



CATERING MENU

Douglas College
2019-2020 Menu



the fresh fork

SEASONAL CATERING. QUALITY SERVICE.



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



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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!



LIVING LOCAL

fresher taste • stronger communities • healthier planet

**We support
Vancouver's
Farmers
Market!**

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Want to save money?

Then why not pick up a
tasty, freshly made
tray and SAVE!

Pick up your order and
RECEIVE 10% OFF

Look for this sign on
the menu



Pick Up Orders: 10% OFF

WELLNESS OPTIONS

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



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



BEVERAGES



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Try one of
our Fresh
Infused
Water and
Stay
Hydrated!



Freshly Brewed Coffee or Decaf **WE** 15.39

(serves 10)

Freshly Brewed Tea **WE** 13.39

(serves 10)

Hot Chocolate 14.09

(serves 10)

Fresh Infused Water **WE** 9.99

Serves 40

Strawberry & Mint / Lemon & Limes / Pineapple & Mint and
Orange & Apples.

Fruit Juice pitchers 12.69

Apple, Orange or Cranberry (serves 10)

Tropical Punch 12.89

(serves 10)

Simply Juice 2.99

Orange, Peach, Lemonade or Raspberry Lemonade

Odwalla Smoothies 3.99

Mango, Life (Green), Strawberry Banana

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 Available** Pick Up 17.99

(Box) Delivery 19.99

menu

STARTING YOUR DAY RIGHT

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



Simply Continental Platter   7.29
Assortment of Danishes, Muffins, Scones and Croissants

Mini Continental Platter (2pcs each)  6.49
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 8.99
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
Add Bacon or Sausage per \$1.99

Healthy Start 8.99
Bowl of Mueslix served with Milk, Mini Fruit Kebob &
Vanilla Yogurt Parfait with Local Berries from Vancouver's
Farmer Market & Granola

Hot Oatmeal 5.79
Oatmeal, 2% Milk, Raw Sugar and Raisins
Fresh Cut Fruits

Be Well Breakfast   9.99
Scrambled Egg Whites served with Sautéed Spinach,
Roasted Tomatoes, **Gluten Free Muffin** & Fruit Salad

BREAKFAST



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Biscotti	2.79 each
Scone	2.39 each
Cinnamon Bun	2.29 each
Fresh Danish	2.39 each
Muffin	2.19 each
Croissant	2.19 each
Banana Loaf (slice)	2.19 each
Cranberry Lemon Loaf (slice)	2.19 each
Cinnamon Swirl Loaf (slice)	2.19 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	3.49 each
Greek Yogurt Parfait (Greek Vanilla Yogurt, Granola & Berries from Local Vancouver's Farmer Market)	3.99 each
Vanilla Yogurt Parfait (Low Fat Vanilla Yogurt, Granola & Berries from Local Vancouver 's Farmers Market)	2.59 each
Assorted Bakery Trays Assortment of Coffee Cakes, Croissant and Muffins	Small (6pcs): 11.99 Medium (10 pcs): 19.99 Large (15pcs): 28.99
Smoked Salmon on a Bagel With Cream Cheese	5.99 each
Local Cucumber Slices on a Bagel With Herb Cream Cheese	3.99 each
Hand Crafted Fruit & Vegetable Smoothie	\$5.49 each
Gluten Free Brownie	2.99 each
Gluten Free Muffin	2.59 each



menu



PIZZA WE



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

21.59

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)
Thin crust made with Mozzarella Cheese

23.49

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

FLAT BREAD

6" Flat Bread (cut in 1/2)

7.49

South West BBQ Chicken



Banana Peppers, Onions, BBQ sauce drizzle

Meat Lovers

Ham, Pepperoni, Sausage

Vegetarian

Mushrooms, Tomato, Peppers, Olives & Feta Cheese

Cheese

Tomato sauce & loaded with Mozzarella

CARVERY AND BAKERY

\$7.99

Chick Pea and Avocado

Lettuce, Tomato, & Yogurt

Farmers Lunch

Horseradish Mayo, Mushroom, Tomato, Roasted Beef & Arugula

Roger Chederer

Chipotle, Peppers, Onions, Cheese & Roasted Beef

Cluckin' Good

Chicken, Chimichurri Sauce, Bacon, Swiss Cheese and Spinach



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menu

BAGGED LUNCHES

PICK
UP
Available



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Classic Bag Lunch

8.09 per Guest

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

Health Smart Bag

8.49 per Guest

Premium Sandwich, Juice box, Lara Bar & Whole Fruit

Gourmet Bag

10.59 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

3.69 per Guest

accompanied with buns

Local West Coast Clam Chowder

3.69 per Guest

accompanied with buns

Be Well Chili

3.69 per Guest

(vegetarian & made without gluten)



SANDWICH BAZAAR



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

Classic (1/4 cut)



White and Brown

6.09 per Guest

Premium (Cut in Half)

Quinoa & Flax / Whole Wheat / 12 Grain

6.29 per Guest

Wraps

Flour Tortilla / Whole Wheat / Spinach / Sundried Tomato

6.69 per Guest

Gluten Free options available. Please ask about it.



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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

Chicken Salad Wrap - Chipotle Chicken / Spinach / Bell Peppers

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



Our Carrots, tomatoes, cucumbers and lettuce are supported by Vancouver's Farmers Market!

menu

HOT APPETIZERS

PRICED PER DOZEN



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Vegetable Spring Rolls
with Plum Sauce 14.29

Vegetable Pot Sticker
served with Light Soya 15.59

Buffalo Cauliflower Bites
Chick Pea Battered Cauliflower 14.59

Mini Samosa
with Tamarind Chutney 15.99

Mini Spanakopita
with Tzatziki Sauce 15.49

Sweet Potato Tempura
with Soy Ginger Sauce 14.29

Roasted Vegetable Skewer
Cherry Tomato, Red Pepper, Mushroom,
Zucchini with Balsamic Drizzle 14.39

Chicken Satay
(Teriyaki, Honey Garlic, Spicy Thai, BBQ) 16.79

Breaded Tiger Prawns 
with Cocktail Sauce 17.49

Crab Cakes
with Lemon Dill Aioli 16.99

Mini Meatballs
(Teriyaki, Honey garlic or BBQ) 15.99

Asian Beef Satay
with soy sauce 17.29

Chicken Wings
(Hot, BBQ, Salt & Pepper, Teriyaki) 16.49

menu

HOT APPETIZER COMBOS

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



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Pub Night Combo



10.49 per Guest

Chicken Wings, Mini Vegetable Spring Rolls,
Crab Cakes, Cauliflower bites, Chips and Salsa

Classic Appetizer Combo

11.99 per Guest

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

Supreme Appetizer Combo

13.49 per Guest

Chicken Wings, Breaded Prawns,
Mini Meatballs, Beef Satay,
Mini Vegetable Spring Rolls

Douglas Combo



15.99 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



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Our Carrots,
tomatoes,
cucumbers and
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Assorted Gourmet Sushi Rolls \$ 1.49 a piece
100 Piece Minimum

Assorted Canapés \$ 1.59 a piece
Served on a mirror
100 Piece Minimum

Cucumber Cups
with Sundried Tomato Cream Cheese

Bocconcini & Grape Tomato Caprese Skewer
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

Hummus & Vegetable Tortilla Pinwheel

Devilled Eggs

Asparagus & Prosciutto

Roasted Vegetable Skewer

menu

SNACKS & BREAKS

Price per person \$3.99



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Popcorn Bar Break

3 types:

Smart White Cheddar, Chicago Mix and Classic.

Apple Break

Low Fat & Fruit Yogurt

Apple Granola Bars

4 Varieties of Apples

Bakery Cookie Break

Tarts & Squares

Chewy Pecan Squares

Mini Cheesecake Squares

Assorted Cookies

Power U Break

Energy Bars

Low Fat & Fruit Yogurt

Granola Bars

Select Whole Fruit

Assorted Energy Drinks



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

19.69

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

17.59

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

Spinach & Feta Stuffed Chicken Breast

19.49

Served with herbed tomato coulis accompanied With Rice Pilaf & Seasonal Vegetables

Roasted Pork Shoulder

17.29

Topped with Apple Pear Chutney served with Mashed Potatoes & Seasonal Vegetables

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

SALAD CHOICES

(PRICE PER PERSON)



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Caesar Salad	3.90
Crisp Romaine Leaves with Shredded Parmesan and Herb Croutons	
Caprese Salad	3.79
Ripe Tomatoes, Bocconcini, Red Onion, Fresh Basil and Balsamic Dressing	
Coleslaw	2.89
Shredded Cabbage, Carrot, Sliced Apple, Bell Peppers, Red Onion in a Light Dressing	
Garden Salad	2.99
Chopped Romaine, Ice berg and Baby Greens, Shredded Carrot, Red Cabbage, Tomatoes and Cucumber	
Roasted Potato Salad	3.39
Potatoes, Green Onions with a Garlic Parmesan Dressing. Bacon on the side.	
Kale Salad	3.59
Kale, Carrot, Cabbage, Sundried Cranberries tossed in a Creamy Honey Dijon Dressing	
Greek Salad	3.69
Tomatoes, Cucumbers, Red Onion, Bell Peppers, Kalamata Olives, Feta	
Thai Oriental Noodle Salad	3.49
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	

menu

VEGAN SALAD CHOICES

(PRICE PER PERSON)



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West Coast Superfood Salads

- | | |
|--|-------------|
| 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 | |
| West Coast Superfood Salad | 3.69 |
| Quinoa, Broccoli, Kale, Cabbage, Sunflower Seeds, Roasted Beets in a Cranberry Apple Lime Dressing | |



Our beets are supporting Vancouver's Farmers Market!

menu

INTERNATIONAL

(MINIMUM 10 GUESTS)



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Traditional Lasagna Buffet



17.59

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

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

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 Tofu 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) 8.09

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	13.99 per person
Choice of 2 Pastas and Sauces	15.99 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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menu

Aboriginal Menu

Minimum 20 Guests

22.99

Warm Bannock

Organic Mixed Greens with Ranch & Wild Berry Vinaigrette

Wild Pacific Pink Salmon Citrus Salsa

Bison Stew

Layered Vegetable Terrine

Assorted Bars and Squares

Fresh Fruit Salad

The Royals Menu

Minimum 20 Guests

23.99

Warm Artisan Rolls and Butter

Organic Mixed Greens with Ranch & Balsamic

Crisp Caesar Salad with Herb Croutons

Wild Rice Medley / Red Skin Mashed Potatoes

Layered Vegetable Terrine with Polenta

Mediterranean Salmon

Assorted Mini Cheese Cake & Squares

Fresh Fruit Salad

Add to Buffet for \$3.99 Or Substitute for \$1.99 per person:

Chicken Cordon Bleu / Beef Lasagna / Slow Roasted Baron of Beef / Mediterranean Salmon



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PLATTERS

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Charcuterie Board **WE** 12 in (10-15 guests)

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

47.89

West Coast Platter **WE** 12 in (10-15 guests)

Smoked Salmon, Crab Cakes, Mussels, Prawns and Assorted
Roasted Vegetables

76.59

Mediterranean Platter **WE** 12 in (10-15 guests) 16 in (15-25 guests)

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

46.39

74.29

Fruit Platter 12 in (10-15 guests) 16 in (15-25 guests)



Watermelon, Honeydew, Cantaloupe, Pineapple,
Strawberries & Grapes

45.89

71.89

Cheese Platter 12 in (10-15 guests) 16 in (15-25 guests)

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

44.29

70.99

Fruit & Cheese Platter 12 in (10-15 guests) 16 in (15-25 guests)

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

49.29

75.59

Fresh Local Vegetable Platter 12 in (10-15 guests) 16 in (15-25 guests)

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

33.59

54.79

menu

DESSERT PLATTERS



Dessert Tray # 1 (per person) **3.39**
Assortment of Carrot Cake, Brownies,
Triple Berry Crumble & Nanaimo Bars

Dessert Tray # 2 (per person) **4.39**
Assortment of Mini Euro Bites
Minimum Order of 10

Dessert Tray # 3 (by the dozen) **6.49**
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) **5.39**
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.**



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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



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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ORDERING INFO

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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