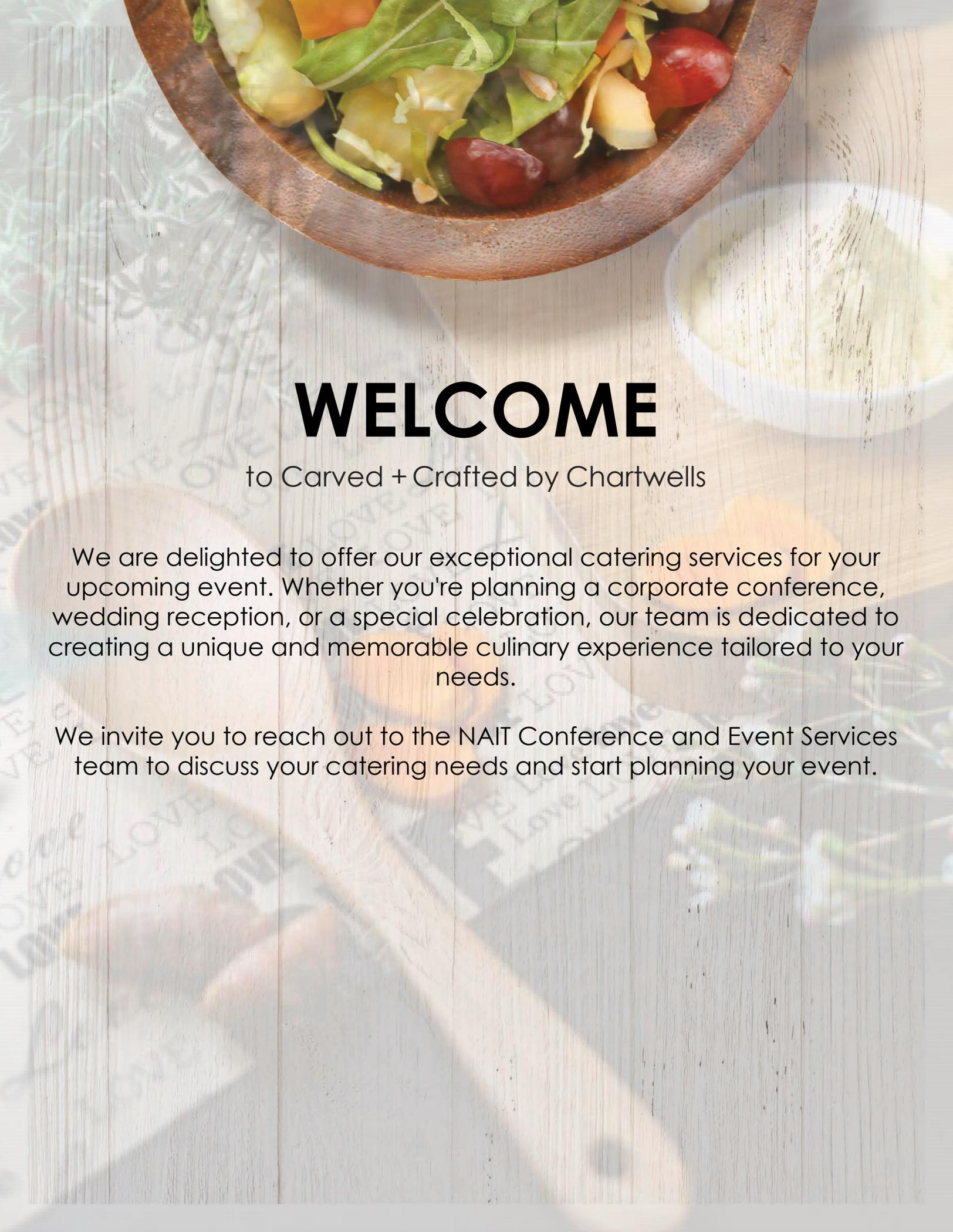




**CARVED + CRAFTED**  
*catering*

Premium Catering



# WELCOME

to Carved + Crafted by Chartwells

We are delighted to offer our exceptional catering services for your upcoming event. Whether you're planning a corporate conference, wedding reception, or a special celebration, our team is dedicated to creating a unique and memorable culinary experience tailored to your needs.

We invite you to reach out to the NAIT Conference and Event Services team to discuss your catering needs and start planning your event.

# 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 priorities:

- 1** Health and well-being – better nutrition choices, mental health, total well-being
- 2** Environmental game changers – reduce food waste, no single use plastics, plant-forward meals
- 3** Better for the world – sourcing responsibly, enriching local communities, partnerships for big change



**PLANET PROMISE**  
OUR COMMITMENT TO A SUSTAINABLE FUTURE FOR ALL



# Allergies and Dietary Restrictions

## 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.

## Dietary Restrictions

As Canada's largest food service 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 below are used throughout the menu to indicate items that are vegetarian, vegan and whole grain. Additionally, our eggs are free run, cage free.





# Breakfast Buffet

Breakfast buffets include coffee, tea and juice service.  
All prices are per person and based on a minimum of 12 people.

- |  |   |       |
|--|---|-------|
|    | <b>Continental</b><br>Sliced fruit and seasonal berries, freshly baked savory and sweet scones, assorted butter croissants, toasted bagels, creamy butter, local preserves, cream cheese. | 19.99 |
|    | <b>Canadiana</b><br>Sliced fruit and seasonal berries, individual yogurts, house made granola, scrambled eggs, crispy bacon, home style herb potatoes.                                    | 23.99 |
| <br> | <b>Healthy</b><br>Yogurt and berry parfaits, natural granola bars, breakfast sandwiches which includes egg, peameal bacon, aged cheddar, tomatoes, whole wheat English muffin.            | 21.99 |
|  | <b>Salmon</b><br>Selection of seasonal fruits and individual yogurts, smoked salmon, dill cream, lemon, capers, chives, whole wheat and sesame seed bagels with cream cheese.             | 26.99 |
| <br> | <b>Vegetarian</b><br>Seasonal fruit salad, yogurt and toasted grains parfait, tofu scrambled burrito and banana loaf.   | 21.99 |



# Plated Breakfast

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



## Great Canadian

26.99



Poached egg, Yukon gold roasted potato, maple smoked bacon, whole wheat English muffin, citrus hollandaise, fruit garnish.



## Traditional breakfast

26.99



Scrambled eggs, aged cheddar, crispy bacon, maple pork sausage, sea salt roasted sweet potato, fruit garnish.



## Executive breakfast

26.99



Cream and chive quiche, breakfast sausage, maple smoked bacon, thyme seasoned mini potatoes, roasted tomatoes, fruit garnish.

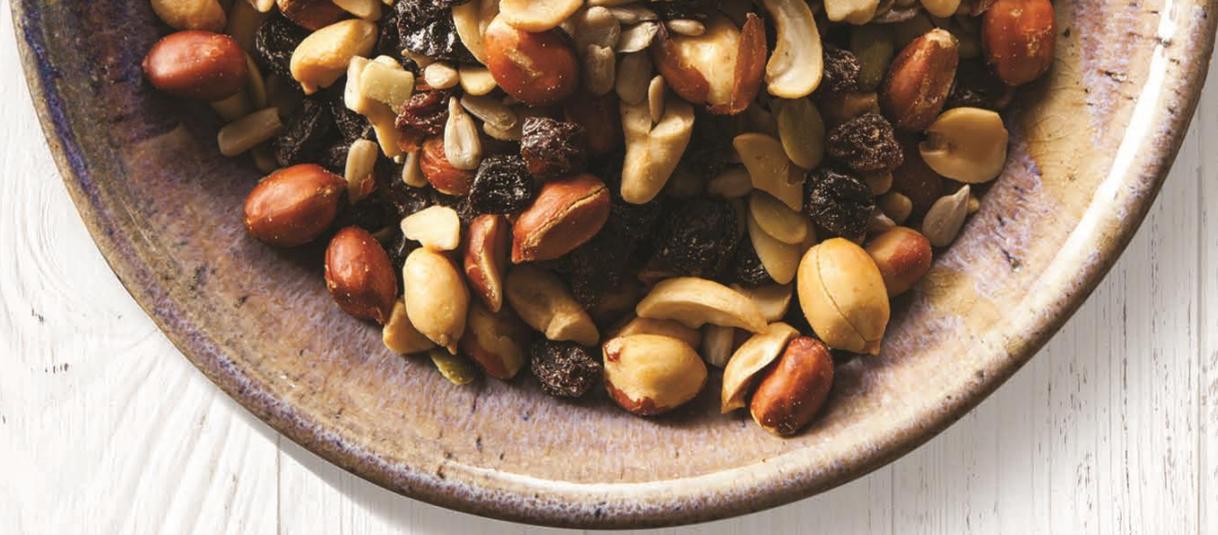
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# A La Carte

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

 <b>Muffins</b>	3.99
 Assorted	
 <b>Sugared scones</b>	3.99
Served with whipped butter and preserves.	
 <b>Bagels</b>	3.99
Served with cream cheese.	
 <b>Cinnamon Buns</b>	3.99
 <b>Oven baked croissants</b>	3.99
Chocolate and plain.	
 <b>Danishes</b>	3.99
 <b>Seasonal fresh fruit platter</b>	6.99
 <b>Granola bars (housemade)</b>	3.99
 <b>Fresh whole fruit</b>	1.99
 <b>Yogurt parfaits</b>	5.49
 <b>Protein bars</b>	4.49



# Break Time

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

- |   |  |       |
|---|--|-------|
|    | <b>Sweets treats</b><br>Assorted tarts, squares and cookies.   | 14.99 |
|  | <b>Power up</b><br>Clif Energy bar, fruit yogurt, housemade granola bar, whole fruit and assorted energy drinks. | 16.99 |
|  | <b>Coffee lovers</b><br>Coffee cake, biscotti, chocolate croissant, coffee and fruit juice.                      | 15.99 |



# Sandwiches

Includes individually bagged chips, gourmet chocolate chip cookie, fresh whole fruit, and a bottle of water.

Priced per person, based on a minimum of 12 people.

## **Korean chicken salad**

22.99

Korean style chicken salad, fresh kimchi, citrus aioli, daikon pickles, focaccia.

## **Roast beef & cheddar**

22.99

Alberta AAA beef, housemade sourkraut, roasted garlic thyme aioli, aged cheddar, demi baguette.

## **Turkey & gouda**

22.99

Herb brined turkey, gouda, pickled onion, cranberry aioli, multigrain.

## **Chicken wrap**

22.99

Roasted chicken wrap, quinoa, vine tomatoes, chickpea spread.



## **Marinated tofu wrap**

22.99

Marinated tofu, lemon tossed cabbage, red pepper sauce, pita.

## **Tuna wrap**

22.99

Sustainable tuna, aioli, gherkins, baby spinach.



# Plated Lunch

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Plated lunches include choice of starter, entree, dessert, a dinner roll with butter, coffee, tea and water service.

Priced per person, based on a minimum of 12 people.

## Entrees

*Please select one (1) of the following:*

### **Pan seared chicken breast**

36.99

Herb roasted red bliss potatoes, seasonal vegetables, mustard greens, bacon noir reduction.

### **Aged striploin**

42.99

Herb buttered striploin, sweet potato thyme puree, seasonal vegetables, beef jus.

### **Pork tenderloin**

39.99

Maple brined, creamy mashed potatoes, seasonal vegetables.

### **Atlantic salmon**

42.99

Roasted beets, saffron rice pilaf, mango relish, parsley lime vinaigrette.



### **Layered vegetable lasagna**

32.99

Zucchini, peppers, eggplant, bocconcini, olive oil, cherry tomato sauce.

## Starters

Please select one (1) of the following salad or soup:

### Salad selections



#### Arugula & baby greens salad

Spiced pumpkin seed, roasted cherry tomatoes, pickled shallot, roasted garlic vinaigrette.

#### Baby romaine salad

Sourdough croutons, lemon caper dressing, parmesan crisp.

#### Wintergreens salad

Shaved parsnip, brie, cider poached apples, honey thyme dressing.

#### Beet salad

Roasted and smoked beets, feta, baby greens, parsley vinaigrette.

### Soup selections

#### Roasted tomato bisque

Extra virgin olive oil, basil cress.



#### Leek & cauliflower

Roasted leek and cauliflower, green onion pesto.

#### Potato & double smoked bacon

Roasted garlic crisp, parsley oil, rendered bacon.

#### Asparagus soup

Blue cheese, pickled asparagus tops.

#### Cream of forest mushroom

Wild mushrooms cooked with cream and thyme.

#### Thai chicken and rice

Basil and lemongrass, vegetables and coconut cream.

## Desserts

Please select one (1) of the following:

#### Lavender panna cotta

Seasonal berry puree, basil sugar

#### Baked apple crème brûlée

Biscotti, berries

#### Chantilly brownie

Cream chantilly, brownie, red wine glaze, berry espuma





# Dinner Buffet

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Dinner buffets include choice of sides, desserts, a dinner roll with butter, coffee, tea and water service for \$69.99.

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

## Entrees

Please select two (2) of the following:

### Chicken supreme

Simmered in a creamy roasted mushroom sauce.

### Slow roasted pork loin

Garlic maple rub with a red wine plum reduction.

### Vegetable lasagna

 Layers of zucchini, peppers, eggplant, bocconcini, olive oil, cherry tomato sauce.

### AAA Alberta Striploin

Grilled, with a housemade red wine jus.

### Pan seared duck breast

Citrus brined, roasted apples, Saskatoon berry reduction.

### Pan seared salmon

Served with roasted fennel and mango salsa.

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## Salads

Please select two (2) of the following:



### Baby greens

Olive oil poached cherry tomatoes, balsamic pickled cucumber, lemon salted radish, herb vinaigrette.



### Romaine & baby kale

Pickled red onions, candied walnuts, goat feta, creamy cucumber dressing.



### Cherry tomato & chickpea salad

Baby cucumbers, chillies, coriander, lemon zest, juice, extra virgin olive oil.



### Baby spinach salad

Spanish onions, chives, green onion, grainy mustard.

### Classic Caesar salad

Double smoked bacon, crispy herbed croutons, anchovy, house made Caesar dressing.

## Side dishes

Please select two (2) of the following:



### Roasted potatoes, fresh herbs



### Potato gratin



### Whipped Yukon gold potatoes, confit garlic, caramelized onion



### Smashed red bliss potatoes, scallions Saffron



### Infused jasmine rice pilaf



### Barley risotto with rosemary, dried cranberries



### Baby carrots and asparagus



### Sautéed green beans, bacon, pearl onions



### Roasted tri-color beets and parsnips

## Desserts

Please select two (2) of the following:

**New York cheesecake, berry compote**

**Chocolate cherry bread pudding,  
cherry sauce**

**Salted caramel apple upside down cake,  
vanilla whipped cream**

**Mini tiramisu**



# Plated Dinner

Plated dinners include choice of starter, entree, dessert, a dinner roll with butter, coffee, tea and water service.

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

## Entrees

*Please select one (1) of the following:*

- |   |       |
|---|-------|
| <b>Roasted chicken supreme</b><br>Parsnip puree, vinegar poached beets, micro herbs, reduction sauce.   | 49.99 |
| <b>Chicken roulade</b><br>Stuffed with cream cheese, apricots, almonds with rosemary au jus. Served with fingerling potatoes and grilled asparagus.   | 47.99 |
| <b>Braised beef short rib</b><br>Sweet potato puree, baby carrots, scallion and herb salad.   | 49.99 |
| <b>Cider brined pork chop</b><br>Sweet potatoes, apple sauce, seasonal vegetables.  | 47.99 |
| <b>Alberta beef tenderloin</b><br>Truffle mash, baby carrots, beans, roasted onion, green pepper sauce.   | 69.99 |
| <b>Bacon wrapped ribeye</b><br>Yorkshire pudding, mashed potatoes, beef au jus, baby carrots and asparagus.   | 54.99 |
| <b>Pumpkin &amp; sunflower seed crusted salmon</b><br>Strawberry and blackberry compote, mushroom rice pilaf, seasonal vegetables.  | 49.99 |
|  <b>Forest mushroom risotto</b><br>Seasonal vegetables, soft cheese, herbs.                                 | 37.99 |
|  <b>Heirloom tomato tower</b><br>Basil tomato cream, zucchini, red pepper, crispy eggplant, wilted spinach. | 36.99 |



## Starters

Please select one (1) of the following salad or soup:

### Soup selections

#### Golden onion & smoked bacon soup

Burnt onion, sour cream basil pesto, parmesan crostini.

#### Potato and leek



#### Mushroom

Mushroom cream, foraged mushroom powder.



#### Roasted vegetable

Carrots, parsnips, sweet potatoes, zucchini, eggplant, tomatoes and parsley.

### Salad selections



#### Baby greens salad

Pickled squash, spiced nuts, cranberry, cider vinaigrette.

#### Caesar

Romaine lettuce, anchovy, parmesan cracker, house caesar dressing.

#### Wedge salad

Pancetta, blue cheese, radish, cherry tomatoes, dates, herb ranch.



#### Arugula salad

Candied walnuts, pickled peach, shaved fennel, goat cheese, berry balsamic dressing.

## Desserts

Please select one (1) of the following:

Carrot apple cake

Tiramisu

Molten lava cake

Orange cheesecake

Chocolate tower cake



# Canape Selections - Cold

Priced per dozen

 <b>Lemon cured salmon, cucumber relish</b>	34.99
 <b>Polenta, heirloom tomato jam and pink flake salt</b>	34.99
 <b>Pickled fig, blue cheese, wildflower honey</b>	34.99
<b>Cherry tomato and bocconcini skewers with balsamic</b>	34.99
<b>Chilled prawns, classic cocktail sauce, chives</b>	42.99
<b>Smoked beef carpaccio, balsamic toast, arugula</b>	44.99

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# Canape Selections - Hot

Priced per dozen

<b>Mini crab cakes, red pepper relish</b>	45.99
<b>Chicken spring rolls, sweet chili sauce</b>	38.99
<b>Pork pot stickers, teriyaki sauce</b>	36.99
<b>Corn and shrimp fritters, sracha aioli</b>	42.99
<b>Mini beef wellingtons</b>	48.99
<b>Beef meatballs, horseradish aioli</b>	42.99
<b>Bacon wrapped shrimp</b>	47.99
 <b>Veggie spring rolls, sweet chili sauce</b>	32.99
 <b>Potato and pea samosa, mint sauce</b>	40.99

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# Carved to Order

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

<b>Slow roasted round of beef</b> Peppercorn demi, horseradish cream, herb aioli, dinner rolls.	22.99
<b>Three peppercorn seared beef tenderloin</b> Peppercorn demi, horseradish cream, herb aioli, dinner rolls.	29.99
<b>Roasted leg of lamb</b> Mustard, rosemary, slow roasted mint marmalade, rosemary demi, cucumber yogurt sauce.	24.99
<b>Glazed roasted pork loin</b> Plumb chutney and white wine sage sauce.	21.99

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# Reception Package

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

## **Domestic and international cheese display**

16.99

Selection of cheeses, honey, fruit chutney, dried fruits, sliced baguettes and crackers.



## **Fresh vegetable display**

12.99

Carrots, sweet peppers, broccoli florets, cucumbers, celery, cherry tomatoes with roasted red peppers hummus and garlic herb aioli.

## **Satay station**

16.99

Choice of chicken or beef. Served with dipping sauces.

## **Antipasto display**

18.99

Selection of meats, cheeses, vegetables, olives, stone fruit chutney, artisan breads and crackers.

## **Slider station**

18.99

Choice of two (2) proteins: beef, chicken and/or sausage.

Comes with cheddar cheese, caramelized onions, mushrooms, smoked bacon, ketchup, BBQ sauce, honey mustard, tomatoes, shredded lettuce, onion and slider buns.



## **Seasonal fruits and berries**

13.99

Melons, pineapple, kiwi, grapes, seasonal berries, chocolate dipping sauce.



# Reception Dessert Station

All dessert stations are 14.99 per person and minimum of 12 people.

## **Donut board**

Premium sweet bread or chocolate donuts dressed up with your choice of: cinnamon sugar, chocolate brownie, mango blueberry explosion, maple bacon, vanilla sprinkle or vanilla coconut (pick 3).

## **Strawberry shortcake station**

Strawberries, mixed berry compote, shortcake biscuits, pound cake, chocolate sauce and whipped cream.

## **Sweet station**

Assortment of petite fours, truffles and tarts.

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# Beverages

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## Coffee and Tea Service

Includes regular and decaf coffee, black and herbal teas, sugar, honey, sweeteners, milk & cream.

Service for 12

27.99

Service for 20

45.99

## Infused Water

25.00

Seasonal selection. Service for 12

## Standard Water Station

20.00

Includes initial service and one refresh.

## Soft Drinks

Canned

1.69

Bottled

2.79

## Bottled Water

2.29

## Sparkling Flavoured Water

AHA Montellier

1.69

Bubly

2.79

## Iced Tea

2.99

## Juice

2.99

Assorted flavours



## CATERING POLICIES

Our goal is to have your event be a resounding success. In order to do that, please refer to the below guidelines.

**Food Safety:** All food and beverages served at NAIT Campuses are to be provided exclusively by Chartwells Catering. Special occasion cakes are the only exception, and a handling fee and a signed food liability waiver form will apply. In accordance with Alberta Health Services, any leftover food and beverage remains the property of Chartwells and may not be removed. High risk foods that have been at room temperature for more than two hours must be disposed of by the Chartwells team. Our policy requires the removal of all food products from the catered event by event staff only.

**Dietary Restrictions:** Our kitchens are not allergen free. While we do our best to reduce the opportunity for cross contamination, we cannot guarantee that some items may have encountered allergens. To the best of our ability, we will accommodate any dietary needs. All dietary restrictions must be submitted at least 3 business days in advance.

**Buffet Service:** Service will be restricted to a maximum of one and a half (1.5) hours.

### **Pricing and Timelines:**

All menus are subject to change.

Custom quotes and menus will be provided within 10 business days from the request and are valid for 30 days.

All orders are to be placed and confirmed a minimum of 5 business days prior to the event. Guaranteed numbers and dietary restrictions must be submitted 3 business days in advance. For orders finalized with less than 3 business days prior to the event we reserve the right to make substitution to the menu and adjustments to the service schedule. This may incur additional cost.

Prices do not include 5% GST.

All prices are subject to a service fee of 10% for internal clients and 15% for external clients.

**Linens:** Linen for the event will incur charges as following:

- Cloth napkin – \$0.49 each
- Black tablecloth - \$4.99 each

**Outside Rentals:** Often events require specialty items that we do not maintain in our inventory. This may include dinnerware and serving equipment. All rentals will be processed at current market prices including delivery and taxes.

**Minimums:** Our menus are based on a 12-person minimum required for any order, if minimums outlined in the menu are not met this may incur a surcharge.

**Bar Service:** Chartwells will provide bar service at all AGLC approved locations on campus. Each bar setup will be charged at \$300. This will include a bartender for 3 hours and all required items to execute bar service, including point of sale, tools and glassware. We will supply all product requested based on availability. Corkage will be provided at \$8 per bottle.

**Additional Staffing:** As each event is unique additional staffing may be required, charges for extra support may apply. Please discuss with your Event Lead.

Extensions requested for hours outside of the scheduled event time are subject to additional labour charges. Additional labour charges may also apply for events on statutory holidays.

Catering Staff: (5 hours minimum) \$30 per hour

Chef: (5 hours minimum) \$40 per hour

**Cancellations:** Cancellations within 3 business days of event day are subject to full billing.

**Unreturned/Damaged Items:** Equipment, supplies, dinnerware, flatware and linens unreturned or damaged will be charged at replacement value. If items are moved to another location an additional pick-up fee will be applied.

**Miscellaneous:** Chartwells Catering is not responsible for damage or loss of any items left on premises after an event.