



CARVED + CRAFTED
catering

CATERING MENU

Order in person or online
(705) 770 – 0810 / Shinto Joseph/
General Manager

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.

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Shinto Jospheh
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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 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 to include coffee, tea & water

Avocado Toast Bar

Avocado, pickled red onions, plain bagels, feta, sliced tomatoes, and capers. (V)

Add smoked salmon \$4

\$14

Big Breakfast Buffet

\$20

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

Create Your Own Breakfast Sandwich

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

Add hash browns \$2.50

\$13.



Breakfast Packages

Minimum 12 guests, priced per person

All menu's to include coffee, tea & water



Build Your Own Parfait

\$12

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

Breakfast Burrito Platter

\$15

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

Wholesome Energy Continental

\$18

Deluxe sliced fruit platter, with assorted mini pastries, croissant and muffins, with bottled juice.

(V) (F+)



Bakery

Minimum 12 guests, priced per person

All platters to include butter & preserves

Mini Danishes

\$4

Assortment of mini Danish. (v)

Breakfast Bagels

\$4

Assortment of of bagels. (v)

Muffins

\$4

Assortment of muffins. (v)

Croissants

\$4

Assortment of freshly baked croissants. (v)

Baker's Minis

\$4

Apple strudels, cinnamon rolls, mini muffins, mini croissants, butter and preserves and fresh fruits. (v)

Wowbutter® & Coco Energy Bites

\$5

Energy bites made with Wowbutter® and coconut. (v)

ADD Coffee & Tea Service

\$3

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.



Apps & Snacks

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

Small is pickup only



Platters

Cumin Spiced Hummus S **\$21**
Served with crispy baked
pita chips. (VE) M **\$36**
L **\$68**

Nacho Chips & Dip S **\$36**
Served with salsa, sour cream
and guacamole. (V) M **\$60**
L **\$114**

Samosas S **\$40**
Vegetables served
with variety of dipping sauces M **\$70**
L **\$120**

Pork & Vegetable Potstickers S **\$40**
Served with a variety of dipping
sauces M **\$70**
L **\$120**

Vegetable Spring Rolls S **\$40**
Crispy mini vegetable spring
rolls, served with plum sauce. M **\$70**
L **\$120**

Snacks

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



Individual Snacks

Trail Mix Cup

\$5

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

House-fried Kettle Chips

\$3

Crispy Kettle Chips flavoured in your choice of BBQ, dill pickle, salt & vinegar, and sea salt flavours.

Sweet N' Savoury Snacks

\$3

Variety of Chocolate Bars, Chips
Candy and Granola Bars
(1 per guest)

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 **\$20**

Classic egg salad with cucumbers on multigrain bread. (V) (WG)

Black Forest Ham **\$20**

With dijon mustard and Swiss cheese.

Tuna Salad on Rye **\$20**

Creamy tuna salad served on rye bread. (F+)

Avocado Chickpea Salad **\$18**

Blend of avocado and chickpeas with a creamy yogurt and herb dressing. (V)



Each Sandwich Box includes:

- Bottled water • Whole fruit
- Chocolate chunk cookie

Boxed Lunches

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



Buffalo Chicken

\$20

Spicy buffalo chicken wrapped in a flour tortilla.

Chicken Caesar

\$20

Grilled chicken with Caesar dressing in a whole wheat tortilla. (WG)

Mediterranean Snack

\$18

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

Chicken Salad

\$20

Classic chicken salad wrapped in a whole wheat tortilla. (WG)



Each Wrap Box includes:

- Bottled water • Whole fruit
- Chocolate chunk cookie



Bowls

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

'Rebel' with Falafel

\$19

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:

• Bottled water • Kind Bar (40g)

'Eden' with Chili Lime Tofu

\$21

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

\$21

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

Blackened Chicken Caesar Salad

\$21

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

Healthy Cobb Salad

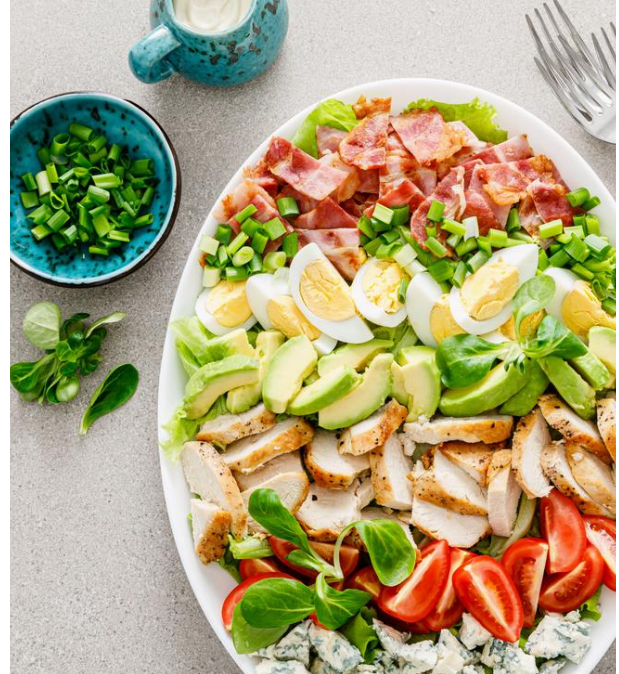
\$21

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

Daily Soup

\$6

Freshly made daily soups.
Vegetarian Option
Protein Option



Each Salad includes:

• Bottled water • Kind Bar (40g)

Sandwich Platters

Serves 12 guests



Pinwheel

\$42

Assorted pinwheel sandwiches including egg salad, tuna salad, chicken salad, ham and cheese, rolled in soft tortillas.

Tea Sandwich

\$60

Classic tea sandwiches including cucumber, smoked salmon, and egg salad on assorted breads.



Sandwich Platters

Serves 12 guests, priced per person



Classic Sandwiches

\$20

Tuna Salad Wrap

Tuna, mayo, celery, pickles, lettuce, and tomato in a whole-wheat tortilla.

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)

Each platter includes a house salad, pickles and a cookie platter (1.5 sandwiches pp)

Upgrade to a Caesar salad \$2.00

Premium Sandwiches

\$26

Chicken Caesar Wrap

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

Turkey Ciabatta

Roasted turkey and cranberry aioli on ciabatta bread.

Harvest Vegetable Wrap

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

Grilled Chicken on Rosemary Focaccia

Grilled chicken, pesto, sautéed mushrooms, and onions on rosemary focaccia.

Each platter includes a house salad, pickles and a deluxe dessert platter (1.5 sandwiches pp)

Side Salads

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



Caesar Salad

\$4

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

Market Greens Salad

\$3

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

Pasta Salad

\$5

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

Six Grain Salad

\$5

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

Classic Greek

\$4

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







Hot Buffet

Minimum 10 guests, priced per person

Mediterranean Mosaic \$25

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:

Homemade falafel. (VE)

Flavours of India \$25

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

\$32

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

\$32

Miso Glazed Salmon

Salmon fillets glazed with miso 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

Serves up to 14 guests



Entrée Platters

Pick up service only .
Cutlery included.

Korean Fried Chicken \$154

Spicy Korean fried chicken
served with sriracha fried rice.

Classic Mac & Cheese \$84

Served house made
bechamel. (V)

Nacho Bar \$210

Jackfruit based “pulled pork”
nachos with peppers, olives,
tomatoes, onions. Served with
sour cream and salsa. (WC) (V)

Crispy Chicken Strips (2 per guest) \$120

Served with plum sauce.

Crunchy Cauliflower \$84

Battered cauliflower with hot
and honey thyme dressing. (V)

Popcorn Chicken \$120

Served with Gochujang, chili
sauce, teriyaki.

***Check out our salads and beverage
offerings to upgrade your experience.***

Prices starting at \$3

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 \$56

M \$90

L \$144

Domestic Cheese & Cracker

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

S \$72

M \$120

L \$228

Seasonal Sliced Fruit (F+) (VE)

Assorted sliced fruits.

S \$56

M \$90

L \$144

Premium

Mediterranean Antipasto (F+) (VE)

Marinated olives, artichokes, roasted red peppers, feta, provolone, and cured meats served with grilled flat breads.

S \$86

M \$144

L \$273

Premium Cheese & Fruit

Cheddar, Swiss, goat cheese, feta, brie, served with mixed fruits, nuts, fig jam and baguette. (V)

S \$108

M \$180

L \$342



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 almonds, fresh berries, compote, kalamata olives, and artichokes.

S **\$72**
M **\$120**
L **\$228**

‘At The Movies’ **\$4 per guest**

Bowls of Fresh Popped Popcorn and Bowls of Variety Potato chips.



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 12 slices.

Hawaiian Pizza

\$25

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

Pepperoni Pizza

\$25

Classic pepperoni with mozzarella cheese on a traditional pizza crust.

Vegetarian Pizza

\$25

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

Cheese Pizza

\$25

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

Meat Lovers Pizza

\$25

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

Flatbreads

Three 12 inch bread each cut into 6 pieces.

Bruschetta & Parmesan

\$54

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

BBQ Chicken

\$90

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

Artichoke Goat Cheese

\$78

Marinated artichoke hearts, goat cheese, spinach, and mozzarella cheese on a crispy flatbread. (V)



Canapés

Price per baker's Dozen - Minimum order of two dozen

Cold

Bruschetta

\$48

Crispy crostini topped with Asiago cheese and olive tapenade.

Caprese Skewer

\$48

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

Homemade Falafel

\$48

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

Vietnamese Shrimp Salad Roll

\$60

Rice paper rolls filled with fresh vegetables, herbs and shrimp, served with a herb aioli.

Shrimp & Salmon Pinwheel

\$72

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



Canapés

Price per baker's dozen - Minimum order of two dozen each

Hot

Fried Cauliflower

\$39

Crispy cauliflower florets seasoned with curry spices, served with mojo picon sauce.

Thai Beef Satay

\$52

Grilled beef marinated in Thai spices, served with a Wowbutter® dipping sauce.

Lemongrass Chicken Satay

\$52

Tender chicken infused with lemongrass flavour, served with a sweet chili dipping sauce.

Southern BBQ Slider

\$72

Mini beef & cheese sliders served with BBQ sauce and coleslaw.

BBQ Jackfruit

\$96

(Vegan Pulled Pork)

Tender jackfruit cooked in BBQ sauce, served with rainbow coleslaw.





Sweets & Treats Platters

Serves up to 12 guests

Cupcakes

\$30

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

Classic Desserts

\$36

Assorted freshly baked cookies, coconut macaroons and berry crumble dessert bars.

Gourmet Cookies

\$36

Selection of freshly baked chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut cookies. (v)

Decadent Desserts

\$48

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



Beverages

Minimum 6 guests, priced per person



Coffee & Tea Service \$3

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.

Infused Water \$3

Seasonally and artfully prepared. Service for 12.

Water \$3.5

591ml bottle.

Sparkling Water

500ml Perrier bottle. \$4
 355ml Montellier can. \$3.5
 355ml Bubly can. \$2.5

Soda

500ml-591ml bottles (all variants) \$4.5
 355ml cans (all variants) \$2.5

Iced Tea

500ml Nestea bottle. \$4.50

Bottled Juices Juices

355-450ml \$5

Tim Horton's Take 12 Box \$20

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 General Manager to discuss any allergy concerns for your function.

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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

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. Please note catering requests outside of regular operational days need to reach a minimum \$1000 spend per day part.

Bar Services

Bar Services are available upon special request. Please connect with our office for details on all charges.

Cancelling Orders

We understand that things happen and sometimes are out of your control. Should you need to cancel your event, you must refer to the existing contract.

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.

Miscellaneous

Please be advised that additional charges will be applied should there be a requirement to rent china and or equipment. A complete place setting including salad, dinner, dessert and side plates with appropriate cutlery and water glass/cup/saucer would be \$12 per guest as necessary. Other rentals to be discussed per event.

Buffet linens are included, but specialty linens or additional linens will also require additional charges. Banquet linen \$6.00 per piece, overlay linen \$2.00 per piece, linen napkins \$0.50 per piece.

Contact

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