



CARVED + CRAFTED
catering

CATERING MENU

Order in person or online

**Please refer to the last page for location
specific contact information.**

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 Eurest, 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 Eurest's culinary philosophy—featuring authentic recipes made with the freshest, seasonal ingredients.

Please refer to the last page with contact information for each location, to place your order

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

Bakers Mini

\$4.09

Mini Danishes and croissants.
(Cals 180-620) 

Breakfast Snack Box

\$14.19

Oikos Greek yogurt, muffin, and whole fruit. The box comes complete with bottled water.
(Cals 250-500)



Breakfast Packages

Minimum 12 guests, priced per person



Classic Breakfast Buffet **\$14.39**
Farm fresh scrambled eggs, crispy breakfast potatoes, and a choice of bacon or sausage.
(Cals 600-650) (V)

Breakfast Burrito **\$7.19**
Farm fresh scrambled eggs, caramelized onions, cheddar cheese, salsa, and crispy bacon, wrapped in a warm tortilla.
(Cals 400) (V)

Vegetarian Breakfast Burrito **\$7.19**
Farm fresh scrambled eggs, caramelized onions, cheddar cheese, and salsa wrapped in a warm tortilla.
(Cals 420) (V)

Eggy Breakfast Sandwich **\$7.09**
English muffin, farm fresh egg, cheddar cheese, and choice of crispy bacon or sausage.
(Cals 310) (V)



A La Carte

Minimum order of 12 per item , priced per person



Cinnamon Buns **\$4.39**

Freshly baked and topped with vanilla icing, one per person.
(Cals 220) (V)

Assorted Danishes **\$6.19**

Freshly baked assorted Danishes, one per person.
(Cals 110-140) (V)

Assorted Muffins **\$4.09**

Assortment of freshly baked muffins, one per guest.
(Cals 300-360) (V)

Breakfast Loaf Slices **\$4.39**

Assortment of Banana, Cranberry, Carrot, and Cinnamon loaves, one per person.
(Cals 260-360) (V)

Fruit Cup **\$6.69**

A selection of fresh fruit.
(Cals 80-90) (V)

Oikos Greek Yogurt® **\$3.09**

Assorted individual Oikos Greek Yogurt cups.
(Cals 90-100) (V)

Apps & Snacks

All prices are based on a minimum of 12 people



Platters & Individual Snacks

Crudité

A selection of fresh peppers, celery, grape tomatoes, carrots, cauliflower, broccoli, radish, and cucumbers with a side of ranch and hummus.

Small (10 to 12 people)

\$74.99

Large (20 to 24 people)

\$149.99

(Cals 90-120) (V)

Assorted Snacks

\$5.19

An assortment of potato chips, and tortilla chips, with a side of salsa.

(Cals 300-400) (V)

Assorted Healthy Bars

\$6.09

Assorted Cliff Bars, Lara bars, and Kind Bars.

(Cals 260-350) (V)



Sandwich Box Lunches

For each group of 12, two different sandwich options can be chosen



Classic Lunch Box **\$17.49**

Complete with whole fruit, bottled water, a freshly baked cookie, and a selection of freshly prepared classic sandwiches:

Tuna Salad Sandwich

(Cals 460)

Egg Salad Sandwich

(Cals 520)

Black Forest Ham Sandwich

(Cals 460)

Shaved Beef Sandwich

(Cals 430)

BLT Sandwich

(Cals 520)

Turkey Sandwich

(Cals 420)

Falafel Wrap

(Cals 400)



Sandwich Platters

Minimum 12 guests, priced per person



Classic Sandwich Platter **\$10.99**

(Cals 400-450)

A selection of freshly prepared classic sandwiches:

Tuna Salad Sandwich

(Cals 460)

Egg Salad Sandwich

(Cals 520)

Black Forest Ham Sandwich

(Cals 460)

Shaved Beef Sandwich

(Cals 430)

BLT Sandwich

(Cals 520)

Turkey Sandwich

(Cals 420)

Falafel Wrap

(Cals 400)



Salads

Minimum 12 guest, priced per person.

For each group of 12, two different salad options can be chosen.

The Caesar

\$7.19

Crisp romaine, herbed crouton, crispy smoked bacon, and fresh parmesan.

(Cals 470)

Pasta Salad

\$7.19

Vegetable fusilli with grape tomatoes, cucumber, peppers, green onion, Parmesan cheese, and basil pesto dressing.

(Cals 300)

The Greek

\$9.29

Marinated olives, red onion, tomatoes, peppers, cucumbers, and feta cheese on chopped romaine, finished with fresh herbs

(Cals 230)

Potato Salad

\$7.19

Potatoes, sweet peppers, red onions, grape tomatoes, pickles, and parsley, marinated in a grainy Dijon vinaigrette.

(Cals 190)

Mixed Green Salad

\$7.19

Mix greens, cucumbers, and cherry tomatoes with a Balsamic Vinaigrette or Ranch.

(Cals 80)





Hot Entrées

Greek Style Roasted Chicken **\$23.69**

Lemon rice, roasted vegetables, and Greek salad
(Cals 680-1200)

Butter Chicken **\$22.69**

Tender braised chicken in a rich, aromatic makhani sauce, served with basmati rice, warm naan bread, and cucumber raita.
(Cals 690-1200)

Crispy Chicken Alfredo **\$22.69**

Baked and breaded crispy chicken and alfredo penne pasta with vegetables, served with garlic bread sticks and market green salad.
(Cals 610-1200)

Mushroom Alfredo **\$22.69**

Mushroom alfredo sauce and penne pasta served with garlic bread sticks and market green salad.
(Cals 610-1200)

Beef Barbacoa **\$27.79**

Slow-cooked beef brisket served with cilantro rice and corn and bean salad.
(Cals 580-1220)



NOTICE

Please contact us if you would like to order a hot entree that is not featured on the menu above.
We are happy to accommodate for special requests



Sweets & Treats Platters

Minimum 12 people, priced per person

Freshly Baked Cookies **\$3.59**

A selection of chocolate chip, double chocolate, and white chocolate macadamia nut cookies.
(Cals 200-380)

Dessert Platter **\$6.19**

Assorted Nanaimo bars, double fudge brownies, and butter-tart bars.
(Cals 300-430)

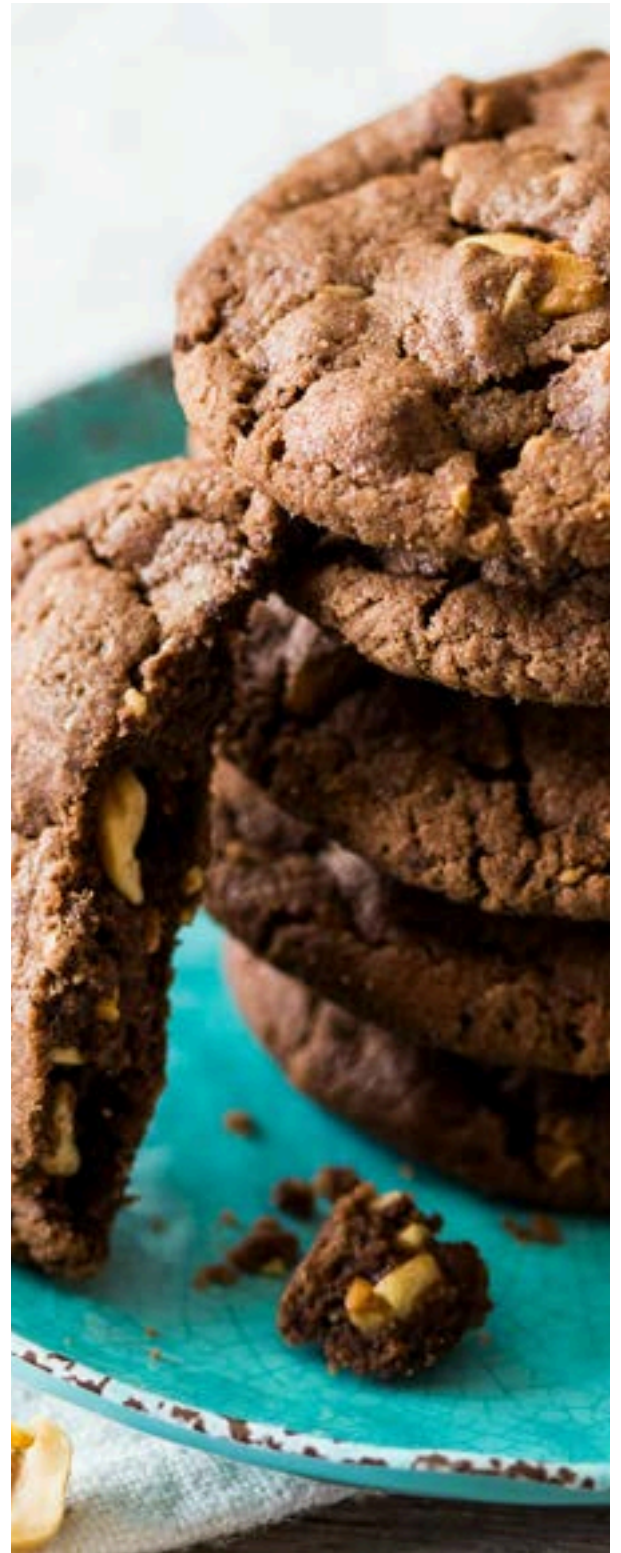
Fruit Platter

Assortment of freshly sliced seasonal fruits.

Small (10 to 12 people) **\$74.99**

Large (20 to 24 people) **\$149.99**

(Cals 90-320)



Beverages

Minimum 12 guests, priced per person



Coffee & Tea Service **\$3.09**

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.

(Minimum 10 people)

Canned Beverages & Soda **\$2.79**

Variety of carbonated soft drinks, 355ml.

(Cals 0-120)

Bottled Water **\$3.39**

591ml (Aquafina or Dasani)

(Cals 0)

Premium Bottled Water **\$4.69**

500ml/591ml (Evian or SmartWater)

(Cals 0)

Sparkling Flavoured Water

355ml Bubly

\$3.09

355ml AHA

\$3.99

(Cals 0)

Regular Assorted Juice **\$2.59**

(Cals 300)

Premium Juices **\$4.99**

Assorted Bottled Juices.

(Cals 300)

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 the respective contact, as seen on the last page, 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. Additionally, all our eggs are free run, cage free.



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



Ordering Guidelines

Placing orders

We request that all orders are placed through online ordering system, two (2) 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 but is not guaranteed to be fulfilled. For orders over 100 people please provide minimum seven (7) business days notice.

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.

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 however, if your event is less than the listed minimums, we do have catering vouchers available. 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 24 hours' notice must be given to avoid an associated charge. For functions over 100 people cancellation must be received within 3 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 options can be changed upon your request.

Contact

Arthur J.E. Child Comprehensive Cancer Centre

Deepak Sharma

Deepak.Sharma@compass-canada.com

South Health Campus

Matt Hunt

Matthew.Hunt@compass-canada.com

Alberta Children's Hospital

Dmytro Karpov

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Peter Lougheed Centre

Rowena Villanueva

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Rockyview General Hospital

Romeo Albayalde

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Glenrose Rehabilitation Hospital

Robi Gomes

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Royal Alexandra Hospital

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