



Café Gourmand



BANQUET "ARMENIA"

Friday - \$120*, Saturday - \$130*, Sunday - \$120*
(No Pork plus \$5 p/p)

DUCK SALAD

TABULE SALAD

GREEK SALAD WITH FETA AND BASTURMA

ARMENIAN IMPORTED CHEESE PLATTER

ASSORTED MEAT PLATTER AND BASTURMA / SUJUK

ASSORTED SMOKED FISH PLATTER

ASSORTED PICKLED VEGETABLES

KHACHAPURI WITH CHEESE

POTATOES WITH SAUTÉED ONIONS AND MUSHROOMS

NATURAL CHARCOAL BBQ, TANDOOR/TONIR SHISH KEBABS

(FRESH LAMB MIX, CHICKEN, IMPORTED PORK, BEEF & CHICKEN LULA, VEGETABLES)

ARMENIAN FRESH LAMB KHASHLAMA

KIBBEH / ISHLI KUFTA OR GAVAR KUFTA SERVED WITH

HACHAROV PILAF (EMMEN SPELT WHEAT PILAF)

FRUIT PLATTER

ASSORTED ARMENIAN PASTRIES

TEA, COFFEE, SOFT DRINKS, MINERAL AND SPARKLING WATER

Tel: 718-351-7575

Email: info@GourmandNY.com

All items are subject to change Upon Market Availability

***Prices Per Person. Do Not Include Tax and 18% Gratuity**



Café Gourmand



BANQUET “MIDLAND”

Weekdays - \$65*, Friday/Sunday - \$75, Saturday \$85*
(No Pork plus \$5 p/p)

GOURMAND CRAB SALAD

ARMENIAN HOUSE VEGETABLE SALAD

ASSORTED MEAT PLATTER

ASSORTED SMOKED FISH PLATTER

ASSORTED PICKLED VEGETABLES

MOZZARELLA/TOMATOES WITH PESTO SAUCE

PICKLED HERRING WITH ONIONS

POTATOES WITH SAUTÉED ONIONS AND MUSHROOMS

PELMENI (VEAL DUMPLINGS)

KHACHAPURI WITH CHEESE

NATURAL CHARCOAL BBQ ASSORTED SHISH KEBABS

FRUIT PLATTER

PASTRY

TEA, COFFEE, SODA

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BANQUET "ATLANTIC"

**Weekdays - \$80*, Friday/Sunday - \$85, Saturday \$95*
(No Pork plus \$5 p/p)**

GREEK SALAD WITH FETA AND BASTURMA

GOURMAND CRAB SALAD

EGGPLANT ROLLS

ASSORTED PICKLED VEGETABLES

ASSORTED MEAT PLATTER

ASSORTED SMOKED FISH PLATTER

MOZZARELLA / TOMATOES WITH PESTO SAUCE

POTATOES WITH SAUTÉED ONIONS AND MUSHROOMS

KHACHAPURI WITH CHEESE

SEAFOOD FETTUCCHINI PASTA IN WHITE SAUCE

NATURAL CHARCOAL BBQ ASSORTED SHISH KEBABS

(LAMB, CHICKEN, BEEF LULA), SERVED WITH RICE

ASSORTED PASTRIES

FRUIT PLATTER


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BANQUET “VERRAZANO”

Friday - \$100*, Saturday - \$110*, Sunday - \$100*
(No Pork plus \$5 p/p)

AVOCADO SALAD

EEL RICE SALAD

GREEK SALAD WITH FETA AND BASTURMA

EGGPLANT ROLLS

SHRIMP COCKTAIL

ASSORTED MEAT PLATTER

ASSORTED SMOKED FISH PLATTER

ASSORTED PICKLED VEGETABLES

POTATOES WITH SAUTÉED ONIONS AND MUSHROOMS

KHACHAPURI WITH CHEESE

BEEF SHORT RIBS SERVED WITH MASHED POTATOES

SEAFOOD FETTUCCHINI IN WHITE SAUCE

NATURAL CHARCOAL BBQ ASSORTED SHISH KEBABS

(CHICKEN, LAMB, PORK, BEEF LULA), SERVED WITH RICE

ASSORTED PASTRIES

FRUIT PLATTER


TEA, COFFEE, SODA/SOFT DRINKS

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BANQUET “GOURMAND”

Friday - \$125*, Saturday - \$140*, Sunday - \$125*

(No Pork plus \$5 p/p)

WHOLE LOBSTER SALAD

DUCK SALAD

FIGARO SALAD (BEEF TONGUE, WHITE RADISH, FRIED ONIONS)

SESAME TUNA SEAWEED SALAD

GREEK SALAD WITH FETA AND BASTURMA

CRAPES/BLINTZ WITH RED CAVIAR

ASSORTED PICKLED VEGETABLES

ASSORTED MEAT PLATTER

ASSORTED SMOKED FISH PLATTER

POTATOES WITH SAUTÉED ONIONS AND MUSHROOMS

GRILLED SALMON SEAFOOD FETTUCINI PASTA IN WHITE SAUCE

BEEF SHORT RIBS SERVED WITH MASHED POTATOES

NATURAL CHARCOAL BBQ ASSORTED SHISH KEBABS

(LAMB, CHICKEN, PORK, BEEF LULA), SERVED WITH RICE

ASSORTED PASTRIES

FRUIT PLATTER

TEA, COFFEE, SOFT DRINKS, MINERAL AND SPARKLING WATER

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BANQUET "EXCLUSIVE"

Friday - \$145*, Saturday - \$160*, Sunday - \$145*

(No Pork plus \$5 p/p)

WHOLE LOBSTER SALAD

DUCK SALAD

FIGARO SALAD (BEEF TONGUE, WHITE RADISH, FRIED ONIONS)

SESAME TUNA & EEL SEAWEED SALAD

GREEK SALAD WITH FETA AND BASTURMA

CRAPES/BLINTZ WITH RED & BLACK CAVIAR

ASSORTED PICKLED VEGETABLES

ASSORTED MEAT & BASTURMA PLATTER

ASSORTED SMOKED FISH PLATTER

IMERULI KHACHAPURI

POTATOES WITH SAUTÉED ONIONS AND MUSHROOMS

MUSHROOM JULIEN

ARMENIAN FRESH LAMB KHASHLAMA

NATURAL CHARCOAL BBQ ASSORTED SHISH KEBABS

(LAMB RIBS, CHICKEN, PORK, PORK RIBS, BEEF & CHICKEN LULA), SERVED WITH RICE

ASSORTED PASTRIES

FRUIT PLATTER

TEA, COFFEE, SOFT DRINKS, CRANBERRY JUICE, MINERAL AND SPARKLING WATER

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BANQUET “DELUXE”

Friday - \$185*, Saturday - \$195*, Sunday - \$185*

(No Pork plus \$5 p/p)

DUCK SALAD

WHOLE LOBSTER SALAD

SESAME TUNA SEAWEEED SALAD

GREEK SALAD WITH FETA AND BASTURMA

CRAPES/BLINTZ WITH BLACK STURGEON CAVIAR

CRAPES/BLINTZ WITH RED CAVIAR

ASSORTED IMPORTED CHEESE PLATER

ASSORTED MEAT PLATTER AND BASTURMA

ASSORTED SMOKED FISH PLATTER

ASSORTED PICKLED VEGETABLES

POTATOES WITH SAUTÉED ONIONS AND MUSHROOMS

MUSHROOM JULIEN

FOIE GRAS ON FRENCH TOAST WITH HOUSE MADE BERRY SAUCE

SALMON & CHILEAN SEA BASS WITH SEAFOOD FETTUCCHINI

LOBSTERS STUFFED WITH SEAFOOD

NATURAL CHARCOAL BBQ ASSORTED SHISH KEBABS

(LAMB CHOPS, CHICKEN, BEEF, PORK, RIBS, BEEF LULA, GRILLED VEGETABLES & RICE)

FRUIT PLATTER

ASSORTED PASTRIES

TEA, COFFEE, SOFT DRINKS, JUICE/KOMPOT MINERAL & SPARKLING WATER

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BANQUET "TEENS"

Weekdays - \$60*, Friday/Sunday - \$70, Saturday \$80*

FRESH VEGETABLE SALAD

CEASAR SALAD

KHACHAPURI

CHICKEN NUGGETS

MOZZARELLA STICKS

FRENCH FRIES

VEAL PELMENI

CHICKEN SHISH KEBABS AND CHICKEN LULA

SERVED WITH RICE

ASSORTED PASTRIES / ICE CREAM

FRUIT PLATTER

SODA/SOFT DRINKS/JUICE

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BANQUET “KIDS”

Weekdays - \$45*, Friday/Sunday - \$55, Saturday \$65*

FRESH VEGETABLE SALAD

CEASAR SALAD

CHICKEN NUGGETS

MOZZARELLA STICKS

FRENCH FRIES

CHICKEN SHISH KEBABS

SODA

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EXTRAS FOR BANQUET'S

Per person Add-ons:

TROUT – GRILLED/ROASTED OR WRAPPED IN LAVASH - \$15
WHOLE LOBSTER - STUFFED WITH SEAFOOD STUFFING - \$25
FOIE GRAS ON FRENCH TOAST WITH BERRY SAUCE- \$20

VEAL LIVER SHISH KEBAB - \$10

SEAFOOD PLATTER \$20

FRIED CALAMARI - \$10

RACK OF LAMB \$20

Flat Fee Add-Ons:

BAKED-ROASTED WHOLE LAMB \$650

BAKED-ROASTED WHOLE SUCKLING PIGLET \$450

BAKED-ROASTED WHOLE DUCK \$150

BAKED-ROASTED WHOLE SALMON \$375

COCKTAIL HOUR \$750

COCKTAIL HOUR INCLUDING RED AND BLACK CAVIAR \$995

We also offer selection of: chair covers, chair bows, tablecloth, napkins, centerpieces, flower and balloon compositions, entertainment, etc.

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