



CARVED + CRAFTED
catering

CATERING MENU

Order in person or online

Andrea.lamb@compass-Canada.com

Our promise to you

Carved & Crafted



Welcome

Preparing for your upcoming catered event involves both big decisions and little details, and we're here to help you every step of the way. At Chartwells, we'll guide you through crafting the perfect menu and personalizing every detail of your special occasion. Whether your event is big or small, themed or traditional, and held in any location, we've got you covered.

We'll collaborate with you to create a custom menu tailored to your unique needs, ensuring that your gathering leaves a lasting impression on your guests. Our menus reflect Chartwells' culinary philosophy—featuring authentic recipes made with the freshest, seasonal ingredients.

Andrea Lamb
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<https://dineoncampus.ca/UKC/whats-on-the-menu>

Our Sustainability, Strategy & Promise

We are using this established framework to leverage well-developed channels that are further refined to address the localized needs for our partner accounts and guests.

Our sustainability strategy prioritizes social and environmental change that supports the large-scale objectives of our clients and guests, an approach informed by our parent company Compass PLC.

Our global climate Net Zero commitment – called Planet Promise – is our commitment to a sustainable future for all. It envelops our overall corporate sustainability strategy defined by three key priorities:

- **Health and well-being – Better nutrition choices, mental health, total well-being**
- **Environmental game changers – Food waste, reducing single use plastics, plant-forward meals**
- **Better for the world – Sourcing responsibly, enriching local communities, sustainable partnerships for big change**



Breakfast Packages

Minimum 12 guests, priced per person

All menu's to include coffee, tea & water

Create Your Own Breakfast Sandwich

\$9.99

Scrambled eggs, bacon, sausage rounds, English muffin and your choice of cheddar or Swiss cheese.

Add hash browns \$2.50

Big Breakfast Buffet

\$16.99

Scrambled eggs, bacon, pork breakfast sausage links, buttermilk pancakes, breakfast potatoes, and minted fruit salad.



Breakfast Packages

Minimum 12 guests, priced per person

All menu's to include coffee, tea & water



Healthy Start

\$17

Minted fruit salad, butter croissants, and mixed berry chia pudding with toasted coconut. (V) (F+)

Build Your Own Parfait

\$15

Craft your own parfait with plain yogurt, chia pudding, granola, fresh berries, cranberries, raisins, pumpkin seeds, sunflower seeds. (V) (F+)

Breakfast Burrito Platter

\$12

Selection of breakfast burritos with egg, tofu and bacon fillings.

Bakery

Minimum 12 guests, priced per person

All platters to include butter & preserves

Chocolate & Cherry Cheese Danishes

Ⓥ \$3.85

Assortment of mini-Danishes.

Muffins

\$3.15

Assortment of muffins. Ⓥ

Croissants

\$3.65

freshly baked croissants.

Ⓥ

Baker's Minis

\$6

Mini Danishes, cinnamon rolls,
mini croissants, butter and
preserves 3pp

Ⓥ

ADD Coffee & Tea Service

\$2.55

Regular and Decaf coffee & Tea
(upon request) with sugar,
sweeteners, milk, cream and dairy
free alternatives. (upon request)



A La Carte

Minimum 6 guest pickup, 12 guest delivery, priced per person



Mixed Berry Chia

\$6

Pudding

Chia seeds pudding , Berries and Pumpkin seeds ^(V)

Yogurt & Berry Parfait

\$4

Parfait layered with vanilla yogurt and fresh berries.

(V)

Cookies

\$3.15

Assortment of freshly Baked Gourmet Cookies 1pp

Or

Homemade Cookies 2pp.

(V)

Blueberry Scones

\$3.15

Served with butter and preserves. ^(V)

ADD Coffee & Tea Service

Regular and Decaf coffee & Tea (upon request) with sugar, sweeteners, milk, cream and dairy free alternatives (upon request).

\$2.55

Apps & Snacks

Small serves up to 8, Medium up to 14 & Large up to 24 guests

Small is pickup only



Platters

Cumin Spiced Hummus

Served with crispy baked pita chips. (VE)

S \$15

M \$30

L \$45

Chicken Wings

Classic chicken wings tossed in your choice of hot sauce, Teriyaki or Honey Garlic

S \$72

M \$120

L \$228

Nacho Chips & Dip

Served with salsa, sour cream and guacamole. (V)

S \$42

M \$72

L \$126

Vegetable Spring Rolls

Crispy mini vegetable spring rolls, served with plum sauce.

S \$36

M \$60

L \$114

Pub Style Party Pack

Mini Spring Rolls, Battered Cauliflower, Fried Dill Pickles, Perogies. & Potato Skins

S \$36

M \$60

L \$114

Snacks

Minimum 6 guest pickup, 12 guest delivery, priced per person



Individual Snacks

Trail Mix Cup

\$7.5

A blend of nuts, seeds, and dried fruits. **(VE)**

House-fried Kettle Chips

\$5

Crispy Kettle Chips with your choice of flavored dips of garlic aioli, dill pickle and onion dip,



Check out our beverage offerings to upgrade your experience. Prices starting at \$3

Boxed Lunches

Sandwich Box - Minimum 6 guest pickup, 12 guest delivery, priced per person



Classic Egg Salad **\$16**

Classic egg salad with cucumbers
2 Cookies, Fruit and bottle of **WG** **V**
Water.

Black Forest Ham **\$16**

With dijon mustard and
Swiss cheese, 2 cookies, fruit and
bottle of water

Turkey & Cranberry **\$16**

With cream cheese cranberry,
2 cookies, fruit **F** and bottle of
water.

Roasted Vegetable Wrap with Feta **\$16**

Balsamic dressing, 2 cookies, fruit
and bottle of water



Each Sandwich Box includes:

- Bottled water • Whole fruit
- 2 homemade cookies

Boxed Lunches

Wrap Box - Minimum 6 guest pickup, 12 guest delivery, priced per person



Buffalo Chicken **\$18.5**


Spicy buffalo chicken wrapped in a flour tortilla.

Chicken Caesar **\$18.5**


Grilled chicken with Caesar dressing in a tortilla.



Mediterranean Snack **\$18.5**

Shredded iceberg lettuce, diced vegetables, feta, Kalamata olives with zesty Italian dressing in a flour tortilla. 

Chicken Salad **\$18.5**

Classic chicken salad wrapped in a tortilla. 



Each Wrap Box includes:

• Bottled water , Fruit and 2 homemade cookies



Bowls

Minimum 6 guest pickup, 12 guest delivery, priced per person

'Rebel' with Falafel

\$17

Falafel, kale, quinoa, red peppers, tomato, black beans, corn, hemp seeds, chipotle citrus ranch dressing. (WG) (V)

'Ninja' with Lemon Roasted Chicken

\$19

Chicken, brown rice, cabbage, spinach, carrots, cucumber, edamame, Mandarin oranges, crispy wontons, sesame seeds, sesame dressing. (WG)

Each bowl includes:

- 2 homemade cookies(40g)

'Eden' with Chili Lime Tofu

\$19

Chili lime tofu, quinoa, cabbage, arugula, broccoli, chickpeas, carrot, cucumber, green onion, sunflower seeds, balsamic dressing. (WG) (VE)



Salads & Soups

Minimum 6 guest pickup, 12 guest delivery, priced per person

Greek Salad with Grilled Chicken

\$19

Romaine lettuce, peppers, feta cheese, tomatoes, onions, cucumbers and olives topped with grilled chicken.

Blackened Chicken Caesar Salad

\$19

Romaine lettuce, bacon, crouton, top with blackened chicken.

Healthy Cobb Salad

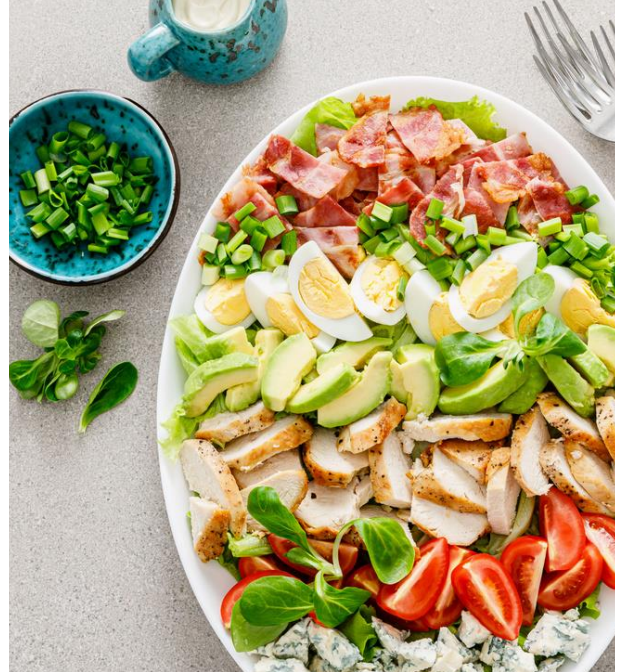
\$17

Edamame, quinoa, chickpeas, cucumbers, eggs, feta, romaine, carrots and tomatoes. (V) (F+) (WG)

Add Daily Soup

\$6

Freshly made daily soups.



Each Salad includes:

• Bottled water • 2 homemade cookies

Sandwich Platters

Serves 12 guests, priced per person



Classic Sandwiches

\$9

Chicken Salad

Classic chopped chicken with celery and mayo on your choice of bread.

Ham & Swiss on Rye

Classic ham and Swiss cheese on rye bread.

Egg Salad Sandwich

Creamy egg salad on your choice of bread. (V)

Mediterranean Snack Wrap

Iceberg lettuce, peppers, cucumbers, olives, tomatoes, feta, Italian dressing (V)

Add a house salad or Caesar salad, pickles and a deluxe dessert platter \$11

Premium Sandwiches

\$11.50

Chicken Caesar Wrap

Grilled chicken with Caesar dressing in a wrap. (WC)

Turkey Ciabatta

Turkey and cranberry aioli on ciabatta bread.

Harvest Vegetable Wrap

Roasted root vegetables, beets, arugula and hummus. (F+) (WC) (VE)

Grilled Chicken on a Croissant Grilled chicken, pesto, sautéed mushrooms, and onions

Add a house salad or Caesar salad, pickles and a deluxe dessert platter \$11

Salads

Minimum 6 guest pickup, 12 guest delivery, priced per person



Caesar Salad

\$6

Romaine lettuce with Caesar dressing, croutons, and parmesan cheese (no bacon).

Market Greens Salad

\$6

Market greens served with a choice of dressing. (VE)

Pasta Salad

\$5

Pesto, fusilli, broccoli, roasted peppers, sundried tomatoes, parmesan cheese, olive oil. (F+)

Potato Salad

\$5

Radishes, arugula, onions, peppers, six grain blend and lemon dijon dressing. (WC) (V)

Classic Greek

\$6

Romaine feta cheese, olives, tomatoes, cucumber and Greek dressing. (V) (F+)





Hot Buffet

Minimum 10 guests, priced per person

Mediterranean Mosaic \$23.85

Chicken Skewers

Marinated in a blend of spices.

Greek Quinoa Salad

Quinoa, parsley, mint, tomatoes, lemon dressing. (VE) (F+)

Lemon Oregano Potatoes

Roasted with lemon and oregano. (VE)

Pita & Tzatziki

Soft pita bread served with tzatziki sauce. (V)

Vegetarian Option:

falafel.s (VE)

Flavours of India \$26

Butter Chicken

Tender chicken in a creamy tomato-based sauce.

Basmati Rice

Fragrant basmati rice. (VE)

Naan Bread

Soft and fluffy naan bread. (V)

Raita Sauce

Yogurt-based raita sauce. (V) (F+)

Vegetarian Option: *Vegan chana masala.* (VE) (F+)

Add *samosas two each for \$9*

Hot Buffet

Minimum 10 guests, priced per person



Check out our salads and beverage offerings to upgrade your experience.
Prices starting at \$3

Fiesta Feast

\$27

Beef Barbacoa

Slow-cooked beef brisket in rich spices.

Rice Pilaf

Fluffy long grain rice cooked with aromatic herbs. (WG) (VE)

Calabacitas

Traditional Mexican roasted corn salad with jalapenos, squash, zucchini, cilantro. (F+) (VE)

Pineapple Salad

Fresh and tangy salad made with juicy pineapples. (F+) (VE)

Vegetarian Option: Spiced tofu crumble. (VE)

Add chips & dip for \$5

Fusion of the East

\$27

Maple Glazed Salmon

Salmon fillets glazed with Maple sauce. (F+)

Crispy Noodle Salad

Crunchy noodle salad with fresh vegetables. (VE)

Brown Rice (VE) (WG)

Bok Choy (VE)
Chili spiced.

Vegetarian Option: Sesame crusted tofu. (V)

Add spring rolls two each for \$5

Platters

Small serves up to 8, Medium up to 14 & Large up to 24 guests

Small is pickup only



Crudités

Assorted seasonal vegetables served with creamy ranch dressing. (V)

S \$64
M \$131.60
L \$192

Domestic Cheese & Cracker

Classic assortment of savory cheeses with crisp crackers. (V)

S \$75
M \$131
L \$190

Seasonal Sliced Fruit (F+) (VE)

Assorted sliced fruits.

S \$66
M \$115.50
L \$159

Premium Cheese & Fruit

Cheddar, swiss, goat cheese,, brie, served with Pumpkin Seeds, , fig jam and baguette.

S \$108
M \$180
\$225



Platters

Small serves up to 8, Medium up to 14 & Large up to 24 guests

Small is pickup only



Charcuterie

Prosciutto, capicola, and salami, baguette, whole fresh berries, compote, kalamata olives, and artichokes.

S **\$64**

M **\$108**

L **\$205**

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Check out our beverage offerings to upgrade your experience.

Prices starting at \$3



Pizza & Flatbreads

Pizza

16 inch pie cut into 8 slices.

Hawaiian Pizza

\$25.40

Pineapple, ham, and mozzarella cheese on a traditional pizza crust.

Pepperoni Pizza

\$25.40

Classic pepperoni with mozzarella cheese on a traditional pizza crust.

Vegetarian Pizza

\$25.40

Assorted roasted vegetables and mozzarella cheese on a traditional pizza crust. (V)

Cheese Pizza

\$25.40

Mozzarella and tomato sauce on a traditional pizza crust. (V)

Meat Lovers Pizza

\$27.80

Pepperoni, sausage, bacon, and mozzarella cheese on a traditional pizza crust.

Bruschetta & Parmesan Flatbread

\$12

Fresh bruschetta topping and shredded Parmesan cheese on crispy flatbread. (V)

BBQ Chicken Flatbread

\$15

Grilled chicken with BBQ sauce, red onions, and mozzarella cheese on a crispy flatbread.

Gluten Free individual Pizza

\$13.50

Vegan Pita Pizza (2Pitas)

(V)



Canapés

Price by the dozen

Cold

Bruschetta

\$24

Crispy crostini topped with Asiago cheese and olive tapenade.

Caprese Skewer

\$24

Skewers of fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze. (V) (F+)

Homemade Falafel

\$25

Golden-brown falafel served with lemon aioli. (V)

Shrimp & Salmon Pinwheel

\$34

Tender shrimp and smoked salmon rolled with a herb cream cheese, dill, and lemon zest.

Peppered Boursin cheese, fresh berries on a Crostini

\$26

Smoked Salmon on Crostini

\$34



Canapés

Price per dozen

Hot

Bacon wrapped scallops

. Hand wrapped NS scallops

\$37

Chicken Satay

Tender chicken infused with lemon flavor, served with a sweet chili dipping sauce.

\$32

Sweet & Sour Meatballs

House made Italian Meatballs with Special Sweet & Sour Sauce

\$25

Hot Mushroom Canapes

Caramelized onions, sauteed mushrooms.

\$25

Mini Lamb & Feta Burgers

served with a minty yogurt sauce

\$37



Sweets & Treats Platters

Serves up to 12 guests

Cupcakes

\$36

Assorted cupcakes such as Oreo cookie, coconut snowball and black forest.

Classic Desserts

\$36

Assorted freshly baked cookies, coconut macaroons 2pp

Gourmet Cookies

\$36

Selection of freshly baked chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut cookies. 1pp



Decadent Desserts

\$38

Chocolate and raspberry mini cheesecake squares, Nanaimo bars and double fudge brownies 1pp.



Beverages

Minimum 6 guests, priced per person



Coffee & Tea Service

\$2.55

Regular and Decaf coffee & tea (upon request) with sugar, sweeteners, milk, cream and dairy free alternatives Upon request

Infused Water

\$1.25

Seasonally and artfully prepared. Service for 12.

Just Us Hot Chocolate

\$2.55

Soda

500ml-591ml bottles (all variants)

\$3.5

355ml cans (all variants)

\$2.5

Lemonade

\$2.55

Peach Juice

\$2.55

Fruit Punch

\$2.55

Allergies & Dietary Info

Allergies

We attempt to provide nutrition and ingredient information that is as complete as possible. Products may change without our knowledge and menu items are prepared in close proximity to other ingredients that may result in cross-contact with ingredients not listed, including allergens.

Please reach out to our andrea.lamb@compass-canada.com to discuss any allergy concerns for your function.

Dietary Restrictions

As Canada's largest foodservice provider, we have a significant impact on the health and well-being of our guests. Our commitment to encouraging healthy living embraces the power of food and the empowerment of individuals to achieve their health goals. The icons are used throughout the menu to indicate menu items that are Vegetarian and Vegan and Whole Grain. Additionally, all our eggs are free run, cage free.



- **Identifies the most nutritious food choices on our menus**



- **Emphasizes plant-based foods but is not limited to them. Recipes contain no more than 2oz of animal-based ingredients and must contain at least 50% fruit, vegetables or grains by weight**



- **Does not contain any ingredients that come from animals**



- **Does not contain meat, poultry or fish but may, or may not, contain dairy, eggs and/or honey**



- **Made with or contains whole unprocessed grains**

Ordering Guidelines

Placing orders

We request that all orders are placed through online ordering system, two (2) business days prior to your delivery date and time. Specialty items may require additional notice, please give us a call to discuss. Every effort will be made to accommodate any orders placed after the deadline but is not guaranteed to be fulfilled. For orders over 100 people please provide minimum seven (7) business days notice.

Delivery Commitment

Every effort is made to exceed our clients' expectations, your order will be delivered as close to the time requested, however, should we need to adjust this time due to unforeseen circumstances a representative will call to let you know in a timely manner.

Delivery Minimums

We are currently requesting a 12-person minimum on any order, or a minimum spend of \$250 prior to delivery and applicable taxes however, If your event is less than the listed minimums, we do have catering vouchers available. We are thrilled to accommodate your group in our dining areas.

Cancelling Orders

Cancellations must be received in a timely manner; we understand that things happen and sometimes are out of your control. However, a minimum of 24 hours' notice must be given to avoid an associated charge. For functions over 100 people cancellation must be received within 3 business days.

Pricing Guidelines

All items are priced per person, except where indicated, and are based on a minimum of items per menu item. Multiple options and/or flavors can be chosen only when indicated. Adjustment to the amount of vegetarian and/or vegan options can be changed upon your request.

Contact

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