



CARVED + CRAFTED
catering

CATERING MENU

Order in person or online

902-422-1271 Ext. 155

Andrea.lamb@compass -canada.com

6350 Coburg Rd, Halifax NS B3H 2A1

Contents

Our promise to you	3	Salads	20
Breakfast Packages	5	Hot Buffet	22
Bakery	7	Platters	25
À la Carte Breakfast	8	Pizza & Flatbreads	29
À la Carte	9	Canapés: Cold	30
Apps & Snacks	11	Canapés: Hot	31
Snacks	12	Sweets & Treats Platters	33
Individual Lunches	14	Beverages	34
Bowls	16	Allergies & Dietary Info	35
Salads & Soups	17	Ordering Guidelines	36
Sandwich Platters	18	Contact	37

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.

UKC

Andrea Lamb

902-422-1271 Ext. 155

Andrea.lamb@compass -canada.com

IG @UKingsDining

<https://ukings.ca/campus-community/dining/>

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 menus include coffee, tea & water.

Breakfast Burrito Platter

12.64

- Eggs, Hashbrowns
- Bacon, Eggs, Hashbrowns
- Tofu, Eggs, Hashbrowns

With mild salsa and sour cream



Big Breakfast Buffet

23

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

Wholesome Energy

27

Continental

Deluxe sliced fruit platter, mixed berries, yogurt parfait with granola, assorted croissant platter.



Healthy Start

17.90

Minted fruit salad, butter croissant, with mixed berry chia pudding.



Bakery Platters

Minimum 12 guests, priced per person.

All platters to include butter & preserves.

Premium Breakfast Pastries 4.05

Assortment of premium
Danishes and pastries. (V)

Mini Danishes 7.25

Assortment of mini Danishes
and pastries. (V)

Muffins 3.32

Assortment of muffins. (V)

Croissants 3.85

Assortment of freshly
baked croissants. (V)

Baker's Minis 6.32

Assortment of
mini baked goods. (V)



À La Carte Breakfast

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.



Sausage & Egg Sunrise 9

Egg, cheese, sausage, English muffin.

Bacon & Egg Sunrise 9

Egg, cheese, bacon, English muffin.

Ham & Egg Sunrise 9

Egg, cheese, smoked ham, English muffin.

Bacon & Egg Sunrise 9

Egg, cheese, bacon, whole wheat English muffin. 

Sausage & Egg Sunrise 9

Egg, cheese, sausage, whole wheat English muffin. 

Egg & Bacon Sunrise 10

Egg, cheese, bacon, bagel.

Egg & Peameal Sunrise 10

Egg, cheese, peameal bacon, bagel.

Egg & Sausage Sunrise 10

Egg, cheese, sausage, bagel.

Hashbrown 5

Potato patties.

À La Carte

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.



Cranberry Chia Pudding (VE) 10
Chia seeds, cranberries, oat milk, pumpkin seed.

Matcha Almond Chia Parfait (VE) 5.25
Matcha, almond milk, chia seeds, honey.

Chocolate Chia Parfait (VE) 5.25
Chocolate, soy or oat milk, maple syrup, chia seed.

Breakfast Yogurt Parfait (V) 5.25
Vanilla yogurt, berries, granola.

Mango Yogurt Parfait (V) 5.25
Peach yogurt, mango, granola.

Fresh Fruit Parfait (V) 5.25
Vanilla yogurt, fresh fruit, granola.

Assorted Yogurt Cups (V) 6
Available in vanilla, blueberry, strawberry flavours.

À La Carte

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.



White Chocolate Macadamia Nut Gourmet Cookies

Gourmet cookie with white chocolate, macadamia nuts.



3.15

Chocolate Chunk Gourmet Cookies

Gourmet cookie filled with chocolate chunks.



3.15

Oatmeal Raisin Cookies

Gourmet cookie with oatmeal, raisins.



3.15

Double Chocolate Chip Gourmet Cookies

Gourmet cookie with double the chocolate.



3.15

Blueberry Scones

Served with butter & preserves.



6

WOW Butter & Coco Energy Bites

Soybutter , chocolate chip, coconut, oats, chia seed, maple syrup.



5

Homemade Cookies (2pp)

insert ingredients & dietary

3.15

Apps & Snacks

Serves 12 guests. Priced per person.



Platters

Cumin Spiced Hummus with Baked Pita Chips Platter 4

Cumin hummus, baked pita chips. (VE)

Chicken Wings with Blue Cheese 10

Honey garlic chicken wings, celery sticks, carrot sticks, grape tomatoes, blue cheese dressing.

Nacho Chips & Dip 6

Corn tortilla, salsa, guacamole, sour cream. (V)

Vegetable Samosas 6

Vegetable samosa, plum sauce. (VE)

Popcorn Chicken 10

Baked popcorn chicken, Gochujang sauce, teriyaki sauce, grape tomatoes.

Crispy Cauliflower Bites 8

Battered cauliflower, honey thyme dressing, Frank's Buffalo sauce. (V)

Mini Vegetable Spring Rolls with Plum Sauce 5

Vegetable spring rolls, plum sauce. (V)

Snacks

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



Individual Snacks

Trail Mix Cup

A blend of nuts, seeds, dried fruits.

VE

5

House -fried Kettle Chips

Kettle -cooked potato chips,
available with onion or pickle dip.

VE

5



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

Individual Lunches

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.



Grilled Chicken Caesar Panini

Grilled chicken breast, Parmesan, panini bread, Romaine lettuce, Caesar dressing.

Southwest Turkey

Smoked Turkey, Swiss cheese, sautéed peppers and onions, chipotle mayonnaise, honey Dijon dressing, brioche bun.

Grilled Vegetable

Grilled zucchinis, eggplants, bell peppers, house made hummus, multigrain bread. (VE)



Each Sandwich Box includes:

- Bottled water • Fresh fruit
- Gourmet cookie

Boxed Lunches

Minimum 6 guests for pickup, 12 guests delivery. Priced per person..



Jerk Chicken

20

Caribbean spiced chicken, shredded carrots, Romaine lettuce, whole wheat tortilla.

Tandoori Chicken

20

Tandoori marinated chicken, cucumbers, Romaine lettuce, Raita, flour tortilla.

Sweet & Spicy

20

Thai Chicken

Thai spiced chicken, shredded carrots, Romaine lettuce, flour tortilla.

Hummus & Veggie

20

Hummus, carrots, sundried tomatoes, bell peppers, arugula, flour tortilla. (VE)



Each Wrap Box includes:

• Bottled water • Assorted chips



Bowls

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.

Ninja Bowl with Chicken

20.07

Lemon roasted chicken, brown rice, edamame, red cabbage, carrots, spinach, cucumbers, Mandarin oranges, sesame seeds, sesame vinaigrette.

Rebel Bowl with Falafel

17.90

Falafel balls, lemon turmeric quinoa, kale, tomatoes, black beans, bell peppers, chipotle citrus ranch dressing. (V)

Eden Bowl with Chili Lime Tofu

20.07

Chili lime tofu, lemon turmeric quinoa, red cabbage, broccoli, cucumbers, carrots, arugula, chickpeas, sunflower seeds, balsamic dressing. (VE)



Each bowl includes:

• Bottled water • 2 homemade cookies

Salads & Soups

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.

Greek Salad with 21.07

Grilled Chicken

Grilled chicken breast, Romaine lettuce, bell peppers, Feta cheese, tomatoes, red onions, cucumbers, kalamata olives, Greek dressing.

Blackened Chicken 21.07

Caesar Salad

Cajun blackened chicken breast, bacon, Parmesan, croutons, Romaine lettuce, Caesar dressing.

Healthy Cobb Salad 17.90

Lemon turmeric Quinoa, chickpeas, edamame, hard boiled egg, Feta cheese, Romaine lettuce, carrots, tomatoes, cucumbers, ranch dressing. (V)

Homemade Quinoa Salad 17.90

Insert description & ingredient list

Add Daily Soup 6

A selection of freshly made daily soups, served with crackers.



Each Salad includes:

• Bottled water • KIND bar (40g)

Sandwich Platters

Each platter serves 12 and includes a selection of fresh sandwiches.
Includes pickle spears, Caesar or house salad, and a cookie platter.



Pinwheel

4

An assortment of tuna wrap, chicken salad wrap, cucumber Feta hummus wrap, egg salad wrap.

Tea Sandwich

6

A selection of classic tea sandwiches including egg salad, tuna salad, chicken salad, ham, cheese on assorted breads.



Sandwich Platters

Each platter serves 12 and includes a selection of fresh sandwiches.
Includes pickle spears, Caesar or house salad, and a cookie platter.



Classic Sandwiches

9.50

Tuna Salad Wrap

Tuna salad, celery, shallot, leaf lettuce, cucumbers, tomatoes, mayonnaise.

Ham & Swiss on Rye

Black Forest ham, Swiss cheese, Rye bread, lettuce.

Egg Salad Sandwich

Egg salad, onions, celery, tomatoes, cucumbers, mayonnaise, sliced bread. (V)

Mediterranean Snack Wrap

Iceberg lettuce, bell peppers, cucumbers, tomatoes, red onions, Feta cheese, kalamata olives, flour tortilla, Italian dressing. (V)

Gourmet Sandwiches

12.10

Chicken Caesar Wrap

Grilled chicken breast, Parmesan cheese, Romaine lettuce, flour tortilla.

Turkey with Cranberry Ciabatta

Smoked turkey, cranberry sauce, provolone cheese, leaf lettuce, mayonnaise, ciabatta.

Harvest Veggie & Hummus Wrap

Hummus, roasted beets, sweet potatoes, parsnips, carrots, onions, arugula, flour tortilla. (V)

Grilled Chicken on Focaccia

Grilled chicken breast, basil pesto, mushrooms, red onions, arugula, focaccia. (V)

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). (V)

Market Greens Salad

6

Romaine lettuce, Iceberg lettuce, cucumbers, celery, carrots, radishes, tomatoes, Italian dressing. (VE)

Pasta Salad

5

Basil pesto, tri -colour fusilli, broccoli, roasted red pepper, Parmesan cheese, olive oil. (V)

Six Grain Salad

5

Six grain blend, cherry tomatoes, bell peppers, red onions, arugula, pumpkin seeds, radishes, honey mustard tangy dressing. (VE)

Classic Greek

6

Romaine lettuce, tomatoes, cucumbers, red onions, Feta cheese, celery, black olives, Greek dressing. (V)

Red Potato Salad with House Made Dijon Vinaigrette

5

Red potatoes, Dijon mustard, red onions, bell peppers, cucumbers, grape tomatoes, green onions, red wine vinegar. (VE)



Add Daily Soup

6

A selection of freshly made daily soups, served with crackers



Hot Buffet

Minimum 10 guests,
priced per person.

Roast Chicken Souvlaki 25

Chicken Skewers
Marinated in a blend of spices.

Greek Quinoa Salad
Red quinoa, tomatoes, green onions, mint, lemon juice.

Lemon Oregano Potatoes
Potatoes, lemon, oregano.

Pita & Tzatziki
Yogurt, cucumbers, garlic, pita bread.

Butter Chicken 26

Butter Chicken
Chicken thighs, Makhani sauce, ginger.

Basmati Rice & Naan Bread

Raita Sauce
Yogurt, cucumbers, red onions, cilantro, lime juice.

Chana Masala (V) 18

Chana Masala
Chickpeas, tomato onion masala, seasonings.

Basmati Rice & Naan Bread

Raita Sauce
Yogurt, cucumbers, red onions, cilantro, lime juice.

Hot Buffet

Minimum 10 guests,
priced per person.



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

Slow Braised Beef Brisket

27

Roast Jerk Pork

Insert description & dietary

Jazzed Up Baked Beans

Baked beans, molasse, onions, mustard, spices.

Jalapeño Cornbread

Cornmeal, jalapeño peppers, maple syrup.

Macaroni & Cheese

Monterey jack and mozzarella cheese sauce, macaroni pasta.

Nonna's Beef & Ricotta Lasagna

25

Nonna's Beef & Ricotta Lasagna

Beef, ricotta cheese, Parmesan cheese, bell peppers, celery, tomato sauce, mozzarella cheese.

Homemade Garlic Bread

Caesar Salad

Romaine, croutons, Parmesan cheese, Caesar dressing.

Roasted Vegetable Lasagna

25

Roasted Vegetable Lasagna

Alfredo sauce, carrots, celery, onions, mushrooms, cottage cheese, Parmesan cheese, mozzarella cheese, spinach. (V)

Mini Garlic Breadsticks

Caesar Salad

Romaine, croutons, Parmesan cheese, Caesar dressing.

Hot Buffet

Minimum 10 guests,
priced per person.

Moroccan Stuffed Portobello Mushroom

Moroccan Stuffed Portobello Mushrooms

Quinoa, portobello mushrooms,
tomatoes, zucchinis, basil, cilantro,
garlic, seasoning. (V)

Citrus Scented Couscous

Oranges, lemons, couscous.

Roasted Green Zucchini

Olive oil, zucchinis.

Cumin Carrots

Carrots, cumin, caraway
seed, cilantro.

Salmon Wellington

Salmon Wellington

Salmon loin, mushrooms, spinach,
garlic, puff pastry.

Broccolini with Garlic

Buttered Poached Mini Potatoes

Potatoes, butter, parsley, garlic.

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

22

Minimum 12 guests,
priced per person.

Lemon & Herbed Chicken Breast

21

Lemon & Herbed Chicken Breast

Marinated chicken, cut in quarters.

Naan Bread

Roasted Za'atar Potatoes

Potatoes, Za'atar spice blend,
kalamata olives.

Cabbage Slaw

Green cabbage, carrots, red
cabbage, celery, onions,
traditional dressing.

27



Platters

Serves up to 14 guests.



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

Entrée Platters

Drop-off service. Cutlery included.

Sweet Chili Karaage Chicken Breaded karaage chicken, Thai sweet chili sauce.	9
Korean Fried Chicken & Sriracha Fried Rice Korean -style fried chicken, Korean BBQ sauce, pickled carrots, daikon radishes, Sriracha fried rice.	9
Classic Mac & Cheese with House -Made Bechamel Elbow pasta, bechamel sauce, cheddar, toasted ^(V) breadcrumbs.	6
Nacho Bar – Pulled Pork Corn tortilla, nacho cheese sauce, pulled pork, bell peppers, red onions, tomatoes, olives, sour cream, salsa.	16
Nacho Bar – Vegan Pulled Pork Corn tortilla, nacho cheese sauce, pulled BBQ jackfruit, bell peppers, red onions, tomatoes ^(V) , olives, sour cream, salsa.	15
Chicken Strips Platter Breaded chicken breast strips, grape tomatoes, plum sauce.	14

Platters

Serves up to 12 guests.

Vegetable Platter

Bell peppers, cucumbers, broccoli, cauliflower, grape tomatoes, celery, carrots, buttermilk ranch dressing.

(V)

8.42

Standard Cheese & Cracker

Swiss cheese, cheddar cheese, mozzarella cheese, grapes, strawberries, crackers.

(V)

10

Premium Fruit Platter

Pineapple, honeydew, cantaloupe, red and green grapes, watermelon, orange, kiwi, berries, mint.

(VE)

8.45

Deluxe Sliced Fruit Platter

Pineapple, honeydew, cantaloupe, red and green grapes.

(VE)

8.25

Premium

Mediterranean Antipasto

Chorizo sausages, genoa salami, prosciutto, salami, Feta cheese, provolone cheese, roasted red peppers, artichoke hearts, zucchinis, black olives, pita bread.

16

Premium Cheese with Fruit

Cheddar cheese, Swiss cheese, blue cheese, goat cheese, brie, Feta cheese, baguette wedges, red and green grapes, dried apricots, berries, pumpkin seeds, honey, raisins, dried cranberries, fig jam, crackers.

15



Platters

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

Small is pickup only.



Charcuterie

9

Berry compote, prosciutto, capicola, Genoa salami, almonds, berries, Kalamata olives, artichoke hearts, baguette .

Check out our beverage offerings to upgrade your experience.

Prices starting at 3



Pizza & Flatbreads

Serves up to 12 guests.

Pizza

16 inch pie cut into 8 slices.

Hawaiian Pizza 26.75

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

Pepperoni Pizza 26.75

Pepperoni slices, mozzarella cheese, on a traditional pizza crust.

Vegetarian Pizza 26.75

Bell peppers, tomato, onion, mushroom, mozzarella cheese, on a traditional pizza crust. (V)

Cheese Pizza 26.75

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

Meat Lovers Pizza

Pepperoni, sausage, bacon, mozzarella cheese, on a traditional pizza crust. 29.25

BBQ Chicken Pizza 29.25

Insert ingredients, dietary & description

Made Without Gluten Pizza 14.20

Insert ingredients, dietary & description (WG)

Vegan Pita Pizza (x2) 14.20

Insert ingredients, dietary & description (VE)



Canapés: Cold

Minimum order of two dozen each.

Bruschetta Crostini with Asiago Cheese & Olive Tapenade 4
Crostini, asiago cheese, olive tapenade, bruschetta. (V)

Edamame Hummus 6
Edamame hummus, carrot sticks, celery sticks, sliced cucumbers, grape tomatoes, naan bread. (V)

Whipped Herbed Ricotta 4
Ricotta cheese, basil, parsley, baked pita chips. (V)

Whipped Feta Dip 6
Feta cheese, blistered grape tomatoes, yogurt, lemon juice, herbs, whole wheat pita chips. (V)

Curry Chicken in a Filo Cup 5
Insert ingredients, description & dietary (V)

Homemade Falafel 4
Golden -brown falafels, lemon aioli, cilantro. (V)

Shrimp Salad Roll 5
Shrimp, green goddess dressing, rice vermicelli, cucumbers, carrots, bell peppers, rice paper, mint, cilantro.

Shrimp & Salmon Pinwheels 5
Smoked salmon and shrimp with cream cheese, fresh dill in a flour tortilla.



Canapés: Hot

Minimum order of two dozen each.

Bacon Wrapped Scallops 38.95

Insert ingredients, description & dietary

Persian Kebab Koobideh

Beef, onions, mint, spices, yogurt, garlic, lemon juice. 8

Teriyaki Yakitori Skewers

Chicken thighs, sesame oil, teriyaki glaze. 8

Thai Beef Satay with

WOW Butter Dipping Sauce 6

Beef, peanut sauce, coconut milk, spices.

Buffalo Chicken Dip

Chicken breast, yogurt, cottage cheese, mozzarella cheese, cheddar cheese, hot sauce, baked pita chips. 8

Sweet & Sour Meatballs 26

Insert ingredients, description & dietary

Jalapeño Poppers & Dip 8

Jalapeño peppers, cream cheese, ranch dressing. (V)

Southern BBQ Sliders 6

Beef patty, brioche bun, cheddar cheese, BBQ sauce, coleslaw.



Sweets & Treats Platters

Gourmet Cookies

3.15

Assorted freshly baked gourmet cookies. (V)

Deluxe Dessert

4

Nanaimo bars, rocky road brownies, butter tarts. (V)

Decadent Dessert

4

Rocky Road brownies, Nanaimo bar, deep dutch brownies, apple brown betty. (V)

Decadent Cupcake

3

Black forest cupcake, Oreo cookie cupcake, snowball cupcake. (V)

B.Y.O Brownie Supreme

5.10

Assorted Dessert Platter

4.25



Beverages

Minimum 6 guests, priced per person.



Coffee & Tea Service 2.65

Regular and decaf coffee (upon request) with sugar, sweeteners, milk, cream and dairy free alternatives. Tea service includes a variety of black and herbal teas with honey and lemon wedges.

Iced Coffee 3.25

Insert size & additives

Infused Water 1.30

Seasonally and artfully prepared. Service for 12.

Bottled Water 3

591ml

Pitcher of Juice 14.95

Insert size



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 andrea.lamb@compasscanada.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. Please reach out to andrea.lamb@compass-canada.com

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

Your Location

6350 Coburg Road

Halifax, NS

B3H 2A1

(902)-422-1271 EXT 155

Andrea.lamb@compass -canada.com



@UKingsDining

