


Gourmandissimo
CATERING + FINE FOOD SHOP
Wedding Packages

Our Commitment

At Gourmandissimo we know how important this day is for you. Along with Cadogan Farm Estate 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. We can even provide the wedding cake!

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.

Once a menu and budget are agreed upon we would be happy to provide a tasting for the bride and groom complimentary at our location. Any additional guests are \$50.00 per person

Bar

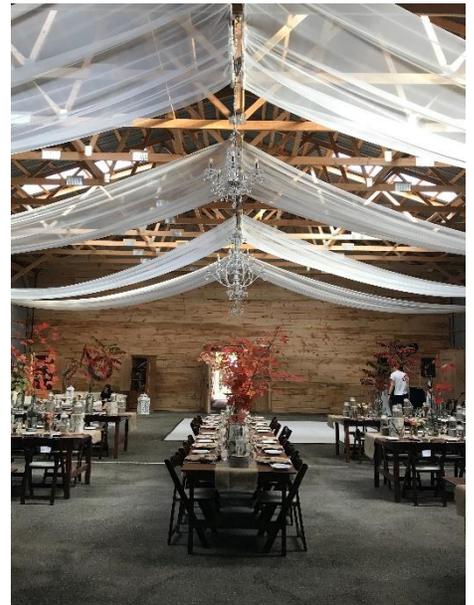
You can supply the alcohol and we can provide the experienced bartenders or allow us to take care of a full-service bar for you - we possess a caterer's liquor endorsement license and all our bartenders have their Smart Serve training.

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, E-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 on your wedding date. Up to 25% can be put on a credit card. Remainder to be paid by E-transfer, Debit, Cheque or Cash
Guest count must be confirmed 30 days prior to your wedding day.
Contract becomes valid when returned with signature and first installment.



Gourmandissimo Catering at Cadogan Farm Estate
Catering Manager Adriana Roche 647-233-8471
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Cadogan Farm Estate Catering Package: Sample Itinerary & Menu

Approximate Times

5:00pm Ceremony

5:30pm to 6:30pm Cocktail Hour in Pineroom

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 in The Courthouse Barn

Call in bridal party, Welcome speech

7:00pm Buffet Dinner Service

Ciabatta 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 in a Jar (Station or served)

Chocolate truffle and Apple crumble

Coffee & Tea station

8:00ish Dancing

11:00pm Late Night (optional) add \$8.00

Mini grilled cheese

Pulled pork sliders

Last drink & dance midnight (Guests vacate 12:30am)

Beverage Service: Non-alcoholic Package Optional \$5.00

flat rate for up to eight-hour event per guest

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

Lemonade in glass decanter, plastic cups

Bar

SOP and all alcohol supplied by bride and groom unless requested

Includes; Upgraded 8' Mahogany Harvest tables, Mahogany chairs, all small wares, glassware for dinner,

Meal of choice, wait staff, bartenders, chefs, set up, tear down and event supervision & gratuities.

Our experienced catering coordinator will provide a customized room layout based on your guest count and assist you along the way with the planning of your special day.

Price per person \$98.50 & HST

Based on minimum 100 adult guests

Please see next page for a full list of menu options.



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection

Wedding Buffet Service

Ciabatta buns 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)

Baked Atlantic salmon filet coated with fresh herbs served with citrus aioli or seasonal salsa

Tuscan roasted chicken, lemon, garlic cloves, thyme, pan jus

Oven Roasted chicken supreme with forest mushrooms, red peppers & chorizo au jus

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus

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

Cajun spiced roasted sweet potato

Garlic scented creamy scallop potatoes

Cheese tortellini in a rose sauce

Penne alla vodka OR Penne with grilled vegetables in a pesto sauce

Salads

Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing

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

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

Caesar Salad in our signature creamy garlic dressing

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

Beet and leek salad with pommery mustard dressing

Mediterranean Orzo Pasta Salad with chickpeas, olives, 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 in a lemon mint dressing

Corn & Black Bean Salad with coriander in a lime dressing

Caprese Salad: bocconcini & cherry tomato in a basil dressing

Dessert choose 1

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

Cupcake Tower: Choose from; Carrot, red velvet, chocolate, lemon, vanilla, moccha OR

Dessert in a jar: Choose from; Cheesecake, Lemon meringue, Chocolate truffle, Strawberry shortcake,

Apple crumble, Peach blueberry cobbler, Tiramisu OR

Pie Bar: Selection of house made pies & tarts on a decorative ceramic pie plates (add \$2.00)

Cinnamon apple pie, individual lemon meringue, Chocolate pecan tarts, peach berry crumble, bumble berry, coconut cream pie, pumpkin pie....

Coffee and Tea Station

Price per person \$98.50 & HST Includes rentals listed on page 2 & staff

Based on minimum 100 adult guests

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, cultural or for children may be arranged with prior notice.



Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection

Sit Down Menu

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

Appetizers (Choose one)

Salads

- Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing
- Fall Salad: Mixed baby greens with honey crisp apples, pumpkin seeds, goat cheese, cider dressing
- Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing
- Caesar Salad in our signature creamy garlic dressing, prosciutto crisp, croutons and shaved parmesan
- Tomato Caprese Salad: Steak tomato Fior di latte cheese, Fresh basil, EVOO
- Baby Arugula salad with shaved fennel, pear & parmesan-balsamic dressing

Pasta

- Mediterranean Penne (sun dried tomato, garlic, olives, zucchini and herb tomatoes)
- Penne choice of sauce: alla vodka, arrabiata, Bolognese, tomato basil
- Butternut squash agnolotti in a browned sage butter (Add \$2.00)

Choice of second appetizer add \$6.00

Antipasto plate: Tomato caprese, grilled vegetables, olives, Italian charcuterie (Add \$6.00 p/p in lieu of salad)

Antipasto platter (Add \$6.00 per/person as an extra course or \$3.00 per/person in lieu of salad)

Tomato caprese, marinated grilled vegetables & olives, Sliced Italian charcuterie

Main Course

- Beef tenderloin with cognac black peppercorn sauce (Add \$5.00)
- Braised shortribs red wine pan reduction (Add \$4.00)
- Horseradish and mustard crusted strip loin au jus
- Horseradish and mustard crusted slow roasted prime rib au jus (Add \$4.00)
- Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus
- Tuscan roasted chicken, lemon, garlic cloves, thyme natural jus
- Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus
- Prosciutto wrapped chicken breast au jus
- Sesame coated salmon in a light coconut curry cream sauce
- Baked salmon white wine dill cream sauce
- Filo wrapped halibut filet with citrus beurre blanc (Add \$5.00)
- Trout filet with capers, lemon and almonds in a browned butter (Add \$4.00)
- Vegetarian Portobello mushroom towers with quinoa, roasted peppers and broiled goat cheese
- Roasted cauliflower with chickpea stuffed pepper on a white bean puree

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

Please add \$4.00 when offering your guests a choice of 2 mains.

Dessert choose 1

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

Cupcake Tower: Choose from; Carrot, red velvet, chocolate, lemon, vanilla OR

Dessert in a jar: Choose from; Cheesecake, Lemon meringue, Chocolate truffle, Strawberry shortcake, Apple crumble, Peach blueberry cobbler, Tiramisu OR

Pie Bar: Selection of house made pies & tarts...see previous page (add \$2.00)

Plated dessert: Chocolate pot au crème, berry compote, cookie sables
Chocolate molten torte, raspberry coulis

Coffee and Tea Station

Price per person \$105.00 & HST Includes rentals listed on page 2 & staff

Based on minimum 100 adult guests

Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection

I DO BBQ

Ciabatta buns and butter

Hot Entrées from the grill

Choice of 3 grill items

Seasoned Flatiron steak carved by chef (Hallal beef available add \$3.00)

BBQ chicken breast & thighs - peach pepper chutney on the side

Olive oil, oregano & citrus marinated chicken, pork or beef skewers - tzatziki on the side

Grilled Italian fennel sausage, Jerk spice artisanal sausage

Hickory smoked BBQ Pulled Pork

Slow cooked beef brisket (Add \$2.00)

BBQ Baby back pork ribs (Add \$2.00)

Grilled Atlantic Salmon with a mango salsa

Jerk shrimp and pineapple skewers (Add \$4.00)

7oz Prime rib burger bar-toppings caramelized onion, sautéed mushrooms, smoked cheddar & condiments

Vegan-Grilled Portobello mushroom steak

Sides & Salads Choose 4-5 in total

Baked potato station with condiments

Maple baked beans

Local corn on the cob

Creamy mac & cheese

Grilled vegetable platter

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 our signature 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 chickpeas, olives, 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

Traditional potato & gherkin mayo salad

Couscous Salad with roasted vegetables sundried tomato & chickpea

Corn & Black Bean Salad in a coriander lime dressing

Honey apple cole slaw

Tri-colour fusilli pasta salad in a pesto dressing

Dessert Choose 1

Chef's selection assorted squares; buttermilk, lemon, chocolate & watermelon wedges OR

Cupcake Tower OR

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

Cookie Bar: Chocolate chunk, Cowboy, Snickerdoodle, Oatmeal raisin, Gingersnap

Pie Bar See selection on previous page

Coffee and Tea Station

Price per person \$103.00 & HST Includes rentals listed on page 2 & staff

Based on minimum 100 adult guests

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.

Cocktail Hour

Choose 4 canapés from the hors d'oeuvres selection

Family Platter Service

Ciabatta buns and butter

Plated appetizer service

Choose 1

Summer salad: Mixed greens, goat cheese, toasted almonds and strawberries in a champagne dressing

Fall Salad: Mixed baby greens caramelized pear, pumpkin seeds, blue cheese, fig dressing

Golden beet salad with baby arugula in a pommery mustard dressing

Tomato Caprese with sweet basil oil

Romaine heart with shaved parmesan and prosciutto crisp with Caesar dressing

Antipasto platter per table

(Add \$6.00 per/person as an extra course or \$3.00 per/person in lieu of salad)

Tomato caprese, marinated grilled vegetables & olives, Sliced Italian charcuterie

Family platters served to each table

Choose 1 main

Horseradish & mustard crusted strip loin au jus

Beef Tenderloin bordelaise sauce (add \$6.00)

Tuscan roasted chicken with Lemon, garlic cloves & thyme

Trout almandine with caper butter

Herb & garlic roasted leg of lamb au jus

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus, red wine cranberry sauce

Choose 2 sides

Roast Yukon gold potatoes

Nutmeg scented mashed potato

Ratatouille style vegetables

French beans and roasted carrots

Seasonal asparagus

Plated Dessert Service

Pavlova with marinated berries and whipped cream

Chocolate Pot au crème

Peach blueberry tarte tatin

Individual Apple Crisp

Dessert in a jar, Choose from;

Cheesecake, Lemon meringue, Chocolate truffle, Strawberry shortcake

Coffee and Tea Station

Price per person \$98.50 & HST Includes rentals listed on page 2 & staff

Based on minimum 100 adult guests



Hors D'oeuvres Cold

- Smoked salmon, sweet potato rosti, dill sour cream
- Herbed goat cheese, red pepper crêpe spirals
- Crostini Stilton cheese, pecans, caramelized pear
- Crostini, avocado, pepper flakes, Himalayan salt
- Crostini herbed goat cheese, sundried tomato tapenade, black olive caviar
- Peppered Roast beef, horseradish mayo, baguette
- Cajun chicken, mini home-made flatbread, pear ginger chutney
- Pork tenderloin, mini home-made flatbread, caramelized onion
- Mini redskin potato, herbed cream cheese, smoked trout
- Parmesan crisp, smoked duck breast, cranberry compote
- Soft shell vegetarian spring rolls with Thai dipping sauce
- Cherry tomato, bocconcini skewer, sweet basil oil
- Antipasto skewer
- California Rolls with dipping sauce
- Spicy mango, chicken, Thai salad, wonton cup
- Endive spears, prosciutto, creamy blue cheese
- **Tiger shrimp cocktail, tangy horseradish "ketchup"
- **Seared tuna tataki knotted bamboo skewer, ponzu dipping sauce
- **Lobster fennel salad cucumber cup

Hot

- Shaved corn jalapeno fritter, coriander lime mayo
- Risotto provolone croquettes tomato dipping sauce
- Applewood smoked cheddar mac & cheese croquettes
- Spicy Vegetarian Samosa, peach pepper chutney
- Wild mushroom filo strudel, baked garlic, herbs
- Filo bundles; melted brie, cranberry chutney
- Mushroom croustade savoury shell
- Breaded Portobello strips with mustard mayo
- Spiced chicken, fried polenta, sundried tomato jam
- Mini quiche: Lorraine or Goat cheese spinach
- Spanakopita (filo pastry, spinach, feta)
- Moroccan lamb skewers cilantro chili paste
- Swedish meatballs
- House made Sausage Rolls
- Spicy pork spring rolls or Vegetarian spring rolls
- Grilled Italian bread sundried tomato jam, prosciutto, provolone
- Old cheddar bacon melts
- Chicken quesadilla jalapeno, coriander
- Chicken peanut sate Black pepper beef sate Miso chicken skewers
- Jerk chicken spiced tenders with a scotch bonnet lentil dip
- Hickory smoked cornmeal crusted chicken tenders with spiced aioli
- **Lobster mac & cheese croquettes
- **Mini Cajun crab cakes sundried tomato aioli
- **Maple glazed duck breast sweet potato gaufrettes
- **Coconut shrimp lollipop Thai dipping sauce
- ***Mini Yorkshire pudding braised short-ribs (add \$2.00)

**Premium selection add \$1.00 per item to package price



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, BBQ Pulled pork sliders, Lobster rolls...

Mini chicken cutlet paninis

Panini press

\$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 \$70.00 (10-15 guests) Med \$90.00 (15-20 guests) Large \$120.00++ (20-30 guests)

Crudités

Market fresh vegetables with hummus, artichoke or roasted pepper dips

Small \$45.00 (10-15 guests) Med \$65.00 (15-25 guests) Large \$85.00 (25-30 guests)

Charcuterie Board

Artisanal sliced meats served with sliced baguette and French cornichons

Small \$70.00 (10-15 guests) Med \$90.00 (15-20 guests) Large \$120.00++ (20-30 guests)

Antipasto Station

Which may include; prosciutto, artisanal capicollo, salami, tomato caprese
grilled zucchini, eggplant, sweet red pepper, onions, marinated mushrooms and marinated olives
bruschetta, Italian sausage, Provolone cheese, Crusty Italian Bread

\$9.25 per 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

Smoked Salmon Board

Garnished with thinly sliced onion, capers, dill sour cream, lemon and honey grain bread

\$125.00 Serves 30 Guests

Shrimp Cocktail

Succulent chilled tiger shrimp served with cocktail sauce

\$125.00 50 Pieces

Sandwiches

Pepper crusted Roast beef w. horseradish mayo

Grilled vegetables w. black olive tapenade & goat cheese

Tuscan roasted turkey breast with sundried tomato aioli

Black forest ham & Swiss cheese, Pear, brie & chutney

Smoked salmon w. red onions, cucumber & dill mayo

Italian cold cuts & provolone cheese, roasted pepper spread & arugula

Roll ups; Tuna salad w. chive mayo, Grilled vegetable & hummus, Vegetarian curried vegetable, Egg Salad
and other varieties \$7.00 + up per person (2 halves per person)



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...\$4.50 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 \$50.00 (10-15 guests) Medium \$70.00(15-20 guests)
Large \$90.00 (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, local honey jars, chutneys...

Beverage Service: Non-alcoholic Package

for up to eight-hour event per guest

Includes soft drinks, juices, mix, ice in 200 lb-coolers, and sparkling water. Lemons and limes.
Fruited water and home-made lemonade in attractive decanters, plastic cups in pretty containers
\$5.00 per guest

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.

Cadogan Farm Estate Review-Sept 29, 2018 Wedding

Dear Adriana, On behalf of the 2 of us and our families, we would like to thank you and your amazing staff for providing us with exceptional service through your amazing food, setup, catering and most of all your genuine goodness! With all the craziness of the event we forgot to bring our own desserts and we are so blessed and overwhelmed that Giles went home to get your own desserts (which was incredibly delicious and loved by everyone!!!) You guys were beyond perfect. From the bottom of our hearts - THANK YOU!!! We love you and your whole family and staff!
Joel & Charmaine ♥