



CARVED + CRAFTED
catering

CATERING MENU

Order in person or online

Yolanda Romanowitch - (647) 455 0991
yolanda.romanowitch@compass-canada.com



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

Northwest Cafe Catering
Yolanda Romanowitch
647-455-0991

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 menus include coffee, tea & water.

Avocado Toast Bar

18

Avocado, pickled red onions, plain bagels, Feta, sliced tomatoes, capers. (VE)

Add smoked salmon 4

Breakfast Burrito Platter

15

- Eggs, Hashbrowns
- Bacon, Eggs, Hashbrowns
- Tofu, Hashbrowns

With mild salsa and sour cream (V)

Big Breakfast Buffet

19

Scrambled eggs, bacon, pork breakfast sausage, buttermilk pancakes, breakfast potatoes, minted fruit salad.

Wholesome Energy Continental

20

Deluxe sliced fruit platter, mango, coconut yogurt parfait with granola, assorted croissant platter.

(V) (F+)



Bakery Platters

Minimum 12 guests, priced per person.

All platters to include butter & preserves.

Premium Breakfast Pastries 7

Assortment of premium
Danishes and pastries. (V)

Mini Danishes 7

Assortment of mini Danishes
and pastries. (V)

Muffins 4

Assortment of muffins. (V)

Croissants 5

Assortment of freshly
baked croissants. (V)

Baker's Minis 12

Assortment of
mini baked goods. (V)



À La Carte Breakfast

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.



Sausage & Egg Sunrise 9

Egg, cheese, sausage, English muffin.

Bacon & Egg Sunrise 9

Egg, cheese, bacon, English muffin.

Ham & Egg Sunrise 9

Egg, cheese, smoked ham, English muffin.

Egg & Bacon Sunrise 10

Egg, cheese, bacon, bagel.

Egg & Sausage Sunrise 10

Egg, cheese, sausage, bagel.

Hashbrown 3

Potato patties.

À La Carte

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.



Mango Coconut 7

Chia Pudding

Coconut milk, mango, chia seeds, maple syrup. (VE)

Chocolate Chia Parfait 7

Chocolate, almond milk, maple syrup, chia seed. (VE)

Breakfast Yogurt Parfait 7

Vanilla yogurt, berries, granola. (V)

Mango Yogurt Parfait 7

Peach yogurt, mango, granola. (V)

Fresh Fruit Parfait 7

Vanilla yogurt, fresh fruit, granola. (V)

Assorted Yogurt Cups 5

Available in vanilla, blueberry, strawberry flavours. (V)

À La Carte

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.



**White Chocolate
Macadamia Nut
Gourmet Cookies**

3

Gourmet cookie with white chocolate, macadamia nuts. (V)

**Chocolate Chip
Gourmet Cookies**

3

Gourmet cookie filled with chocolate chips. (V)

Oatmeal Raisin Cookies

3

Gourmet cookie with oatmeal, raisins. (V)

**Double Chocolate Chip
Gourmet Cookies**

3

Gourmet cookie with double the chocolate. (V)

Blueberry Scones

6

Served with butter & preserves. (V)

Apps & Snacks

Serves 12 guests. Priced per person.



Platters

Cumin Spiced Hummus with Baked Pita Chips Platter 4

Cumin hummus,
baked pita chips. (VE)

Chicken Wings with Ranch 10

Honey garlic chicken wings,
celery sticks, carrot sticks, grape
tomatoes, ranch dressing.

Nacho Chips & Dip 6

Corn tortilla, salsa, guacamole,
sour cream. (V)

Vegetable Samosas 6

Vegetable samosa,
plum sauce. (VE)

Crispy Cauliflower Bites 8

Battered cauliflower,
honey thyme dressing,
Frank's Buffalo sauce. (V)

Mini Vegetable Spring Rolls with Plum Sauce 5

Vegetable spring rolls,
plum sauce. (V)

Snacks

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



Individual Snacks

Trail Mix Cup

5

A blend of nuts, seeds, dried fruits. (VE)

House-fried Kettle Chips

3

Kettle-cooked potato chips, BBQ, dill pickle, salt & vinegar, and sea salt flavours. (VE)

Sweet N' Savoury Snacks

Chocolate Bars

3

Chips

3

Candy

3

Granola Bars

4



Check out our beverage offerings to upgrade your experience. Prices starting at 3



Individual Lunches

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.



Grilled Chicken Caesar Panini

18

Grilled chicken breast, Parmesan, panini bread, Romaine lettuce, Caesar dressing.

Pastrami Sandwich

18

Shaved pastrami, yellow mustard, marble rye bread.

Southwest Turkey

18

Smoked Turkey, Swiss cheese, sautéed peppers and onions, chipotle mayonnaise, honey Dijon dressing, brioche bun.

Grilled Vegetable

18

Grilled zucchinis, eggplants, bell peppers, house made hummus, multigrain bread. 



Each Sandwich Box includes:

- Bottled water • Fresh apple
- Chocolate chunk cookie

Boxed Lunches

Minimum 6 guests for pickup, 12 guests delivery. Priced per person..



Jerk Chicken

18

Caribbean spiced chicken, shredded carrots, Romaine lettuce, whole wheat tortilla.

Tandoori Chicken

18

Tandoori marinated chicken, cucumbers, Romaine lettuce, Raita, flour tortilla.

Sweet & Spicy

18

Thai Chicken

Thai spiced chicken, shredded carrots, Romaine lettuce, flour tortilla.

Hummus & Veggie

18

Hummus, carrots, sundried tomatoes, bell peppers, arugula, flour tortilla. (VE)



Each Wrap Box includes:

• Bottled water • Assorted chips



Bowls

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.

Ninja Bowl with Chicken

18

Lemon roasted chicken, brown rice, edamame, red cabbage, carrots, spinach, cucumbers, Mandarin oranges, sesame seeds, sesame vinaigrette.

Rebel Bowl with Falafel

18

Falafel balls, lemon turmeric quinoa, kale, tomatoes, black beans, bell peppers, chipotle citrus ranch dressing. (V)

Eden Bowl with Chili Lime Tofu

18

Chili lime tofu, lemon turmeric quinoa, red cabbage, broccoli, cucumbers, carrots, arugula, chickpeas, sunflower seeds, balsamic dressing. (VE)



Each bowl includes:

• Bottled water • KIND bar (40g)

Salads & Soups

Minimum 6 guests for pickup, 12 guests delivery. Priced per person.

Greek Salad with Grilled Chicken

18

Grilled chicken breast, Romaine lettuce, bell peppers, Feta cheese, tomatoes, red onions, cucumbers, kalamata olives, Greek dressing.

Blackened Chicken Caesar Salad

18

Cajun blackened chicken breast, bacon, Parmesan, croutons, Romaine lettuce, Caesar dressing.

Healthy Cobb Salad

18

Lemon turmeric Quinoa, chickpeas, edamame, hard boiled egg, Feta cheese, Romaine lettuce, carrots, tomatoes, cucumbers, ranch dressing. (V)

Add Daily Soup

6

A selection of freshly made daily soups, served with crackers.



Each Salad includes:

• Bottled water • KIND bar (40g)

Sandwich Platters

Each platter serves 12 and includes a selection of fresh sandwiches. Includes pickle spears, Caesar or house salad, and a cookie platter.



Pinwheel

4

An assortment of tuna wrap, chicken salad wrap, cucumber Feta hummus wrap, egg salad wrap.

Tea Sandwich

6

A selection of classic tea sandwiches including egg salad, tuna salad, chicken salad, ham, cheese on assorted breads.



Sandwich Platters

Each platter serves 12 and includes a selection of fresh sandwiches. Includes pickle spears, Caesar or house salad, and a cookie platter.



Classic Sandwiches

Tuna Salad Wrap

Tuna salad, celery, shallot, leaf lettuce, cucumbers, tomatoes, mayonnaise.

Ham & Swiss on Rye

Black Forest ham, Swiss cheese, Rye bread, lettuce.

Egg Salad Sandwich

Egg salad, onions, celery, tomatoes, cucumbers, mayonnaise, sliced bread. (V)

Avocado Chickpea Salad

Blend of avocado and chickpeas with a creamy yogurt and herb dressing

18 Gourmet Sandwiches

Chicken Caesar Wrap

Grilled chicken breast, Parmesan cheese, Romaine lettuce, flour tortilla.

Turkey with Cranberry Ciabatta

Smoked turkey, cranberry sauce, provolone cheese, leaf lettuce, mayonnaise, ciabatta.

Harvest Veggie & Hummus Wrap

Hummus, roasted beets, sweet potatoes, parsnips, carrots, onions, arugula, flour tortilla. (V)

Grilled Chicken on Focaccia

Grilled chicken breast, basil pesto, mushrooms, red onions, arugula, focaccia. (V)

Salads

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

Caesar Salad

Romaine lettuce with Caesar dressing, croutons, and Parmesan cheese (no bacon). (V)

4

Market Greens Salad

Romaine lettuce, Iceberg lettuce, cucumbers, celery, carrots, radishes, tomatoes, Italian dressing. (VE)

3

Pasta Salad

Basil pesto, tri-colour fusilli, broccoli, roasted red pepper, Parmesan cheese, olive oil. (V)

3

Grain Salad

Grain blend, cherry tomatoes, bell peppers, red onions, arugula, pumpkin seeds, radishes, honey mustard tangy dressing. (VE)

4

Classic Greek

Romaine lettuce, tomatoes, cucumbers, red onions, Feta cheese, celery, black olives, Greek dressing. (V)

4

Red Potato Salad with House Made Dijon Vinaigrette

Red potatoes, Dijon mustard, red onions, bell peppers, cucumbers, grape tomatoes, green onions, red wine vinegar. (VE)

3



Add Daily Soup

A selection of freshly made daily soups, served with crackers

6





Hot Buffet

Minimum 10 guests,
priced per person.

Roast Chicken Souvlaki 22

Chicken Skewers

Marinated in a blend of spices.

Greek Quinoa Salad

Red quinoa, tomatoes, green onions, mint, lemon juice.

Lemon Oregano Potatoes

Potatoes, lemon, oregano.

Pita & Tzatziki

Yogurt, cucumbers, garlic, pita bread.

Vegetarian Option: Homemade

Falafel (VE)

Butter Chicken 19

Butter Chicken

Chicken thighs, Makhani sauce, ginger.

Basmati Rice & Naan Bread

Raita Sauce

Yogurt, cucumbers, red onions, cilantro, lime juice.

Chana Masala (V) 18

Chana Masala

Chickpeas, tomato onion masala, seasonings.

Basmati Rice & Naan Bread

Raita Sauce

Yogurt, cucumbers, red onions, cilantro, lime juice.

Hot Buffet

Minimum 10 guests,
priced per person.



Check out our salads and beverage offerings to upgrade your experience. Prices starting at 3

Slow Braised Beef Brisket 25

Slow Braised Beef Brisket

Dry-rubbed beef brisket.

Jazzed Up Baked Beans

Baked beans, molasse, onions, mustard, spices.

Jalapeño Cornbread

Cornmeal, jalapeño peppers, maple syrup.

Macaroni & Cheese

Monterey jack and mozzarella cheese sauce, macaroni pasta.

Nonna's Beef & Ricotta Lasagna 22

Nonna's Beef & Ricotta Lasagna

Beef, ricotta cheese, Parmesan cheese, bell peppers, celery, tomato sauce, mozzarella cheese.

Mini Garlic Breadsticks

Caesar Salad

Romaine, croutons, Parmesan cheese, Caesar dressing.

Roasted Vegetable Lasagna 22

Roasted Vegetable Lasagna

Alfredo sauce, carrots, celery, onions, mushrooms, cottage cheese, Parmesan cheese, mozzarella cheese, spinach. (V)

Mini Garlic Breadsticks

Caesar Salad

Romaine, croutons, Parmesan cheese, Caesar dressing.

Hot Buffet

**Minimum 12 guests,
priced per person.**

Lemon & Herb Rotisserie 20

Lemon & Herb Rotisserie Chicken

Marinated chicken, cut in quarters.

Naan Bread

Roasted Za'atar Potatoes

Potatoes, Za'atar spice blend, kalamata olives.

Cabbage Slaw

Green cabbage, carrots, red cabbage, celery, onions, traditional dressing.

**Minimum 10 guests,
priced per person.**

Salmon Wellington 27

Salmon Wellington

Salmon loin, mushrooms, spinach, garlic, puff pastry.

Broccolini with Garlic

Buttered Poached Mini Potatoes

Potatoes, butter, parsley, garlic.

Check out our salads and beverage offerings to upgrade your experience.

Prices starting at 3



Platters

Serves up to 14 guests.



Check out our salads and beverage offerings to upgrade your experience.

Prices starting at 3

Entrée Platters

Drop-off service. Cutlery included.

Sweet Chili Karaage Chicken

9

Breaded karaage chicken,
Thai sweet chili sauce.

Korean Fried Chicken & Sriracha Fried Rice

9

Korean-style fried chicken,
Korean BBQ sauce, pickled
carrots, daikon radishes,
Sriracha fried rice.

Classic Mac & Cheese with House-Made Bechamel

6

Elbow pasta, bechamel sauce,
cheddar, toasted
breadcrumbs. (V)

Nacho Bar – Pulled Pork

14

Corn tortilla, nacho cheese sauce,
pulled pork, bell peppers, red
onions, tomatoes, olives, sour
cream, salsa.

Chicken Strips Platter

12

Breaded chicken breast strips,
grape tomatoes, plum sauce.

Platters

Serves up to 12 guests.

Vegetable Platter

Bell peppers, cucumbers, broccoli, cauliflower, grape tomatoes, celery, carrots, buttermilk ranch dressing. (V)

Standard Cheese & Cracker

Swiss cheese, cheddar cheese, mozzarella cheese, grapes, strawberries, crackers. (V)

Deluxe Sliced Fruit Platter

Pineapple, honeydew, cantaloupe, red and green grapes.

Premium

Mediterranean Antipasto

Chorizo sausages, genoa salami, prosciutto, salami, Feta cheese, provolone cheese, roasted red peppers, artichoke hearts, zucchinis, black olives, pita bread.

Premium Cheese with Fruit

Cheddar cheese, Swiss cheese, blue cheese, goat cheese, brie, Feta cheese, baguette wedges, red and green grapes, dried apricots, berries, pumpkin seeds, honey, raisins, dried cranberries, fig jam, crackers.

8

9

8

12

14



Platters

Small serves up to 8, Medium up to 14 & Large up to 24 guests.

Small is pickup only.



Charcuterie

Berry compote, prosciutto, capicola, Genoa salami, almonds, berries, Kalamata olives, artichoke hearts, baguette .

9

'At The Movies'

Nacho Doritos, cool ranch Doritos, pretzel thins, potato chip, Skor chocolate bar. (V)

8

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

35

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

Pepperoni Pizza

35

Pepperoni slices, mozzarella cheese, on a traditional pizza crust.

Vegetarian Pizza

35

Bell peppers, tomato, onion, mushroom, mozzarella cheese, on a traditional pizza crust. (V)

Cheese Pizza

35

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

Meat Lovers Pizza

35

Pepperoni, sausage, bacon, mozzarella cheese, on a traditional pizza crust.

Flatbreads

Three 12 inch bread cut into 6 pieces.

Bruschetta & Parmesan

16

Bruschetta, Parmesan cheese, roasted garlic, grape tomatoes. (V)

BBQ Chicken

16

Chicken breast, BBQ sauce, spinach, roasted garlic, Parmesan cheese, grape tomatoes.

Artichoke Goat Cheese

16

Artichoke hearts, goat cheese, spinach, mozzarella cheese. (V)



Canapés: Cold

Minimum order of two dozen each.

Bruschetta Crostini with Asiago Cheese & Olive Tapenade 4

Crostini, asiago cheese, olive tapenade, bruschetta. (V)

Edamame Hummus 6

Edamame hummus, carrot sticks, celery sticks, sliced cucumbers, grape tomatoes, naan bread. (V)

Whipped Herbed Ricotta 4

Ricotta cheese, basil, parsley, baked pita chips. (V)

Whipped Feta Dip 6

Feta cheese, blistered grape tomatoes, yogurt, lemon juice, herbs, whole wheat pita chips. (V)

Caprese Skewer 5

Fresh mozzarella, cherry tomatoes, basil, balsamic glaze.

Homemade Falafel 4

Golden-brown falafels, lemon aioli, cilantro. (V)

Shrimp Salad Roll 5

Shrimp, green goddess dressing, rice vermicelli, cucumbers, carrots, bell peppers, rice paper, mint, cilantro.

Shrimp & Salmon Pinwheels 5

Smoked salmon and shrimp with cream cheese, fresh dill in a flour tortilla.



Canapés: Hot

Minimum order of two dozen each.

Crispy Curried Cauliflower

Battered cauliflower, roasted red peppers, mojo picon sauce, seasonings. (VE)

Persian Kebab Koobideh

Beef, onions, mint, spices, yogurt, garlic, lemon juice.

Teriyaki Yakitori Skewers

Chicken thighs, sesame oil, teriyaki glaze.

Thai Beef Satay with Dipping Sauce

Beef, peanut sauce, coconut milk, spices.

Buffalo Chicken Dip

Chicken breast, yogurt, cottage cheese, mozzarella cheese, cheddar cheese, hot sauce, baked pita chips.

6

8

8

6

8

Lemongrass Chicken Satay

Chicken thighs, lemongrass, green onions, orange juice, spices.

Jalapeño Poppers & Dip

Jalapeño peppers, cream cheese, ranch dressing. (V)

Southern BBQ Sliders

Beef patty, brioche bun, cheddar cheese, BBQ sauce, coleslaw.

8

8

6





Sweets & Treats Platters

Serves up to 12 guests.

Gourmet Cookies

3

Assorted freshly baked gourmet cookies. (V)

Deluxe Dessert

4

Gourmet cookies, rocky road brownies, apple brown betty. (V)

Decadent Dessert

4

Rocky Road brownies, Nanaimo bar, deep dutch brownies, apple brown betty. (V)

Decadent Cupcake

3

Black forest cupcake, Oreo cookie cupcake, snowball cupcake. (V)



Beverages

Minimum 6 guests, priced per person.



Coffee & Tea Service

2

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.

Infused Water

3

Seasonally and artfully prepared. Service for 12.

Bottled Water

3

591ml

Sparkling Flavoured Water

3

355ml Bubly

Soda

3

355ml Variety of carbonated soft drinks

Iced Tea

3

355ml Assorted flavours

Juice

4

Orange juice

4

Apple juice

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 our yolanda.romanowitch@compass-canada.com 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 email, two (2) business days prior to your delivery date and time. Specialty items may require additional notice, please give us a call or email 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 8-person minimum on any order, or a minimum spend of \$50 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 and/or vegan options can be changed upon your request.

Contact

Northwest Cafe

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(647) 455 0991

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<https://www.eurestonsite.com/guelphgov/catering/>



@compassgroupcan

