

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 \$250.00 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

13.95 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

16.95 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

20.95 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

30.95 Per Person

Brunch Beverages

Mimosa Bar 8.95 per person

(Orange, Cranberry and Pineapple Juice)

Bloody Mary Bar 8.95 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.

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

16.95 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

17.95 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.

Entrees - *(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.

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.

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

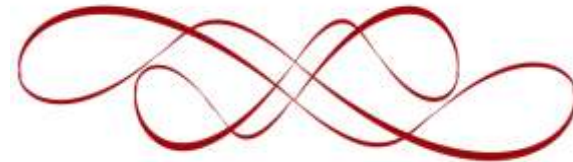
Medallions of Beef Tenderloin (Add \$6.00) - Roasted tenderloin sliced and served on a bed of mushroom ragout.

Sides

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

Assorted Breads and Butter
Coffee, Assorted Teas and Soda

20.95 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 Entrees - *(Choose Two)*

Entrees accompanied with Chef's 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.

Salmon Chardonnay (Add \$2.00)- 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

19.95 Per Person



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



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 95.00

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

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 French Fries, Traditional Philadelphia Soft Pretzels, Spicy Mustard and Cheddar Cheese Dipping Sauce
9.95 Per Person

Sliders and Fries

Angus Beef with Aged Cheddar and Caramelized Onions, Meatball with Pecorino Romano and Buffalo Chicken Sliders, Home-style French Fries & Ketchup 8.95 Per Person

Iconic Thin Crust Sicilian Pizza - (Choice of Three)

Margarita, Roasted Vegetable, California Club, Chicken Bacon Ranch, Sweet Hawaiian 6.95 Per Person



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 Entrees - (Choose Two)

Medallions of Beef Tenderloin - Roasted tenderloin sliced and served on a bed of mushroom ragout (Add \$5.00)

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.

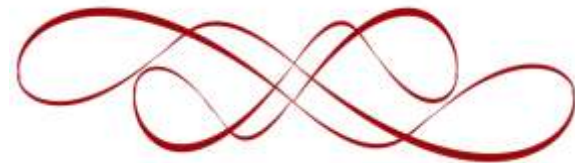
Flounder Francaise - Sautéed flounder coated in a Parmesan egg batter and served with a lemon white wine butter sauce.

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

Horseradish Encrusted Salmon (Add \$2.00) - Salmon accompanied with a whole grain mustard sauce.

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

27.95 Per Person



SERVED DINNER

Appetizers - (Choose One)

Portabella Ravioli with Tomato Cream Sauce

Mini Caprese Tower (Add \$1.00)

Mini Spinach Lasagna Rolls (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 Entrees - (Choose Two)

Entrees accompanied with Chefs 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 \$1.00) - Chicken, jumbo 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 \$2.00) 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 \$2.00) 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.

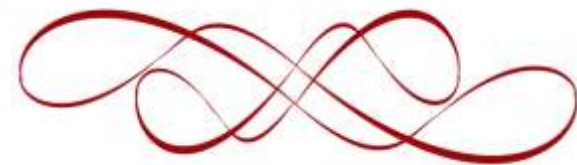
Assorted Breads and Butter

Coffee, Assorted Teas and Soda

26.95 Per Person



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



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
Fried Ravioli
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

29.95 Per Person

BAR SELECTIONS *Bartender Fee of 95.00*

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

Beer and Wine Table

Table set within event space, charged on a consumption basis
Imported 5.75, Domestic Beer 4.25, Wine 45.00

Deluxe Selections

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

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.

