Dalhousie Student Union
Catering Menu

Catering Office: 902-494-2126
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Impressions Catering provides complete catering services at Dalhousie University. The following pages offer menu suggestions to satisfy any event, from the smallest of meetings and informal gatherings, to full service banquets. Our professional team will provide quality service through each stage of your planning to create a truly “impressionable” event. The following menu choices are just a few of our most popular suggestions.

**Guarantee Attendance Numbers:**
- Events under 75 people require final guaranteed numbers 3 days before the event.
- Events over 75 people require final guaranteed numbers 1 week before the event.

**Plan Ahead**
- Please provide us with as much notice as possible. We suggest a minimum of one month to book a banquet and for smaller functions, we appreciate bookings a week in advance *(Minimum 3 days’ notice)*
- **Late orders** will be accommodated as close to the requested time as possible, with a $25.00 late fee charge. Advance orders will receive priority.

**Linens**
- Table Linens are provided with all food display tables, such as a buffet station.
- Guest table linen service is provided if conference breaks and meals are purchased. Seating tables that require linens without meals and breaks purchased will be $5.00 per table cloth. Please note that additional linen charges may apply when reviewing your event.
- When booking with Conference Services, if additional tables (display or registration tables) are required with linens, an additional cost of $5.00 per table cloth and $20.00 per skirt will be added to your invoice.

**Taxes and Gratuities**
- Please note the prices do not include applicable HST. All gratuities are left to the discretion of the client. Please know that any gratuities will be given directly to the staff that serviced your function.

**Payment**
- Invoicing will be done on a weekly basis and sent out via email directly to the main contact for the event. Payment is due within 10 days of the invoice date. Credit Card is the preferred payment method.

**Cancellations**
- Cancellations must be received in writing at least five business days prior to the event.

**Minimum Orders**
- Catering orders below $50 before tax will be subject to a $15 delivery charge.
A La Carte Selections:

Muffin .............................. $1.50 each
Assorted Pastry Favorites..... $2.25 each
Granola Bars..................... $1.50 each
Cinnamon Rolls with Cream Cheese Icing...... $1.75 each
Gourmet Cookie or Homemade Breakfast Cookie...... $1.00 each
Assortment of Squares (2/person)..... $1.99/person
Individual Yogurts...... $1.75 each
Granola Yogurt Parfaits with Mixed Berries...... $2.99 each
Whole Fruit...... $1.25 each
Seasonal Fruit Tray or Fruit Kabobs with Yogurt Dip...... $2.99/person
Vegetable Tray with Curry or Ranch Dip...... $2.99/person
Flatbreads and Dips...... $3.99/person
Cheese Platter with Fresh Grapes and Crackers...... $3.99/person
Seasonal Fruit & Cheese Presentation...... $5.99/person

Beverage Choices:

Freshly Brewed Fair Trade Coffee or Tea...... $1.75/person
Hot Chocolate...... $1.75/person
Hot or Cold Apple Cider...... $1.99/person
Assorted Can Pop...... $1.75 each
Assorted Can Juice...... $1.75 each
500ml Bottled Water...... $1.75 each
Pitcher of Ice Water (free with minimum order) ................. $5.00 each

Breakfast Bundles:

“Executive Continental”
Assorted Breakfast Pastries, Fresh Fruit Tray, Assorted Yogurts, Butter & Preserves, Fresh Brewed Fair Trade Coffee, Tea & Chilled Juices...... $7.99/person

“The Tiger Breakfast” (minimum of 10 persons)
Fresh Scrambled Eggs with Chives, Crisp Bacon or Sausage, Hash Brown Potatoes, Muffins, Fresh Fruit Cocktail, Fresh Brewed Fair Trade Coffee, Tea & Chilled Juices ....... $10.99/person

Slab Cakes:

¼ Slab...... $30.00 (serves up to 20)
½ Slab...... $50.00 (serves up to 40)
Full Slab...... $75.00 (serves up to 75)
Displays & Platters:

Potato Chips & Dip......$7.00/basket
Homemade Kettle Chips & Dip......$8.00/basket
Tortilla Chips & Salsa......$7.00/basket
Pretzels & Dip......$7.00/basket

Sweet Table Presentation (3 pieces per person, 10 person minimum): Mini Fruit & Cream Filled Tarts, Mini Brownies, Date Squares, Carrot Cake & Cheese Cake Squares, Cookies & Flavoured Mousses......$4.50/person

101 Shrimp Tower with Lemon & Cocktail Sauce (75 pieces)......$100.00/ platter

Assorted “Bento” Sushi Platter with Maki Rolls, California Rolls, Sushi Rolls, Pickled Ginger, Wasabi & Soya (75 pieces)(Seafood & Vegetarian Options)......$100.00/platter

“Premium Sandwiches, Wraps & Kaisers” (Please indicate if you require just Sandwiches, Wraps or Kaisers)
On Premium Whole Grain & White Bread, Assorted Wraps & White Kaisers......$7.99/sandwich
Fillings Include: Choose 4
- Montreal Smoked Meat with Dijon Mustard
- Black Pepper Striploin Beef with Honey Mustard
- Southwest Chicken Club with Bacon
- Chicken & Mango Salad with Cilantro & Swiss
- Curried Egg Salad & Chives
- Curried Chicken with Mango & Cilantro
- Tuna Salad with Tarragon & Apple
- Crab with Avocado Mayo
- Spicy Black Bean Hummus with Pepper Jack Cheese

Lunch Selections:

“Traditional Sandwiches, Wraps & Kaisers” (Please indicate if you require just Sandwiches, Wraps, Kaisers or Mini Rolls)
On Whole Wheat & White Bread, Assorted Wraps & White Kaisers with Lettuce & Mayo......$4.99/sandwich
Fillings Include: Choose 4
- Sliced Turkey
- Ham & Cheese
- Roast Beef
- Egg Salad
- Chicken Salad
- Tuna Salad
- Hummus & Veggies
- Tomato & Cheese

“Deluxe Open Faced Sandwiches” (minimum of 10 persons) (4 pieces/person)
On French Baguettes........$8.99/person
Fillings Include: Choose 3
- Grilled Chicken Breast with Caramelized White Spanish Onions & Chipotle Aioli
- Slow Roasted Roast Beef with Balsamic Mushrooms & Grainy Dijon Mustard
- Smoked Salmon with Red Onions, Capers & Dill Cream Cheese
- Prosciutto with Provolone, Black Olives & Roasted Red Pepper Aioli Herb
- Roasted Vegetables with Hummus Spread & Feta Cheese
“Create Your Own Sandwich”  
*(minimum of 10 persons)*  
An Assortment of Whole Wheat & White Breads, Wraps & Kaisers........*$9.00/person*  

**Fillings Include:**  
- Sliced Turkey, Ham, Roast Beef, Egg Salad, Chicken Salad, Tuna Salad, Roasted Vegetables  
- Mayo, Mustard, Pickles, Shaved Onions, Sliced Tomatoes, Lettuce & Cheese  

***Complete your Sandwich Experience by adding: $4.99/person***  
- Mixed Greens Salad or Soup of the Day *(must have a min. of 10 persons for the soup)*  
- Gourmet Cookies & Squares  
- Fresh Brewed Fair Trade Coffee & Tea  

**Lunch Salad Options:**  

*****Add Grilled Chicken Breast, Grilled Salmon, Grilled Shrimp or Grilled Beef Strips to any Salad......$4.50/person (4 oz. portion)*****  

**Spinach & Mandarin Salad.$2.99/person**  
Crisp Spinach Tossed with Toasted Almonds, Mandarin Oranges, Red Onions & Poppy Seed or Balsamic Dressing  

**Classic Spinach Salad......$2.99/person**  
Crisp Spinach Tossed with Mushrooms, Red Onions, Mozza Cheese & Balsamic Dressing  

**Classic Caesar Salad......$2.99/person**  
Crisp Romaine Lettuce, Croutons, Parmesan Cheese & Classic Caesar Dressing  

**Garden Salad.....$2.99/person**  
Crisp Romaine Lettuce, Classic Vegetables *(which may include, depending on availability) Carrots, Tomatoes, Celery, Cucumber, Radish, Purple Cabbage or Broccoli & Various Dressings*  
Tabbouleh, Bulgur, Tomatoes, Onions & Herbs  

**Red Bliss Potato Salad.....$2.99/person**  

**Greek Pasta Salad.....$2.99/person**  

**Traditional or Oriental Coleslaw.....$1.99/person**  

**Lunch Bundles:**  
(All lunch buffets have a minimum of 10 persons) *(Lunch buffets are available for Dinner at an additional $2.50/person)*  

“**Quiche Wedge**”  
Spinach, Onion, Bacon & Swiss Quiche, Garden Salad, Rolls & Butter, Assorted Squares & Cookies, Coffee & Tea......*$13.99/person*  

“**Lasagna Al Forno**”  
Meat or Veggie Lasagna, Caesar Salad, Rolls & Butter, Assorted Squares & Cookies, Coffee & Tea......*$15.99/person*  

“**Chicken Fajitas**”  
Spiced Chicken Breast Slivers with Sautéed Onions & Peppers, Flour Tortillas, Salsa, Sour Cream & Guacamole, Garden Salad, Mexican Rice, Assorted Squares & Cookies, Coffee & Tea......*$15.50/person*  

“**Flavours of India**”  
Pitas & Flat Breads, Garden Salad, East Indian Butter Chicken, Steamed Basmati Rice, Chickpea & Vegetable Curry, Carrot Cake, Coffee & Tea......*$17.75/person*
“Pasta Pasta”
Choose 2 Pastas: Meat Lasagna, Vegetarian Lasagna, Fettuccini Chicken Alfredo, Smoked Chicken & Spinach Penne, Egg Plant Pomodoro Bake
Includes Caesar Salad, Warm Garlic Bread, Chocolate Dipped Biscotti & Assorted Cookies, Coffee & Tea......$17.75/person

Executive Cold Lunches:
****Served with Roll, Butter, Oatmeal Raisin Cookies, Ginger Cookies, Coffee & Tea

(Fewer than 10 persons, lunches will be individually plated; over 10 persons, presentation will be up to the discretion of the catering department)(Cold Lunches are available for Dinner at an additional $2.50/person)

- Curry Supreme Chicken Breast on Baby Arugula Spring Mix, Cherry Tomatoes, Grated Carrot, Chickpea & a Hard Boiled Egg with Poppyseed or Balsamic Dressing......$13.99/person

- Savoury Grilled Chicken Breast with Tomato Relish, Lemon Chive Potato Salad & Grilled Balsamic Vegetables......$13.99/person

- Thai Enhanced Tiger Shrimp, Jasmine Rice Salad, Fresh Asparagus & Mango Slaw......$15.99/person

- Pan Seared Teriyaki Tofu with Ginger Sesame Noodles & Crisp Julienne Vegetables......$12.99/person

Build Your Own Box Lunch Bundles:
- Traditional Sandwich, Wrap or Kaiser, an Apple, Gourmet Cookie & Cold Beverage......$9.99/box
- Premium Sandwich, Wrap or Kaiser, an Apple, Potato Chips, Gourmet Cookie & Cold Beverage......$11.99/box

Pizza:
- Basic Cheese Pizza (Tomato Sauce, Mozza & Cheddar Cheese)......$17.00
- Pepperoni Pizza (Tomato Sauce, Pepperoni & Mozza Cheese)......$17.00
- Vegetarian Pizza (Tomato Sauce, Green Peppers, Onions, Mushrooms, Tomatoes & Mozza Cheese)......$17.00
- Hawaiian Pizza (Tomato Sauce, Ham, Pineapple & Mozza Cheese)......$17.00
- Canadian Pizza (Tomato Sauce, Pepperoni, Green Peppers, Mushrooms & Mozza Cheese)......$17.00
- Mexican Pizza (Salsa, Ground Beef, Bell Peppers, Onions, and Mozza & Cheddar Cheese)......$17.00
- BBQ Chicken Pizza (BBQ Sauce, Grilled Chicken, Red Onions & Mozza Cheese)......$17.00
**Greek Pizza** (Tomato Sauce, Green Peppers, Red Onions, Olives, Mozza & Feta Cheese).....$17.00

**Meat Lovers Pizza** (Tomato Sauce, Pepperoni, Bacon, Sausage, Ground Beef & Mozza Cheese).....$17.00

**Works Pizza** (Tomato Sauce, Pepperoni, Bacon, Green Pepper, Onions, Mushrooms & Mozza Cheese).....$17.00

**Gluten Free Pizzas are available upon request**

****We do cater to food sensitivities; please make us aware of any dietary needs****

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**Soups:**

**Vegetarian Minestrone Soup** with Shaved Parmesan & Sour Dough Crouton......$5.50/person

**Portobello Mushroom Bisque** with Balsamic Onions......$5.50/person

**Oven Roasted Butternut Squash and Sea Salt Crusted Scallops** with a Hint of Maple........$7.25/person

**Smoked Tomato Consommé** with Pearl Vegetables & Swiss Chard......$5.50/person

**Roasted Red Pepper Bisque** Garnished with Fresh Basil......$5.50/person

**“New England” Style Seafood Chowder**........$6.25/person

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**Salads:**

**Floret of Market Greens** with Toasted Almond Slivers, Dried Cranberries, and Cherry Tomatoes Wrapped in a Cucumber Round with a Balsamic Reduction........$5.50/person

**Fig & Prosciutto Salad** with Baby Greens, Cherry Tomatoes, Crumbled Goat Cheese, Prosciutto Wrapped Figs, Poppy Seed Dressing & Balsamic Dressing......$6.50/person

**Classic Caesar Salad** with Crisp Romaine, Garlic Croutons, Crispy Bacon Bits, Shaved Parmesan Cheese, Fresh Lemon & Tangy Caesar Dressing ......$5.25/person
Portobello Mushroom Salad  with Baby Greens, Grilled Portobello Mushrooms, Cherry Tomatoes, Provolone Cheese & Balsamic Vinaigrette......$6.25/person

Main Entrées:

Baked Salmon Brown Sugar & Grainy Mustard Glaze, Herb Roasted Potatoes, Fresh Seasonal Vegetables......$17.99/person

Baked Haddock with a Whiskey Butter Sauce, Wild Rice Pilaf, Roasted Corn & Vegetable Medley......$17.99/person

Grilled Halibut with a Home Style Avocado, Mango & Cilantro Salsa, Herb Risotto, Fresh Seasonal Vegetables......$24.99/person

Roasted Pork Tenderloin Bacon Wrapped and Stuffed with a Spicy Cornbread Stuffing, Acadian Maple Glaze, Sour Cream & Chive Twice Baked Potato, Fresh Seasonal Vegetables......$16.99/person

Beef Tenderloin or Beef Rib Eye with Red Wine Demi Glaze, Layered Yukon and Sweet Potato Pave, Herb Roasted Mushrooms & Shallots, Fresh Seasonal Vegetables......$23.99/person

Roast Beef au Jus with Horseradish & Rosemary Crust, Garlic Whipped Potato, Fresh Seasonal Vegetables......$17.99/person

Oven Roasted Traditional “Tom Turkey” with Sage Infused Bread Stuffing, Garlic Whipped Potatoes, Fresh Seasonal Vegetables, Port Enriched Pan Gravy......$16.99/person

Stuffed Chicken Breast  Chicken Supreme Stuffed with Spinach, Sundried Tomato & Feta or Spicy Italian Sausage & Goat Cheese, Yukon Potato Pave, Fresh Seasonal Vegetables, Pesto Demi...$16.99/person

Herb Crusted Chicken Pan Seared Chicken Supreme with Fresh Thyme, Rosemary, Parsley & Roasted Garlic, White Wine Cream Sauce, Mushroom Risotto, Seasonal Vegetables......$17.99/person

Vegetarian Stack Oven Roasted Balsamic Infused Vegetables, Fire Roasted Tomato Puree, Basmati Rice, Butter Asparagus...$14.99/person

Desserts:

Apple Blossom with French Vanilla Ice Cream & Cinnamon Crème Anglaise $4.99/person

Caramel Pecan Flan with a Rich Caramel Sauce, Roasted Pecans, Shaved Chocolate & Whipped Cream $4.99/person

Vanilla Bean Infused Panna Cotta with Fresh Berries, Aged Balsamic Syrup & Chocolate Drizzle $5.99/person

Chocolate Mousse Gateau with Fresh Mango Essence, Tropical Fruit Relish & Whipped Cream $5.99/person

Wild Berry New York Cheese Cake with Wild Berry Compote and chantilly Cream $4.99/person
Build Your Own Dinner

Buffet:

Dinner Buffet Basic: $24.99/person

Fresh Baked Rolls & Butter
***
Choice of Two Salads
***
Choice of One Entrée
***
Chef’s Potato & Steamed Vegetable Medley
***
Cakes, Pies, Cookies
Coffee, Tea, Ice Water

Buffet Enhancements:
Salads $2.75/person
Cheese Tray $4.00/person
Vegetable Tray $2.00/person
Fruit Tray $2.00/person
Pickle Relish Tray $1.25/person
Buffet Entrée $4.50/person
Carver’s Entrée $5.50/person

***Please note if there is something that you want that is not on our menu our catering manager will work with you to create the meal you are looking for***

Buffet Entrée Options:
• Wild Honey & Cilantro Crusted Chicken Breast with Red Pepper Coulis
• Traditional Turkey with Sage & Onion Stuffing & Pan Gravy
• Pan Seared Atlantic Salmon in a Caper & Dill Cream Sauce
• Traditional Southern Fried Panko Crusted Chicken (9 cut pieces)
• Baked Lemon Pepper Haddock in a Tarragon Pesto Cream Sauce
• Garlic Rubbed Sliced Roast Beef Au Jus
• Tuscan Style Meat Lasagna

Carver’s Entrée Options:
• Maple Glazed Ham with Caramelized Pineapple Compote
• Herb Roasted Sirloin of Beef with Caramelized Onions and Au Jus
• Honey & Roast Garlic Slow Cooked Pork Loin with Wild Mushroom Essence

Buffet Salad Options:
• Spinach & Mandarin Salad
• Mykonos Greek Salad
• Classic Caesar Salad
• Garden Salad
• Red Bliss Potato Salad
• Pasta Salad
• Traditional Coleslaw or Oriental Coleslaw
### Hot Hors D’oeuvres:
(Minimum of 2 dozen per selection)
- Petit Crab Cakes with Chipotle Aioli $22.00/doz
- Bacon Wrapped Scallops with Zesty Cocktail Sauce $22.00/doz
- Tandoori Infused Grilled Salmon Skewers with Spicy Cashew Sauce $19.00/doz
- Seared Chicken or Beef Satays with Thai Peanut Sauce $19.00/doz
- Wild Mushroom Risotto Balls with Basil Tomato Sauce $17.50/doz
- Grilled Polenta Medallion with Goat Cheese, Figs & Sundried Tomato Pesto $19.00/doz
- Butternut Squash Latkes with Sage & Pine Nut Yogurt Sauce $17.50/doz
- Beer Battered, Jerk Marinated Tiger Shrimp with a Mango Puree Shooter $21.00/doz
- Crispy Pork Belly with Minted Pea Puree $20.00/doz
- Caramelized Onion, Mushroom & Gruyere Tartlets $17.50/doz
- Petit Haddock Pakoras with Honey Chili Dip $19.00/doz

### Cold Hors D’oeuvres:
(Minimum of 2 dozen per selection)
- Tuscan Seasoned Beef Medallions with Red Onion Marmalade $19.00/doz
- Smoked Salmon & Lemon Cream Cheese Pinwheel $19.00/doz
- Baby Brie on Crostini with Roasted Blueberry Jam & Fresh Chives $19.00/doz
- Pepper Crusted Pork Tenderloin Medallions with Sun Dried Tomato Pesto & Applewood Smoked Cheddar Curl $19.00/doz
- Prosciutto Wrapped Asparagus with Chipotle Aioli & Lemon Zest $19.00/doz
- Balsamic Marinated Portobello Mushroom, Baby Spinach & Mascarpone Cheese Tortilla Roulade $17.50/doz
- Sweet Chili Prawn Skewer with Grilled Pineapple and Fresh Basil $20.00/doz
- Thai Salad Rolls, Julienne Thai Vegetables Wrapped in Rice Paper with Thai Basil Dip $17.50/doz

### Casual Hors D’oeuvres:
(Minimum of 2 dozen per selection)
- Chicken Wings: Honey Garlic, Sweet Chili or Hot Sauce $19.00/doz
- Mozza Sticks with Garlic Sour Cream $16.00/doz
- Meatballs with Tangy BBQ Sauce $16.00/doz
- Mini Thai Spring Rolls with Plum Sauce $16.00/doz
- Zucchini Sticks with Curry Aioli $16.00/doz
- Breaded Mushroom Caps with Pesto Dipping Sauce $14.00/doz
- Mini Quiche $17.50/doz
- Fried Perogies with Sour Cream & Chives $14.00/doz
“Create your Own BBQ”
Prices are based on drop off service only. Should you require extra linens or a bbq and chef present please contact the catering department for additional pricing.

Basic BBQ: $11.00/person
***Pricing is based on 1.5 pieces of protein per person

Protein Choices:
- Hamburger
- Jumbo Hot Dogs
- Regular Hot Dogs
- Veggie Burger
- Veggie Dog
Condiments: Shredded Lettuce, Sliced Tomato, Red Onions, Dill Pickles, Ketchup, Mustard, Relish & Mayo

Salad Choices: Choose One
- Caesar Salad
- Garden Salad
- Baby Spinach Salad

Dessert Choices: Choose One
- Gourmet Cookies
- Chocolate Brownies
- Sliced Watermelon

Cold Drink Choices:
- Assorted Pop
- Assorted Juices
- Bottled Water

BBQ Enhancements:

Protein Choices: Per Item
- Hamburger $3.25
- Jumbo Hot Dogs $2.75
- Regular Hot Dogs $2.00
- Italian Sausage $3.75
- 4-oz Boneless Chicken Breasts $5.50
- Veggie Burger $3.85
- Veggie Dog $2.50

Salad Choices: Per Person
- Caesar Salad $3.25
- Garden Salad $3.25
- Baby Spinach Salad $3.25
- Greek Salad $3.75
- Potato Salad $2.50
- Pasta Salad $2.50
- Coleslaw $2.25
- Three Bean Salad $2.50
Sustainable Catering Menu

Soups
- Essence of Roasted Butternut Squash with Caramelized Onion Confit and Nova Scotia Maple Infusion... ... $4.25
- Annapolis Valley Mushroom Bisque with Focaccia Crouton, Chive Oil and “Riverview Herb” Seedlings... ... $5.25

Entrees
- “Martock Glen” NS Pork Schnitzel, Red Wine Enriched Mushroom Ragout, Oven Roasted Local Potatoes and Wild Honey Glazed Carrot Medallions...... $12.25
- Nova Scotia “Domestic” Fillet of Haddock Pan Fried, Roast Garlic/Sour Cream Whipped Potato, Tomato Concasse, Sautéed Asparagus and Creamy Cajun Reduction.........................$12.25

Dessert
- Sponge Genoise With Sautéed Local Apples, NS Ice Wine, Chantilly Cream and Salted Caramel...$4.80
- Nova Scotia Blueberry Grunt with Oxford NS Blueberries, Cinnamon Infusion, Homemade Tea Biscuit and Chantilly Cream..........$4.80

“Fox Hill” Cheese Platter
An assortment of hand crafted Nova Scotia Cheese with assorted seasonal berries and crackers...............$6.95
**requires advance notice of 72 hours