



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

**Please see the contact page at the end for each location's contact information.**

### 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** **\$3.99**

Mini Danishes and croissants.  
(Cals 180-620) (V)

## **Assorted Muffin Tray** **\$3.29**

A variety of freshly baked muffins.  
(Cals 300-350) (V)

## **Breakfast Snack Box** **\$13.79**

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



## Continental

**\$14.99**

Fresh baked pastries, muffins, croissants, butter, jams, and preserves, coffee, tea, and juice. (Cals 510-580) (V)

## Classic Breakfast Buffet

**\$13.99**

Farm fresh scrambled eggs, crispy breakfast potatoes, assorted toast, and a choice of bacon or sausage. (Cals 600-650) (V)

## Breakfast Burrito

**\$6.99**

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

## Vegetarian Breakfast Burrito

**\$6.99**

Farm fresh scrambled eggs, caramelized onions, cheddar cheese, salsa, and crispy bacon wrapped in a warm tortilla. (Cals 420) (V)

## Eggy

**\$6.99**

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** **\$4.29**

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

## **Assorted Fruit Danishes** **\$5.99**

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

## **Assorted Muffins** **\$3.99**

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

## **Breakfast Loaf Slices** **\$4.29**

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

## **Fruit Cup** **\$6.49**

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

## **Oikos Greek Yogurt®** **\$2.99**

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 \$5.99

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

(Cals 90-120) (V)

### Artisan Cheese Board \$12.99

Classic Cheddar, Swiss, brie, local goats' cheese, feta, and blue cheese. Served with grapes, berries, dried fruits, seeds, and assorted artisanal crackers.

(Cal 400-890) (V)

### Assorted Snacks \$4.99

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

(Cals 300-400) (V)

### Assorted Healthy Bars \$5.99

Assorted Cliff Bars, Lara bars, and Kind Bars.

(Cals 260-350) (V)

**\$10.99**

### Antipasto Platter

Cured meats with marinated olives and grilled vegetables.

(Cals 200-550)







# Boxed Lunches

## Sandwich Box

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



### Classic Lunch Box

**\$16.99**

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 \$9.99

(Cals 400-450)

**A selection of freshly prepared classic sandwiches:**

Tuna Salad Sandwich

Egg Salad Sandwich

Shaved Beef Sandwich

Falafel Wrap

Black Forest Ham Sandwich

Turkey Sandwich

BLT Sandwich



# 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.





# Salads

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

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

## **The Caesar**

**\$12.99**

Crisp romaine, herbed crouton, crispy smoked bacon, and fresh parmesan.  
(Cals 470)

**Side Caesar (Cals 245)**

**\$6.99**

**Add Chicken (Cals 165)**

**\$3.99**

## **Pasta Salad**

**\$12.99**

Vegetable fusilli with grape tomatoes, cucumber, peppers, green onion, Parmesan cheese, and basil pesto dressing.  
(Cals 300)

**Side Pasta Salad (Cals 150)**

**\$6.99**

## **The Greek**

**\$12.99**

Marinated olives, red onion, tomatoes, peppers, cucumbers, and feta cheese on chopped romaine, finished with fresh herbs  
(Cals 230)

**Side Greek Salad (Cals 140)**

**\$8.99**

## **Potato Salad**

**\$6.99**

Potatoes, sweet peppers, red onions, grape tomatoes, pickles, and parsley, marinated in a grainy Dijon vinaigrette.  
(Cals 190)

## **Side Mix Green Salad**

**\$6.99**

Mix greens, cucumbers, and cherry tomatoes with a Balsamic Vinaigrette or Ranch.  
(Cals 80)









# Dinner Appetizers

All prices are based on a minimum of 1 dozen

## Vegetarian Spring Rolls **\$23.99**

Served with sweet and sour sauce.



## Bruschetta **\$24.99**

Classic tomato bruschetta on crostini.

(Cals 610)

## Caprese Skewers **\$24.99**

Cherry tomatoes, basil, bocconcini cheese, drizzled with a balsamic glaze.

(Cals 1210) Made without gluten

## Baked Buffalo Chicken Wings **\$24.99**

Crispy buffalo chicken wings served with ranch dipping sauce.



Made without gluten

## BBQ Chicken Skewers **\$25.99**

Tender chicken skewers served with a chipotle sauce.

Made without gluten



# Dinner Buffet

Buffet-style service

Minimum 12 guests, priced per person



## Beef Barbacoa

**\$27.00**

Slow-cooked beef brisket in rich spices.  
(Cals 580-1220)

## Korean BBQ Beef or Korean BBQ Tofu

**\$20.99**

Sesame chili marinade, served with ginger vegetables and jasmine rice pilaf.  
(Cals 780-1200)

## Moroccan Beef Stew

**\$20.99**

Roasted vegetables, warm couscous salad, and flatbread.  
(Cals 650-1210)

## Crispy Chicken Alfredo or Wild Mushroom Alfredo

**\$21.99**

Alfredo penne pasta with vegetables, served with garlic breadsticks and market green salad.  
(Cals 610-1200)

## Butter Chicken

**\$21.99**

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

## Baked Fish and Chips

**\$21.99**

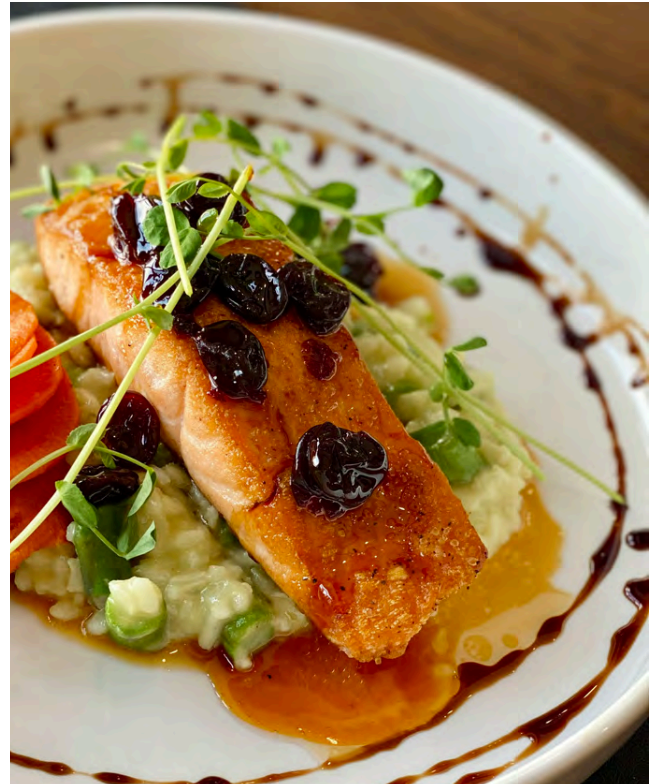
Two pieces of fish, served with baked potatoes wedges, coleslaw, and a lemon wedge.  
(Cals 580-1220)

## Greek Style Roasted Chicken

**\$22.99**

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





# Dinner Buffet

Option to serve plated, additional service charges to apply  
Minimum 12 guests, priced per person

## Wild Mushroom \$24.99

### Alfredo Baked Pasta

Herbed garlic Penne pasta with garlic toast.  
(Cals 750)

## Herb Roasted \$24.99

### Chicken Leg

Roasted baby herb potatoes, roasted vegetables, and herbed butter sauce.  
(Cals 780)

## Tandoori Chicken \$26.99

Vegetable pulao, korma gravy, Naan bread, and sweet & spicy Tandoori sauce.  
(Cals 750)

## Herb Roasted Turkey \$28.99

Herbed mashed potatoes, roasted vegetables, cranberry sauce, stuffing, and gravy.  
(Cals 780)

## Maple Glazed Ham \$28.99

Herbed mashed potatoes, roasted vegetables, stuffing, and gravy.  
(Cals 800)

## Slow Roasted Beef \$32.99

Roasted vegetables, mashed potatoes, served with au jus or gravy.  
(Cals 800)





# Sweets & Treats Platters

Minimum 12 people, priced per person

## Freshly Baked Cookies **\$3.49**

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

## Dessert Platter **\$5.99**

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

## Cupcake Platter **\$3.99**

Assortment of mini-cupcakes. (Cals 250-320)

## Fruit Platter **\$6.99**

Assortment of freshly sliced melon, berries, kiwi, grapes, oranges... (Cals 90-320)



# Beverages

Minimum 12 guests, priced per person



## Coffee & Tea Service \$2.99

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 \$2.69

Variety of carbonated soft drinks, 355ml.

(Cals 0-120)

## Bottled Water \$2.49

591ml

(Cals 0)

## Sparkling Flavoured Water

355ml Bubly \$3.89

473ml Bubly \$2.99

500ml AHA \$3.89

(Cals 0)

## Regular Assorted Juice \$2.49

(Cals 300)

## Premium Juices \$4.79

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

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## **Arthur J.E. Child Comprehensive Cancer Centre**

Deepak Sharma

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## **Alberta Children's Hospital**

Romeo Albayalde

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## **Glenrose Rehabilitation Hospital**

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## **Peter Lougheed Centre**

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## **Rockyview General Hospital**

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## **Royal Alexandra Hospital**

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## **South Health Campus**

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