CARVED + CRAFTED
catering

CATERING MENU

Order Online or Call

604 -432 -8642 | bcit_catering@bcit.ca

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.

BCIT
Catering Dept: 604-432-8642
bcit-cgc.catertrax.com

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 12 guests, priced per person
All menu's to include coffee, 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 12 guests, priced per person
All menu's to include coffee, tea & water

Healthy Start — $20

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

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. VF+

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. V F+

Bakery

Minimum 12 guests, priced per person
All platters to include butter & preserves

Mini Danishes — $4

Assortment of mini Danishes. (V)

Breakfast Bagels — $8

Assortment of of bagels. (V)

Muffins — $4

Assortment of muffins. (V)

Croissants — $5

Assortment of freshly baked croissants. (V)

Baker's Minis — $10

Apple strudels, cinnamon rolls, mini muffins, mini croissants, butter and preserves and fresh fruits. (V)

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.

A La Carte

Minimum 6 guest pickup, 12 guest delivery, priced per person

Cranberry Chia Pudding — $10

Chia seeds pudding and cranberries. (VE)

Strawberry Yogurt & Fresh Berries Parfait — $11

Parfait layered with strawberry yogurt and fresh berries. (V)

Greek Yogurt — $5

Available in vanilla, blueberry, and strawberry flavors. (V)

Cookies — $3

Assortment of freshly baked cookies. (V)

Blueberry Scones — $6

Served with butter and preserves. (V)

Wowbutter® & Coco Energy Bites — $5

Energy bites made with Wowbutter® and coconut. (V)

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

Small is pickup only

Platters

Cumin Spiced Hummus

Served with crispy baked pita chips. (VE)

S $21
M $36
L $68

Chicken Wings

Classic chicken wings tossed in hot sauce, served with creamy blue cheese dressing.

S $72
M $120
L $228

Nacho Chips & Dip

Served with salsa, sour cream and guacamole. (V)

S $36
M $60
L $114

Samosas

Beef & vegetables served with plum sauce.

S $64
M $108
L $205

Pork & Vegetables Potstickers

Pan -fried potstickers filled with pork and vegetables, served with ponzu dipping sauce.

S $43
M $72
L $136

Mini Spanakopita

Mini Greek spinach and feta pastries served with tzatziki sauce.

S $57
M $96
L $182

Vegetable Spring Rolls

Crispy mini vegetable spring rolls, served with plum sauce.

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. (VE)

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 6 guest pickup, 12 guest delivery, priced per person

Classic Egg Salad $18

Classic egg salad with cucumbers on multigrain bread. (V) (WG)

Black Forest Ham $18

With dijon mustard and Swiss cheese.

Tuna Salad on Rye $18

Creamy tuna salad served on rye bread. (F+)

Avocado Chickpea Salad $18

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

Each Sandwich Box includes:

- *Bottled water*
- *Whole fruit*
- *Chocolate chunk cookie*

Boxed Lunches

Wrap Box - Minimum 6 guest pickup, 12 guest delivery, 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. WG

Mediterranean Snack $18

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

Chicken Salad $20

Classic chicken salad wrapped in a whole wheat tortilla. WG

Each Wrap Box includes:

- *Assorted chips*
- *Bottled water*

Bowls

Minimum 6 guest pickup, 12 guest delivery, priced per person

‘Rebel’ with Falafel — $19

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

‘Ninja’ with Lemon Roasted Chicken — $19

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

‘Eden’ with Chili Lime Tofu — $21

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

Each bowl includes:

• Bottled water • Kind Bar (40g)

Salads & Soups

Minimum 6 guest pickup, 12 guest delivery, 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. (V) (F+) (WG)

Daily Soup

$6

Freshly made daily soups.

Each Salad includes: *• Bottled water • 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

Serves 12 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. (V)

Mediterranean Snack Wrap
Iceburg lettuce, peppers, cucumbers, olives, tomatoes, feta, Italian dressing (V)

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. (WG)

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. (F+) (WG) (VE)

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

Salads

Minimum 6 guest pickup, 12 guest delivery, priced per person

Caesar Salad $4
Romaine lettuce with Caesar dressing, croutons, and parmesan cheese (no bacon).

Market Greens Salad $3
Market greens served with a choice of dressing. VE

Pasta Salad $5
Pesto, fusilli, broccoli, roasted peppers, sundried tomatoes, parmesan cheese, olive oil. F+

Six Grain Salad $5
Radishes, arugula, onions, peppers, six grain blend and lemon dijon dressing. WG V

Classic Greek $4
Romaine feta cheese, olives, tomatoes, cucumber and Greek dressing. V F+

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. (VE) (F+)

Lemon Oregano Potatoes
Roasted with lemon and oregano. (VE)

Pita & Tzatziki
Soft pita bread served with tzatziki sauce. (V)

Vegetarian Option:
Homemade falafel. (VE)

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. (VE)

Naan Bread
Soft and fluffy naan bread. (V)

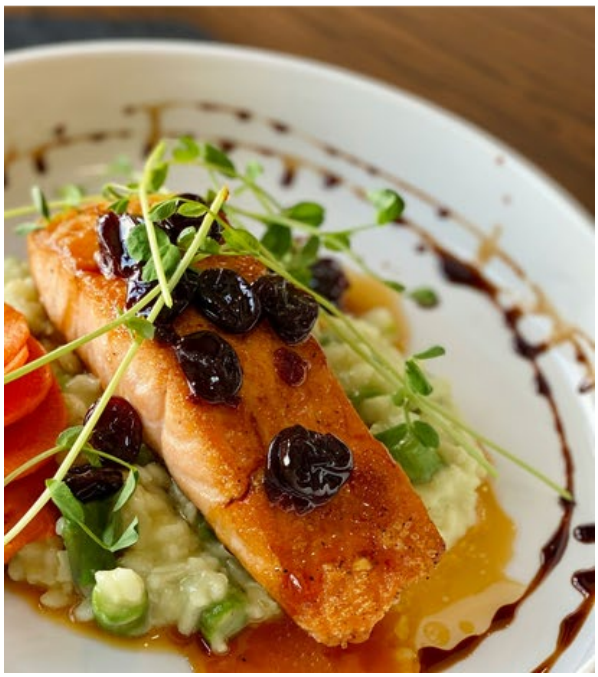
Raita Sauce
Yogurt-based raita sauce. (V)

Vegetarian Option:
Vegan chana masala. (VE) (F+)

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. WG VE

Calabacitas
Traditional Mexican roasted corn salad with jalapeno, squash, zucchini, cilantro. F+ VE

Pineapple Salad
Fresh and tangy salad made with juicy pineapples. F+ VE

Vegetarian Option:
Spiced tofu crumble. VE

Add *chips & dip for $5*

Fusion of the East $30

Miso Glazed Salmon
Salmon fillets glazed with miso sauce . F+

Crispy Noodle Salad
Crunchy noodle salad with fresh vegetables. VE

Brown Rice VE WG

Bok Choy
Chili spiced. VE

Vegetarian Option:
Sesame crusted tofu. V

Add *spring rolls two each for $5*

Platters

Serves up to 14 guests

Entrée Platters

Pick up service only .

Cutlery included.

Korean Fried Chicken **$100**
Spicy Korean fried chicken served with sriracha fried rice.

Classic Mac & Cheese **$65**
Served house made bechamel. (V)

Nacho Bar **$210**
Jackfruit based “pulled pork” nachos with peppers, olives, tomatoes, onions. Served with sour cream and salsa. (WG) (V)

Crispy Chicken Strips **$120**
Served with plum sauce.

Crunchy Cauliflower **$90**
Battered cauliflower with hot and honey thyme dressing. (V)

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. (V)

S **$72**
M **$120**
L **$228**

Domestic Cheese & Cracker
Classic assortment of savory cheeses with crisp crackers. (V)

S **$72**
M **$120**
L **$228**

Seasonal Sliced Fruit
Assorted sliced fruits. (F+) (VE)

S **$50**
M **$84**
L **$159**

Deluxe Sliced Fruit Assorted sliced fruits, berries, served with yogurt dip . (F+) (VE)

S **$72**
M **$120**
L **$228**

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

S **$86**
M **$144**
L **$273**

Premium Cheese & Fruit
Cheddar, swiss, goat cheese, feta, brie, served with mixed fruits, nuts, fig jam and baguette. (V)

S **$108**
M **$180**
L **$342**

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 Doritos cool ranch, pretzel thins, classic potato chips, and Skor chocolate bars. (v)

S **$57**
M **$96**
L **$182**

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.

Hawaiian Pizza $28

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

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. (V)

Cheese Pizza $28

Mozzarella and tomato sauce on a traditional pizza crust. (V)

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. (V)

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. (V)

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. (V) (F+)

Homemade Falafel $38
Golden -brown falafel served with lemon aioli. (V)

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 anest .

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. (V)

Sushi

The Vegetarian Delights $91
1 futomaki roll, 2 garden rolls, 2 kappa maki rolls, 2 yam rolls, 2 avocado rolls and 6 pieces of inari

California and Avocado Platter $82
5 California rolls and 5 avocado rolls

Trainee Platter $93
2 BC rolls, 1 California roll, 1 spicy California roll, 1 salmon maki roll, 1 tuna maki roll, 1 kappa maki roll, 2 yam rolls and 2 dynamite rolls

Connoisseur Platter $115
2 California, 2 dynamite , 1 Town Square roll, 1 spicy salmon, 1 chopped scallop, 3 pcs of Salmon, tuna and ebi nigiri, 3 pcs inari and 3 pcs tobiko

Chef's Premium Rolls $150
Assortment of premium rolls, scallop, unagi, ahi tuna, sockeye salmon and octopus rolls

Sweets & Treats Platters

Serves up to 12 guests

Cupcakes

$30

Assorted cupcakes such as Oreo cookie, coconut snowball and black forest.

Classic Desserts

$36

Assorted freshly baked cookies, coconut 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. (V)

Decadent Desserts

$48

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

Assorted Donuts

$30

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

Beverages

Minimum 6 guests, priced per person

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.
Coffee + Tea Service min for 10 pax

Infused Water — $3

Seasonally and artfully prepared. Service min for 10 pax.

Bottled Water — $3.5

Sparkling Flavoured Water

Perrier — $4

Soda — $3.2

Variety of carbonated soft drinks,

Iced Tea — $2.5

Assorted varieties.

Juice — $3.5

Assorted flavours .

Water

Dispenser (Serves 35) — $18
Jug of Ice Water (Per order) — $5
Hot water (30 cups) — $10

Allergies & Dietary Info

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 bcit_catering@bcit.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 are used throughout the menu to indicate menu items that are Vegetarian and Vegan and Whole Grain. Additionally, all our eggs are free run, cage free.

F+ • *Identifies the most nutritious food choices on our menus*

PF • *Emphasizes plant-based foods but is not limited to them. Recipes contain no more than 2oz of animal-based ingredients and must contain at least 50% fruit, vegetables or grains by weight*

VE • *Does not contain any ingredients that come from animals*

V • *Does not contain meat, poultry or fish but may, or may not, contain dairy, eggs and/or honey*

WG • *Made with or contains whole unprocessed grains*

Ordering Guidelines

Placing orders

We request that all orders are placed through online ordering system, three (3) 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. For bookings over 100 people, please provide minimum five (5) business days to be fulfilled.

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.

A surcharge will be applied for any missing equipment, at time of pick-up.

Delivery Minimums

We are currently requesting a 12 person minimum on any order, or a minimum spend of $250 prior to delivery and applicable taxes.
We are thrilled to accommodate your group in our dining areas.

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 48 hours' notice must be given to avoid an associated charge. For functions over 100 people cancellation must be received with 5 business days.

Pricing Guidelines

All items are priced per person, except where indicated, and are based on a minimum of items per menu item. Multiple options and/or flavors can be chosen only when indicated. Adjustment to the amount of vegetarian and/or vegan options can be changed upon your request.

Late Catering Orders

For all catering orders that are not placed within the three (3) business days prior to delivery date and time, a fee of $25 or 10% (which ever is greater) charge will incur. (charge is prior to taxes)

Catering Rentals

For catering requests with china dishes and linen, please contact catering department for quote.

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 from the event area during or after service for this same reason.

Labor Commitments

On the day of event, any requests made by an authorized representative of the client delaying the original contracted start or end times of service could result in additional labor charges.

Alcohol Limits

Please note that BCL Regulations do not allow any homemade or donated alcoholic products to be served under Chartwells staff.

Liquor License

Please note the British Columbia Liquor Commission Regulations only allow service of alcoholic beverages on campus under the license issued to the Board of Governors. Chartwells BCIT Catering and Food Services has NOT been appointed to administer and operate liquor events without a license from the Ministry of Public Safety and Solicitor General and a SPECIAL OCCASION LICENCE without the approval of BCIT and through BCIT.

Chartwells Catering will supply staff to serve beverages, both alcoholic and non-alcoholic, appropriate for the event. Disposable glassware, ice, mixes, etc. will also be supplied and a licensed "serve it right" staff member, if required will dispense drinks throughout the duration of the event.

Contact

Location

3700 Willingdon Avenue
Burnaby, BC
V5G 3H2

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604 -432 -8642
Bcit_catering @bcit.ca

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