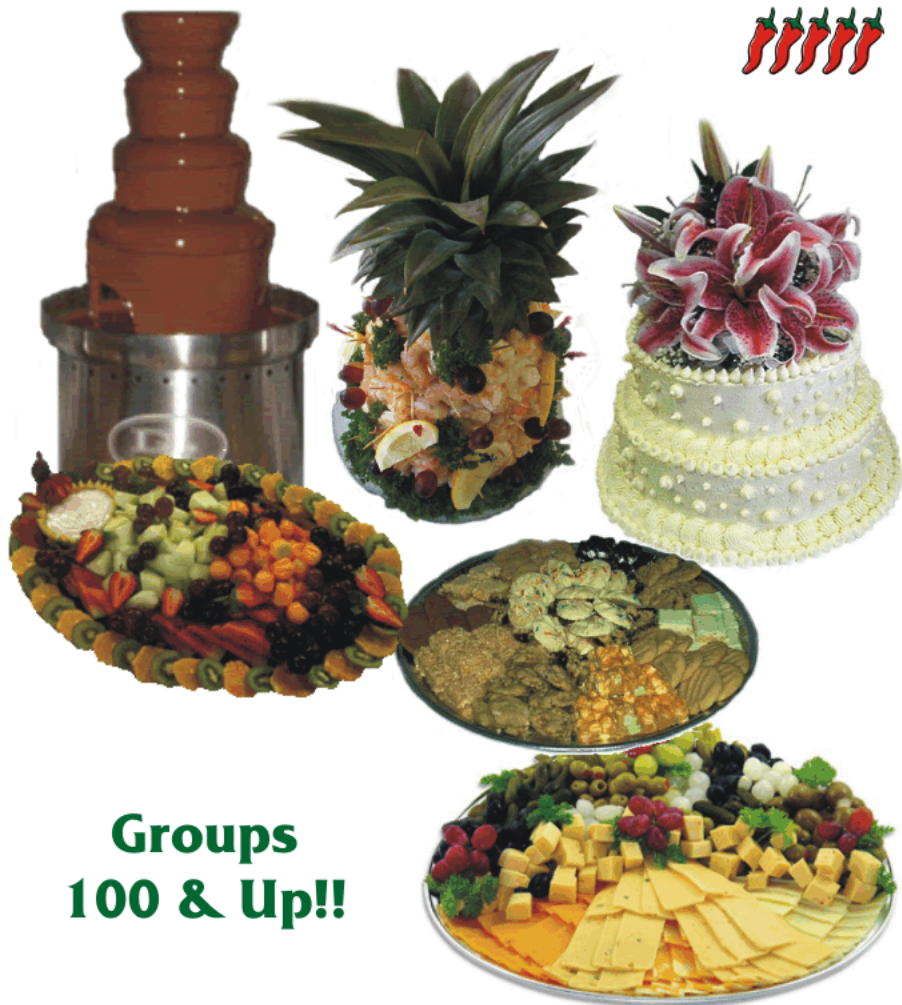




# Dreams Catering

The Caterer That Friends Recommend!



**Groups  
100 & Up!!**

**Chefs James & Anna Wuito**  
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 25 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

### 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 25 people

### The Bush Wacker Breakfast

Chilled orange, apple, & tomato juice;  
Scrambled eggs, ham, bacon, & sausage  
with our homemade smoked sausage;  
Home made brown beans; Home fried  
potatoes; Mixed breads; Fresh baked  
muffins, croissants, Danishes, 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, Gourmet Omelets are also available.

07/2009

Please see second last page for our terms &  
conditions.



## Late Lunch Sandwich Buffet

### Sandwiches

Egg, salmon or tuna, shaved roast beef, turkey & 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, creamy dill Havarti, Brie & Danish blue; Served with assorted crackers & grape garnish.

### Vegetable Tray

Fresh broccoli, cauliflower, radishes, carrot & celery sticks, served with our famous Dreams dill garlic dip

### Served With:

Our homemade cookies & dainties or a white lemon filled cream cake  
Coffee & tea, sugar, creamers & cups, plates, napkins.

(#325)

Price based on a group size of 100.

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

Make your event a "No Fuss" affair. Ask us about having our staff do all the set-up, serving, & clean up while you enjoy your guests.



## Salads To Go For 50 & Up!

### Leaf Salads

House salad with 2 dressings

Greek salad

Caesar salad

Waldorf salad

Potato salad

Coleslaw

Marinated vegetable salad

Three bean salad

Cucumber salad

Broccoli salad

Carrot salad

Basil tomato salad

Assorted Jello salad

Couscous salad

Tabouleh salad

### Pasta Salads

Macaroni salad

Italian Rotini salad

Greek Rotini salad

Herbed tomato penne

The above salads are priced per person

These seasonal salads vary in price based on ingredient availability:

Fruit De Mer Salad, Crab Salad, Shrimp Salad, Red Potato Salad.

Don't forget to ask us about our hot foods to go!



## Cold Hors D'oeuvres

### **Cream Cheese Canapés**

For those who enjoy the taste and richness of cream cheese, we suggest our cream cheese canapé. Choose from dill, basil, garlic, lemon or tomato cream cheese on rye croutons for a delectable treat. (#001)

### **Shrimp & Cream Cheese on Rye**

Our shrimp canapés are always a big hit. Juicy marinated shrimp on lemon dill cream cheese spread on a rye crouton or on puff pastry squares. (#002)

### **Pâté & Caper Canapés**

We hand-pipe smooth Cognac pâté onto a rye crouton or homemade choux pastry puff then topped with a marinated caper. (#003)

### **Dill & Cucumber**

Slices of hollowed English cucumber filled with herbed cream cheese. This is a refreshing & tasty hors d'oeuvre. (#004)

### **Smoked Salmon & Cream Cheese**

Our smoked salmon canapés are always an excellent choice. We place thin, rolled slices of smoked salmon and herbed cream cheese on rye croutons. These canapés are garnished with a sliver of red onion & parsley. (#005)

### **Melon Ball in Westfallen Ham**

Fresh melon and ham – Simple & delicious (#009)

### **Westfallen Croissant**

Fresh croissant filled with pineapple infused ham mousse. (#011)

**We Welcome Hors D'oeuvre Requests!**

### **Spinach Roll Ups**

Cooked & seasoned spinach mixed with parmesan & cottage cheeses then spread on a fresh fajita shell, rolled and sliced into bite size servings. (#006)

### **Fruit Skewers**

We create this refreshing and tasty hors d'oeuvre by skewering fresh honeydew melon, grapes & strawberries. (#008)

### **Stuffed Cherry Tomatoes**

We hollow out fresh cherry tomatoes then fill them with tuna or crab meat, feta cheese, onions & herbed balsamic vinaigrette. (#010)

### **Asparagus Tips on Rye**

Tender asparagus tips on light rye bread rounds, topped with our zesty chili sauce. (#012)

### **Black Forest Rouladen**

Black forest ham filled with dill pickle, herbs & mayo. (#013)

### **Lobster Hen House Homards**

This combination of lobster, mayonnaise, pimento, green onions with a hint of chili sauce is inserted into a cooked egg for a unique, delicious taste.

\$2.25 per person (#014)

100 piece minimum order can include up to 4 different Hors D'oeuvre styles. Some Hors D'oeuvres are seasonal.



## Hot Hors D'oeuvres

### Chicken Brochette

Plump chicken breast strips and sweet pearl onions dressed in garlic, herbs, olive oil & our secret vinaigrette marinade. (#025)

### Mini Quiche

Select from Quiche Lorraine, black olive, smoked salmon, vegetable, cheese or chicken & peppers fillings (#026)

### Tapenade Crisps

For your guests that like a new & interesting taste, this is it! A combination of anchovies, black olives & puff pastry. We roll the puff pastry with anchovy paste, black olives & seasonings then cut it into thin pasty wheels and baked them until they are golden brown. (#027)

### Pigs in a Blanket

We roll sausages in a light puff pastry shell and bake until they are a light golden colour. Served with Dijon mustard dip. (#028)

### Black Forest Ham Croissants

Puff pastry filled with a mixture of black forest ham, eggs, green onions & seasonings. We roll the puff pastry & fillings together in a croissant shape & bake until golden brown. (#029)

### Mini Meatballs

Our meatballs are cooked to a golden brown & served with a BBQ sauce, dill garlic dip or sweet & sour sauce. (#030)

### Crab Puffs

Homemade choux pastry filled with crab, onions, mayo & seasonings. The crab puff is then slowly heated prior to serving. This is an excellent seafood choice. (#031)

### Baked Chestnuts

Every water chestnut is rolled with lean smoked bacon. The flavor of the smoked bacon complements the chestnut. (#032)

### Smoked Oysters in Smoked Bacon

Smoked oysters are tasty but they are delicious when baked in lean smoked bacon and served on a crouton with herbed lemon cream cheese. (#033)

### Stuffed Mushrooms

Fresh white button mushrooms filled with black forest ham, green onions, red & green peppers, olive oil, seasonings & mozzarella cheese then baked and served with our famous Dreams garlic & dill dip. (#034)

### Mini Bruschetta

Toasted French bread rounds brushed with olive oil & garlic the topped with fresh red onions, plump tomatoes, red & green peppers, herbs & mozzarella cheese. (#035)

### Spanokopita Delight

Filo pastry filled with spinach, feta cheese, sun dried tomatoes & herbs then rolled & baked to a golden brown (#036)

### Dreams Greek Bruschetta

French baguette seasoned with fresh garlic, topped with fresh red, green peppers, tomato, red onions, black olives, seasoned feta & mozzarella cheese then baked golden brown. (#037)

### We Welcome Hors D'oeuvre Requests!

100 piece minimum order can include up to 4 different Hors D'oeuvre styles. Some Hors D'oeuvres are seasonal.

Please see second last page 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, dill 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, shaved, fresh deli roast beef, ham & turkey 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)

### County Meat Nibbler Platter

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

(#084)

Platters Serve 16 to 20 people.



## Dreamer's Platters

### **Cheese & Pickle Platter**

Five cheeses grouped with a fine selection of pickles and crackers.

(#085)

### **Pickle Platter**

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

(#090)

### **Dreams Antipasto Platter**

A variety of salamis, devilled eggs, pickled herring, olives, marinated mushrooms and artichokes, bruschetta and pâté.

(#091)

### **Dreams Devilled Egg Platter**

(#094)

### **Dreams Shrimp Tree & Sauce:**

Juicy lemon or Cajun marinated shrimp served with brandy 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 & dill 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 second last page for our terms & conditions.



## Cold Buffet #1

### Mixed Cheese Tray

Canadian cheddar, marble, Brie, Danish blue and creamy dill Havarti served with a selection of crackers.

### Pickle Tray

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

### Deli Meat Tray

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

### Dessert

Your choice of our many dessert selections.

### Salad

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

### Leaf Salad

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

### Vegetable Tray

Fresh broccoli, cauliflower, radishes, carrot & celery sticks served with our famous Dreams dill garlic dip.

### Deville Egg Tray

### Buns & Butter

Coffee & Tea, Sugar & Creamers  
(#330)



## Plate Settings

### We Bring It! We Wash It!

We will bring plates & cutlery to catering location the day before the event, in our area!

### You Get!

White Dinner Plate, Fork & Knife, Salad Plate, Dessert Plate & Fork,  
Coffee Cup, Saucer & Spoon.

### Price Includes Our Staff Picking Up Dirty Dishes

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

Paper products are not included in Buffet prices!





## Hot Buffet #1

### Mixed Cheese Tray

Canadian cheddar, marble, Brie, Danish blue and creamy dill Havarti served with a selection of crackers.

### Pickle Tray

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

### Main Entrées

Sweet & sour meatballs; Homemade Cabbage rolls in tomato sauce; Scalloped potatoes or rice.

### Dessert

Your choice of our many dessert selections.

### Devilled Egg Tray

### Salad

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

### Leaf Salad

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

### Vegetable Tray

Fresh broccoli, cauliflower, radishes, carrot & celery sticks served with our famous Dreams dill garlic dip.

### Buns & Butter

Coffee & Tea, Sugar & Creamers

(#334)



## Hot Buffet #2

### Mixed Cheese Tray

Canadian cheddar, marble, Brie, Danish blue and creamy dill Havarti served with a selection of crackers.

### Pickle Tray

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

### Main Entrées

Seasoned BBQ chicken legs with Homemade meat or vegetarian lasagna in tomato sauce; scalloped potatoes or vegetable rice.

### Dessert

Your choice of our many dessert selections.

### Devilled Egg Tray

### Salad

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

### Leaf Salad

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

### Vegetable Tray

Fresh broccoli, cauliflower, radishes, carrot & celery sticks served with our famous Dreams dill garlic dip.

### Buns & Butter

Coffee & Tea, Sugar & Creamers

(#335)



## 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

The breast is 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)



## 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. This is 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 sauce, 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 sauces.

(#407)



## Pork Entrée buffet

### Pineapple Glazed Ham

Topped with a honey 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)

**Note:** These buffets offer a choice of: Potato, rice, vegetable, leaf salad, pasta salad. In addition, these buffets include Potato, Carrot, Chefs' Choice salad and Coleslaw; Cheese & crackers; Mixed pickle tray; Vegetable tray with dill garlic dip; Buns & butter and Dessert. Add second meat for a small fee. Price based on a group of 100.

Ask us about our great Vegetarian meals and fabulous deal on Children's dinners.



## BBQ Buffet Menu

**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  
 T-Bone, 10 oz  
 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 leg 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  
 Hot dog

### Seafood BBQ

Whole Lobster, 1 ¼ lb.  
 Lobster Tail  
 Salmon steak, 5 oz  
 Arctic Char steak, 4 oz  
 Shark steak, 4 oz  
 Shrimp Kabobs x 2

**Note:** Extra for cheese. Extra for tomato, lettuce, onion, and pickle.



## Chinese Buffet

Vegetable Egg Roll with Plum Sauce  
 Chicken Fried Rice ♦ Pork Chop Suey  
 Pork Rib Niblets in Honey Garlic Sauce  
 Chicken Balls with Cherry Sauce ♦ BBQ Chicken Legs  
 Choice of leaf salad, one of four other salads, vegetable platter and dill dip  
 Bun & Butter, Dessert, Coffee and Tea

Prices are based on groups of 100 & over

Please see second last page for our terms & conditions.



## Old Fashion Style Sit Down Family Dinners

Create a personalized family style sit down dinner by choosing an entrée, a leaf salad, potatoes or rice, two vegetables & dessert. Dinners come with homemade coleslaw, buns, butter, tea & coffee.

### **Beef Wellington**

Canadian beef tenderloin in puff pastry and your choice of Béarnaise sauces. Stuffed with pate & and duxcell mushrooms.

(#351)

### **Roast Beef Dinner**

Canadian AAA marinated roast beef served with horseradish & beef gravy.

(#352)

### **Roast Prime Rib of Beef**

Canadian AAA marinated prime rib with red wine sauce and Yorkshire pudding

(#353)

### **Stuffed Pork Loin**

Stuffed with a fruit pine nut dressing & topped with a red wine sauce.

(#354)

### **Pineapple Glazed Ham**

Topped with a honey mustard sauce.

(#355)

### **Pork Schnitzel with Sauce**

Served with homemade tomato marinara sauce or brown mushroom sauce.

(#356)

### **Chicken Kiev**

Breaded chicken breast stuffed with seasoned garlic butter.

(#357)

### **Chicken Cordon Bleu**

A breaded chicken breast stuffed with ham & Swiss cheese with white wine sauce.

(#358)

### **Tropical Chicken Mango**

A juicy chicken breast served in a mango cream sauce with green and red peppers.

(#359)

### **Chicken Sauté**

A boneless breast of chicken in our white wine and mushroom sauce.

(#360)

Prices are based on groups of 100 & over

**Leaf Salad** - Choose from House, Caesar, Greek, Provincial or Baby spinach salad.

Your leaf salad selection is served with Homemade Coleslaw.

**Potatoe or Rice** - Choose from Baked, Mashed, Parisienne, Oven roasted or Whipped Chive Garlic

potatoes or Vegetable, Curried Pilaf, Mixed Wild or Rosemary Pilaf rice.

**Vegetables** - Choose from mixed garden vegetables, Dill glazed baby carrots, Broccoli with Cheddar cheese sauce, Green beans with bacon & pimento, Ginger turnip, Baby carrots with peas & oven roasted garlic or

Snow peas with pearl onions.

**Desserts** - Choose from Chocolate Hazelnut torte, Carrot cake, Black Forest cake, Banana Mocha torte or a selection of cheese cakes, mixed pies and European desserts.

### **Sit Down Extras**

Shrimp Cocktail

Soup

Sorbet

Antipasto

Cheese tray

Fruit Tray

Plate Rentals include salad plate, dinner plate, dessert plate, cutlery, cup & saucer.



## Dinner Accompaniments

### Vegetables

Mixed garden vegetables;  
Dilled glazed baby carrots;  
Seasoned carrot medallions;  
Broccoli with cheddar cheese sauce;  
Green beans with bacon & pimento;  
Carrot medallions with peas & oven;  
Snow peas with pearl onions;  
Corn on the cob;  
Roasted garlic;  
Ginger turnips.

### Pasta

Macaroni salad; Italian rotini salad;  
Greek rotini salad; Herbed tomato penne.

### Potatoes

Baked potato; Mashed potato; Parisienne potato; Scalloped potato; Oven roasted potato; Whipped chive & garlic potato.

### Rice

Vegetable rice;  
Curried rice pilaf;  
Chicken fried rice;  
Mixed wild rice & rosemary pilaf;  
Homemade Spaetzle.

### Leaf Salad

Greek salad; Caesar salad;  
Spring mix; Baby spinach salad or  
House salad & 2 dressings.

### Substitute Salads

Potato salad; Coleslaw; Marinated vegetable salad; Three bean salad; Cucumber salad; Broccoli salad; Carrot salad; Chefs choice salad; Basil tomato salad; Cous Cous salad; Tabouleh salad; Red potato salad; Waldorf salad & Layered jello salad.

Enhance your menu by adding a shrimp meat plate & fruit plate.  
Second meat is extra.

## Dreamers Dessert Selection

### Fruit Trifle

Chocolate Hazelnut Cake  
Carrot Cake With Cream Cheese Icing  
Black Forest Cake  
Banana Mocha Torte  
White Cream Cake With Lemon Cream Filling

### Cherry Cheese Cake

Lemon Cheese Cake  
Blueberry Cheese Cake  
Raspberry Cheese Cake  
Chocolate Lovers Cheese Cake  
Homemade Dainties

Apple Strudel With Vanilla Sauce

Apple Sour Cream Crumble Pie

Assorted Pies

Bread Pudding With Rum Sauce

Boston Cream Pie

European Desserts



## Dreamers Desserts

Min Slab order 50 people

**Chocolate Hazelnut Cake**

9" round 12 pc cake

**Carrot Cake With Cream Cheese**

**Icing**

9" round 12 pc cake

**Black Forest Cake**

9" round 12 pc cake

**Banana Mocha Torte**

9" round 12 pc cake

**White Cream Cake With Lemon,**

**Strawberry Or Mocha Filling**

9" round 12 pc cake

**Apple Sour Cream Crumble Pie**

9" round pie 8 pc.

**Fruit Trifle**

**Apple Strudel With Vanilla**

**Sauce**

**Bread Pudding With Rum Sauce**

**European Desserts**

Cherry Cheese Cake

Lemon Cheese Cake

Blueberry Cheese Cake

Raspberry Cheese Cake

Chocolate Lovers Cheese Cake

Home made Dainties- 16 to 20 people

Home made Dainties- 35 to 40 people

**Assorted Pies**

Apple, Pumpkin, Lemon, Blueberry,

Cherry, Strawberry Rhubarb

9" round pie 8 pc.

**Boston Cream Pie**

9" round pie 8 pc.

## Plate Setting

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

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 in Buffet prices. We can supply paper dinner plates with plastic fork & knife & paper napkins for a fee.

## Terms & Conditions

Prices based on groups of 100.

Quotes available for larger groups!

Prices subject to change due to product cost increase.

Plates and utensils are not included in food prices.

Dish rental available.

Applicable taxes are not included in pricing.



## Wedding & Specialty Cakes

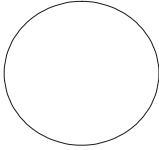
Your choices of cakes flavors are white, chocolate, hazel nut, banana and carrot.

Our cake fillings are apricot, raspberry, strawberry, lemon, mocha, chocolate and butter cream!

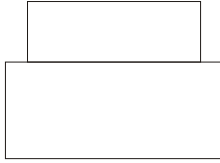
All floating cake stands require deposit.

We deliver Cakes only catered by Dreams Catering.

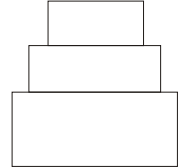
We do make cakes for pick up!



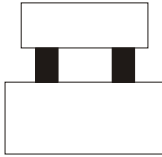
Round Butter Cream Icing Wedding Cake  
#260



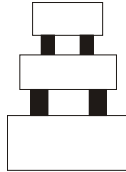
Stacked 2 Layer Round Butter Cream Icing Wedding Cake  
#261



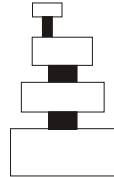
Stacked 3 Layer Round Butter Cream Icing Wedding Cake  
#262



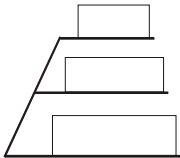
Stacked 2 Tier Round Butter Cream Icing Wedding Cake  
#263



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



White Cream Slab Cake  
(20 to 30 people)  
Butter Cream Icing is extra  
# 250



White Cream Slab Cake  
(50 to 70 people)  
Butter Cream Icing is extra  
#251

We make all types of specialty cakes!

Please let us know what you are looking for and let us create the **Dreams** 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, table cloth, 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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