



## The Bartlett Room

### Our Commitment

At Gourmandissimo we understand the importance of any occasion you deem worthy of celebrating.

Whether it's a family celebration, a corporate dinner or the girls celebrating a night out...

We are committed to providing you with great tasting food and outstanding service in a comfortable environment.

Call Gilles or Adriana for a no-obligations quote.

### Menus

When choosing a menu the possibilities are endless. If there is something in particular that you have in mind please let us know; we would be happy to customize a menu to meet your needs or theme. Our venue too small? Gourmandissimo is the exclusive caterer at The Best Western Orangeville Inn & Suites- ask about our packages. We would also be happy to cater at the location of your choice. Prices are subject to change due to seasonal availability.

We encourage seasonal menus and use local product when possible.

### Bar & Seating

We are a fully licensed establishment with seating for 50 guests.

Our wine list is updated regularly; please ask for a current list.

### Children's Meals

Up to 4 years – no charge, 5- 12 years-1/2 price, 13 and over – regular price

### Payment Procedure

Contract becomes valid when returned with signature and first installment.

First deposit of 25% is required to reserve your banquet date. Credit Card, Cheque, Debit or Cash

Full payment is due on the day of your event. Cheque, Debit, Cash or Credit Card on file.

Guest count must be confirmed 1 week prior to your event date.



The Bartlett Room at Gourmandissimo Catering (upper level) parking in rear

16023 Airport Rd. Caledon, Ontario L7C 1E7

Tel. 905-584-0005 Cell 416-525-8471 fax 905-584-0006

[info@gourmandissimo.com](mailto:info@gourmandissimo.com) [www.gourmandissimo.com](http://www.gourmandissimo.com)



The Bartlett Room

Design your own plated menu al'Italiano

Price is determined by the Main Entrée Selection and includes antipasto, choice of 1 appetizer, assorted breads with butter and a choice of one of our homemade specialty desserts with coffee and tea service

Gourmandissimo assorted bread & butter

Antipasto Platter (1 per table)

Salumeria il Taglieri Copa, Tomato caprese,  
Grilled zucchini, egg plant, sweet red pepper, onions  
Marinated mushrooms & Olives

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Choose 1 Appetizer

Penne al'arrabiata (hot pepper on the table) Penne alla vodka  
Rigatoni in a tomato basil sauce Risotto con funghi Cheese tortellini in a rose sauce  
Straciatella Minestrone Italian Wedding Soup  
Mushroom agnoltti in a pesto sauce (Add \$2.00) other varieties available

Choose 1 Main Course

Breast of capon with spinach, asiago, sundried tomato filling in a herb jus \$42.00  
Breast of Capon Supreme roasted with lemon & thyme natural jus \$40.00  
Veal picatta al'lemone, con funghi, Parmigiano, Marsala \$42.00  
Saltimbocca alla Romana \$42.00  
Salmon escalope in a dill butter sauce \$40.00  
Cornish hen stuffed with cornbread & dried fruit in a natural jus \$42.00  
Beef tenderloin au jus \$48.00  
Grilled lamb Chops in a rosemary, garlic jus \$48.00  
*Add a jumbo tiger shrimp to your entrée for \$5.00*

All entrees served with seasonal vegetables, potato or rice to best compliment the dish.

Optional: Platter of pesci mista per table Add \$8.00 per person

Bowl of salad per table

Choose 1 Dessert

"Celebratory Cake"

Chocolate Truffle Torte, Strawberry shortcake, Mille Foglie, Lemon Curd Cake  
Profiteroles  
Sorbet with fresh fruit  
Tartufo

Mineral water, pop & coffee included

Applicable taxes, 15% gratuities and alcohol not included

Includes room rental and white linen. Minimum number of guests applies.

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### Cocktail Hour

Choose 3 canapés from the hors d'oeuvres selection add \$7.00-\$10.00 per guest

### Sit Down Menu

Price is determined by the Main Entrée Selection and includes a choice of 1 appetizer, assorted breads with butter and a choice of one of our homemade specialty desserts with coffee and tea service

#### Appetizers

##### Salads

Radicchio, iceberg, watercress, endive with, stilton, pecans & caramelized pear in a pomegranate dressing  
Tender greens tossed in an orange walnut dressing topped with broiled goat cheese & pine nuts  
Romaine hearts drizzled with a baked garlic dressing topped with smoked duck, croutons and shaved parmesan

##### Soups

Sweet Pea and mint chilled soup - Gazpacho Soup - Vichyssoise - Traditional French Onion Soup  
Cream of Asparagus soup - Roasted pepper & butternut squash soup with spiced crouton  
Wild mushroom soup with sherry & thyme - Parsnip soup topped with julienne of smoked duck  
Sweet potato & Lobster bisque (Add \$2.00) - Pheasant consommé with stuffed morel (Add \$2.00)

##### Other options

Butternut squash agnolotti in a browned sage butter (Add \$2.00)  
Mediterranean Penne (sun dried tomato, garlic, olives, zucchini and herb tomatoes)  
Seasonal risotto (Add \$2.00)  
Caramelized onion & goat cheese tart  
Smoked salmon terrine with dill mustard sauce and cucumber salad (Add \$2.00)  
Choice of duo appetizer add \$4.00pp

#### Main Course

Beef tenderloin with cognac black peppercorn sauce \$45.00  
Horseradish and mustard crusted strip loin au jus \$40.00  
Horseradish and mustard crusted slow roasted prime rib au jus \$42.00  
With the addition of jumbo tiger shrimp Add \$5.00  
Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus \$36.00  
Chicken pistachio mousseline in a port wine jus \$35.00  
Capon Supreme roasted with lemon & thyme natural jus \$35.00  
Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus \$37.00  
Sesame coated salmon in a light curry cream sauce \$35.00  
Salmon baked in puff pastry with spinach and mushroom veloutée \$37.00  
Filo wrapped halibut filet with citrus beurre blanc \$42.00  
Shrimp Niçoise capers, lemon, olives, baked garlic and sun dried tomato \$45.00  
Provençale herb crusted rack of lamb with baked garlic jus \$45.00  
Vegetarian grilled Portobello mushroom towers with roasted peppers and broiled goat cheese \$35.00

*All entrees served with seasonal vegetables, potato or rice to best compliment the dish.*

#### Dessert

Individual sweet trays garnished with fresh fruit delivered to each guest table  
Choice of celebration cake served for dessert alongside seasonal fruit coulis  
Apricot blueberry tarte tatin served with a crème anglaise  
Profiteroles with Belgian chocolate ganache and toasted almonds  
Individual Limoncello trifle layered with berry compote  
Belgium Chocolate truffle tranche with raspberry coulis  
Grandmarnier Crème brûlée garnished with fruit

Choose a duo dessert for an additional \$4.00pp

Applicable taxes and 15% gratuities are extra.  
We would be pleased to customize a menu for you.

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## Design your own Buffet Menu

Assorted bread and butter

Hot Entrées

Choice of 2 mains

Horseradish and mustard crusted strip loin au jus

Cedar plank baked salmon filet coated with fresh herbs & sundried tomato served with aioli or salsa

Lemon & thyme roasted chicken (room temperature or hot)

Oven Roasted chicken supreme with medley of mushroom gravy

Beef Wellington bordelaise sauce (add \$8.00)

Roasted prime rib (boneless) au jus, horseradish & mustard (add\$5.00)

Sides and Salads Choose 4

Medley of seasonal vegetables tossed in xv olive oil

Ratatouille style grilled vegetables

Green beans amandine - Asparagus (seasonal)

Roasted Yukon gold potatoes with herbs and sea salt

Garlic scented scalloped potato - Wild & brown rice pilaf

Roasted root vegetables with grain mustard

Cheese tortellini in a rose sauce - Penne alla vodka

Penne with grilled vegetables in a pesto sauce

Salads

Mixed greens with toasted almonds and strawberries in a champagne dressing

Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing

Green and yellow beans with sweet red pepper brunoise

Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing

Caesar Salad with a baked garlic dressing

Quinoa with fennel and light curry vinaigrette

Beet and leek salad with pommery mustard dressing

Mediterranean Orzo Pasta Salad with pine nuts, capers, basil oil

Chunky Cucumber, tomato and Watercress Salad with crumbled feta and black olive vinaigrette

Roasted new potato & red pepper tossed in a pommery mustard dressing

Couscous Salad with roasted vegetables sundried tomato & chickpea

Corn & Black Bean Salad with coriander in a lime dressing

Dessert Choose 1

Individual sweet trays garnished with fresh fruit delivered to each guest table

Profiteroles

Crème Caramel

Choice of celebration cake served for dessert

Chocolate truffle, Lemon curd, Carrot Cake, Strawberry shortcake

Pop, Coffee and Tea Service included

\$39.00 per person

Applicable taxes, 15% gratuities and alcohol not included

Includes room rental and white linen. Minimum number of guests applies.

These menus are only a sampling of what we can offer you.  
Please speak with our Gourmandissimo representative to discuss other available options.  
Alternative menus due to dietary restrictions or for children may be arranged with prior notice.

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## Hors D'oeuvres

### Cold priced per dozen

- Smoked salmon on sweet potato rosti with dill sour cream \$24.00
- Herbed goat cheese and red pepper crêpe spirals \$21.00
- Crostini w. Stilton cheese, pecans and caramelized pear \$24.00
- Peppered Roast beef with horseradish mayo on baguette \$24.00
- Cajun chicken on mini pita with mango chutney \$24.00
- Pork tenderloin on mini pita with caramelized onion \$24.00
- Tiger shrimp cocktail \$30.00
- Mini redskin potato with herbed cream cheese and smoked fish \$24.00
- Parmesan crisp with smoked duck breast and cranberry compote \$24.00
- Soft shell vegetarian spring rolls with Thai dipping sauce \$24.00
- Salmon tartar on honey grain crostini \$24.00
- Cherry tomato and bocconcini skewer with sweet basil oil \$24.00
- California Rolls with dipping sauce \$21.00
- Duck Rillettes and cranberry chutney on crostini \$21.00
- Gazpacho shooters \$21.00
- Seared tuna tataki on a knotted bamboo skewer with ponzu dipping sauce \$36.00
- Spicy mango, chicken, thai salad in wonton cup \$24.00
- Cheddar shortbread with chardonnay jelly \$18.00
- Endive spears with prosciutto and blue cheese \$24.00

### Hot priced per dozen

- Corn and jalapeno fritter with tequila lime mayo \$18.00
- Spicy Vegetarian Samosa with peach pepper chutney \$18.00
- Wild mushroom filo strudel with baked garlic and herbs \$18.00
- Assorted mini quiche \$18.00
- Frites served in cones with aioli \$24.00
- Spanakopita (filo pastry with spinach and feta) \$24.00
- Mini frittata bites \$18.00
- Mini crab cakes with sundried tomato aioli \$30.00
- Moroccan lamb skewers with cilantro chili paste \$24.00
- Miso chicken skewers \$24.00
- Filo bundles with brie and cranberry chutney \$21.00
- Swedish meatballs \$18.00
- Sausage Rolls \$18.00
- Spicy pork spring rolls or Vegetarian spring rolls \$24.00
- Grilled Italian bread topped with pancetta and asiago \$24.00
- Old cheddar crostini melts \$21.00
- Mushroom croustade in a cheddar shell \$21.00
- Chicken quesadilla with jalapeno and coriander \$21.00
- Chicken peanut sate \$24.00
- Black pepper beef sate \$24.00
- Coconut shrimp lollipop \$30.00
- Grilled Ontario lamb chops \$48.00 (New Zealand lamb chops \$36.00)

Minimum orders or room rental fee will apply.

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Pre dinner Platters or a Cocktail Party  
please consider...

**Cheese Board**

A selection of hard and soft cheeses  
garnished with crackers, crisps dried fruit and nuts

Small	\$40.00 (8-12 guests)
Med	\$60.00 (12-15 guests)
Large	\$80.00+ (15-20 guests)

**Crudités**

Market fresh vegetables with hummus, artichoke or roasted pepper dips

Small	\$35.00 (10-15 guests)
Med	\$55.00 (15-25 guests)
Large	\$75.00 (25-30 guests)

**Antipasto Station**

Which may include; prosciutto, tomato caprese  
grilled zucchini, eggplant, sweet red pepper, onions  
marinated mushrooms and marinated olives  
brushcetta, Italian sausage, Provolone cheese, Crusty Italian Bread  
\$8.50 per person

**Meat Platter**

Shaved pepper crusted roast beef & Tuscan roasted turkey breast alongside  
Horseradish mayo, pommery and dijon mustards, caramelized onions, cornichons and sliced baguette  
\$5.50 per person

**Smoked Salmon Board**

Garnished with thinly sliced onion, capers, dill sour cream, lemon and honey grain bread  
\$120.00 Serves 30 Guests

**Shrimp Cocktail**

Succulent chilled tiger shrimp served with cocktail sauce and lemon wedges  
\$125.00 50 Pieces

**Sandwiches**

Pepper crusted Roast beef w. horseradish mayo  
Grilled vegetables w. black olive tapenade & goat cheese on focaccia  
Tuscan roasted turkey breast with sundried tomato aioli  
Black forest ham & Swiss cheese  
Smoked salmon w. red onions, cucumber & dill mayo  
Grilled Atlantic salmon w. a lemon mayo & arugola  
Roll ups; Tuna salad w. chive mayo, Citrus Shrimp salad, Vegetarian curried vegetable, Egg Salad  
and other varieties \$7.50 + up per person (3 halves per person)

**Tea Sandwiches**

Smoked salmon & cream cheese, Egg & chive, Roast turkey & wine jelly, Cucumber & cream cheese,  
Goat cheese & roasted red pepper, Sesame crusted chicken salad, Savoury scone w. maple glazed ham &  
mustard butter, Lemon crab salad, Watercress & cream cheese, Asparagus cream cheese rollups  
\$7.50 + per person (5 pieces per person)

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## Sweet Endings

### Chocolate Fountain

Cascading dark Belgian chocolate + accompaniments for dipping  
 Assorted diced and whole seasonal fruit, marshmallows, pretzels, rice crispy squares  
 \$5.50 per person

### Sweet Selection – Chefs' choice

Assorted hand made cookies, tarts, squares and pastries which may include...  
 Florentines, amaretti, crystallized ginger shortbread, cream puffs, éclairs, truffle brownies, lemon squares,  
 fresh fruit tartlets, pecan tarts...\$4.25 per person

### Dessert Buffet

A selection of European style cakes and pastries with fresh fruit  
 \$8.50 per person

### Fruit Display

Small \$40.00 (10-15 guests)  
 Medium \$60.00(15-20 guests)  
 Large \$80.00+ (20-25 guests)

### Specialty Cakes

Lemon Curd with Swiss meringue butter cream frosting, Sfoglia (Mille Feuilles)  
 Belgian Chocolate Truffle, Strawberry shortcake, Cappuccino Cream  
 Carrot Cake with cream cheese frosting, Raspberry chocolate truffle, White chocolate lemon Cream  
 8" (serves 6-10) \$25.00 10" (serves 12-16) \$38.00 12" (serves 20-30) \$58.00 14" (serves 35-55) \$88.00  
 Larger sizes available-ask for quote.

All cakes are made from scratch by our in house pastry chef.

## Beverage Service

### Non alcoholic Package

\$5.00 flat rate for up to eight-hour event per guest  
 Includes soft drinks, juices, mix, ice and sparkling water.  
 As well as a choice of non alcoholic punch, homemade ice tea or lemonade.

### Punch

Non Alcoholic Punch (Serves 30 guests) - \$38.00  
 Alcoholic Punch (serves 30 guests) - \$68.00  
 Alcohol quotes available on request

### Host Bar Pricing

Bar can be arranged on consumption or with tickets.

### House Wine (specialty wines available on request)

Glass	\$5.50	750ml bottle	\$28.00
Prosecco		750ml bottle	\$32.00
Mineral water, soft drinks, juice			\$2.30
Domestic Beer			\$4.50
Imported Beer			\$5.25
Liquor, Liqueurs-1oz			\$5.25
Premium Liquor-1oz			\$8.00
Deluxe Liquor-1oz			\$9.50
Cocktails			\$7.00

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*Sample Customized Menus – a taste of what we can do for you in The Bartlett Room!*

An evening of Tapas & Spanish Wines

A fundraiser for Peace Ranch in Caledon

Guest speaker - Sommelier Ric Kitowski & Jocelyn Klemm of The Wine Coaches

Guests greeted with a Sangria

MENU

Rustic Bread

Olives with orange & lemon

Pinchos of manchego cheese & red pepper

Aperitif

Lustau Fino de Puerto Solera Almancenista (2 oz)

Zucchini fritters

Vegetables Andalouse

Grilled Calamari with lemon caper sauce

*Tobia Bianco Viura 2008 (4oz)*

Chorizo stuffed chicken in red wine

Tortilla Espanola

Fava beans with serrano ham

Swiss chard with pine nuts and currants

Elbo Tempranillo (5oz)

Dessert

Saffron Flan Catalan

Deluxe Cream Capataz Andres Solera Reserva (2oz)

Coffee

13 Course Tasting Menu Surprise 40<sup>th</sup> Birthday

Mini Plated meals served to guests

Raddichio & Endive slaw with caramelized pear & stilton

Seard foie gras apple & pear compote

Beef Carpaccio with Parmeggiano Reggiano & x-virgin olive oil

Pear granite with vodka

Tartar of smoked & fresh salmon potato rosti

Tiger Shrimp on lemon risotto

Seared scallops on onion marmalade & champagne sauce

Egg plant Sicilian with artichokes

Quail with white wine & sage on polenta

Duck Confit with stewed truffle beans

Morrocان lamb on couscous

Grilled figs mascarpone cream

Square Chocolate Truffle cake with raspberry coulis & berries

Coffee Service

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Irish themed tasting menu Patti Anne's 50th Birthday Celebration

Live entertainment  
Cocktail Drink Green apple martini  
Mini tapas set out on table  
marinated olives, spiced nuts, aged cheddar & stilton  
sliced copa, sliced salami, bread sticks & crostini  
Oysters on the half shell with condiments (Station)  
Plated to be passed around 7:30pm (Served by waiters)  
Smoked salmon on sweet potato pancake  
Squash & Red Pepper Soup  
Halibut Fish & Chips  
Spicy Tiger shrimp on lemon risotto  
Shepherd's Pie  
Irish lamb stew soda bread on side  
Pastry station  
Cobbler, Mini pecan pie, Cream puffs, Little Spice Cakes  
Irish coffee

Corporate Christmas Dinner

Hors d'oeuvre 6:15-7:00pm  
Crostini with stilton cheese, caramelized pear & toasted pecan  
Cajun crab cakes with sundried tomato aioli  
Smoked salmon on potato pancake with dill sour cream

Sit Down Menu 7:00pm  
Bread & Butter  
First Course  
Sweet potato & lobster bisque  
Second Course  
Seared scallops on greens  
with caper & sundried tomato vinaigrette  
OR  
Mushroom mille feuille  
with tarragon & shallot cream  
Main Course  
Beef tenderloin in a black pepper, raisin, cognac jus  
Roasted root vegetables & roast potato  
OR  
Cornish Hen with apple, corn bread stuffing au jus  
Roasted root vegetable & roast potato  
OR  
Baked Halibut with an orange ginger cream sauce  
Vegetable medley and rice pilaf  
Dessert  
Crepe Normande  
sauteed apple, walnut, raisin & cinnamon  
Coffee or Tea

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The Grand Italian Confirmation Celebration  
*Gourmandissimo Bread & Butter*

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*Antipasto Plate*

*Yellow tomato & fresh basil, Tomma cheese*  
Marinated mushrooms & artichokes  
Prosciutto, Seafood Antipasto & Olives

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*Penne alla Siciliana*

eggplant & bocconcini in a herb, plum tomato sauce  
(hot pepper on the table)  
OR Porcini Risotto

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Lobster Tail, scallops & shrimp  
on a bed of julienne of vegetables  
white wine, extra virgin olive oil & herb sauce

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*Lemon Sorbet*

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Beef Tenderloin au jus  
asparagus & roasted potato

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Mixed greens tossed in a balsamic dressing

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Chocolate Raspberry truffle Cake  
served with raspberry coulis, figs & berries

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Mineral water, soft drinks & coffee

**Breakfast Seminar**

**Continental Breakfast**

Freshly baked breakfast breads which may include;  
Croissants, pain au chocolate, cinnamon buns, Sliced breakfast loaves  
Whole fresh fruit  
Assorted juice, Coffee, Tea

**Working Lunch Seminar**

**Assorted Sandwiches and Wraps**

**Garden Salad**

Chef's selection assorted house made sweets garnished with fresh fruit  
Coffee & Tea Selection

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