



Wedding Packages

Our Commitment

At Gourmandissimo we know how important this day is for you. Along with Cadogan Farms we are committed to providing you not only with great tasting food and outstanding service but ensuring that this day is as happy and memorable as possible. As a full service caterer we offer the convenience of organizing all the details of your special day from rentals, staffing, set up, cleaning...or allowing you the option to order what suits your needs.

Menus

We have done our best to suggest popular menus however this is your wedding day so if there is something in particular that you had in mind please discuss it with our catering representative, we would be happy to provide you with a quote. Our goal is to use seasonal, local produce when possible. Prices are subject to change due to seasonal availability.

Bar

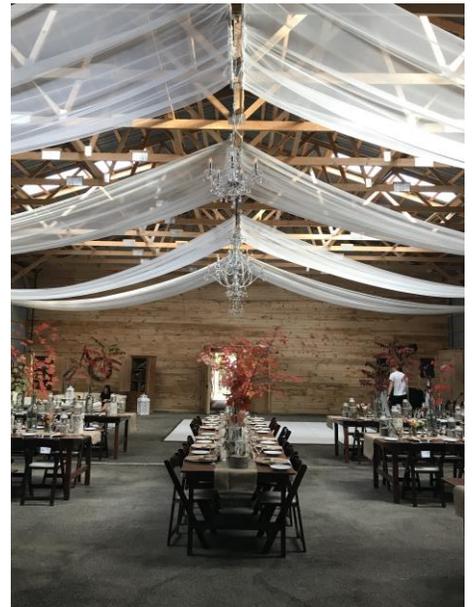
You can supply the alcohol and SOP and we can provide the experienced bartenders. All our bartenders have their Smart Serve training.

Children's Meals

11 and under occupying a chair are 1/2 price, 12 and over – regular price, Infants in high chairs are complimentary.

Payment Procedure

Your payment plan is broken down into 4 remittances. First deposit of 25% is required to reserve your catering date. Credit Card, Bank transfer, Cheque, Debit or Cash Second deposit of 25% is due 6 months prior to your date. Third deposit of 25% is due 3 months prior to your date. Full payment is due one week prior to your wedding. Up to 25% can be put on a credit card. Remainder to be paid by bank transfer, Debit, Cheque or Cash. Guest count must be confirmed 30 days prior to your wedding day. Gratuities are not included and are at the discretion of the client. Contract becomes valid when returned with signature and first installment.



Gourmandissimo Catering at Cadogan Farm
www.gourmandissimo.com
info@gourmandissimo.com



Cadogan Farm Catering Package: Sample Menu

Approximate Times

5:00pm Ceremony

5:30pm to 6:30pm Cocktail Hour

Cold Hors D'oeuvres served by waiters (Choose 4 from list)

Smoked salmon on sweet potato rosti with dill sour cream

Cherry tomato and bocconcini skewer with sweet basil oil

Crostini w. Stilton cheese, pecans and caramelized pear

Mini vegetarian samosas with a pear ginger chutney

6:30pm Call to Dinner

Call in bridal party, Welcome speech

7:00pm Buffet Dinner (Hallal)

Buns and butter

Horseradish crusted strip loin "au jus" carved in front of your guests (warm) (Hallal add \$3.00)

Horseradish on the side

Tuscan lemon & thyme roasted chicken (warm)

Peach pepper chutney

Penne with grilled vegetables in a pesto sauce parmesan on the side (warm)

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

Medley of mixed vegetables (warm)

Mixed greens topped with granny smith apples, dried cranberries and pumpkin seeds in a cider vinaigrette

Dessert Station

Variety of homemade Pies

Apple, Peach crumble, chocolate pecan

Coffee & Tea station

8:00ish Dancing

11:00pm Late Night (optional) and \$4.00

Mini grilled cheese

Beverage Service: Non-alcoholic Package Included

flat rate for up to eight-hour event per guest

Includes soft drinks, juices, mix, ice and sparkling water. Lemons and limes.

Lemonade, plastic cups

Bar

SOP and all alcohol supplied by bride and groom unless requested

Includes, standard 8' tables, white linens, white Max chairs, all small wares. glassware

Wait staff, bartenders, chefs, set up, tear down and event supervision & gratuities

Price per person \$91.50 & HST

Based on minimum 100 adult guests

Please see next page for other options.

Upgrades for tables and chairs available



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection

Wedding Buffet Menu

Assorted bread and butter

Hot Entrées

Choice of 2 mains

Horseradish & mustard crusted strip loin au jus carved in front of your guests (Hallal beef available add \$3.00)

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

Tuscan roasted chicken with Lemon, garlic cloves & thyme (room temperature or hot)

Oven Roasted chicken supreme with medley of mushroom gravy

Beef Tenderloin bordelaise sauce (add \$6.00)

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

Sides & Salads Choose 4 in total

Medley of seasonal vegetables tossed in xv olive oil

Ratatouille style grilled vegetables

Roasted Yukon gold potatoes with herbs and sea salt

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

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

Caesar Salad with a baked garlic dressing

Quinoa with fennel and roasted root vegetables, baby spinach, tarragon dressing

Beet and leek salad with pommery mustard dressing

Mediterranean Orzo Pasta Salad with toasted walnuts, capers, feta, basil oil

Chunky Cucumber, tomato and Arugula 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

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

Cupcake Tower OR

Pie Bar (add \$2.00) OR

Dessert in a jar, Choose from; Cheesecake, lemon meringue, Chocolate truffle, strawberry shortcake

Coffee and Tea Station

\$32.00 without Hors D'oeuvres

\$40.00 per person with HD (may vary depending on hors d'oeuvres selection)

Rentals, event set up, staffing and applicable taxes are extra.

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



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 home-made flatbread with pear ginger chutney \$24.00
- Pork tenderloin on mini home-made flatbread with caramelized onion \$24.00
- Tiger shrimp cocktail with tangy horseradish "ketchup" \$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
- 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 shortbreads with chardonnay jelly \$18.00
- Endive spears with prosciutto and blue cheese \$24.00
- Savoury cone with lobster & fennel salad \$36.00

Hot priced per dozen

- Corn and jalapeno fritter with tequila lime mayo \$18.00
- Spiced chicken on fried polenta topped with sundried tomato jam \$24.00
- 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
- Spanakopita (filo pastry with spinach and feta) \$24.00
- Mini crab cakes with sundried tomato aioli \$30.00
- Moroccan lamb skewers with cilantro chili paste \$24.00
- Filo bundles with brie and cranberry chutney \$24.00
- 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 \$24.00
- Chicken quesadilla with jalapeno and coriander \$21.00
- Chicken peanut sate \$24.00 Black pepper beef sate \$24.00 Miso chicken skewers \$24.00
- Maple glazed duck breast on sweet potato gaufrettes \$30.00
- Coconut shrimp lollipop \$30.00
- Grilled lamb chops \$48.00
- Mini Yorkshire pudding with braised short-ribs \$30.00
- Breaded Portobello strips with mustard mayo \$24.00
- Jerk chicken spiced tenders with a scotch bonnet lentil dip \$24.00
- Hickory smoked cornmeal crusted chicken tenders with spiced aioli \$24.00
- Lobster mac & cheese croquettes \$36.00
- Applewood smoked cheddar mac & cheese croquettes \$24.00
- Risotto provolone croquettes \$21.00



Upgrades to your package or Late-Night Snack
please consider...

The Soakers – great late-night snacks

Mini grilled cheese

Assorted pizza

Poutine, frites in paper cones (extra rentals involved)

Mini Montreal smoked meat

Sliders: Chicken with caramelized onion, Beef with aged cheddar, CC Pulled pork sliders, Lobster rolls...

\$4.00 - \$8.00 each **(We recommend 1-2 choices)**

Cheese Board

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

Small \$50.00 (10-15 guests) Med \$65.00 (15-20 guests) Large \$90.00++ (20-30 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)

Charcuterie Board

Artisanal sliced meats; copa, sopressata, cappiccolo, prosciutto

Fig jam, sliced breads

From \$4.50 per person

Antipasto Station

prosciutto, tomato caprese, grilled zucchini, eggplant, sweet red pepper, onions
marinated mushrooms and marinated olives

bruschetta, Italian sausage, Provolone cheese, Crusty Italian Bread

\$8.50 per person (platter per tale of 8-\$6.00/person)

Deli Station

smoked turkey breast, Montreal smoked meat and black forest ham, sliced havarti cheese
pommery and dijon mustards, mayonnaise, sauerkraut, pickles and olives, mini rolls

\$6.95 per person

Shrimp Cocktail

Succulent chilled tiger shrimp served with cocktail sauce

\$125.00 50 Pieces



Sweet Endings

Sweet Selection – Chefs' choice

Assorted handmade 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...\$4.00 per person

Dessert Buffet

Choose from a variety of house made pies, European pastry, awesome butter tarts, assorted cupcakes and fresh fruit
From \$6.50 per person

Fruit Display

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

Wedding Cakes

Lemon Curd with Swiss meringue butter cream frosting
Belgian Chocolate Truffle
Carrot Cake with cream cheese frosting
Strawberry shortcake
Cappuccino Cream
Red velvet
Vanilla raspberry

All cakes are made from scratch by our in-house pastry chef.
We can quote on a photograph you may have or peruse our portfolio.
Prices start at \$4.00 and up per person

Party Favours

We can also provide you with edible party favours; handmade truffles, amazing butter tarts, macarons, chocolate chunk cookies, caramel popcorn, toffee crunch, mini local maple syrup, honey, chutneys...

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. Lemons and limes.
Fruited water and home-made lemonade in decanters

Punch

Non-Alcoholic Punch (Serves 30 guests) - \$38.00
Alcoholic Punch (serves 30 guests) – \$68.00

Alcohol quotes available on request.

We possess a caterer's liquor endorsement license and all our bartenders have their Smart Serve training.

Choose to provide your own alcohol and SOP and we will provide the bartenders.