

GOURMET CAFE

HOSPITALITY & BANQUET CENTRE

OFF SITE CATERED EVENTS – MENUS & SERVICES

Your Off-Site Luncheon or Dinner includes these services:

- ◆ Menus, pricing and services based on a minimum of 80 guests
- ◆ Appropriate number of wait staff will be present during meal service
- ◆ Delivery of menu items and travel time for all staff – Sarnia
- ◆ Buffet Service – Meal will be presented in appropriate chaffers with fuel
- ◆ Family/Plate Service – Gourmet Café staff will serve your meal, clear all plates, silverware and china from each table at the completion of the meal
- ◆ Should dishwashing facilities be available, staff will clean all plates & silverware
- ◆ Coffee station with on-site fresh brewed coffee
- ◆ All required serving platters, utensils and plates
- ◆ Experienced culinary team on site

Additional add-on services:

- ◆ Additional Wait Staff - \$30 per hour
- ◆ Bartender - \$30 per hour
- ◆ Linen, china plates, silverware, stemware & set-up – priced per event

Thank you for considering our services for your next upcoming special event, feel free to contact us for a personal review of your specific needs.

Sincerely,
Jeff and Jennifer Kondrat
Owners/Operators

Gourmet Cafe Hospitality & Banquet Centre

At

The Gourmet Café
University of Western Research Park
(519) 344-6053

office@gourmetcafecatering.com

As per requirements on the Ontario Health Board all food prepared for in-house events are to be consumed in our Banquet Room during your event. Packaging for take-home consumption at the end of the event is not allowed.

NAPA VALLEY LUNCH – Buffet Style

Assorted Sandwiches, Wraps, Panini & Focaccia

Our sandwich platters include grilled chicken, turkey, smoked ham, Montreal smoked meats, Italian deli meats, grilled vegetables, tomato bocconcini, tuna and egg salad sandwiches presented on in-house baked breads and wraps

California Spring Mix Salad

...with dried cranberries, sun-flower seeds, almonds, Mandarin oranges and feta, served with a raspberry balsamic vinaigrette

Giardino Pasta Salad

...with a medley of crisp garden vegetables tossed in an herb vinaigrette

Grilled, Marinated & Roasted Vegetables

An assortment of grilled zucchini, roasted peppers, marinated mushrooms & Artichokes

Mediterranean Potato Salad

...with olive oil, salt, pepper and herbs

Fresh Brewed Coffee

\$45.95 per person

ADD ONE OF THE FOLLOWING TO YOUR BUFFET:

Tomato Bocconcini Salad | California Salad | Balsamic Beets | Baby Carrots

\$4 per person

SUBSTITUTE ONE OF THE COLD DISH FOR A HOT PASTA:

POMODORO E BASILICO | BOLOGNESE | PASTA ROSA | ARRABBIATA

\$5 per person

SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

NY STYLE CHEESECAKE:

...topped with a mixed berry compote

\$8 per person

LIGHT & ELEGANT CELEBRATION

Buffet Style Lunch & Dinner

Pasta of Choice

Select one of the following pasta dishes:

Pomodoro e Basilico / Bolognese / Arrabbiata / Rigatoni Rosa w/ Peas & Mushrooms

Entrée of Choice

Select one of the following entree dishes:

*Mediterranean Chicken / Pollo Parmigiana / Lemon Rosemary Chicken / Pollo Piccata / Chicken Provencal
Shaved Beef au Jus / Breaded Beef Florentine / Breaded Beef Parmigiana*

Served with the following:

Seasonal Vegetable
...prepared as per your request

Mediterranean Herb Potatoes
with olive oil, salt, pepper & herbs

Garden Tossed Salad

...with romaine, crisp greens, cucumbers, shaved carrots & tomatoes & our house Italian Balsamic vinaigrette

Home-made Focaccia Bread

Fresh Brewed Coffee

\$48.95 per person

SUBSTITUTE FOR ONE OF THE FOLLOWING PASTAS:
ARTESIAN PASTA ROLLS | STUFFED PASTA SHELLS | CANNELLONI

\$5 per person

ADD ONE OF THE FOLLOWING TO YOUR BUFFET:
Tomato Bocconcini Salad | California Salad | Peas & Mushrooms | Baby Carrots

\$4 per person

ADDITIONAL HALF ORDER OF ONE OF THE FOLLOWING SECOND ENTRÉES:
Shaved Beef au jus w/ mushrooms | Breaded Beef Parmigiana | Mediterranean Shrimp | Coconut Shrimp
Eggplant Parmigiana | Sausage with sweet peppers & onions | Breaded Tilapia

\$8 per person

SWEETS:
Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

NY STYLE CHEESECAKE:
...topped with a mixed berry compote

\$8 per person

PLATINUM DINNER BUFFET

Antipasto Assortito

Served family style: Antipasto platter with grilled zucchini, roasted peppers, marinated artichokes/mushrooms, olives with feta cheese, prosciutto, melon and bocconcini cheese

Pasta of Choice

Select one of the following pasta dishes:

Pomodoro e Basilico / Bolognese / Arrabbiata / Rigatoni Rosa w/ Peas & Mushrooms

Entrée of Choice

Select one of the following entree dishes:

*Mediterranean Chicken / Pollo Parmigiana / Lemon Rosemary Chicken / Pollo Piccata / Chicken Provençal
Shaved Beef au Jus / Breaded Beef Florentine / Breaded Beef Parmigiana*

Served with the following:

Seasonal Vegetable

...prepared as per your request

Mediterranean Herb Potatoes

with olive oil, salt, pepper & herbs

Garden Tossed Salad

...with romaine, crisp greens, cucumbers, shaved carrots & tomatoes & our house Italian Balsamic vinaigrette

Home-made Focaccia Bread

Fresh Brewed Coffee

\$58.95 per person

SUBSTITUTE FOR ONE OF THE FOLLOWING PASTAS:

ARTESIAN PASTA ROLLS | STUFFED PASTA SHELLS | CANNELLONI

Additional \$5 per person

ADD ONE OF THE FOLLOWING TO YOUR BUFFET:

Tomato Bocconcini Salad | California Salad | Peas & Mushrooms | Baby Carrots

\$4 per person

ADDITIONAL HALF ORDER OF ONE OF THE FOLLOWING SECOND ENTRÉES:

Shaved Beef au jus w/ mushrooms | Breaded Beef Parmigiana | Mediterranean Shrimp | Coconut Shrimp
Eggplant Parmigiana | Sausage with sweet peppers & onions | Breaded Tilapia

\$8 per person

SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

NY STYLE CHEESECAKE:

...topped with a mixed berry compote

\$8 per person

MEDITERRANEAN RECEPTION - FAMILY STYLE

FIRST COURSE: Pasta of Choice

Select one of the following pasta dishes:

Pomodoro e Basilico / Bolognese / Arrabbiata / Rigatoni Rosa w/ Peas & Mushrooms

SECOND COURSE: Entrée of Choice

Select one of the following entree dishes:

*Mediterranean Chicken / Pollo Parmigiana / Lemon Rosemary Chicken / Pollo Piccata / Chicken Provençal
Shaved Beef au Jus / Breaded Beef Florentine / Breaded Beef Parmigiana*

Served with the following:

Seasonal Vegetable
...prepared as per your request

Mediterranean Herb Potatoes
with olive oil, salt, pepper & herbs

Garden Tossed Salad
...with romaine, crisp greens, cucumbers, shaved carrots & tomatoes & our house Italian Balsamic vinaigrette

Home-made Focaccia Bread

Fresh Brewed Coffee

\$55.75 per person

SUBSTITUTE FOR ONE OF THE FOLLOWING PASTAS:

ARTESIAN PASTA ROLLS | STUFFED PASTA SHELLS | CANNELLONI | LASAGNA

Additional \$5 per person

ADDITIONAL HALF ORDER OF ONE OF THE FOLLOWING SECOND ENTRÉES:

*Shaved Beef au jus w/ mushrooms | Breaded Beef Parmigiana | Mediterranean Shrimp | Coconut Shrimp
Eggplant Parmigiana | Sausage with sweet peppers & onions | Breaded Tilapia*

\$8 per person

SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

NY STYLE CHEESECAKE:

...topped with a mixed berry compote

\$8 per person

TUSCAN DINNER - FAMILY STYLE

FIRST COURSE: Antipasto Assortito

Served family style: Antipasto platter with grilled zucchini, roasted peppers, marinated artichokes/mushrooms, olives with feta cheese, prosciutto, melon and bocconcini cheese

SECOND COURSE: Pasta of Choice

Select one of the following pasta dishes:

Pomodoro e Basilico / Bolognese / Arrabbiata / Rigatoni Rosa w/ Peas & Mushrooms

THIRD COURSE: Entrée of Choice

Select one of the following entree dishes:

*Mediterranean Chicken / Pollo Parmigiana / Lemon Rosemary Chicken / Pollo Piccata / Chicken Provençal
Shaved Beef au Jus / Breaded Beef Florentine / Breaded Beef Parmigiana*

Served with the following:

Seasonal Vegetable
...prepared as per your request

Mediterranean Herb Potatoes
with olive oil, salt, pepper & herbs

Garden Tossed Salad
...with romaine, crisp greens, cucumbers, shaved carrots & tomatoes & our house Italian Balsamic vinaigrette

Home-made Focaccia Bread

Fresh Brewed Coffee

\$63.75 per person

SUBSTITUTE ONE OF THE FOLLOWING PASTAS:

ARTESIAN PASTA ROLLS | STUFFED PASTA SHELLS | CANNELLONI | LASAGNA

Additional \$5 per person

ADDITIONAL HALF ORDER OF ONE OF THE FOLLOWING SECOND ENTRÉES:

*Shaved Beef au jus w/ mushrooms | Breaded Beef Parmigiana | Mediterranean Shrimp | Coconut Shrimp
Eggplant Parmigiana | Sausage with sweet peppers & onions | Breaded Tilapia*

\$6 per person

SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

NY STYLE CHEESECAKE:

...topped with a mixed berry compote

\$8 per person