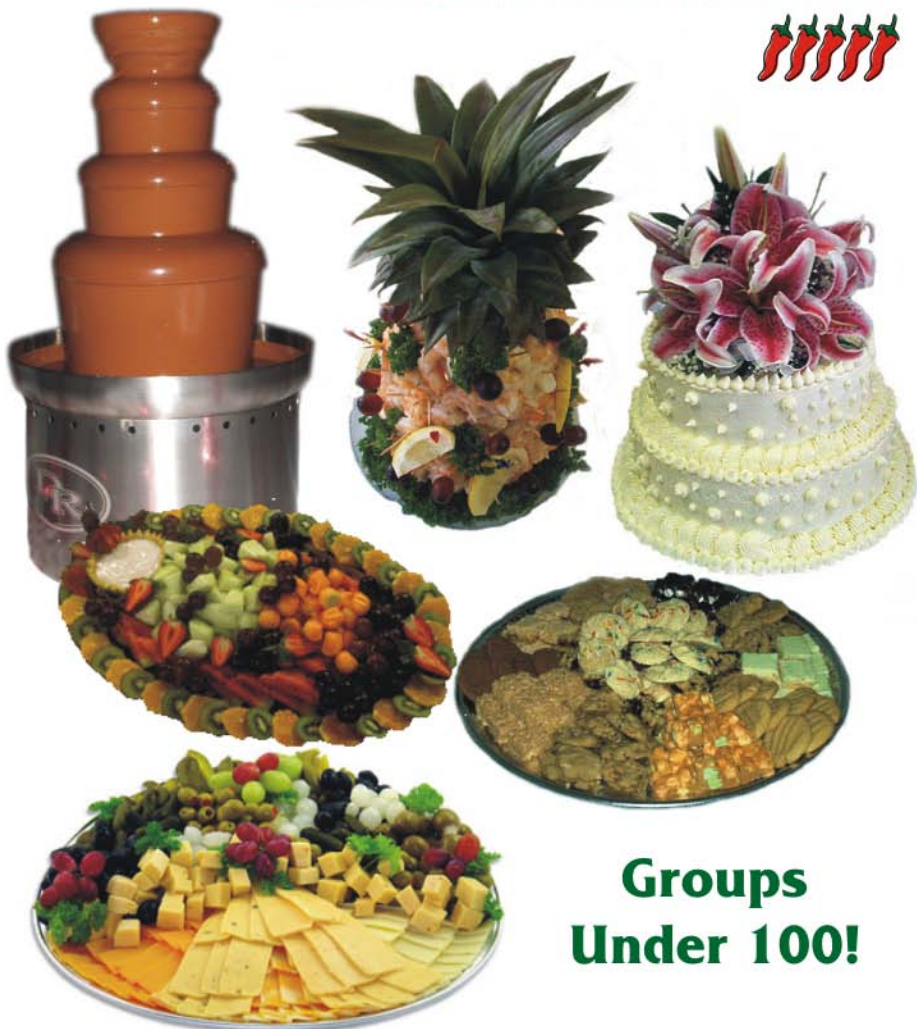




Dreams Catering

The Caterer That Friends Recommend!



**Groups
Under 100!**

Chefs James & Anna Woito

By Appointment: 53 Vaudry Drive
Pembroke, Ontario K8A 6W4

Tel/Fax: 613-732-3809
info@dreamscatering.com
www.dreamscatering.com



Breakfast Buffet Menu

Continental Breakfast #1

Chilled orange juice & apple juice;
Fresh baked muffins, danishes, bagels,
croissants & cinnamon buns; Fresh fruit
tray; Butter & preserves; Coffee & tea.

(#295)

Minimum 50 people

Continental Breakfast #2

Chilled orange juice & apple juice;
Fresh baked muffins, danishes & croissants;
Fruit yogurt; Assorted cold cereals & berries;
Fresh fruit tray; Butter & preserves; Coffee &
tea.

(#296)

Minimum 50 people

Dream Canadian Breakfast

Chilled orange juice & apple juice;
Scrambled eggs; Bacon & sausage;
Home fried potatoes; Fresh baked muffins,
croissants & bagels; Butter & preserves;
Coffee & tea.

(#297)

Minimum 50 people

The Bush Wacker Breakfast

Chilled orange, apple, & tomato juice;
Scrambled eggs, ham, bacon, & breakfast
sausage with smoked sausage; Homemade
brown beans; Home fried potatoes; Mixed
breads; Fresh baked muffins, danishes,
croissants, bagels & cinnamon buns; Butter &
preserves; Coffee & tea

(#298)

Minimum 50 people

Coffee Time

Coffee & tea

Assorted fruit juices

Spring water

Muffins

Bagels with cream cheese

Cinnamon buns

Fruit-filled danishes

If You Wish To Add

Waffles with assorted toppings

Individual cold cereals with fresh fruit

Fruit salad

Pancakes with syrup

Eggs Benedict, Eggs Florentine and Gourmet Omelets are also available.

Please see page 9 for our terms & conditions.



Lunch Menu #1

Sandwich Platter

Fresh shaved deli meats, egg & salmon on white & brown bread; Served with vegetable tray, dill garlic dip, cheese, crackers, pickles and your choice of dessert.

Sub & Salad

Choose one of our delicious homemade assorted, turkey, beef or ham Subs; Served with vegetable tray, dill garlic dip and your choice of salad & dessert.

Sandwich with Soup or Salad

We offer a combination of hot homemade soups and fresh sandwiches; Served with vegetable tray, dill garlic dip and your choice of dessert.

Wraps with Soup or Salad

We offer mixed meat & curried vegetable wraps; Served with vegetable tray, dill garlic dip and your choice of homemade soup or salad & dessert.

Salad Choices

Caesar Salad, House Salad & 2 Dressings, Baby Spinach Salad with Poppy Seed Dressing, Spring Salad with Maple Garlic Dressing or Greek Salad with Dressing.

Homemade Soup Choices

Beef Vegetable, Chicken Noodle, Chicken Vegetable, Turkey Vegetable & Wild Rice, Consommé Julienne, Tomato Macaroni, Minestrone, Consommé Royal, Cream of Cheddar & White Wine, Cream of Mushroom, Cream of Cauliflower, Cream of Potato, Cream of Broccoli & Cheddar, Vichyssoise, Cream of Carrot Bisque, Cream of Clam Chowder or Cream of Asparagus.

Quiche Choices

Vegetable, Chicken Vegetable, Quiche Lorraine, Black Olive & Artichoke, Ham, Salmon with Dill & Green Onion, Bacon & Tomato or Greek Quiche.

Quiche & Salad

Delicious homemade quiche, 8 choices (see below); Served with vegetable tray, dill garlic dip and your choice of salad & dessert.

Pork or Chicken Souvlaki

Served on a bed of vegetable rice with vegetable tray, dill garlic dip and your choice of salad & dessert.

Hot Beef on a Kaiser Bun

Tender shaved roast beef au jus on a Kaiser bun; Served with vegetable tray, dill garlic dip and your choice of salad & dessert.

Cold Plate

Sliced deli beef, turkey & ham served with potato & Italian pasta salad, vegetable tray, dill garlic dip, cheese & cracker tray, buns and your choice of salad & dessert.



Lunch Menu #2

Pasta Extravaganza

Lasagna; Pizza Casserole; Dreams Cannelloni; Manicotti; Penne Prima Vera or Penne Chicken Alfredo; Served with garlic bread, vegetable tray, dill garlic dip and your choice of salad & dessert.

Chicken à La King

Diced chicken in a cream mushroom sauce served on a fresh baked croissant; Served with vegetable tray, dill garlic dip and your choice of salad & dessert.

Sausage With Demi-Glace Onion Sauce

Sausage with sautéed onions and a demi-glace sauce served with vegetable tray, dill garlic dip and your choice of Swiss Rösti potatoes or rice, salad & dessert.

Chili & Homemade Biscuit

Served with vegetable tray, dill garlic dip and your choice of salad & dessert.

Potato & Rice Choices

Mashed Potato, Potato Wedges, Oven Roasted Potato, Scalloped Potato, Garlic Chive Whipped Potato, Rösti, Wild Rice, Vegetable or Chicken Fried Rice, Risotto or Spätzle.

From The Waters

Salmon poached in white wine & lemon pepper or beer battered fish; Served with your choice of potatoes or rice, lemon wedges, tartar sauce and your choice of salad & dessert.

Pork or Chicken Schnitzel with Tomato or Mushroom Sauce

Served with your choice of spätzle or rice, vegetable tray, dill garlic dip and your choice of salad & dessert.

Cabbage Rolls & Perogies

Served with sautéed onions, bacon, sour cream, vegetable tray, dill garlic dip and your choice of salad & dessert.

Beef Bourginon

Served with vegetable tray, dill garlic dip and your choice of potato or rice, salad & dessert.

Please see page 9 for our terms & conditions.



Lunch Menu #3

Dessert Choices

Apple Cake	Large Cookies	Pineapple Upside Down Cake
Apple Crisp	Dainty Platter	Rice Pudding
Apple Crumble Pie	Queen Elizabeth Cake	Crepe Caramel
Apple Strudel	Carrot Cake	Bread Pudding With Homemade Rum Sauce
Assorted Pies	Banana Mocha Torte	Trifle
Boston Cream Pie	Black Forest Cake	Fresh Fruit Platter
Butter Tarts		

We can mix & match your choice of menus!

We also have cold and hot drinks available.

Coffee & tea

Pop

Water (500ml)

Price based on a minimum 25 people.

Quotes available for all group sizes!

Please see page 9 for our terms & conditions.



Late Lunch Sandwich Buffet

Sandwiches

Egg, salmon or tuna, shaved roast beef, poultry & ham; Served on white & brown bread with condiments.

Pickle Tray

Mixed olives, dill, sweet mixed, gherkins and bread & butter pickles.

Cheese Tray

Canadian Cheddar, Marble, Havarti, Brie & Danish Blue; Served with assorted crackers & grape garnish.

Vegetable Tray

Fresh broccoli, cauliflower, radishes, carrots, cucumber, peppers, & celery sticks; Served with our famous Dreams dill garlic dip.

Served With:

Our homemade cookies & dainties or a white cake with creamy lemon filling with paper plates & napkins
(#321)

Price based on a minimum 25 people.

Food will be delivered to a local venue of your choice.

Make your event a "No Fuss" affair.

Ask us about having our staff do all the set-up, serving, & clean up.

Please see page 9 for our terms & conditions.



Dreamer's Platters

Vegetable Platter

Fresh broccoli, cauliflower, celery, cucumber, carrots, red & green peppers are served with our famous Dreams dill garlic dip & garnished with radishes.

(#075)

Mixed Cheese & Cracker Platter

We select Canadian Cheddar, Marble, Havarti, Brie & Danish Blue cheeses for our platter then garnish it with fresh grapes and tasty, assorted crackers.

(#076)

Fresh Fruit Platter

A combination of mixed mouth watering fresh fruit served with fruit yogurt dip.

(#077)

Dreams Fruit & Cheese Combo Platter

An excellent combination for your gathering. Fresh mixed fruit & yogurt dip served with 5 types of cheeses & crackers.

(#078)

Dreams Meat Cheese

Nibbler Platter

This platter is great for nibbling! Bite-sized pieces of salami, ham, pepperoni & smoked sausage together with selected cheeses, crackers & Dijon mustard dip.

(#079)

Dreams Deli Meat Platter

Fresh sliced deli roast beef, turkey, ham & salami served with Kaiser buns, mustard & mayonnaise. Your guests can build their own sandwich.

(#080)

Dreams Delicacies Platter

An assortment of pâtés matched with cheese, fresh fruit & rye bread. This platter will dazzle any gathering.

(#081)

Dreams Mixed Sandwich Platter

Our platter consists of egg, salmon or tuna, shaved, fresh deli roast beef, ham & poultry on fresh white & brown bread with matching condiments.

(#082)

Dreams Meat Pickle & Bun Platter

We combine our fresh, sliced deli roast beef, turkey & ham with an assortment of pickles, Kaiser buns & condiments. This is a light and fast solution when you are on the run!

(#083)

Platters Serve 16 to 20 people.





Dreamer's Platters

County Meat Nibbler Platter

Bite size pieces of deli ham, salami, pepperoni & smoked sausage served with Dijon mustard.
(#084)

Cheese & Pickle Platter

Five cheeses grouped with a fine selection of pickles and crackers.
(#085)

Pickle Platter

Dill, sweet mixed, gherkins, bread & butter pickles and mixed olives.
(#090)

Dreams Devilled Egg Platter

(#094)

Dreams Shrimp Tree & Sauce

Juicy lemon or Cajun marinated shrimp served with seafood cocktail sauce.
75pc. (#095)

Poached Salmon Chaud - Froid

Fresh whole salmon poached in a lemon vegetable stock then covered in our zesty white sauce. The salmon can be decorated to suit your event.
(#096)

Dreams Pâté Platter

We combine selected pâtés with delicious crackers & breads.
(#097)

Dreams Delicacies

Sandwich Platter

This platter is a selection of mixed buns and fresh baked croissants filled with fresh shaved deli meat, lettuce, tomatoes, red onions & Havarti cheese. We add our Italian mayonnaise sauce to give our sandwich that added special taste.
(#098)

Dreams Home Cooked

Fresh Meat Platter

Freshly shaved roast beef, pineapple glazed ham and roasted turkey.

Market Prices (#099)

Dreams Dainty Platter

We offer a selection of homemade cookies & squares.

75 pieces (#200)

150 pieces (#201)

Platters serve 16 – 20 people. (#201 Serves 35 people)

Please see page 9 for our terms & conditions.





Cold Buffet

Mixed Cheese Tray

Canadian Cheddar, Marble, Brie, Danish Blue and Havarti; Served with a selection of crackers.

Pickle Tray

Dill, sweet mixed, gherkins, bread & butter pickles and mixed olives.

Deli Meat Tray

Sliced deli beef, poultry, ham & salami served with Dijon mustard & mayonnaise.

Dessert

Your choice of our many dessert selections. See page 4 for choices.

Vegetable Tray

Fresh broccoli, cauliflower, radishes, carrots, cucumber, red & green peppers, & celery sticks served with our famous Dreams dill garlic dip.

Leaf Salad

Your choice of Caesar salad, Baby Spinach or House salad with 2 dressings.

Salad

Potato salad, Italian rotini pasta salad, carrot salad, Chefs choice salad & coleslaw.

Devilled Egg Tray

Buns & Butter

(#330)



Hot Buffet

Mixed Cheese Tray

Canadian Cheddar, Marble, Brie, Danish Blue and Havarti; Served with a selection of crackers.

Pickle Tray

Dill, sweet mixed, gherkins, bread & butter pickles and mixed olives.

Main Entrées

Choose two of our main Entrées: Seasoned BBQ chicken breast or Homemade meat & vegetarian lasagna in tomato sauce, or sweet & sour meatballs, or homemade cabbage rolls in tomato sauce; Also choose one side dish: scalloped potatoes, or vegetable rice.

Dessert

Your choice of our many dessert selections. See page 4 for choices.

Vegetable Tray

Fresh broccoli, cauliflower, radishes, carrots, cucumber, red & green peppers, & celery sticks served with our famous Dreams dill garlic dip.

Leaf Salad

Your choice of Caesar salad, Baby Spinach or House salad with 2 dressings.

Salad

Potato salad, Italian rotini pasta salad, carrot salad, Chefs choice salad & coleslaw.

Devilled Egg Tray

Buns & Butter

(#335)

Price based on a minimum 25 people.

Please see page 9 for our terms & conditions.



Poultry Entrée Buffet

Traditional Roast Turkey Dinner
Served with homemade stuffing, gravy & cranberry sauce.
(#375)

Chicken Sauté
Our most famous dish is a boneless breast of chicken in our homemade white wine and mushroom sauce.
(#377)

Chicken Kiev
Breaded chicken breast stuffed with seasoned garlic butter.
(#378)

Chicken Cordon Bleu
Boneless chicken breast stuffed with ham & Swiss cheese then coated with seasoned breading & topped in our homemade white wine sauce.
(#379)

Tropical Chicken Mango
We start with a juicy boneless breast of chicken, red & green peppers, red onion, hint of fresh rosemary & served in a mango cream sauce.
(#383)

See Notes Below for more details.



Beef Entrée Buffet

Roast Beef Dinner
Canadian AAA outside round roast beef seasoned and marinated "Our Way". We slow cook our beef so it's tender & juicy; Served with horseradish & our homemade beef gravy.
(#401)

Roast Prime Rib Of Beef
Canadian AAA prime rib seasoned & marinated "Our Way". Slow cooked and served with red wine au jus, Yorkshire pudding & horseradish.
(#403)

Beef Wellington
Canadian beef tenderloin sautéed and wrapped in puff pastry with pâté & mushroom duxelles then baked golden brown. This is topped with either our butter or yogurt Béarnaise sauce.
(#407)



Pork Entrée buffet

Pineapple Glazed Ham
Topped with a mustard sauce.
(#450)

Stuffed Pork Loin
Stuffed with a fruit pine nut dressing & topped with a red wine sauce.
(#452)

Pork Schnitzel With Sauce
Served with homemade tomato marinara sauce, or brown mushroom sauce.
(#451)

Notes: These buffets offer a choice of: Potato & rice, hot vegetable, leaf salad & pasta salad. Buffets include homemade potato salad, carrot salad, Chefs' choice salad and Coleslaw; Cheese & crackers; Mixed pickle tray; Vegetable tray with dill garlic dip; Buns & butter; and Dessert.

Price based on a minimum 25 people.



BBQ Buffet

BBQ #1 – Good Value

House or Caesar salad,
vegetable platter with dill
garlic dip, potato salad,
coleslaw, buns & butter
and dessert

(#520)

BBQ #2 – Great Value

Choice of baked potato with
sour cream, oven roasted
potato or rice pilaf and a hot
vegetable plus everything you
get in BBQ #1

(#521)

BBQ #3 – Best Value

Cheese tray,
Chef's choice salad
and pasta salad,
plus everything you
get in BBQ #2

(#522)

Beef BBQ

Filet mignon, 4 oz, bacon wrapped
Filet mignon, 8 oz, bacon wrapped
Strip loin, 8 oz
Beef kabobs x 2
Hamburger
Dreamers home-style hamburger
with all the fixings
Vegetable burger

Poultry BBQ

Chicken breast, ¼ chicken
Boneless chicken breast x 2
Chicken kabobs x 2

Pork BBQ

Pork ribs, 9 oz
Pork kabobs x 2
Pork loin steak, 6 oz
Bratwurst, Italian or
Oktoberfest sausage
Jumbo hot dog

Seafood BBQ

Whole lobster, 1 ¼ lb.
Lobster tail
Salmon steak, 5 oz
Shrimp kabobs x 2

Note: Coffee and Tea are included in prices. BBQ & Serving staff not included in prices
Price based on a minimum 50 people.

Plate Setting

We supply a white ceramic dinner plate with fork &
knife, white ceramic salad & dessert plate & fork,
coffee cup, saucer & spoon.

Plates & cutlery will be delivered to the catering
location on the day before your event in our local
area! Price includes our staff picking up dirty dishes.

We charge a clearing fee to pick up plates & cutlery
not supplied by **Dreams Catering**.

We bring it! We wash it!
Paper products are not included.
We can supply paper dinner plates with plastic fork &
knife & paper napkins.
Deluxe Paper Place Setting available.

Terms & Conditions

Minimum group size of 25 people.

Quotes available for all group sizes!

Prices subject to change due to product cost increase.

Plates and utensils are not included in food prices.
Dish rental available. We also have a wide variety of drinks;
hot & cold.

Applicable taxes are not included in pricing.

Free delivery on local venue orders greater than \$200.00.

Dietary Needs:

We take special dietary requests.

Allergy Note:

Our kitchen is not nut or shellfish free.

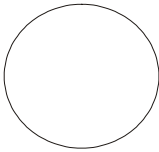


Wedding & Specialty Cakes

Your choice of cake flavors are white, chocolate, hazelnut, banana and carrot.
Our cake fillings are apricot, raspberry, strawberry,
lemon, mocha, chocolate and butter cream!

All floating cake stands require deposit.

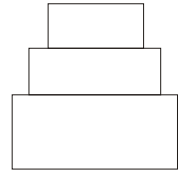
We deliver Cakes only catered by Dreams Catering. We do make cakes for pick up!



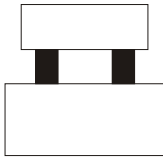
Round Butter Cream Icing Wedding Cake
#260



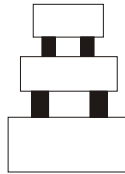
Stacked 2 Layer Round Butter Cream Icing Wedding Cake
#261



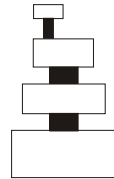
Stacked 3 Layer Round Butter Cream Icing Wedding Cake
#262



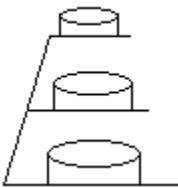
Stacked 2 Tier Round Butter Cream Icing Wedding Cake
#263



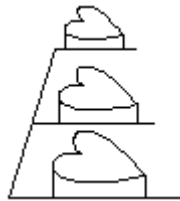
Stacked 3 Tier Round Butter Cream Icing Wedding Cake
#264



Stacked 4 Tier Round Butter Cream Icing Wedding Cake
#265



Floating 3 Tier Round Butter Cream Icing Wedding Cake
#266



Floating 3 Tier Heart Butter Cream Icing Wedding Cake
#267



White Cream Slab Cake
(20 to 30 people)
Butter Cream Icing
250
(50 to 70 people)
Butter Cream Icing
#251

We make all types of specialty cakes!

Please let us know what you are looking for and let us create the **Dream** dessert for you!



Chocolate Fountain



Make your special event the talk of the town with a chocolate fountain from Dreams Catering. This new, exciting and most of all delicious, mouth watering addition to your function will have your guests talking about your party for a long time.

Your chocolate fountain rental includes three hours service (including set up time), travel within the Pembroke / Petawawa area, 10 pounds of a high quality Belgian chocolate and 600 dipping skewers for approximately 100 people. (Tables, tablecloth, paper plates & napkins are not included) We offer three dipping package options for you to choose from, with a minimum six dipping items per guest.

Dipping Items

Option A

Bananas
Apples
Marshmallows
Pretzels
Lady Fingers
Grapes

Option B

Bananas
Strawberries
Marshmallows
Pretzels
Lady Fingers
Pineapple

Option C

Honey Dew
Strawberries
Marshmallows
Pretzels
Lady Fingers
Cantaloupe
Cream Puffs
Pineapple

Chefs James & Anna Woito

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