

GOURMET CAFE

HOSPITALITY & BANQUET CENTRE

ON SITE CATERED LUNCHEONS – MENUS & SERVICES

Combination Menu Options for Luncheons include these services:

- ◆ Hall rental included for groups of 55 or more
- ◆ Use of banquet room from 11:30 am to 4:30 pm
- ◆ Access to banquet room on the day of your event for decorating
- ◆ Tables set for 8 guests with white table linen & napkins, silverware, dinnerware and water glasses
- ◆ Skirted Buffet & Dessert Table | 1 Gift table w/ linen | 1 Reception table w/ linen
- ◆ Complimentary parking & Wi Fi
- ◆ Wheelchair accessible
- ◆ Host Bar Available
- ◆ Experienced culinary team on site
- ◆ Dining capacity of up to 150 for buffet or family style receptions
- ◆ Dancing area

Additional add-on services:

- ◆ Hall rental for groups of less than 50 is applicable, price based on menu selection
- ◆ Banquet Hall hourly rate beyond booking times; \$90 per each additional hour
- ◆ Bartender - \$24 per hour

Host Bar with alcohol | \$7 Per Person Bar Fee

- ◆ The Gourmet Café will provide unlimited soft drinks/juice, ice, wine glasses at each setting, clear disposable drink cups, bar and bar fridge
- ◆ Client responsible for liquor license

Host Bar non-alcoholic | \$5 Per Person Bar Fee

- ◆ The Gourmet Café will provide unlimited soft drinks/juice, ice, water glasses and water pitchers at each table, clear disposable drink cups, bar and bar fridge

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

\$32.95 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

\$4 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 LUNCH— Buffet Style Lunch only

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

\$33.95 per person

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

\$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:
Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

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

\$8 per person

PLATINUM LUNCHEON BUFFET

Antipasto Assortito...served family style

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

\$41.95 per person

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:

Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

NY STYLE CHEESECAKE:

...topped with a mixed berry compote

\$8 per person

MEDITERRANEAN LUNCHEON - 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

\$36.95 per person

SUBSTITUTE FOR ONE OF THE FOLLOWING PASTAS:

ARTESIAN PASTA ROLLS | STUFFED PASTA SHELLS | CANNELLONI | LASAGNA
Additional \$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:

Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

NY STYLE CHEESECAKE:

...topped with a mixed berry compote

\$8 per person

TUSCAN LUNCHEON - 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

\$45.95 per person

SUBSTITUTE ONE OF THE FOLLOWING PASTAS:

ARTESIAN PASTA ROLLS | STUFFED PASTA SHELLS | CANNELLONI | LASAGNA

Additional \$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:

Cannoli & Fruit | Seasonal Fruit Tray

\$5 per person

NY STYLE CHEESECAKE:

...topped with a mixed berry compote

\$8 per person

Thank you for considering our services at The Gourmet Café's Hospitality & Banquet Centre.

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