

Culinary Impressions Home Catering Sample Menu

General In-Home Catering Menu:

Appetizers:

1. Crudit  Platter: Assorted raw vegetables (carrots, cucumbers, bell peppers, cherry tomatoes) served with ranch dip and hummus.
2. Cheese Board: A selection of artisanal cheeses (cheddar, brie, blue cheese) served with crackers, grapes, and honey.
3. Stuffed Mushrooms: Mushroom caps filled with a mixture of cream cheese, garlic, and herbs, then baked until golden brown.
4. Bruschetta: Toasted baguette slices topped with diced tomatoes, basil, garlic, and balsamic glaze.
5. Mini Meatballs: Homemade meatballs in marinara sauce or Swedish sauce.
6. Shrimp Cocktail: Chilled shrimp served with cocktail sauce and lemon wedges.
7. Spinach and Artichoke Dip: Creamy spinach and artichoke dip served with tortilla chips or bread slices.

Main Courses:

1. Herb-Roasted Chicken: Tender chicken seasoned with herbs and roasted to perfection.
2. Beef Tenderloin: Juicy beef tenderloin seasoned with garlic and rosemary, served with red wine reduction sauce.
3. Baked Salmon: Fresh salmon fillets seasoned with lemon and dill, baked until flaky.

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St John and Surrounding Area

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4. Vegetable Lasagna: Layers of lasagna noodles, marinara sauce, vegetables, and cheese, baked until bubbly.
5. Honey Glazed Ham: Spiral-cut ham glazed with honey, brown sugar, and Dijon mustard.
6. Stuffed Bell Peppers: Bell peppers filled with a mixture of ground meat, rice, and vegetables, then baked until tender.
7. Vegetarian Stir-Fry: Assorted vegetables sautéed in a savory stir-fry sauce, served over steamed rice.

Sides:

1. Garlic Mashed Potatoes: Creamy mashed potatoes flavored with roasted garlic and butter.
2. Roasted Vegetables: Seasonal vegetables (carrots, Brussels sprouts, cauliflower) roasted with olive oil and herbs.
3. Green Bean Almondine: Green beans sautéed with butter and toasted almonds.
4. Cranberry Sauce: Homemade cranberry sauce with orange zest and cinnamon.
5. Caesar Salad: Crisp romaine lettuce tossed in Caesar dressing with croutons and Parmesan cheese.
6. Sweet Potato Casserole: Mashed sweet potatoes topped with a pecan streusel topping.
7. Wild Rice Pilaf: Nutty wild rice cooked with onions, garlic, and broth.

Desserts:

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1. Apple Pie: Classic apple pie with a flaky crust and cinnamon-spiced apple filling.
2. Pumpkin Cheesecake: Creamy pumpkin cheesecake with a graham cracker crust, topped with whipped cream.
3. Chocolate Truffles: Homemade chocolate truffles rolled in cocoa powder, chopped nuts, or shredded coconut.
4. Pecan Pie Bars: Pecan pie filling on a shortbread crust, cut into bars for easy serving.
5. Lemon Bars: Tangy lemon bars with a buttery shortbread crust, dusted with powdered sugar.
6. Gingerbread Cookies: Spiced gingerbread cookies shaped like gingerbread men or holiday shapes, decorated with icing.
7. Peppermint Bark: Layers of dark and white chocolate swirled together and topped with crushed candy canes.

Holiday Specific Ideas

Christmas:

1. **Main Course:** Roast Beef Tenderloin with Red Wine Sauce **Side Dish:** Garlic Mashed Potatoes and Roasted Brussels Sprouts **Dessert:** Classic Christmas Pudding with Brandy Sauce
2. **Main Course:** Maple Glazed Ham with Pineapple **Side Dish:** Sweet Potato Casserole and Green Bean Almondine **Dessert:** Peppermint Cheesecake with Chocolate Ganache

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3. **Main Course:** Herb-Crusted Rack of Lamb **Side Dish:** Wild Rice Pilaf and Honey Glazed Carrots **Dessert:** Gingerbread Trifle with Eggnog Custard

Canada Day (July 1st):

1. **Main Course:** Grilled Maple Dijon Salmon **Side Dish:** Maple Balsamic Roasted Vegetables and Quinoa Salad **Dessert:** Strawberry Shortcake with Vanilla Whipped Cream
2. **Main Course:** Canadian Bacon Wrapped Pork Tenderloin **Side Dish:** Maple Glazed Carrots and Caesar Salad **Dessert:** Red and White Fruit Skewers with Maple Yogurt Dip
3. **Main Course:** Grilled Bison Burgers with Maple BBQ Sauce **Side Dish:** Canadian Flag Caprese Salad and Poutine **Dessert:** Nanaimo Bars with a Maple Twist

Victoria Day (Third Monday in May):

1. **Main Course:** Grilled Maple Glazed Chicken **Side Dish:** Canadian Quinoa Salad and Grilled Asparagus **Dessert:** Blueberry Maple Tart with Vanilla Ice Cream
2. **Main Course:** Herb Crusted Prime Rib with Red Wine Jus **Side Dish:** Duchess Potatoes and Maple Glazed Carrots **Dessert:** Rhubarb Crisp with Maple Oat Topping
3. **Main Course:** Maple Dijon Glazed Pork Chops **Side Dish:** Maple Roasted Sweet Potatoes and Maple Bacon Brussels

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Sprouts **Dessert:** Lemon Maple Bars with Candied Maple Pecans

Remembrance Day (November 11th):

1. **Main Course:** Canadian Beef Stew with Red Wine **Side Dish:** Rosemary Garlic Mashed Potatoes and Honey Glazed Carrots **Dessert:** Maple Walnut Bread Pudding with Whiskey Sauce
2. **Main Course:** Maple Glazed Roast Chicken **Side Dish:** Maple Roasted Root Vegetables and Mixed Green Salad **Dessert:** Cranberry Maple Crumble Bars
3. **Main Course:** Bison Shepherd's Pie with Maple Mashed Potatoes **Side Dish:** Maple Glazed Brussels Sprouts and Caesar Salad **Dessert:** Maple Pumpkin Pie with Maple Whipped Cream

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