

CARVED + CRAFTED
catering

THE
DAILY
MENU

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catering

University of King's College

Prince Hall

6350 Coburg Rd

Halifax, N.S B3H 2A1

902-422-1271 ext 155

Andrea.lamb@compass-Canada.com



@ukingsdining

WELCOME

Carved + Crafted by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering

We will work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

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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 customers.

Our sustainability strategy prioritizes social and environmental change that supports the large-scale objectives of our clients and customers, 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:

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



ORDERING GUIDELINES

PLACING ORDERS

We request that all orders are placed 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 50 people please provide minimum seven (7) business days notice.

OUR 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 contact you 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.

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 50 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 12 orders per menu item. Multiple options and/or flavours can be chosen only when indicated. Vegetarian and/or Vegan options are provided without additional charge and typically represent 20% of every catering order. Adjustment to the amount of vegetarian and/or vegan options can be changed upon your request.

Any catering require linen will be added to the invoice.

Tablecloths \$11.25 **Napkins** **\$3.25**

MORNING SELECTIONS

All prices are per person and based on a minimum of 10 people, includes coffee and tea.

Good Morning Continental \$9.99pp

assorted breakfast pastries. Selection of individual yogurt cups.



Healthy Energy Continental \$14.20 pp

Assorted whole fruits, fruit yogurt parfaits, basket of breakfast pastries



Healthy Menu \$12.99 pp

Sliced fruits, egg Frittata (red peppers, mushroom and spinach), turkey Bacon.



Traditional Hot Breakfast \$16.99 pp

Scrambled eggs ,Pork breakfast sausage or Bacon or Breakfast Ham, Tater tots, waffles or pancakes and fruit salad and assorted Muffins.



BREAKFAST SANDWICHES & PASTRIES

Egg and Bacon \$5.49 pp

English muffin, egg, cheddar cheese, and crispy bacon.

Croissants \$3.50

Muffins \$3.05

Chocolate Danishes \$4.25

Yogurt Parfaits \$5.90

Fruit Salad \$4.45

Yogurt \$3.42

Cinnamon Rolls \$3.70

Vegetarian Breakfast Burrito \$5.95 pp

Scrambled eggs, spiced black beans, sweet peppers, home fries, fresh cilantro, and salsa wrapped in a warm tortilla.

Breakfast Burrito \$5.95 pp

Scrambled eggs, sharp cheddar, salsa, and crispy bacon wrapped in a warm tortilla.



BREAKS

All prices are per person and based on a minimum of 10 people. Coffee and tea included in each buffet.

Coffee or Tea \$2.45

Coffee or Tea 10 oz takeaway cup \$2.95

Hot Chocolate \$2.65

Lemonade or Fruit Punch \$2.45

Coffee Break \$5.65 pp

Assorted Squares

Coffee Break \$5.65 pp

Banna Bread or Coffee Cake or Assorted Muffins

Cookie Break \$5.65 pp

Assorted homemade cookies 2pp or Gourmet Cookies 1pp

Platters

Veggies with ranch **\$7.60 PP**

Fruit Platter **\$8.00 pp**

Cheese & fruit board with crackers **\$9.15 pp**

Local charcuterie board with Baguettes **\$11.80**

Tortilla chips with sour cream, salsa and guacamole **\$8.00 pp**

Snack Basket – Tortilla Chips, Kettle Chips, Salsa, Sour Cream, Guacamole & Garlic Aioli **\$8,95 pp**

Break Additions

All prices are per person and based on a minimum of 12 people.

Domestic Cheese Tray with baguettes & Crackers \$9.05

Charcutier Board \$16.65

Assorted Italian meats, cheese, olives, grapes, berries and dried fruits.
Paired with artisan breads & crackers.

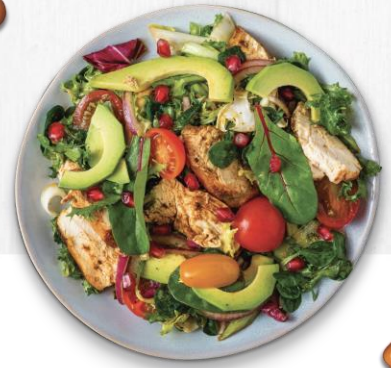
Vegetable Platter \$7.60

Fruit Platter \$8.10

Dips & Chips \$8.30

Pita chips & nacho chips with choice of two dips Salsa, Sour Cream,
guacamole or Hummus





SALADS

All prices are per person and based on a minimum of 12 people. For each groups of 12, two different salad options can be chosen.

The Caesar \$5.80 pp

Heritage Market Greens \$5.80 pp

Pasta Salad \$4.59 pp

Mixed Grain Salad \$6.85

A blend of whole grains with tomatoes, bell peppers, red onions, arugula lettuce, fresh radish, pumpkin seeds

The Greek \$5.80 pp

Potato Salad \$4.59 pp

Vegetable Noodle Salad \$6.85 pp

Rice noodles, julienned carrots, bell peppers, fresh radish, cilantro, ginger tossed in a sweet chili dressing.
(Cals 300)

SANDWICH PLATTERS

All prices are per person and based on a minimum of 10 people. Coffee and tea included in each buffet.

Classic Sandwich Platter \$10.49 pp

A selection of freshly prepared classic sandwiches:

- Egg salad
- Roast beef with horseradish butter
- Fresh vegetable wrap with cream cheese
- Black forest ham, Dijon mustard and Cheese
- Tuna salad
- Roasted Vegetables & Hummus wrap
- Turkey & Cheese

Gourmet Sandwich Platter \$13.10 pp

A selection of freshly prepared gourmet artisan sandwiches:

- Southwest chicken club
- Turkey with brie & Cranberry
- Greek vegetarian wrap
- Caprese salad sandwich
- Roast Beef with Caramelized Onions



LUNCH BUFFET

Lunch buffets includes coffee and tea, and a dessert platter. All prices are per person and based on a minimum of 12 people. Enhancements must accompany a buffet order and can not be ordered individually.

 **Korean BBQ Tofu \$21.35**

Sesame chili marinated tofu & vegetable chow Mein

Chicken Souvlaki \$21.35

Chicken souvlaki skewers, roasted Greek potato wedges, soft pita and tzatziki sauce

Roasted Chicken Breast \$21.35

Roasted chicken breast with an herb and garlic sauce, a warm quinoa tabbouleh salad and balsamic roasted vegetables.

Classic Lasagne \$21.35

Beef or vegetarian lasagne (sold by the dozen) and garlic bread

Moroccan Beef Stew \$22.99

Slow braised beef with eggplant, dried fruit in a Moroccan inspired curry, served with an orange scented Quinoa salad, and warm flatbread.

Chicken or Tofu Stir Fry \$21.35

Zesty Chicken or Tofu and Seasonal Vegetables sauteed and served with rice and potato

Macaroni & Cheese \$21.35

Creamy Mac & Cheese served with Potato Wedges & Garlic Bread

BUFFET SALAD ENHANCEMENTS

Mixed Garden Greens \$5.80

Classic Caesar \$5.80

Potato Salad \$4.59 pp

Served Buffet

Select one salad, entrée and dessert. Served with coffee & tea.

ENTREE

Grilled Lemon Chicken Breast \$38.99

Oregano and lemon marinated chicken breast

Maple Dijon Baked Salmon \$40.95

Pan seared and glazed salmon, steamed vegetables and roasted potato wedge

Rustic Chicken Penne in a Smokey cream sauce \$24.99

Chicken in a creamy chipotle sauce with julienne Carrots & Zucchini topped with Mozzarella Cheese

SALAD

Arugula Salad

Beets, Pumpkin Seeds, red onion with parmesan Balsamic Dressing

Spinach Salad

Shaved Carrots, Mushrooms, red onions & Mozzarella cheese

Garden Salad

DESSERT

Brownies with Whipped Topping & Chocolate Sauce

Lemon Mousse with a shortbread cookies

Apple Sauce Cake With Caramel and Whipped Topping

Cheesecake add \$2.00

Chocolate Torte add \$2.00

PLATED DINNER

Select one salad, entrée and dessert. Served with coffee & tea.

ENTREE

Roasted Chicken Supreme

Mushroom Sauce with baby roasted potatoes and root vegetables.

Breaded Stuffed Chicken Breast with Feta and Spinach

Roasted Red Pepper Sauce, Country Mashed Potatoes, Broccoli & Baby Carrots

Pan Seared Crusted Haddock

With Rice Pilaf & roasted vegetables

Vegetable Galette

Savory galette served with Cumin Scented Rice

Chickpea Marsala

Served with Pakora's and Rice Pilaf

Marinated Chicken Breast

Served with baby roasted potatoes & Broccoli & Baby Carrots

Pub Style

Minimum order of 12 canapes.

Deep Fried Dill Pickles or Cauliflower Bites \$17.99

Perogies \$12.99

Spring Rolls \$12.99

Moza Sticks \$17.99

Potato Skins \$17.99

Onion Rings \$12.99



Pizza

Classic Pizzas \$24.50

Three cheese Pizza

Vegetarian Pizza

Pepperoni & Cheese

Garlic Fingers

Great Canadian Pizza

Deluxe Pizza \$26.80

BBQ Chicken Pizza

Meat Lover's

Hawaiian Pizza

Perogy Pizza

Individual Made without Gluten
\$13.50

Vegan Pizza on Pita \$8.50



RECEPTION CANAPES

Minimum order of 12 canapes.

COLD CANAPES CHOOSE YOUR STYLE

Smoked Salmon on Crostini \$27.80

Sweet chili prawns, grilled pineapple, fresh basil \$29.75

Peppered boursin cheese, fresh berries, crostini \$24.20

Mini Cheeseball Bites \$24.20

Cheeseball coated in crushed pecans served with a pretzel stick.

Baked Balsamic Bruschetta \$17.99

Thai Spring Rolls \$22.45

HOT CANAPES CHOOSE YOUR STYLE

Bacon wrapped scallops \$34.65

Caramelized onion, mushroom and gruyere tartlet \$22.45

Chicken Satay \$24.20

Polenta coin \$24.20

crumbled chorizo sausage, kalamata olives, feta cheese

Sweet & Sour Meatballs \$22.45

