

# GOURMET CAFE

HOSPITALITY & BANQUET CENTRE

PRE-SET DELIVERY & PICK UP MENUS

All pre-set menu options are design for a minimum group size:

Weekday Evenings – 20 Guests      Saturdays – 30 Guests

Sundays – 30 Guests

DELIVERED IN SARNIA LAMBTON

*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](mailto:office@gourmetcafecatering.com)

## NAPA VALLEY

### 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*

**\$30.50 per person plus taxes**

### DELIVERY, SET-UP & STAFFING FEE:

Weeknights \$30

Saturdays \$80

Sundays \$95

### ADD ONE OF THE FOLLOWING TO YOUR BUFFET:

Tomato Bocconcini Salad | Greek Salad | Balsamic Beets | Green Beans w/ olive oil & garlic

**\$4 per person**

### SWEETS:

BUTTER TARTS | ASSORTED SWEETS | CANNOLI & FRUIT  
LEMON & GERMAN CHOCOLATE CAKE SQUARES

**\$4 per person**

## GOURMET PASTA BAR

*Pasta entrees can be modified for dietary restrictions and rice will be substituted for Gluten free requests  
Groups of 20 or more select two pastas | Groups of 30 or more select three pastas*

### Entrée Pasta Bar Selections

#### **Baked Pasta Lasagna Style or Baked Pasta Florentine**

*Our popular baked pasta with either seasoned beef or ricotta cheese & spinach in our tomato basil sauce*

#### **Baked Tortellini Rosa & Chicken**

*Baked cheese tortellini with grilled chicken, peas & seared mushrooms in a tomato basil cream sauce*

#### **Rotini Rustica with Sausage**

*Oven roasted sausage, seared sweet peppers and onions with rotini pasta in our fresh tomato basil sauce*

#### **Linguine Shrimp or Chicken Primavera**

*Linguine pasta with seared vegetables, tiger shrimp or grilled chicken in an olive oil & garlic sauce*

#### **Sweet & Spicy Thai Chicken Noodles**

*Noodles tossed with seared Asian infused vegetables & grilled chicken in an olive oil & garlic glaze*

#### **Penne Arrabbiata**

*Penne pasta tossed in our authentic spicy tomato basil sauce with seared mushrooms & spinach*

#### **Potato & Cheddar Perogies**

*Potato & cheddar stuffed perogies tossed with sautéed caramelized onions & bacon...served with sour cream*

#### **Ravioli Bolognese**

*Ravioli tossed in a fresh "Bolognese" sauce...our fresh tomato basil sauce with seasoned beef*

#### **Rotini Pesto Alfredo Chicken**

*Rotini pasta with seared julienne vegetables & grilled chicken tossed in a roasted pepper pesto Alfredo sauce*

#### **Baked Rigatoni Rosa**

*Baked rigatoni pasta in a tomato cream sauce with three cheeses, spinach & homemade meatballs*

**\$21.50 per person excluding taxes**

SERVED WITH GARDEN HOUSE SALAD, HOME-MADE FOCACCIA BREAD & DESSERT

**SUBSTITUTE FOR ONE OF THE FOLLOWING SALADS:**

CAESAR SALAD | GREEK SALAD | CALIFORNIA

**\$3 per person**

**DELIVERY, SET-UP, STAFFING FEE:**

**Weeknights \$30**

**Saturdays \$80**

**Sundays \$95**

## SIMPLE & ELEGANT

### Pasta of Choice

Select one of the following pasta dishes:

*Baked pasta Florentine with ricotta & spinach | Baked pasta with seasoned beef & four cheeses  
Baked pasta Rosa with peas & mushrooms & four cheeses | Risotto Primavera with broccoli & 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*

### Garden Tossed Salad

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

### Seasonal Vegetable

*...prepared as per your request*

### Home-made Focaccia Bread

**\$24.00 per person plus taxes**

### DELIVERY, SET-UP, STAFFING FEE:

**Weeknights \$30      Saturdays \$80      Sundays \$95**

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

**\$4 per person**

### ADD ONE OF THE FOLLOWING TO YOUR ORDER:

*Tomato Bocconcini Salad | California Salad | Peas & Mushrooms | Baby Carrots | Green Beans  
Mediterranean Herb Potatoes | Red Skin Mashed Potatoes*

**\$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*

**\$6 per person**

### SWEETS:

**BUTTER TARTS | ASSORTED SWEETS | CANNOLI & FRUIT  
LEMON & GERMAN CHOCOLATE CAKE SQUARES**

**\$4 per person**

## PLATINUM DINNER BUFFET

### Antipasto Assortito

*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:*

*Baked pasta Florentine with ricotta & spinach | Baked pasta with seasoned beef & four cheeses  
Baked pasta Rosa with peas & mushrooms & four cheeses | Risotto Primavera with broccoli & 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  
....w/ 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

**\$34.50 per person plus taxes**

### DELIVERY, SET-UP, STAFFING FEE:

**Weeknight \$30      Saturdays \$80      Sundays \$95**

### SUBSTITUTE FOR ONE OF THE FOLLOWING PASTAS:

**ARTESIAN PASTA ROLLS | STUFFED PASTA SHELLS | CANNELLONI  
Additional \$4 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  
\$6 per person**

### SWEETS:

**BUTTER TARTS | ASSORTED SWEETS | CANNOLI & FRUIT  
LEMON & GERMAN CHOCOLATE CAKE SQUARES  
\$4 per person**