



CARVED + CRAFTED
catering

CATERING MENU 2025

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.

Douglas College NW

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Douglas Coquitlam

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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 10 guests, priced per person

All menus to include coffee or tea & water

Avocado Toast Bar **\$22**

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

Add smoked salmon \$4

Big Breakfast Buffet **\$20**

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

Create Your Own Breakfast Sandwich **\$17.5**

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

Add hash browns \$2.50



Breakfast Packages

Minimum 10 guests, priced per person

All menus to include coffee or tea & water



Healthy Start

\$20

Minted fruit salad, multigrain butter croissants, and mixed berry chia pudding with toasted coconut.

Build Your Own Parfait

\$15

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

Breakfast Burrito Platter

\$15

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

Wholesome Energy Continental

\$26

Deluxe sliced fruit platter, mango and coconut yogurt parfait with granola and an assorted croissant platter.



Bakery

Minimum 10 guests, priced per person

Service to include butter & preserves

Mini Danishes **\$6**

Assortment of mini-Danishes.
2 pieces p/ order.

Breakfast Loaf **\$4.5**

Assortment of breakfast loaf.

Muffins **\$4**

Assortment of muffins.

Butter Croissants **\$4**

Chocolate Croissants **\$5**

Vegan Croissants **\$5**

Cookies **\$4**

Assortment of freshly
baked 3OZ cookies.

Baker's Minis **\$10**

Apple strudels, cinnamon rolls,
mini muffins, mini croissants,
butter and fresh fruits.

Mini Scones **\$5**

Mixed berries/ cheddar cheese
mini scones freshly baked. 2
pieces p/ order.

ADD Coffee & Tea **\$3**

Service

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



A La Carte

Minimum 10 guest, priced per person



Cranberry Chia Pudding **\$8**

Chia seeds pudding and cranberries.

Strawberry Yogurt & Fresh Berries Parfait **\$8**

Parfait layered with strawberry yogurt and fresh berries.

Greek Yogurt **\$5**

Available in vanilla, blueberry, and strawberry flavors.

Wowbutter® & Coco Energy Bites **\$5**

Energy bites made with Wowbutter® (vegan) and coconut. (3 pieces p/ order)

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



Platters

Cumin Spiced Hummus

Served with crispy baked pita chips.

S \$21
M \$36
L \$68

Chicken Wings

Classic chicken wings tossed in hot sauce, served with creamy blue cheese dressing. (2 pieces p/ serving)

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

Nacho Chips & Dip

Served with salsa, sour cream and guacamole.

S \$36
M \$60
L \$114

Samosas

Beef & vegetables served with plum sauce. (2 pieces p/ serving)

S \$64
M \$108
L \$205

Pork & Vegetables Potstickers

Pan-fried potstickers filled with pork and vegetables served with ponzu dipping sauce. (2 pieces p/ serving)

S \$43
M \$72
L \$136

Mini Spanakopita

Mini Greek spinach and feta pastries served with tzatziki sauce. (2 pieces p/ serving)

S \$57
M \$96
L \$182

Vegetable Spring Rolls

Crispy mini vegetable spring rolls, served with plum sauce. (2 pieces p/ serving)

S \$36
M \$60
L \$114

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.

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

Chocolate Bars

\$2.75

Chips

\$2.50

Candy

\$2.75

Granola Bars

\$3

Check out our beverage offerings to upgrade your experience.

Prices starting at \$3



Boxed Lunches

Sandwich Box - Minimum 10 guest, priced per person



Classic Egg Salad **\$18**

Classic egg salad with cucumbers on multigrain bread.

Black Forest Ham **\$18**

With dijon mustard and Swiss cheese.

Tuna Salad on Rye **\$18**

Creamy tuna salad served on rye bread.

Avocado Chickpea Salad **\$18**

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

Each Sandwich Box includes:

- Soda or Juice 355ml
- Whole fruit
- Chocolate chunk cookie



Boxed Lunches

Wrap Box - Minimum 10 guest, 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.

Mediterranean Snack

\$18

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

Chicken Salad

\$20

Classic chicken salad wrapped in a whole wheat tortilla.

Each Wrap Box includes:

- Assorted chips
- Soda or juice 355ml





Bowls

Minimum 10 guest, priced per person

'Rebel' with Falafel

\$19

Falafel, kale, quinoa, red peppers, tomato, black beans corn, hemp seeds, chipotle citrus ranch dressing.

'Eden' with Chili Lime Tofu

\$21

Chili lime tofu, quinoa, cabbage, arugula, broccoli, chickpeas, carrot, cucumber, green onion, sunflower seeds, balsamic dressing.

'Ninja' with Lemon Roasted Chicken

\$19

Chicken, brown rice, cabbage, spinach, carrots, cucumber, edamame, Mandarin oranges, crispy wontons, sesame seeds, sesame dressing



Each bowl includes:

- Soda or Juice 355ml
- Kind Bar (40g)

Salads & Soups

Minimum 10 guest, 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.



Daily Soup

\$6

Freshly made daily soups.

Each Salad includes:

- Soda or Juice 355ml
- 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

Minimum of 10 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.

Mediterranean Snack Wrap

Iceberg lettuce, peppers, cucumbers, olives, tomatoes, feta, Italian dressing

Each platter includes:

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

Turkey Ciabatta

Roasted turkey and cranberry aioli on ciabatta bread.

Harvest Vegetable Wrap

Roasted root vegetables, beets, arugula and hummus.

Grilled Chicken on Rosemary Focaccia

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

Each platter includes:

House salad or Caesar salad, pickles and a deluxe dessert platter (1.5 sandwiches pp)

Salads

Minimum 10 guest, priced per person



Caesar Salad

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

\$4

Market Greens Salad

Market greens served with a choice of dressing.

\$3

Pasta Salad

Pesto, fusilli, broccoli, roasted peppers, sundried tomatoes, parmesan cheese, olive oil.

\$5

Six Grain Salad

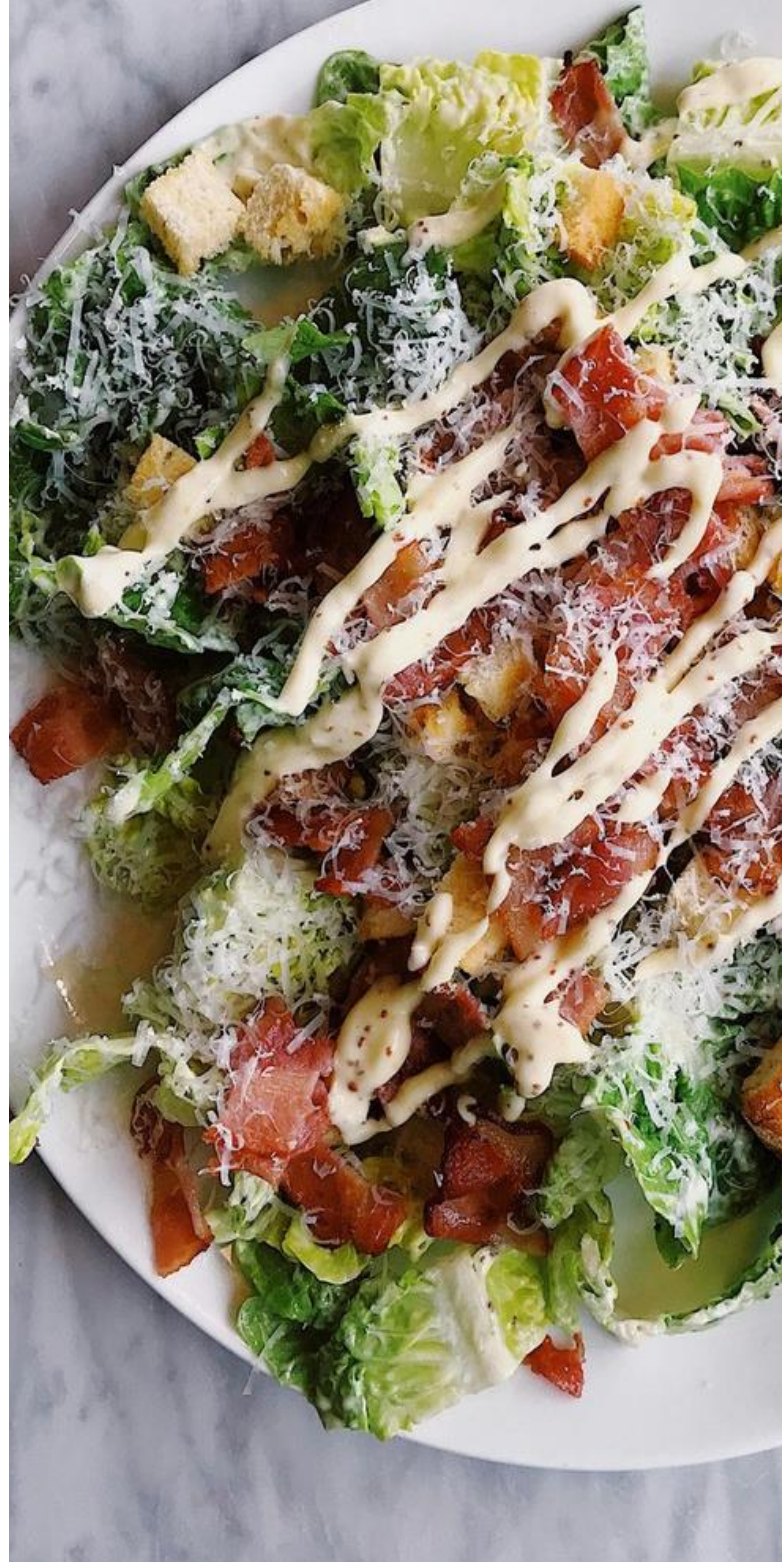
Radishes, arugula, onions, peppers, six grain blend and lemon dijon dressing.

\$5

Classic Greek

Romaine feta cheese, olives, tomatoes, cucumber and Greek dressing.

\$4







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.

Lemon Oregano Potatoes

Roasted with lemon and oregano

Pita & Tzatziki

Soft pita bread served with tzatziki sauce.

Vegetarian Option:

Homemade falafel.

Add spanakopita two each for \$8

Flavours of India \$20

Butter Chicken

Tender chicken in a creamy tomato-based sauce.

Basmati Rice

Fragrant basmati rice.

Naan Bread

Soft and fluffy naan bread.

Raita Sauce

Yogurt-based raita sauce.

Vegetarian Option:

Vegan chana masala.

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

\$27

Beef Barbacoa

Slow-cooked beef brisket in rich spices.

Rice Pilaf

Fluffy long grain rice cooked with aromatic herbs.

Calabacitas

Traditional Mexican roasted corn salad with jalapeno, squash, zucchini, cilantro.

Pineapple Salad

Fresh and tangy salad made with juicy pineapples.

Vegetarian Option:

Spiced tofu crumble.

Add chips & dip for \$5

Fusion of the East

\$30

Miso Glazed Salmon

Salmon fillets glazed with miso sauce.

Crispy Noodle Salad

Crunchy noodle salad with fresh vegetables

Brown Rice

Bok Choy
Chili spiced.

Vegetarian Option:

Sesame crusted tofu.

Add spring rolls two each for \$5

Platters

Serves up to 14 guests



Entrée Platters

Korean Fried Chicken **\$100**

Spicy Korean fried chicken served with sriracha fried rice.

Classic Mac & Cheese **\$65**

Served house made bechamel.

Nacho Bar **\$210**

Jackfruit based pulled pork nachos with peppers, olives, tomatoes, onions. Served with sour cream and salsa.

Crispy Chicken Strips **\$120**

Served with plum sauce.

Crunchy Cauliflower **\$90**

Battered cauliflower with hot and honey thyme dressing.

Popcorn Chicken **\$165**

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.

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

Domestic Cheese & Cracker

Classic assortment of savory cheeses with crisp crackers.

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

Seasonal Sliced Fruit

Assorted sliced fruits.

S	\$50
M	\$84
L	\$159

Deluxe Sliced Fruit

Assorted sliced fruits, berries, served with yogurt dip.

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

Premium Cheese & Fruit

Cheddar, swiss, goat cheese, feta, brie, served with mixed fruits, nuts, fig jam and baguette.

S	\$108
M	\$180
L	\$342

Check out our 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



Charcuterie

Prosciutto, capicola, and salami, baguette, whole almonds, fresh berries, compote, kalamata olives, and artichokes.

S \$64
M \$108
L \$205

'At The Movies'

Doritos nacho cheese and popcorn, pretzel thins, classic potato chips, and chocolate bars.

S \$57
M \$96
L \$182

Premium Mediterranean Antipasto

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

S \$86
M \$144
L \$273



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.

Pepperoni Pizza \$28

Classic pepperoni with mozzarella cheese on a traditional pizza crust.

Vegetarian Pizza \$28

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

Cheese Pizza \$28

Mozzarella and tomato sauce on a traditional pizza crust.

Hawaiian Pizza \$28

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

Meat Lovers Pizza \$30

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

Flatbreads

Three 12-inch bread cut into 6 pieces.

Bruschetta & Parmesan \$24

Fresh bruschetta topping and shredded Parmesan cheese on crispy flatbread.

BBQ Chicken \$32

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

Artichoke Goat Cheese \$28

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



Canapés

Minimum order of two dozen each

Cold

Bruschetta

\$35

Crispy crostini topped with Asiago cheese and olive tapenade.

Caprese Skewer

\$38

Skewers of fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze.

Homemade Falafel

\$38

Golden-brown falafel served with lemon aioli.

Vietnamese Shrimp Salad Roll

\$55

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

Shrimp & Salmon Pinwheel

\$65

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



Canapés

Minimum order of two dozen each

Hot

Fried Cauliflower **\$45**

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

Thai Beef Satay **\$72**

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

Lemongrass Chicken Satay **\$96**

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

Southern BBQ Slider **\$52**

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

BBQ Jackfruit (Vegan Pulled Pork) **\$96**

Tender jackfruit cooked in BBQ sauce served with rainbow coleslaw.





Sweets & Treats Platters

Serves up to 12 guests

Cupcakes

\$30

Assorted mini cupcakes such as Oreo cookies, coconut snowballs and black forest.

Classic Desserts

\$36

Assorted freshly baked cookies, 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.

Decadent Desserts

\$48

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

Assorted Mini Donuts

\$30

Mini French crullers, chocolate cake donuts, ring donuts with chocolate or vanilla.



Beverages



Coffee Service

Regular and Decaf coffee (upon request) with sugar, sweeteners, milk, cream and dairy-free alternatives. Service for 10.

\$30

Tea Service

Tea service includes a variety of black and herbal teas with honey and lemon wedges. Service for 10.

\$30

Infused Water

Seasonally and artfully prepared. Service for 20.

\$30

Sparkling Water

355ml Bubly

\$2.5

355ml Montellier

\$3.5

Soda

Variety of carbonated soft drinks, 591ml.

\$3.5

Iced Tea

Pure Leaf, assorted varieties.

\$4

Juice

Assorted flavours, 450ml bottle

\$3.8

Orange/apple/ cranberry pitcher

\$19

Premium Juices

Assorted flavours, 340ml-355ml.

\$5

Smoothies

Assorted flavours. 450ml.

\$7

Allergies & Dietary Info

Allergies

We attempt to provide 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 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.

Please get in touch with the Chartwells team to discuss any allergy concerns for your function.

New West Campus – 67851@compass-canada.com

Coquitlam Campus – Yoshiko.Omura@compass-canada.com

Ordering Guidelines

Dietary + Custom Items

Gluten-free/vegetarian/vegan/Plant-based options are available. Please advise of all Allergy and dietary restrictions. Custom items and menus are available upon request.

Ordering Lead Time

Orders must be placed and confirmed 3 business days in advance of the event. For events over 80 guests, or those that require liquor services or chef-attended stations, a minimum of 5 business days' notice is required, so we can accommodate your event request. Adjustments also need to be confirmed 3 business days in advance of the event.

Billing

We reserve the right to adjust menu prices, however, quoted menu prices are honoured for all events within 60 days. Menu prices **do not** include applicable taxes. A 15% service charge will be applied for orders under \$100.

Delivery & Pickup

Set up will be completed 15 minutes before the event start time, and pick up will commence 30 minutes after the end of the event. Delivery charge off campus is \$20.00 plus \$7.50 fuel surcharge.

Service Staff

Server charge of \$35.00 per server per hour will be applied for staffed events, bartender charge at \$45.00 per hour (1 bartender per 100 guests) & chef charge per station \$45.00.

After Hours Charge

Labour charge of \$35/hour will be applied to after-hours caterings. After-hours are considered weekdays after 6 pm, and weekends. A minimum of 2 hours will be charged on weekdays, and 4 hours on weekends.

Chinaware

China ware is available upon request for an additional charge: *Coffee Break Service - \$2.50 per guest. *Meal Service - \$3.00 per guest.

Buffet

Buffet products will be displayed for a maximum of two hours at any function to ensure the quality and integrity of the product. In compliance with British Columbia Health and Safety recommendations, any leftover food and beverage may not be removed by guests from the event area during or after service for this same reason.

Cancellation

Cancellations must be confirmed 2 business days in advance for regular events, and 4 business days for over 80 guests or customized menus. A charge of 25% of the order amount will be charged in case the cancellation does not follow the lead time specified.

Contact

New West Campus

Dale Clarke – Assistant Manager

Moe Chaaban - Chef

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Coquitlam Campus

Yoshiko Omura – Unit Manager

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