



CARVED + CRAFTED
catering

Everyday Catering



OLDS COLLEGE
OF AGRICULTURE & TECHNOLOGY

WELCOME

to Carved + Crafted by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location.

We will work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Olds College of Agriculture & Technology
Conference Services
Phone: 403.556.8330
Email: conferenceservices@oldscollege.ca
Website: dineoncampus.ca





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 key 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 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.

Please reach out to Conference Services 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 menu items that are Vegetarian, Vegan and Whole Grain. Additionally, all our eggs are free run, cage free.



Ordering Guidelines

Placing Orders

We request that all orders are placed through events, minimum two (2) business days prior to your delivery date and time. Specialty items may require additional notice, please give us a call to discuss. Every effort will be made to accommodate any orders placed after the deadline but is not guaranteed to be fulfilled. For orders over 100 people please provide minimum seven (7) business days notice.

Our 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 10-person minimum on any order, or a minimum spend of \$250 prior to delivery and applicable taxes.

Cancelling Orders

Cancellations must be received in a timely manner; we understand that things happen and sometimes are out of your control. However, a minimum of 24 hours' notice must be given to avoid an associated charge. For functions over 100 people cancellation must be received within 3 business days.

Pricing Guidelines

All items are priced per person, except where indicated, and are based on a minimum of 12 orders per menu item. Multiple options and/or flavours can be chosen only when indicated. Vegetarian and/or Vegan options are provided without additional charge and typically represent 10% of every catering order. Adjustment to the amount of vegetarian and/or vegan options can be changed upon your request.

If your event is less than 12 people or \$250, we do have catering vouchers available. We are thrilled to accommodate your group in our dining areas.



morning start

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







 Seasonal Sunrise Yogurt parfait with fresh berries served alongside assorted freshly baked muffins, coffee, tea and juice.	9.29
 Continental Fresh baked pastries, muffins, croissants, butter, jams, and preserves, coffee, tea and juice.	8.99
 Bakers Mini Mini danishes, muffins, croissants, butter, jams and preserves, coffee, tea and juice.	8.99
 Breakfast Frittata Red and green peppers, baby spinach, diced tomatoes, red onions, and mozzarella served with crispy hashbrowns, coffee, tea and juice.	15.99
Classic Breakfast Buffet Farm fresh scrambled eggs, crispy breakfast potatoes, croissants with jams, preserves, and butter. Choice of bacon, turkey bacon, sausage. coffee, tea and juice.	15.99

breakfast sandwiches

All prices are per person and based on a minimum of 12 people. For each group of 12, two breakfast sandwich flavours can be chosen.

Egg and Bacon English muffin, egg, cheddar cheese, and crispy bacon. Includes coffee, tea and juice.	6.99
 Vegetarian Breakfast Burrito Scrambled eggs, spiced black beans, roasted red peppers, Hashbrown, fresh cilantro, and salsa wrapped in a warm tortilla. Includes coffee, tea and juice.	6.99
 Breakfast Croissant Fried Egg, tomatoes, fresh spinach, and cheddar cheese served on a multi-grain croissant. Includes coffee, tea and juice.	6.99
Breakfast Burrito Scrambled eggs, cheddar cheese, salsa, and crispy bacon OR Sausage patty wrapped in a warm tortilla. Includes coffee, tea and juice.	6.99

a la carte – 12 Item minimum of each product

 Cinnamon Buns Freshly baked and topped with vanilla icing, one per person.	3.99
 Assorted Danishes Freshly baked assorted Danishes, one per person.	2.99
 House Baked Muffins Assortment of freshly baked muffins, one per person.	2.79
 Breakfast Loaf Slices Assortment Banana, Carrot Pineapple, and Lemon Poppyseed breakfast loaves, one per person.	2.99
 Whole Fruit A selection of fresh bananas, apples and oranges.	1.99
 Oikos Greek Yogurt Assorted individual Greek yogurt cups.	2.49
Assorted pastries A mixture of danishes, muffins, and loaves to enjoy.	2.99



salads

All prices are per person and based on a minimum of 12 people. For each groups of 12, two different salad options can be chosen.

The Caesar

Crisp romaine, herbed croutons, Bacon Bits, and fresh parmesan.

4.99



Heritage Market Greens

Sliced red Radish, roma tomato, cucumber and julienned carrots on a bed of spring mix. Served with creamy ranch, Italian dressing, or balsamic vinaigrette. (choice of 2)

4.99



Pasta Salad

Egg Noodles mixed with sundried tomato, broccoli, fire roasted red peppers, parmesan cheese, and a basil pesto 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

roots & seeds bowls

All Roots & Seeds Power Grain bowls are served in individual bowls with a bottle of water and assorted nuts. Bowls are served cold.

	Ninja Chicken Bowl Herbed basmati rice, lemon roasted chicken, shaved cabbage, spinach, carrots, cucumber, edamame, mandarin oranges, crispy noodles, sesame seeds, Asian sesame dressing.	16.99
 	Eden Tofu Bowl Lemon pepper quinoa, chili lime tofu, cabbage, arugula, broccoli, chickpeas, carrot, cucumber, green onions, sunflower seeds, balsamic dressing.	16.99
 	Rebel Falafel Bowl Kale, falafel, quinoa, Roasted red peppers, tomato, black beans, corn, chipotle citrus ranch dressing.	16.99



sandwich platters

Classic Sandwich Platter - Serves 12

A selection of freshly prepared classic sandwiches on Brioche buns:

- Egg salad with cucumber
- Shaved beef with horseradish Mayo
- Grilled Vegetables with goat cheese and garlic aioli
- Shaved black forest ham, Dijon mustard and Swiss

69.98

Gourmet Paninis - Serves 12

A selection of freshly prepared gourmet artisan sandwiches on Panini bread:

- Southwest chicken club
- Black Forest Ham with brie, roasted peppers, and Dijon mayo
- Caprese salad sandwich with balsamic glaze
- Beef Donair with pickled red onions, tabbouleh, hummus, and garlic sauce

84.98



gourmet lunch box

For each group larger than 50, two sandwich options can be chosen.

Gourmet lunch boxes come complete with whole fruit, bottled water and a freshly baked cookie. All are prepared on Panini Bread.

Southwest Chicken Club Tex Mex seasoned chicken breast, chipotle mayo, arugula lettuce.	16.99
Ham, Brie, & Roasted Pepper Black Forest Ham, fresh leaf lettuce, fire roasted red peppers, and Brie with Dijon mayo.	16.99
Beef Donair Beef Donair with pickled red onions, tabbouleh, hummus, and garlic sauce (Cals 820)	16.99
 Caprese Basil pesto aioli, heirloom tomatoes, bocconcini, fresh basil and balsamic reduction.	15.99




classic lunch box

For each group larger than 50, two different sandwich options can be chosen.

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

Tuna Salad Sandwich Albacore tuna, dill, light mayo, red onion, and lettuce.	12.99
 Egg Salad Sandwich Fresh eggs, light mayo, cucumbers & lettuce.	11.99
Black Forest Ham Kaiser Shaved black forest ham, Swiss cheese, romaine lettuce with Dijon mustard on a kaiser.	12.99
Shaved Beef Sandwich Shaved roast beef, julienned carrots, lettuce, and horseradish aioli on a kaiser bun.	13.99
 Greek Veggie Grilled Vegetables with goat cheese and garlic aioli	11.99






Pizzas

	Hawaiian - Ham, bacon, pineapple	22.99
	3 Cheese – Mozzarella, Cheddar, bocconcini	22.99
	Pepperoni – Classic Pepperoni and Cheese	22.99
	Meat Lovers – Bacon, Sausage, and ground Beef	22.99
	Canadian – Mushrooms, bacon, pepperoni	22.99
	Margharita – Buffalo Mozzarella, and basil	22.99
	The Greek – Kalamata Olives, red onion, feta, green peppers	22.99

Soups

12 minimum order

Selection:

	Broccoli Cheddar	3.99
	Butternut Squash	3.99
	Loaded Potato and Leek	4.59
	Mushroom Harvest Bisque	4.59
	Chicken Noodle	3.99
	Clam Chowder	4.59
	Minestrone	3.99
	Italian Wedding	3.99

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Lunch buffet a la carte – Lunch only

Classic Italian Lasagna – 24 min.

layers of pasta, meat sauce, ricotta, mozzarella, and marinara, served with garlic toast

13.99



Vegetarian Moussaka – 24 min.

layers of eggplant, zucchini, and potatoes, topped with a spiced vegetable and tomato sauce, and finished with a creamy béchamel sauce. Served with Garlic Toast

14.99

Chicken Supreme – 12 min.

Roasted chicken breast a choice of roasted red pepper sauce or creamy mushroom sauce. Herb Roasted Potatoes or redskin smashed potatoes, and a steamed vegetable medley.

24.99

Butter Chicken - 12 min.

Tender braised chicken in a rich aromatic makhani sauce, basmati rice, warm naan bread and served with cucumber raita.

21.99

Beef Stroganoff – 12 min.

sautéed beef and mushrooms in a sour cream based sauce. Buttered Egg noodles, and green bean almondine.

23.99



Ratatouille – 12 min

a traditional French dish made of sautéed eggplant, zucchini, bell peppers, onions, and tomatoes, simmered in olive oil and herbs. Lyonnaise potatoes, and buttered fettuccini noodles.

19.99

Build Your own Beef Fajitas – 12 min

Spiced and Seasoned beef strips and soft shell tortillas. Toppings include: Tomato salsa fresca, sour cream, guacamole, diced onion, lettuce.

\$14.99

Pub Lunch – 24 min.

Chipotle mango spiced chicken wings, saucy spare ribs, and potato skins

\$14.99

Asian Pub Lunch – 24 min.

Egg rolls, spring rolls, sweet Thai chili chicken bites, and chow mien noodles. Served with plum sauce, and naturally brewed soy sauce

\$13.99

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Themed Lunch BBQ Packages – 24ppl minimum

Salads (choice of 1):

Classic redskin potato salad
Macaroni salad
Coleslaw
Caesar salad

Hot Side (Choose 1):

Baked potatoes with sour cream, chives, butter, and cheddar cheese
Corn on the Cob
Potato Wedges
Maple Baked Beans
Cheddar and Chive biscuits

Dessert (choose 1):

Assorted Pies
Double fudge brownies
Lemon Blondies

Entrees (choose 1):

Chipotle Mango chicken breast

Served with brioche buns and a topping bar

\$21.99

6oz Sirloin burgers

Served with brioche buns and a topping bar

\$19.99

Oktoberfest Sausages

Served with buns, sauerkraut, honey mustard, and a topping bar

\$19.99

Pulled Pork on a bun

\$18.99

Beyond Burger

Served with brioche buns and a topping bar

\$23.99

Beef on a Bun

Served with brioche buns


\$22.99

\$12.99
sandwich
only









Dinner buffet

Dinner buffets include dinner rolls and butter, choice of 2 salads, a selection of bottled and canned beverages, coffee and tea, and a deluxe dessert platter. All prices are per person and based on a minimum of 24 people.

Creole Jambalaya A traditional Cajun dish made with rice, bell peppers, andouille sausage, chicken, shrimp, and spices. Served with cornbread, and steamed vegetables.	31.99
Prime Rib AAA prime rib roasted to medium and carved on site, with your choice of roasted potatoes or redskin smashed potatoes or baked potato, vegetable medley, gravy, and horseradish.	47.99
Chicken Supreme Roasted chicken breast a choice of roasted red pepper sauce or creamy mushroom sauce. Herb Roasted Potatoes or redskin smashed potatoes, and a steamed vegetable medley.	32.99
Roast Beef Dinner AAA top sirloin roasted to medium, served with a choice of or redskin smashed potatoes or roasted potatoes, steamed vegetables, gravy, and horseradish	29.99
Apple Cider brined Pork Chops 8oz brined and grilled pork chop served with apple sauce. Comes with or redskin smashed potatoes or roasted potatoes and roasted vegetables.	26.99
 Ratatouille a traditional French dish made of sautéed eggplant, zucchini, bell peppers, onions, and tomatoes, simmered in olive oil and herbs. Lyonnaise potatoes, and buttered fettuccini noodles.	26.99

snack platters

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

	Crudité A selection of fresh peppers, grape tomatoes, carrots, cauliflower, broccoli, radish, and cucumbers with a side of buttermilk ranch and hummus dips.	5.99
	Artisan Cheese Board Applewood Cheddar, brie, goat cheese, Gouda, and blue cheese. Served with grapes, berries, and assorted artisanal crackers.	10.99
	Antipasto Marinated olives, artichokes, roasted red peppers, assorted cheese, and cured meats served with grilled baguette wedges. and tzatziki	9.99
	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 salsa, guacamole and sour cream.	6.99
		
	Fruit Platter Pineapple, honeydew, and cantaloupe with strawberries and orange slices.	7.49



sweets

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

Freshly Baked Cookies A selection of chocolate chip, oatmeal raisin, double chocolate, and white chocolate macadamia nut cookies., 1½ cookies per person	2.69 31.99/dz
Classic Dessert Platter Assorted freshly baked cookies, coconut macaroons and berry crumble dessert bars.	5.99 72.99/dz
Decadent Dessert Platter Chocolate and raspberry mini cheesecake squares, Nanaimo bars, and double fudge brownies.	7.99 95.88/dz
Cupcake Platter (12 pieces) (Order by dozen only) An assortment of decadently topped cupcakes such as oreo cookie, coconut snowball and black forest.	59.98
Freshly Baked Pies An assortment of baked pies including apple, strawberry rhubarb, blueberry, and cherry.	4.29



beverages

Coffee and Tea 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 edges.

2.99

Ice Water

1.29

Bottled & Canned Beverages

Soda

Variety of carbonated soft drinks, 355ml

1.89

Bottled Water

355 ml.

2.19

Sparkling Flavoured Water

355ml AHA assorted flavours

1.99

Premium Juices

Assorted flavours, 591ml

3.59

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