



PRIVATE EVENT MENU
Madison & Terrace Rooms

AN ICON HOSPITALITY PROPERTY

rise and
Shine



“GOOD MORNING” BREAKFAST BUFFET

\$23 per person

Includes: Chilled Orange Juice, Assorted Coffee and Tea

Honeydew Melon, Cantaloupe, Pineapple and Mixed Berries
Scrambled Eggs
Roasted Red Bliss Potatoes and Herbs
Italian Sausage

From our “Luscious & Sweet Gourmet Bakery”
Chef’s Selection of Daily Breakfast Pastries

Assortment of Bagels & Cream Cheese
Homemade Seasonal Jams



“AFTERNOON DELIGHT” BUFFET

\$29 per person

Includes: Chilled Orange Juice, Assorted Coffee, Tea and Soda

Honeydew Melon, Cantaloupe, Pineapple and Mixed Berries
Scrambled Eggs
Roasted Red Bliss Potatoes and Herbs
Applewood Smoked Bacon

From our “Luscious & Sweet Gourmet Bakery”
Chef’s Selection of Daily Breakfast Pastries

Penne Pasta

Penne Pasta with Choice of Sauce

Classic Caesar Salad

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

(Select One Chicken Entree)

Chicken Francaise

Sauteed breast of chicken, Parmesan egg batter, 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.

Chicken Rosa

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

Chicken Marsala

Mushroom Marsala wine demi glaze, served over linguine.

BRUNCH BEVERAGES

Mimosa Bar - \$10 per person

(Orange, Cranberry, Peach, Pear and Pineapple Juice)

Bloody Mary Bar - \$12 per person

Vodka, Rum or Tequila

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

let's do
Lunch



LUNCH BUFFETS

AFTERNOON SOCIAL

\$24 per person

Includes: Breads and Butter, Assorted Coffee, Tea and Soda

Classic Caesar Salad

Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing, finished with seasoned croûtons and Parmesan Cheese.

Penne Pasta

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

Choice of Signature Cold Wrap or Hot Sandwich Tray

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.

Signature Hot Sandwich Tray

Chicken Pesto Sandwich, (Grilled chicken, Provolone cheese, pesto sauce, tomato, Italian roll), Classic Italian Panini (Italian meats, Provolone cheese, focaccia bread), Italian Eggplant (Grilled eggplant, roasted red peppers, melted mozzarella, garlic aioli, baguette roll).



LET'S LUNCH BUFFET

\$26 per person

Includes: Breads and Butter, Assorted Coffee, Tea and Soda

SALADS - (Select One)

Classic Caesar Salad

Crisp hearts of romaine lettuce tossed with our homemade Caesar dressing, finished with seasoned croûtons 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 - (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, served with a lemon white wine butter sauce.

Garden Primavera

Penne pasta, red sauce or oil and garlic, mixed chef veggies.

Sausage, Peppers and Onions

Slow roasted Italian sausage, Julienne peppers, onions, marinara 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 per person)

Oven braised salmon in an Unoaked Chardonnay sauce.

Medallions of Beef Tenderloin (Additional \$7 per person)

Roasted tenderloin sliced and served on a bed of mushroom ragout.

SIDES - (Select Two)

Farm to Table Mixed Vegetables

Roasted Red Bliss Potatoes, Italian Herbs

Penne Pasta with Choice of Sauce

Additional Entree Choice - Add \$2 per person

SERVED LUNCH

\$24 per person

Includes: Breads and Butter, Assorted Coffee, Tea and Soda

***Final guest and entree counts are due seven (7) days prior to event date**

SALADS

(Select One)

Classic Caesar Salad

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

Tossed Garden Salad

An assortment of gourmet greens topped with shredded carrots, plum tomatoes, cucumbers, red onions, croutons and bell peppers. Served with housemade balsamic dressing.

LUNCH ENTREES

Entrees accompanied with Chef's selection of starch and vegetable when appropriate or pasta

(Select Two)

Sunday Pasta

linguine, red sauce, meatballs.

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 per person)

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 Primavera

Penne pasta, red sauce or oil and garlic, mixed chef veggies.

Chicken Francaise

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

add to the

Party



HORS D'OEUVRES

HOT HORS D'OEUVRES

Hors d'oeuvres are priced by 25 and 50 pieces

	25 Pieces	50 Pieces
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 Fritters	\$45	\$90
Mozzarella Sticks	\$35	\$70
Calamari	\$85(5lbs)	

ACTION STATIONS

Requires Station Attendant Fee of \$125

Pasta Pasta Pasta!

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

\$8 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, Home-Style French Fries, Traditional Soft Pretzels, Spicy
Mustard and Cheddar Cheese Dipping Sauce.

\$13 per person

***Add a non-alcoholic beverage station for \$3 per person**

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

Butcher's Board

Sweet Soppressata, Spicy Capicola, Calabrese, Shaved Prosciutto,
Cornichons, Caper Berries, Marcona Almonds, Whipped Truffle Butter, Assorted Mustards, Artisanal
Crackers, Flat Breads. \$150/\$290

Best of Both Worlds

Half cheese and half meat board. A selection of imported and domestic cheese, sweet soppressata,
spicy capicola, shaved prosciutto, whole grain mustard spread, crackers, marcona almonds, whipped
truffle butter. \$120/\$230

STATIONS

Sliders and Fries

Angus Beef with aged cheddar and caramelized onions, buffalo chicken sliders, home-style French fries
and ketchup included in this station.

\$13 per person

Iconic Thin Crust Sicilian Pizza

(Select 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.

\$10 per person

wine and
Dine



DINNER BUFFET

\$31 per person

**Includes: Bread and Butter, Mixed Vegetables and Red Bliss Potatoes
Assorted Coffee, Tea and Soda**

SALADS

(Select One)

Classic Caesar Salad

Crisp hearts of Romaine lettuce tossed with our homemade Caesar dressing.
Finished with seasoned croûtons 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 ENTREES

(Select One Pasta and One Sauce)

PASTA

Rigatoni

Penne

Gnocchi

SAUCE

Marinara

Alfredo

Rosa

Vodka

ENTREES

(Select Two)

Medallions of Beef Tenderloin (Add \$7 per person)

Roasted tenderloin sliced and served on a bed of mushroom ragout.

Salmon Chardonnay (Add \$2 per person)

Oven braised salmon in an Unoaked Chardonnay sauce.

Chicken Francaise

Sautéed breast of chicken coated in 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.

Chicken Rosa

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

Horseradish Encrusted Salmon (Add \$3 per person)

Salmon accompanied with a whole grain mustard sauce.

Sausage, Peppers, Onions

Slow-roasted Italian sausage, julienne peppers and onions in our homemade marinara sauce.

Meatballs

Our homemade meatballs, simmered in our marinara sauce.

Additional Entree Choice - Add \$2 per person

SERVED DINNER

\$32 per person

Includes: Assorted Bread and Butter

Assorted Coffee, Tea and Soda

***Final guest and entree counts are due seven (7) days prior to event date**

APPETIZERS

(Select One)

Portobello Ravioli

Served in a tomato cream sauce.

Mini Caprese Tower

Stacked slices of fresh buffalo mozzarella, vine ripened Roma tomatoes and fresh basil. Finished with a balsamic reduction and extra virgin olive oil drizzle.

Toasted Gnocchi

Tossed with oil, garlic, Parmesan cheese and crushed red peppers.

SALADS

(Select One)

Classic Caesar Salad

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

Tossed Garden Salad

An assortment of gourmet greens topped with shredded carrots, plum tomatoes, cucumbers, red onions, croutons and bell peppers. Served with housemade balsamic dressing.

ENTRÉES

Entrees accompanied with Chef's selection of starch and vegetable when appropriate or pasta (Select Two)

Stuffed Flounder (Add \$3 per person)

Stuffed with jumbo lump crab, drizzled with a lemon butter sauce.

Beef Short Rib (Add \$6 per person)

Slow braised boneless beef short rib, mashed potatoes, mixed veggies, aged balsamic demi.

Filet Mignon au Poivre (Add \$12 per person)

Prepared medium, seared and roasted prime rib of beef tenderloin in a peppercorn cognac sauce.

Chicken Francaise

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

Shrimp Scampi (Add \$2 per person)

Plum tomatoes, lemon butter sauce, seasoned with fresh basil and garlic over linguine.

Salmon Chardonnay (Add \$2 per person)

Oven braised salmon in an Unoaked Chardonnay sauce.

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.

Penne Italiano

Chicken breast, Italian sausage, spinach, roasted peppers, Parmesan cheese in our homemade tomato sauce.

Additional Entree Choice - Add \$2 per person

COCKTAIL RECEPTION

\$33 per person

Includes: Assorted Coffee, Tea and Soda

RECEPTION DISPLAY

(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.

Butcher's Board (Add \$4 per person)

Sweet Soppressata, Spicy Capicola, Calabrese, Shaved Prosciutto, Cornichons, Caper Berries, Marcona Almonds, Whipped Truffle Butter, Assorted Mustards, Artisanal Crackers, Flat Breads.

Best of Both Worlds (Add \$3 per person)

Half cheese and half meat board. A selection of imported and domestic cheese, sweet soppressata, spicy capicola, shaved prosciutto, whole grain mustard spread, crackers, marcona almonds, whipped truffle butter.

STATIONARY HORS D' OEUVRES'

(Select Three)

Potstickers
Stuffed Mushrooms
Toasted Bruschetta
Buffalo Bites
Gourmet Mac and Cheese Fritters
Chicken Tenders
Mozzarella Sticks
Coconut Shrimp



ACTION STATION

(Select One)

Pasta Pasta Pasta!

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

Sliders and Fries

Angus Beef with aged cheddar and caramelized onions, meatball with Pecorino Romano and buffalo chicken sliders, home-style French fries and ketchup.

Iconic Thin Crust Sicilian Pizza

(Select 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.

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.



raise your
Glass



BAR SELECTIONS

Bartender Charge \$125

CONSUMPTION BAR

- * Domestic Beer
- * Imported Beer
- * Deluxe Cocktails
- * Cordials
- * Fruit Juices
- * Martinis and Specialty Drinks
- * House Wines
- * Sangria (Red or White)

OPEN BAR

(Prices per person)

2 Hours - \$20 / 3 Hours - \$25 / 4 Hours - \$30

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

DELUXE SELECTIONS

Kahlua	Sweet/Dry Vermouth	Jim Beam
Tanqueray	Apple Pucker	Bacardi
Jack Daniels	Captain Morgan	Dewar's White Label
Jose Cuervo	Triple Sec	Tito's
Absolut		

LUXURY OPEN BAR

(Prices per person)

2 Hours - \$25 / 3 Hours - \$30 / 4 Hours - \$35

LUXURY SELECTIONS

Cordials	Don Fulano	Woodford Reserve
Hendrick's	Ketel One	Chivas Regal
Jack Daniels	Captain	Tito's
Jameson	Bacardi	

BEER AND WINE TABLE

Table set within event space, charged on a consumption basis

Imported \$6.5, Domestic Beer \$4.5, Wine \$25

Domestic Beers

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

Imported Beers

Corona, Corona Light, Heineken, Heineken Light, Peroni

House Wines

Cabernet, Merlot, White Zinfandel, Chardonnay, Pinot Grigio,
Pinot Noir, Moscato, Sauvignon Blanc



DESSERT ADDITIONS

THE GOURMET DESSERT BAR

\$7 per person - Includes:

Chef's selection from the following:

- * 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

\$9 per person - Includes:

Chef's selection from the following:

- * 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 per person.**

***Ask Sales Associate for additional dessert options.**

Dessert Bars include approximately 4 pieces per person.

DESSERT TRAYS

Small Tray Feeds 8-12 people

Large Tray Feeds 15-20 people

***There is a \$5 tray fee, otherwise items will be boxed.**

LARGE - 48 Pieces

\$55

- 12 Fudge Brownie Bites
- 12 Birthday Brownie Bites
- 12 Salted Caramel Brownie Bites
- 12 Oreo Brownie Bites

SMALL - 32 Pieces

\$36

- 8 Fudge Brownie Bites
- 8 Birthday Brownie Bites
- 8 Salted Caramel Brownie Bites
- 8 Oreo Brownie Bites

COOKIE TRAYS

LARGE - 60 Pieces

\$58

- 20 Chocolate Chip Cookies
- 20 Sugar Cookies
- 20 Oatmeal Raisin Cookies

SMALL - 36 Pieces

\$35

- 12 Chocolate Chip Cookies
- 12 Sugar Cookies
- 12 Oatmeal Raisin Cookies

PASTRY TRAYS - Miniature Sized Pastries

LARGE - 52 Pieces

\$65

- 8 Mini Seasonal Tarts
- 8 Mini Cannolis
- 12 Cream Puffs
- 12 Mini Cupcakes
- 12 Mini Eclairs

SMALL - 34 Pieces

\$42

- 5 Mini Seasonal Tarts
- 5 Mini Cannolis
- 8 Cream Puffs
- 8 Mini Cupcakes
- 8 Mini Eclairs



it's all in the

Details



MENUS

Enclosed for your consideration are Gourmet Italian Cuisine banquet menus. Please note the prices quoted are current and do not include the 22.5% Gratuity of the Total Food & Beverage Revenue (non-taxed 15% Gratuity and taxed 7.5% Administrative Fee) plus 6.625% New Jersey Sales Tax. These will be applied.

IT IS OUR PLEASURE TO HELP CUSTOMIZE ANY MENU FOR YOUR EVENT.

DEPOSIT / PAYMENT / CANCELLATION

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. If you cancel one week prior to your event, 50% of the Food & Beverage Total is Due. If you cancel 72 hours prior to your event, 100% of the Food & Beverage Total is Due.

ROOM MINIMUM / MAXIMUM

Gourmet Italian Cuisine requires a minimum of 40 people for The Madison Room, 20 people for The Terrace Room. You must meet required minimum to book room.

GUARANTEED GUEST AND ENTREE COUNT

A guest count for all functions must be specified 7 days in advance of your event. Final guest entrée counts (for sit-down menus) are also due 7 days in advance of your event. Should actual attendance decrease, you will still be held responsible for final number.

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). All guests must have valid identification to be served.

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 per hour plus 15% Gratuity of the Total Food & Beverage Revenue, an Administrative Fee of 7.5% of the Total Food & Beverage Revenue, plus 6.625% New Jersey State Sales Tax, 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 Sales Associate for details. **Outside desserts are subject to a \$2 per person fee.**

LINEN AND TABLE SEATING

We provide table linens and linen napkins. A request of enhanced 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. Please inquire with your Sales Associate for further details.

PROPERTY DAMAGE

No tape, glue dots or other adhesive will be permitted. Fresh Rose Petals and Table Confetti will not be permitted. Gourmet Italian Cuisine is not responsible for any damage to the room during a function. The Client takes full responsibility for any damage incurred by you or your guests. **There will be a \$125 charge for any repairs necessary.**

Directions

Gourmet Italian Cuisine

324 South Pitney 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.

