

# GOURMET CAFE

## HOSPITALITY & BANQUET CENTRE

### ON SITE CATERED DINNER FUNCTIONS – MENUS & SERVICES

Combination Menu Options for evening events include these services:

- ◆ Hall rental included for groups of 60 or more
- ◆ Use of banquet room from 5:00 pm to 12:00 am
- ◆ 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 120 for buffet or family style receptions
- ◆ Dancing area

#### Additional add-on services:

- ◆ Hall rental for groups of less than 60 is applicable, price based on menu selection
- ◆ Banquet Hall hourly rate beyond booking times; \$90 per each additional hour
- ◆ Bartender - \$25 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.*

## SILVER DINNER BUFFET

### 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*

### Garden Tossed Salad

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

### Seasonal Vegetable

*...prepared as per your request*

**Mediterranean Herb & Olive Oil Potatoes or Second Vegetable or Second Salad**

**Home-made Focaccia Bread**

**Coffee**

**\$40.95 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**

**\$7 per person**

### SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray

**\$5 per person**

### NY STYLE CHEESECAKE:

...topped with a mixed berry compote

**\$9 per person**

## PLATINUM DINNER 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

**\$48.95 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

**\$7 per person**

#### SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray

**\$5 per person**

#### NY STYLE CHEESECAKE:

...topped with a mixed berry compote

**\$9 per person**

## MEDITERREAN DINNER - FAMILY STYLE

### FIRST COURE: 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**

**\$44.95 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

**\$7 per person**

### SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray

**\$5 per person**

### NY STYLE CHEESECAKE:

*...topped with a mixed berry compote*

**\$9 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**

**\$52.95 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

**\$7 per person**

### SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray

**\$5 per person**

### NY STYLE CHEESECAKE:

*...topped with a mixed berry compote*

**\$9 per person**

# ELEGANT MEDITERRANEAN EVENING - FAMILY STYLE

## HORS D'OEUVRES

Select three of our hors d'oeuvres presented with butler service to your guests:

Coconut Shrimp | Prosciutto Rolls | Vegetable Spring Rolls | Thai Chicken Pops | Smoked Salmon Crostini  
Cream cheese & Pistachio Grapes | Tomato Bocconcini Skewers | Vegetable Samosa | Cocktail Shrimp  
Honey Garlic Chicken Pops | Apple Cheddar Crostini | Tomato Bruschetta

## 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 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

\$55.95 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

\$7 per person

## SWEETS:

Cannoli & Fruit | Seasonal Fruit Tray  
\$5 per person

## NY STYLE CHEESECAKE:

...topped with a mixed berry compote  
\$9 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*

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