

# *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 15% gratuity of the Total Food & Beverage Revenue, an Administrative Fee of 7.5% of the Total Food & Beverage Revenue fee plus 6.625% New Jersey State Sales Tax. These will be applied. **IT IS OUR PLEASURE TO HELP 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. 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. 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 7 days in advance of your event. Final Entrée counts are also due 7 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 \$300.00 per hour, for every hour past the three (3) hour standard. Please note other scheduled events may prohibit time extensions.

## **OUTSIDE DESSERTS**

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 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.

## 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 "Luscious & Sweet Gourmet Bakery"  
Pastry Chef's Selection of Daily Breakfast Pastries  
Homemade Seasonal Jams

15.95 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

18.95 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 "Luscious & Sweet Gourmet Bakery"  
Pastry Chef's Selection of Daily Breakfast Pastries  
Assortment of Bagels  
Cream Cheese  
Homemade Seasonal Jams  
Chilled Orange Juice  
Coffee and Assorted Teas

22.95 Per Person

## BRUNCH

### "Afternoon Delight" Buffet

Honeydew Melon, Cantaloupe, Pineapple and Mixed Berries

Assortment of Bagels

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

32.95 Per Person

### Brunch Beverages

Mimosa Bar 9.95 per person

(Orange, Cranberry and Pineapple Juice)

Bloody Mary Bar 10.95 per person

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



A 15% Gratuity of the Total Food & Beverage Revenue, an Administrative Fee of 7.5% of the Total Food & Beverage Revenue fee plus 6.625% New Jersey State Sales Tax will be applied.

# 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 - *(Choose 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.

**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

18.95 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.

Assorted Breads and Butter  
Coffee, Assorted Teas and Soda

18.95 Per Person



# Let's Lunch Buffet

## Salads - *(Choose 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.

## Entrées - *(Choose 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.

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

**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.

**Salmon Chardonnay (Add \$4.00)** - Oven braised salmon in an Unoaked Chardonnay sauce.

**Medallions of Beef Tenderloin (Add \$7.00)** - 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

21.95 Per Person



# SERVED LUNCHEON

## First Course - (Choose 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.

## Lunch Entrées - (Choose Two)

*Entrées accompanied with Chef's selection of Starch and Vegetable when appropriate*

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

**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.

**Salmon Chardonnay (Add \$4.00)**- Oven braised salmon in an Unoaked Chardonnay 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 Francaise** - Sautéed breast of chicken coated in a Parmesan egg batter and served with a lemon white wine butter sauce.

Assorted Bread and Butter Coffee, Assorted Teas and Soda

22.95 Per Person



\*Final Entree Counts are due seven (7) days prior to event date.

\*To offer a Third Entree Choice (Add \$4.00 Per Person)



# HORS D'OEUVRES

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

# HOT HORS D'OEUVRES

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

	<u>25 Pieces</u>	<u>50 Pieces</u>
Stuffed Mushrooms	45	89
Scallops Wrapped in Bacon	50	99
Toasted Bruschetta	30	59
Chicken Quesadilla	50	99
Chicken Tenders	50	100
Buffalo Wings	55	110
Fried Ravioli	30	60
Coconut Shrimp	50	99
Pot Stickers	50	100
Gourmet Mac & Cheese Balls	45	90
Mozzarella Sticks	35	70
Calamari	129 (5lbs)	

# ACTION STATIONS

*Station Attendant Fee of 110.00*

## **Pasta Pasta Pasta!**

Selection of Penne and Rigatoni with choice of two sauces:  
Marinara, Alfredo, Rosa Cream, Vodka Sauce 6.95 Per Person

## **Carved Prime Rib of Beef**

Served with Au Jus and creamy horseradish. Ask  
Sales Associate for Pricing

## **Taste of Philly**

Mini Chicken and Beef Cheesesteaks, Sautéed Onions,  
"Cheez Wiz", Spicy Ketchup, Seasoned French Fries,  
Traditional Soft Pretzels, Spicy Mustard and Cheddar  
Cheese Dipping Sauce  
10.95 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

## **Sliders and Fries**

Angus Beef with Aged Cheddar and Caramelized Onions, Meatball  
with Pecorino Romano and Buffalo Chicken Sliders, Home-style French  
Fries & Ketchup 9.95 Per Person

**Iconic Thin Crust Sicilian Pizza**-(Choice of Three) Plain Cheese,  
Margherita, Traditional White, Grandma's Pie, Tomato Pie, Bruschetta,  
BBQ Chicken, Chicken Bacon Ranch, Buffalo Chicken, Philly  
Cheesesteak, Tricolour Italiano, Greek, Tuscan Chicken, Veggie Lover  
6.95 Per Person



A 15% Gratuity of the Total Food & Beverage Revenue, an Administrative Fee of 7.5% of the Total Food & Beverage Revenue fee plus 6.625% New Jersey State Sales Tax will be applied.

# DINNER BUFFET

## Salads - (Choose 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.

## Pasta Entrées - (Choose One Pasta & One Sauce)

<u>Pasta</u>	<u>Sauce</u>
Rigatoni	Marinara
Penne	Alfredo
Gnocchi	Rosa
	Vodka

## Dinner Entrées - (Choose Two)

**Medallions of Beef Tenderloin** - (Add \$7.00) Roasted tenderloin sliced and served on a bed of mushroom ragout

**Salmon Chardonnay** - (Add \$2.00) Oven braised salmon in an Unoaked Chardonnay sauce.

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

**Flounder Francaise** - (Add \$2.00) Sautéed flounder coated in a Parmesan egg batter and served with a lemon white wine butter sauce.

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

**Horseradish Encrusted Salmon** (Add \$3.00) - Salmon accompanied with a whole grain mustard sauce.

Mixed Vegetables and Red Bliss Potatoes  
Assorted Bread and Butter  
Coffee, Assorted Teas and Soda

28.95 Per Person





# SERVED DINNER

## **Appetizers** - (Choose One)

Portabella Ravioli with Tomato Cream Sauce

Mini Caprese Tower (Add \$1.00)

Burrata - Roasted Tomatoes, balsamic reduction, baby greens, sea salt, cracked pepper, toasted sourdough. (Add \$1.00)

## **Salads** - (Choose 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.

## **Dinner Entrées** - (Choose Two)

*Entrees accompanied with Chef's selection of Starch and Vegetable when appropriate*

**Stuffed Flounder (Add \$5.00)** - Stuffed with jumbo lump crab, drizzled with a lemon butter sauce.

**Pollo Di Vodka (Add \$2.00)** - Chicken, lump crab meat with a vodka-spiked Rosa Sauce.

**Filet Mignon au Poivre (add \$12.00)** - Seared and roasted prime beef tenderloin in a peppercorn cognac sauce.

**Horseradish Encrusted Salmon - (Add \$3.00)** Salmon accompanied with a whole grain mustard sauce.

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

**Salmon Chardonnay (Add \$3.00)** - Oven braised salmon in an Unoaked Chardonnay 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.

**Cod Puttanesca** - Crushed tomatoes, capers, Kalamata olives, parsley and extra virgin olive oil over linguine.

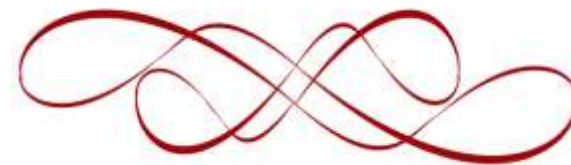
Assorted Breads and Butter  
Coffee, Assorted Teas and Soda

29.95 Per Person



\*Final Entree Counts are due seven (7) days prior to event date.

\*To offer a Third Entree Choice (Add \$4.00 Per Person)



# COCKTAIL RECEPTION MENU

## RECEPTION DISPLAYS - *(Choose 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' - *(Choose Four)*

Potstickers  
Stuffed Mushrooms  
Toasted Bruschetta  
Buffalo Bites  
Gourmet Mac and Cheese Balls  
Chicken Tenders  
Mozzarella Sticks



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

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

Assorted Breads Butter Coffee,

Assorted Teas and Soda

32.95 Per Person

# BAR SELECTIONS *Bartender Fee of 110.00*

## Consumption Bar

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)

## Open Bar

*Prices Per Person*

First Hour/Second Hour/Third Hour/Fourth Hour - 15 / 20 / 25 / 29

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

## Deluxe Selections

Kaluha	Tanqueray	Jack Daniels
Jose Cuervo	Absolut	Sweet/Dry
Apple Pucker	Captain Morgan	Vermouth Triple Sec
Jim Beam	Bacardia	

## Beer and Wine Table

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

Imported 5.95, Domestic Beer 4.50, Wine 45.00

## Domestic Beers

Miller Lite, Yuengling, Coors Light, Bud, Bud Light

## Imported Beers

Corona and Heineken

## House Wines

Cabernet, Merlot, White Zinfandel, Chardonnay and Pinot Grigio

## DESSERT ADDITIONS

### The Dessert Bar - \$5.99 per person includes:

- ✦ Chef's selection of mini cupcakes
- ✦ Brownie squares
- ✦ Truffle pops
- ✦ Shortbread cookies with glaze and nonpareils
- ✦ Cake bars in funfetti with vanilla buttercream and funfetti with chocolate buttercream

### The Enhanced Dessert Bar - \$7.99 per person includes:

#### Choose 12 desserts from the following selections:

- ✦ Chef's selection of mini cupcakes
- ✦ Brownie squares
- ✦ Truffle pops
- ✦ Shortbread cookies with glaze and nonpareils
- ✦ Cake bars in funfetti with vanilla buttercream and funfetti with chocolate buttercream
- ✦ Eclairs
- ✦ Cream puffs
- ✦ Cannolis
- ✦ Seasonal mini tarts
- ✦ Seasonal mini cheesecakes
- ✦ Carrot cake squares
- ✦ White chocolate raspberry squares
- ✦ Mini chocolate mousse squares
- ✦ Crunch cake squares
- ✦ Cookies (oatmeal, sugar, and chocolate chip)
- ✦ Cappuccino mousse shooters
- ✦ White chocolate mousse shooters
- ✦ Chocolate covered strawberries



**\*The Dessert Bar can be customized with monogram and color scheme for an additional \$2.00 per person.**

**Dessert Bars include approximately 5 pieces per person.**

A 15% Gratuity of the Total Food & Beverage Revenue, an Administrative Fee of 7.5% of the Total Food & Beverage Revenue fee plus 6.625% New Jersey State Sales Tax will be applied.

# 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.

