

# GORUMET 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 /*  
*Cacciatoro 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 platted 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*

## **FOCACCIAS 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!*