

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 silver spoon and a glass of olive oil are also visible on the board. A large, semi-transparent white circle is overlaid in the center of the image, containing the text.

**CARVED + CRAFTED**  
*catering*

Everyday Catering

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# 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, a 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:

Phone: (780)-471-8493

Email: [events@nait.ca](mailto:events@nait.ca)





# Our Sustainability Strategy & Promise

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



# Allergies and Dietary Restriction

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## 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 [events@nait.ca](mailto:events@nait.ca) 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 below are used throughout the menu to indicate items that are vegetarian, vegan and whole grain. Additionally, our eggs are free run, cage free.



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# 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.

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-  **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, one per person.
-  **Assorted Fruit Danishes** 3.99  
Freshly baked assorted fruit danishes, one per person.
-  **House Baked Muffins** 3.99  
Assortment of freshly baked muffins, one per person.
-  **Breakfast Loaf Slices** 3.99  
Assortment of banana, blueberry, carrot, and apple spice breakfast loaves, one per person.



# Salad

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

## 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, julienned 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 roots & seeds power grain bowls are served individually. Includes a bottle of water and a KIND granola bar.

-  **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, julienned 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 Platter

All prices are per person and based on a minimum of 12 people. Comes complete with bottled water and either whole fruit or freshly baked cookie.

## 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

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Lunch buffet includes a dinner roll with butter, bottled water, tea and coffee 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.

# Kettle 8oz

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

Soups are prepared in-house, are 8oz servings, and include a warm bread roll and butter.

For each group of 12, two soup flavors can be chosen.

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



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# Pizzeria

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

8

<b>Cheese pizza</b>	21.99/per pizza
<b>Pepperoni pizza</b>	24.99/per pizza
<b>BBQ Chicken pizza</b>	24.99/per pizza
<b>Vegetarian pizza</b> - peppers, red onions, mushrooms	24.99/per pizza
<b>Vegan 12" pizza</b> - Chao Cheese, Light Life Crumble	24.99/per pizza
<b>Meat lovers</b> - bacon, sausage, ham and pepperoni	25.99/per pizza



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# From the Grill

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

## Pick 2

18.99

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

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

22.99

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



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# Snack Platter

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

## At the Movies

5.99

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



## Breads and Dips

6.99

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



## Chips and Dips

6.99

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



## Crudité

7.99

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



## Antipasto

13.99

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



## Artisan Cheese Board

13.99

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



# Sweets

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

<b>Freshly Baked Cookies</b> A selection of chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut cookies.	2.99
<b>Cupcake Platter (12 pieces)</b> An assortment of decadently topped cupcakes such as Oreo cookie, coconut snowball and black forest.	4.49
<b>Deluxe Dessert Platter</b> Assorted freshly baked cookies, coconut macarons and berry crumble dessert bars.	5.99
<b>Sliced Fruit Platter</b> Assortment of freshly sliced melon, berries, kiwi, grapes, oranges, and fresh mint.	6.99
<b>Decadent Dessert Platter</b> Chocolate and raspberry mini cheesecake squares, nanaimo bars, and double fudge brownies.	7.99





# Beverages

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**Coffee and Tea Service** 45.99  
Includes regular and decaf coffee, black and herbal teas, sugar, honey and sweeteners, milk & cream. Service for 20

**Infused Water** 25.00  
Seasonally and artfully prepared. Service for 12

**Standard Water Station** 20.00  
Includes initial service and one refresh.

## Bottled & Canned Beverages

**Soda**  
Variety of carbonated soft drinks 355ml 1.69  
Variety of carbonated soft drinks 500ml – 591ml 2.79

**Bottled Water**  
591ml 2.29

**Sparkling Flavoured Water**  
355ml AHA Montellier 1.69  
473ml Bubly 2.79

**Iced Tea** 2.99  
Assorted varieties 500-591ml

**Juice** 2.99  
Assorted flavours 355-450ml

**Premium Juices** 3.29  
Assorted flavours 340ml - 355ml

chartwells  
thinking ahead giving back



## **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.

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## ORDERING, INVOICING & PAYMENT:

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 days prior to the first scheduled event date. To ensure the success of your event, guaranteed numbers and dietary restrictions must be submitted 3 business days in advance of hot menu service.

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

- Napkin – \$0.49 per guest per order
- Black tablecloth - \$4.99 each

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

**Off Site Events:** External client events 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 main Campus event orders over \$80 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 \$350. 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.

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## **ORDERING, INVOICING & PAYMENT:**

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

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 72 hours 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.

**Invoicing & Payment:** An invoice will be issued at the completion of the Event. Any concerns or discrepancies regarding the event or invoice need to be submitted to within seven(7) business days. Full invoice payment must be received within ten(10) business days of the event. Any amounts owing under this agreement will be charged to the credit card provided by the client unless the client makes a payment through other means prior to that date.