



## Catering by Occasion



Prices are per guest and subject to HST.  
Menu items may contain nuts and nut by-products. Please advise the Caterer of any allergies.  
Prices are subject to change.

# General Information

## Menu Choices

In addition to our feature choices, menus may be customized to suit your occasion. Please contact the DANA Catering team at 905-614-2159 to assist you in creating a special menu to meet your needs.

CHSI is not an allergy-free environment, thus menu items may contain nuts and nut by-products. Please advise the Caterer of any food allergies or sensitivities and they will try to accommodate you to the best of their ability.

Please note that food requiring temperature control e.g. food that will spoil if left at room temperature for an extended period of time, will be retrieved by the caterer two hours after delivery.

## Catering Prices

Pricing includes delivery and pick-up during business hours, 7:30am to 5:00pm. Any catering event held after 3:30 pm is subject to additional charges for labour. HST is not included. Additional staffing required for set-up and service will be charged per hour per server (minimum four hours). Linen and china service will require additional charges.

## Late Requests and Cancellations

Catering orders placed with less than 48 hours notice will be accommodated to the best of our ability. Menu selection may be limited.

48 hour notice is requested for cancellation of catering orders. Cancellations must be provided in written format via e-mail. Voice message will not be accepted. All cancellations are subject to an additional fee at the discretion of CHSI.

CHSI @danahospitality.ca  
c.c. kbutt@tchsi.ca

## Ordering Process

To accommodate your request fully please allow 5 business days notice for catered events.

### External Orders:

Please complete the Catering Order Form in Excel and e-mail it to:  
CHSI @danahospitality.ca  
c.c. kbutt@tchsi.ca

### Internal Orders:

Please use the Catering option within CHSI's web based reservation software system.

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## Breakfast Bites and Mid Morning Breaks

minimum 10 people

**healthy choice** **\$6.95**

fresh cut fruit, low fat yogurts with whole grain bagel, low fat cream cheese, Becel margarine and preserves. Freshly brewed coffee and a selection of teas

**the breakfast break basket** **\$5.50**

a selection of freshly baked muffins, bagels, croissants and tea biscuits served with butter / Becel margarine, light cream cheese and preserves. Freshly brewed coffee and a selection of teas

**the continental deluxe** **\$7.95**

freshly baked muffins, danishes, cinnamon buns, flaky butter croissants served with butter/ Becel margarine, light cream cheese and preserves. Seasonal fresh fruit. Freshly brewed coffee and a selection of teas and chilled fruit juices

**the executive breakfast** **\$13.95**

a selection of cereals, country fresh scrambled eggs, crispy bacon and breakfast sausages, hash brown potatoes, flake butter croissants, danish pastries, bagels and muffins, butter / Becel margarine, light cream cheese and preserves. Fresh fruit tray. freshly brewed coffee and a selection of teas and chilled assorted fruit juices

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## Beverages

10 cup coffee – regular or decaf (per pot/thermos)	\$14.00
tea – 6 cup/bag	\$7.50
bottled water	\$1.50
Perrier water	\$2.50
fruit juice bottle	\$1.50
V8 juice	\$2.00
pop – 591 ml bottle	\$2.00
pop – 355 ml can	\$1.25
milk – 250 ml	\$1.25
milk – 500 ml	\$1.75
<b>NEW: Joseph's Cranberry Orange Punch (serves 10 people)</b>	<b>\$17.50</b>

## A la Carte

muffins (4OZ)	\$1.50
croissants	\$1.75
danishes	\$1.75
bagel and cream cheese with preserves	\$2.95
yogurt – 150gm low fat fruit or plain	\$2.25
cereal and milk	\$2.50

## Vouchers

<b>Meal Voucher per person</b>	<b>\$13.00</b>
Catering to groups of 12 people or less.	
Dated coupons to be picked up at Caterer's office	
Includes one entrée and two sides – soup or salad – cookie and your choice of beverage	

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## All Inclusive

minimum 10 people

Light (2 sandwiches per person)

\$19.95

**NEW: Hearty (4 sandwiches per person)**

\$22.95

**Breakfast:** Mini muffins, mini bagels & cream cheese, mini butter & chocolate croissants - fresh fruit salad - water & coffee and tea service

**Break:** Water & coffee and tea service

**Lunch:** Assorted mini deli and dairy sandwiches on artisan breads & wraps: roast beef, smoked ham, roast turkey, corned beef, salami, tuna, egg, vegetables and salmon - water & coffee and tea service

**Dessert:** Decadent gourmet cookies

**Mid Afternoon Break:** Water & coffee and tea service

Classic

\$29.95

**Breakfast:** Mini muffins, mini bagels & cream cheese, mini butter & chocolate croissants, fruit danishes - fresh fruit with berry yogurt - water & coffee and tea service

**Break:** Water & coffee and tea service and cereal bars

**Lunch:** Gourmet sandwiches served on a variety of breads and wraps: grilled chicken breast with herbed goat cheese & roasted red peppers, roast beef with caramelized onion and cheddar, smoked turkey club-turkey, tomato & smoked bacon with marinated roasted red peppers, grilled onions & grilled zucchini along with Caesar salad (with herbed croutons, parmesan cheese & creamy dressing) and Italian Pasta salad (three colour fusilli with julienne vegetables, olive oil

**Dessert:** Decadent gourmet cookies and chocolate dipped strawberries

**Mid Afternoon Break:** Water & coffee and tea service and cheese & cracker platter

Healthy

\$24.95

**Breakfast:** Plain yoghurt with assorted fresh fruit, honey sweetened granola, mini whole wheat and white flour bagels accompanied by plain cream cheese, assorted jams and butter - water and coffee & tea service

**Break:** Water & coffee and tea service and homemade granola bars

**Lunch:** Grilled 4oz chicken breast served at room temperature accompanied by a tomato basil salsa, Israeli couscous with grilled vegetables and balsamic vinaigrette, grilled pita wedges, mixed green salad with honey dijon dressing - water and coffee & tea service

**Dessert:** Gourmet oatmeal cookies

**Mid Afternoon Break:** Spring water and fresh vegetable platter accompanied by hummus

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## Salads

minimum 5 people

mini roast red potato salad	\$4.95
tri colour fusilli pasta salad	\$5.95
spinach salad with fresh berries and shaved almonds	\$6.95
roasted vegetable platter	\$7.95
tossed salad	\$3.50
Caesar salad	\$4.95
Greek salad	\$4.95
three bean salad	\$3.50

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## Sandwich Selections and Platters

minimum 5 people

1 1/2 sandwiches per person

### traditional

\$5.95

an assortment of traditional fillings – tuna salad, egg salad, salmon salad served on a variety of freshly baked and sliced breads

### wrap it up

\$7.95

an assortment of traditional fillings – tuna salad, egg salad, salmon salad, grilled vegetable and assorted deli meats all served on a variety of tortilla wraps

### the deluxe sandwich platter

\$8.25

a variety of wraps, gourmet buns with grilled chicken breast, roast vegetables and assorted deli meats

### NEW: mini gourmets

\$5.95

small multigrain breads (2 per person) each filled with an assortment of grilled chicken, seasoned roast beef, roasted vegetables, turkey and salmon, lettuce, tomatoe and mayo

## Working Luncheons

### the express

\$13.50

assorted deli sandwiches served on sliced rye breads, choice of 2 salads dessert squares or cookies, freshly brewed coffee and selected teas

### BBO chicken

\$14.95

grilled chicken breast lightly basted in BBQ sauce and chilled,

**NEW: 1/2 BBQ chicken and 1/2 salmon**

\$14.95

**NEW: salmon only**

\$14.95

whole wheat and white Kaiser rolls, roasted red skin potato salad vegetable tray and dip, dessert squares or cookies

### the executive

\$15.95

Gourmet assorted deli sandwiches and wraps, choice of 2 salads seasonal fresh fruit platter, dessert squares or cookies freshly brewed coffee and selected teas

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## Cold and Hot Lunch Plates

minimum 5 people

<b>grilled chicken Caesar</b>	<b>\$9.95</b>
individually plated grilled chicken breast served on a bed of romaine lettuce tossed in caesar dressing with croutons and parmesan cheese	
<b>spinach and grilled chicken</b>	<b>\$10.95</b>
individually plated grilled chicken breast served on a bed of baby spinach and mexclun mix tossed in our house raspberry balsamic vinaigrette and topped with fresh berries, feta cheese	
<b>sesame salmon</b>	<b>\$18.95</b>
sesame crusted teriyaki salmon served on a bed of wild rice pilaf with seasonal vegetables	
<b>Mediterranean kabobs</b>	<b>\$14.95</b>
chicken or beef kebabs served with Greek salad and roast potatoes	
<b>Cantonese low mein</b>	<b>\$14.95</b>
chicken and vegetable Cantonese low mein with spring roll and pot sticker	

## A la Carte

<b>soup of the day</b>	<b>\$3.50</b>
daily soup special served with a fresh dinner roll	

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## Snack Platters

- wing it up platter** **\$8.95**  
 oven baked wings, tossed in your choice of spicy bbq, honey garlic sauce. Served with veggie sticks and blue cheese dip
- quesadilla platter** **\$8.95**  
 assorted soft tortillas filled with chicken, grilled vegetables, and grated cheese. Served with salsa and light sour cream  
 Vegetarian option available
- chicken strip platter** **\$8.95**  
 breaded chicken strips served with veggie sticks and choice of dipping sauce. Sweet and sour, bbq and honey mustard
- meatball marinara** **\$8.95**  
 jumbo meatballs simmered in marinara sauce

## Trays and Platters

- vegetable tray with dip**  
 fresh seasonal vegetables served with house dip
- |                                     |                |
|-------------------------------------|----------------|
| serves 10-15 people - <b>small</b>  | <b>\$39.95</b> |
| serves 15-20 people - <b>medium</b> | <b>\$54.95</b> |
| serves 20-25 people - <b>large</b>  | <b>\$69.95</b> |
- cheese and cracker tray**  
 assorted domestic and imported cheese cut in bite size pieces  
 served with a variety of crackers
- |                                     |                |
|-------------------------------------|----------------|
| serves 10-15 people - <b>small</b>  | <b>\$49.95</b> |
| serves 15-20 people - <b>medium</b> | <b>\$61.95</b> |
| serves 20-25 people - <b>large</b>  | <b>\$79.95</b> |

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## Pizza

Available in regular and whole wheat crusts  
 Cut to your specification – 6, 8 or 12 slices per pizza

<b>the vegetarian</b>	<b>\$21.00</b>
traditional tomato sauce, mushrooms, green peppers, red onions and Mozzarella	
<b>margarita</b>	<b>\$21.00</b>
pesto sauce, sun-dried tomatoes, feta cheese, black olives and mozzarella	
<b>pepperoni</b>	<b>\$21.00</b>
tomato sauce, pepperoni and mozzarella	
<b>Hawaiian</b>	<b>\$21.00</b>
tomato sauce, pineapple, ham and mozzarella	
<b>deluxe</b>	<b>\$21.00</b>
tomato sauce, mushrooms, bacon, pepperoni, red onions, mozzarella	
<b>supreme</b>	<b>\$21.00</b>
tomato sauce, green peppers, mushrooms, pepperoni, mozzarella	
<b>BBQ chicken</b>	<b>\$21.00</b>
BBQ sauce, chicken breast, fresh tomatoes, green and yellow peppers, mozzarella	
<b>create your own</b>	
ham, bacon, pepperoni, chicken strips, baby spinach, pineapple, red onions, olives, tomatoes, green peppers, mushrooms	
<b>NEW: Joseph's famous pizza strudel</b>	<b>\$24.75</b>
a delicious twist to a pizza classic, choice of cheese or grilled vegetable (serves 5 people)	



## Hot Lunches

### when in Rome \$18.50

chicken parmesan with chunky tomato sauce  
 penne pasta with fine herbs and virgin olive oil  
 grilled vegetable antipasto platter  
 Caesar salad

### where's the beef \$18.95

slow roasted beef served with horseradish sauce  
 rosemary roasted baby potatoes  
 glazed green beans and baby carrots  
 fresh dinner rolls

### Caribbean dreamin \$18.95

char grilled jerk chicken  
 rice and peas  
 creamy coleslaw  
 sweet corn

### south of the border \$18.25

sautéed chicken or beef strips with grilled vegetables  
 served with flour tortillas, sour cream, salsa and grated cheese  
 cilantro rice pilaf  
 black bean and corn salad

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## Sweet Temptations

24 assorted 1oz. gourmet cookies	\$12.95
24 assorted dessert squares	\$14.95
French pastries and tarts price per piece	\$2.25pp
<b>assorted cheesecakes</b>	<b>\$38.00</b>
mocha marble, bailey's Irish cream, chocolate, amaretto, fruit topped new York (serves 12-14)	
<b>assorted cakes and tortes</b>	<b>\$38.00</b>
chocolate truffle, grand Marnier, white chocolate, mango mousse, orange charlotte (serves 12-14)	
<b>assorted slab cakes</b>	
serves 25 1/4 slab (9x13)	\$75.00
serves 50 1/2 slab (16x12)	\$135.00
serves 100 full slab (16x24)	\$250.00
<b>coffee cake</b>	<b>\$24.00</b>
caramel, praline, cranberry lemon, chocolate swirl - serves 18	
<b>ice cream treats</b>	<b>\$4.00</b>
assorted ice cream bars price per piece	

## Trays and Platters

<b>cookies and squares tray</b>	
an assortment of home baked cookies with a variety of decadent squares	
serves 10-15 people - <b>small</b>	<b>\$21.50</b>
serves 15-20 people - <b>medium</b>	<b>\$29.50</b>
serves 20-25 people - <b>large</b>	<b>\$37.50</b>
<b>seasonal fresh fruit and berries</b>	
an assortment of seasonal fruit with tasty berries	
serves 10-15 people - <b>small</b>	<b>\$42.95</b>
serves 15-20 people - <b>medium</b>	<b>\$56.95</b>
serves 20-25 people - <b>large</b>	<b>\$69.95</b>

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