

corporate

packages



fine caterer

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gourmetcuisine

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m e n u

the art of canapés

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from the garden

- vegetable samosa honey tamarind chutney
- vegetable spring roll rice vine vinegar dipping sauce
- farm goat cheese & artichoke truffle sundried tomato aioli
- butternut squash & truffle risotto cake smoky tomato aioli
- fennel scented spanakopita in phyllo
- northern woods mushroom turnover
- gorgonzola and wild mushroom potato lollipop, roasted garlic aioli
- roasted asparagus and québécois brie quiche
- manitoba cranberry and brie arancini
- cinnamon poached pear with date chutney and micro watercress
- smokey eggplant caponata olive focaccia croustini
- ontario mushroom duxelle with truffle oil and chèvre noir
- sliced watermelon tower with feta olives
- vine ripened tomato basil bruschetta on parmesan garlic crostini
- caprese skewer cherry tomato, bocconcini, roasted red pepper & basil
- roasted beet rye crisp quebec chèvre & horseradish

from the sea

- thai shrimp spring roll sweet thai chili sauce
- chipotle marinated shrimp on lemongrass skewer mango cilantro aioli
- coconut shrimp skewer tomato horseradish sauce
- atlantic lobster and ontario aged cheddar lollipop truffle mayonnaise
- mescal shrimp brochette garlic-parsley mojo
- nova scotia cod croquettes caper aioli
- pastrami salmon with apple fennel

- lobster salad tostado in sundried tomato cup, mango, cilantro & habanero
- spicy sesame salmon tartar in a wasabi cone
- smoked salmon wrapped in cucumber with pickled onions
- jumbo shrimp cocktail shooter
- citrus ginger gravlox with west coast caviar and citrus cream cheese
- ahi tuna poke stick pineapple, macadamia nut & nori
- digby scallops wrapped in bacon onion compote
- scallop ceviche shooter fresh cilantro and lime
- prosciutto-wrapped sea scallop fig balsamic vinaigrette
- crab cake lemon aioli

from the land

- sesame crusted chicken skewer kaffir lime coriander, peanut sauce
- hoisin BBQ duck in sesame cone with signature slaw
- chicken spring rolls thai chili sauce
- tandoori spiced chicken brochette with coriander yogurt
- mini beef medallions
- petit beef burgers, aged white cheddar chive dijon aioli
- charbroiled mini lamb burger, ontario gorgonzola cheese coriander mayonnaise
- cocoa braised short rib parsnip purée served on asian spoon
- hoisin BBQ duck wraps with baby leeks
- blackened beef striploin wrapped asparagus spears citrus aioli
- fig & blue cheese wrapped with niagara prosciutto,
- niagara prosciutto wrapped asparagus dijon drizzle
- cobb salad bite
- thai beef salad in romaine cup
- mint & rosemary crusted lamb chop lollipop, charred tomato chutney

not sure what to select?

our executive chef will create a seasonally inspired selection of three canapés per person, which include a variety of vegetarian, seafood and meat creations

14. per person

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artful dinner packages

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priced **per person**

all menu packages include selection of
freshly baked bread and artisanal butter

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three course meal

A

black kale and spinach salad

puffed wild rice, celery,
fennel, cucumber &
citrus lavender vinaigrette

chicken suprême forestière

potato stack , haricot vert & truffle jus

chocolate pot de crème

passion fruit & candied walnuts

**freshly brewed
starbucks coffee & tazo teas**

three course meal

B

supreme caesar salad

half romain head,
house-smoked maple bacon,
roasted garlic &
parmigiano-reggiano croutons

slow-cooked boneless beef short rib

yukon gold potato purée,
medley of seasonal vegetables

praline crème brûlée

pistachio tuile

**freshly brewed
starbucks coffee & tazo teas**

three course menu premium

stonewall squash bisque

toasted pumpkin seeds &
sweet spice crème fraiche

or

arugula & bartlett pear salad

crispy pancetta,
candied walnuts &
sherry shallot dressing

**lemon thyme roasted organic
chicken breast**

roasted organic yellow potato pave,
chanterelle cream

or

grilled strip loin

potato au gratin stack

**milk and white chocolate
flourless cake, peach compote**

**freshly brewed
starbucks coffee and tazo teas**

three course menu elite

duo of potage and salad

mini broccoli and cheddar potage
italian salad roulade, cucumbers, market
greens, goats cheese,
orange lavender dressing

**lemon balm crusted
halibut filet**

red pepper pesto rice, candied habanero
and mango essence

or

**dijon horseradish crusted beef
tenderloin file**

savoyard potato, caramelized shallot and
peppercorn sauce

**marbled
chocolate tulip**

local mixed berry latte

**freshly brewed
starbucks coffee and tazo teas**

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m e n u

à l a c a r t e

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cold appetizers

caprese salad

vine ripened yellow and red tomatoes with marinated buffalo mozzarella, chiffonade basil, fresh arugula pesto & balsamic reduction

grilled mediterranean vegetable-art tower

ontario goat's cheese, citrus quinoa salad, corn salsa and pea tendrils, white balsamic & basil dressing

chilled seafood trio

nova scotia smoked salmon, pan seared scallop & jumbo shrimp, cucumber carpaccio with ontario apple pear salsa

togorashi seared salmon

sweet pea and wasabi sticky rice tower, red curry aioli and ponzu drizzle

niagara prosciutto and port poached bosc pears

baby arugula cress, balsamic reduction, shaved parmesan

hot appetizers

fennel pollen seared scallop

sweet pea risotto, passion fruit beurre blanc & watercress emulsion

lemon balm crusted halibut

butternut squash purée, sautéed spinach, roasted golden tomato jus & chive essence

semi smoked atlantic salmon

yukon gold potato risotto, sea asparagus & braised fennel,
yellow tomato emulsion

smoked chicken and portobello agnolotti pasta

sautéed spinach and bell peppers, sundried tomato sauce & basil pesto drizzle

cranberry glazed rainbow trout

wasabi mash, lemon herb beurre blanc & sundried dried cranberries

soups, bisques & chowders

these soups are presented with a delicately arranged garnish and served french-style.

forest mushroom and artichoke velour

gourmet honey, clipped chive & prairie grains (vegetarian)

fire roasted ontario tomato juniper bisque

rosemary cream

ontario asparagus bisque

double cream brie, crispy fried onions

smoked ontario corn & baby leek chowder

pesto cream

citrus roasted butternut squash & vanilla bean velour

sweet potato and coconut curry potage

MWG/dairy free

salads

ontario organic greens

caramelized apples, sun-dried golden raisins, toasted walnuts, niagara ice-wine & gourmet honey vinaigrette

baby spinach salad with roasted butternut squash

candied pecans, sundried cherries and prosciutto crisp, organic ale & white truffle vinaigrette

crisp romaine caesar

caper buds, garlic croutons, shredded parmesan, lemon & creamy caesar dressing

baby arugula salad and mesclun salad

shaved asiago, dried figs, grape tomatoes and caramelized walnuts, orange lavender dressing

organic baby greens and shaved fennel

grilled citrus segments, sundried cranberries, honey thyme dressing

potage and salad medley

fire roasted tomato and black garlic potage & italian salad roulade of cucumbers, goat cheese, orange lavender dressing

entrées

open range

roasted free-range chicken breast

stuffed with spinach pine nut & parmesan, basil couscous,
citrus brandy sauce jus

lemon thyme roasted organic chicken breast

roasted organic yellow potato pave, chanterelle cream

mustard & garden thyme brushed chicken breast

stuffed with gorgonzola scented north woods mushrooms,
manitoba wild rice whipped potatoes, truffle scented jus

hickory mushroom crusted beef tenderloin

sweet corn risotto, grilled asparagus, madeira jus and porcini essence

espresso crusted filet mignon

portobello and rosemary risotto, braised broccoli rabe, tawny port reduction
and tia maria emulsion

dijon horseradish crusted beef tenderloin filet

savoyard potato, caramelized shallot and peppercorn sauce

roast prime rib of alberta beef

horseradish and garlic chive mash niagara merlot jus

garlic rosemary pork chop

celeriac pomme purée, ontario apple compote, brandied citrus jus &
organic goji berries

bounty from the sea

soy ginger & miso glazed ocean wise black cod

kaffir lime, skeet pea & mascarpone risotto, yuzu beurre blanc

roasted sustainable wild striped bass

scallion butternut squash risotto cake, saffron tomato fondue

seared ocean wise arctic char filet

lemon scented risotto, fennel tarragon beurre blanc

lemon balm crusted halibut filet

red pepper pesto rice, candied habanero and mango essence

horseradish & herb topped east coast salmon filet

mascarpone pea risotto, blood orange emulsion

vegetarian

oven roasted vine ripened tomato au gratin

parmesan and herb crusted ratatouille stuffed tomato, green pea emulsion, forbidden rice, seasonal vegetables

crispy sesame crusted tofu

lemon grass scented rice, grilled asparagus, shiitake mushrooms and japanese eggplant, red thai curry sauce

grilled roasted corn, asiago & garden herb polenta cakes

fennel and saffron fondue, charred asparagus and tofu "snow"

surf & turf duos

herb roasted tenderloin and tiger prawn

blue cheese yukon gold potato risotto, pinot noir jus

grilled beef tenderloin and lobster

pearl barley risotto, perigourdine sauce

maple whisky atlantic salmon filet

alberta beef tenderloin duo
yukon gold potato and caramelized shallot mash, bacon noir sauce

duo of salsa verde crusted lamb rack and alberta tenderloin

grana padano polenta, preserved meyer citrus lamb jus

desserts

milk and white chocolate flourless cake, peach compote

cookies, double chocolate with mint cheese cream filling & milk

dark chocolate hazelnut truffle, seasonal berries, vanilla bean sauce

amaretto cheese cake, fresh berries, mini canadian sugar tarts

chocolate flourless cake, lemon tartlets and cherry compote

marbled chocolate tulip, local mixed berry latte

r e c e p t i o n

à la carte **'bringing art to food'** buffet

minimum charge is for 50 persons. chef attendant required \$ 58.50 per hour (3 hour minimum). all prices are per person. all dinners are served with an assortment of freshly baked breads, rolls and butter, fresh brewed coffee, decaffeinated coffee and exclusively blended teas.



cold-

- crisp romaine with sliced grilled chicken, sundried tomatoes, creamy caesar dressing,
- baby spinach salad with roasted butternut squash, dried apples, toasted pecans & byward market mustard vinaigrette,
- red cabbage chiffonade with golden raisins, mandarin orange segments, fresh chive batons and dill-yogurt dressing,
- tri-colored penne salad with a julienne of prosciutto, broccoli, red pepper, red onions, shaved parmesan and a white wine honey dijon mustard vinaigrette,
- fire-roasted vegetable salad with zucchini, tomatoes, eggplant, green and yellow peppers, chipotle tomato vinaigrette with oregano,
- crisp seasonal vegetable crudité with assorted dips, gourmet cheese display served with ontario seasonal fruit,
- fresh baguette and crackers, ontario dried fruit and berries and nuts

entrées-

- niagara apricot glazed chicken breast with pimento potato purée and black currant jus,
- citrus crusted medallion of atlantic salmon with line cilantro rice & lemon balm cream sauce,
- cumin roasted pork loin with gourmet cabbage & new potato ragout,
- vegetarian wild mushroom cannelloni baked in tomato sauce and finished with five cheese gratin

desserts-

pastry chef's selection of house make desserts including :

assortment of french pastries, lemon cranberry cheese cake, chocolate flourless cake
maple mousse chocolate coffee cups, canadian sugar tarts, guava and mango shots, fresh fruit display

beverages-

host bar prices are subject to 13% HST. we follow smart serve guidelines – *pour 1 oz drinks*. if less than \$ 650.00 net consumption per bar, the cost of each bartender and each cashier will be \$50.00/hr. for a minimum of 3 hours. we provide the following liquors on our bars - gin, rum, rye, scotch, vodka. no charge for soft drinks used as mixers. house regulations will not permit the sale of alcoholic beverages after 12:50 a.m. all entertainment should cease at that time in order that the function room may be vacated by 1:30 a.m. labor charges may be applicable in servicing a function until 2:00 a.m.

menus and prices are subject to change without notice. gourmet cuisine is committed to your health and well-being by preparing all cuisine without artificial trans fat. labour charge of \$85.00 for fewer than 20 people. all prices are subject to 15% service charge and 13% HST. all prices are in canadian dollars and are valid for events occurring through december 31, 2015. menu items may contain nuts and nut by-products. please advise your catering manager of any allergies. please inquire about sustainable or organic menu alternatives for your group function.

all prices are per person

dinner service is a minimum of 3 courses and must include an entrée. all dinners are served with an assortment of freshly baked breads including pumpernickel, sourdough, ten grain, poppy seed, muesli and onion egg bread and butter, fresh brewed starbucks coffee, decaffeinated coffee and exclusively blended tazo teas.

