

Platters

Plan the perfect party...stress-free...platters of your favourite savoury and sweet bites all ready to set out on the table and a selection of cold and hot hors d'oeuvres.
Lovingly prepared from our kitchen to yours.
Enjoy the party!

Smoked Salmon Board

accompanied by dill sour cream, capers, onion, lemon, sliced honey grain bread
\$120.00 Serves 30 Guests

Crudités Basket

Market fresh cut vegetables with Gourmandissimo dip
Small \$35.00 Med. \$55.00 Large \$75.00++

Cheese Board

A selection of hard + soft cheese garnished with crackers, crisps, dried fruit & nuts
Small \$40.00 Med. \$60.00 Large \$80.00++

Meat Platter

Shaved pepper crusted roast beef + Tuscan roasted turkey breast alongside; horseradish mayo, mustards, caramelized onion, cornichons + sliced baguette
\$5.50 per person

Antipasto Platter

Which may include; Salumeria il Tagliere Copa, bruschetta, grilled vegetables, marinated mushrooms, olives, Italian sausage, crusty Italian bread...
\$8.50 per person

Shrimp Platters

Choose your favourite!
Succulent tiger shrimp with cocktail sauce + lemon
Crispy coconut shrimp with a Thai dipping sauce
Sautéed flavourful Cajun spiced shrimp
\$125.00 50 pieces



Hors d'oeuvres

Minimum order of 2 dozen per item with 3 days notice. All Hors d'oeuvres are priced per dozen.
If picking up your order we will arrange cold selections on our platters at no extra cost to you. We just ask that you return our platters on the next business day.

Cold

Seared tuna tataki skewer w. ponzu dipping sauce \$36
Seared scallop on mini pita w. caramelized onion \$30
Smoked salmon sweet potato rosti w. dill sour cream \$24
Crostini w. stilton, pecans + caramelized pear \$24
Peppered roast beef w. horseradish mayo on baguette \$24
Cajun chicken on mini pita w. mango chutney \$24
Soft shell vegetarian spring roll w. Thai dipping sauce \$24
Cherry tomato + bocconcini skewer w. sweet basil oil \$24
Spicy mango, chicken Thai salad in wonton cup \$24
California Rolls w. dipping sauce \$21
Herbed goat cheese w. red pepper crepe spiral \$21

Hot

Mini crab cakes w. sundried tomato aioli \$30
Grilled Ontario lamb chops \$48 New Zealand \$36
Coconut shrimp lollipop w. Thai dipping sauce \$24
Spicy spring rolls w. dipping sauce \$24
Chicken peanut saté or Pepper beef saté \$24
Morracon lamb skewers with cilantro chili paste \$24
Spanokopita (filo pastry w. spinach + feta) \$24
Filo bundles with brie + cranberry chutney \$21
Mushroom croustade in cheddar shell \$21
Chicken quesadilla w. jalapeno & coriander \$21
Spicy Vegetarian samosa w. peach pepper chutney \$18

Visit our web site for more selections.

Ready-to-go Party Snacks

For last minute entertaining you will find a selection of party snacks in our retail freezer.
Great to have on hand for unexpected guests!
Spicy Vegetarian Samosa \$14.95/doz Spanokopita \$18.00/doz
Cajun Crab Cakes \$24.95/doz Sausage Rolls \$14.95/doz
Aged Cheddar Coins \$12.00/log

Specialty dishes

Dine at home without the fuss. Share our passion for food with fresh, natural, good taste. We use seasonal, locally-sourced meats and produce (as much as our winter allows) and the finest ingredients available.

Have something else in mind?
Ask our chef for a quote.



Mains

Lemon pepper cedar plank salmon \$70
Salmon coulibiac \$90
Salmon Bellevue \$90
Poached salmon attractively decorated with scales of fresh cucumber served w. a dill lemon mayo
Seafood Casserole \$38/kilo
Shrimp, scallop, monkfish in a Riesling veloutée
Bouillabaise \$38/kilo
Seafood, saffron, fennel + baked garlic broth
Beef Wellington - always impressive \$150++
Boeuf Bourguignon \$20/kilo
Chicken Chasseur white wine mushroom \$20/kilo
Coq au Vin red wine, bacon, pearl onions \$20/kilo
Coconut Curry Chicken \$20/kilo
Turkey Blanquette white wine cream sauce \$20/kilo
Lamb Navarin-spring stew \$28/kilo
Valencia Paella \$32/kilo

Provençale crusted rack of lamb, Horseradish and mustard crusted rib eye and many more options-call for a quote.

Side Dishes

Baked garlic scented scalloped potatoes \$24/dish
Roast new potato w kosher salt + xv olive oil \$14/kilo
Herbed spatzli \$14/kilo
Medley of seasonal vegetables \$18/kilo
Roasted root vegetable in pommery mustard \$16/kilo
Rice Pilaf \$12/kilo
Minimum orders apply. Prices subject to change.

We provide a store full of tempting foods and lots of ideas and inspiration for all those who love to cook. Our shelves are stocked with local and imported specialty food items as well as our in house line.

Soups

Roasted pepper + squash, Corn Chowder, Beef Barley, Curry Squash, Wild mushroom, Carrot Ginger, Split Pea Soup, Tomato Basil, Vichyssoise, Gazpacho, Lentil, Rosemary Chickpea \$9.95/Litre
Lobster Bisque, Fish Soup Marseillaise, White Bean & Truffle \$15.00/Litre

Pot Pies

Chicken Pot Pie, Turkey + Root Vegetable, Traditional Tourtiere, Steak + Mushroom, Steak + Kidney \$16.95
Mediterranean Lamb Pie, Duck + Root Vegetable, Venison Cabernet \$22.00

Quiche

Lorraine, Goat cheese & spinach, Mushroom, Salmon & dill, Broccoli & cheddar \$14.50

Pasta Trays

Meat Lasagna, Vegetarian Lasagna, Penne alla Vodka
Mushroom spelt Lasagna, Cheese Canneloni
small \$15.00 medium \$38.00 large \$68.00

Pastries

FLANS

Chocolate Pecan, Fresh Fruit Custard, Chocolate Pear Hollandaise, White chocolate, cranberry pecan...
small \$2.50 medium 8" \$14.00 large 10" \$ 24.00

CAKES

Chocolate truffle, Carrot Cake with cream cheese frosting, Lemon Curd, Mocha, Strawberry Shortcake
12" \$58.00 10" \$40.00 8" \$24.00 5" \$16.00

BARS \$2.00 each (8"x12") \$25.00

Truffle brownies, Lemon coconut, Date \$2.00 each

LOAVES \$4.95

Pumpkin cranberry, Banana Chocolate, Carrot, Apple

SPECIALTY COOKIES \$9.50/doz

Amaretti, Florentines, Crystallized ginger shortbread...

PIES \$11.95

Apple, Peach Berry Crumble, Apple Cranberry

BREAKFAST ITEMS

Croissants, Scones, Muffins, Oatmeal Cookies

Special orders welcome.

Visit our shop for more options.

Welcome to Gourmandissimo

Catering + Fine Food Shop

We are committed to providing our customers with fresh, great tasting food and outstanding service.

Proudly serving the Hills of Headwaters for over 10 years.

CATERING

Invite Gourmandissimo to cater your next celebration. Whether you plan an event large or small, formal or casual, over-the-top fantastic or on a budget... our experienced team is here to help.

THE SHOP

Lunch available for take-out or eat in The Bartlett Room.

Wholesome prepared **meals to go**.

Fresh in house **patisserie** all baked on location.

Belgian chocolates. Custom **gift baskets**.

Gift certificates available in any denomination.

THE BARTLETT ROOM

Our fully licensed banquet room for up to 50 guests is the perfect setting for your private party.

We host regular theme nights as well.

Sign up for our e-newsletter.

THE ANJOU BAR

Get up close and personal with chef Gilles Roche as he creates a scrumptious meal with wine pairings right before your very eyes!

WEDDINGS

As a full service caterer we offer the convenience of organizing all the details of your special day, from rentals, Marquee tents, set up, cleaning or allowing you the option to order what suits your needs.

Call for a no-obligations quote.

BEST WESTERN ORANGEVILLE INN & SUITES

Gourmandissimo is the exclusive caterer at this award winning hotel. Perfect for weddings or special events, The Hills of Headwaters Ballroom accommodates up to 280 guests. Visit our website for more details or call our catering department at 519-941-3311 x 840.



Gourmandissimo
CATERING + FINE FOOD SHOP

Food Shop Menu



Shop Hours

Tuesday- Friday 10:00am -6:30pm

Saturday 9:30am-5:30pm

Catering available 7 days a week

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