



# ARTISANAL CATERING MENU

CALL TO ORDER 609-382-0699



Located At



Pick-up Hours - Monday - Sunday 10:00am - 9:00pm  
319 South Pitney Road, Galloway, NJ 08205  
www.gourmetliquors.com  
AN ICON HOSPITALITY PROPERTY

## ARTISANAL PARTY PLATTERS



Small (Serves 12) / Large (Serves 24)

### Hummus Tray - 55/95

House-made Hummus served with Pita Bread, Marinated Feta Cheese, Kalamata Olives, Cherry Tomatoes, Cucumbers, Carrots, Red Peppers, House-made Crostinis, Gourmet Crackers.

### Crudite - 50/90

A selection of Farm Fresh Vegetables including: Celery, Carrots, Heirloom Cherry Tomatoes, Broccoli, Cucumbers, Red & Green Bell Peppers, accompanied with Ranch Dressing & Hummus.

### Shrimp Cocktail - 95/180

Poached Jumbo Shrimp chilled, served with Lemons & Cocktail Sauce.

### Fruit Tray - 50/90

Chefs selection of Seasonal Fruits including: Select Varieties of Melons, Red Grapes, Golden Pineapple, Seasonal Berries, Select Fruits from around the world. Accompanied with a yogurt dipping sauce.

### Antipasto - 70/130

Marinated Artichoke Hearts, Fire Roasted Bell Peppers, Mixed Greek Olives, Prosciutto, Mortadella, Grilled Long Hot Peppers, Parmesan Reggiano, Marinated Mozzarella.

### Artisan Deli - 65/120

Slow Roasted Turkey Breast, Bistro Ham & Medium-Rare Roast Beef, arranged with American Cheese, Provolone Cheese & Mild Cheddar Cheese. Accompanied by Mini Hoagie Rolls & Condiments. 1 Roll per person.

### Beef Tenderloin - 90/170

Slow Roasted Medium-Rare Beef Tenderloin, served chilled. Accompanied with Assorted Mustards, Horseradish Cream Sauce, Shredded Lettuce, Tomatoes & Mini Hoagie Rolls. 1 Roll per person.

### Surf & Turf - 110/200

Mini Lobster Rolls, Chilled Poached Shrimp, Filet Mignon Sliders, Corn on the Cob, Grilled Andouille Sausage, Roasted Red Bliss Potatoes. *(reheating instructions will be included with order).*

### Madras - 80/150

Your choice of Chicken or Shrimp, tossed in a Red Curry Coconut Sauce with Julienne Vegetables, Basmati Rice, Grilled Naan Bread, Raita, Mango Chutney. *(reheating instructions will be included with order).*

## ARTISANAL SANDWICHES



\$9.95 per person - 6 person minimum - 1 Sandwich per person cut in half  
All sandwiches are prepared fresh to order.  
\*Gluten Free Rolls Available for additional \$4.00 per person.

### Sriracha Turkey

Thinly Sliced Turkey, Pickled Onions, Shredded Romaine, Pepperjack Cheese, Sriracha Aioli on a Semolina Roll.

### Italian

Classically prepared with Capicola, Genoa, Soppressata, Sharp Provolone Cheese, Sliced Tomato, Onion, Romaine Lettuce, Cherry Pepper Aioli on a Semolina Roll.

### LeParisian

Sliced Bistro Ham, Gruyere, Romaine Lettuce, Sliced Tomatoes, Dijonnaise on a Rustic Baguette.

### Hummus Wrap

Chickpea-Tomato Salsa, Pickled Beets, Cucumbers, Avocado, Spring Mix, Green Goddess Dressing wrapped in a Flour Tortilla Wrap.

### The Capri

Heirloom Tomato, Fresh Mozzarella Cheese, Basil, Spring Mix, Pesto Aioli, Balsamic Reduction on a Rustic Baguette.

### Parma Sandwich

Prosciutto de Parma, Brie Cheese, Arugula, Fig Jam, Roasted Red Peppers on a Rustic Baguette.

### Roma

Porchetta, Mozzarella Cheese, Broccoli Rabe, Baby Spinach, Long Hot Peppers, Salsa Verde on a Semolina Roll.

### Roast Jaw

House-made Roast Beef, Sharp Provolone Cheese, Pecorino Romano, Horseradish Aioli, Pickled Onions, Romaine Lettuce on a Semolina Roll.

### Chicken Cutlet Club

Hand Battered Chicken Cutlet, Crispy Bacon, Sharp Provolone, Sliced Tomatoes, Romaine Lettuce, Garlic Herb Aioli on a Semolina Roll.

### Deli Classics

Your choice of Chicken Salad, Tuna Salad or Egg Salad with Romaine on your choice of Sliced Loaf Bread: White, Multigrain, Wheat, Rye.

## DESSERTS

Prepared Fresh from our Sister Property



### Cannoli Chips' N Dip Tray

Small (6-12 people) \$45.00 - Select 2 Flavors  
Large (12-24 people) \$90.00 - Select 4 Flavors  
Cannoli Chips with Flavored Cannoli Creams including: Traditional with Anisette & Chocolate Chips, Double Espresso, Chocolate Cherry, Cookies & Cream, Limoncello, Orange Creamsicle & Seasonal Flavors

### Chocolate Fondue Tray

Small (6-12 people) \$55.00  
Large (12-24 people) \$100.00  
Fresh Seasonal Fruit, Biscotti, Homemade Marshmallow, Rice Krispy Treats & Pretzel Rods, paired with Chocolate Ganache Dip. *(reheating instructions will be included with order).*

### Seasonal Fresh Fruit Tart

8" (8-12 people) \$45.00  
Crisp Butter Shortbread Crust filled with a thin layer of Raspberry Jam & Creamy Vanilla Custard, topped with Seasonal Fresh Fruit.

### Honey Almond Cake

6" (6 people) \$30.00  
8" (8-12 people) \$50.00  
Honey Almond Cake with Goat Cheese Mousse, Raspberries & Honeycomb Almond Brittle.

### Sicilian Orange Cake

6" (6 people) \$30.00  
8" (8-12 people) \$50.00  
Sicilian Orange Cake with Marscapone Mousse & Candied Oranges.

### Flourless Cake

6" (6 people) \$35.00  
8" (8-12 people) \$50.00  
Flourless Cake enrobed in Ganache, topped with Mixed Berries. Gluten Free Options Available for Additional Cost.



## ARTISANAL SALADS

Small - (Serves 12) \$80.00 - Add Chicken or Shrimp, Additional \$45.00  
Add Steak, Additional \$70.00  
Large - (Serves 24) \$150.00 - Add Chicken or Shrimp, Additional \$85.00  
Add Steak, Additional \$135.00  
\*\*All dressings served on the side.

### Caesar

Classically prepared with Crisp Romaine Lettuce, Reggiano Parmigiano Cheese, Garlic Anchovie Dressing.

### Heirloom Beet & Goat Cheese

Arugula, Roasted Beets, Crumbled Goat Cheese, Craisins, Candied Walnuts, Fig-Balsamic Vinaigrette.

### The Greek

Chopped Romaine, Iceberg Lettuce, Cherry Tomatoes, Diced Cucumber, Red Onion, Chopped Kalamata Olives, Feta Cheese, Greek Goddess Vinaigrette.

### Gourmet Salad

Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, Red Onion, Carrots, Kalamata Olives, Your choice of dressing: Blue Cheese Dressing, Buttermilk Ranch Dressing, Balsamic Dressing, Raspberry Vinaigrette, Green Goddess, Caesar, Oil & Vinegar.

## CHEESE BOARD

\$9.95 per person - 6 person minimum - Select 3 Cheeses (Based on availability)

- |                                 |                     |                            |
|---------------------------------|---------------------|----------------------------|
| - Humboldt Fog                  | - Parmesan Reggiano | - Triple Cream Brie        |
| - Taleggio                      | - Manchego          | - Goat Cheese              |
| - Gruyere                       | - Smoked Gouda      | - Murcia Alvino Dop (Goat) |
| - Pecorino al Tartufo (Truffle) | - Italicco          | - Mahon Dop (Cow)          |
| - Gorgonzola                    | - Sharp Provolone   | - Iberico (Blended Milk)   |

Complemented with Seasonal Fresh Fruits, Jams & Jellies, Stone Ground Mustard, Marinated Greek Olives, Marcona Almonds, Artisanal Crackers & Fresh Bread.

## CHARCUTERIE BOARD

\$12.95 per person - 6 person minimum - Select 3 Meats (Based on availability)

- |                       |                                   |                   |
|-----------------------|-----------------------------------|-------------------|
| - Prosciutto Di Parma | - Coppa (Sweet or Hot)            | - Spicy Calabrese |
| - Genoa Salami        | - Speck (Smoke Cured Italian Ham) | - Iberico Ham     |
| - Sweet Soppressata   | - Mortadella                      | - Tartufo Salami  |
| - Pepperoni           | - Porchetta                       |                   |

Complemented with Olive Tapenade, Stone Ground Mustard, Jams, Dried Fruits, Marinated Greek Olives, Cornichons, Capers Berries, Artisanal Crackers, Candied Nuts.

Cheese & Charcuterie Available for \$18.95 per person - Select 3 meats & 3 cheeses.

## TERMS

### Ordering

Please call 609-382-0699 to place your order. Payment in full is required at time of order placement. Please adhere to the following Ordering Schedule. No exceptions. Thank you.

### Pick-up Order by:

Monday	Saturday
Tuesday	Saturday
Wednesday	Saturday
Thursday	Tuesday
Friday	Wednesday
Saturday	Thursday
Sunday	Friday

### Cancellations

No refunds will be given for cancellations.

### Pick-up

Currently we only offer pickup for these orders. Please pick up orders at the Gourmet Liquors Counter. Heating Instructions will be included for those items that require this. At present we do not offer delivery of these items.

### Allergies

Our food may contain or come into contact with dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. While we take steps to minimize risk, please be advised cross contamination may occur.

### Dietary Needs

We are happy to work with you regarding dietary needs & restrictions. Please call us to discuss accommodations.

### Serveware

All catering orders will have appropriate serving utensils if necessary.

### Events

Call our sister property, Gourmet Italian Cuisine to host your event in one of our private rooms and for additional catering to go options. 609-382-0699.

