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

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

$30.95 per person plus taxes

DELIVERY, SET-UP & STAFFING FEE:

Week Nights $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

$5 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

$21.95 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:
Week Nights $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:
Week Nights $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

$7 per person

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

$5 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

$34.95 per person plus taxes

DELIVERY, SET-UP, STAFFING FEE:

Week Night $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

$7 per person

SWEETS:

BUTTER TARTS | ASSORTED SWEETS | CANNOLI & FRUIT

LEMON & GERMAN CHOCOLATE CAKE SQUARES

$5 per person