

GOURMET CAFE

HOSPITALITY & BANQUET CENTRE AT THE UWO RESEARCH PARK

A LA CARTE Menu Options for your event includes these services:

- ◆ Hall rental included for groups of 55 or more
- ◆ Use of banquet room 5 hours
- ◆ 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.

GOURMET SPREADS TRAYS

Mediterranean Spread & Hummus

A blend of roasted sweet red peppers, artichokes and chickpeas as well as a traditional hummus. Served with cucumber slices, pita points and chips
\$7 per person

Smoked Salmon & Black Olive Tapenade

A perfect blend of smoked salmon, cream cheese and fresh dill spread. Served with a black olive tapenade and presented with cucumber slices, focaccia crostini and rice crackers
\$8 per person

Seasonal Vegetable or Fresh Fruit Tray

An assortment of crisp seasonal vegetables served with a creamy dip or our fresh seasonal fruit tray
\$5 per person

Gourmet Cheeses and Fresh Fruit

Provolone, Asiago, Brie and Cheddar cheeses served with fresh seasonal fruit.
\$8 per person

GOURMET HORS D'OEUVRES

\$90 PER 24 Hors D'oeuvres
(Minimum 24 of each selection)

COLD

Shrimp on English Cucumber
Prosciutto Sushi
Herb cream cheese & pistachio covered grapes & stuffed olives (one of each)
Asparagus wrapped in Prosciutto
Grape tomatoes and Bocconcini skewers
Cocktail Tiger Shrimp
Thai Chicken Salad Phyllo Cups

HOT

Jumbo Coconut Shrimp
Vegetable Samosas
Home-made Spring Rolls (Thai Beef, Thai Chicken or Vegetable)
Sweet Mini Quiche (Broccoli Cheddar or Mushroom)
Battered Chicken Lollipops (Kung Pong or Honey Garlic)
Crab stuffed mushroom caps / Spanakopita
Scallops wrapped in Bacon

Chicken Satay / Almond crusted Chicken Skewers

ANTIPASTI

Antipasto Giardino

An assortment of grilled vegetables: zucchini, eggplant and sweet peppers served with tomato Bruschetta, marinated mushrooms, artichokes and olives

\$8 per person

Antipasto Misto

Grilled zucchini, eggplant and sweet peppers with bocconcini and grape tomatoes, two slices of prosciutto and melon

\$10 per person

Antipasto Di Mare

Tiger shrimp, bay scallops, calamari and crab marinated with artichokes and button mushrooms in our house vinaigrette

\$13 per person

Antipasto Rustica

Two slices of Prosciutto, Capicola with grilled zucchini, eggplant and roasted sweet peppers. Accompanied with provolone cheese and feta with kalamata olives

\$10 per person

Bruschetta & Feta with Olives

Two pieces of toasted focaccia crostini topped with basil & balsamic marinated diced tomatoes and served with cherry tomatoes, feta cheese and kalamata olives

\$7 per person

Bruschetta Two Ways

Diced roasted vegetables drizzled with olive oil and marinated tomato Bruschetta presented on toasted focaccia crostini...3 pieces per person

\$7 per person

Calamari Salad

Marinated calamari tossed with fennel, sweet peppers, olives, artichokes and lemon marinated button mushrooms

\$10 per person

All Antipasto dishes are served family style on platters for each table

PASTA

Pomodoro e Basilico

A classic tomato and basil sauce

\$8 per person

Bolognese

Our fresh tomato basil sauce with seared seasoned beef

\$8 per person

Arrabiata

Our tomato basil sauce with a fiery taste of spicy peppers

\$8 per person

Pomodoro Rosa

A perfect blend of our tomato basil sauce and a creamy béchamel

Also available a la vodka

\$9 per person

Alfredo

A rich yet delicate Alfredo cream sauce

\$10 per person

Giardino Pomodoro

Seared julienne garden vegetables tossed with our tomato basil sauce

\$9 per person

Pollo Alfredo

Our Alfredo sauce tossed with julienne grilled chicken

\$12 per person

Marinara

Seared tiger shrimp in a fresh tomato basil sauce

\$13 per person

Cacciatore

Roasted sausage, with seared sweet peppers & mushrooms in a fresh tomato basil sauce

\$11 per person

All Pasta dishes are served on platters for each table family style or buffet style

SPECIALTY PASTAS

Lasagna

Seasoned beef or vegetable lasagna with fresh pasta sheets, parmigiano and mozzarella cheese with a fresh tomato basil sauce
\$11 per person

Cannelloni

Two fresh pasta cannelloni rolled with your filling of choice:
Beef / Ricotta Cheese & Spinach
\$11 per person

Chicken Broccoli & Ricotta / Crab Artichokes Ricotta / Four Cheese & Artichoke
\$11 per person

Stuffed Pasta Shells

Three jumbo pasta shells filled with your filling of choice:
Beef / Ricotta Cheese & Spinach / Crab Spinach & Ricotta
\$11 per person

Baked Pastas

Your choice of Rigatoni, Penne Rigate, Rotini or Large Shell Pasta baked your way:

*Ricotta cheese & spinach in a tomato basil sauce / Lasagna style with seasoned beef /
Cacciatore with sausage, mushrooms & sweet peppers*
\$10 per person

*Primavera with zucchini, broccoli, spinach, peas & mushrooms with a light ricotta
Alfredo*
\$11 per person

Ravioli or Tortellini

Cheese stuffed ravioli or tortellini tossed in a fresh tomato basil sauce
\$11 per person

Misto Di Mare

Seared tiger shrimp, scallops, white fish and mussels tossed in a chardonnay cream sauce
\$15 per person

Pasta Rustica

Seared rapini and julienne grilled chicken in a roasted garlic oil
\$12 per person

All Pasta dishes are plated or served Family style on platters for each table

SOUPS - Plated

Minestrone / Stracciatella / Beef & Barley / Potato Leek / Butternut Squash Broccoli & Cheddar / Chicken & Tortellini
\$8 per person

VEGETABLES

Sweet Mushroom Tart / Green Beans with Garlic Oil / Glazed Baby Carrots Steamed Vegetable Medley / Peas & Mushrooms / Roasted Honey Squash / Seared Zucchini Seared Zucchini, Mushrooms & Peas / Roasted Root Vegetables / Steamed Broccoli

Choice of one vegetable included with all entrees

POTATOES

Roasted Baby Reds tossed in dill butter / Braised Potatoes in a Chicken Stock Baked Potato / Mediterranean Roasted Potatoes / Polenta Wedges

Choice of one starch included with all entrees

SALADS

California Mixed Greens accompanied with a honey balsamic & raspberry vinaigrette/ Tossed Salad with your choice of two dressings
Caesar Salad / Greek Salad

Choice of one salad included with all entrees

FOCACCIA BREAD

Our homemade focaccia bread is topped with fresh Italian herbs and drizzled with an extra virgin garlic olive oil

Included with all entrees

ENTREES

Plated or Family Style Dinner

All entrees include a vegetable, potato, salad, and focaccia bread as well as coffee and tea

Chicken Provencal

Seared chicken breast simmered with a fresh herb and tomato marinated chardonnay sauce

\$31 per person

Lemon Rosemary Chicken

Seared chicken breast in a lemon rosemary wine sauce

\$31 per person

Pollo Parmigiana

Breaded chicken breast topped with a fresh tomato basil sauce and mozzarella cheese

\$31 per person

Almond Crusted Chicken

Almond crusted chicken breast served with an apricot & cranberry glaze on the side

\$32 per person

Mediterranean Chicken

Seared chicken breast simmered in a mushroom wine sauce

\$31 per person

Pollo Piccata

Seared chicken breast in an artichoke and lemon wine sauce

\$31 per person

Pollo Rustica

Breaded chicken breast topped with a fresh tomato basil sauce with roasted sweet peppers and seared spinach

\$31 per person

Roasted Veal

Tender paillards of veal roasted served in a mushroom and Barolo wine sauce

\$33 per person

Beef au Jus

Shaved oven roasted slices of beef simmered in a light mushroom jus

\$31 per person

ENTREES

Plated or Family Style Dinner

All entrees include a vegetable, potato, salad, and focaccia bread as well as coffee and tea

Cacciatore Feast

A mix of roasted Italian sausage, meatballs and seared pieces of bone in chicken simmered with sweet red peppers, mushrooms and caramelized onions in a tomato basil sauce

\$31 per person

Veal Parmigiana

Breaded cuts of veal topped with tomato basil, parmigiano & mozzarella cheese

\$33 per person

Vitello e Funghi

Seared paillards of veal simmered in a porcini & field mushroom wine sauce

\$33 per person

Roast Prime Rib

Slow roasted prime rib served with seared button mushrooms

Market Price – available upon request

Roasted Leg of Lamb

Oven braised leg of lamb brushed with a rosemary garlic oil

Market Price – available upon request

Potato Crusted Cod

Herb and potato crusted cod napped with a lemon butter

Market Price – available upon request

Maple Salmon

Oven roasted fillet of Salmon with a sweet maple & brown sugar glaze

Market Price – available upon request

Breaded Tilapia

Breaded fillet of tilapia drizzled with a rosemary lemon butter

\$33 per person

DESSERTS

Assorted Italian Pastries

*A combination of homemade Italian pastries including cannoli, cream puffs and peaches
\$7 per person*

Cannoli

*Crispy cannoli shells with a sweet ricotta filling
\$3 each*

Tiramisu

*A luscious traditional Italian cake with mascarpone cheese filling with Savoiardi cookies
dipped in fresh espresso, made to order in-house
\$8 per person*

Cakes & Squares

*A mix of all our popular sweets including lemon squares, brownies and chocolate cake
\$6 per person*

Seasonal Fruit

*A variety of fresh cut seasonal fruits
\$5 per person*

Berry Cheesecake

*NY Style Cheesecake topped a mixed berry compote
\$8 per person*

We have many more cakes & desserts that we would love to tell you about!