

CARVED + CRAFTED *Catering*

Events Menu



Chartwells
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CARVED + CRAFTED BY CHARTWELLS

Thank you for considering **Carved + Crafted** for your catering experience! Together, we will go on an exciting journey of planning your upcoming catered event! We understand that every detail, big or small, contributes to making your event truly special. Let us be your trusted guide as we embark on this delightful and tasteful adventure together.

From crafting the perfect menu to attending to all the personalized touches, our team is here to ensure that your gathering is nothing short of extraordinary. Whether it's a grand celebration or an intimate affair, we pride ourselves on our ability to accommodate any size, theme, budget, or specific requirements, no matter the location – whether on or off campus.

We know that dietary meals are important to our guests and to us. We offer menu customization to accommodate dietary requests. We kindly ask that these considerations be brought to the attention of our catering and culinary teams during the initial menu planning for your event.

Together, we'll design a menu tailored to your unique preferences, leaving a lasting impression on your guests. At Carved + Crafted Catering, we adhere to a culinary philosophy rooted in authenticity, using only the freshest seasonal ingredients to create delectable dishes that showcase our passion for food.

Whether you prefer elegant table service, a sumptuous buffet, delightful small plates, or international-inspired specialty stations, we'll cater to your style with grace and expertise. Rest assured, when you choose Carved + Catering, you're not just getting exceptional food and service – you're creating an unforgettable experience.



Kelly Mowrey

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BREAKFAST

Minimum of 12 guests unless stated otherwise.

Continental Breakfast \$14.69

Continental breakfast includes an assortment of freshly baked breakfast pastries, a seasonal fresh fruit display, coffee (regular or decaf), and orange juice.

Traditional Breakfast \$19.99

Create your own traditional breakfast with an assortment of scrambled cage-free eggs served with a seasonal fruit display (VG) and seasoned breakfast potatoes (VG) served with hot sauce and ketchup. Includes your choice of coffee (regular or decaf) and orange juice. (390-400 cal.)

Choose one:

- Savory cinnamon French toast served with butter and maple syrup (390 cal.)
- Fluffy buttermilk pancakes served with butter and maple syrup (510 cal.)

Choose one:

- Applewood smoked bacon (130 cal.)
- Pork breakfast sausage (260 cal.)
- Turkey breakfast sausage (70 cal.)
- Meatless sausage (70 cal.)

Breakfast Taco Bar \$21.99

Create your own breakfast taco with an assortment of flour tortillas (VG), corn tortillas (VG), cage-free scrambled eggs, tofu scramble (VG), refried pinto beans (VG), fajita vegetables, cheddar cheese, sour cream, pico de gallo, Cholula hot sauce, and guacamole. Includes your choice of coffee (regular or decaf) and orange juice. (390-540 cal.)

Choose two:

- Chorizo tofu (120 cal.) (VG)
- Pan-fried chorizo (300 cal.)
- Applewood smoked bacon (150 cal.)
- Breakfast sausage (260 cal.)

Biscuit Bar \$20.99

Create your own brunch biscuit with an assortment of buttermilk biscuits, garlic cheddar biscuits, house-made honey butter, pimento cheese, hot honey, applewood bacon jam, creamy sausage gravy, spicy Nashville hot chicken tenders, and a pickle trio (VG) of dilly green beans, pickled carrots, and dill pickles. Includes your choice of coffee (regular or decaf) and orange juice. (460-1840 cal.)

Energy Breakfast \$17.89

Energy breakfast includes (750-950 cal.):

- Egg white scramble with potato, spinach, and tomato
- BYO avocado toast with toasted artisan bread, smashed avocado, cilantro, and tomato
- Seasonal fresh fruit
- Greek yogurt bar with house-made granola
- Coffee (regular and decaf), assorted hot teas, and orange juice

The Quick Start \$10.49

The Quick Start includes a seasonal fresh fruit bowl, house-made granola, yogurt, coffee (regular or decaf), assorted teas, and orange juice. (320-500 cal.)



Breakfast continued
on the next page. ➤

BREAKFAST

Minimum of 12 guests
unless stated otherwise.

Breakfast Charcuterie Board \$17.99

Create your own breakfast charcuterie plate with an assortment of mini butter croissants, mini bagels, salted whipped butter, plain cream cheese, scallion herb cream cheese, seasonal preserves, cage-free hard-boiled eggs, Black Forest ham, brie, applewood smoked bacon, whole grain mustard, capers, dill, and tomatoes. Add smoked salmon (90 cal.). (365-530 cal.)

Artisan Breakfast Sandwiches

The tastiest breakfast handhelds in town!

- Cage-free scrambled eggs with American cheese on a croissant (580 cal.) \$6.79
- Cage-free scrambled egg and breakfast sausage with cheddar cheese on a croissant (750 cal.) \$6.99
- Cage-free scrambled egg and ham with cheddar cheese on a croissant (680 cal.) \$6.99
- Cage-free scrambled egg and bacon with American cheese on a croissant (640 cal.) \$6.99
- Cage-free egg whites, pepperjack cheese, and avocado on a croissant (510 cal.) \$6.99
- Crispy fried chicken and buttermilk biscuit sandwich (580 cal.) \$6.99

Brunch Bite Add-Ons

Add some of your favorite beverages and bites to any breakfast selection to create that brunch-like dining experience.

- Mini applewood bacon, egg, and cheese on a honey butter biscuit, served with coffee (510 cal.) \$8.99
- Mini cinnamon roll and coffee (250 cal.) \$6.99
- Bloody Mary shooter with an antipasto skewer (125 cal.)
- Breakfast deviled eggs with bacon jam (80 cal.) \$2.39
- Donut holes with seasonal flavors of matcha, espresso, or churro spice (180-190 cal.) \$3.99

- Broccoli and cheese egg bites (230 cal.) \$5.99
- Spinach and bacon egg bites (220 cal.) \$5.99
- Bagel avocado toast with everything bagel seasoning (460 cal.) \$13.99

Breakfast A La Carte

- Assorted freshly baked muffins (200-350 cal.) \$2.49
- Assorted bagels with butter and cream cheese (390-510 cal.) \$2.99
- Assorted scones (220-410 cal.) \$3.29
- Yogurt parfait with fresh berries and granola (260 cal.) \$5.39
- Overnight oats (150 cal.) \$5.39
- Bacon, pork sausage, turkey sausage, meatless sausage, or ham (70-260 cal.) \$3.29
- Seasonal fresh fruit display (35 cal.) \$5.39
- Hard-boiled cage-free eggs (70 cal.) \$1.39
- Ancient grain oatmeal (210 cal.) \$5.99
- Seasonal chia pudding (220-250 cal.) (VG) \$5.99
- Honey cinnamon overnight oat parfaits (150 cal.) \$5.99

Add on breakfast beverages:

- Cup of freshly brewed coffee (regular or decaf) or hot tea (assorted flavors) (0 cal.) \$3.39
- Glass of water (0 cal.) \$1.50
- Glass of seasonal fruit-infused water (0 cal.) \$2.25
- Glass of orange juice (150 cal.) \$2.99
- Glass of apple juice (140 cal.) \$2.99
- Glass of cranberry juice (150 cal.) \$2.99





- House-made pita chips with spicy whipped feta dip (330 cal.) \$4.99
- House-made potato chips with garlic herb dip (280 cal.) \$4.99
- Lime and sea salt tortilla chips with house-made tomato salsa and guacamole (VG)(160 cal.) \$4.49
- Choice of one: bacon pickle chicken salad sandwich, harvest chickpea salad sandwich (VG), hummus and veggie sandwich, lemon tuna salad sandwich, or silver dollar sandwiches (280-350 cal.) \$8.99
- Fruit and cheese board with crackers (160 cal.) \$6.99
- Seasonal fruit display (35 cal.) (VG) \$5.69
- Seasonal vegetable display with ranch dip (305 cal.) \$5.69
- Tortilla chips and fresh vegetable crudité served with seasonal dip trio, including street corn, jalapeño poppers (served hot), and blue cheese (served cold) (105-320 cal.) \$8.99
- Popcorn trio \$6.79
 - Buttered popcorn (150 cal.)
 - Kettle popcorn
 - Cheddar popcorn
- Tartan Plaid Popcorn \$8.39
- Warm Buffalo chicken dip with tortilla chips (250 cal.) \$6.99
- Boneless wing bites with your choice of mild Buffalo, Nashville hot, brown sugar barbecue, or sesame teriyaki flavor (580-1050 cal.) \$16.99
- Cannoli dip and chips (320 cal.) \$6.99

BEVERAGES

Beverages are sold by the cup or glass. Feel free to order as many as you need for your guests. Unless specified as being sold in bottles, we will serve the beverages in dispensers.

Hot beverages:

- Cup of freshly brewed coffee (regular or decaf) or hot tea (assorted flavors) (0 cal.) \$3.39
- Cup of hot chocolate served with mini marshmallows and whipped cream (180 cal.) \$3.99

Cold beverages (by the glass):

- Iced tea (sweetened or unsweetened) (0-120 cal.) \$2.00
- Mango pineapple-infused iced tea (0 cal.) \$2.99
- Lemonade (90 cal.) \$2.00
- Sparkling pink lemonade (70 cal.) \$2.99
- Fruit punch (120 cal.) \$2.99
- Seasonal fruit-infused water (0 cal.) \$1.89
- Iced water (0 cal.) \$1.50
- Apple juice (140 cal.) \$2.99
- Cranberry juice (150 cal.) \$2.99
- Orange juice (150 cal.) \$2.99

Cold Beverage Bar

- Iced coffee bar (0 - 270 cal.) \$6.99
- Boba tea bar (0-360 cal.) \$7.99

Bottled and Canned Beverages

Available individually

- Cold soda \$2.39
- Cold water bottles \$2.39
- Assorted brewed iced teas (0-160 cal.) \$3.99

Sweet and Salty Treats

Minimum of 12 guests for each selection.

- Assorted baked cookies (120-130 cal.) \$1.89
- Fudge brownies (190 cal.) \$2.39
- Strawberry cheesecake shooters (250 cal.) \$5.19
- Chocolate cheesecake shooters (280 cal.) \$5.19
- Chocolate caramel pretzel sea salt bars (630 cal.) \$3.29
- Hummus and crudité (60 cal.) (VG) \$5.69
- Shareable cookies (1 dozen) (180-390 cal.): \$21.89
 - S'mores
 - Birthday cake batter
 - Brookies with caramel
 - Caramel chocolate pretzel chip cookies
- Rice cereal treats (220-430 cal.)
 - Brown butter sea salt \$2.99
 - Toasted s'mores bar \$2.99
 - Traditional marshmallow \$2.49
 - M&M cereal treats \$2.99
- Dessert bars (250-520 cal.): \$2.99
 - S'mores bar
 - Blondie
 - M&M blondie
 - Lemon bar
- Cinnamon churros with chocolate sauce (390 cal.) \$3.99
- Savory party mix (210 cal.) \$4.99
- Individually bagged pretzels (220 cal.) (VG) \$2.29
- Individually bagged cheese crackers (110-220 cal.) \$2.99
- Assorted mini Pringles (350-380 cal.) \$3.29
- Assorted yogurt cups (120-150 cal.) \$3.29
- Individually wrapped granola bars (200-290 cal.) \$2.49
- Individually wrapped fruit and grain breakfast bars (120-130 cal.) \$3.59
- Individually bagged chips (230-250 cal.) \$2.29
- Ice cream novelties \$4.19
- Fresh whole fruit (50-110 cal.) \$2.09



LOCAL

**Minimum of 12 guests
unless stated otherwise.**

Tartan Popcorn \$8.39

Kettle, cheese or caramel

Tartan Scotch Balls \$8.99

Made by Sinful Sweets. Featuring four scotch balls made with artisan chocolate.



DELIGHTS

**Minimum of 12 guests
unless stated otherwise.**

Artisan Sandwich Board \$21.19

All artisan sandwiches are served on chef's selection of fresh bread and with whole fruit. Minimum of 12 guests.

Choose three:

- Classic turkey and cheddar with lettuce, tomato, and herb aioli (360 cal.)
- Black Forest ham and Swiss cheese with honey mustard (580 cal.)
- Kale chicken Caesar sandwich with tomatoes and Parmesan cheese (550 cal.)
- Moroccan sandwich with grilled za'atar chicken, arugula, tomatoes, and cucumber, served with harissa yogurt (700 cal.)
- Italian sub with ham, pepperoni, salami, provolone cheese, tomatoes, pepperoncini, and roasted red peppers (590 cal.)
- House club sandwich with house-roasted chicken, bacon, provolone cheese, avocado, and arugula (480 cal.)
- Broccolini and hummus wrap with roasted red peppers and cremini mushrooms (410 cal.)(VG)

Choose one:

- Roasted potato salad (80 cal.)(VG)
- Fresh fruit salad (30 cal.)(VG)
- Mediterranean chickpea salad with tomato, cucumber, onion, and feta salad (145 cal.)
- Cucumber, beet, and tomato salad with cumin dressing (70 cal.)(VG)
- Greek pasta salad (140 cal.)
- Tahini soba Caesar salad (180 cal.)

Choose one:

- Freshly baked cookie (120-130 cal.)
- Freshly baked brownie (190 cal.)

Classic Deli 17.49

Create your own deli sandwich with an assortment of artisan-baked breads, wraps, or Udi's gluten-free bread (available upon request). Sandwiches are served with house-made chips, a soup or salad, and house-made cookies. This classic buffet includes lettuce, tomatoes, onions, pickles, mayo, mustard, oil, and vinegar.

Choose three:

- Black Forest ham (120 cal.)
- Turkey (80 cal.)
- Genoa salami (290 cal.)
- Roast beef (90 cal.)
- Vegan chickpea tuna salad (170 cal.)(VG)
- Herb oil marinated tofu (90 cal.)(VG)

Choose two (cheese selections based on meat selection):

- American cheese (160 cal.)
- Swiss cheese (170 cal.)
- Provolone cheese (150 cal.)
- Mozzarella cheese (170 cal.)
- Cheddar cheese (170 cal.)

Choose one:

- Tomato bisque served with crackers (190 cal.)
- Chicken noodle soup served with crackers (170 cal.)
- Vegetable garden soup served with crackers (140 cal.)(VG)
- Potato salad (160 cal.)
- Macaroni salad (160 cal.)
- Fresh garden salad with Italian dressing (180 cal.)
- Kachumber salad with lime-cilantro dressing (15 cal.)(VG)
- Upgrade to clam chowder served with crackers (260 cal.)

DELI

Minimum of 12 guests unless stated otherwise.

Artisan Boxed Lunch \$19.79

All lunches include a whole fruit and are served on chef's selection of fresh bread, in a wrap, or on fresh greens.

Choose one:

- **Mediterranean grilled chicken sandwich** served with sun-dried tomatoes and hummus (830 cal.)
- **Muffuletta vegetable sandwich** served with olive tapenade and mushrooms (610 cal.)
- **Turkey and cheddar** with sriracha, lettuce, and tomatoes served with spicy aioli (590 cal.)
- **Classic Italian** with pepperoni, capicola, salami, and provolone cheese served with balsamic (600 cal.)
- **Avocado**, tomatoes, and lettuce (590 cal.)
- **Roast beef**, arugula, and tomato served with horseradish aioli (380 cal.)
- **Turkey and bacon wrap** with pepperjack cheese served with ranch dressing (570 cal.)
- **Tofu Banh Mi (VG)** with crispy carrot slaw (300 cal.)
- **Protein Cobb salad** with house-roasted chicken, romaine lettuce, tomatoes, red onion, avocado, bacon, Gorgonzola cheese, and cage-free hard-boiled egg with creamy ranch dressing (590 cal.)
- **Fall Power salad (VG)** with arugula, baby spinach, kale, purple cabbage, roasted turmeric cauliflower, yams, and pepitas with balsamic vinaigrette (260 cal.)
- **Mediterranean salad** with herb-grilled chicken, mixed greens, grilled potatoes, roasted red onion, Kalamata olives, cherry tomatoes, and feta cheese with garlic vinaigrette (670 cal.)
- Add on applewood bacon (130 cal.), herb-grilled chicken (130 cal.) or marinated flank steak (290 cal.)

Boxed sandwich lunches come with Miss Vickie's chips, a freshly-baked cookie, and a small garden salad with Italian dressing.

Boxed salad lunches come with chips and a freshly-baked cookie.

Add bottled water or soda for \$2.39.



CONTINUED

Minimum of 12 guests unless stated otherwise.

Express Boxed Lunch \$16.19

All sandwiches served on chef's selection of fresh bread with an individual bag of chips, fresh hand fruit, and a fresh baked cookie. Add bottled water or soda for \$2.39.

Choose one:

- **Turkey Breast and provolone sandwich** served with lettuce and tomato (410 cal.)
- **Ham and swiss sandwich** served with lettuce and tomato (440 cal.)
- **Roast beef and cheddar** served with lettuce and tomato (590 cal.)
- **Grilled veggie wrap** served with lettuce and tomato (380 cal.)
- **Tuna salad sandwich** served with lettuce and tomato (510 cal.)
- **Chicken salad** served with lettuce and tomato (530 cal.)
- **Turkey Grilled chicken and pepper jack** with served with lettuce and tomato (570 cal.)





LUNCH + DINNER

**Minimum of 12 guests
unless stated otherwise.**

Taste of Italiano \$26.99

Create your own classic Italian dish with an assortment of Caesar salad, Parmesan cheese, house-made croutons, Caesar dressing, Parmesan herbed garlic bread, and cannoli chips and dip. (210-410 cal.)

Choose one:

- Penne marinara (240 cal.)(**VG**)
- Fettucine Alfredo (250 cal.)
- Farfalle with blush sauce (310 cal.)

Choose one:

- Crispy chicken Parmesan (200 cal.)
- Chicken Francese served with lemon butter sauce (600 cal.)
- Rosemary white balsamic grilled chicken served with tomato basil bruschetta (210 cal.)
- Pomodoro meatballs and fresh basil (410 cal.)

Southern Smokehouse \$24.99

Create your own Southern plate with an assortment of brown sugar baked beans, creamy macaroni and cheese, jalapeño slaw, Southern biscuits served with honey-whipped butter, and banana pudding served with whipped cream. (300-620 cal.)

Choose two:

- Roasted chicken with chipotle barbecue sauce (460 cal.)
- Pulled pork (470 cal.)
- Jackfruit burnt ends (160 cal.)(**VG**)
- Upgrade to Nashville hot chicken.

Homestead Harvest \$24.99

Create your very own harvest plate with an assortment of dinner rolls served with butter, sweet potato salad (**VG**), whipped mashed potatoes, sautéed green beans (**VG**), herb-roasted chicken, and Impossible barbecue meatloaf (**VG**). (570-620 cal.)

- Upgrade to maple-brined carved turkey for \$3.59. (230 cal.)
- Add iced tea and lemonade for 2.00. (0-90 cal.)

Ballpark Buffet \$24.99

Create your own classic ballpark plate with an assortment of buns, lettuce, tomatoes, pickles, peppers, onions, choice of cheese (provolone, swiss, american, or cheddar), mustard, mayo, ketchup, and barbecue sauce. (0-210 cal.)

Choose two:

- Traditional beef burgers (520 cal.)
- Vegan black bean burgers (310 cal.)(**VG**)
- Hot dogs (420 cal.)
- Pulled barbecue jackfruit (690 cal.)
- Upgrade your vegan option to Beyond Meat™ burgers (**VG**) for \$3.00 (270 cal.)
- Upgrade your protein option to barbecue pulled pork sandwiches for \$1.00 (320 cal.)
- Upgrade your protein option to grilled barbecue chicken sandwiches for \$2.00 (200 cal.)

Choose two:

- House-made chips (90 cal.)
- Southern potato salad (200 cal.)
- Cucumber tomato salad (20 cal.)(**VG**)
- Creamy coleslaw (160 cal.)
- Vinegar coleslaw (210 cal.)(**VG**)
- Garden salad with a side of ranch dressing and Italian dressing (50-135 cal.)
- Assorted cookies and brownies (120-130 cal.)
- Upgrade your side to a loaded baked potato bar for \$3.29. (750 cal.)



CONTINUED

Fajita Bar \$26.99

Create your own fajita platter with an assortment of flour tortillas (VG), corn tortillas (VG), cilantro lime rice (VG), refried pinto beans (VG), Mexican street corn (elotes), chicken fajitas, portobello fajitas (VG), shredded cheddar cheese, sour cream, pico de gallo, guacamole, shredded lettuce, and cinnamon angel food cake churro bites. (510-1260 cal.)

Street Tacos Bar \$26.99

Create your own street taco platter with an assortment of cilantro lime rice (VG), Santa Fe salad served with barbecue ranch dressing, black bean salad served with lime vinaigrette, beef birria served with broth, elote street corn tacos, freshly house-made guacamole, salsa, pico de gallo, baked corn tortilla chips, cilantro, diced onions, and tres leche cake. (300-1050 cal.)

Korean Fried Chicken Bar \$28.99

Create your own Korean fried chicken plate with an assortment of cucumber salad (VG), bok choy kimchi, chili crisps, steamed jasmine rice (VG), Korean spinach and garlic stir-fry (VG), Korean fried chicken, Korean fried cauliflower, spicy gochujang sauce, Korean-style honey garlic sauce, and mocha cookies. (690-1250 cal.)

Taco Fiesta Bar \$24.99

Create your own taco fiesta with an assortment of flour tortillas (VG), corn tortillas (VG), Spanish rice (VG), spicy black beans (VG), roasted corn and peppers, shredded cheddar cheese, sour cream, pico de gallo, guacamole, shredded lettuce, and chocoflan impossible cake. (480-940 cal.)

Choose one:

- Beef picadillo (230 cal.)
- Pan-fried chorizo (290 cal.)
- Chorizo-style tofu (150 cal.) (VG)
- Citrus de pollo (570 cal.)

Traditional Asian Buffet \$24.99

Create your own plate of Asian classics with an assortment of teriyaki chicken, spicy Szechuan eggplant (VG), ginger garlic green beans (VG), and fortune cookies. (180-380 cal.)

Choose one:

- Steamed edamame dumplings with potsticker sauce (150 cal.)
- Vegan spring rolls

Choose one:

- Vegetable fried rice (120 cal.) (VG)
- Vegetable lo mein (340 cal.)

Ramen Bar \$26.99

Create your very own ramen bowl with an assortment of ramen noodles, sesame seeds, green onions, bamboo shoots, shiitake mushrooms, edamame, hard-boiled eggs, baby corn and sriracha sauce (VG), soy sauce, and chili garlic sauce. (360-530 cal.)

Choose two:

- Vegetable ramen broth (370 cal.) (VG)
- Shoyu chicken ramen broth (20 cal.)
- Pork tonkotsu ramen broth (90 cal.)

Choose two:

- Pork char siu (70 cal.)
- Teriyaki chicken (90 cal.)
- Marinated flank steak (130 cal.) \$2.00
- Grilled teriyaki tofu (60 cal.) (VG)





APPETIZER

Minimum of 12 guests unless stated otherwise.

Cold Bar Appetizers

- Strawberry balsamic crostini with goat cheese (180 cal.) \$2.59
- Heirloom tomato crostini with garlic aioli (190 cal.) \$2.59
- Beef tenderloin crostini with creamy horseradish and caramelized onions (250 cal.) \$3.19
- Beef short ribs on house-made potato coins with garlic crème fraiche (150 cal.) \$3.49
- Asparagus filo bites (100 cal.) \$3.09
- Spicy tuna avocado tostada (280 cal.) \$3.09
- Charred Brussels sprouts with orange miso vinaigrette (165 cal.) \$2.59
- Crispy prosciutto with goat cheese, pear, and honey flatbread (280 cal.) \$3.29
- Goat cheese truffle with honey and cranberries (140 cal.) \$3.09
- Caprese skewers with fresh mozzarella and balsamic (120 cal.) \$2.59
- Spicy beet tostada with avocado and sriracha aioli (270 cal.) \$3.09
- Mini sesame tuna poke bowl (90 cal.) \$4.19
- Watermelon poke bowl (25 cal.) (VG) \$3.29
- Mezze skewer with mozzarella, tomato, olives, and artichoke hearts (340 cal.) \$2.99
- Chicken, bacon, and ranch pinwheels (150 cal.) \$2.39
- Thai chicken lettuce wraps with spicy hoisin sauce (200 cal.) \$3.49
- Bacon pimento cheese deviled eggs (80 cal.) \$2.39

Hot Bar Appetizers

- Franks in a blanket with chipotle mayonnaise (150 cal.) \$2.49
- Tandoori chicken skewers with tikka masala drizzle (80 cal.) \$4.59
- Beef bulgogi kabob with sweet hoisin glaze (80 cal.) \$4.59
- Mini Swedish meatballs (100 cal.) \$2.39
- Barbecue meatballs (100 cal.) \$2.39
- Bacon-wrapped scallop with sweet Thai chili barbecue glaze (70 cal.) \$3.79
- Mini beef Wellingtons with mushrooms (230 cal.) \$3.49
- Classic cheeseburger sliders (250 cal.) \$3.39
- Mini lump crab cakes with Cajun remoulade (130 cal.) \$3.79
- Crab rangoons with sweet and sour sauce (90 cal.) \$3.49
- Spring rolls \$2.39
- Buffalo chicken sliders (260 cal.) \$3.39
- Grilled chile lime chicken quesadilla (210 cal.) \$2.49
- Crispy chicken Parmesan skewers (80 cal.) \$2.99
- Boneless Buffalo chicken wings with blue cheese (160 cal.) \$2.49
- Fried chicken and waffle bites (180 cal.) \$2.69
- Pork al pastor with pineapple skewers (170 cal.) \$2.69
- Vegan samosas served with mint chutney (120 cal.) (VG) \$3.39
- Edamame dumplings with potsticker sauce (110 cal.) (VG) \$2.69
- Vegan meatballs with marinara (30 cal.) (VG) \$2.69
- Jackfruit "crab" cake with fennel slaw and vegan crema (190 cal.) (VG) \$2.69
- Crispy baked Buffalo cauliflower (30 cal.) \$2.39
- Barbecue carrot tostadas (160 cal.) \$2.69



GRAZING TABLES +

Reception Stations

Charcuterie Table \$12.99

Upscaled cheese and charcuterie option that includes assorted beehive cheeses, goat cheese, brie, prosciutto, salami, capicola, sliced baguette, crackers, mustard, honey, cornichons, dried fruits, fresh berries, and grapes. (430-610 cal.)

Plant-Based Charcuterie Table (VG) \$11.99

Plant-based charcuterie board with Aleppo pepper hummus, dukkah beets, marinated tofu feta cheese, whipped almond ricotta, roasted grapes, salted agave dip, carrot bacon, marinated olives, Cajun spiced roasted garbanzo beans, peppadew peppers, vegetable crudité, and a house-made assortment of crostini crackers. (230-590 cal.)

Italian Mozzarella and Burrata Table \$21.99

Italian mozzarella and burrata table with heirloom tomato and basil salad, sliced prosciutto, baby arugula salad, marinated olives (VG), seasonal roasted fruit (VG), house-made crostini sea salt focaccia, extra virgin olive oil, aged balsamic, local honey, and seasonal jams. (150- 680 cal.)

Cheese Display \$7.99

Cheese display with artisan bread, crackers, and fresh fruit garnish. (160-350 cal.)

Fondue Table \$17.99

Fondue table with creamy chocolate fondue, queso blanco, fresh fruit, marshmallows, berries, pound cake, pretzels, sliced apples, bacon strips, mini pretzel bites, tortilla chips, fresh sliced breads, and grilled seasonal vegetables. (270-460 cal.)

Chips and Dips \$8.99

Served with tri-colored tortilla chips, house-made kettle chips, crispy pita, or sliced baguettes. (60-90 cal.)

Choose three:

- Hummus (70 cal.)(VG)
- Baba ghanoush (15 cal.)(VG)
- Labneh (40 cal.)
- Spinach artichoke dip (190 cal.)
- Poblano queso (120 cal.)
- House ranch dressing (110 cal.)
- Guacamole (80 cal.)(VG)
- Salsa (20 cal.)(VG)

Harvest Vegetable Table \$7.99

Harvest vegetables include roasted and raw seasonal vegetables (VG), house ranch dressing, two flavors of hummus, fried pita bread triangles, grapes, and berries. (400-680 cal.)

Seafood Platter \$36.99

Chilled seafood platter with shrimp cocktail, cocktail sauce, remoulade sauce, horseradish mini ahi tuna poke, wasabi cream, fried wonton chips, Old Bay crab dip crostini, lemon, and hot sauce. (90-350 cal.)

Sushi and Edamame Table \$21.00

Served with wasabi, pickled ginger, low-sodium soy sauce, and sea salt edamame. (5-70 cal.)(VG)

Choose three:

- Cucumber avocado rolls (180 cal.)(VG)
- Philadelphia rolls (210 cal.)
- Spicy tuna rolls (210 cal.)
- California rolls (220 cal.)
- Shrimp tempura rolls (280 cal.)
- Spicy salmon rolls (150 cal.)

Tostada Bar \$17.99

Tostada bar with crispy tostadas, street corn esquites, cilantro, serrano peppers, refried beans, house-made guacamole, pico de gallo, lettuce, tomatoes, onions, cheddar cheese, fresh cilantro, limes, and sour cream. (60-410 cal.)

Choose two:

- Citrus de pollo (570 cal.)
- Carne asada (320 cal.)
- Pork carnitas (200 cal.)
- Chorizo tofu (110 cal.)(VG)
- Upgrade to chipotle grilled shrimp for \$2.00. (140 cal.)



Carving STATIONS

Minimum of 12 guests unless stated otherwise.

Carving Station

Upgrade your event with a carving station that includes assorted dinner rolls and butter. Minimum of 12 guests (130-250 cal.)

Choose one:

Herb pesto-rubbed beef prime rib with freshly grated horseradish, roasted garlic au jus, mashed potatoes, and fire-braised green beans (1090 cal.) \$32.99

Citrus and sage-brined turkey breast with pear-cranberry chutney, turkey gravy, sweet potatoes, roasted Brussels sprouts, and balsamic vinaigrette (510 cal.) \$21.99

Maple Dijon-rubbed salmon with Meyer lemon beurre blanc, chive pesto, garlic and shallot risotto, and grilled lemon broccolini (970 cal.) \$24.99

Smoked pepper and honey-brined pork tenderloin with jalapeño charred peach chutney, smoked Gouda macaroni and cheese, grilled seasonal vegetables, and fresh herb gremolata (510 cal.) \$21.99

Cracked pepper beef tenderloin with cabernet demi-glace, roasted garlic butter, truffle-whipped root vegetables, and tri-color heirloom carrots (680 cal.) \$34.99

Barbecue squash ribs (VG) with pimento cheese grits, spicy braised greens, and cornbread, served with honey butter (770 cal.) \$16.99

Pasta Station \$24.99

Served with herbed garlic bread and Parmesan cheese. (310-320 cal.)

Choose two:

- Penne rigate (180 cal.) (VG)
- Farfalle (220 cal.) (VG)
- Gemelli (180 cal.) (VG)
- Chickpea penne (avoiding gluten) (190 cal.) (VG)

Choose two:

- Tomato basil marinara (30 cal.) (VG)
- Parmesan Alfredo (240 cal.)
- Basil pesto (60 cal.)
- Tomato blush sauce (130 cal.)

Choose two:

- Garlic herb chicken (270 cal.)
- Meatballs marinara (200 cal.)
- Sweet Italian sausage and peppers (270 cal.)
- Crispy tofu (260 cal.)

Choose three (VG):

- Steamed broccoli (30 cal.)
- Charred cauliflower (120 cal.)
- Sautéed mushrooms (70 cal.)
- Fresh garlic (5 cal.)
- Roasted garlic (15 cal.)
- Fire-roasted bell peppers (10 cal.)
- Sautéed onion (90 cal.)
- Roasted eggplant (60 cal.)
- Sun-dried tomatoes (10 cal.)

Plated TRIOS

Experience the perfect blend of flavors and convenience with our Trio Plate. This specially curated pre-fixed menu offers three delightful courses on one plate: a light starter, a savory main entrée, and a delectable dessert. Designed for quick service and budget-conscious events. Our Trio Plate is ideal for plated meals with tight event timelines, or short meal service times. Enjoy a satisfying and efficient dining experience without compromising on taste.

Fish

Option one: \$26.99

- First course: heirloom tomato and goat cheese tart (465 cal.)
- Salad entrée: grilled salmon niçoise salad with avocado, cage-free egg, new potatoes, dill green beans, and tomatoes in lemon vinaigrette (400 cal.)
- Dessert: vanilla bean crème brûlée with seasonal berries (610 cal.)

Option two: \$32.99

- First course: chilled sesame noodle salad with mushroom and scallions (190 cal.)
- Entrée: spicy ponzu tuna poke bowl with sriracha aioli and wakame salad (520 cal.)
- Dessert: chocolate matcha cupcake (220 cal.)

Chicken

Option one: \$26.99

- First course: caprese salad with heirloom tomatoes, fresh mozzarella, and basil (150 cal.)
- Entrée: pesto chicken ciabatta with provolone cheese, tomatoes, and basil pesto (880 cal.)
- Dessert: tiramisu with mascarpone and fresh berries (130 cal.)

Option two: \$26.99

- First course: vegetable tian galette (170 cal.)
- Entrée: grilled chicken with Dijon tarragon vinaigrette over Boursin mashed potatoes and asparagus (460 cal.)
- Dessert: warm mini apple tarte (360 cal.)

Beef

Option one: \$46.99

- First course: warm truffle goat cheese and herb crostini (110 cal.)
- Entrée: grilled petite filet mignon with cabernet demi-glace, served with brown butter mashed potatoes and heirloom carrots (720 cal.)
- Dessert: warm chocolate ganache cake (450 cal.)

Option two: \$26.99

- First course: street corn quesadilla with sour cream and guacamole
- Entrée: cilantro soy-marinated flat-iron steak served with cilantro lime rice and pico de gallo (420 cal.)
- Dessert: mini chocoflan cake with whipped cream (450 cal.)

Vegan

Option one: \$24.99

- First course: Mediterranean salad with sun-dried tomatoes and artichokes (140 cal.)(**VG**)
- Entrée: broccolini and roasted pepper hummus wrap with wild mushrooms (410 cal.)(**VG**)
- Dessert: vegan mixed berry tart (350 cal.)(**VG**)

Option two: \$24.99

- First course: artichoke and tomato crostini with toasted pine nuts (140 cal.)(**VG**)
- Entrée: panko-crusted eggplant and balsamic tomato Napoleon with broccoli rabe (270 cal.)(**VG**)
- Dessert: warm apple cinnamon oat crisp (150 cal.)(**VG**)



PLATED *Lunch + Dinner*

Choose one from each of the following categories:

Salad:

- Wedge salad with pecan praline bacon and blue cheese dressing (670 cal.)
- Arugula salad with burrata and tomatoes with balsamic vinaigrette (550 cal.)
- Feta, cranberry, and toasted sunflower seed salad with honey Dijon vinaigrette (450 cal.)
- Roasted beet and goat cheese salad with house-made creamy maple dressing (250 cal.)
- Mini kale Caesar salad with Parmesan and Caesar dressing (260 cal.)
- Quinoa and grilled sourdough panzanella with red wine vinaigrette (150 cal.)

Entrée:

- Basil pesto grilled chicken breast with heirloom tomato relish (460 cal.) \$42.99
- Grilled filet mignon with red wine demi-glace (430 cal.) \$59.99
- Lamb chops Provençal with herb Dijon breadcrumbs (280 cal.) \$52.99
- Surf and turf: citrus grilled shrimp skewer with a petite filet mignon, served with lemon herb butter (470 cal.) \$59.99
- Seared halibut with cherry tomato vinaigrette (390 cal.) \$59.99
- Applewood bacon-wrapped diver scallops (330 cal.) \$55.99
- Wild mushroom truffle risotto (480 cal.) \$36.99
- Pan-seared king oyster mushroom "scallops" (380 cal.) (VG) \$36.99

Starch side:

- Potato gratin (380 cal.)
- Lyonnaise potatoes (120 cal.) (VG)
- Roasted garlic mashed potatoes (180 cal.)
- Vegetable and rice pilaf (100 cal.) (VG)
- Herb risotto (380 cal.)
- Honey-whipped sweet potatoes (260 cal.)

Vegetable:

- Lemon-roasted asparagus (60 cal.) (VG)
- Garlic sautéed green beans (60 cal.) (VG)
- Roasted heirloom carrots (90 cal.) (VG)
- Grilled summer squash (20 cal.) (VG)

Dessert:

- Chocolate mousse cake (220 cal.)
- Orange olive oil cake with mascarpone and fresh berries (180 cal.)
- Flourless chocolate cake (210 cal.)
- Key lime tart (350 cal.)
- Seasonal Cheesecake
- Dark chocolate coconut mousse with fresh berries (390 cal.) (VG)



STATIONS

Build Your Own Dessert Stations

Choose three: \$12.99

- Lemon bars (250 cal.)
- Raspberry brownies (360 cal.)
- Salted pretzel bars (240 cal.)
- Mini chocolate cupcakes (110 cal.)
- Jam thumbprints (160 cal.)
- Seasonal shortbread (250 cal.)
- Cheesecake shooter (170 cal.)
- Mini fruit tarts (120 cal.)
- Chocolate bark (120 cal.)
- Chocolate truffles (190 cal.)
- Mini key lime tarts (250 cal.)
- Mini white carrot cupcakes (60 cal.)

A La Carte Desserts

- **Italian favorites:** mini cannoli, tiramisu, and Italian butter cookies (130-500 cal.) \$10.99
- **Cheesecake bites:** strawberry cheesecake bites, chocolate truffle cheesecake bites, and salted caramel cheesecake bites (170-470 cal.) \$9.99

- **Cookie jar and milk:** served with your choice of warm house-made cookies, fresh milk, and oat milk for dunking (130-150 cal.) \$11.99
- Choose three flavors:
 - Sweet and salty potato chip (250 cal.)
 - Chocolate butterscotch (600 cal.)
 - Vegan ranger (550 cal.) (VG)
 - Sea salt caramel chocolate chip (600 cal.)
 - Chocolate brownie cookie (290 cal.)
 - Matcha shortbread (370 cal.)
- **Tropical:** mini passion fruit bars, coconut cookies, mini key lime pies, and mini chocolate matcha cupcakes (60-280 cal.) \$11.99
- **Triple chocolate:** chocolate-covered strawberries, chocolate mousse mini parfait, and individual molten chocolate cakes (130-440 cal.) \$11.99
- **Plant-based sweets (VG):** vegan fudge brownies, vegan carrot cupcakes, and vegan snickerdoodle cookies (130-380 cal.) \$10.99



CARVED + CRAFTED *Catering*

Thank you for considering **Carved + Crafted** for your special event. We're committed to making your experience memorable and seamless. We look forward to serving you and creating an event that exceeds your expectations! After your event, you may receive a survey. We kindly request your feedback as we continuously look to exceed the expectations of those we serve.

POLICIES +

Thank you for choosing Carved + Crafted by Chartwells, where we're dedicated to providing you with a remarkable experience filled with exceptional quality, stellar service, and innovative culinary delights. Our team of professionals is here to support you every step of the way in planning your special event. We are available Monday through Friday from 8:00 am to 5:00 pm. Feel free to reach out to our catering coordinator at 412-268-2129 for personalized assistance and tailored menu options. Please take a moment to read through our policy information.

Billing & Payment

To streamline the process, we kindly request payment information be provided at the time of booking or five business days prior to your event. Credit card payments are subject to a 50% deposit, while cash payments are accepted with a credit card held on file and must be paid in full seven business days in advance. For off-campus partners or events, a 50% deposit is required upon booking, with the remaining balance paid in full and due seven business days in advance.

Planning Your Event

To ensure that your event is everything you envision and more, we kindly request that you book at least seven business days in advance. However, we understand that sometimes plans change unexpectedly, and we'll do our best to accommodate your needs.

Custom Menus

For a truly customized experience, such as custom menus and themes, we kindly request a 14-day notice to allow for thoughtful menu planning and sourcing of the freshest ingredients.

Guest Counts

Your confirmed guest count is crucial for us to deliver impeccable service. Please provide us with the final count three business days prior to your event to ensure a seamless experience for all attendees. If you have selected a plated meal option with personalized guest selections, we will request a seating chart, along with menu cards indicating the entrée preference.

Special Dietary Needs

Your guests' dietary preferences are important to us. Please refer to the Nourish menu for options that avoid the top nine allergens.

Nutritional Information

For those who require it, additional nutritional information is available upon request.

Event Timing

Our structure is based on four-hour increments, allowing ample time for setup, service, and cleanup. Events exceeding this timeframe may be subject to additional service fees. We allocate a 90-minute service time for meals and receptions. Should your event require more time, please consult with our catering team.

POLICIES +

Meeting Room and Equipment

Please work with building managers to coordinate room reservations, setup, audiovisual equipment, and other requirements. As there are multiple buildings on campus, please confirm your space, guest counts, and event details with both facilities and catering.

Serviceware and China

For your convenience, compostable serviceware is provided with all orders to accommodate the guaranteed guest count. Should you desire china and glassware, these are available for an additional fee.

Linen

We include tablecloths for all food and beverage service tables at your event. Additional tablecloths for non-food tables are available for a fee. We offer black 90x132 linens. Please inquire about sizing and any additional colors that could be offered. Specialty linens can also be arranged at market

price. If desired, event planners may work directly with the rental company to avoid additional costs associated with ordering rentals.

Cancellation Policy

While we hope that cancellations won't be necessary, we understand that circumstances may arise. We kindly ask for at least five business days' notice for cancellations to avoid any charges. In the event of unforeseen cancellations, within three business days, billing will occur for 100% of the event unless the booking can be rescheduled within 48 hours.



POLICIES +

Reusable vs Compostable

Our catering team acknowledges our environmental impact, and we do our best to mitigate our waste. We offer reusable or single-use compostable options when booking your event in CaterTrax. We do our best to use all compostable items when using disposables. Due to this, we highly encourage that you book compost, recycling, and landfill collection for your event by emailing fixit@andrew.cmu.edu.

Compostable Items

While many of the items that we use may look and feel like plastic, they're actually PLA plastics which are commercially compostable. PLA plastic is bioplastic derived from natural resources such as sugarcane and corn starch. You can tell if an item is PLA plastic by looking for "PLA" stamped under the recycling symbol on the bottom of the item. Other ways to tell if an item is compostable is to look for "BPI Certified" or "Compostable". If you're in doubt on whether an item is compostable, please throw it in the trash as to not contaminate the compost stream.

Food Waste

Any food waste generated during the production of your event or leftover afterwards is collected and disposed of with AgRecycle, a local, woman owned commercial composting firm. Diverting our food waste from the landfill to compost helps reduce our carbon footprint and minimize the inherent environmental impact of the food industry.

Thank you for your help in creating more sustainable events! If you have any questions on our processes, please reach out to our catering department.



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