

Gourmet ITALIAN CUISINE

Limited Catering Menu
Vineyard & Gourmet 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 6.625% New Jersey sales tax or the 20% service charge which are applicable to food and beverage costs. **IT IS OUR PLEASURE TO HELP YOU CUSTOMIZE ANY MENU FOR YOUR EVENT.**

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. Cash and Credit Card payments are due at the conclusion of the event.

ROOM MINIMUM

Gourmet Italian Cuisine requires a minimum of 15 people for the Gourmet Room and 10 people for the Vineyard Room. **If your final guest count falls below the required minimum, you are still responsible to pay for the minimum or Gourmet reserves the right to move your function.**

ROOM MAXIMUM

The maximum number of guests for the Vineyard and Gourmet Room is 24 people. If your count exceeds 24 people, Gourmet Italian Cuisine reserves the right to change your menu package.

GUARANTEED GUEST AND ENTREE COUNT

A final attendance for all functions must be specified 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.

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 by law. 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. **Outside desserts are subject to a \$2.00 per person cake cutting/serving fee.**

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.

PROPERTY DAMAGE

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

HORS D'OEUVRES

Hors d'oeuvres are priced by 25 pieces

Cold Hors D'oeuvres

Bruschetta 29

Hot Hors D'oeuvres

Tuscan Mushrooms 45

Scallops Wrapped in Bacon 50

Toasted Bruschetta 30

Chicken Quesadilla 50

Chicken Tenders 45

Buffalo Wings 45

Fried Ravioli 27

Coconut Shrimp 50

Pot Stickers 48

Gourmet Mac and Cheese Balls 37

Mozzarella Sticks 33

Calamari 69(5lbs)

RECEPTION DISPLAYS

Reception displays serve 25 people

Artisan Cheese Board

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

Fresh Seasonal Crudités

Executive Chef selected farm to table fresh seasonal vegetables

Dipping Sauces to include Creamy Bleu Cheese and Avocado Ranch 75

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

BAR SELECTIONS

Beer and Wine Table

Table set within event space, charged on a consumption basis

Imported 5.50

Domestic Beer 4.25

Wine 40.00

Domestic Beers

Miller Lite

Yuengling

Coors Light

Bud

Bud Light

Imported Beers

Corona

Heineken

House Wines

Cabernet

Merlot

White Zinfandel

Chardonnay

Pinot Grigio



SICILIA

Grilled Chicken Caesar Salad

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

Chicken Parmigiana Sandwich

Breaded chicken breast topped with marinara sauce, glazed with mozzarella, served on a Kaiser roll with French fries and a pickle.

Maryland Crab Cake Sandwich

Our home-made lump crab cake, deep fried served on a Kaiser roll with lettuce, tomato and tartar sauce with French fries and coleslaw.

Italian Turkey Sandwich

Turkey, prosciutto, cherry peppers, Fontina cheese, lettuce, tomato and mayo on a grilled roll, served with French fries.

Tuscan Wrap

Roasted red pepper, hummus, baby spinach, bell pepper and goat cheese, served with French fries.

Unlimited Soft Drinks, Coffee & Home Brewed Tea Included

All other beverages are based on consumption through your server.

13.99 per person / Pricing does not include 20% gratuity or 6.625% sales tax

This menu is not available after 4:00PM



ABRUZZO

Soup/Salad - (Choose One)

Tossed Mixed Greens

An assortment of gourmet greens topped with carrots, tomato, cucumbers and seasoned croutons. Complemented with Balsamic Vinaigrette Dressing.

Classic Caesar Salad

Hearts of romaine tossed with our homemade Caesar dressing, seasoned croutons and Parmesan cheese. (Additional \$1.00 per person)

Italian Minestrone Soup

Hearty vegetables simmered in chicken broth with pasta and cannelloni beans.

Cream of Broccoli

Florets of broccoli simmered in chicken stock, lightly thickened and finished with Pecorino-Romano cheese. (Additional \$1.00 per person)

Entrees

Baked Penne Pasta

Penne pasta tossed with marinara, ricotta cheese and fresh basil then glazed with mozzarella cheese. 12.99

Eggplant Parmigiana

Thinly sliced eggplant coated in seasoned breadcrumbs and fried golden. Topped with marinara sauce and glazed with mozzarella cheese, served with a side of linguini marinara. 14.99

Parmesan Crusted Chicken Platter

Boneless breast of chicken encrusted with parmesan bread crumbs and pan seared. Finished with a Chardonnay butter sauce, served with whipped potatoes and steamed broccoli crowns.

Chicken Parmigiana

Breast of chicken coated in seasoned bread crumbs and golden fried. Topped with our homemade red sauce and mozzarella cheese, baked to perfection and served with a side of linguini.

Lemon Pepper Tilapia

Oven braised Lemon Pepper seasoned Tilapia topped with a garlic pan sauce, served with mixed vegetables.

Unlimited Soft Drinks, Coffee & Home Brewed Tea Included

All other beverages are based on consumption through your server

17.99 per person | Pricing does not include 20% gratuity or 6.625% sales tax

This menu is not available after 4:00PM.

TOSCANO

Soup/Salad - (Choose One)

Tossed Mixed Greens

An assortment of gourmet greens topped with carrots, tomato, cucumbers and seasoned croutons. Complimented with Balsamic Vinaigrette Dressing.

Classic Caesar Salad

Hearts of romaine tossed with our homemade Caesar dressing, seasoned croutons and Parmesan cheese. (Additional \$1.00 per person)

Italian Minestrone Soup

Hearty vegetables simmered in chicken broth with pasta and cannelloni beans.

Cream of Broccoli

Florets of broccoli simmered in chicken stock, lightly thickened, finished with Pecorino-Romano cheese. (Additional \$1.00 per person)

Entrees

Chicken Rosa

Breast of chicken sautéed with sun-dried tomatoes, baby spinach and roasted peppers tossed with penne pasta and Parmesan flavored Rosa sauce.

Gnocchi Genovese

Gnocchi tossed in a vodka cream sauce with melted mozzarella cheese and baked to perfection.

Eggplant Rollatini

Egg coated strips of eggplant filled and rolled with a mixture of sautéed baby spinach, roasted peppers, ricotta and mozzarella cheeses. Finished with a Pomodoro sauce flavored with kalamata olives, served over penne pasta.

Salmon Chardonnay

Oven braised salmon topped with an Unoaked Chardonnay sauce, served with mashed potatoes and mixed vegetables.

Fried Shrimp Platter

Gulf Shrimp coated with seasoned breadcrumbs and fried golden. Complimented with French fries and coleslaw, served with our homemade cocktail sauce.

Unlimited Soft Drinks, Coffee & Home Brewed Tea Included

All other beverages are based on consumption through your server

19.99 per person | Pricing does not include 20% gratuity or 6.625% sales tax

PIEMONTE

Soup/Salad - (Choose One)

Tossed Mixed Greens

An assortment of gourmet greens topped with carrots, tomato, cucumbers and seasoned croutons. Complimented with Balsamic Vinaigrette Dressing.

Classic Caesar Salad

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

Italian Minestrone Soup

Hearty vegetables simmered in chicken broth with pasta and cannelloni beans.

Cream of Broccoli

Florets of broccoli simmered in chicken stock, lightly thickened, finished with Pecorino-Romano cheese.

Entrees

Pollo Di Vodka

Sautéed breast of chicken topped with jumbo lump crabmeat and finished with vodka spiked Rosa sauce. Complimented with penne pasta.

Delmonico Sirloin

New York strip steak seasoned and grilled, complemented with a side of bleu cheese butter sauce. Served with mashed potatoes and asparagus.

Tuscan Scallops

Pan seared Sea scallops served over a cannellini beans, spinach and garlic ragout with a white wine Chablis sauce.

Pollo Napolini

Grilled chicken breast topped with diced tomatoes, grilled eggplant and buffalo mozzarella cheese, finished with a pesto drizzle, served with wild rice and broccoli.

Crab Ravioli

Crabmeat and ricotta cheese ravioli, spinach, sundried tomatoes, lump crab meat in a Rosa sauce.

Unlimited Soft Drinks, Coffee & Home Brewed Tea Included

All other beverages are based on consumption through your server

24.99 per person | Pricing does not include 20% gratuity or 6.625% sales tax

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

4.99 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



Directions

Gourmet Italian Cuisine

Pitney and Jimmie Leeds Road, Galloway, NJ 08205
609-748-2400 x106

From Philadelphia

East on the Atlantic City Expressway to Exit 7N (Garden State Parkway North.) Follow Garden State Parkway North to Exit 41 to Jimmie Leeds Road. At the 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 41 to Jimmie Leeds Road. At the traffic light, turn left onto Jimmie Leeds Road. Follow Jimmie Leeds Road to the fifth traffic light. Gourmet is across the street on the left.

From All Points South

North on Garden State Parkway to Exit 41 to Jimmie Leeds Road. At the 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.

