LASTING impressions
CATERING

THE ART OF CREATIVE CUISINE

Thank you for your continued support of Chartwells Catering Services at Humber College. We consider it an honour and a privilege to serve both you and your guests throughout the year. We are pleased to present to you, our updated Impressions Catering Menu for September 2012-2013. This new Catering Menu features many of your traditional favourites as well as some exciting new options to choose from. As well, we are pleased to introduce some exciting new presentation and ordering concepts to help ensure your special event is a success. For all the details please visit our website www.dineoncampus.ca/humber. With the implementation of the new Impressions Catering menus, all previous menus will be outdated and should be discarded.We hope you enjoy trying and tasting our exciting new catering menus. Our goal is to continue providing you with the best quality products, service and support. As always, we are available to assist you in planning your upcoming meeting or function. We look forward to being of service to you in the near future.

Your Chartwells Team

Planning an Event?
Chartwells Dining Services is proud of our excellent service, exquisite cuisine and professional staff who will do their utmost best to assist you in any way possible. To arrange an appointment or to place an order please contact our Catering Department at (416) 675.6622 extension 4238 - North Campus and Carrier Drive or extension 3323 - Lakeshore Campus.

How to Book your Event?
We are pleased to offer a Catering Services Ordering Form on line at **www.dineoncampus.ca/humber** to assist you in booking your event. We encourage you to bring forward any specialized ideas, questions and/or estimated budgets that you may have.

We appreciate receiving your order well in advance so your catering selections receive the proper attention and are delivered on time. In order to do so, we kindly request that you follow the Order Guidelines as indicated below:

Office Hours: 8am to 3pm
48 hours notice for Coffee, Pastry, Breakfast and Cold luncheons
72 hours for Hot Luncheons and Dinners
5 business days for special catering events (i.e. wait staff, linen, etc.)

- Please note that only food and beverages items provided by Chartwells Dining Services are to be consumed on the premises.
- Please understand that for Health and Safety reasons, leftover items cannot be packaged for carryover or take home purposes.
- For reference, please refer to the bottom of each catering page for minimum guest numbers.These parameters allow for us to have a sufficient lead time to ensure that all needs and expectations of both the Client and Chartwells Catering Service are met accordingly. Should a meeting or an event be scheduled unexpectedly, we will be happy to assist you. Having said this, please understand that we will be obligated to execute previously booked events first and foremost.

Pricing

Rental and labor costs will be quoted ahead of the event for finalization and approval from the host.

Delivery Charges

A delivery charge of $10.00 will apply to all functions outside of The 7th Semester and Doris Tallon Room at the North Campus as well as The Blue Room at Lakeshore Campus. Please inquire for off site delivery charges.

Cancellation Policy

In the event of cancellation please inform our Catering Department immediately. To avoid any incurred costs, our office must be notified at least two (2) working days in advance for general orders. Should you have a function greater than 50 guests we require five (5) days notice. In the case of an event not being cancelled within the above timelines, any product prepared, or ordered in, specifically for an occasion will be billed to the appropriate account.

Guaranteed Guests

A guaranteed minimum number of guests must be forwarded to our Catering Department two (2) days prior to the event for general orders and five (5) days prior to the event for functions greater than 50 guests.You will be financially responsible for the guaranteed number or actual number of persons served, whichever is greater.

As always, should you have any queries, please do not hesitate to contact us at **416.675.6622 Extension 4238 North Campus and Carrier Drive or extension 3323 South Campus.**

Room Set-Up Requirement

- Doris Talon Room - $30 labour charge applied when converted with no food or beverage order.
- Seventh Semester - $125 labour charge applied when converted with no food or beverage order.
- Blue Room - $125 labour charge applied when converted with no food or beverage order.
- Minimum charge of $125 outside of Seventh Semester/Blue Room/ Doris Talon Room

Prices do not include tax

Breakfast Options

The Morning Glory

Breakfast pastries, scones, selection of sliced fruit, assorted juices, yogurts and granola, premium coffee and tea selections

11.85

The Canadian Classic

Breakfast loaves, scrambled eggs, bacon or sausage, oven baked potatoes, pancakes with maple syrup, selection of fresh fruit, assorted juices, premium coffee and tea selections

16.55

Prices do not include tax

Lunch Options

Hawks Plate Gourmet Sandwich Lunch

Selection of sandwich breads including ciabatta, focaccia, whole wheat and bagels. Assorted deli meats, roasted vegetables, and cheeses

Including A Choice of Three Salads

Arugula, mandarin, walnut and goat cheese salad

Asian noodle salad with red peppers

Couscous salad

Traditional caesar salad

Premium condiments, tomatoes, and lettuce
Dessert selection, sliced fresh fruit, assorted juices and soft drinks

22.25

Chef's Feature Salmon Luncheon

Pan seared sustainable pacific salmon served with rice pilaf roasted root vegetables, cucumber & tomato salad

23.75

Chef's Feature Chicken Luncheon

Pan seared herb roasted chicken served with sweet potato mash and a hint of maple, roasted root vegetables, tossed green salad with seasonal vegetables choice of balsamic or raspberry vinaigrette

23.75

Chef's Feature Buffet Style Luncheons include selection of breads and butter, desserts, fruit and assorted cold beverages, coffee & tea

Prices do not include tax

Lunch Options

Chef's Specialty Pastas

Cannelloni with ricotta and romano cheese roasted ratatouille with a marinara sauce caesar salad with croutons, bacon bits, and parmesan cheese

22.65

Sun-dried Tomato Tortellini pasta with roasted Ratatouille in a marinara sauce

Arugula salad with mandarin orange segments, goat cheese, red onion and tomato

22.65

Penne pasta with spinach, goat cheese, roasted ratatouille with a marinara sauce tossed green salad with seasonal vegetables choice of balsamic or raspberry vinaigrette

22.65

Chef's Feature Buffet Style Luncheons include selection of breads and butter, desserts and fruit
Assorted cold beverages, coffee & tea

Prices do not include tax

Lunch Options

Desserts

Specialty Desserts

9.45

Cheese Cake Corner

New York style cheese cake with whip cream and choice of strawberry, chocolate, raspberry toppings, seved with a selection of teas and coffee

10.45

Chef's Reception

Chef's Selection of three hot hors d'oeuvres and three cold hors d'oeuvres

22.83 / dozen

Prices do not include tax

Lunch Options

Sushi Boat Selections

Selection of traditional sushi styles and California rolls with wasabi sauce and chopsticks

Market Price

Wine & Cheese Receptions

Deluxe International Selections

11.30

Local Artisan Specialty Cheese Platter

14.25

*Minimum guest requirements 30

Our Wine list is available upon request featuring local, sustainable and internationally award winning wineries.

Prices do not include tax

Lunch Options

Afternoon Teas

Social Celebrations

Traditional scones and sweets, devonshire cream and jams, served with a premium selection of tea and coffee

20.20

Traditional Tea

Traditional scones, finger sandwiches, sweets, devonshire cream and jams, served with a premium selection of teas and coffee

23.40

High Tea

Traditional scones and sweets, devonshire cream and jams, gourmet finger sandwiches, and petit-fours. Served with a premium selection of tea and coffee

25.95

* All served on tiered stands and china platters

Prices do not include tax

Dinner Options

All plated service entrees include a selection of fresh baked rolls and butter, choice of Field Greens wrapped in a cucumber collar drizzled with balsamic dressing or Mediterranean salad; Seasonal vegetables; choice of roasted garlic red skinned mashed potatoes or rice pilaf. Chef's dessert selection will be accompanied with premium coffee or tea selections

Roasted Chicken Breast

Roasted chicken breast stuffed with spinach

32.95

Seared Chicken Breast

Seared chicken breast with herb lemon cream

32.95

Grilled Fillet of Salmon

Grilled fillet of salmon served with corn salsa

37.95

Grilled Mediterranean Vegetable Tower

Grilled Mediterranean vegetable tower served with risotto or couscous. Vegan option

28.95

Grilled Beef Ternderloin

Roasted garlic red skinned mashed potatoes with steamed asparagus and carrot bundles served with a VQA cabernet reduction

41.55

Prices do not include tax

Dinner Options

Buffet Service

Shrimp & Scallop Medley

Fresh shrimp and scallop Medley served with white and wild rice

Market Price

Baked Salmon

Baked Salmon served with rice pilaf dressed with a scrumptious dill sauce.

30.75

Chicken Breast Supreme

Chicken Breast Supreme topped with tarragon and white wine Sauce served with white and wild rice

30.75

Prime Rib of Beef

Oven roasted Prime Rib of Beef served with mashed potatoes

36.95

Roasted Vegetable Parmesan

Slices of tender roasted vegetables with swiss and cheddar cheese baked in a sweet tomato and basil sauce.

26.75

Prices do not include tax