

General Information

*** Menu and Pricing Subject to Change ***

DEPOSIT - Gourmet Italian Cuisine requires a \$100.00 non-refundable deposit for the use of the Gourmet Room.

ROOM MINIMUM – Gourmet Italian Cuisine requires a minimum of 15 people for the Gourmet Room. If your count falls below 15 people, you are still responsible to pay for the minimum or Gourmet reserves the right to move your function.

ROOM MAXIMUM – The maximum number of guests for the Gourmet Room is 24 people.

RENTAL FEES- Events that do not serve a full meal are subject to a rental fee based on the date, room and number of guests.

GUARANTEED GUEST COUNT – A final count of guests attending your event is due five (5) days in advance of the function date. Your final bill will be based on this guaranteed count. For example, if you guarantee 20 people and only 17 attend, you will still be charged for 20 people.

PAYMENT – Payment is due at the conclusion of all functions. Gourmet Italian Cuisine accepts cash, check, American Express, Visa or MasterCard as a method of payment.

ALCOHOLIC BEVERAGES – All Alcoholic beverages will be furnished by Gourmet Italian Cuisine. Under no circumstances will beverages of any type be permitted to be carried into our facility. 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 the Gourmet Room for a total of three (3) hours. If a group chooses to stay in the Gourmet Room after the event is scheduled to be over, there will be a charge of \$100 per hour, for every hour past the conclusion time. Other scheduled events may prohibit time extensions.

MENUS – We have created five (5) different limited menus for the Gourmet Room. On the day of your function, your guests will choose from the menu that you pre-selected. Unlimited soft drinks, coffee & home brewed tea is included with these packages. Lunch and Dinner Buffet Menus are not available in the Gourmet Room.

APPETIZERS & DESSERT – We recommend ordering appetizers prior to arrival. Please refer to the menu for pricing. Dessert is available from the dessert selections at an additional cost. The dessert selection is due the same day as your counts.

Appetizers Selections

(All items served family style)

Fried Calamari - Crispy fried calamari with broccoli rabe and Italian long hot peppers. Served with marinara sauce and fresh lemon.	\$8.99
Pot Stickers - Steamed crescent shaped dumplings filled with ground pork and vegetables. Wok seared and complemented with spicy dipping sauce and sweet chili paste.	\$8.59
The Gourmet Sampler - A collection of southwest chicken rolls, mozzarella sticks, Black and Tan onion rings and Buffalo bites served with marinara sauce & bleu cheese.	\$12.99
Bruschetta Fresh diced tomatoes flavored with lemon juice, garlic and basil. Complemented with Parmesan crustinis and Italian long hot peppers.	\$7.99
Mozzarella Caprice Slices of fresh buffalo mozzarella, vine ripened roma tomatoes and fresh basil. Finished with sweet balsamic syrup and olive oil.	\$7.99
Garlic Bread with Mozzarella Cheese Toasted Italian bread topped with garlic-herb butter. Glazed with mozzarella cheese and complemented with marinara sauce.	\$4.29
Nacho's Grande An assortment of tortilla chips topped with tomato salsa, cheddar cheese sauce, black olives, sour cream, jalapeños and guacamole.	\$8.99
Buffalo Wings (10) Crispy fried wings tossed with our own buffalo sauce. Served mild, medium or hot. Finished with bleu cheese dressing and celery.	\$7.99
Mozzarella Sticks Coated with beer batter then crispy fried. Served with marinara sauce.	\$5.99
Chicken Tenders Golden fried and served with honey mustard sauce or tossed in our spicy buffalo sauce and a side of bleu cheese dressing.	\$6.99
Southwest Chicken Rolls Diced chicken tossed with onions, pepper, black beans, corn and spicy hot pepper jack cheese. Served with a side of guacamole, sour cream and tomato sauce.	\$9.99
Coconut Shrimp Gulf shrimp rolled in a coconut batter deep fried. Topped with a melon cucumber salsa served with a side strawberry sauce.	\$7.99
Spicy Tuna Rolls Fresh Ahi tuna lightly fried in tempura batter and served rare. Complemented with pickled ginger & cucumber, wasabi and a sweet rice cake.	\$8.99
Fried Ravioli Breaded raviolis served with marinara sauce.	\$5.99

Pricing does not include 20% gratuity or 7% sales tax

Menu One

(This menu is not available after 4:00 PM)

Grilled Chicken Caesar Salad

Crisp hearts of romaine lettuce tossed with our homemade anchovy-garlic dressing. Finished with seasoned croutons and Parmesan cheese

Chicken Parmigiana Sandwich

Golden fried chicken breast topped with marinara sauce, glazed with mozzarella cheese on a Kaiser roll.
Served with French fries and a fried pickle.

Maryland Crab Cake Sandwich

Our home-made lump crab cake, deep fried served on a Kaiser roll with lettuce, tomato and tartar sauce. Served with French fries and a fried pickle.

Bruschetta Chicken Sandwich

Perfectly grilled chicken breast with fresh bruschetta salsa, pesto, provolone cheese and balsamic cream on homemade semolina bread.
Served with French fries and a fried pickle.

Italian Beef Sandwich

Thinly sliced beef medallions layered with Buffalo mozzarella & sauteed broccoli rabe on a toasted semolina roll spread with balsamic reduction.
Served with French fries and a fried pickle.

Unlimited Soft Drinks, Coffee & Home Brewed Tea Included
All other beverages are based on consumption through your server.

\$11.95 per person

Pricing does not include 20% gratuity or 7% sales tax

Menu Two

(This menu is not available after 4:00 PM)

(Please select one)

Classic Caesar Salad

Crisp hearts of romaine lettuce tossed with our homemade anchovy-garlic dressing.
Finished with seasoned croutons and Parmesan cheese.

Tossed Garden Salad

Crisp mixed greens topped plum tomatoes, red onions, bell peppers and provolone cheese.
Served with our house dressing.

Italian Minestrone Soup

Hearty vegetables simmered in chicken broth with pasta and cannelloni beans.

Cream of Broccoli

Florets of broccoli simmered in chicken broth and finished with Pecorino-Romano cheese.

Entrees

Baked Penne Pasta

Penne pasta tossed with marinara, ricotta cheese and fresh basil
then glazed with mozzarella cheese.

Eggplant Parmigiana

Thinly sliced eggplant coated in seasoned breadcrumbs and fried golden.
Topped with marinara sauce and glazed with mozzarella cheese.
Served with a side of linguini.

Penne Italiano

Penne pasta tossed with sautéed chicken breast, Italian sausage, broccoli rabe,
roasted peppers, and a touch of our homemade red sauce.
Finished with grated Parmesan cheese.

Chicken Parmigiana

Breast of chicken coated in seasoned bread crumbs and golden fried. Topped with our homemade red sauce
and mozzarella cheese, and then baked to perfection.
Served with a side of linguini.

Tilapia Gracina

Sautéed tilapia fillet coated in a Parmesan egg batter topped with lump crabmeat.
Finished with a tomato basil butter sauce and served over penne pasta.

Unlimited Soft Drinks, Coffee & Home Brewed Tea
All other beverages are based on consumption through your server

\$15.95 per person

Pricing does not include 20% gratuity or 7% sales tax

Menu Three

(Please select one)

Classic Caesar Salad

*Crisp hearts of romaine lettuce tossed with our homemade anchovy-garlic dressing.
Finished with seasoned croutons and Parmesan cheese.*

Tossed Garden Salad

Crisp mixed greens topped plum tomatoes, red onions, bell peppers and provolone cheese. Served with our house dressing.

Italian Minestrone Soup

Hearty vegetables simmered in chicken broth with pasta and cannelloni beans.

Cream of Broccoli

Florets of broccoli simmered in chicken broth and finished with Pecorino-Romano cheese.

Entrees

Chicken Rosa

*Breast of chicken sautéed with sun-dried tomatoes, baby spinach
and roasted peppers tossed with penne pasta and Parmesan flavored Rosa sauce.*

Chicken Franchise

*Sautéed chicken breast coated with parmesan egg batter and served with a lemon
white wine butter sauce over penne pasta.*

Eggplant Rollatini

*Egg coated strips of eggplant filled and rolled with a mixture of
sautéed baby spinach, roasted peppers, ricotta and mozzarella cheeses.
Finished with a Pomodoro sauce flavored with kalamata olives. Served over penne pasta.*

Macadamia Mahi Mahi

*Fresh Mahi Mahi encrusted with macadamia nuts and our coconut lime sauce.
Topped with a pineapple pico de gallo and served with savory rice and broccoli.*

Fried Shrimp Platter

*Coated with seasoned breadcrumbs and complemented with
French fries and coleslaw. Served with our homemade cocktail sauce for dipping.*

*Unlimited Soft Drinks, Coffee & Home Brewed Tea
All other beverages are based on consumption through your server*

\$18.95 per person

Pricing does not include 20% gratuity or 7% sales tax

Menu Four

(Please select one)

Classic Caesar Salad

*Crisp hearts of romaine lettuce tossed with our homemade anchovy-garlic dressing.
Finished with seasoned croutons and Parmesan cheese.*

Tossed Garden Salad

Crisp mixed greens topped plum tomatoes, red onions, bell peppers and provolone cheese. Served with our house dressing.

Italian Minestrone Soup

Hearty vegetables simmered in chicken broth with pasta and cannelloni beans.

Cream of Broccoli

Florets of broccoli simmered in chicken broth and finished with Pecorino-Romano cheese.

Entrees

Pollo Di Vodka

Sautéed breast of chicken topped with jumbo lump crabmeat and finished with vodka spiked Rosa sauce. Complemented with penne pasta.

Scotch Steak

Seared garlic marinated flat iron steak served over wild mushroom risotto, finished with a pearl onion scotch demi glaze accompanied with a side of asparagus.

Horseradish Encrusted Salmon

Horseradish panko-crusting Norwegian Salmon, accompanied with a whole grain mustard sauce, savory rice and seasonal vegetable.

Veal Parmigiana

*Milk fed veal lightly breaded and fried to perfection.
Topped with our homemade red sauce and melted mozzarella cheese,
baked to perfection and served with a side of linguini.*

Shrimp Scampi

Large gulf shrimp sautéed with fresh plum tomatoes, finished with lemon butter sauce spiked with fresh basil and garlic. Served on a bed of linguini.

*Unlimited Soft Drinks, Coffee & Home Brewed Tea
All other beverages are based on consumption through your server*

\$21.95 per person

Pricing does not include 20% gratuity or 7% sales tax

Menu Five

(Please select one)

Classic Caesar Salad

Crisp hearts of romaine lettuce tossed with our homemade anchovy-garlic dressing.
Finished with seasoned croutons and Parmesan cheese.

Tossed Garden Salad

Crisp mixed greens topped plum tomatoes, red onions, bell peppers and provolone cheese. Served with our house dressing.

Italian Minestrone Soup

Hearty vegetables simmered in chicken broth with pasta and cannelloni beans.

Cream of Broccoli

Florets of broccoli simmered in chicken broth and finished with Pecorino-Romano cheese.

Mozzarella Caprice

Slices of fresh Buffalo mozzarella, vine ripened tomatoes and fresh basil.
Finished with sweet balsamic syrup and olive oil.

Entrees

Filet Mignon

Beef tenderloin slow grilled and napped in a Maderia wine sauce, topped with a grilled portabella mushroom.
Served with whipped potatoes and the vegetable du jour.

Cobia Scampi

Fresh Fillet of Cobia sauteed with plum tomatoes, asparagus tips, sun-dried tomatoes and fresh crabmeat topped with our scampi sauce.

Maryland Lump Crab Cakes

Twin pan seared jumbo lump crab cakes folded with freshly chopped herbs.
Served with French fries, coleslaw and cocktail sauce.

Crab Ravioli

Pillows of pasta filled with sweet crabmeat and ricotta cheese. Tossed in a creamy Rosa sauce and complemented with baby spinach, sun-dried tomatoes and lump crabmeat.

Chicken Saltimbuca

Pan seared breast of chicken topped with prosciutto ham and mozzarella cheese.
Served over fettuccini pasta with a sage infused demi glaze.

Unlimited Soft Drinks, Coffee & Home Brewed Tea
All other beverages are based on consumption through your server

\$25.95 per person

Pricing does not include 20% gratuity or 7% sales tax