda

15.95 Per Person

## Afternoon Social

**Classic Caesar Salad** - Hearts of romaine tossed with our homemade Caesar dressing, seasoned croutons and Parmesan cheese.

**Penne Pasta** - Penne pasta served in your choice of marinara, Alfredo, vodka or rosa cream sauce.

**Chef's Signature Wrap Tray** - Tortilla wraps stuffed with a selection of roast turkey breast, tuna salad and Virginia ham, all with lettuce and tomato. Served with sides of mayo, mustard and crushed hot cherry peppers.

**Toasted Bruschetta** - Fresh diced tomatoes flavored with lemon juice, garlic and fresh basil. Complemented with Parmesan crostini and Italian long hot peppers.

Assorted Breads and Butter  
Coffee, Assorted Teas and Soda

16.95 Per Person



# Let's Lunch Buffet

## Salads - *(Select One)*

### Rotelle Pasta Salad

**Classic Caesar Salad** - Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing. Finished with seasoned croutons and Parmesan cheese.

**Tossed Garden Salad** - An assortment of gourmet greens topped with shredded carrots, plum tomatoes, cucumbers, red onions, and bell peppers. Served with balsamic dressing.

**Mini Wedge Salad** - Iceberge Lettuce Wedge topped with Gogonzola, bacon, Roma tomatoes, served with a Bleu Cheese dressing.

## Entrees - *(Select Two)*

**Chicken Rosa** - Chicken, sundried tomatoes, baby spinach and roasted red peppers in a Rosa cream sauce.

**Chicken Francaise** - Sautéed breast of chicken coated in a Parmesan egg batter and served with a lemon white wine butter sauce.

**Manicotti** - Ricotta filled manicotti topped with tomato sauce and mozzarella cheese.

**Penne Pasta** - Penne pasta served in your choice of marinara, Alfredo, vodka or rosa cream sauce.

**Chicken Parmigiana** - Breast of chicken coated in seasoned breadcrumbs and golden fried, topped with our homemade red sauce and mozzarella cheese, baked to perfection.

**Eggplant Parmigiana** - Thinly sliced eggplant coated in seasoned bread crumbs and fried, topped with marinara sauce and glazed with mozzarella cheese.

**Lemon Garlic Tilapia** - Tilapia sautéed with lemon, garlic, parsley, pepper and a touch of butter.

**Salmon Chardonnay** (Add \$1.00) - Oven braised salmon in an Unoaked Chardonnay sauce.

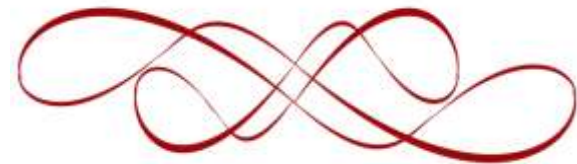
**Medallions of Beef Tenderloin** (Add \$3.00) - Roasted tenderloin sliced and served on a bed of mushroom ragout.

## Sides

Farm to Table Mixed Vegetables  
Roasted Red Bliss Potatoes, Italian Herbs

Assorted Breads and Butter  
Coffee, Assorted Teas and Soda

19.95 Per Person



# SERVED LUNCHEON

---

## First Course - *(Select One)*

**Italian Minestrone Soup** - Hearty vegetables simmered in chicken broth with pasta and cannelloni beans.

**Classic Caesar Salad** - Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing. Finished with seasoned croutons and Parmesan cheese.

**Tossed Garden Salad** - An assortment of gourmet greens topped with shredded carrots, plum tomatoes, cucumbers, red onions and bell peppers. Served with balsamic dressing.

**Mini Wedge Salad** - Iceberge Lettuce Wedge topped with Gorgonzola, bacon, Roma tomatoes, served with a Bleu Cheese Dressing.

## Lunch Entrees - *(Select Two)*

*Entrees accompanied with Chefs selection of Starch and Vegetable when appropriate*

**Manicotti** - Ricotta filled manicotti topped with tomato sauce and mozzarella cheese.

**Eggplant Parmigiana** - Thinly sliced eggplant coated in seasoned bread crumbs and fried, topped with marinara sauce and glazed with mozzarella cheese.

**Chicken Rosa** - Chicken, sundried tomatoes, baby spinach and roasted red peppers in a Rosa cream sauce.

**Lemon Garlic Tilapia** - Tilapia sautéed with lemon, garlic, parsley, pepper and a touch of butter.

**Lemon Caper Salmon** - Poached Salmon in creamy lemon caper sauce.

**Chicken Parmigiana** - Breast of chicken coated in seasoned breadcrumbs and golden fried, topped with our homemade red sauce and mozzarella cheese, baked to perfection.

**Garden Pasta** - Roasted red peppers, Kalamata olives, red onion, asparagus, cherry tomatoes and spinach sautéed in olive oil and garlic, served over imported capellini with Pecorino Romano cheese.

**Chicken Pesto** - Sautéed chicken topped with homemade pesto, sliced tomato and melted mozzarella cheese.

Assorted Bread and Butter  
Coffee, Assorted Teas and Soda

17.95 Per Person



## HORS D'OEUVRES

*Hors d'oeuvres are priced by 25 and 50 pieces*

### COLD HORS D'OEUVRES

Shrimp Cocktail 56/112  
Bruschetta 29/59

### HOT HORS D'OEUVRES

*Hors d'oeuvres are priced by 25 and 50 pieces*

Tuscan Mushrooms 45/89  
Scallops Wrapped in Bacon 50/99  
Beef Teriyaki 42/82  
Sesame Chicken 38/72  
Toasted Bruschetta 30/59  
Chicken Quesadilla 50/99  
Chicken Tenders 45/77  
Buffalo Wings 45/90  
Fried Ravioli 27/54  
Coconut Shrimp 50/99  
Pot Stickers 48/96  
Gourmet Mac and Cheese Balls 37/74  
Mozzarella Sticks 33/65  
Calamari 69(5lbs)/129(10lbs)

### ACTION STATIONS

*Station Attendant Fee of 95.00*

#### **Pasta Pasta Pasta!**

Selection of Penne and Rigatoni with choice of two sauces:  
Marinara, Alfredo, Rosa Cream, Vodka Sauce 4.95 Per Person

#### **Carved Prime Rib of Beef**

Served with Au Jus and creamy horseradish 9.95 Per Person

## RECEPTION DISPLAYS

*Reception displays serve 25 or 50 people*

#### **Artisan Cheese Board**

A selection of Imported and Domestic cheeses accompanied with a whole grain mustard spread and crackers 85/165

#### **Fresh Seasonal Crudités**

Executive Chef selected farm to table fresh seasonal vegetables  
Dipping Sauces to include Creamy Bleu Cheese and Avocado Ranch 75/145

#### **Farm to Table Seasonal Fruit Crudités**

Executive Chef selected farm to table fresh seasonal fruit  
Dipping Sauces to include Honey Yogurt and Chocolate Yogurt Sauce  
85/165

## STATIONS

#### **Taste of Philly**

Mini Chicken and Beef Cheesesteaks, Sautéed Onions, "Cheez Wiz", Spicy Ketchup, Seasoned Shoestring French Fries, Traditional Philadelphia Soft Pretzels, Spicy Mustard and Cheddar Cheese Dipping Sauce  
6.95 Per Person

#### **Sliders and Fries**

Angus Beef with Aged Cheddar and Caramelized Onions, Meatball with Pecorino Romano and Buffalo Chicken Sliders, Home-style Shoestring French Fries & Spicy Ketchup 5.95 Per Person

#### **Artisan Flatbread Pizza - (Choice of Three)**

Margarita, Roasted Vegetable, California Club, Chicken Bacon Ranch, Sweet Hawaiian 4.25 Per Person



# DINNER BUFFET

## Salads - *(Select Two)*

Rotelle Pasta Salad

**Classic Caesar Salad** - Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing. Finished with seasoned croutons and Parmesan cheese.

**Tossed Garden Salad** - An assortment of gourmet greens topped with shredded carrots, plum tomatoes, cucumbers, red onions and bell peppers. Served with balsamic dressing.

**Mini Wedge Salad** - Iceberge Lettuce Wedge topped with Gogonzola, bacon, Roma tomatoes, served with a Bleu Cheese dressing.

## Pasta Entrées - *(Select One)*

**Tortellini Bolognese** - Cheese filled tortellini tossed in our meat and mushroom sauce.

**Penne Rosa** - Penne Pasta tossed with Parmesan cheese and our Rosa cream sauce.

**Gnocchi alla Vodka** - Gnocchi tossed in a vodka cream sauce.

**Rigatoni Pesto Cream** - Rigatoni tossed in a pesto cream sauce.

## Dinner Entrees - *(Select Two)*

**Medallions of Beef Tenderloin** - Roasted tenderloin sliced and served on a bed of mushroom ragout (Add \$2.00)

**Salmon Chardonnay** - Oven braised salmon in an Unoaked Chardonnay sauce.

**Chicken Dijon** - In a rich imported brandy Dijon demi glace.

**Chicken Parmigiana** - Breast of chicken coated in seasoned breadcrumbs and golden fried, topped with our homemade red sauce and mozzarella cheese, baked to perfection.

**Eggplant Parmigiana** - Thinly sliced eggplant coated in seasoned bread crumbs and fried, topped with marinara sauce and glazed with mozzarella cheese.

**Flounder Puttanesca** - Sautéed flounder filet topped with our homemade puttanesca sauce.

**Chicken Fontina** - Sautéed chicken, spinach, fontina cheese and artichokes in a lemon basil sauce.

**Horseradish Encrusted Salmon** - Salmon accompanied with a whole grain mustard sauce.

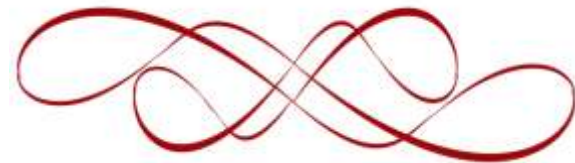
**Lemon Garlic Tilapia** - Tilapia sautéed with lemon, garlic, parsley, pepper and a touch of butter.

Mixed Vegetables and Red Bliss Potatoes

Assorted Bread and Butter

Coffee, Assorted Teas and Soda

25.95 Per Person





# SERVED DINNER

---

## **Appetizers** - *(Select One)*

Portabella Ravioli Tomato Cream Sauce  
Mini Caprese Tower (Add 1.00)  
Mini Spinach Lasagna Rolls

## **Salads** – *(Select One)*

**Classic Caesar Salad** - Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing. Finished with seasoned croutons and Parmesan cheese.

**Tossed Garden Salad** - An assortment of gourmet greens topped with shredded carrots, plum tomatoes, cucumbers, red onions and bell peppers. Served with balsamic dressing.

**Mini Wedge Salad** – Iceberge Lettuce Wedge topped with Gorgonzola, bacon, Roma tomatoes, served with a Bleu Cheese dressing.

## **Dinner Entrees** - *(Select Two)*

*Entrees accompanied with Chefs selection of Starch and Vegetable*

**Stuffed Flounder (Add 2.00)** – Stuffed with jumbo lump crab, drizzled with a lemon butter sauce.

**Pollo Di Vodka** – Chicken, jumbo lump crab meat with a vodka-spiked Rosa Sauce.

**Filet Mignon au Poivre** (add 5.00) – Seared and roasted prime beef tenderloin in a peppercorn cognac sauce.

**Horseradish Encrusted Salmon** - Salmon accompanied with a whole grain mustard sauce.

**Mustard Rubbed Pork Tenderloin** – Wholegrain mustard, drizzled with a raspberry, bitter chocolate pork demi glace.

**Tilapia Gracina** – Tilapia coated in a parmesan egg batter, topped with lump crab meat finished with a tomato basil butter sauce.

**Chicken Dijon** – In a rich imported brandy Dijon demi glace.

**Salmon Chardonnay** - Oven braised salmon in an Unoaked Chardonnay sauce.

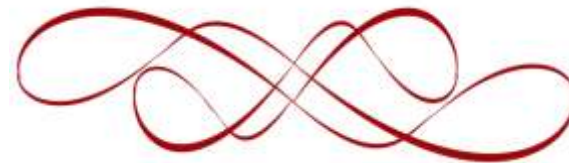
**Chicken Pesto** - Sautéed chicken topped with homemade pesto, sliced tomato and melted mozzarella cheese, served over penne in a pesto sauce.

Assorted Breads and Butter  
Coffee, Assorted Teas and Soda

## **Dessert**

Vanilla Naked Cake with Seasonal Fruit Compote

24.95 Per Person



# COCKTAIL RECEPTION MENU

## RECEPTION DISPLAYS - *(Select One)*

### Artisan Cheese Board

A selection of Imported and Domestic cheeses accompanied with a whole grain mustard spread and crackers.

### Fresh Seasonal Crudités

Executive Chef selected farm to table fresh seasonal vegetables. Dipping Sauces to include Creamy Bleu Cheese and Avocado Ranch.

### Farm to Table Seasonal Fruit Crudités

Executive Chef selected farm to table fresh seasonal fruit. Dipping Sauces to include Honey Yogurt and Chocolate Yogurt Sauce.

### Stationary Hors D' Oeuvres' - *(Select Four)*

Asian Potstickers  
Tuscan Mushrooms  
Toasted Bruschetta  
Crispy Fried Artichokes  
Buffalo Bites  
Fried Ravioli  
Gourmet Mac and Cheese Balls  
Chicken Tenders  
Beef Teriyaki  
Sesame Chicken  
Mozzarella Sticks



### Action Station - *(Select One)*

Pasta Pasta Pasta Station  
Sliders & Fries Bar  
Flatbread Pizza Station  
Philly Station  
Bruschetta Bar

Assorted Breads Butter  
Coffee, Assorted Teas and Soda

24.95 Per Person

# BAR SELECTIONS *Bartender Fee of 95.00*

## Hosted Bar On Consumption

Domestic Beer	Fruit Juices
Imported Beer	Martinis and Specialty Drinks
Deluxe Cocktails	Champagne Toast
Cordials	Mimosa Toast
Pellegrino Water	Wines <i>(Please select from our Catering Wine List)</i>
Soft Drinks	Sangria Punch (Red or White)

## Hosted Hourly Bar

*Prices Per Person*

First Hour/Second Hour/Third Hour/Fourth Hour - 15 / 18 / 24 / 27

All Bars Include: Deluxe Cocktails, Martinis, Beer, House Wines, and Soft Drinks

## Beer and Wine Table

*Table set within event space, charged on a consumption basis*

Imported 5.25, Domestic Beer 4.25, Wine 40.00

## Deluxe Selections

Kalua	Tanqueray	Jack Daniels
Jose Cuervo	Absolute	Sweet/Dry Vermouth
Apple Pucker	Captain Morgan	Triple Sec
Jim Beam	Bacardi	

## Domestic Beers

Miller Lite and Yuengling

## Imported Beers

Corona and Heineken

## House Wines

Cabernet, Merlot, White Zinfandel and Chardonnay

# DESSERT ADDITIONS

---

## THE DESSERT BAR

Gourmet Mini Cupcakes in Chocolate Fudge, Chocolate Mocha, Vanilla with Raspberry and Vanilla with Lemon Buttercream

Mini Brownies in Oreo, Birthday, Salted Caramel and Fudge Flavors

Truffle Pops

Shortbread Cookies with Glaze and Nonpareils

Cake Bars in Funfetti with Vanilla Buttercream and Funfetti with Chocolate Buttercream

3.99 Per Person

\*The Dessert Bar can be customized with monogram and color scheme for an additional 2.00 Per Person.

## THE GOURMET PLATTER

An assortment of miniature cheesecake brownies, cookies and cannolis.

Large 59.99 42 pcs

Small 34.99 24 pcs



## THE MINI CANNOLI TRAY

A collection of miniature cannolis.

Large 49.99 20 pcs

Small 29.99 12 pcs



# Directions

Gourmet Italian Cuisine  
Pitney and Jimmie Leeds Road, Galloway, NJ 08205  
609-748-2400

## From Philadelphia

East on the Atlantic City Expressway to Exit 7N (Garden State Parkway North.)  
Follow approximately 4 miles to Atlantic City Service Plaza (near mile marker 42) and exit at the rest area  
(the rest area will be on your left hand side.) Proceed to the end of the rest area, following signs  
for the hospital & Jimmie Leeds Road. At traffic light, turn right onto Jimmie Leeds Road.  
Follow Jimmie Leeds Road to the fourth traffic light. Gourmet is across the street on the left.

## From All Points North

South on Garden State Parkway to exit 48. Exit the Parkway. This will put you on Route 9 South.  
Follow Route 9 approximately 7 miles to traffic light at Jimmie Leeds Road (this is just before the Seaview Marriott Resort.)  
Turn right onto Jimmie Leeds Road and proceed 2 miles to first traffic light. Gourmet is on the right hand side.

## From All Points South

North on Garden State Parkway to Atlantic City Service Plaza (near mile marker 42.)  
Exit at the rest area (the rest area will be on your left hand side.) Proceed to the end of the rest area,  
Following signs for the hospital & Jimmie Leeds Road. At traffic light, turn right onto  
Jimmie Leeds Road. Follow Jimmie Leeds Road to the fourth traffic light.  
Gourmet is across the street on the left.

