



2023

CARVED CRAFTED
catering
Events Menu

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 9201 Catering by 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 - on or off campus.

We'll 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.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! Since you've entrusted your event to 9201 Catering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!



The Morning Start

Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340) Seasonal fresh fruit salad (Cals: 60) Regular and decaf coffee and assorted hot teas (Cals:0) Orange juice (Cals:120) **10.75** per person

The Academic

Seasonal fresh fruit and vanilla yogurt & granola (Cals: 60-370) Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340) Regular and decaf coffee and assorted hot teas (Cals: 0) Orange juice (Cals: 120) **10.50** per person

Health Quest

Bakery Smart Start Granola Squares, vanilla yogurt parfaits with fresh Berries, Orange Juice, Coffee Set-up **10.50** per person

Traditional Breakfast

Cinnamon French toast or buttermilk pancakes (Cals: 170-240) Scrambled eggs (Cals: 190) Bacon, pork sausage or turkey sausage (Cals: 45-70) Seasoned breakfast potatoes (Cals: 120) Regular and decaf coffee and assorted hot teas (Cals: 0) Orange juice (Cals: 120) **15.25** per person

Miners Ultimate Breakfast

Egg and cheese croissants, bowl of fresh fruit salad, crispy breakfast potatoes, orange juice, coffee set-up **14.25** per person

Striking Gold

Scrambled eggs, bacon or pork sausage patties, French toast bread pudding, orange juice, coffee set-up **12.99** per person



Hand-Crafted Egg Sandwiches

All Sandwiches can be made on Croissant, Buttermilk Biscuit, Wrap or English Muffin

Cage-free egg and cheese (Cals: 280) **3.49** each

Fried chicken on a buttermilk biscuit (Cals: 560) **3.99** each

Hot Ham and Cheese **3.75** each

Cage-free egg, bacon and cheese on a croissant (Cals: 390) **3.75** each

Cage-free egg, sausage and cheese on a croissant (Cals: 390) **3.75** each

À la Carte

Assorted bagels and spreads (Cals: 240-340) **29.99** per dzn

Freshly-baked croissants (Cals: 350) **26.59** per dzn

Assorted Danish (Cals: 270-390) **25.30** per dzn

Assorted freshly baked muffins (Cals: 140-420) **19.50** per dzn

Yogurt parfait with fresh berries and granola (Cals: 250) **5.49** per person

Seasonal Fresh Fruit Display **4.99** per person

Breakfast Potatoes **1.99** per person

Bacon, pork sausage, turkey sausage or ham (Cals: 45-70) **3.25** per person

Cage Free Scrambled Eggs **2.59** per person

French Toast Casserole **2.59** per person

Ham & Swiss cheese quiche (Cals: 390) **18.99** per quiche

Tuscan Kale Quiche **18.99** per quiche



Balanced Breaks

Chips & Salsa

House-Made tortilla chips (Cals: 100) tomato salsa (Cals: 10)
Avocado guacamole (additional charge) (Cals: 110)

3.59 per person
1.49 each

Mezze Spreads

Served with crisp vegetables & pita chips (Cals: 40-80) cauliflower hummus (Cals: 60)
Classic chick pea hummus (Cals: 30) Babaganoush (Cals: 50)

7.75 per person

49er Snack Mix

16.29 per pound

Savory Party Mix

16.29 per pound

Mixed Nuts

14.99 per pound

House Made Chips - Plain, BBQ, Ranch, Cajun

2.15 per person

Individually Wrapped Granola Bars.

2.29 each

Individually Bagged Chips

1.49 each

Fresh Whole Fruit (30-110 Cals)

1.39 each



Beverages

Hot

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)	16.99 per gallon
Hot water and assorted teas (Cals: 0)	12.99 per gallon
Hot apple cider (Cals: 110)	13.50 per gallon
Hot chocolate (Cals: 130)	12.49 per gallon

Cold

Cold Water Bottles (Cals: 0)	1.99 ea
Cold Soda (Cals: 0-190)	1.99 ea
Sweet or Unsweet Tea	12.75 per gallon
Lemonade (Cals: 0-160)	12.75 per gallon
Fruit Punch	12.75 per gallon
Ice Water	4.95 per gallon
Fruit Infused Water	7.09 per gallon





Assorted freshly baked cookies (Cals: 170-210)

9.75 per dozen

Gourmet chocolate chunk cookies

14.25 per dozen

Jumbo chocolate chip cookies

25.75 per dozen

Overloaded brownie

20.25 per dozen

House-made fudge brownies (Cals: 200)

16.99 per dozen

Cereal Treats Choice of:

Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat
Platter (Cals: 190-350)

16.99 per dozen

Dessert Bars Choice of:

Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar (Cals:
110-320)

17.49 per dozen

Mini Cupcake Choice of:

Carrot Cake, coconut cream, cookies and cream, peanut
butter, red velvet, and tiramisu

17.49 per dozen

Sweets & Treats

Party Trays

Seasonal Fresh Fruit Salad

Small (serves 10)	35.69
Medium (serves 25 people)	89.24
Large (serves 50 people)	164.10

Garden Fresh Vegetable Tray with ranch and hummus

Small (serves 10)	26.49
Medium (serves 25 people)	58.29
Large (serves 50 people)	116.59

Domestic Cheeses with assorted crackers

Small (serves 10)	36.74
Medium (serves 25 people)	83.99
Large (serves 50 people)	162.74

Imported Cheese Board

Chef Selection to include: Smoked Gouda, Brie, Parmesan, Chefs Condiments

Small (serves 10)	54.59
Medium (serves 25 people)	134.39
Large (serves 50 people)	262.49

Charcuterie & Cheese with baguette and crackers

Small (serves 10)	47.24
Medium (serves 25 people)	115.49
Large (serves 50 people)	225.74



Classic Deli Buffet

\$12.49

Your choice of three deli classics, two cheeses pairing, artisan-baked breads, assorted chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

Pick-3

Smoked ham (Cals: 180)
Turkey (Cals: 75)
Salami (Cals: 300) Roast beef
(Cals: 75) Tuna salad (Cals: 190)
Cold roasted tofu (Cals: 60)
Seasonal roasted vegetables
(Cals: 50)

Pick-2

American (Cals: 90)
Swiss (Cals: 90)
Provolone (Cals: 100)
Pepper jack (Cals: 110)
Cheddar (Cals: 110)

Pick-1

Assorted chips
(Cals: 100)

Garden Salad with Balsamic
Vinaigrette

Caesar Salad

*Deli
Buffets*



Artisan Sandwich Board

\$14.25

Your choice of 4-sandwiches served with house-made chips and a choice side salad.

Pick-4

Muffuletta vegetarian sandwich (Cals: 600)

Mediterranean grilled chicken, with sun-dried tomato & hummus on ciabatta (Cals: 890)

Cajun roast turkey with pepperjack, Bermuda onion & Cajun mayo (Cals: 480)

Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)

Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)

Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)



Express Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, chips, and dessert bar.

Sandwich Selections

Turkey breast and provolone cheese
(Cals: 490)

Ham and Swiss cheese (Cals: 470)

Roast beef and cheddar (Cals: 440)

Grilled veggie wrap (Cals: 570) (Vegan)

Tuna salad (Cals: 580) (Minimum of 5 ea)

Grilled Mediterranean chicken sandwich
(Cals: 730)

13.40 per person

Box Lunches

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, chips, and dessert bar.

Sandwich Selections

Muffuletta vegetarian sandwich (Cals: 600)(Vegan)

Mediterranean grilled chicken sun-dried tomato hummus ciabatta
(Cals: 890)

Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo
(Cals: 480)

Classic Italian, pepperoni, capicola, salami & provolone with
balsamic hero (Cals: 730)

Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)

Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

14.25 per person

All Salads include Artisan Crackers, Chefs choice of Dressing, Cookie, and Disposable Cutlery.

Turkey Avocado Cobb Salad (Cals: 450)

Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

14.25 per person

Blackened Chicken Caesar Salad (Cals: 430)

Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

13.49 per person

Traditional Chef's Salad (Cals: 520)

Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

13.49 per person

Greek Salad (Cals: 730)

Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette

10.95 per person

Add Chicken \$2.50

California Salmon Salad (Cals: 420)

Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamic vinaigrette

18.35 per person

Mediterranean Grain Salad (Cals: 330)

Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion

12.49 per person

Box Salads



Build Your Own Buffet

Price is Based on Entree Choice

Choose 1 Entree

Pan Seared Chicken Breast with
White Wine Jus **18.79**

Southern Fried Chicken with
Hot Honey Drizzle **17.89**

Herb Roasted Pork Loin **17.99**
BBQ Pull Pork **18.99**

Chimichurri Marinated Flank Steak **20.75**
Terres Major Beef Au Poivre with
Peppercorn Demi **22.98**

Seared Salmon with Buerre Blance **22.35**
Grilled Blackened Salmon with
Cajun Butter **22.35**

Choose 2 Hot Sides

Chive and Sour Cream Mashed Potatoes
Southern Green Beans
Roasted Root Vegetables
Summer Squash Medley
Maple Roasted Carrots
Yellow Rice with Herbs
Mac and Cheese

Choose 1 Salad

Market Salad

Lettuce Tomato Cucumber, Ranch and Balsamic
Classic Caesar

Romaine, Parmesean, Croutons and Cesear Dressing
Harvest Salad

Mixed Greens, Tomatoes, Carrots Dried Cranberries,
Sunflower Seeds and and Balsamic Dressing

Choose 1 Dessert

Assorted Cookies and Brownies
Assorted Crispy Treats
Assorted Dessert Bars



Mediterranean Bowl

Includes:

Roasted Vegetables,
Mediterranean Grain mix (Avoiding Gluten),
Spring Greens, Tomato & Cucumber Salad, and Lemon Bars

20.79
per
person

Pick - 1 - Protein

Grilled Lemon Chicken Breast
Bruschetta Chicken
Seared Salmon with Lemon Sauce (\$2)

Pick - 2- Toppings

Diced Tomato
Feta Cheese
Kalamata Olives
Toasted Garbanzo Beans
Hummus

Pick - 2- Sauces

Greek Tatziki
Creamy Lemon Parmesan
Spicy Ranch
Red Wine Vinaigrette



Little Italy

Served with Caesar salad (Cals: 360) & house-made cookies (Cals: 170-200), Fresh baked garlic bread (Cals: 210)

17.89
per
person

Pick-1

House Made Lasagna (Cals: 480),
Fettucine Alfredo (Cals: 400),
Tortellini primavera (Cals: 280)

Pick-1

Chicken piccata (Cals: 250)
Chicken Marsala (Cals: 380)
Chicken Parmesan (Cals: 470)





Classic Carolina pulled pork with slider rolls (Cals: 400)

Fried chicken (Cals: 500)

Macaroni & cheese (Cals: 330)

BBQ baked beans (Cals: 270)

Lime cilantro cabbage cole slaw (Cals: 120) Cheddar
jalapeño cornbread (Cals: 330)

Strawberry shortcake (Cals: 660)

18.99
per
person

*Taste of
the South*



COOKOUT

16.29
per
person

Includes: assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200) and brownies (Cals: 200)

Pick-2

Hamburgers (Cals: 340)
Veggie burgers (Cals: 280)
Hot dogs (Cals: 480),
BBQ glazed chicken (Cals: 630)

Pick-2

Potato salad (Cals: 170)
Pasta salad (Cals: 270)
Cole slaw (Cals: 96)
Traditional macaroni & cheese (Cals: 330)



Blackened salmon with lemon & parsley (Cals: 140)

Za'tar roast chicken breast (Cals: 240)

Whole wheat penne with broccoli, lemon & garlic (Cals: 430)

Broccoli rabe with red chili flake & roast garlic (Cals: 15)

Chick pea & tomato salad (Cals: 80)

20.79
per
person

*Taste of the
Mediterranean*

South of the Border

Build your own taco bar

served with:

Choice of proteins , yellow rice, charro or refried beans.

Served with crisp corn and flour tortillas, black bean corn salsa, spicy tomato salsa, sour cream, shredded cheese and jalapeños.

13.69
per
person

Pick - 1

Carnitas style pork

Chipotle braised chicken

Green Chili Cauliflower

Seasoned Roasted Tofu Chunks

Add a 2nd protein choice (3.50)

Add queso and chips (.75 pp) and Churro chips (1.25 pp)





Traditional Asian Buffet

18.89
per
person

Orange Ginger Chicken (Cals: 550)
Beef with Broccoli (Cals: 170)
Ginger Vegetable Fried Rice (Cals: 290)
Traditional Egg Rolls (Cals: 100)
Sesame Broccoli (Cals: 90)

Hors d'Oeuvres



Spanakopita (160 Cals)	2.75
Vegetable Spring Roll (90 Cals)	3.29
Warm Fig, Caramelized Onion, Goat Cheese Tartlet (70 Cals)	3.19
Heirloom Tomato Flatbread (290 Cals)	3.19
with Torn Basil, Roasted Garlic, and Asiago Flatbread	
Chicken Tenders (370 Cals)	4.50
Grilled Chicken & Cheddar Cheese Quesadilla (200 Cals)	3.29
Beef Empanadas (360 Cals)	3.99
Grilled Shrimp with Salsa Verde (80 Cals)	5.49
Thai Chicken Satay (110 Cals)	3.99
Bacon Wrapped Scallop (80 Cals)	5.29
Lump Crab Cakes (115 Cals)	4.99

Hors d'Oeuvres



Cheese Display (Cals: 160)

Served with artisan bread, crackers and fresh fruit garnish

5.50 per person

Crudit  Display (Cals: 130)

Seasonal vegetables served with ranch dipping sauce

3.70 per person

Seasonal Fresh Fruit Display (Cals: 45)

Seasonal fruit & berries

5.25 per person

Italian Antipasti Display (Cals: 210)

Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives extra virgin olive oil and balsamic vinegar served with flatbreads & crostini

9.67 per person

Seated Dinner

First Course

Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing (Cals: 390)

4.29 per person

Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing (Cals: 310)

4.29 per person

Spinach and strawberry salad with toasted almonds, aged Gorgonzola and raspberry vinaigrette (Cals: 340)

4.99 per person

Chopped Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons and bleu cheese vinaigrette (Cals: 500)

4.99 per person

Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette (Cals: 460)

4.99 per person



Entrées

Pesto Panko Crusted Chicken (710 Cals)

with Sundried tomato Cream Sauce, Herb Risotto and Fresh Green Beans with Garlic, Tomato, and Basil

16.49 per person

Herb Seared Chicken Breast (440 Cals)

with Parmesan Polenta, Sautèed Broccoli Rabe with Roasted Garlic, and a Red Pepper Sauce

16.20 per person

Smoked Boneless Double Cut Pork Chop (760 Cals)

with BBQ Demi, Sour Cream and Chive Mashed Potatoes and Sweet Orange Roasted Baby Carrots

17.29 per person

Pan Seared Salmon

Lemon Caper Beurre Blanc, Haricot Verts, Herb Roasted Red Bliss Potatoes

20.15 per person

Grilled Shrimp and Grits

Romesco Sauce, Smoked Gouda Grit Cake, Seared Asparagus

19.99 per person

Filet of Beef with Sherry Demi Glace (620 Cals)

Honey Whipped Mashed Sweet Potatoes, Grilled Asparagus and Wild Mushrooms

26.89 per person

Terres Aux Poivre

Garlic Demi, Mashed Sweet Potato, Grilled Squash Medley

18.55 per person

Asparagus and Asiago Risotto

Mushroom Ragout, Pan Roasted Brussels Sprouts

15.15 per person

Seated Dinner

New York Cheesecake with Seasonal Berries (Cals: 350)

5.99 per person

Chocolate Layer Cake (Cals: 230)

5.99 per person

Chocolate Mousse with Seasonal Berries (Cals: 270)

4.99 per person



Plan Your Event

Welcome to the Gathering by Chartwells! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event Monday-Friday 8:00am - 5:00pm. Please contact our catering coordinator at 000-000-0000 for customized service and menus.

Policies & Procedures

To ensure optimal selection and the best possible service we kindly ask that events be booked at least seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guest count.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.

Cancellation

We kindly request that cancellations must be made five business days prior to the contracted event date.



**Serviceware and China**

All disposable serviceware will be furnished as accompaniment to all items purchased. Some exceptions apply to orders being picked up. We provide high quality disposable plastic ware. China and glassware is available for an additional charge of \$2.65 per person.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non food tables are available for an additional fee (Varies by event and client needs)

Billing & Payment

A form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Calorie Counts

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Meeting Room and Equipment

Please reserve all non-food related equipment by contacting CRES at 704-687-7872. This will include room reservation, set and room configuration, audio visual and other general information.