

# General Information

**\* Menu and Prices are Subject to Change \***

**DEPOSIT** - Gourmet Italian Cuisine requires a \$200 non-refundable deposit to reserve both the Madison and Terrace Rooms. This deposit will be applied to the final bill.

**ROOM MINIMUM** – Gourmet Italian Cuisine requires a minimum of 40 people for the Madison Room and 25 people for the Terrace Room. If your final guest count falls below the required minimum, you are still responsible to pay the room minimum.

**ROOM MAXIMUM** – The maximum number of guests for the Madison Room is 80 people. The Terrace Room maximum is 40 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 is due 5 days in advance of the function date. For all sit-down events, an exact count of each entrée is also due at this time. Your final bill will be based on this guaranteed count. For example, if you guarantee 50 people and only 43 attend, you will still be charged for 50 people.

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

**PROPERTY DAMAGE**– Guests will be held responsible for any damage to the facility.

**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. 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.

**DANCE FLOOR** – The price of the function does not include a dance floor. A dance floor can be rented from Gourmet Italian Cuisine for a fee of \$250.00.

**KIDS MENU** – Children attending a banquet may choose from the following kids menu: Chicken Fingers with Fries, Linguini or Ravioli with a Meatball, Grilled Cheese with Fries, or Cheeseburger with Fries. The price is \$8.95 per meal.

**EVENT LENGTH** – Gourmet Italian Cuisine reserves the Madison Room for a total of three (3) hours. You may request the Madison Room for additional time at a charge of \$100 per hour, for every hour past the three (3) hour standard. Other scheduled events may prohibit time extensions.

**CAKES** – Guests may bring sheet cakes into the restaurant. Our staff will cut and serve your cake at no charge. Gourmet can provide almost any dessert with proper notice. An additional fee will depend on the type of dessert you choose.

# Appetizers

	<u>25 pcs</u>	<u>50 pcs</u>
<b>Shrimp Cocktail</b> Gulf white jumbo shrimp seasoned and chilled. Served with our homemade cocktail sauce.	\$48.00	\$95.00
<b>Italian Stuffed Mushrooms</b> Stuffed with Italian sausage, spinach and imported sharp provolone cheese.	\$45.00	\$89.00
<b>Scallops Wrapped in Bacon</b> Tender sea scallops wrapped in bacon.	\$48.00	\$95.00
<b>Beef Teriyaki</b> Beef skewers with a teriyaki glaze.	\$40.00	\$79.00
<b>Sesame Chicken</b> Chicken strips, lightly breaded and seasoned with sesame seed, then deep fried. Served with sweet & sour sauce.	\$35.00	\$69.00
<b>Bruschetta</b> Parmesan crustini topped with fresh diced tomatoes flavored with lemon juice, garlic and basil, glazed with mozzarella cheese.	\$28.00	\$55.00
<b>Chicken Quesadilla</b> A savory mixture of chicken, bell peppers, onions and cheddar cheese stuffed, in a crisp flour tortilla.	\$42.00	\$83.00
<b>Chicken Tenders</b> Deep fried chicken served with honey mustard for dipping.	\$39.00	\$77.00
<b>Buffalo Wings</b> Crispy fried chicken wings tossed with our own Buffalo sauce. Served mild, medium or hot. Finished with bleu cheese dressing and celery.	\$25.00	\$49.00
<b>Mozzarella Sticks</b> Fresh mozzarella coated in a beer batter and crispy fried. Served with our homemade marinara sauce.	\$27.00	\$53.00

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

# Gourmet Enhancements

## Action Stations

### **The Italian Touch**

A selection of penne and rigatoni tossed with your choice of 2 sauces: vodka sauce, marinara, alfredo, or Gourmet's famous rosa cream. Complemented with a choice of our Chef's selection seasonal garnishes

**\$5.50 per person**

Station Attendant Fee: \$75.00

### **Mashed Potato Bar**

Freshly whipped mashed potatoes blended to order with your choice of shrimp, Kalamata olives, goat cheese, Gorgonzola, sun-dried tomato, and roasted garlic. Served in a martini glass with a gaufrette potato fan.

**\$7.50 per person**

Station Attendant Fee: \$75.00

### **Ice Cream Bar**

A selection of chocolate, vanilla & strawberry ice cream complemented with your choice of M&M's, Oreo Cookies, cherries, whipped cream & chocolate syrup

**\$3.50 per person**

Station Attendant Fee: \$75.00

## **Gourmet's Carving Board**

*(Minimum of 35 people required)*

### **Carved Prime Rib of Beef**

Au jus and creamy horseradish

**\$8.25 per person**

Station Attendant Fee: \$75.00

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

# Gourmet Reception Displays

**Small Platter**  
Serves 25 people

**Large Platter**  
Serves 50 people

## **A Tour of Italy**

An assortment of buffalo mozzarella, sliced plum tomatoes, prosciutto, pepperoni, suppassata, Genoa salami, roasted red peppers, peppercinis, and kalamata olives topped with imported provolone.

**Small \$ 95.00**

**Large \$ 175.00**

## **The International Cheese Board**

A selection of Imported and Domestic cheeses complemented with whole grain mustard and assorted crackers.

**Small \$ 85.00**

**Large \$ 160.00**

## **Bouquet of Seasonal Vegetables**

Our Chef will hand select the freshest vegetables available from the market. Served with bleu cheese or ranch dip.

**Small \$ 60.00**

**Large \$115.00**

## **Grilled Vegetable Display**

An assortment of freshly grilled vegetables lightly seasoned and chilled

**Small \$ 70.00**

**Large \$130.00**

## **Fresh Fruit Fantasy**

A selection of sliced watermelon, pineapple, cantaloupe, honey dew, orange slices, grapes and strawberries served with a honey yogurt for dipping.

**Small \$ 75.00**

**Large \$ 145.00**

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

# **Brunch Menus**

## The Continental Buffet

Seasonal sliced fruit  
Variety of breakfast pastries  
Assorted bagels accompanied with plain and strawberry  
cream cheeses, fruit preserves & butter  
Freshly brewed coffee and tea  
Chilled fruit juices including orange, cranberry and grapefruit

\$ 7.95 per person

## The Royal Continental Buffet

Includes the Continental menu plus a choice of one (1) of the following:

Scrambled eggs with fresh herbs  
Croissant sandwiches with ham, egg and cheese  
Thick French toast with warm maple syrup

\$10.95 per person

## Additional Enhancements

Each side can be added to the buffet:

Bacon  
Sausage  
Potatoes

\$1.00 per person (each)

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

# **Lunch Buffet 1**

## **Classic Caesar Salad**

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

## **Cucumber Tomato Salad**

Sliced cucumbers, plum tomatoes & red onion lightly seasoned with salt & pepper and tossed with Balsamic vinegar & extra virgin olive oil.

## **Farfalla Pasta Salad**

Farfalla pasta tossed with seasonal vegetables and creamy Italian vinaigrette.

## **Penne**

Imported penne pasta tossed in your choice marinara, alfredo, Rosa or vodka sauce.

## **Assorted Wrap Tray**

Consisting of Italian, Turkey, Ham, Roast Beef, Tuna & Chicken Salad wraps.

## **Bruschetta**

Parmesan crustini topped with fresh diced tomatoes flavored with lemon juice, garlic and basil, glazed with mozzarella cheese.

## **Mélange of Fresh Fruit**

## **Bread & Butter**

**Coffee, Soda & Home Brewed Tea included**

**\$14.95 per person**

Pricing does not include 20% gratuity or 7% sales

## Lunch Buffet 2

Choose any one salad  
Choose any two entrees  
Mixed Vegetables  
Red Bliss Potatoes  
Coffee, Soda & Home Brewed Tea  
Bread & Butter

**\$17.95 per person**

## Lunch Buffet 3

Choose any two salads  
Choose any three entrees  
Mixed Vegetables  
Red Bliss Potatoes  
Coffee, Soda & Home Brewed Tea  
Bread & Butter

**\$19.95 per person**

### Salad Selection

**Farfalla Pasta Salad-** Tossed with seasonal vegetables and creamy Italian vinaigrette.

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

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

**Cucumber Tomato Salad-** Sliced cucumbers, plum tomatoes & red onion lightly seasoned with salt & pepper and tossed with Balsamic vinegar & extra virgin olive oil

**Mozzarella Caprice (add \$2.00)-** Slices of fresh buffalo mozzarella, vine ripened roma tomatoes and fresh basil. Finished with sweet balsamic vinegar and olive oil on the side.

### Entrée Selections

**Pasta Primavera-** Mixed vegetables & pasta baked in a creamy sauce, topped with mozzarella and Parmesan Reggiano.

**Penne-** Penne pasta served with your choice of the following sauces: marinara, pomodoro, alfredo, pesto cream, vodka or rosa cream sauce

**Orange Ginger Salmon-** Atlantic salmon glazed with orange and pickled ginger.

**Flounder Florentine-** Fresh flounder filled with spinach, Parmesan cheese and heavy cream over a roasted pepper coulis.

**Medallions of Beef Tenderloin-** Roasted tenderloin served on a bed of wild mushroom ragout.

**Chicken Francaise-** Sautéed chicken breast coated with Parmesan egg batter and served with a lemon white wine butter sauce.

**Chicken Rosa-** Breast of chicken sautéed with sun-dried tomatoes, baby spinach and roasted red peppers in our Parmesan flavored Rosa sauce.

**Chicken Parmigiana-** Breast of chicken coated in seasoned breadcrumbs and fried. Topped with marinara sauce and mozzarella cheese.

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

# Sitdown Luncheon

## Gourmet Salads & Soups

(Choice of 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.

## Entrée Selections

(Choice of Three)

Entrée counts are due five days prior to the event

**Chicken Parmigiana-** Breast of chicken coated with seasoned breadcrumbs and fried golden. Topped with marinara sauce and mozzarella cheese. Served with a side of linguini in our homemade red sauce.

**Chicken Francaise-** Sautéed breast of chicken coated with a Parmesan egg batter and served with a lemon white wine butter sauce. Served with a side of linguini.

**Roast Prime Rib (10 oz)-** Slow roasted and served in its natural juices. Served with horseradish cream sauce.

**Flounder Florentine-** Fresh flounder filled with spinach, Parmesan cheese and heavy cream, served over roasted pepper coulis.

**Maryland Lump Crab Cakes (add \$2.00)-** Jumbo lump crabmeat mixed with bell peppers and herbs then pan fried. Served over grainy mustard cream sauce.

**Pasta Primavera-** Mixed vegetables & pasta baked in a creamy sauce, topped with mozzarella and Parmesan Reggiano.

**All entrees are complemented with our Chef's selection of starch and vegetables when appropriate.**

**Bread & Butter**

**Coffee, Soda & Home Brewed Tea included**

**\$15.95 per person**

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

# Cocktail Party Menu

\$20 per person

(price does not include tax and gratuity)

## Reception Displays:

(choice of 1)

Additional display \$3pp

### **Bouquet of Seasonal Vegetables**

Our chef will hand select the freshest vegetables on the market. Served with bleu cheese or ranch dressing

### **International Cheese Board**

A selection of Imported and Domestic cheese complimented with whole grain mustard and assorted crackers

### **Fresh Fruit Fantasy**

A selection of fresh fruits with a honey yogurt dipping sauce

## Hors D' Oeuvres:

(choice of 4)

Served in chafing dishes on an unlimited basis.

### **Spanikopita**

Puff pastry with spinach and feta cheese

### **Beef or Chicken Satay**

Teriyaki marinated and skewered beef or chicken.

### **Sesame Chicken**

Chicken strips, lightly breaded and seasoned with sesame seed then deep fried. Served with sweet & sour sauce.

### **Spring Rolls**

Mixed vegetables wrapped in a wonton skin and deep fried. Served with a punza sauce.

### **Bruschetta**

Parmesan crustini topped with fresh diced tomatoes flavored with lemon juice, garlic and basil, glazed with mozzarella cheese.

### **Wontons**

Wontons filled with crab & cream cheese filling and deep fried.

## Action Station:

(choice of 1)

Additional Station \$5pp

### **The Italian Touch Pasta Station**

A selection of penne and baby rigatoni tossed with your choice of 2 sauces: vodka sauce, marinara, alfredo or Gourmet's famous rosa cream sauce. Complimented with a choice of our Chef's selection of seasonal garnishes.

### **Bruschetta Bar**

An assortment of toppings consisting of fresh diced tomatoes flavored with lemon juice, garlic & fresh basil, pureed black beans flavored with lime juice, cilantro & garlic and homemade pesto served with assorted flavored breads and shaved parmesan cheese.

### **Virginia Baked Ham**

With a sweet pineapple and mango chutney

### **Mashed Potato Bar**

Freshly whipped mashed potatoes blended to order with your guests choice of shrimp, mushrooms, Kalamata olives, goat cheese, Gorgonzola, sun-dried tomato, and roasted garlic.

# Dinner Buffet

## Salads

(Choice of two)

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

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

**Cucumber Tomato Salad-** Sliced cucumbers, plum tomatoes & red onion lightly seasoned with salt & pepper and tossed with Balsamic vinegar & extra virgin olive oil.

**Mozzarella Caprice (add \$2.00)-** Slices of fresh buffalo mozzarella, vine ripened roma tomatoes and fresh basil. Finished with sweet balsamic vinegar and olive oil on the side.

## Dinner Entrees

(Choice of three)

**Medallions of Beef Tenderloin-** Roasted and served on a bed of wild mushroom ragout.

**Vegetable Napoleon-** Thinly sliced layers of grilled eggplant, zucchini & squash topped with fresh roasted garlic and shallots. Finished with mozzarella cheese and drizzled with extra virgin olive oil.

**Chicken Marsala-** Sautéed breast of chicken with fresh mushrooms in our Marsala wine sauce.

**Pollo Di Vodka-** Sautéed breast of chicken topped with jumbo lump crabmeat and finished with a vodka spiked Rosa sauce.

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

**Orange Ginger Salmon-** Atlantic salmon glazed with orange and pickled ginger. Served over sweet rice and sautéed oriental vegetables.

**Flounder Florentine-** Fresh flounder filled with spinach, Parmesan cheese and heavy cream. Served over a roasted pepper coulis.

**Baked Penne-** Penne pasta sautéed in our homemade red sauce, ricotta cheese, garlic and basil. Topped with shredded mozzarella cheese and baked to perfection.

**Penne-** Penne pasta served with your choice of the following sauces: marinara, pomodoro, alfredo, pesto cream, vodka or rosa cream sauce.

**Mixed Vegetables & Red Bliss Potatoes**

**Coffee, Soda & Home Brewed Tea**

**Bread & Butter**

**\$21.95 per person**

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

# Sit-down Dinner

## Soup or Salad

(Choice of One)

**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.

**Mozzarella Caprice (add \$2.00)**- Slices of fresh buffalo mozzarella, vine ripened roma tomatoes and fresh basil. Finished with sweet balsamic vinegar and olive oil.

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

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

## Entrée Selections

(Choice of Three)

Entrée counts are due five days prior to the event

**Pollo Di Vodka**- Sautéed breast of chicken topped with jumbo lump crabmeat, finished with a vodka Rosa sauce. Complemented with penne pasta.

**Orange Ginger Salmon**- Atlantic salmon glazed with orange and pickled ginger. Served over sweet rice and sautéed oriental vegetables.

**Macadamia Mahi Mahi** - Fresh mahi mahi encrusted with macadamia nuts and a coconut lime sauce topped with pineapple pico de gallo. Served with savory rice and broccoli.

**Maryland Lump Crab Cakes** - Jumbo lump crabmeat mixed with bell peppers and herbs then pan fried. Served over a grainy mustard cream sauce.

**Roast Prime Rib (12 oz)**- Slow roasted to perfection in its natural juices. Served with horseradish cream sauce.

**Cedar Grouper**- Filet of Florida grouper, pan seared with cedar seasonings. Served over a creamy alfredo fettuccini and topped with sautéed bruschetta tomatoes and roasted julienne zucchini strips.

**Filet Mignon (8 oz) (add \$3.00)**- Served with a portabella mushroom and Maderia pan sauce.

**All entrees are complemented with our Chef's selection of starch and vegetables when appropriate.**

**Bread & Butter**

**Coffee, Soda & Home Brewed Tea included**

**\$22.95 per person**

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

## Sit Down Dessert Selection

Items are not included in any dinner package.

All selections are added per guest.

### **Jim Beam's Banana Supreme**

**\$5.99**

Layers of fudge cake and banana nut cake soaked with Jim Beam bourbon, filled with banana and chocolate mousse. Finished with banana butter cream, chocolate dobache, and banana nut cake crumbs.

### **The Dark Side of the Moon**

**\$5.99**

Rich fudge cake soaked with coffee liqueur and filled with chocolate mousse. Covered with a rich dark chocolate ganache and complemented with raspberry coulis and chocolate sauce.

### **Peanut Butter Candy Cake**

**\$5.99**

Vanilla cake filled with peanut butter mousse and iced in a rich chocolate ganache.

### **Tiramisu**

**\$5.99**

Espresso and Kahlua spiked lady fingers layered with whipped mascarpone cheese. Topped with powdered cocoa and chocolate shavings. Finished with vanilla sauce and whipped cream.

### **Rich Pudding Sundae**

**\$4.99**

Complemented with whipped cream, cinnamon and a sugar wafer

### **Chocolate Mousse**

**\$4.99**

Rich dark chocolate mousse finished with a whipped cream rosette and strawberry.

## Venetian Dessert Table

**\$5.99 per person**

An elegant selection of our Chef's assorted cakes, assorted cookie trays, mini cannolis, cheesecake brownies and rice pudding sundaes.

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

## **Beverage Table**

**Charged separately when not included in a package**

Includes unsweetened iced tea, regular & decaffeinated coffee and assorted soft drinks.  
\$3 per person

## **Beer & Wine Table**

**Beer & Wine table set up in your banquet room, charged on a consumption basis**

Miller Lite	\$3.25
Yuengling	\$3.50
Corona	\$4.25
Heineken	\$4.25
Copperidge White Zinfandel (1.5 liter)	\$37.00
Copperidge Chardonnay (1.5 liter)	\$37.00
Copperidge Merlot (1.5 liter)	\$37.00
Copperidge Cabernet Sauvignon (1.5 liter)	\$37.00

## **Open Bar**

**Full service bar with bartender located in your banquet room**

Budweiser	VO	Dewers Scotch
Bud Light	Absolut Vodka	M & R Vermouth
Heineken	Triple Sec	Cuervo Gold Tequila
Amstel Light	Bacardi Rum	Jack Daniels Whiskey
Copperidge Merlot	Beefeater Gin	Captain Morgan Spiced Rum
Copperidge Chardonnay	Copperidge Cabernet Sauvignon	Copperidge White Zinfandel

1 Hour \$11.00 per person

2 Hour \$18.00 per person

3 Hour \$23.00 per person

4 Hour \$27.00 per person

**Only items listed above will be served during an open bar.**

**Open Bar is only available when a private bartender is requested.**

**Additional liquor selections will be charged on a consumption basis (per drink.)**

## **Host Bar**

Cocktails	\$4.75
Rocks	\$5.50
Martinis	\$7.50
Domestic Wine	\$4.75
Domestic Beer	\$3.25
Imported Beer	\$4.25

**Champagne Toasts are available for \$2.50 per person**

**Mimosa Toasts are available for \$3.00 per person**

**We can custom create any type of punch or sangria for your function**

**\*\*All Open & Host Bars are subject to a \$50.00 bartender fee\*\***

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