



CATERING MENU

Douglas College
2018-2019 Menu



the fresh fork

SEASONAL CATERING. QUALITY SERVICE.



the fresh FORK

SEASONAL CATERING. QUALITY SERVICE.



Look for the WE logo on menu boards to find a WE Special meal!

Eat well, do good

Every time you order a WE Special meal, you give nutritious food to a child to help them stay healthy and strong. You can help us reach our goal of providing these children with one million meals.

Enter **709911** at TYI.org to see how your meal makes a real difference!



CONTENTS



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SEASONAL CATERING. QUALITY SERVICE.

Beverages	3
Starting your day right	4
Breakfast a la carte	5
Pizza / Specialty Pizza	6
Bagged Lunches	7
Soup	7
Sandwich Bazaar	8
Hot Appetizers	9
Hot Appetizer Combos	10
Cold Appetizers and Snacks	11
Hot Entrée & Salad Choices	12
Create your own buffet	15
Special Dietary Entrees	16
Platters	17
Dessert Platters	18
Ordering Info/Bar services	19-20

WELLNESS OPTIONS



Look for the **green menu** items for
Vegan Selection





Look for the **brown menu** items for
**Made without Gluten
selection**

menu

BEVERAGES



Freshly Brewed Coffee or Decaf 	15.29
(serves 10)	
Freshly Brewed Tea 	13.29
(serves 10)	
Infused Water	9.99
Strawberry & Mint or Lemon & Limes (serves 40)	
Fruit Juice pitchers	12.59
Orange or Cranberry (serves 10)	
Tropical Punch	12.79
(serves 10)	
Simply Juice	2.99
Orange, Peach, Lemonade or Raspberry Lemonade	
Odwalla Smoothies	3.99
Mango, Life (Green), Strawberry Banana	
Water Bottled	2.39
(591ml)	
Vitamin Water	3.39
Bottled	
Minute Maid Juice	2.69
Soft Drinks	2.59
Bottled	
Soft Drinks	1.79
Can	
Chocolate or 2% milk	3.49
(473 ml)	
Soy Milk	1.99
(Tetra)	
Tim's Take 12 Coffee	Pick Up 18.99
(Box)	Delivery 19.99

menu

STARTING YOUR DAY RIGHT

Served with freshly brewed coffee & tea
(MINIMUM 10 GUESTS)



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SEASONAL CATERING. QUALITY SERVICE.

Simply Continental Platter 7.19

Assortment of Danishes, Muffins, Scones and Croissants

Bakers Mini Platter (2pcs each) 6.39

Assortment of Mini Croissants, Mini Danishes, Mini Muffins and Mini Scones

Breakfast Sandwich 8.89

(Individually Wrapped)

choice of: Bacon or Sausage

choice of: English muffin or Home-Style Biscuit

Egg Patty & Cheese served with Home-Style Potatoes

Breakfast Wrap 8.79

choice of Bacon, Ham or Sausage

2 Eggs Scrambled, with Peppers, Onions,

Cheddar Cheese & Salsa wrapped in a Tortilla

served with Home-Style Potatoes

Canadian Breakfast 8.99

Choice of Bacon or Sausage

2 Eggs Scrambled served with Home-Style Potatoes

& Fruit Salad. Sub Turkey Sausage Extra \$0.99

Pancakes (2) 6.79

served with Whipped Cream, Strawberries & Syrup

Healthy Start 8.99

Bowl of Mueslix served with Milk, Mini Fruit Kebob &

Vanilla Yogurt Parfait with Berries & Granola



Be Well Breakfast 9.99

Scrambled Egg Whites served with Sautéed Spinach, Roasted Tomatoes, **Gluten Free Muffin** & Fruit Salad

menu

BAKED GOODS AND BREAKFAST A LA CARTE



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Biscotti	2.69 each
Scone	2.19 each
Cinnamon Bun	2.19 each
Fruit Danish	2.39 each
Muffin	2.09 each
Croissant	2.09 each
Banana Loaf (slice)	2.09 each
Cranberry Lemon Loaf (slice)	2.09 each
Cinnamon Swirl Loaf (slice)	2.09 each
Cookie	1.89 each
Whole Fresh Fruit (1 per) A selection of Seasonal Whole Fresh Fruit	1.09 each
Mini Fresh Fruit Skewers (1 per)	3.99 each
Fresh Fruit Cup	3.39 each
Greek Yogurt Parfait (Greek Vanilla Yogurt, Granola & Berries)	3.99 each
Vanilla Yogurt Parfait (Low Fat Vanilla Yogurt, Granola & Berries)	2.49 each

Gluten Free Brownie
Gluten Free Muffin



2.99 each
2.59 each

menu



PIZZA **WE**

16 inch Pizza (cut into 12 slices) 21.49
Thin crust made with Mozzarella Cheese

Ham & Pineapple

Smoked Ham & Pineapple

BBQ Chicken

Banana Peppers, Onions, BBQ sauce drizzle

Meat Lovers

Ham, Pepperoni, Sausage

Vegetarian

Mushrooms, Tomato, Peppers, Olives & Feta Cheese

Pepperoni

Pepperoni & Mozzarella Cheese

Cheese

Tomato sauce & loaded with Mozzarella

SPECIALTY PIZZA

16 inch Pizza (cut into 12 slices) 23.39
Thin crust made with Mozzarella Cheese

Tuscan

Spinach, Kalamata olives, Onion, Feta Cheese, Peppers, Tomato, Mozzarella

Mediterranean

Pesto, Chicken, Artichoke Hearts, Peppers, Parmesan & Mozzarella

Douglas Royal

Ham, Pepperoni, Shrimp, Olives, Green Pepper, Onion, Mushroom, Mozzarella

menu

BAGGED LUNCHES



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Classic Bag Lunch

7.99 per Guest

Classic Sandwich, Juice Box, Bag of Chips, Granola Bar

Health Smart Bag

8.39 per Guest

Premium Sandwich, Juice box , Lara Bar & Whole Fruit

Gourmet Bag

10.49 per Guest

Choose one of each: Gourmet Sandwich & Salad. Served with a Juice Box, Solo bar & Whole fruit

Salad Choices:

Roasted Potato Salad
Coleslaw

Thai Noodle Salad
Veggie Pasta Salad

Healthy Grain Salad



DAILY SOUP (MIN 10 GUESTS)

Daily Soup

3.39 per Guest

accompanied with crackers

Coconut Curry Chicken
Chicken Noodle
Minestrone
Broccoli & Cheese

Tomato & Basil (Low Sodium)



Beef Chili or Clam Chowder

3.59 per Guest

accompanied with buns

Be Well Chili

3.69 per Guest

(vegetarian & made without gluten)

menu



SANDWICH BAZAAR

All Sandwiches and Wraps are Based on 1 per Guest
(MINIMUM 10 GUESTS)

Classic (1/4 cut)

White and Brown



5.99 per Guest

Premium (Cut in Half)

Quinoa & Flax / Whole Wheat / 12 Grain

6.19 per Guest

Gourmet

Ciabatta / Focaccia / Baguette

7.19 per Guest

Wraps

Flour Tortilla / Whole Wheat / Spinach / Sundried Tomato

6.59 per Guest

Gluten Free options available. Please ask about it.

Classic / Premium / Wraps

Ham- Black Forest Ham / Lettuce / Cheddar

Turkey- Smoked Turkey / Swiss / Lettuce

Egg Salad- Eggs / Chives / Lettuce

Tuna Salad- Albacore Tuna / Lettuce

Vegetarian- Tomato / Cucumber / Bell Pepper / Spinach / Carrot & Hummus

Roast Beef- Roast Beef / Swiss / Lettuce / Dijon Mayonnaise

Gourmet

Roast Beef Focaccia- Roast Beef / Horseradish Mayo / Havarti

Turkey Baguette - Turkey / Brie / Cranberry Mayonnaise / Lettuce

Chicken Salad Wrap - Chipotle Chicken / Spinach / Bell Peppers

Buffalo Chicken Wrap - Buffalo Chicken / Celery Sticks / Carrot Sticks / Ranch / Romaine



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menu



HOT APPETIZERS

PRICED PER DOZEN

Vegetable Spring Rolls with Plum Sauce	14.09
Breaded Tiger Prawns with Cocktail Sauce	WE 17.39
Seafood Cakes with Lemon Dill Aioli	16.99
Mini Meatballs (Teriyaki, Honey garlic or BBQ)	15.99
Vegetable Pot Sticker served with Light Soya	15.49
Chicken Satay (Teriyaki, Honey Garlic, Spicy Thai, BBQ)	16.79
Pork Bites (Teriyaki, Honey Garlic, Spicy Thai)	14.59
Mini Samosa with Tamarind Chutney	15.89
Mini Spanakopita with Tzatziki Sauce	15.39
Scallops & Bacon with Cocktail Sauce	17.29
Chicken Wings (Hot, BBQ, Salt & Pepper, Teriyaki)	16.39
Deep Fried Pickle Spear with Chipotle or Ranch	14.19
Roasted Vegetable Skewer Cherry Tomato, Red Pepper, Mushroom, Zucchini with Balsamic Drizzle	14.09

menu

HOT APPETIZER COMBOS

PRICED PER PERSON (6-7 pcs per person)
MINIMUM ORDER 25 GUESTS



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Pub Night Combo



10.39 per Guest

Chicken Wings, Mini Vegetable Spring Rolls,
Seafood Cakes, Deep Fried Pickle Spears,
Chips and Salsa

Classic Appetizer Combo

11.99 per Guest

Chicken Satay, Mini Spring Rolls,
Spanakopita, Vegetable Pot Sticker

Supreme Appetizer Combo

13.39 per Guest

Chicken Wings, Breaded Prawns,
Mini Meatballs, Scallop & Bacon,
Mini Vegetable Spring Rolls

Douglas Combo



15.89 per Guest

Create your own Combo.
Choice any (6) Hot Appetizers
Includes 12 inch Vegetable & Dip Platter

All Combos come with Assorted Sauces

menu

COLD APPETIZERS

5 Business Days Notice Required

Assorted Gourmet Sushi Rolls \$ 1.49 a piece
100 Piece Minimum

Assorted Canapés \$ 1.49 a piece
Served on a mirror
100 Piece Minimum

Cucumber Cups
with Sundried Tomato Cream Cheese

Tomato & Bocconcini Kebobs
drizzled with Balsamic dressing

Curried Crab & Apple Salad
on Fresh Baguette

Roast Beef, Lettuce & Horseradish Aioli
on Crostini

Poached Citrus Salmon Kebob
with Citrus Aioli

Lemon Herb Chicken Salad in Belgium Endive

Hummus & Vegetable Tortilla Pinwheel

Thai Marinated Prawns
with Pineapple Kebob

Ham & Cheddar Tortilla Pinwheel

Roasted Vegetable Skewer

SNACKS BOWLS

Potato Chips 8.99 each

Munchies Pop Corn Mix 7.99 each

Chips & Salsa 13.99 each



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menu

HOT ENTRÉE

(MINIMUM 10 GUESTS)

Each Entrée includes: Choice of 1 Salad from our Salad Selection & Warm Dinner Rolls



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Mediterranean Salmon **19.59**

served on a bed of Quinoa & Roasted Vegetables with Feta Cheese on top

Layered Vegetable Terrine **17.99**

Portobello, Eggplant Zucchini, Spinach, Onion, Squash with Tomato & Herb Tomato Coulis served with Polenta

Slow Roast Baron of Beef **18.99**

Thinly Sliced Roast Beef topped with Classic Onion Gravy, Yorkshire Pudding served with Garlic Mashed Potatoes & Seasonal Vegetables

Chicken Breast topped with Mushroom Ragu **19.49**

Served with Scalloped Potatoes & Seasonal Vegetables

Chicken Cacciatore **17.69**

Boneless Chicken Thighs cooked slowly in Tomato Vegetable Ragu served with Rice Pilaf & Seasonal Vegetables

Macaroni and Cheese **16.99**

Bacon, Jalapeno and Roasted Vegetables served with Salad & Plain biscuit

Upgrade: Pulled Pork (per person) **2.19**

Upgrade Any Entrée with a Dessert Tray

menu

SALAD CHOICES

(PRICE PER PERSON)



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Caesar Salad Crisp Romaine Leaves with Shredded Parmesan and Herb Croutons	3.49
Caprese Salad Ripe Tomatoes, Bocconcini, Red Onion, Fresh Basil and Balsamic Dressing	3.69
Coleslaw Shredded Cabbage , Carrot, Sliced Apple, Bell Peppers, Red Onion in a Light Dressing	2.89
Garden Salad Chopped Romaine, Ice berg and Baby Greens, Shredded Carrot, Red Cabbage, Tomatoes and Cucumber	2.99
Roasted Potato Salad Potatoes, Green Onions with a Garlic Parmesan Dressing. Bacon on the side.	3.29
Kale Salad Kale, Carrot, Cabbage, Sundried Cranberries tossed in a Creamy Honey Dijon Dressing	3.49
Greek Salad Tomatoes, Cucumbers, Red Onion, Bell Peppers, Kalamata Olives, Feta	3.49

menu

SALAD CHOICES

(PRICE PER PERSON)



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Thai Oriental Noodle Salad 3.39
Chow-Mein Noodles with Julienne Peppers, Carrots and Red Onion tossed in a Thai Dressing

Pasta Primavera Salad 3.39
Crisp Seasonal Vegetables with Italian Parmesan Dressing



Tofu Salad 3.69
Deep fried tofu with Julienne Peppers, Onions and Thai Sesame dressing

Root Vegetable Salad 3.59
Yams, Onions, Parsnips, Turnips, Carrots & Potatoes in a Pesto Vinaigrette

Healthy Grain Salad 3.69
Barley, Quinoa, Lentils, Wax Beans and Peppers in a Citrus Sesame dressing

menu

HOT ENTRÉE

(MINIMUM 10 GUESTS)



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Traditional Lasagna Buffet **WE** 17.39

Choice of Beef or Vegetarian.

Accompanied with Garlic Toast and Caesar Salad

Mexican Taco Bar 17.49

Choice of Chicken, Beef or Haddock

Corn and Flour Tortilla's, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Red Onion, Jalapenos, Corn & Black Bean Salsa, Guacamole, Sliced Peppers.

Accompanied with Spanish Rice served with Lime Sour Cream

Indian Delight Buffet **WE** 19.79

Butter Chicken served with Chopped Tomato and Cilantro. Vegetarian Chick Pea Curry served with Basmati Rice, Naan Bread & Raita (Yogurt Dressing).

*Choice of 1 Salad from our Salad Selection
Veggie Samosa Platter with Chutney*

Greek Souvlaki Buffet 19.79

Chicken or Beef Souvlaki served with Layered Vegetable Terrine, Rice Pilaf, Greek Roasted Potatoes, Mini Spanakopita, and Greek salad. Accompanied with Pita Bread and Tzatziki.

Upgrade:

Combo Skewer Chicken, Beef or Prawn 3.59

Traditional Roast Turkey Dinner 18.99

Roasted Turkey with Stuffing, Mashed Potatoes & Yams. Seasonal Vegetables & Cranberry Sauce

Upgrade Any Entrée with a Dessert Tray

menu

HOT ENTRÉE

MINIMUM 5 GUESTS

Made without Gluten 14.99



Ratatouille

Roasted Vegetables cooked slowly in a Herb infused Tomato Sauce served with Polenta

Vegetable Kebobs

Vegetables with Tofu served with Rice Pilaf & Tzatziki Sauce

Vegan and Gluten Free Pasta (Penne or Rotini)

Primavera- Roasted Vegetables in a Tomato Sauce
Olive Oil, Garlic, Red Onion, Grape Tomatoes & Fresh Herbs

Vegan Options 16.99



Thai Coconut Curry

Vegetables and Lentils served with Jasmine Rice

Stuffed Zucchini

Lentils, Carrot, Celery & Onion with Marina Sauce served with Brown Rice

Vegetable Terrine

Portobello, Egg Plant Zucchini, Spinach, Onion, and Squash with Tomato & Herb Tomato Coulis

Stuffed Portobello Mushroom

Sweet Potato and Quinoa with a Basil & Red Pepper Coulis served with Seasonal Vegetables



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menu

CREATE YOUR OWN BUFFET

(MINIMUM 12 GUESTS)

BYOB - Build Your Own Burger (per person) 7.99

Hamburger Buns / Hotdog Buns
Sliced Tomatoes, Red Onion, Shredded Lettuce,
Mayo, Mustard, Pickles

5 oz. Beef Patty or 5 oz. Chicken Breast

5 oz. Veggie / Vegan Patty 

Additions

Cheese Slice (Swiss or Cheddar)	1.29
Assorted Bags of Chips	1.89
Hot Dog / Smokie or Chicken Dog	2.99
Sweet Potato Fries or Rustic Herb Potato Wedges (Served with Chipotle Mayo or Ranch Dip)	2.99

Create your own Pasta Buffet

Served with Garlic Bread and Caesar Salad

MINIMUM 15 GUESTS

Choice of One Pasta and Sauce	14.99 per person
Choice of 2 Pastas and Sauces	16.99 per person

Noodles:

Spaghetti Penne Rotini Fettucine Linguini

Sauces:

Alfredo Sauce Meat Sauce Tomato Sauce
Creamy Pesto Sauce Pesto Olive Oil

Upgrade:

Chicken	3.29
Italian Sausage (Based on 3 oz. per person)	2.09
Meatballs (Based on 3 per person)	1.79
Roasted Vegetables	1.79

Made without Gluten Option Available upon Request



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PLATTERS

Charcuterie Board

12 in (10-15 guests)

47.79

Smoked Turkey, Black Forest Ham, Roast Beef
Served with Ciabatta Buns, Mayo & Mustard

Fruit Platter **WE**

12 in (10-15 guests)

45.79

16 in (15-25 guests)

71.79

Watermelon, Honeydew, Cantaloupe, Pineapple,
Strawberries & Grapes

Cheese Platter

12 in (10-15 guests)

44.09

16 in (15-25 guests)

70.89

Cheddar, Swiss, Havarti, Marble, Brie Boursin
Served with Baguettes & Crackers

Fruit & Cheese Platter

12 in (10-15 guests)

49.19

16 in (15-25 guests)

75.49

Seasonal Fresh and Dried Fruit with Cheddar, Swiss, Havarti,
Marble, Brie, Boursin
Served with Baguettes & Crackers

Relish Platter

12 in (10-15 guests)

42.69

16 in (15-25 guests)

68.49

Kalamata Olives, Marinated Artichokes, Roasted Red Peppers,
Cherry Tomatoes & Bocconcini, Mixed Sweet Pickles

Vegetable Platter

12 in (10-15 guests)

33.49

16 in (15-25 guests)

54.69

Carrot Sticks, Celery Sticks, Cucumbers, Bell Peppers,
Broccoli, Cauliflower & Cherry Tomatoes

Mediterranean Platter **WE**

12 in (10-15 guests)

46.29

16 in (15-25 guests)

74.19

Olives & Artichoke Hearts served with a Beet Root Mint
Yogurt dip & Pita bread



DESSERT PLATTERS

Dessert Tray # 1 (per person) **3.29**
 Assortment of Carrot Cake, Brownies,
 Triple Berry Crumble & Nanaimo Bars

Dessert Tray # 2 (per person) **4.29**
 Assortment of Mini Euro Bites
 Minimum Order of 10

Dessert Tray # 3 (by the dozen) **6.39**
 Eclairs and Mini Cream Puffs Drizzled with Chocolate
Based on Availability
 Minimum Order of 4 dozen
Minimum Order Time: 5 business days

Dessert Tray # 4 **4.89**
 Assorted Bars, Tarts, Mini Euro Bites & Cookies

Dessert Tray # 5 (per person) **5.29**
 Carrot Cake, Brownie, Nanaimo bar &
 Snickerdoodles



Fresh Fruit and Cream Double Layer Cakes

12 in. by 16 in.	Serves 48-52	\$130.00
14 in. by 14 in.	Serves 55-58	\$140.00
16 in. by 16 in.	Serves 64-70	\$150.00
17 in. by 25 in.	Serves 100-120	\$205.00

Sponge Cakes without Fruit (12x16") **\$100.00**
 Choice of Vanilla or Chocolate Butter Cream Icing
 Serves 50

Tiramisu or Red Velvet Cake (10") **\$70.65**
 Serves 20

Please advise if you would like writing on the cake

We provide Plates, Cutlery, Napkins

***Minimum 5 Business Days Notice Required.**

RENTALS

PRICES PER UNIT

Rentals

There will be a rental charge for items such as china, cutlery, linen, table runners and serving utensils that are not directly related to the catering provided, as below:

Cocktail table	\$15
White tablecloths for pedestal	\$22
White tablecloths	\$22
Overlays	\$11
Champagne flutes	\$1
Barbecue	\$300

Other items are available upon request.

There is a delivery fee of \$65.00

Prices subject to change without notice



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menu

ORDERING INFO

menus

Your food service manager would welcome the opportunity to advise on Menu Selection or to Create your Own Special Menu. Menu Selections should be submitted prior to the function(s). Décor items, floral arrangements and centerpieces are available for an additional charge.

dietary / allergies

Please note that Chartwells cannot guarantee its products do not contain ingredients that a guest might have a reaction with. We strongly recommend that you discuss your menu with us if there is any concern.

ordering lead time

Orders must be placed and confirmed at least 5 working days in advance of the event. However, we will try our best to accommodate last minute requests. Please speak with us or call Room Bookings to determine what can be offered for last minute requests. Please note that some orders may require additional notice.

minimums

Minimum catering order is \$30.00 and does not include taxes and service charges. This is per order and per location.

guarantee

We require 5 business days notice on guaranteed attendance. If no guarantee is received, the number of guests indicated on the catering order will be considered as such. We will undertake to serve 10% increase in attendance over the guarantee for numbers less than 150 and 5% more for numbers exceeding 150. The master account will be charged with the guarantee or the number served, whichever is greater.



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ORDERING INFO

set up

All caterings in-house are served buffet style on banquet tables and with tablecloths.

If you require additional set up, please email: facilities_nw@douglascollege.ca or call 5800.

For Coquitlam please contact:

facilities_dl@douglascollege.ca or call local 6262.

Please contact Chartwells for any food set up requirements.

billing

For catering provided through Room Bookings, you will be billed by Douglas College directly. For outside events and deliveries, payment is due at the completion of the function unless prior credit arrangements have been established with the Director of Food Services. In some cases, a 50% deposit will be required to confirm a catering.

food and beverage exclusivity

No food or beverage of any kind will be permitted in the college or leave the premises by the convener or guest.

Please, note this is strictly enforced.

food storage

Chartwells has a strict policy of NOT accepting any food or storage in any part of our premises that have not been purchased directly through us.

cancellations

Due to any reason for cancellation, Chartwells will need 48 hours notice for cancellation of the event.

lost item charge

Chartwells provides china, cutlery and serving items for use during a catering event. Please, note that any missing or damaged items will be charged back to the customer.



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taxes and labour

5% GST will be added to all services provided. All servers are subject to an hourly rate, minimum of 4 hours per server.

Bartender's rate is \$18.00 per hour (\$25 per hour after normal service hours) when net sales under \$400.00 (rate included with applicable provincial taxes).

After operating hours rates will be charged the same as above, for catering. Functions held beyond normal food service hours.

liabilities

Douglas College and Chartwells, a division of Compass Group Canada, will not assume any responsibility for the damage or loss of any merchandise or articles left in the building before or after your function or from any events that are beyond our control.

health & safety

The health and safety of our guests is a top priority to Chartwells.

Our dining services team is comprised of staff certified in: first aid, basic and advanced food safety and serving it right, and follow all company and provincial health & safety and food and beverage regulations. As per liquor control board regulations, no outside food or non-alcoholic beverage of any kind is permitted to be brought into, served, or consumed, at an event catered by Chartwells.

For food safety reasons, any food that is not consumed during the event may not be removed by the client at the end the event, no exceptions

food service contact

New Westminster campus: (604) 527-5497 or email: 67851@compass-canada.com

Coquitlam campus: (604) 777-6256 or email: 67852@compass-canada.com



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