



**impressions**

**CATERING**

**HOLLAND COLLEGE**

Proudly brought to you by





Thank you for choosing Impressions Catering at Holland College. Our menu offers a range of delicious and tasty break platters, sweets, lunches, barbeques, receptions and dinners. We also have a variety of everyday and premium beverages, including bar service.

The menu below encompasses our everyday fare. We are 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.

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**Contact**

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**Break | Snack Platters (price per person)**



<b>Fruit Platter</b> Assortment of seasonal fruit	\$3.49
<b>Veggie Platter</b> Fresh garden vegetables Served with your choice of ranch, curry or sweet Thai chili sauce	\$2.99
<b>Cheese &amp; Cracker Platter</b> A selection of Swiss, cheddar and marble cheese Served with crackers	\$4.99
<b>Deluxe Cheese &amp; Cracker Platter</b> A selection of Canadian and international cheeses Served with crackers	\$6.99
<b>Whole Fruit Basket</b> Seasonal fruit selection	\$1.99
<b>Assorted muffins</b>	\$1.79
<b>Cinnamon rolls</b>	\$1.79
<b>Fruit salad</b>	\$2.49
<b>Individual yogurts</b>	\$1.69
<b>Fresh baked biscuits choose traditional, herb or cheese</b>	\$1.49
<b>Croissant</b>	\$1.29
<b>Kettle chips</b>	\$1.49
<b>Homemade energy bars</b>	\$1.79

**Break | Sweets & Desserts**

Nanaimo Bars	\$1.59
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Brownies with Icing	\$1.59
Gluten Free Brownie	\$3.49
Cookie Indulgence (2oz Gourmet Cookie)	\$1.09
Turnovers	\$1.99
Pecan Tart	\$1.99

### **Break | Pies & Cakes**

<b>Slice of Pie (8cut)</b> Choice of Apple, Lemon Meringue or Strawberry/Rhubarb	\$2.59
<b>Carrot Cake</b> Homestyle carrot cake with cream cheese icing	\$2.59
<b>Cheesecake</b> A creamy New York cheesecake with your choice of two toppings Choose from chocolate sauce, caramel sauce, cherry or blueberry	\$4.99

### **Break | Beverages (add \$0.10 for BD)**

Fresh brewed coffee (decaf available)	\$1.69
Coffee/Tea by 10 cup Pot	\$12.99
Coffee/Tea by 100 Cup Urn	\$99.00
Black and herbal teas	\$1.69
Hot chocolate	\$1.69
Lemonade	\$0.99
Bottled soft drinks (591 ml)	\$1.99
Milk, 2%, skim & chocolate milk	\$1.49
Assorted bottled Dole juices (450 ml)	\$1.99
Ice water service, served in chilled water tower or pitchers (without food)	\$0.49
Ice water service, served in chilled water tower or pitchers (with Food)	\$Included
Bottled water (500 ml)	\$1.89

### **Breakfast | Continental**

<b>Simply Continental</b>	\$3.95
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Freshly baked breakfast pastries including assorted muffins,  
Cinnamon rolls & croissants  
A selection of jams and butter included as well as Coffee/Tea  
*Based on 1.5 pieces per guest*

**Executive Continental** \$8.49  
Assorted muffins, cinnamon rolls & croissants with fresh fruit platter  
Coffee/Tea and 300ml Fruit Juice included  
*Based on 1.5 pieces per guest*

### **Breakfast | Hot**

**The Day Starter** \$9.25  
Scrambled eggs, crispy bacon, smoky sausage, hash browns and  
mini Croissants. Served with a Variety of Fruit Juices and Freshly  
brewed Coffee and Tea

**Breakfast Wraps** \$5.79  
Tortillas filled with scrambled egg, fried potato and cheddar

**The Hurricane Breakfast** \$5.99  
Creamy Yogurt with House made Granola and Fresh Fruit Platter

### **Breakfast | To Go**

**Boxed Breakfast** \$6.99  
Whole fruit selection, yogurt and muffin served with butter  
Chilled juice

### **Lunch | Working Lunches**



**Gourmet Sandwiches or Wraps** \$5.99

Black Forest Ham, cheddar cheese with mixed greens, tomato and Mayo  
 Roast Beef, cheddar cheese, mixed greens, tomato with Dijon Mayo  
 Turkey, Swiss cheese, spring mix and cranberry mayo  
 Black Bean Patty, baby spinach, roasted red pepper, hummus and Onion  
 Jam

**Classic Tea Sandwiches** \$4.49

Roast beef, ham, turkey, egg salad  
 Served on white and whole wheat bread

**Add a Side of Soup or Salad**

Add a delicious homemade soup to your sandwich or wrap

*Minimum order of 8*

Soup of the day	\$3.29
Chicken noodle	\$3.29
Butternut squash soup	\$3.99
Red pepper tomato soup	\$3.99
Chili	\$4.99
Island seafood chowder	\$9.99

Caesar Salad	\$3.49
Market Greens	\$2.99

Fresh baked rolls with butter	\$1.29
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## Lunch | Salads

<b>Spinach Salad</b> Fresh spinach with mushrooms, tomato, Mozzarella & hard-boiled egg slices Served with Vinaigrette	\$4.99
<b>Mediterranean Salad</b> Crisp romaine, red onion, tomatoes, cucumbers, olives and feta cheese Served with Greek dressing	\$4.99
<b>Black Bean &amp; Chickpea Salad</b> Black beans, chickpeas, red onions, red peppers and sweet corn Topped with cilantro and tossed in a honey lime dressing	\$4.99
<b>Couscous Salad</b> Couscous, dried cranberries, tomato, cucumber, arugula and green onion Tossed with a honey vinaigrette	\$4.99
<b>Island style potato salad</b>	\$3.49
<b>Vegetable pasta salad</b>	\$4.29
<b>Garden greens salad</b>	\$3.99
<b>Classic Caesar salad</b>	\$4.99
<b>Make it a meal!</b> Add seasoned chicken breast to any salad	\$3.99

## Lunch | Individual Boxes

Classic Lunch – Sandwich, Cookie, Whole Fruit & Soft Drink	\$8.49
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## Lunch | Hot Entrees

### Pastas

**Lasagna** \$13.99

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

*Minimum order of 9*

**Chicken Mushroom Alfredo** \$13.99

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

**Roasted Vegetable Chicken Prima Vera** \$13.99

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

**Chorizo Pasta Bake** \$13.99

Spicy chorizo sausage, rotini pasta tossed in an herbed marinara sauce topped with mixed cheeses and oven baked

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

### Curry Dishes

**Butter Chicken** \$11.99

Sliced chicken breast, onions, peppers and tomatoes simmered in a curry sauce with a side of pickled vegetables

**Coconut Curry Chicken** \$11.99

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

**Tandoori Chicken** \$11.99

Spiced yogurt chicken served with pickled vegetables

*All curry dishes served with rice and warm naan bre*



## Lunch | Home Style

**Cabbage Roll Casserole** \$11.99

Layers of seasoned ground beef, rice, cabbage and a zesty tomato sauce

**Shepherd's Pie** \$12.99

Seasoned ground beef and vegetables topped with creamy mashed potatoes

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

## Lunch | Favourites

**Quesadillas** \$10.99

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

**Fajita Bar** \$11.99

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

**Stir Fry** \$12.99

Fresh vegetables stir fried with your choice of beef, chicken or tofu tossed in your choice of Thai, honey garlic or teriyaki Sauce

Served with rice



## Pizza | Classics & Favourites

*Regular Pizza (19" pie, 8 slices)*

*Gluten Free Pizza (10" – serves 2-4)*

	<u>Regular</u>	<u>Gluten Free</u>
<b>Pepperoni</b> Pepperoni and cheese	\$18.79	\$11.99
<b>Vegetarian</b> Topped with an assortment of vegetables and cheese	\$18.79	\$11.99
<b>Three Cheese</b> Loaded with mozzarella, parmesan and cheddar	\$18.79	\$11.99
<b>Garlic Fingers</b> Served with donair sauce	\$18.79	\$11.99
<b>Tropical</b> Ham, pineapple, green peppers and cheese	\$18.79	\$11.99
<b>Deluxe</b> Pepperoni, peppers, onions, mushrooms and cheese	\$19.29	\$12.49
<b>BBQ Chicken</b> BBQ sauce, chicken, red peppers, red onion and cheese	\$19.29	\$12.49
<b>Greek</b> Chicken, red onion, peppers, spinach and feta cheese	\$19.29	\$12.49
<b>Tex Mex</b> Taco flavoured beef, onion, red pepper, Banana pepper and Cheese	\$19.29	\$12.49
<b>Meat Lovers</b> Salami, ham, ground beef, sausage and cheese	\$19.99	\$12.99



## Receptions |

Priced per person

<b>Walkin' Nachos</b>	\$4.49
Layered nacho dip with sour cream, cream cheese, spicy beef, salsa topped with lettuce, tomato, and mixed cheddar. Served with nacho chips.	
<b>Cream Cheese, Artichoke, Spinach and Parmesan Dip</b>	\$3.99
Creamy spinach dip made with fresh spinach, artichokes, garlic and parmesan cheese. Served with pita chips.	
<b>Antipasto Platter</b>	\$6.99
A selection of European meats, pickles, feta, roasted peppers, cheeses and dips. Served with crisp pita bread	
<b>PEI Oyster Bar</b>	\$Market
PEI Oysters served with the traditional accompaniments.	
<b>Hot Nacho Dip</b>	\$3.99
Bell peppers, fried beans, salsa and sour cream and baked with cheddar cheese. Served with nachos and pita chips. Minimum order of 12.	
<b>Mashed Island Potato &amp; Toppings Bar</b>	\$5.29
PEI mashed potatoes with a variety of toppings Onion Jam, Cheese, Bacon, Green Onion & Sour Cream	
<b>PEI Mussel Bar</b>	\$2.99
Classic mussels sautéed with white wine, garlic, leek and carrots.	
<b>Taco Bar</b>	\$9.99
Classic mussels sautéed with white wine, garlic, leek and carrots	



**Receptions | Cold Hors d'oeuvres**

*priced per dozen*

<b>Shrimp Cocktail</b> Traditional shrimp cocktail served with cocktail sauce and lemon	\$21.99
<b>Smoked Salmon Pinwheels</b> Smoked salmon, cucumber and cream cheese In puff pastry	\$19.99
<b>Caprese</b> Mini skewers of cherry tomato, basil and bocconcini cheese Drizzled with olive oil	\$19.99
<b>Curried Devilled Eggs</b> Traditional devilled eggs with a hint of curry	\$19.99
<b>Tomato Bruschetta</b> mix served with crisp baguette rounds.	\$13.50

**Receptions | Hot Hors d'oeuvres**

*priced per dozen*

<b>Pan Seared Sea Scallops</b> Hand seared Atlantic Canadian sea scallops with a spiced tomato sauce	\$29.99
<b>Bacon Wrapped Scallops</b> Roasted scallops wrapped in bacon	\$24.99
<b>Chicken Satays</b> Savour one of Indonesia's most popular dishes	\$19.99
<b>Herbed Chicken and Goat Cheese Tarts</b> Herb roasted chicken topped with caramelized onion and goat cheese Mousse, Served in a flaky tart shell	\$19.99
<b>Chicken Wings</b> Fried chicken wings with hot sauce and honey garlic sauce	\$17.99
<b>California Spring Rolls</b> Fried vegetable spring rolls served with plum sauce	\$16.99



<b>Pot stickers</b>	\$14.99
Steamed chicken vegetable dumplings served with orange soy dipping sauce and toasted sesame seeds	
<b>Mozzarella Sticks</b>	\$14.99
Oven baked mozzarella sticks served with ranch dip	
<b>Sweet &amp; Sour Meatballs</b>	\$14.99
Braised meatballs in a tangy sauce	
<b>Spanakopita</b>	\$17.99
Greek feta and spinach wrapped in a phyllo pastry	

## Barbeques

<b>The Tailgate Grill</b>	\$12.99
One hamburger & one hot dog per guest Served with lettuce, tomatoes & onions Thick sliced watermelon Fresh baked cookies Lemonade & fruit punch Includes your favourite traditional condiments	
<b>The Barbeque Pit</b>	\$19.99
One grilled chicken breast & one Oktoberfest sausage per guest Served with lettuce, tomatoes & onions Corn on the cob Southwest salad Thick sliced watermelon Fresh baked cookies Lemonade & fruit punch Includes your favourite traditional condiments plus BBQ and honey mustard sauce	

*Please contact us for a custom barbeque menu to suit the theme of your event.*



## **Plated Meals**

All plated dinners include a roll, Coffee/Tea and Ice water

Minimum order of 50 People

***Full plated Lunch or dinner service (3 course meal) includes linen on tables and wait staff***

### **Starters**

#### **Soups**

\$4.99

Italian Sausage Minestrone  
Cream of Mushroom  
Apple and Butternut Squash  
Creamy Corn Chowder with Bacon  
Chunky Chicken Noodle Soup  
Loaded Broccoli and Cheese Chowder

#### **Salads:**

#### **Garden Salad**

\$3.99

Spring mix, Romaine, Cucumber, Tomatoes, Celery, Carrots and Radish  
Served with Chef's Choice Dressing

#### **Classic Caesar Salad**

\$4.99

Crisp Romaine, Croutons, crispy Bacon Bits,  
Fresh Parmesan Cheese, fresh Lemon & tangy Caesar dressing

#### **Spinach Salad**

\$4.99

Baby Spinach, Red Onion, tomatoes, Mozzarella Cheese and Strawberries  
Served with poppy seed or balsamic vinaigrette dressing



## **Plated Meals** (continued)

### **Entrees:**

<b>Roast Turkey</b>	\$18.99
Served with Whipped Potato, Savory Dressing, Cranberry Sauce, Fresh Seasonal Vegetables and Gravy	
<b>Roast Beef</b>	\$15.99
Served with Whipped Potato, Fresh Seasonal Vegetables Horseradish and Gravy or Au Jus	
<b>Chicken Parmesan</b>	\$15.99
4oz Baked Chicken Breast smothered in Pasta Sauce and Cheese. Served with Pasta of Choice (or Rice) and a Side Caesar Salad	
<b>Baked 6oz Chicken Breast with Mushroom sauce</b>	\$14.99
Served with Rice Pilaf and Fresh Seasonal Vegetables	
<b>Baked Salmon (4oz)</b>	\$17.99
Served with Lemon Dressing, Herb roasted Potatoes and Fresh Seasonal Vegetables	
<b>Pan fried Haddock (4oz)</b>	\$16.99
Served with Tartar sauce, Whipped potato and Seasonal Fresh Vegetables	
<b>BBQ Pulled Pork</b>	\$15.99
Served with mashed potatoes and Fresh Seasonal Vegetables	
<b>Chicken Cordon Bleu</b>	\$15.99
4oz Chicken Breast stuffed with Ham and Swiss Cheese and baked to perfection. Served with Mornay Sauce, Rice Pilaf and Seasonal Fresh Vegetables	



## **Plated Meals (continued)**

### **Dessert List:**

Other Desserts can be quoted as per request

<b>Pie with Whipped Topping</b> (Choose from Apple, Strawberry/Rhubarb, Blueberry)	\$3.49
<b>Pie with Vanilla Ice cream</b> (Choose from Apple, Strawberry/Rhubarb, Blueberry)	\$3.99
<b>Pecan Pie with Whipped Topping</b>	\$4.99
<b>New York Cheesecake with Fruit Sauce</b>	\$4.99
<b>Fresh Fruit cup</b>	\$3.99
<b>Strawberry Shortcake</b>	\$4.29
<b>Cream Cheese/Vanilla filled Crepe</b> With Strawberry Sauce and Whipped Cream	\$3.99
<b>Chocolate Brownie</b> topped with Vanilla Ice Cream and Caramel Sauce	\$3.49



**Bar Service**

**(Tax Included in beverage prices)**

**Beverages**

Cash bar prices are subject to applicable taxes

Domestic beer	\$6.25
House wine	\$6.50
Local Craft Beer	\$8.25
Standard liquor	\$5.50
Coolers	\$7.50
Soft drinks, juices and bottled water	\$2.00

*Host bars and drink tickets are subject to a 15% gratuity*

**Bar Snacks**

*Serves 8 to 10 guests*

Popcorn	\$8.99
Pretzels	\$9.99
Chips & dip	\$11.99
Mixed nuts	\$14.99

**Labour Charge**

*A \$20 per hour bartender charge (Minimum 3 hours) will be levied when bar sales are less than \$200*

**Alcohol Service**

- Bar service is available in the Florence Simmons Hall Theatre under the Florence Simmons Hall liquor license. Chartwells Food Service does not hold this liquor license.
- If Bar services is needed in any other area of Holland College we need a one-time special occasion license. This License is \$50 and will be charged back to the group ordering the bar service.
- Cash bar services are available to both internal and external clients.
- Host bars or the use of drink tickets can be done as part of a group booking and will be charged as part of your overall invoice.
- All liquor laws under the Prince Edward Island Liquor Control Act will be strictly enforced.



- Please contact us with any questions or concerns you may have regarding alcohol services.

### **Chartwells Catering Policies for Holland College**

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 two working days prior to your event. We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure fresh ingredients and adequate staff is available. Orders must be confirmed the day before the scheduled event.

Larger events over 75 people require estimated general numbers 2 weeks before the event and final guaranteed numbers 1 week before the event.

#### **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.

#### **Receptions**

All hot lunch orders require a minimum of 10 guests

For plated dinners and buffet service with less than 50 guests we are required to charge a \$2.00 per guest surcharge.

#### **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.

#### **Pricing**

We require a \$30 minimum order to provide catering services. Pick up service is available in the Cafeteria for orders under \$30. All catering orders have disposable service unless



otherwise stated. Table linens are provided with all food display tables. 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, decorations, centerpieces and extra staffing.

### **Billing**

All catering orders will be billed and require payment within 30 days.

### **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.

### **Contact**

#### **Gloria Hastie**

Food Service Director

902-566-9545 (office)

902-629-0765 (mobile)

[gloria.hastie@compass-canada.com](mailto:gloria.hastie@compass-canada.com)

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