

In Season!

Spring 2015

*“Experience Our Passion
for Foodservice”*



Marek
Hospitality Inc.

Introducing Social and Event Catering

We are pleased to announce the acquisition of a Social and Film Catering business currently under the name of Jewell Catering.

Established in 1988, Jewell Catering has a strong reputation, diverse client base, and a consistent revenue stream. It is a profitable catering and event planning business.

Over the years, Jewell Catering has developed a strong presence in the market niche of Films and TV Production and has been contracted for many productions. The balance of its business services private and corporate functions, weddings, and special events. It can do various sized events including larger corporate BBQs of over 2000 people.

The business is located on The Queensway in south Mississauga, Ontario, and is in close proximity to the QEW. It is ideally situated to service the Greater Toronto and Hamilton Area.

Our new Director, Catering and Culinary, Stewart Webb will be working with the past owner, Mike Jewell to strengthen and



grow the business, leveraging the Dana Hospitality network of suppliers, clients and customers to the benefit of all.

It is our intention to add more Catering companies of a similar nature in major centres in BC, Alberta and Ontario and to also use these operations as Culinary Centres for product testing, development and to train our Chefs, Cooks and Management.

Please join us in welcoming the Jewell team to our company!!

Your Cause Is Our Cause



As a company dedicated to social responsibility, we pride ourselves on customizing our café approach to ensure that we support our client's corporate giving-back programs. Below are two recent examples of our great teams in action.

Congratulations to our Health Sciences North (HSN), in Sudbury, Ontario, our Rock Garden Café team on supporting our client's recent United Way fundraiser. When the communications department at HSN had contacted Stewart Brown, Retail Food Services Director to see if the café could help support their cause, he quickly agreed to offer donation based on the number of transactions in a specific day.

On Wednesday January 21, 2015 the Rock Garden Café team donated 25 cents per transaction across the whole account

including not only the Café, but our two Tim Hortons locations as well. With the help of the communications department at Health Sciences North they advertised the event a week in advance and managed to achieve a total of 2944 transactions and presented a cheque for \$736 to the local United Way Campaign.



Meanwhile at Intact Insurance Bistro in Toronto, Ontario, Chef David Cherrie supported the Intact Billing & A/R Spring Food Drive that ran from March 16th to March 27th 2015 with a great new idea. His concept was to help to make donating very easy and convenient for everyone by pre-packing brown donation bags. Each bag was filled with 5 lbs of core items in demand by the local Daily Bread Food Bank and offered at cost for employees to simply purchase and place the items in the donation bin. All 46 bags were priced at \$5 each and they sold out before the campaign deadline.

Great Win/Win/Win results created. Well done to both culinary teams!

Chili Cook-Off Winner



It is easy to understand the need for a hot, savoury and satisfying Chili when you create a mental picture of a cold, early February day in Sault Ste. Marie, Northern Ontario. Our Cook James Cail at Algoma University café decided to enter the Office of the Dean's first annual, Algoma mid-winter chili-cook off contest. His chili recipe was made from scratch and featured fresh ingredients.

Fourteen chili recipes competed for the honour of being selected as the first-ever Dean's chili of choice. The chilies were created and sampled by a panel of three judges on February 6, 2015. Congratulations to James for winning 1st place!

what's cooking

Hoisin Duck Breast on a Bun

Ping Tang, Crown Properties

INGREDIENTS

Duck Breast	350 g
Oil Vegetable	8 ml
Garlic Clove,Minced	1-1/2 clove
Ginger Root,Fresh,Minced	8 ml
Peppers Chili fresh minced.....	1/2 each
Onions Fresh,Chopped	1/2 each
Sugar,Brown,Packed	30 ml
Vinegar Rice	15 ml
Sauce Fish	23 ml
Sauce Soy	8 ml
Flour Bun Steamed.....	199 g
Onions Raw Medium,minced	1/2 each
Garlic Clove,Minced	1 clove
Vinegar Rice	3 ml
Salt	1 ml
Oil Vegetable	15 ml
Sauce Hoisin	63 ml
Peppers Chili fresh minced.....	1/2 each

Allergens: Fish; Soy; Wheat; Gluten | WW pts: 6



METHOD

1. Preheat oven to 350 F.
2. In a large bowl, whisk together the brown sugar, rice vinegar, fish sauce, soy sauce. Add minced garlic, ginger, chilli pepper and green onion. Marinate duck breast for 2 hours in the refrigerator.
3. Heat a wok or large saute pan over high heat. When hot, swirl in vegetable oil and sear duck breast on medium to high heat to brown. Remove to plate.
4. Place duck breasts on baking sheet, finish in the oven at 350F just until cooked and internal temperature reaches 74 C (165 F). Do not overcook.
5. Set aside to cool.

For the Buns

1. Follow the directions on the package to make the dough, cover and let rise for 20 minutes.
2. Dust the clean work surface with allpurpose flour. Place the dough on work surface and cut into 16 equal pieces. Roll each piece into a ball and keep all balls loosely covered with plastic wrap or towel. You'll work with 1 ball at a time, keeping the rest covered.
3. Use a rolling pin, roll out each ball into an oval, about 4"x3". Then give a light brush with oil and fold the oval in half to create the bun shape. Place on 4 x 4 " parchment paper square. Keep covered loosely with plastic wrap or towel to prevent drying out. Repeat with remaining dough.
4. Prepare steamer (see photos attached). Steam the buns for 15 minutes. You'll have to steam in 2 or 3 batches (avoid overcrowding the buns).

For the Hoisin Sauce

In a small saucepan, heat the vegetable oil until smoking, sweat minced onion and garlic. Add remaining ingredients and simmer for 15 minutes; remove from heat and let it cool.

Note:

Steamed Bun Cake Flour, Bahn Bao Brand is available at T and T supermarkets, Asian grocery stores or use any Steamed Bun Flour mix.

To serve:

Carefully open each bun, spread a small amount of hoisin sauce in the bun. Add two slices of Duck Breast and top with more hoisin sauce.

Calories	Carbs	Protein	Fat	% Cal/Fat	Chol	Sodium	Fiber/Dtry	Calcium
225 kcal	31.2 gm	11.1 gm	5.7 gm	23.3 %	35 mg	612 mg	0.6 gm	21 mg

Welcome Stewart Webb



We are delighted to welcome Stewart Webb to our family of companies, as our Director, Catering and Culinary. Stewart is an excellent Chef, an experienced Catering professional and a former Catering business owner.

Stewart is joining us from the Pickle Barrel Restaurants where for the last seven years; he held the position of VP Purchasing and Product Development. Before joining the Pickle Barrel, Stewart worked closely with the famous Rose Reisman, who is a well-known healthy eating expert, working as the President of Rose Reisman Catering. Prior to that, he was co-owner of a Film Catering business called 'by Davids' that was known for its high quality reputation and service standards. Stewart was the Head Chef and Part Owner for the business and worked closely with his business partner, David Mintz, now of DM Catering in Toronto.

Stewart is joining us as Director, Catering and Culinary, with a two part mandate over the summer months.

- To bring our Catering acquisition on board and to identify a long term growth plan for that business
- To ensure we support the Pan Am operation to the collective advantage of both businesses

Stewart will be working closely with the Catering company current owner as we transition the business, and with Peter Rick who is heading up our Pan Am project for Morningstar Hospitality Services Inc. Once the acquisition is running on plan, and the Pan Am games are over, thereafter, Stewart will focus on other strategic growth opportunities across the country in the Catering area. He will work with the entire team in the development of our Culinary program and culture throughout Dana, Marek and Morningstar.

Congratulations Narelle Smith



We are extremely pleased to announce that Narelle Smith has been promoted to District Manager, effective February 2015.

Previously, Narelle was the Operations Supervisor for Dana Hospitality's Private Schools and was instrumental in developing allergen, nutrition and program standards. Under her leadership,

private schools continue to enjoy ongoing praise from students, parents and educators. Narelle has been with Dana for over 8 years, starting as a culinary manager at a business dining location. Narelle brings an exceptional flair to client caterings and is extremely innovative with new menu ideas and recipes.

A Warm Welcome to Our New Clients



Welcome to the Pan Am/Parapan Am Games

In 2015, Toronto will be the Host City of the Pan Am and Parapan Am Games. This multi-sport event features athletes from 41 countries and is surpassed in size and scope by only the Summer Olympics and the Asian Games. Morningstar Hospitality Services Inc. is a proud Sponsor and Master Caterer at the Games, providing exclusive food services

at numerous Pan Am/Parapan venues, including the President's Choice Ajax Ball Park, The Hershey Centre in Mississauga and the Aboriginal Pavilion at Fort York. Morningstar will offer various concession options for spectators as well as feed athletes, officials and broadcasters.

Welcome BCAA



The British Columbia Automobile Association (BCAA) is a mission-driven services organization committed to delivering peace of mind to our Members and customers across B.C. and the Yukon. BCAA has over 800,000 Members, and serves a quarter of

households in British Columbia. The Association is famous for providing roadside assistance and an array of home insurance, car insurance and travel insurance products and services.

In Season! is published jointly 4 times per year by Dana Hospitality LP, Marek Hospitality Inc. and Morningstar Hospitality Services Inc. Send submissions or questions to: inseason@marekhospitality.ca or Contact Us at: 905-829-9800.