

GREAT  
impressions  
CATERING



THE ART OF CREATIVE CUISINE



## Morning Selections

### The Bakers Mini (2 PIECES PER PERSON)

A TEMPTING VARIETY OF FRESH BAKED MINI PASTRIES  
MUFFINS, CROISSANTS, DANISH  
COFFEE, TEA AND FRUIT JUICE

\$5.45

### The Day Break (1 PIECE PER PERSON)

FRESHLY BAKED MUFFINS, CROISSANTS, DANISH  
SERVED WITH BUTTER AND JAM  
COFFEE, TEA AND FRUIT JUICE

\$ 5.45

### The Bagel Bar (1 PER PERSON)

SERVED WITH A VARIETY OF CREAM CHEESES  
AND JAMS, COFFEE, TEA AND FRUIT JUICE

\$ 5.25

### The Farmers Market (MINIMUM OF 30 PEOPLE BUFFET SERVICE)

CHILLED FRUIT JUICE  
SCRAMBLED EGGS, HOME FRIED POTATOES  
3 BACON OR 3 SAUSAGE, MINI PASTRIES AND FRESH FRUIT  
FRESHLY BREWED COFFEE AND TEA'S

\$10.95

### The Sugar Bush

FRENCH TOAST OR PANCAKES  
MAPLE CINNAMON FRENCH TOAST OR BUTTERMILK PANCAKES  
WITH 3 BACON OR 3 SAUSAGE, WHIPPED BUTTER AND SYRUP  
SERVED WITH COFFEE, TEA AND FRUIT JUICE

\$8.95

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## A La Carte Sélections

GOURMET MUFFIN	\$ 1.50
BAGEL & CREAM CHEESE	\$ 2.25
CROISSANT, DANISH, CINNAMON BUN	\$1.99
ASSORTED TEA BISCUITS	\$1.75
TARTS	\$ 1.99
FRESH FRUIT CUP	\$ 3.95
YOGURT PARFAITS	\$ 3.50
YOGURT	\$ 1.75
WHOLE FRUIT	\$1.00
COFFEE CAKE	\$2.99
ASSORTED SQUARES	\$2.25
CHEESE CAKE	\$ 4.25
SPECIALTY CAKES	MARKET PRICE
SPRING WATER (500 ML)	\$1.70
BOTTLED JUICE	\$2.25
CAN JUICE	\$1.55
SOFT DRINKS (CANNED)	\$1.33
BOTTLED POP	\$ 2.25
ICE WATER JUGS	\$2.95
FLAVOUR INFUSED WATER TOWER	\$25.00
COFFEE (POT SERVES 10)	\$ 14.95
POT OF TEA (SERVES 10)	\$14.95
HOT CHOCOLATE (POT SERVES 10)	\$14.95
MILK	\$1.50
FRUIT PUNCH	\$1.55

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## Working Luncheons

### The Traditional MINIMUM ORDER 10 PEOPLE

A SELECTION OF ALBACORE TUNA, RED COHO SALMON, EGG SALAD, BLACK FOREST HAM, ROAST BEEF, AND CANADIAN CHEDDAR ON FRESH WHOLE WHEAT AND WHITE BREAD. SERVED WITH A GARDEN SALAD, A TEMPTING ASSORTMENT OF COOKIES, COFFEE, TEA, WATER PITCHER AND ASSORTED CHILLED BEVERAGES. 4 TRIANGLE PER PERSON, 1.5 COOKIES PER PERSON

\$10.95

### The Deli Classic MINIMUM ORDER 10 PEOPLE

A TEMPTING SELECTION OF KAISERS, PANINI BREAD

STACKED WITH BLACK FOREST HAM, MONTREAL SMOKED MEAT, ROAST BEEF, TURKEY, ALBACORE TUNA, AND SALMON PLUS CANADIAN CHEDDAR OR SWISS CHEESE, SERVED WITH CHOICE OF GARDEN OR CAESAR SALAD A TEMPTING ASSORTMENT OF COOKIES, COFFEE, TEA, WATER PITCHER AND ASSORTED CHILLED BEVERAGES. 2 HALF SANDWICHES PER PERSON  
1.5 COOKIES PER PERSON

\$13.95



## The International Deli MINIMUM ORDER 10 PEOPLE

A SELECTION OF OUR INTERNATIONAL SANDWICHES MADE ON A VARIETY OF GOURMET BREADS. SERVED WITH CHOICE OF GARDEN, CAESAR SALAD OR VEGGIES AND DIP WITH A FRUIT TRAY TO FOLLOW  
COFFEE, TEA, WATER PITCHER AND ASSORTED CHILLED BEVERAGES  
(2 HALF SANDWICHES PER PERSON)

### THE SMOKED SALMON BAGEL

SMOKED SALMON, CREAM CHEESE, RED ONION AND CAPERS ON A FRESH BAGEL

### THE CHICKEN FLORENTINE

MARINATED GRILLED CHICKEN, SUNDRIED TOMATO AOLI AND BABY SPINACH ON A SOURDOUGH BUN

### THE ACAPULCO

ROAST BEEF, GUACAMOLE, SALSA AND CILANTRO WRAPPED IN A FLOUR TORTILLA

### THE EUROPEAN BAGUETTE

SHAVED ROAST BEEF, EMMENTAL CHEESE AND CREAMY HORSERADISH ON A FRESH BAGUETTE

### THE CALIFORNIAN

CALIFORNIA TUNA SALAD WITH PECANS AND APPLES, CRISP LETTUCE ON A MULTI GRAIN PANINI ROLL

### THE MEDITERRANEAN

SMOKED CHICKEN WITH ARUGULA ASIAGO CHEESE AND SUN DRIED TOMATO PESTO

### THE PORTOBELLO

GRILLED PORTOBELLO MUSHROOMS, GOATS CHEESE, ROASTED RED PEPPER AND BABY SPINACH ON A CIABATTA BUN

### THE FOCACCIA

BLACK FOREST HAM, PROVOLONE, HOT MUSTARD AND FRESH GREENS ON A FOCACCIA ROLL

\$16.95

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## Salad Selections

MINIMUM ORDER 10 PEOPLE

### Fresh Garden

CRISP ICEBERG AND ROMAINE LETTUCE, FRESH TOMATOES, CARROTS, CUCUMBERS AND RED ONION WITH YOUR CHOICE OF DRESSINGS ON THE SIDE

\$3.55

### Simply Caesar

CRISP ROMAINE LETTUCE, CROUTONS, BACON BITS AND PARMESAN CHEESE TOSSED WITH CREAMY CAESAR DRESSING

\$3.95

### Roasted Red Pepper Pesto Pasta Salad

TRI-COLOURED FUSILLI TOSSED

TOMATOES, AND BROCCOLI FLORETS AND RED PEPPER PESTO DRESSING.

\$3.55

### Greek Salad

ICEBERG AND ROMAINE LETTUCE MIXED WITH CUCUMBERS, TOMATOES, BLACK OLIVES &

TOSSED IN CLASSIC GREEK VINAIGRETTE.

\$ 3.95

### Spinach and Mandarin

FRESH SPINACH TOPPED WITH MANDARIN ORANGES, RED ONION, MUSHROOMS AND SLIVERED ALMONDS AND SERVED WITH POPPY SEED DRESSING

\$3.95

### Spicy Grilled Vegetable with Feta Salad

GRILLED AND CHILLED EGGPLANT, ZUCCHINI, PEPPERS & ONIONS BRUSHED

WITH OREGANO DRESSING & SERVED WITH FETA CHEESE & THYME.

\$6.95

PER PERSON

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## Working Lunches

### Hot Options (OR A

LIGHT SUPPER) MINIMUM

ORDER 10 PEOPLE

INCLUDES CHEF OR CAESAR  
SALAD, ROLL OR GARLIC BREAD,  
COFFEE/TEA, AND ASSORTED  
COOKIES

INCLUDES CHEF OR CAESAR  
SALAD, COFFEE/TEA, AND  
ASSORTED COOKIES

#### LASAGNE

(MEAT OR VEGETARIAN)

#### CHILLI

#### STEW

(CHICKEN OR BEEF)

#### CHICKEN CACCIATORE

#### CABBAGE ROLLS

#### BEEF STROGANOFF ON EGG

#### NOODLES

#### QUICHE

#### PEROGIES

(BACON, ONIONS & SOUR CREAM)

#### MEATBALL SUB

#### CHICKEN PARMESAN ON A BUN

#### BEEF AU JUS ON A BUN

#### GRILLED CHICKEN SANDWICH

#### DO IT YOURSELF TACOS AND BURRITOS

#### CLUB SANDWICH ON A PANINI

\$12.95 PER PERSON

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## On the Wilder Side

INCLUDES CHEF OR CAESAR SALAD, COFFEE/TEA,  
AND ASSORTED COOKIES

### WILD HONEY & CILANTRO CRUSTED BONELESS CHICKEN

**BREAST** WITH ROASTED RED BELL PEPPER COULIS, SMASHED GARLIC,  
INFUSED BABY RED POTATOES AND MEDLEY OF SEASONAL VEGETABLE

\$16.95

### PORCINI MUSHROOM DUSTED GRILLED 6OZ RIB EYE

**STEAK** WITH BOURBON BBQ ESSENCE, PEARL ONIONS, CRISP POTATO ROSTI  
AND WILTED BABY SPINACH

\$16.95

**STIR FRY (BEEF, CHICKEN, OR VEGETARIAN)\*** SERVED WITH EGG  
ROLL ON A BED OF RICE OR NOODLES

\* THIS SELECTION DOES NOT INCLUDE SALAD

\$ 12.95

### CHICKEN TERIYAKI WITH RICE AND VEGETABLES

\$ 16.95

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**GREAT**  
**Impressions** CATERING  
**Pizza**

LARGE PIZZA

**Cheese**

TOMATO SAUCE WITH OUR CHEESE BLEND

\$ 14.95

**Pepperoni**

TOMATO SAUCE, PEPPERONI, MOZZARELLA CHEESE

\$ 14.95

**Create Your Own Pizza**

WANT TO CREATE YOUR OWN PIZZA? CHOOSE YOUR FAVOURITE THREE TOPPINGS

TOPPINGS INCLUDE:

PEPPERONI, CHICKEN, SAUSAGE, GREEN PEPPER, MUSHROOM, ONIONS, OLIVES

\$16.95

\* ADD A POUND OF WINGS FOR \$ 7.99

**Personal Boxed Lunch**

DELUXE SANDWICH ON KAISERS, WRAPS AND HEARTY BREADS WITH ASSORTED FILLINGS, CHEESE SLICE, CELERY CARROT STICKS AND DIP OR 3 OZ. SALAD  
FRESH FRUIT, DESSERT SQUARE  
SOFT DRINK OR JUICE

\$10.50 PER PERSON

**Desserts and Pastry Selections**

MINIMUM ORDER 10 PEOPLE

ASSORTED DESSERT SQUARES  
GARNISHED WITH FRESH BERRIES  
2 PIECES

\$2.25

GOURMET COOKIES  
2 PIECES

\$1.95

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## Trays and Platters

### The Cheese Sampler MINIMUM ORDER 10 PEOPLE

A TEMPTING ARRAY OF CANADIAN CHEESE INCLUDING CHEDDAR, SWISS, MARBLE AND GOUDA. SERVED WITH A BASKET OF SPECIALTY CRACKERS. 2.25 OZ PER PERSON.

\$4.55 PER PERSON

### Market Fresh Fruit Platter (5 OZ PER PERSON)

A HEALTHY ADDITION TO ANY MEETING. A SELECTION OF FRESH SEASONAL FRUIT INCLUDING SEEDLESS GRAPES, HONEYDEW, WATERMELON, CANTALOUPE, ORANGES AND PINEAPPLE.

\$3.25 PER PERSON

### Fresh Fruit Kebob 2 PER PERSON

A LIGHT & REFRESHING MELANGE OF FRESH FRUITS ON A SKEWER SERVED WITH A LIGHT YOGURT DIP

\$ 4.50

### The Vegetable Dip Platter CRUDITÉS, 5 OZ PER PERSON

A WIDE SELECTION OF CRISP GARDEN VEGETABLES SERVED WITH HERBED DIP.

\$3.25 PER PERSON

### Sushi Platter

AN ASSORTMENT OF SUSHI PURCHASED LOCALLY. SMALL, MEDIUM AND LARGE TRAYS AVAILABLE.

\* 1 WEEK'S MINIMUM NOTICE

MARKET PRICE

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## Fresh Fruit and Cheese

A TEMPTING ARRAY OF CANADIAN CHEESE INCLUDING CHEDDAR, SWISS, MARBLE & GOUDA. COMBINED WITH SEASONALLY SELECTED FRESH FRUIT DELIGHTFULLY ARRANGED & SERVED WITH A BASKET OF SPECIALITY CRACKERS.

2.25 OZ OF CHEESE AND 3 OUNCE OF FRUIT PER PERSON

\$5.45 PER PERSON

## The Mediterranean Platter

THINLY SLICED MORTADELLA & SALAMI, PROSCIUTTO WITH CANTALOUPE MELON BALLS, MARINATED FETA, MOZZARELLA OR PROVOLONE CHEESE, ROASTED RED PEPPERS, GREEN & BLACK OLIVES AND A BASKET OF TOASTED BAGUETTE WEDGES.

\$5.80 PER PERSON

## Fiesta Grande

MUCHO GRANDE LAYERS OF HERBED CREAM CHEESE & SOUR CREAM, SPICY CHUNKY SALSA. TOPPED WITH SHREDDED LETTUCE, CHEDDAR & DICED TOMATOES. SERVED WITH FRESH TORTILLA CHIPS

\$4.75 PER PERSON

## The Sandwich Platter

A SELECT VARIETY OF 1/4 CUT HAM, BEEF, TURKEY, EGG, TUNA, SALMON & CHICKEN SALAD SANDWICHES

\$3.49 PER PERSON

## Mini Wraps

A VARIETY OF FLAVORED TORTILLAS WRAPPED AROUND A SELECTION OF CREAM CHEESE MEATS, EGG, & SEAFOOD FILLINGS

\$5.50 PER PERSON

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## It's A Wrap

SANDWICH ONLY

HERBED TORTILLAS WRAPPED AROUND TEMPTING FILLINGS FROM OUR DELUXE SELECTION.

### Wrap 1 Selection:

CRAB WITH AVOCADO MAYO ON WHOLE WHEAT, MONTREAL SMOKED MEAT WITH DIJON MUSTARD ON WHITE, SOUTHWEST CHICKEN CLUB WITH BACON ON TOMATO BASIL, CURRIED EGG SALAD AND CHIVES ON SPINACH.

\$ 8.50 PER PERSON

### Wrap 2 Selection:

TUNA SALAD WITH TARRAGON AND APPLE ON WHOLE WHEAT, CHICKEN MANGO SALAD WITH CILANTRO & SWISS ON SPINACH, BLACK PEPPER STRIP LOIN WITH HONEY MUSTARD AND SPINACH ON WHITE, SPICY BLACK BEAN HUMMUS WITH PEPPER JACK CHEESE ON TOMATO BASIL

\$ 8.50 PER PERSON

### Wrap 3 Selection:

STACKED WITH BLACK FOREST HAM OR MONTREAL SMOKED MEAT OR ROAST BEEF OR TURKEY OR TUNA, OR SALMON PLUS CANADIAN CHEDDAR OR SWISS CHEESE

\$ 6.95 PER PERSON

## Barbecues

MINIMUM ORDER 30 PEOPLE

### Our Best From The Barbecue

ALL BEEF BURGER, JUMBO HOT DOGS OR, VEGETARIAN BURGERS, SERVED WITH YOUR CHOICE OF POTATO, PASTA, OR CHEF SALAD SERVED WITH FULL GARNISHES AND CONDIMENTS AND FRUIT PLATTERS, VARIETY OF COLD BEVERAGE ON ICE

\$12.95 PER PERSON

### Outdoor Classic

SAUSAGE ON A BUN, BBQ CHICKEN AND VEGETARIAN KEBABS OR DOUBLE STUFFED BAKED POTATO SERVED WITH GARDEN OR CAESAR SALAD, AND FRUIT PLATTERS, VARIETY OF COLD BEVERAGES ON ICE

\$16.95 PER PERSON

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## Full Dinner Service

ALL OF THE FOLLOWING ENTRÉES INCLUDE A SELECTION OF FRESH BAKED ROLLS AND BUTTER, GARDEN SALAD OR CAESAR SALAD, FRESHLY BREWED COFFEE, SELECTION OF TEA, WATER PITCHERS

### Salmon Nicoise

SEARED FILLET OF SALMON WITH LEMON ROASTED POTATOES AND A WARM SALAD OF ASPARAGUS, FRENCH BEANS, KALAMATA OLIVES AND ROASTED CHERRY TOMATOES WITH A REDUCED BALSAMIC DRIZZLE

\$18.95

### Chicken Penne al Forno

BAKED PASTA WITH TENDER STRIPS OF GRILLED CHICKEN IN A CHEESY ROSE SAUCE WITH MEDITERRANEAN VEGETABLES

\$15.95

### Broiled Mushroom Chicken

BROILED SUPREME OF CHICKEN WITH YUKON GOLD STUFFED POTATOES SPRING ROLLS AND BUTTER TOSSED VEGETABLES TOPPED WITH A HERBED MUSHROOM CREAM SAUCE.

\$19.95

### Butternut Squash Agnolotti

SQUASH FILLED AGNOLOTTI TOSSED IN A SAGE BROWN BUTTER SAUCE WITH SAUTÉED FINE DICED VEGETABLES AND SCALLIONS

\$14.95

### North African Vegetarian

ISRAELI COUS COUS WITH WINE SOAKED RAISINS AND ROASTED ALMONDS TOPPED WITH GRILLED VEGETABLES AND FALAFELS WITH A SWEET HUMMUS VINAIGRETTE

\$14.95

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## Compliment your meal with additional appetizers

MAY WE SUGGEST

SMOKED SALMON WITH YOGURT  
AND DILL DRESSING

\$ 7.95

ANTIPASTO PLATE WITH ARTICHOKE  
HEARTS, PROSCIUTTO, FETA, CHEESE  
KALAMATA OLIVES, SUNDRIED  
TOMATOES AND MARINATED  
VEGETABLES

\$ 8.75

BAKED BRIE CUMBERLAND SAUCE

JUMBO SHRIMP COCKTAIL

\$ 9.95

## Dessert Selections

CHOOSE ONE FOR \$ 4.95

APPLE STRUDEL WITH VANILLA SAUCE  
CHEESE CAKE OF YOUR CHOICE  
STRAWBERRY MOUSSE IN CHOCOLATE CUP  
STRAWBERRY SHORT CAKE  
CHOCOLATE MOUSSE CAKE  
ENGLISH TRIFLE

PLEASE ASK US FOR OUR PIE SELECTION

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## Hors d'oeuvres

\$19.95 PER DOZEN

### Cold

- TOMATO CROSTINI WITH FRESH BASIL
- DANISH RYE WITH SMOKED SALMON & CAPERS
- CUCUMBER CUP STUFFED WITH SPICY THAI CHICKEN SALAD
- BRIE & FIG CROSTINI
- GOAT CHEESE TRUFFLE DUSTED IN PISTACHIO
- GRILLED AND CHILLED SHRIMP COCKTAIL

### Hot

- VEGETARIAN SPRING ROLL WITH SOY GINGER SAUCE
- VEGETABLE SAMOSA
- PORK & GINGER DUMPLING WITH SOY DIPPING SAUCE
- BLUE CHEESE AND LEEK MINI QUICHE
- PINEAPPLE CURRY CHICKEN SATAY
- GREEK PIZZA SQUARES
- MINI BEEF WELLINGTONS
- SPINACH AND FETA SPANAKOPITA

May we recommend the following ordering guideline:

PRE-DINNER RECEPTIONS: 6 PER PERSON  
COCKTAIL PARTY: 10-12 PER PERSON

MINIMUM QUANTITIES REQUIRED – PLEASE ASK FOR DETAILS

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## Buffet Packages

MINIMUM OF 50 PEOPLE

PRICES INCLUDE: PLATE WARE, CUTLERY, TABLE LINEN  
TAXES NOT INCLUDED

### The Traditional Buffet

THREE ASSORTED SALADS  
CHEF'S SPECIALITY PLATTER  
BAKED ITALIAN LASAGNE  
OVEN ROASTED CHICKEN  
ROASTED POTATOES  
GLAZED BABY CARROTS OR GREEN BEANS  
ASSORTED BREAD & ROLLS  
ASSORTED DESSERTS  
TEA, COFFEE, & ICE WATER

\$22.95 PER PERSON

### Cold Buffet

VEGETABLES AND DIP PLATTER  
POTATO SALAD  
COLESLAW  
COUNTRY GARDEN SALAD  
ROTINI PEPPER SALAD  
COLD SLICED ROAST BEEF  
COLD SLICED VIRGINIA HAM  
COLD SLICED TURKEY BREAST  
ASSORTED PASTRIES AND PIES  
FRESH FRUIT PLATTER  
ROLLS AND BUTTER  
COFFEE AND TEA

\$17.95 PER PERSON

### The Heritage Buffet

THREE ASSORTED SALADS  
CHEF'S SPECIALITY PLATTER  
PASTA AND MEAT SAUCE  
OVEN ROASTED CHICKEN  
CHEF CARVED ROAST BEEF AU JUS  
ROASTED POTATOES  
GLAZED BABY CARROTS OR GREEN BEANS  
ASSORTED BREAD AND ROLLS  
ASSORTED DESSERTS  
COFFEE, TEA, AND ICE WATER

\$24.50 PER PERSON

### Salad Options

CHEF SALAD  
MIXED GRAIN SALAD  
PESTO PASTA SALAD  
CAESAR SALAD  
MARINATED THREE BEAN SALAD  
SPICY THAI NOODLE SALAD  
CUCUMBER DILL SALAD  
GREEK SALAD  
SPINACH MANDARIN

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# Chartwells Catering Services Information

## Menu Selection

IMPRESSIONS CATERERS OFFER A WIDE VARIETY OF MENU ITEMS. SHOULD YOU HAVE SPECIAL DIETARY REQUIREMENTS OR WISH US TO CREATE A DISTINCTIVE MENU FOR YOUR FUNCTION, WE WILL BE HAPPY TO ASSIST YOU IN YOUR MENU SELECTION.

## Extra Charges

THERE ARE ADDITIONAL CHARGES FOR:

- GOODS & SERVICES TAX
- FOR ANY ADDITIONAL SKIRTED TABLES, A \$25.00 CHARGE WILL APPLY PER 6 FT TABLE
- FOR ANY ADDITIONAL TABLES REQUIRED, A \$5.00 PER TABLECLOTH CHARGE WILL APPLY.
- ANY ADDITIONAL REQUESTS COULD RESULT IN ADDITIONAL CHARGES.
- LINEN NAPKINS ARE PROVIDED FOR FOOD SERVICE AT THE COST OF \$0.35 PER PERSON.

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# Policies

## Guaranteed Guest Count

THIS IS THE NUMBER OF GUESTS ATTENDING THE EVENT WHO WILL BE EATING & THAT THE CLIENT WILL BE PAYING FOR. IMPRESSIONS REQUIRE A GUARANTEED GUEST COUNT FROM THE CLIENT IN WRITING FIVE (5) BUSINESS DAYS PRIOR TO THE EVENT.

## Start Times

THE CLIENT AGREES TO BEGIN THEIR MEAL SERVICE WITHIN 15 MINUTES OF THE TIME STATED IN THEIR FUNCTION CONTRACT. ALL EVENTS, WHICH BEGIN THEIR MEAL SERVICE AFTER THIS TIME, WILL BE SUBJECT TO AN HOURLY CHARGE OF \$15.00 PER STAFF WORKING

BAR STAFF & SUPERVISORY STAFF.

## Leftover Policy

DUE TO INSURANCE RESTRICTIONS, NO LEFTOVERS CAN BE GIVEN TO THE CLIENT IF THE FOOD HAS BEEN SET OUT OR COOKED. ONLY TRAYS & PLATTERS THAT HAVE NOT YET BEEN SET OUT MAY BE BROUGHT HOME WITH YOU.