GREAT impressions
CATERING

The art of creative cuisine

GREAT impressions CATERING

Morning Selections

The Bakers Mini (2 pieces per person)

A Tempting variety of fresh baked Mini Pastries
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)

An array of Freshly Baked Bagels
Served with a variety of Cream Cheeses
and Jams, Coffee, Tea and Fruit Juice

$ 5.25

The Farmers Market (Minimum of 10 people)

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

GREAT impressions CATERING

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

GREAT impressions CATERING

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 Rolls, Bagels, Rye and Multi-Grain 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

GREAT impressions CATERING

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

GREAT impressions CATERING

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 WITH RED PEPPERS, SUN-DRIED TOMATOES, AND BROCCOLI FLORETS AND RED PEPPER PESTO DRESSING.

$3.55

Greek Salad

ICEBERG AND ROMAINE LETTUCE MIXED WITH CUCUMBERS, TOMATOES, BLACK OLIVES & SPANISH ONIONS, FETA CHEESE 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

GREAT impressions CATERING

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

- LASAGNE (MEAT OR VEGETARIAN)
- CHILLI
- STEW (CHICKEN OR BEEF)
- CHICKEN CACCIATORE
- CABBAGE ROLLS
- BEEF STROGANOFF ON EGG NOODLES
- QUICHE
- PEROGIES (BACON, ONIONS & SOUR CREAM)

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

- 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

GREAT impressions CATERING

On the Wilder Side

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

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

THE ART OF CREATIVE CUISINE

GREAT impressions CATERING

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

GREAT impressions CATERING

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

GREAT impressions CATERING

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

GREAT impressions CATERING

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

GREAT impressions CATERING

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

$ 6.95

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

GREAT impressions CATERING

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

THE ART OF CREATIVE CUISINE

GREAT impressions CATERING

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

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

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

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

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.

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 at the event. This includes all kitchen staff, service staff, 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.