



**impressions**

**CATERING**

**DALHOUSIE UNIVERSITY**



Thank you for choosing Impressions Catering at Dalhousie University. Our menu offers a range of delicious and tasty break platters, sweets, lunches, receptions and dinners.

The menu below encompasses our everyday offer. Our team would be happy to work with you to customize a menu especially for your event. Please contact us to arrange for menu items for guests who have dietary and allergy restrictions.

Order is easy with our CaterTrax online ordering system:

<https://dalhousie-cgc.catertrax.com/index.asp>

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## Break | Beverages

Fresh brewed Fair Trade coffee (decaf available)	\$1.75
Fair Trade black and herbal teas	\$1.75
Hot chocolate	\$1.75
Canned soft drinks	\$1.79
Assorted bottled juices	\$1.79
Ice water service, per pitcher (free with min. \$50.00 order)	\$5.00
Bottled water	\$1.89

## Break | Snack Platters

<b>Fruit Platter</b>	\$3.49 per guest
Assortment of seasonal fruit	
<b>Veggie Platter</b>	\$2.99 per guest
Fresh garden vegetables	
Served with your choice of ranch, curry or sweet Thai chili sauce	
<b>Cheese &amp; Cracker Platter</b>	\$3.99 per guest
A selection of Swiss, cheddar and marble cheese	
Served with crackers	
<b>Seasonal Fruit &amp; Cheese Presentation</b>	\$5.99 per guest
A selection of Canadian and international cheeses	
Served with crackers and sliced fruit	
<b>Whole Fruit Basket</b>	\$1.29 each
Seasonal fruit selection	
<b>Assorted muffins</b>	\$1.79 each
<b>Assorted pastry favorites</b>	\$1.79 each
<b>Cinnamon rolls</b>	\$1.79 each
<b>Fruit salad</b>	\$2.49 each
<b>Individual yogurts</b>	\$1.79 each
<b>Kettle chips (basket)</b>	\$1.49 per guest
<b>Homemade breakfast cookies</b>	\$1.79 each
<b>Granola bars</b>	\$1.79 each
<b>Gourmet cookies</b>	\$1.39 each
<b>Assorted Squares (2 per guest)</b>	\$2.25 per guest



## Break | Pies & Cakes

**Cheesecake** \$39.99  
 A creamy cheesecake with your choice of two toppings  
 Choose from chocolate sauce, caramel sauce, cherry, blueberry or  
 toasted coconut  
*Serves 16 guests*

**Celebration Cake** \$29.99  
 A single layer cake with buttercream icing and message of your  
 choosing  
*Serves 10 to 12 guests*

**Slab Cake**  
 Your choice of white, chocolate or marble with white or chocolate icing  
 Regular (1/2 slab) \$49.99 - Serves 30 to 40 guests  
 Large (full slab) \$79.99 – Serves 60 to 80 guests

## Breakfast

**Executive Continental** \$8.29  
 Assorted muffins, fruit sticks & croissants with fresh fruit  
 Coffee, selection of black and herbal teas, juices  
*Based on 1.5 pieces per guest*

**The Tiger Breakfast** \$11.49  
 Scrambled eggs, crispy bacon, smoky sausage and hashbrowns  
 Assorted muffins, pastries, fresh fruit cocktail, chilled juices, coffee & tea

**Breakfast Wraps** (Minimum of 10 persons) \$4.79  
 Tortillas filled with scrambled egg, fried potato and cheddar

**Egg Skillet Casserole** (Minimum of 10 persons) \$4.29  
 An open-faced omelet style casserole made with fresh eggs, potato  
 & cheddar

**Add-ons**

Peppers, onions or mushrooms	\$0.49
Bacon, ham or sausage	\$0.79

**Make it a meal!** \$1.99  
 Add a side of bacon, ham or sausage



## Lunch | Working Lunches

<b>Gourmet Sandwiches and Wraps</b>	<b>\$7.99</b>
Southwest Chicken Club with Bacon Roast beef, pickled roasted red peppers, cheddar cheese, and mixed greens, tomato with horseradish aioli on a rosemary focaccia Turkey, granny smith apples, spring mix, cranberry peppercorn spread on a demi baguette Curried egg salad and chives	
<b>Assorted Wraps</b>	<b>\$5.49</b>
Turkey and Swiss, mixed greens, tomato and honey mayonnaise Roast beef, cheddar, mixed greens, tomato and grainy mustard Ham and cheddar, mixed greens, tomato and honey mustard Roasted vegetable medley, baby spinach, herb & garlic cream cheese	
<b>Classic Sandwiches</b>	<b>\$4.99</b>
Roast beef, ham, turkey, tuna, egg salad Served on white and whole wheat bread	
<b>Sushi</b>	<b>\$100.00</b>
Assorted Bento Sushi Platter with Maki Rolls, California Rolls, Sushi Rolls, Pickled Ginger, Wasabi & Soya (75 pieces) Seafood & Vegetarian Options available	
<b>Make it a meal</b>	
Add a delicious homemade soup to your sandwich or wrap <i>Minimum order of 10</i>	
Soup of the day	\$3.29
Chicken noodle	\$3.29
Beef Chili	\$3.99
Fresh baked rolls with butter	\$1.29



## Lunch | Salads

<b>Spinach Salad</b>	\$5.79
Fresh spinach with red onion, strawberries and goat cheese Served with balsamic vinaigrette	
<b>Mediterranean Salad</b>	\$4.99
Crisp romaine, red onion, tomatoes, cucumbers, olives and feta cheese Served with herbed dressings	
<b>Black Bean &amp; Chickpea Salad</b>	\$3.79
Black beans, chickpeas, red onions, red peppers and sweet corn Topped with cilantro and tossed in a southwest ranch dressing	
<b>Mandarin Couscous Salad</b>	\$4.49
Couscous, mandarin orange, dried cranberries and green onion Tossed with a mandarin sesame vinaigrette	
Mini red potato salad	\$3.29
Vegetable pasta salad	\$4.29
Garden greens salad	\$3.49
Classic Caesar salad	\$4.49
<b>Make it a meal!</b>	
Add grilled chicken breast to any salad	\$3.99

## Lunch | Individual Boxes

Classic Lunch – Sandwich, Cookie, Whole Fruit & Soft Drink	\$7.99
<b>Additions</b>	
Cheese & crackers	\$1.29
Pasta salad	\$1.79
Potato chips	\$1.49



## Lunch | Hot Entrees

### Pastas

**Lasagna al Forno** \$13.99

Classic lasagna with layers of ground beef, tomato basil sauce and mozzarella cheese

*Minimum order of 12*

**Chicken Mushroom Alfredo** \$13.99

Penne noodles with sliced chicken breast in a creamy mushroom Alfredo sauce

**Roasted Vegetable Chicken Prima Vera** \$12.99

Roasted vegetable medley, sliced chicken and penne pasta tossed in an olive oil pesto sauce

*Our pastas served with garlic bread, Caesar salad and parmesan cheese*

### Curry Dishes

**Butter Chicken** \$14.99

Sliced chicken breast, onions, peppers and tomatoes simmered in a butter curry sauce

**Coconut Curry Chicken** \$14.99

Chicken breast, onions, peppers, cauliflower in a coconut curry sauce

*Our curry dishes served with basmati rice and warm naan bread*





## Lunch | Home Style

<b>Cabbage Roll Casserole</b>	\$12.99
Layers of seasoned ground beef, rice, cabbage and a zesty tomato sauce	
<b>Shepherd's Pie</b>	\$12.99
Seasoned ground beef and vegetables topped with creamy mashed potatoes	
<b>Chicken Pot Pie</b>	\$12.99
Tender chicken and vegetables in chicken gravy topped with a biscuit crust	

*All home style dishes are served with a garden salad and fresh baked roll*

## Lunch | Favorites

<b>Quesadillas</b>	\$11.99
Your choice of beef, chicken or tofu on a soft tortilla with sautéed onion, peppers, cheese and cilantro Served with salsa, sour cream and Mexican rice	
<b>Fajita Bar</b>	\$12.99
Your choice of beef, chicken or tofu with a warm tortilla, peppers, onions, lettuce tomatoes and cheese Served with salsa, sour cream and Mexican rice	
<b>Stir Fry</b>	\$12.99
Fresh vegetables stir fried with your choice of beef, chicken or tofu tossed in your choice of Thai chili, honey garlic or teriyaki Sauce Served with rice	



## **Pizza | Classics & Favourites**

*priced per pizza (16" pie, 8 slices)*

*Ask us about gluten friendly pizza options*

<b>Pepperoni</b> Loaded with pepperoni and cheese	\$17.99
<b>Vegetarian</b> Topped with an assortment of vegetables and cheese	\$17.99
<b>Three Cheese</b> Loaded with mozzarella, parmesan and cheddar	\$17.99
<b>Hawaiian</b> Ham, pineapple, green peppers and cheese	\$17.99
<b>Deluxe</b> Pepperoni, peppers, onions, mushrooms and cheese	\$17.99
<b>Meat Lovers</b> Pepperoni, ham, ground beef, sausage and cheese	\$17.99
<b>BBQ Chicken</b> BBQ sauce, chicken, red peppers, red onion and cheese	\$17.99
<b>Donair</b> Donair meat, onion, tomato, donair sauce	\$17.99
<b>Mediterranean</b> Chicken, red onion, peppers, spinach and feta cheese	\$17.99
<b>Garlic Fingers</b> Served with donair sauce	\$17.99

### **Make it a meal!**

Ask us about meal bundles with your choice of salad and beverages



## Receptions & Dinners | Cold Hors d'oeuvres

*priced per dozen*

<b>Beer battered jerk shrimp</b>	\$22.99
Jerk marinated tiger shrimp with a mango shooter	
<b>Thai Spring Rolls</b>	\$18.99
Fresh Thai-style spring rolls with peppers, cabbage and onion Wrapped in rice paper and served with Thai basil dip	
<b>Shrimp Cocktail</b>	\$21.99
Traditional shrimp cocktail served with cocktail sauce and lemon	
<b>Smoked Salmon Pinwheels</b>	\$19.99
Smoked salmon, cucumber and cream cheese Wrapped in spinach tortillas	
<b>Melon &amp; Prosciutto</b>	\$19.99
Mini cantaloupe and prosciutto skewers with fresh lime	
<b>Caprese</b>	\$19.99
Mini skewers of cherry tomato, basil and bocconcini cheese Drizzled with olive oil	
<b>Greek salad skewers</b>	\$19.99
Mini skewers with cucumbers, tomatoes, feta cheese and olives Topped with Greek dressing	
<b>Bruschetta Platter</b>	\$14.49
Classic style tomato bruschetta served with crisp toasted baguette rounds	
<b>Prosciutto wrapped asparagus</b>	\$19.99
Prosciutto wrapped asparagus with chipotle aioli and lemon zest	
<b>Sushi</b>	\$100.00
Assorted Bento Sushi Platter with Maki Rolls, California Rolls, Sushi Rolls, Pickled Ginger, Wasabi & Soya (75 pieces) Seafood & Vegetarian Options available	



## Receptions & Dinners | Hot Hors d'oeuvres

*priced per dozen*

<b>Crab Cakes</b> Fried crab cakes with a hint of Dijon	\$24.99
<b>Pan Seared Sea Scallops</b> Hand seared Atlantic Canadian sea scallops with an orange reduction	\$24.99
<b>Bacon Wrapped Scallops</b> Roasted scallops wrapped in bacon	\$24.99
<b>Pulled Pork Wontons</b> Sweet & spicy pulled pork in a fried wonton cup	\$19.99
<b>Potato &amp; Vegetable Samosas</b> Cumin spiced vegetables and potato in a crisp fried pastry	\$19.99
<b>Chicken Satays</b> Savour one of Indonesia's most popular dishes	\$19.99
<b>Blackened Beef Tenderloin Crisps</b> Hand seared beef tenderloin with candied maple onion relish and horseradish aioli	\$22.99
<b>Butter Chicken Tarts</b> Flakey tart dough filled with spicy butter chicken sauce	\$19.99
<b>Chicken Wings</b> Fried chicken wings with hot sauce and honey garlic sauce	\$18.99
<b>Mini California Spring Rolls</b> Fried vegetable spring rolls served with plum sauce	\$16.99
<b>Mozzarella Sticks</b> Oven baked mozzarella sticks served with ranch dip	\$16.99
<b>Swedish Meatballs</b> Braised meatballs in a tangy sauce	\$16.99
<b>Spanakopita</b> Greek feta and spinach wrapped in a butter brushed phyllo pastry	\$16.99



## Receptions & Dinners | Plated Service Banquets

*Seasonal vegetables, fresh rolls with butter and coffee and tea service included*

*Minimum 3 course*

### Starters

*Priced per guest, choose one*

Honey & Chili Glazed Scallops Pan Seared on Grilled Wonton \$9.50

Grilled Jumbo Shrimp Skewer with Garlic Served with a Mango Cilantro Salsa \$9.50

Trio of Stuffed Mushrooms Greek, French, and Italian \$8.50

### Soup and chowder

*Priced per guest, choose one*

Oven Roasted Butternut squash \$4.99

New England Style Clam Chowder \$6.99

Smoked Tomato Consommé \$5.99

### Salad

*Per guest \$3.99, choose one*

Market Greens salad with toasted almond slivers, dried cranberries and cherry tomatoes

Classic Caesar salad with crisp romaine, garlic croutons, crispy bacon bits and shaved parmesan cheese

Fig and prosciutto salad with baby greens, cheery tomatoes, crumbles goat cheese +\$1.00

### Sides

*Per guest \$2.99, choose one*

Classic whipped potato

Roasted garlic smashed potato

Roasted potatoes

White herbed rice

Herbed wild rice

Baby Red Potato

### Main Entrees

*Priced per guest*

Rosemary mustard glazed Pork Loin \$13.99

Chicken supreme with espagnole sauce \$15.99

Triple-A beef striploin with béarnaise Sauce \$18.99

Traditional roast turkey with stuffing, cranberry & gravy \$14.99

Maple glazed salmon \$15.99

Stuffed Chicken Breast - contact us for stuffing options \$14.99

Slow braised pork belly \$13.99

Butter poached lobster Market Price

Caramelized onion & Swiss cheese stuffed chicken supreme \$16.99

Veggie Stack with fire infused tomato puree \$12.99



## Desserts

*Per guest \$4.99, choose one*

- Apple blossom with French vanilla ice cream, and cinnamon crème anglaise
- Caramel swirl cheesecake with coffee espresso sauce
- Chocolate mousse gateau with a tropical fruit relish and whipped cream.

*Our culinary and catering experts are pleased to design a menu to accommodate your needs. Please contact us for a planning meeting.*

## Receptions & Dinners | Buffet Service Banquets

*Seasonal vegetables, fresh rolls with butter and coffee and tea service included*

### Appetizers

*Choose two*

- Garden green salad with dressings
- Greek pasta salad
- Red potato salad
- Pasta and vegetable salad with vinaigrette
- Creamy coleslaw
- Caesar salad with garlic croutons, bacon and parmesan

### Accompaniment

*Choose one*

- Roasted garlic smashed potato
- Roasted potato
- Whipped potato
- Seven grain rice
- White rice

### Main Entrees

*Priced per guest*

Chef carved roast beef au jus	<b>\$26.99</b>
Roast pork loin stuffed with apples and goat cheese	<b>\$24.99</b>
Slow roasted pork loin with rosemary mustard glaze	<b>\$24.99</b>
Maple glazed salmon	<b>\$27.99</b>
Grilled chicken breast with red pepper cream sauce	<b>\$25.99</b>
Chicken supreme with espagnole sauce	<b>\$26.99</b>
Honey glazed baked ham	<b>\$24.99</b>
Cider brined roast turkey with stuffing, cranberry and gravy	<b>\$26.99</b>

### Desserts

- An assortment of cakes and pies
- Coffee and tea



## **Chartwells Catering Policies for Dalhousie Student Union**

We consider it an honour and privilege to serve both you and your guests. We take pride in making your event a complete success.

### **Ordering Lead Time**

Please place your order at least three working days prior to your event which is less than 25 people, 5 working days for groups of 25-75 and 10 working days for groups of 75 or larger. We will make every effort to accommodate last minute requests (charges may apply), but this lead-time is necessary to ensure fresh ingredients and adequate staff are available. Orders must be confirmed the day before the scheduled event, and pre ordered events will take priority.

### **Menu Selection**

Our team is prepared to assist you with all of your event needs. Should you require a custom menu, please contact us to discuss details. Please allow three weeks' notice to properly make this happen for you. Custom menus will be priced accordingly depending on product availability and labour demands. We will also assist you with all of the various dietary needs of today such as, gluten friendly dishes, vegetarian meals, lactose intolerant and all other allergy and dietary concerns. Specialty menus which include halal meals require special attention and advance notice (our three week policy).

### **Chartwells (Compass Group Canada) Quality Assurance Policy**

Safety is our first concern. Our company policy is to ensure safe food handling at all events. Therefore, food remaining after your event cannot be packaged or boxed for carry over or take home purposes. Please contact us for further details.

### **Catering Hours**

Catering is available 7:00am to 10:00pm weekdays and upon request on the weekend. Please contact us to inquire about catering services outside of these times.

### **Pricing**

We require a \$50 minimum order to provide catering services or a delivery fee of \$15.00 plus tax will be added. All catering orders include necessary dishes, cutlery, glassware and buffet utensils. Buffet table linens are also provided at no cost. Any extra items over and above what we deem necessary will be charged to the event and discussed in advance. This will include extra linens and table skirting and extra staffing.

### **Billing**

All catering orders will be billed and require payment within 10 days, a 50% deposit is required at time of booking for external (non Dalhousie groups). A 15% service charge will be added to buffets and dinners over 75 guests.



## **Cancellations**

In the case of inclement weather causing school closures, we will not charge for cancelled events. With this in mind, we hope that your event will be rescheduled. Cancellations due to other factors within the control of the event organizer will be subject to a full or partial cancellation charge. This will be determined by factors such as amount of notice, food items ordered and/or prepared and re-utilization of the food products.

## **CaterTrax Ordering System**

All clients are asked to access the CaterTrax system to place their orders directly. The system is user friendly and has benefits to you such as keeping accurate records of your orders.

The ordering system can be found at the following link:

<https://dalhousie-cgc.catertrax.com/index.asp>

There are comment sections to leave special requests and instructions. Confirmations will be sent after the order has been placed. Forget something? The system allows you to view your order and request changes.

## **Contact**

Brian Smart

Director, Food Services

902-494-2126 (office)

902-476-6275 (mobile)

[impressions@dal.ca](mailto:impressions@dal.ca)

*All prices in this document are subject to 15% HST.*