

**reception**

---

food stations

---



***fine caterer***

[info.ottawa@gourmetcuisine.com](mailto:info.ottawa@gourmetcuisine.com)

**HAUTE CUISINE**

*Signed...* **gourmetcuisine**

fine caterer

# r e c e p t i o n

## f o o d s t a t i o n

fine caterer

**\*prices are per person. minimum number of quantities per station is 25.**

### *cold stations*

#### **gourmet cheese & charcuterie display**

served with local cheeses, ontario grapes, dried fruit, artisan breads, crackers, assorted kozlik's mustards and compotes.

#### **fresh vegetable crudites & trio of dips**

dips include; spinach and artichoke with cheese, hummus and baba ganoush. served with chips and pita points grilled.

#### **preston street antipasti station**

provolone, genoa salami, prosciutto, smoked sausage, chorizo, tomato bocconcini salad, honeydew, cantaloupe, pickled vegetables and marinated olives, served with focaccia and grissini sticks.

#### **sliced nova scotia smoked salmon and trout gravlax station**

served with capers, lemon wedges, red onion, herbs cream cheese and crouton.

#### **bento sushi station**

served with wasabi, pickled ginger, soy sauce, chop sticks.

*(based on 6 pieces per person)*

### **chilled jumbo shrimp**

with remoulade, cocktail sauce and lemon wedges.

### **chilled seafood martinis**

- ahi tuna tartar on avocado salad
- citrus grilled shrimp and scallops with fresh grapefruit
- house crab salad martini with gourmet slaw

### **oyster station**

seasonal selection of the finest east coast oysters available served on the half shell with cocktail sauce, mignonette, horseradish, tabasco and fresh lemon wedges. for a true experience enhance your reception with the addition of one of gourmet's own house shuckers to interact with and educate your guest as he opens their oysters.

*one shucker for 1-500 oysters ; two shuckers for 501-1200 oysters*

### **byward market seafood station**

- chilled jumbo shrimp with remoulade, cocktail sauce and lemon wedges
- freshly shucked oysters on the half shell with mignonette, horseradish and tabasco sauce
- smoked nova scotia salmon, radicchio, capers, grated egg, red onions and fresh lemon
  - p.e.i mussels
- manitoulin smoked trout

### **tea sandwiches**

- cucumber watercress
- egg salad and scallions
- black forest ham and red currant jelly
  - smoked turkey and cranberry aioli
- assorted mini scones served with butter

### **clippings station**

the taste of freshness in a box: array of butter lettuce radicchio, spinach and romaine lettuces, micro greens, heirloom tomatoes, caramelized apples, pears and smoked gouda, apple wood cheddar, pumpkin seeds, dried fruits and nuts, assorted homemade dressings and clippings, topped with shrimp or thai pork lineares served in small asian boxes with chop sticks

**\*a chef is needed in attendance when ordering this station**

### **build your own caesar caesar bar**

kale lettuce is tossed in homemade dressing and pre portioned into rocks glasses, preset on the station. served with assorted build your own toppings; fried capers, pickled beans, pickled carrots, sundried tomatoes, olives, parmesan cheese, homemade crustinis, candied bacon. served with a shot of vodka and clamato juice

## *hot stations*

### **ontario cheese raclette**

rustic artisan breads, fresh vegetables and baby roasted potatoes

*\*a chef is needed in attendance when ordering this station*

### **maple cranberry baked brie**

served with fresh french baguette

### **bank street grilled flatbreads**

rectangle flat pizza breads: napoletana, fresh tomato sauce,  
bocconcini, fresh picked oregano & basil leaves.  
grilled fresh vegetables, over tomato sauce & picked oregano leaves.  
pancetta crisps, crumbled feta, green olive tapenade,  
smoked chicken & asiago,  
drizzled with pesto oil & pumpkin seed

### **south of the boarder fajita or taco station**

ancho chili chicken breast or achiote taco beef, taco shells,  
warm flour tortillas, refried beans, bell peppers,  
shredded cheddar cheese, jalapeños, sour cream, salsa,  
lettuce, diced tomatoes and guacamole

*\*based on two per person*

*\*a chef is needed in attendance when ordering this station*

### **sliders dress your own station**

*\*client to select two options*

- beef stuffed with gorgonzola
- veggie burger with grilled vegetable relish and arugula
- asian salmon burger with wasabi mayo
- turkey burger with lemon, roasted garlic and arugula.

all served with slider buns.

accompagnement station: pickled onion,  
garden: tomato, lettuce, dill pickles, guacamole, sautéed mushrooms. sauces:  
kozlik mustard, garlic aioli, chipotle mayonnaise

*\*based on two per person*

### **main street bbq station**

- bbq pulled beef
- slow-cooked pulled pork
- zesty bbq pulled chicken

all served on mini buns and chef's homemade coleslaw

*\*based on two per person*

*\*a chef is needed in attendance when ordering this station*

### **montreal smoked meat station**

hot mini sandwiches on pretzel buns made to order by one of our chefs.  
kosher deli dills, coleslaw and assorted kozlik's mustard in mason jars,  
red & white checkered deli paper

*\*a chef is needed in attendance when ordering this station*

### **poutine station**

hand cut yukon gold potato french fries & sweet potato fries, served in mini bamboo baskets, cheese curds, homemade gravy, ketchup & herb mayonnaise

*topped with braised short ribs and smoked chicken for an additional cost per person*

*\*a chef is needed in attendance when ordering this station*

### **mashed potato bar**

creamy mashed potatoes & sweet potato mashed.  
served with bacon bits, pecans, cheddar cheese, parmesan cheese,  
sour cream, mushrooms, pico de gallo, homemade vegetarian gravy and  
homemade cheese sauce.

*topped with lamb or shrimp for an additional cost per person*

*\*a chef is needed in attendance when ordering this station*

### **dress your own baked potato station**

served with assorted toppings; chives, bacon bits, cheddar cheese,  
sour cream, candied pecans, sautéed mushrooms, jalapeños,  
maple syrup and pepper-mill

*\*a chef is optional when ordering this station; chef would cut and serve the potatoes*

### **toro toro station**

flank steak and cooked salmon served on a bed of beet risotto

*\*a chef is needed in attendance when ordering this station*

### **the art of pho and dim sum station**

chefs making simmering noodle broths in the room: shredded chicken broth with soy, shaved beef strips in spiced star anise broth & seafood dumplings in sherry light soy broth, warm asian rice vermicelli noodles & thick rice noodles tossed with sesame oil

shredded cabbage, sliced shiitake mushrooms, baby bok choy, gai lan, water chestnuts, bean sprouts, snow peas & carrot, mint, basil leaves, lime wedges, thai bird chili peppers, fresh ginger, garlic, scallions and siriacha chili sauce

### **the art of gyro**

chef carved leg of lamb marinated in rosemary & garlic. served with: tzatziki, shredded romaine, cucumber, tomato, red onion. baskets of warm pita bread

### **the art of mac**

Mac and Cheese like only your mother can make.  
Top it with Meatloaf shards to make this a comfort culinary experience you will remember.

### **the art of grilling cheese**

it's the most traditional way we'll take bread and butter and fry it on two tabletop frypans and burners. your guests will select from: cheddar, swiss and mozzarella cheeses.  
they can even add diced tomatoes, onions and black olives.  
of course, there will be ketchup.

***topped with smoked chicken breast and sautéed shrimp for an additional cost per person***

***\*a chef is needed in attendance when ordering this station***

## *carving stations*

“gourmet” bone-in ontario smoked ham, honey glaze, maple star anise and apricot juice mustard, portuguese roll *serves 35*

wellington beef, beef tenderloin in a puff pastry with a duxelle of wild mushrooms, on the side served on wild rice pilaf and foie gras, baked in a puff pastry and served with a truffle-scented oil, onion and thyme jam sauce *serves 20*

roast of alberta strip loin beef, selection of mustards and horseradishes, fresh oven-baked portuguese rolls *serves 30*

beef ribs crusted with sea salt and 5 peppers, served with creamy horseradish, old style and jus mustard, garlic rolls *serves 30*

whole hip of roasted canadian beef, selection of mustards and horseradishes, fresh oven-baked rolls *serves 125*

whole ontario roasted turkey, “gourmet” cranberry sauce and savory sauce, with home-made stuffing *serves 20*

maple and whiskey atlantic salmon cooked on a cedar plank, served with a maple and onion confit, and manitoba quinoa *serves 20*

legs of lamb crusted in kozlik mustard, served with roasted garlic and rosemary potatoes and lamb sauce au jus *per dozen*

atlantic salmon coulibiac, baked in a puff pastry and served with braised cabbage and fennel, dill sauce and lemon butter *serves 20*

whole roasted piglet *serves 30*



## *dessert stations*

### **fresh fruit display**

freshly sliced seasonal fruit

### **dress your own doughnut cone**

doughnut holes served in waffle cone;  
served with dress your own assorted sugars,  
candies and assorted toppings

### **milk and cookies**

peppermint cookie stackers;  
mini double chocolate cookie sandwiches with peppermint filling  
served on a shot of 2% white milk

or

chocolate chip cookie cups filled with 2% white milk

***\*\*other milk is available at additional cost***

### **gourmet dessert trees**

doughnut tree; available in different color dips.

***serves 50 doughnuts, presented on a wire tree***

or

candy floss tree; available in different colors.

***served 80 guests, presented on a wire tree***

### **assorted minis dessert station**

assorted mini cheesecake bites, assorted mini tarts,  
assorted mini brownies (including a gluten free brownie),  
mini mousse cups (chef's choice of flavor), fresh berries

### **assorted gourmet dessert station**

candy floss tree, chocolate bark, fruit deconstructed chocolate fondue, drizzled  
with colored chocolate of your choice,  
doughnut spikes, s'mores in a jar, mini assorted squares

***\*\*add a coffee & tea station to your event for an additional cost per person***

**all listed prices are plus taxes and gratuities**