

Impressions

CATERING
THE ART OF CREATIVE CUISINE

It's our pleasure to serve you.



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SUITE/SKYBOX MANAGER, COMPASS GROUP CANADA AT HALIFAX METRO CENTRE
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Welcome ...

...TO ANOTHER EXCITING SEASON AT COMPASS GROUP CANADA. HALIFAX METRO CENTRE IS LOOKING FORWARD TO PROVIDING YOU WITH AN ENJOYABLE AND MEMORABLE SEASON WITH LOTS OF EXCITEMENT AND SAVOURY FOOD!

OUR STAFF HAVE BEEN VERY BUSY GEARING UP TO PROVIDE YOU WITH A WHOLE NEW LINE-UP, FEATURING MANY UNIQUE CATERING CREATIONS. WE STRIVE FOR EXCELLENCE IN OUR FOOD QUALITY AND PRESENTATION, AS WELL AS IN THE SERVICE THAT WE DELIVER. PLEASE CONTACT OUR OFFICE SHOULD YOU HAVE ANY QUERIES OR CONCERNS.

WHEN PLACING YOUR ORDER, PLEASE KEEP IN MIND THAT THE ORDER DEADLINE IS AT 5:00PM, THREE FULL BUSINESS DAYS PRIOR TO EACH EVENT.

WE INVITE YOU TO SIT BACK, RELAX AND LET COMPASS GROUP CANADA BE YOUR HOST!

MOST SINCERELY,
CHRIS ROWARTH
GENERAL MANAGER
COMPASS GROUP CANADA, HALIFAX METRO CENTRE



The Scoop On Your Suite!

PRE-ORDERING

PRE-ORDERING YOUR SUITE(S) FOOD REQUIREMENTS ALLOW FULL ACCESS TO THE MENU, AS WELL AS PRIORITY SERVICE TIMES. FOR YOUR CONVENIENCE, THIS CAN BE DONE WITH THE CATERING PRE-ORDER FORM PROVIDED IN THE MENU PACKAGE. PRE-ORDERS MUST BE RECEIVED BY 5:00PM THREE BUSINESS DAYS PRIOR TO THE EVENT.

ON THE ORDER FORM, YOU HAVE THE ABILITY TO CHOOSE YOUR DESIRED DELIVERY TIMES OF YOUR PRE-ORDERED FOOD AND BEVERAGE ITEMS DURING THE ENTIRE EVENT. PRE-EVENT DELIVERY WILL ARRIVE ONE-HALF HOUR PRIOR TO EVENT START.

PLEASE NOTE THAT A STANDING ORDER CAN BE ARRANGED FOR YOUR SUITE BY CONTACTING THE OFFICE.

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'ON THE FLY' ORDERS

IT'S NEVER TOO LATE TO ORDER! IF YOU'RE RUNNING OUT OF TIME AND CANNOT MEET OUR ADVANCED ORDERING DEADLINE, DO NOT FRET! SIMPLY ORDER FROM OUR EVENT DAY MENU PRIOR TO OR DURING AN EVENT AND ENJOY A VARIETY OF UNIQUE CULINARY CREATIONS AS WELL AS AN ARRAY OF TRADITIONAL ARENA FAVOURITES!

CANCELLATIONS

WE RECOGNIZE THE NEED TO CANCEL AN ORDER. TO ENSURE YOU ARE NOT CHARGED FOR THIS ORDER, WE REQUIRE THAT YOU PROVIDE US WITH AT LEAST 48 BUSINESS HOURS CANCELLATION NOTICE PRIOR TO THE EVENT.

HOST/HOSTESS REQUIREMENTS

OUR HOSTS AND HOSTESSES WILL PROVIDE YOU WITH PERSONALIZED SERVICE IN YOUR SUITE. ALL SERVICE STAFF ARE FULLY TRAINED WITH RESPECT TO THE ALCOHOL MANAGEMENT AND SMART SERVE PROGRAMS AND WILL COMPLY WITH OUR OBLIGATION TO THE ALCOHOL AND GAMING COMMISSION. ANY PATRON CONSUMING ALCOHOLIC BEVERAGES MUST ABIDE BY STANDARD PROVINCIAL REGULATIONS AND WILL BE REQUIRED TO SHOW VALID PROOF OF IDENTIFICATION. WE STRIVE FOR EXCELLENCE IN OUR FOOD QUALITY AND PRESENTATION AS WELL AS IN THE SERVICE THAT WE DELIVER.

PLEASE CONTACT OUR GENERAL MANAGER; CHRIS ROWARTH SHOULD YOU HAVE ANY QUERIES OR CONCERNS.

PAR STOCK BEVERAGES & INVENTORY

FOR THE CONVENIENCE OF SUITE OWNERS AND THEIR GUESTS, EACH SUITE IS PRE-STOCKED, READY FOR YOU UPON ARRIVAL, WITH A SELECTION OF SOFT DRINKS, FRUIT JUICES, BOTTLED WATER, A SELECTION OF DOMESTIC, PREMIUM AND IMPORTED BEERS AND COOLERS. LIQUOR DRINKS ARE AVAILABLE AS WELL AS WINE, WHICH MAY BE ORDERED FROM OUR WINE CELLAR SELECTIONS BY THE BOTTLE. THE SUITE CONTACT WILL BE REQUIRED TO SIGN OFF ON YOUR CONSUMPTION BEFORE LEAVING AT THE END OF EACH EVENT. BILLING WILL BE BASED ON THE BEVERAGE CONSUMPTION DURING EACH EVENT.

TAXES & ADMINISTRATION FEES

ALL FOOD AND BEVERAGES WILL BE SUBJECT TO APPLICABLE TAXES AND A 15% ADMINISTRATION FEE. GRATUITIES FOR THE HOST/HOSTESS ARE ALWAYS AT YOUR DISCRETION.

SPECIAL REQUESTS

PLEASE NOTE THAT WE WILL ATTEMPT TO ACCOMMODATE ANY SPECIAL CATERING REQUESTS. IT IS OUR MANDATE THAT YOUR FOOD AND BEVERAGE REQUIREMENTS ARE SATISFIED IN EVERY RESPECT. PLEASE CONTACT OUR CATERING MANAGER TO DISCUSS ANY REQUESTS YOU MAY HAVE.

FOOD & BEVERAGE POLICY

OUTSIDE FOOD, BEVERAGES AND ALCOHOLIC BEVERAGES ARE NOT PERMITTED TO BE BROUGHT INTO THE SUITES. IF THERE IS A SPECIFIC ITEM THAT YOU WOULD LIKE, PLEASE CONTACT THE OFFICE.

PAYMENT

A METHOD OF PAYMENT MUST BE ESTABLISHED PRIOR TO ANY FOOD AND BEVERAGE BEING SERVED IN YOUR SUITE. YOU MAY PAY FOR YOUR FOOD AND BEVERAGES WITH VISA, MASTER CARD, AMERICAN EXPRESS, DEBIT OR CASH.

SUITE OWNERS MAY ESTABLISH A CORPORATE ACCOUNT; WE WILL KEEP YOUR CREDIT CARD ON FILE, AND CHARGE YOUR FOOD AND BEVERAGE BILLS AUTOMATICALLY TO THAT ACCOUNT. A DESIGNATED SUITE REPRESENTATIVE WILL STILL BE REQUIRED TO SIGN A GUEST BILL AT THE END OF THE EVENING.

ALL EVENT CHARGES WILL BE ENTERED ONTO A COMPUTER GENERATED INVOICE AND WILL BE E-MAILED TO THE CARD HOLDER THE WEEK FOLLOWING THE EVENT. ALL CHARGES WILL BE PROCESSED TO THE CREDIT CARD ON FILE, UNLESS OTHERWISE NOTIFIED.

Halifax Metro Centre Advanced Catering Menu!

PLEASE NOTE THAT WE REQUIRE A MINIMUM OF THREE (3) DAYS NOTICE

Break Away Snacks

(SERVES UP TO 8)

Hat Trick

AS ASSORTMENT OF OUR MOST POPULAR SNACKS, INCLUDING ROASTED PEANUTS, PRETZEL TWISTS & FRESH POPPED POPCORN

\$23.00

Erio Snack Mix

A PERFECT TRIO OF OUR FAMOUS SWEET CARAMEL CORN, FRESH POPPED POPCORN & TRADITIONAL POTATO CHIPS

\$20.00

Sweet 'n Salty Combo

A DELECTABLE COMBINATION OF OUR SWEET CARAMEL CORN & OUR FRESH POPPED POPCORN

\$23.00



Rink Side Starters

(SERVES 8 TO 10 PEOPLE)

Ultimate Nachos

CRISPY NACHO CHIPS WITH TOMATOES, ONIONS, BLACK OLIVES WITH A BLEND OF MOZZARELLA & CHEDDAR CHEESE SERVED WITH SALSA & SOUR CREAM \$28.00
ADD TENDER ROASTED CHICKEN \$5.00

Smoked Salmon Platter

SUCCULENT SIDE OF FRESH SMOKED SALMON GARNISHED WITH RED ONION, CAPERS & SLICED LEMONS \$60.00

Chilled Jumbo Shrimp Cocktail

JUMBO BLACK TIGER SHRIMP CHILLED, SERVED WITH COCKTAIL SAUCE & LEMON WEDGES \$75.00

Mediterranean Flat Bread Platter

ROASTED GARLIC HUMMUS, BABAGANOJ & TZATZIKI DIP SERVED WITH OVEN BAKED PITA BREAD \$40.00

Bruschetta Au Gratin

AN EXQUISITE BLEND OF TOMATO, BASIL, GARLIC, & FETA CHEESE INFUSED WITH OLIVE OIL ON A HERBED FLAT BREAD TOPPED WITH MELTED MOZZARELLA \$28.50

Traditional Arena Fare!

(SERVES 8-10 PEOPLE)

Seasonal Fresh Fruit Platter

SLICED SEASONAL FRESH FRUIT SERVED WITH A YOGURT DIP \$40.00

Vegetable Crudites Platter

A SELECTION OF FRESH SLICED SEASONAL VEGETABLES WITH A SAVORY RANCH DIP \$36.00

Cheese Sampler

A SELECTION OF POPULAR CANADIAN CHEESES INCLUDING CHEDDAR, SWISS, MARBLE & GOUDA ACCOMPANIED BY A SELECTION OF CRISPY CRACKERS \$40.00

Pickle Selection

A TANGY SELECTION OF ALL YOUR FAVOURITES TO ACCOMPANY YOUR MAIN SELECTIONS \$30.00

Pepperoni & Cheese Platter

A GENEROUS SELECTION OF CHEESES WITH TRADITIONAL STYLE PEPPERONI \$38.00

Arena Hot Dogs

JUMBO 1/4 LB HOT DOGS SERVED WITH GOURMET TOPPINGS \$32.00

Italian Sausages

GRILLED SPICY ITALIAN SAUSAGES ACCOMPANIED BY CHAR-GRILLED PEPPERS, SAUERKRAUT, ONIONS & GOURMET MUSTARDS \$36.00

Boston Peel Fries

A GENEROUS PORTION OF BOSTON PEEL POTATO FRIES \$22.00

Sweet Potato Fries

A GENEROUS PORTION OF FRESH CUT SWEET POTATO FRIES SERVED WITH A CURRY MAYO DIPPING SAUCE \$22.00

Penalty Pizzas

(SERVES 8-10 PEOPLE)

Delectable Gourmet Pizza

OUR PIZZAS ARE PREPARED WITH THE HIGHEST QUALITY INGREDIENTS & MADE FRESH TO YOUR ORDER.

Pepperoni & Cheese Pizza

PEPPERONI & MOZZARELLA CHEESE \$30.00

Vegetarian Pizza

TOMATO, RED & GREEN PEPPER, ONION & MUSHROOM \$30.00

Deluxe Pizza

PEPPERONI, BACON, TOMATO, ONION, GREEN & RED PEPPER & MUSHROOM \$32.00

BBQ Chicken Pizza

TANGY BBQ SAUCE TOPPED WITH SEASONED CHICKEN, FRESH MUSHROOM & SPANISH ONION \$32.00

Mediterranean Pizza

PESTO TOPPED WITH FETA, GREEN OLIVE, ROASTED RED PEPPER & MUSHROOM \$33.00



OUR BALANCED CHOICE SYMBOL IDENTIFIES OUR HEALTHY EATING SELECTION



Hot Warm Ups!

(ALL ITEMS SERVE 8-10 PEOPLE)

The Centre's Famous Suite Rolls

FRESHLY ROASTED SEASONED CHICKEN, MUSHROOMS, ONIONS, RED & GREEN PEPPERS & A BLEND OF CHEESES, ROLLED IN A TORTILLA & BAKED TO A GOLDEN BROWN \$36.00

Spicy Mexican Suite Rolls

A SPICIER VERSION OF THE TRADITIONAL FAVOURITE SUITE ROLLS! PACKED WITH SEASONED GRILLED CHICKEN BREAST, RED & GREEN PEPPERS, JALAPENOS, CHEDDAR CHEESE, CREAM CHEESE & SWEET CHILI SAUCE, & BAKED TO GOLDEN PERFECTION \$36.00

Chicken Satay

TENDER SKEWERS OF CHICKEN BREAST MARINATED IN A TANGY HONEY GARLIC SAUCE & BROILED TO PERFECTION \$55.00

Shrimp Satay

MARINATED BLACK TIGER PRAWNS SKEWERED & BROILED TO PERFECTION SERVED WITH LIME INFUSED GARLIC BUTTER \$60.00

Bacon Wrapped Scallops

DELICATE SCALLOPS WRAPPED IN HICKORY SMOKED BACON & BAKED GOLDEN TO PERFECTION \$80.00

Barbeque Chicken Wings

TENDER, JUICY CHICKEN WINGS TOSSED IN A SWEET & TANGY BBQ SAUCE \$62.00

Spicy Chicken Wings

BREADED TENDER SPICED CHICKEN WINGS SERVED WITH A SIDE OF YOUR CHOICE OF DIPPING SAUCE \$79.00

Chicken Strips

TENDER STRIPS OF CHICKEN BREAST BREADED & FRIED TO GOLDEN PERFECTION, SERVED WITH PLUM SAUCE \$45.00



Artichoke & Spinach Dip

A DELICIOUS BLEND OF SPINACH, ARTICHOKE HEARTS, ASIAGO, MOZZARELLA CHEESE WITH A BLEND OF SPICES, BROILED TO GOLDEN PERFECTION \$40.00

Baked Brie Trio

THREE SEPARATE DELICATE ROUNDS OF SMOOTH & CREAMY BRIE TOPPED WITH A SPICY PINEAPPLE CHUTNEY, ROASTED GARLIC WITH RED PEPPER, GREEN ONIONS & BASIL PESTO \$39.00

Hors d'oeuvre Combo

A CUSTOMIZED SELECTION OF DELECTABLE HOT HORS D'OEUVRES. CHOOSE ANY FIVE (5) OF THE FOLLOWING SELECTIONS TO CREATE YOUR OWN COMBO: \$115.00

CHICKEN SKEWERS

MINI SPRING ROLLS

BACON WRAPPED SCALLOPS

CRAB & BRIE CANAPÉS

SPANAKOPITA

POPCORN SHRIMP

MINI EGG ROLLS

BBQ WINGS

MUSHROOM TURNOVERS

Create Your Own Kettle Meal!

DISH UP YOUR OWN HEALTHY PORTION OF OUR HOMESTYLE CHILIES, SERVED RIGHT TO YOUR SUITE IN OUR HOT STEAMY KETTLES! THIS IS SURE TO BE A HIT AT THE BIG GAME. CHOOSE FROM OUR FOLLOWING KETTLE SELECTIONS:

Chili Con Carne

THIS GENEROUSLY SPICED, FLAVOURFUL CHILI IS SERVED WITH TORTILLA CHIPS & ALL YOUR FAVOURITE CHILI TOPPINGS, INCLUDING GRATED CHEESE, GREEN ONIONS & FRESH BAKED BREAD \$50.00

Five Bean Vegetarian Chili

A HEALTHIER ALTERNATIVE, WITH ALL THE SPICE AND FLAVOUR OF TRADITIONAL CHILI \$45.00



Slap Shot Salads

(SERVES APPROXIMATELY 8 TO 10 PEOPLE)

Market Greens Salad

FRESH FIELD GREENS, TOMATOES, CUCUMBER, RED CABBAGE & SHREDDED CARROTS WITH RANCH OR LIGHT ITALIAN DRESSING

\$58.00

Caesar Salad

ROMAINE LETTUCE, CROUTONS, BACON BITS & GRATED PARMESAN WITH CLASSIC CAESAR DRESSING

\$54.00

Roasted Red Pepper & Pesto Salad

TRI-COLOURED FUSILLI PASTA TOSSED WITH RED PEPPERS, SUN-DRIED TOMATOES, BROCCOLI FLORETS & RED PEPPER PESTO DRESSING

\$47.00

Mykonos Greek Salad

ICEBERG & ROMAINE LETTUCE MIXED WITH CUCUMBERS, TOMATOES, RED ONIONS, RED PEPPER, BLACK OLIVES & FETA CHEESE TOSSED IN CLASSIC GREEK VINAIGRETTE

\$53.50

ADD CHICKEN \$3.99 PER BREAST

ADD SHRIMP \$2.99 PER SHRIMP



Power Play Sandwiches

(SERVES 8 PEOPLE)

ALL SANDWICHES ARE SERVED WITH CRISPY POTATO CHIPS & SERVED ON A DAILY SELECTION OF FRESH GOURMET BREADS INCLUDING BAGUETTES, CIABATTAS, FOCACCIAS, TORTILLAS.

Pesto Chicken

ROASTED RED PEPPER, CHICKEN & BASIL PESTO

\$60.00

Thai Chicken

RED CURRY CHICKEN, MANGO & SPINACH

\$60.00

Sweet Avocado

AVOCADO, TOMATOES, SPINACH & HONEY MUSTARD

\$60.00

Vegetarian

JULIENNE OF FRESH VEGETABLES WITH SWEET CHILI & CREAM CHEESE ON A DAILY VARIETY OF WRAPS

\$54.00

Pulled Pork Sandwiches

PORK TENDERLOIN IN A RICH BBQ SAUCE WITH CHEDDAR CHEESE & DUSTED ONIONS

\$60.00

Roast Beef

ROAST BEEF, SAUERKRAUT, RED ONION & CHEDDAR CHEESE

\$60.00

Hummus

CUCUMBER, TOMATOES, RED PEPPER, HUMMUS & SWISS CHEESE

\$54.00

Assortment of Wraps

TORTILLAS WRAPPED AROUND ALL OF OUR TEMPTING FILLINGS SUCH AS CHICKEN SALAD, TUNA SALAD, EGG SALAD WITH CHIVES, TURKEY BREAST, BLACK FOREST HAM & ROAST BEEF WITH MAYONNAISE & CHEESE

\$43.50



Signature Entrées

PRICED PER PERSON, MINIMUM ORDER OF 8 PEOPLE. PLEASE NOTE THAT WE REQUIRE A MINIMUM OF THREE (3) DAYS NOTICE.

Signature Pork Back Ribs

OUR AWARD WINNING TENDER FALL-OFF-THE-BONE PORK BACK RIBS, SPECIALLY SEASONED & SMOTHERED IN OUR OWN HOUSE-MADE BBQ SAUCE ACCOMPANIED BY SWEET CORN & ROASTED POTATOES \$22.00

Bourbon Street Chicken

START OFF YOUR EVENING WITH DELICIOUS MOUTH WATERING BOURBON STYLE CHICKEN SERVED WITH CAJUN CORN & RICE \$21.00

Pork Tenderloin

ROASTED PORK MEDALLIONS SERVED WITH MANGO CHUTNEY, ROASTED VEGETABLES & ROSEMARY RED POTATOES \$22.00

Signature Pasta

STRIPS OF TENDER CHICKEN BREAST, PORTABELLO MUSHROOMS, ROASTED RED PEPPERS & BOWTIES, TOSSED IN A ROSÉ SAUCE WITH GRILLED FOCACCIA BREAD \$18.00

Baked Salmon

BAKED SALMON FILLETS WITH A MAPLE DIJON GLAZE, SERVED WITH RICE PILAF & OVEN ROASTED VEGETABLES \$21.00

Fajitas Carne Asada

GRILLED CHICKEN TOPPED WITH PEPPERS, ONIONS & JACK CHEESE. SERVED WITH SALSA FRESCO, GUACAMOLE, SOUR CREAM & WARM TORTILLAS \$18.00

Mini Burgers

2 OZ OF GRILLED ANGUS BEEF BURGERS SERVED ON MINI FOCACCIA ROLLS, TOPPED WITH YOUR CHOICE OF: RED ONION CONFIT, PORTABELLO MUSHROOM RAGOUT, SELECTION OF FINE CHEESES, BABY ARUGULA, VINE RIPE TOMATOES, DIJON MUSTARD, CRISPY SHALLOTS & HOT PEPPERS \$22.00

“

AS THE CHEF FOR COMPASS GROUP, HALIFAX METRO CENTRE PREMIUM SEATING, I AM PLEASED TO OFFER A DIVERSE MENU FOR YOU AND YOUR GUESTS. OUR CULINARY TEAM STRIVES TO PROVIDE MEMORABLE DISHES THAT ENHANCE YOUR ENTERTAINMENT EXPERIENCE. PLEASE FEEL FREE TO CONTACT ME WITH QUESTIONS CONCERNS OR TO PLAN A SPECIAL MEAL IN YOUR SUITE. WE WOULD BE HAPPY TO PREPARE YOUR FAVOURITE DISHES!”

WARM REGARDS,
CHEF BRUCE DEMPSEY
PHONE: 902-490-3287
EMAIL: MEAGHAN.JOHNSTON@COMPASS-CANADA.COM



"Sudden Death"... by Desserts

(EACH OF THE FOLLOWING SERVES APPROXIMATELY 8-10 PEOPLE)

Cookie Platter

A DELECTABLE ASSORTMENT OF FRESH BAKED COOKIES THAT WILL SATISFY ANY SWEET TOOTH \$25.00

Chocolate Tray

A DELICIOUS VARIETY OF CHOCOLATE DESSERTS, SUCH AS MINI CHOCOLATE CHEESE CAKES, CHOCOLATE COVERED STRAWBERRIES, NANAIMO BARS & MORE \$38.00

Caramelized Pineapple Rings

HOT VELVETY CARAMELIZED RINGS OF PINEAPPLE SERVED WITH HOMEMADE PINEAPPLE FLAMBÉ & VANILLA ICE CREAM \$48.00

Mini Assorted Cheesecake Platter

A VARIETY OF DELECTABLE CHEESECAKES INCLUDING CHOCOLATE, CRÈME BRÛLÉE, NEW YORK STYLE, GARNISHED WITH A RASPBERRY & BLUEBERRY TOPPING \$50.00

Assorted Premium Ice Creams

BEN & JERRY'S \$5.00 EA
CADBURY DAIRY MILK \$5.00 EA
HERSHEY ALMOND \$5.00 EA
KLONDIKE KING KONES \$4.25 EA

Special Event Children's Catering Packages!

EACH PACKAGE SERVES APPROXIMATELY 8-10 CHILDREN WITH UNLIMITED BEVERAGES INCLUDING CHOCOLATE MILK, WATER, JUICE, POP.

Hat Trick

CHICKEN STRIPS, NACHOS & KLONDIKE KING KONES

\$140.00

Pizza Party

17" PIZZA OF YOUR CHOICE, POPCORN, BBQ WINGS & COOKIES

\$160.00

The Iron Man



CHEESE & VEGETABLE PLATTER, CHICKEN WRAPS & SEASONAL FRUIT WITH DIP

\$200.00



The "Ice-ing" on the Cake!

Decorations & Cakes

WOULD YOU LIKE TO HAVE THESE DETAILS TAKEN CARE OF? HAVE YOUR SUITE DECORATED IN THE THEME OF OUR CHOICE. CONTACT YOUR CATERING MANAGER FOR MORE DETAILS AND PRICING. SPECIAL OCCASION/PERSONALIZED CAKES REQUIRE 48 HOURS NOTICE.

Small (8" ROUND)

\$20.00

Large (1/4 SLAB)

\$30.00

Premium Ice Cream Cake

\$40.00



Cheers!

Domestic Beer

LABATT LINE UP: KEITH'S, KEITH'S LIGHT, BUD, BUD LIGHT, KEITH'S RED

\$5.31

Imported Beer

STELLA, BUD LIGHT LIME

\$6.19

Bar Shot

RUM, RYE, VODKA, GIN, SCOTCH

\$4.65

Coolers

SMIRNOFF ICE

\$6.19

Soft Drinks

COCA COLA PRODUCTS

\$1.75

Bottled Water

DASANI (591ML)

\$1.97

Juice

ASSORTED, PLEASE AS YOUR SERVER

\$1.97

Hot Tea / Coffee (PER CUP)

\$1.77

Hot Chocolate (PER CUP)

\$1.77



WHAT IS BALANCED CHOICES? BALANCED CHOICES IS OUR CORPORATE NUTRITION AWARENESS PROGRAM. OUR CUSTOMERS & CLIENTS WANT MORE HEALTHY FOOD & BEVERAGE CHOICES. IN ORDER TO HIGHLIGHT ALL THE GREAT HEALTHY FOOD CHOICES WE BRING TO OUR CUSTOMERS, WE HAVE MADE IT EASIER FOR YOU BY IDENTIFYING THEM!

BALANCED CHOICES CLEARLY GUIDE OUR CUSTOMERS TO THE HEALTHY CHOICES PROVIDED ON OUR MENU BY:



A BALANCED CHOICE FOOD IDENTIFICATION SYMBOL IS USED TO IDENTIFY HEALTHIER FOOD OPTIONS, INCLUDING HEALTHY GRAINS, VEGETABLES & FRUIT, LOWER FAT DAIRY PRODUCTS AND/OR LEANER MEAT OR ALTERNATIVES FROM EATING WELL WITH CANADA'S FOOD GUIDE. THESE FOOD CHOICES ARE PREPARED WITH MINIMAL AMOUNT OF ADDED FAT.

WE HAVE A CORPORATE RESPONSIBILITY TO ASSIST OUR CUSTOMERS WHO ARE NOW READY TO MAKE HEALTHIER FOOD CHOICES MORE OFTEN, MAKING IT EASY TO ENJOY A HEALTHY LIFESTYLE!



Wine Cellar!

PLEASE ASK YOUR SERVER FOR OTHER WINES WE CARRY OR REFER TO OUR COMPLETE WINE LIST LOCATED IN THE SUITE. DON'T SEE YOUR FAVOURITE WINE ON OUR COMPLETE LISTINGS? JUST ASK US AND WE WILL DO OUR BEST TO BRING IT IN FOR YOU WHEN YOU PRE-ORDER!

Premium Seating White

Domestic House-Jost L'Acadie/ Chardonnay (NOVA SCOTIA)

THIS WINE IS AN EXCITING BLEND COMBINING THE APPLE FRUIT NOSE OF NOVA SCOTIA GROWN L'ACADIE BLANC GRAPES WITH THE BALANCED, CRISP BODY OF CHARDONNAY. A VANILLA SMOKE, GREEN APPLE NOSE LEADS INTO A LONG SILKY FINISH ON THE PALATE. A WELL-BALANCED, PLEASING WINE WHICH PAIRS WELL WITH SEAFOOD & CHICKEN DISHES

BOTTLE (1 LITRE) \$33.00
GLASS (5 OZ) \$4.60

Imported House-Robert's Rock Chenin Blanc/Chardonnay (SOUTH AFRICA)

LIGHT & LIVELY CITRUS PALATE GIVES WAY TO APPLE BLOSSOM & TROPICAL FRUIT AROMAS

BOTTLE (750 ML) \$29.00
GLASS (5 OZ) \$5.70

Lindemans Bin 65 Chardonnay (AUSTRALIA)

CREAMY BODY WITH AROMAS OF MELON & STONE FRUITS

BOTTLE (750 ML) \$31.00

Wolf Blass Semillon

Sauvignon Blanc (AUSTRALIA)

MEDIUM-BODY, NICE ACIDITY, LIGHT CREAMINESS

BOTTLE (750 ML) \$40.00

Masi Masianco Pinot Grigio (ITALY)

MEDIUM WEIGHT, FLORAL NOTES, PEAR & APRICOT FLAVOURS

BOTTLE (750ML) \$40.00

J. Lohr Riverstone Chardonnay (UNITED STATES)

A RICH, FULL FLAVOURED WINE WITH A NOSE OF TROPICAL FRUIT & AMPLE OAK NUANCES

BOTTLE (750ML) \$59.00

Premium Seating Red

Domestic House-Jost Cabernet Sauvignon/Marechal Foch (NOVA SCOTIA)

A DRY FULL BODIED RED WINE MADE FROM THE FINEST IMPORTED CABERNET SAUVIGNON & NOVA SCOTIA & GROWN MARECHAL FOCH GRAPES. THIS RESERVE BLEND BOASTS AN OAKY VANILLA, CHOCOLATE CHARACTER WHICH MINGLES WITH BELL PEPPERS & BLACK CHERRIES. GOOD BALANCE & LOTS OF TANNINS AS WELL AS A LENGTHY FINISH MAKE THE CABERNET FOCH AN EXCELLENT COMPANION TO HEARTY MEAT & CHEESE DISHES OR A DELIGHT ON ITS OWN

BOTTLE (1 LITRE) \$33.00
GLASS (5OZ) \$4.60

Imported House-Robert's Rock Cabernet/Merlot (SOUTH AFRICA)

MEDIUM BODIED ON THE PALATE COMPLIMENTED BY EARTHY NOTES & LINGERING VANILLA FLAVOURS

BOTTLE (750ML) \$29.00
GLASS (5OZ) \$5.70

Masi Valpolicella (ITALY)

LIGHT AND FRUITY, CRANBERRY, & STRAWBERRY BOUQUETS

BOTTLE (750ML) \$40.00

Wolf Blass Yellow Label

Shiraz/Cabernet (AUSTRALIA)

RIPE JUICY FLAVOUR WITH A LONG SPICY FINISH

BOTTLE (750ML) \$42.00

Wolf Blass Yellow Label

Cabernet Sauvignon (AUSTRALIA)

CLASSIC FAVOURITE WITH MINT, RASPBERRY, & BLACK CURRANT NOTES

BOTTLE (750ML) \$46.00

Masi Brolo di Campofiorin (ITALY)

A RICH EARTHY WINE WIT AROMAS OF DARK PLUM, COFFEE, RAISIN, & CHOCOLATE

BOTTLE (750ML) \$67.00

JOST
VINEYARDS

impressions
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