

A top-down photograph of several bruschetta on a wooden cutting board. Each bruschetta consists of a slice of toasted bread topped with a thick layer of white cream cheese, followed by a generous amount of sliced cherry tomatoes and fresh green basil leaves. A small sprig of basil and a few tomato slices are scattered around the bruschetta. In the background, a glass of yellow liquid and a silver spoon are partially visible. A large, semi-transparent white circle is overlaid in the center of the image, containing the text.

CARVED + CRAFTED
catering

Everyday 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 more single use plastics, plant-forward meals
- 3** Better for the world – sourcing responsibly, enriching local communities, partnerships for big change



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.



Morning Start

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

 **Seasonal Sunrise** 13.99
Yogurt parfait with fresh berries served alongside assorted freshly baked muffins. Includes coffee, tea and juice.

 **Bakers Mini** 12.99
Mini danishes, muffins, croissants, butter, jams and preserves. Includes coffee, tea and juice.

 **Continental** 13.99
Fresh baked pastries, muffins, croissants, butter, jams, and preserves. Includes coffee, tea and juice.

 **Breakfast Frittata** 15.99
 Red and green peppers, baby spinach, diced tomatoes, red onions, and mozzarella served with crispy breakfast potatoes. Includes coffee, tea and juice.

 **Classic Breakfast Buffet** 18.99
Farm fresh scrambled eggs, crispy breakfast potatoes, croissants with jams, preserves, and butter. Choice of bacon, turkey bacon, sausage or vegan sausage. Includes coffee, tea and juice.

Breakfast Sandwiches

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

 **Egg and Bacon** 8.49
English muffin, egg, cheddar cheese, and crispy bacon. Includes coffee, tea and juice.

 **Egg White and Turkey** 8.49
 English muffin, egg white, Swiss cheese and turkey bacon. Includes coffee, tea and juice.

 **Vegetarian Breakfast Burrito** 8.49
 Scrambled eggs, spiced black beans, sweet peppers, home fries, fresh cilantro, and salsa wrapped in a warm tortilla. Includes coffee, tea and juice.

 **Breakfast Croissant** 8.49
 Scrambled eggs, tomatoes, fresh spring mix, with cheddar cheese served on a croissant. Includes coffee, tea and juice.

 **Breakfast Burrito** 8.49
Scrambled eggs, sharp cheddar, salsa, and crispy bacon wrapped in a warm tortilla. Includes coffee, tea and juice.

A La Carte

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

-  **Whole Fruit** 1.99
A selection of fresh bananas, apples and oranges.
-  **Oikos Greek Yogurt** 2.99
Assorted individual Greek yogurt cups.
-  **Cinnamon Buns** 3.99
Freshly baked and topped with vanilla icing.
-  **Assorted Fruit Danishes** 3.99
Freshly baked assorted fruit danishes.
-  **House Baked Muffins** 3.99
Assortment of freshly baked muffins.
-  **Breakfast Loaf Slices** 3.99
Assortment of banana, blueberry, carrot, and apple spice breakfast loaves.



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Salad

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

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| | The Caesar
Crisp romaine, herbed croutons, applewood smoked bacon, and fresh parmesan. | 4.99 |
|  | Heritage Market Greens
Sliced red beets, roma tomato, cucumber and julienne carrots on a bed of spring mix. Served with creamy ranch or balsamic vinaigrette. | 4.99 |
|  | Pasta Salad
Vegetable fusilli with sundried tomato, broccoli, fire roasted red peppers, parmesan cheese, and a basil pesto dressing. | 4.99 |
| 
 | Mixed Grain Salad
A blend of whole grains with grape tomatoes, bell peppers, red onions, arugula lettuce, fresh radish, pumpkin seeds and lemon with a sweet red wine dijon dressing. | 4.99 |
|  | The Greek
Marinated olives, red onion, roma tomatoes, green peppers and feta cheese on chopped romaine finished with fresh oregano and parsley. | 4.99 |
|  | Potato Salad
Mini red skinned potatoes, sweet peppers, red onions, grape tomatoes, cucumber, and parsley marinated in a dijon vinaigrette. | 4.99 |
|  | Arugula and Goat Cheese Salad
Arugula lettuce, red onion, sweet peppers, with crumbled goat cheese and a lemon vinaigrette. | 4.99 |
|  | Vegetable Noodle Salad
Rice noodles, julienne carrots, bell peppers, fresh radish, cilantro, ginger tossed in a sweet chili dressing. | 4.99 |

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Roots & Seeds Power Grain Bowls

All bowls are served individually. Includes bottled water and a KIND granola bar.
All prices are per person and based on a minimum of 12 people.



Roasted Lemon Chicken Bowl

16.99

Herbed brown rice, lemon roasted chicken, shaved cabbage, spinach, carrot, cucumber, edamame, mandarin oranges, crispy wontons, sesame seeds, Asian sesame dressing.



Eden Tofu Bowl

16.99

Lemon turmeric quinoa, chili lime tofu, cabbage, arugula lettuce, broccoli, chickpeas, carrots, cucumber, green onions, sunflower seeds, balsamic dressing.



Rebel Falafel Bowl

16.99

Kale, falafel, quinoa, red peppers, tomato, black beans, corn, pumpkin seeds, chipotle citrus ranch dressing.



Gourmet Lunch Box

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

Gourmet lunch boxes come complete with whole fruit, bottled water and a freshly baked cookie.

Southwest Chicken Club 16.99

Tex Mex seasoned chicken breast, chipotle mayo, arugula lettuce on rustic focaccia.

Turkey, Brie, & Roasted Pepper 16.99

Oven roasted turkey, fresh leaf lettuce, fire roasted red peppers, and mango chutney on rye bread.

Greek Vegetarian Wrap 16.99



Roasted mushrooms and zucchini with crumbled feta, red onion, iceberg lettuce, and tzatziki on a whole wheat wrap.

Caprese 16.99



Basil pesto aioli, heirloom tomatoes, bocconcini, fresh basil and balsamic reduction on multigrain.



Classic Lunch Box

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

Classic lunch boxes come complete with whole fruit, bottled water and a freshly baked cookie.

Tuna Salad Sandwich 12.99

Albacore tuna, dill, light mayo, red onion, and lettuce.

Egg Salad Sandwich 12.99



Fresh eggs, light mayo, cucumbers, and lettuce on multigrain.



Black Forest Ham Kaiser 13.99

Shaved black forest ham, Swiss cheese, romaine lettuce with dijon mustard.

Shaved Beef Sandwich 13.99

Shaved roast beef, julienne carrots, lettuce, and horseradish aioli on bun.

Vegetarian Wrap 12.99



Roasted vegetables, cucumbers, lettuce, cream cheese, sunflower seeds served in a whole wheat wrap.

Sandwich Platters

All prices are per person and based on a minimum of 12 people.
Includes bottled water and either whole fruit or freshly baked cookies.

Classic Sandwich Platter

18.99

Platter comes with variety of freshly prepared classic sandwiches:

- Egg salad with cucumber on multigrain
- Shaved beef with horseradish butter on a kaiser
- Fresh vegetable wrap with cream cheese and sunflower seeds
- Shaved black forest ham, dijon mustard and swiss on a kaiser
- Tuna salad on rye bread

Gourmet Sandwich Platter

21.99

Platter comes with variety of freshly prepared gourmet artisan sandwiches:

- Southwest chicken club on rosemary focaccia
- Turkey with brie, roasted peppers, mango chutney on pumpernickel rye
- Greek vegetarian wrap
- Caprese salad sandwich on rosemary focaccia
- Black pepper striploin on ciabatta



Lunch Buffets

Lunch buffets include a dinner roll with butter, coffee, tea, water service and a deluxe dessert platter. All prices are per person and based on a minimum of 12 people.

 Vegetarian Bolognese	24.99
Penne pasta with vegetarian bolognese, garlic breadsticks, and market greens salad with balsamic dressing.	
 Korean BBQ Tofu	26.99
Sesame chili marinated tofu, vegetable chow mein, ginger gai lan and kimchi.	
Roasted Chicken Breast	27.99
Roasted chicken breast with an herb and garlic crudo sauce, a warm red quinoa tabbouleh salad and balsamic roasted vegetables.	
Butter Chicken	27.99
Tender braised chicken in a rich aromatic makhani sauce, basmati rice, warm naan bread and served with cucumber raita.	
Moroccan Beef Stew	29.99
Slow braised beef with eggplant, dried fruit, toasted almonds in a Moroccan inspired curry. Served with an orange scented couscous salad, and warm flatbread.	
Glazed Salmon	31.99
Maple glazed salmon loin served with roasted mini potatoes and sautéed garlic baby bok choy.	

Soups

All prices are per person and based on a minimum of 12 people.
Soups are prepared in-house (8oz servings) and include a dinner roll and butter.
For each group of 12, two soup options can be chosen.

Beef and Barley Classic blend of Alberta beef, vegetables and pearl barley in beef broth.	5.99
Chunky Chicken Noodle Hot and hearty chicken broth, vegetables and pasta.	5.99
Roasted Vegetable Aromatic tomato puree with fresh roasted seasonal vegetables.	6.99
Cream of Forest Mushroom Combination of wild mushrooms cooked with cream and fresh thyme.	6.99
Classic Italian Minestrone Medley of vegetables with tomato puree garnished with parmesan.	7.99
Thai Chicken and Rice Scented with basil and lemongrass, vegetables and coconut cream.	7.99
Roasted Yukon Potato, Leek and Smoked Bacon Puree of Yukon potatoes garnished with leek cream and smoked bacon.	7.99



Pizzeria

All pizzas are topped with traditional tomato sauce and mozzarella cheese.
8 slices per 16" pizza.

 Cheese	21.99/per pizza
Pepperoni	24.99/per pizza
BBQ Chicken	24.99/per pizza
Meat Lovers	25.99/per pizza
 Vegetarian	24.99/per pizza
 Vegan 12" - Chao Cheese, Light Life Crumble	24.99/per pizza



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From the Grill

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

Pick Two

- Beef burgers
- Veggie burgers
- Hot dogs
- BBQ chicken

18.99

Protein selections are served on a bun with all the trimmings.
Includes coleslaw, individually bagged chips, and a fresh-baked cookie.

BBQ Pulled Pork on Brioche Bun

Includes macaroni and cheese, coleslaw, cheddar jalapeno cornbread, and a chocolate brownie.

22.99



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Snack Platter

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

At the Movies

A little sweet and salty mix of assorted potato chips, candy bars and baked pretzels.

5.99

Breads and Dips

Crispy flat breads, mini whole wheat pitas, red pepper hummus, lemon herbed yogurt with fresh dill.

6.99

Chips and Dips

Yellow corn tortilla chips, tomato and salsa, guacamole and sour cream.

6.99

Crudité

A selection of fresh peppers, grape tomatoes, carrots, cauliflower, broccoli, radish, and cucumbers with a side of buttermilk ranch and black olive dips.

7.99

Antipasto

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

13.99

Artisan Cheese Board

Cheddar, Swiss, brie, goat cheese, feta, and blue cheese. Served with grapes, berries, dried fruits, seeds, preserves and assorted artisanal crackers.

13.99



Sweets

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

Freshly Baked Cookies 2.99

A selection of chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut cookies.

Cupcake Platter 4.49

An assortment of decadently topped cupcakes.

Deluxe Dessert Platter 5.99

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

Sliced Fruit Platter 6.99

Assortment of freshly sliced melon, berries, kiwi, grapes, oranges, and fresh mint.

Decadent Dessert Platter 7.99

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



Beverages

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

Seasonal selection. Service for 12

25.00

Standard Water Station

Includes initial service and one refresh.

20.00

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

Assorted flavours

2.99



CATERING POLICIES

Our goal is to have your event be a resounding success based on the vision the NAIT Conference & Events team has helped you craft. In order to do that we have some guidelines to make sure we minimize the opportunity for mistakes and create as little ambiguity as possible.

Food Safety: All catered food and beverage served at NAIT Campuses are to be provided exclusively by Chartwells Catering, unless previously agreed upon. Special occasion cakes are the only exception. In this instance, 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 Chartwell's 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 absolute 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. If no specific dietary restrictions are provided, we will estimate based on averages for key allergens. All dietary restrictions must be submitted at least 48 business hours in advance. Surcharges may apply.

Buffet Service: Service will be restricted to a maximum of one and a half (1.5) hours. Once the menu is confirmed, we recommend that you advise your guests of the menu you have selected should guests attending the function have any dietary requests, allergies or food sensitivities.

Pricing and Timelines: All menus are subject to change. For orders placed less than 3 business days prior to the event we reserve the right to make substitutions to the menu and adjustments to the service schedule.

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 at minimum 7 business days prior to the first scheduled event date. To ensure the success of your event, guaranteed numbers within 10% of the numbers provided 7 days prior to the event and dietary restrictions must be submitted 4 business days in advance of your event. For orders not confirmed 4 business days prior to the event we reserve the right to make substitutions to the menu and adjustment to the service. This may include additional charges.

Prices do not include 5% GST. All prices are subject to a service fee of 10% for internal client and 15% for external clients.

A deposit may be required. This will be decided on a per event basis.

Linens: All food service tables for full meal events will be dressed with standard linens. All other linens will be charged at current market value.

- 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.

Off Site Events: External client events will be considered on an individual basis. If we can accommodate the request, we will require a deposit of 25% 5 business days in advance of the event. Deposit will be based on estimated charges. The deposit is nonrefundable and will be applied to the final total of the bill.

Delivery: All NAIT Campus event orders over \$80 will be delivered free of charge. All NAIT satellite campus orders over \$125 will be delivered free of charge. Off- site delivery of \$60 within a 10 km radius for external clients will be charged for delivery. Additional trips to event will incur further charges if client requires more than regular delivery service. Over 10km radius from NAIT for catered events will be charged additional services based on distance.

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.

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