

Infusion caters a unique blend of tastes

BY JENNIFER ENRIGHT

When Kelly Sinyi-Miller and Shabbir Karmali decided to open their catering business four years ago, they struggled to find a name that would capture the essence of what they were after. They needed something that would highlight the individualized service they wanted to provide. But they also were seeking something that would underline their successful partnership.

Sinyi-Miller, who was born and brought up in Milton, and Karmali, discussed a lot of possibilities until they came up with the name Infusion. Infusion, as she says, seemed to be the perfect fit: the culinary term means to add flavour to something, but it also relates to something that blends well together.

Infusion Catering and Event Design officially opened for business early in 2001. But Sinyi-Miller says she and Karmali had actually worked together prior to opening their jointly owned business. The two were accustomed to dealing

with the needs of business people in downtown Toronto, Sinyi-Miller as an event organizer and executive for a large company that had a suite at the Air Canada Centre (ACC) and Karmali as a chef in charge of executive suite catering at the ACC.

The two recall those days prior to the opening of their own business as pressure filled ones, Karmali satisfying the demands of high profile corporate clients and Sinyi-Miller meeting the needs of her corporation, one of the ACC's clients. While they enjoyed their work, something was definitely missing for both of them. The part of the job Sinyi-Miller liked the most was the social aspects of her work, meeting people and organizing all the myriad of small details to create memorable events. For Karmali, the chance to be creative was what he found the most attractive. But he wasn't being given enough opportunities to devote his time to his true passion. "Shabbir was missing the creative aspect of being a chef because he was overlooking all of the chefs. The hands-on, day-to-day stuff wasn't happening as much as he would have liked."

The turning point came when the pair sat down for lunch one day and they asked each other what they really were passionate about. As it turned out, they both wanted to own a catering company. They can only laugh about it now, but Karmali says there was a serious side to their conversation on that memorable day. "I think one of us said, 'What are we going to do about it?'"

Things moved pretty quickly after that. Within a week, they had a company registered under both their names and they were on their way to owning their own company. They began with nothing but a clear goal in mind and an interest in pursuing their own individual interests, Sinyi-Miller as the event organizer and director of marketing and Karmali as executive chef.

A lot has changed since those early days when Sinyi-Miller says it was a matter of going after business, picking up the phone and just calling day after day. Today, Infusion has

over 1,000 clients and it has two kitchen locations, one in Toronto and the other in Milton located at Parker Hannifin as well as an event planning and administrative office in Oakville. Infusion is the official caterer for Milton's Bob Rumball Day Centre, which provides a venue for special events, as well as Parker-Hannifin Canada.

Infusion offers a complete range of special event catering that's tailored to the needs of each individual client and each client's budget. The company provides menu planning designed specifically for individual clients. Some clients simply want to have a business lunch prepared and delivered to their office and served by staff from Infusion, says Sinyi-Miller. But others may want something more than that - everything from menu planning to the all the requirements for a large event whether it's a wedding, a business meeting, a children's birthday party, a corporate lunch complete with entertainment or an off-site event.

They agree that each event presents its own unique challenges, but that's what they love about their work, says Sinyi-Miller. She says there's a real mix of things that they can do from designing a completely organic menu for a client to booking a high wire act for a business meeting. Since she began her own business, she's amassed a whole binder of information just on entertainers. There are lists that include Elvis and Johnny Cash impersonators and a children's entertainer that delights kids with her cockatoo, boa constrictor and skinny pigs.

Both she and Karmali have found the last four years fulfilling and there are no thoughts of going back to what they did before. Karmali says his work as executive chef gives him the kind of instant satisfaction that he wouldn't find elsewhere. "You do an event and it's going really well and you get to see it on your clients' faces. A job well done is reflected right there and then."

To contact Infusion Catering and Event Design, call 905-847-6809 or 1-888-355-3001. Or visit the website at www.infusioncatering.com.



Flowers and fruit create a colourful table.



PHOTO BY JENNIFER ENRIGHT

Kelly Sinyi-Miller and Shabbir Karmali show off some of the delectable hors d'oeuvres created by Shabbir, Infusion Catering and Event Design's Executive Chef. Sinyi-Miller and Karmali's company is the official caterer for the Blazing Saddles event in Milton.

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MILTON - According to industry experts, there are over 33 physical problems that will come under scrutiny during a home inspection when your home is for sale. A new report has been prepared which identifies the eleven most common of these problems, and what you should know about them before you list your home for sale.

Whether you own an old home or a brand new one there are a number of things that can fall short of requirements during a home inspection. If not identified and dealt with, any of these 11 items could cost you dearly in terms of repair. That's why it's critical that you read this report before you list your home. If you wait until the building inspector flags these issues for you, you will almost certainly experience costly delays in the close of your home sale or, worse, turn prospective buyers away altogether.

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To help homesellers deal with this issue before their home is listed, a free report entitled "11 Things You Need to Know to Pass Your Home Inspection" has been compiled which explains the issues involved.

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