



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 Carved + Crafted 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! And because you've entrusted your event to Carved + Crafted by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Carved + Crafted by Chartwells at Wichita State University
Phone: 316.978.5863 Email: wsucatering@compass-usa.com
Dineoncampus.com/wsudining



The Morning Start

Continental Breakfast

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

8.02 per person

Energy Breakfast

Egg white scramble with potato, spinach and tomato (Cals:240)
Avocado toast (Cals:230-270)
Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370)
Regular coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

11.79 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)
Seasonal fresh fruit display (Cals: 60)
Fresh breakfast pastries to include assortment of mini croissant, muffins or danishes (Cals: 130-210)
Regular coffee and assorted hot teas (Cals: 0)
Orange juice (Cals: 120)

11.29 per person

Includes Fruit Infused Iced Water
Decaf coffee available upon request



Breakfast Bowls *Choose 2* *Min 10 - Max 50

Creamy Almond Overnight Oats: Rolled oats with Greek yogurt, coconut milk, almonds, chia seeds, and agave with toasted almonds and seasonal fresh fruit Cal: 540)

Farro with pickled carrot and poached egg (Cal: 400)

Hard boiled egg, stone ground grits, tender maple belly, blistered tomato, pickled Serrano chile (Cals: 560)

Poached egg, masala spiced lentils, shaved brocolli, roasted sweet potato, toasted almond, scallions, onion chutney (Cals: 710)

Farrato with bacon, scallions, and roasted root vegetables (Cals: 350)

Wheatberry porridge and garlicky greens (Cals: 560)

5.49 per person

À la Carte

Assorted bagels and spreads (Cals: 240-340)

15.29 per dozen

Freshly-baked croissants (Cals: 350)

26.29 per dozen

Large Assorted Danish (Cals: 270-390)

24.99 per dozen

Assorted freshly baked muffins (Cals: 140-420)

12.49 per dozen

Yogurt parfait with fresh berries and granola (Cals: 250)

3.79 per person

Overnight oats (min 10 ppl) (Cals: 300-540)

2.45 per person

Avocado toast (Cals: 230-270) (min 10ppl)

3.59 per person

Bacon, pork sausage, turkey sausage or ham (Cals: 45-70) (min 10 ppl)

2.19 per person

Seasonal fresh fruit display (Cals: 60)

3.94 per person

Artisan charcuterie & cheese board (Cals: 210) (min 10)

5.79 per person

Ham & Swiss cheese quiche (Cals: 390) (min 10)

2.05 per person

Tuscan kale, roasted pepper & goat cheese quiche (Cals: 230) (min 10 ppl)

2.49 per person

Hardboiled hen eggs (Cals: 70)

0.84 per person

Ancient grain oatmeal (min 10 ppl)

1.09 per person

New York smoked salmon platter served with Artisan crackers (min 10 ppl) (Cals: 70)

7.29 per person





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

Minimum Dozen Per Order/Per Flavor

Bacon and cage-free egg on a fresh English muffin
(Cals: 350)

3.99 per person

Cage-free egg and cheese on a fresh English muffin
(Cals: 280)

2.89 per person

Fried chicken on a buttermilk biscuit (Cals: 560)

4.49 per person

Tomato and cage-free egg on a whole wheat wrap
(Cals: 570)

4.19 per person

Cage-free egg and bacon on a croissant (Cals: 390)

4.39 per person

Sliced brisket, cage free fried egg & gouda, frisee,
blistered tomato on croissant (Cals: 710)

4.59 per person

Hot ham and cheese on an buttermilk biscuit
(Cals: 510)

3.59 per person

Hand-Crafted
Egg Sandwiches

Balanced Breaks

Jerky Bar

Selection of regional and artisanal jerky served with dried fruits & nuts
(Cals: 10-120)

Local MKT Price

Chips & Salsa

Lime & sea salt tortilla chips (Cals: 100)
House-made tomato salsa (Cals: 10)
Avocado guacamole (additional charge) (Cals: 110)

2.99 per person

0.99 each

Fruit & Nut Bar

Seasonal fresh hand fruit & berries (Cals: 10-110)
Selection of lightly salted nuts (Cals: 45-50)

6.99 per person

Popcorn Trio

Spicy chili, herb and rosemary and regular popcorn (Cals: 140-200)

2.25 per person

Mezze Spreads

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

3.39 per person





Assorted freshly baked cookies (Cals: 170-210)	9.99 per dozen
House-made fudge brownies (Cals: 200)	14.99 per dozen
Cereal Treats Choice of: Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter (Cals: 190-350)	12.99 per dozen
Dessert Bars Choice of: Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar, 7 Layer (Cals: 110-320)	20.79 per dozen
House blend trail mix with nuts and chocolate (Cals: 310)	14.99 per pound
Savory party mix (Cals: 210)	8.69 per pound
Pretzels (yogurt-covered pretzels) (Cals: 270-280)	9.99 per pound
Mixed nuts (Cals: 50)	20.39 per pound
Individually wrapped granola bars (Cals: 190)	1.99 per person
Individually bagged chips (Cals: 130-320)	1.09 per person
Fresh whole fruit (Cals: 30-110)	1.79 per person
Housemade truffle plate (mocha, Oreo & birthday cake) (Cals: 90-190)	19.99 per dozen
Fruit & nut energy bars (Cals: 110)	16.99 per dozen

Sweets & Treats

Beverages

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)
 (Premium local Reverie Coffee available by request for 19.99 per gallon)

16.99 per gallon

Hot water and assorted teas (Cals: 0)

15.99 per gallon

Hot apple cider (Cals: 110)

14.99 per gallon

Hot chocolate (Cals: 130)

15.99 per gallon

Fruit Infused Water (Cals: 0)

15.99 per gallon

Iced Water (Cals: 0)

5.99 per gallon

Available by Request (Cals: 100-140 per gallon)

- WSU Shocker Punch
- Fruit Punch
- Lemonade
- Strawberry Lemonade
- Iced Tea

- 16.99 per gallon
- 12.99 per gallon
- 12.99 per gallon
- 13.99 per gallon
- 12.99 per gallon

Cold beverages (Available by the each, 6 pack, 12 pack or the case)

	Each	6 Pack	12 Pack	Case
Cold Soda (Cals: 0-190)	1.69	10.09	19.29	34.99
Cold Water Bottles (Cals: 0)	2.49	14.89	26.95	47.95
Cold Iced Tea or Lemonade (Cals: 0-160)	3.99	23.89	46.95	90.99



Classic Deli Buffet

Your choice of three deli classics, two fresh cheeses pairing, artisan-baked breads, house-made chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), and condiments (Cals: 10-90) that make a sandwich great. Buffet includes Iced Tea & Iced Water. Minimum 10 people.

12.95 per person

Pick - 3

Smoked ham (Cals: 180)
Turkey (Cals: 75)
Salami (Cals: 300)
Roast beef (Cals: 75)
Tuna salad (Cals: 190)
Cold fried 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

Chick pea tomato salad (Cals: 80)
Quinoa & tabbouleh salad (Cals: 260)
Small garden salad (Cals: 40)

Lunch Buffets



Artisan Sandwich Board

Your choice of 4-sandwiches served with house-made chips and a side salad. Buffet includes Iced Tea & Iced Water. Minimum 10 people.

17.29 per person

Pick - 4

Muffuletta vegetarian sandwich (Cals: 600)
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)
Avocado, lettuce, tomato on wheat (Cals: 450)
Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)
Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Pick - 1

Chick pea tomato salad (Cals: 80)
Quinoa & tabbouleh salad (Cals: 260)
Small garden salad (Cals: 40)



Express Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit salad, house-made chips, and a brownie bar. Boxed Lunches to include 20oz Bottled Water. For groups of 1-25, please pick up to two choices. For groups of 26-75, pick up to three choices. For groups of 76 or more, please pick up to four choices.

10.79 per person

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)
- Tuna salad (Cals: 580)
- Waldorf Chicken Salad (Cals: 490)

Box Lunches

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with choice of side salad, house-made chips, and dessert bar. Boxed lunches to include 20oz Bottled Water. For groups of 1-25, please pick up to two choices. For groups of 26-75, pick up to three choices. For groups of 76 or more, please pick up to four choices.

12.99 per person

Sandwich Selections

- Muffuletta vegetarian sandwich (Cals: 600)
- 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)
- Avocado, lettuce, tomato on wheat (Cals: 450)
- Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)
- Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Choice of Side Salad

- House-made chips (Cals: 100)
- Chick pea tomato salad (Cals: 80)
- Quinoa & tabbouleh salad (Cals: 260)
- Small garden salad (Cals: 40)

All Salads include Artisan Crackers, 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

10.99 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

10.29 per person

Traditional Chef's Salad (Cals: 520)

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

10.29 per person

Greek Salad with Grilled Chicken (Cals: 730)

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

10.29 per person

California Salmon Salad (Cals: 420)

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

12.99 per person

Mediterranean Grain Salad (Cals: 330)

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

9.89 per person

Includes 20oz Bottled Water.

For groups of 1-25, please pick up to two choices.

For groups of 26-75, pick up to three choices.

For groups of 76 or more, please pick up to four choices.

Box Salads



Theme Meal

Little Italy

Served with Caesar salad (Cals: 360) & house-made cookies (Cals: 170-200)

Includes Iced Tea & Iced Water. Minimum 15 people

16.79
per person

Pick - 1

Lasagna (Cals: 480), Fettucine Alfredo (Cals: 400), or Tortellini Primavera (Cals: 280)

Pick - 2

Choice of Chicken Piccata (Cals: 250), Chicken Marsala (Cals: 380), or Chicken Parmesan (Cals: 470)

Fresh Baked Garlic Bread (Cals: 210)

Add an Antipasto Platter (Cals: 520): 0.99 per person





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

Buttermilk 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)

Includes Iced Tea & Iced Water. Minimum 15 people

16.69
per person

Taste of the South

Theme Meal

Theme Meal

Home-style Spread

Herb brined turkey breast sage gravy (Cals: 260)

Herb & panko crusted salmon (Cals: 170)

Garlic roasted red bliss potatoes (Cals: 130)

Roast brussel sprouts (Cals: 45)

Tossed garden salad (Cals: 40)

Fudge brownies (Cals: 200)

Includes Iced Tea & Iced Water. Minimum 15 people

17.79
per person





Cookout Buffet

Theme Meal

12.99
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). Includes Iced Tea & Iced Water. Minimum 15 people

Pick - 3

Hamburgers (Cals: 340), veggie burgers (Cals: 280), hot dogs (Cals: 480), or BBQ glazed chicken (Cals: 630)

Pick - 2

Potato salad (Cals: 170), pasta salad (Cals: 270), cole slaw (Cals: 96) or traditional macaroni & cheese (Cals: 330)

Theme Meal

Taste of the Mediterranean

15.39
per person

Chermoula spiced chicken skewers with tzatziki sauce* (Cals: 350)
Kafta meatballs on tabbouleh with red chili tomato sauce* (Cals: 310)
Mini falafel with tahini sauce* (Cals: 350)
Lentil hummus with grilled pita chips (Cals: 680)
Mezze grilled & marinated vegetables with hummus (Cals: 150)
Marinated olives (Cals: 40)
Traditional Baklava **(Add: 2.00)**
Includes Iced Tea & Iced Water. Minimum 15 people *1 per person





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)

Traditional Baklava (**Add: 2.00**)

Includes Iced Tea & Iced Water. Minimum 15 people

15.39
per person

Another
Taste of the
Mediterranean

Theme Meal

Theme Meal

Build your own Burrito Bar

18.99
per person

Chipotle chopped chicken (Cals: xx)

Sliced grilled steak (Cals: xx)

Cilantro lime rice (Cals: xx)

Black beans (Cals: xx)

Mixed fajita vegetables (Cals: xx)

Cinnamon & Sugar churros with caramel sauce (Cals: xx)

Toppings

Pico de gallo, house salsa, sour cream, fresh guacamole, shredded cheese, shredded romaine lettuce, fresh fried tortilla chips.

Add queso blanco **3.99**

Includes Iced Tea & Iced Water. Minimum 15 people





Grilled mahi mahi baja fish tacos (Cals: 210)

Grilled chicken skewers with soft corn tortillas (Cals: 390)

Black bean and corn salad (Cals: 150)

Mexican red rice (Cals: 180)

Fresh, house-made guacamole (Cals: 110), salsa (Cals: 10), and baked corn tortilla chips (Cals: 70)

Cinnamon & Sugar churros with caramel sauce (Cals: xx)

Includes Iced Tea & Iced Water. Minimum 15 people

17.99
per person

Balanced Southwestern

Theme Meal





Traditional Asian Buffet

Theme Meal

13.09
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)

Assorted Cookies (Cals: xx)

Includes Iced Tea & Iced Water. Minimum 15 people

Hors d'Oeuvres

Hot (Priced per each)
(Min. of 48 pieces)



Spanakopita (Cals: 160) 1.79 each

Shrimp & vegetable spring roll with Mongolian sweet & sour sauce (Cals: 80) 3.09 each

Vegetable spring roll with Mongolian sweet & sour sauce (Cals: 90) 1.99 each

Warm fig, caramelized onion, bleu cheese tartlet (Cals: 70) 2.99 each

Mini quiche with apples, cheddar & cinnamon (Cals: 250) 1.99 each

Heirloom tomato, torn basil, roasted garlic, and asiago flatbread (Cals: 290) 2.99 each

Pecan crusted chicken with maple BBQ dip (Cals: 350) 3.99 each

Grilled chicken & cheddar cheese quesadilla (Cals: 200) 0.99 each

Beef empanadas with avocado dip (Cals: 360) 3.14 each

Crab rangoon with sweet & sour dipping sauce (Cals: 90) 2.99 each

Grilled shrimp with salsa verde (Cals: 80) 2.19 each

Thai chicken satay with spicy peanut sauce (Cals: 110) 2.09 each

Lump crab cakes with Cajun remoulade (Cals: 140) 3.99 each

Beef sliders with bacon cheddar & spicy tomato ketchup (Cals: 320) 3.45 each

BBQ shrimp & grits (Cals: 140) 4.99 each

Mini roast pork bao (Cals: 30) 3.99 each

Bacon wrapped scallop (Cals: 80) 4.99 each

Tandoori kebab (Cals: 120) 3.45 each



Seared Ahi Tuna on Crispy Wonton with Wasabi Cream (Cals: 110)	3.29 each
Gazpacho Shooter (Cals: 30)	3.29 each
Goat Cheese and Garlic and Herb Crostini (Cals: 290)	2.09 each
Smoked Salmon Mousse on Potato Crisp (Cals: 70)	3.99 each
Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)	2.99 each
Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glace (Cals: 120)	2.49 each
Thai Chicken Lettuce Wrap (Cals: 400)	3.79 each
Harvest Chicken Salad in a Phyllo Cup (Cals: 150)	1.99 each
Shrimp Ceviche with Serrano Chili Shooter (Cals: 80)	3.14 each
Cumin Crusted Beef Tenderloin on a Plantain Chip (Cals: 160)	Mkt price
Hummus Shooter with Crudité Garnish (Cals: 130)	2.69 each

Cold (Priced per each, Min. of 48 pieces)

Hors d'Oeuvres

Hors d'Oeuvres



Cheese Display (Cals: 160)

Served with artisan bread, crackers and fresh fruit garnish

3.75 per person

Crudit  Display (Cals: 130)

Seasonal vegetables served with ranch dipping sauce

2.69 per person

Seasonal Fresh Fruit Display (Cals: 45)

Seasonal fruit & berries

3.75 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

3.99 per person

Mediterranean Market Display (Cals: 230)

Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, Parmesan cheese, rocket arugula served with flatbreads & crostini

6.99 per person

Seafood Display (served with appropriate garnishes)

Market Price

Jumbo Shrimp Cocktail (Cals: 340)

9.99 per person

Market Oysters (Cals: 90)

7.99 per person

Garlic Parmesan Grilled Oysters (Cals: 300)

9.99 per person

Shrimp Ceviche (Cals: 95)

2.99 per person

Mini Tuna Poke Wasabi Crema (Cals: 100)

3.69 per person

Market Crab Legs (Cals: 530)

Market Price



Carving Station

Served with appropriate sauces & dinner rolls with whipped butter. Minimum 25 people

Chef Attendant Fee 75.00 per hour

Your choice of:

Roasted Round of Beef (Cals: 260)	5.10 per person
Prime Rib of Beef (Cals: 460)	15.74 per person
Roasted Pork Loin (Cals: 160)	5.79 per person
Tenderloin of Beef (Cals: 250)	14.69 per person
Boneless Virginia Ham (Cals: 110)	3.99 per person
Herb-Roasted Breast of Turkey (Cals: 130)	5.50 per person

À la carte

Horseradish whipped potato (Cals: 150)	1.75 per person
Mashed sweet potatoes with pecan butter (Cals: 180)	1.99 per person
Rosemary roasted potatoes (Cals: 110)	1.99 per person
Herb risotto (Cals: 600)	1.99 per person
Lentil & basmati rice pilaf (Cals: 190)	1.29 per person
Potatoes au gratin (Cals: 410)	1.99 per person
Macaroni and cheese (Cals: 330)	2.19 per person
Grilled asparagus (Cals: 60)	2.99 per person
Grilled Brussels sprouts with lemon (Cals: 60)	3.14 per person
Creamed spinach (Cals: 60)	0.99 per person
Za'tar roast carrots (Cals: 35)	1.79 per person
Roasted squash with fresh herbs and garlic (Cals: 100)	1.29 per person
Cauliflower grits with roasted carrot and chimichurri (Cals: 530)	4.99 per person

Pasta Station

Build-your-own pasta with Italian sausage (Cals: 70), marinara (Cals: 15), Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and fettuccini (Cals: 110)

Pick - 2

Orecchiette with broccoli rabe (Cals: 730)

Rigatoni with Italian sausage & spicy tomato sauce (Cals: 700)

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

Gemelli pomodoro with eggplant (Cals: 410)

Tortellini a la bolognese (Cals: 460)

Rigatoni with marinara or Alfredo (Cals: 250-330)

Includes Iced Tea & Iced Water

Minimum 25 people

Chef Attendant Fee 75.00 per hour

16.99
per person



Gourmet Hot Chocolate Station (Cals: 185) Served with chocolate shavings and whipped topping	2.49 per person
Gourmet Coffee & Tea Station (Cals: 0)	2.79 per person
Cookie & Brownie Station (Cals: 170-200) Selection of House-Made Cookies and Brownies	2.05 per person
Mini Cupcake Station (Cals: 185) (Minimum 12 People)	1.99 per person
<i>Pick - 2</i> Carrot Cake (Cals: 90) Coconut Cream (Cals: 110) Cookies & Cream (Cals: 120) Turtle (Cals: 130) Peanut Butter Cup (Cals: 110) Red Velvet (Cals: 90) Devil's Food with Marshmallows (Cals: 170) Tiramisu (Cals: 100)	
Fondue station Chocolate (Cals: 310) and caramel (Cals: 180) dips served with strawberries (Cals: 10), pineapple (Cals: 20), pound cake (Cals: 170), shortbread cookies (Cals: 160), brownie bites (Cals: 200), pretzel rods (Cals: 110) and marshmallows (Cals: 10)	7.99 per person
Shortcake bar Buttermilk shortcake (Cals: 350) served with fresh or compote of strawberry (Cals: 10- 20), raspberry (Cals: 15-60) and peach (Cals: 15-30) and Chantilly cream (Cals: 10)	5.99 per person

Dessert Stations



Seated Dinner

First Course

Salad included in entrée price

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

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

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

Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette (Cals: 140)

Texas cobb salad with whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp cheddar, jalapeño ranch (Cals: 340)

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

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

Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, and goat cheese and a honey mustard dressing (Cals: 270)



Entrées

Airline chicken Parmesan with herb risotto and fresh green beans with garlic, tomato, and basil (Cals: 2,910)	19.99 per person
Herb crusted chicken breast with Parmesan polenta, sautéed broccoli rabe with roasted garlic, and a red pepper sauce (Cals: 450)	17.49 per person
Smoked bone-in pork chop with BBQ demi roasted poblano mashed potatoes and sweet orange roasted baby carrots (Cals: 1,390)	30.99 per person
Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips (Cals: 1,080)	30.99 per person
Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, & candied butternut squash (Cals: 590)	36.04 per person
Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms (Cals: 620)	Market price
Broccoli tofu stir fry with brown rice (Cals: 380)	17.99 per person
Greek lemon polenta with portabella mushroom ragout (Cals: 260)	18.99 per person

Seated Dinner

Desserts

Crème Brulee Cheesecake (Cals: 350)	6.99 per person
New York Cheesecake with Seasonal Berries (Cals: 350)	6.29 per person
Chocolate Layer Cake (Cals: 230)	5.29 per person
Strawberry Shortcake (Cals: 460)	6.29 per person
Chocolate Mousse with Seasonal Berries (Cals: 270)	5.29 per person
Warm Apple Crisp (Cals: 340)	5.29 per person



Local Specialties

Cold Specialties

Silver Dollar Sandwiches (Cals: 180-250) Turkey & Swiss or Ham & Cheddar	12.99 per dozen
Turkey Cream Cheese Pinwheels (Cals: 210)	11.99 per dozen
Cucumber Round served with hummus and feta cheese (Cals: 120)	13.99 per dozen
Smoked Salmon Canape served on rye toast with dill cream cheese, red onion and popped capers (Cals: 155)	26.99 per dozen
Shrimp Cocktail served with Cajun remoulade & cocktail sauce (Cals: 20-40)	2.25 each





Hot Specialties

Warm Parmesan Artichoke Dip (Cals 200-250) served with pita chips	13.49 per pound*
Creamy Buffalo Chicken Dip (Cals: 200-250) served with tortilla chips	14.49 per pound*
Crispy Chicken Tenders (Cals: 250-300) served with two dipping sauces	26.99 per dozen
Chipotle Maple Bacon Wrapped Chicken (Cals: 150-20)	18.99 per dozen
Coconut Shrimp (Cals: 150)	30.49 per dozen
Coconut Chicken (Cals: 250)	30.49 per dozen
Ariancini served with spicy marinara (Cals: 250)	15.29 per dozen
Buffalo Chicken Wings served with ranch & bleu cheese (Cals: 200-250)	14.99 per dozen
Meatballs BBQ, marinara, Swedish, or Asian glazed (Cals:150-20)	13.99 per dozen
<i>*One pound serves 5-6 people</i>	

Sweet Specialties

WSU Frosted Sugar Cookies (Cals: 300)	16.99 per dozen
Dessert Shooters chocolate mousse or strawberry lemon (Cals: 300-350)	2.99 each
Yogurt Shooters served with granola and berry garnish (Cals: 75-10)	1.99 per dozen
Chocolate Croissants (Cals: 420)	19.99 per dozen
Full Size Sheet Cake serves 72 (Cals: 1 serving/200-250)	69.99 per cake
Half Size Sheet Cake serves 35 (Cals: 1 serving/200-250)	35.49 per cake
Edible Image add on Flavors Include: white, chocolate, marble, carrot, lemon, strawberry Frosting Choices Include: buttercream, whipped & regular	19.99 per image

Plan Your Event

Welcome to Carved & Crafted by Chartwells at WSU! 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 9:00am - 5:00pm. Please contact our catering coordinator at 316.978.5863 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 ten business days prior to event date. We understand events arise unexpectedly and we will do our best to accommodate your needs. Additional late fees may apply. \$150 minimum for full service outside of the Rhatigan Student Center. \$75 minimum for delivery and drop off on disposable orders. We need 7 business days prior to the event for any menu changes to an existing event, after that there may be additional fees. Events are billed in 4-hour increments. Events exceeding the 4-hour limit will be subject to additional service fees.

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. Fees may apply if the event is cancelled less than five business days notice. Inclement weather conditions may vary. Contact the catering department for pricing.





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 are available for an additional charge of \$4 per person. Server fees will be applied with all China events. All plated meal prices include China ware.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non food tables are available for an additional fee: White \$5.99 (guest round), Black \$6.99 (guest round), Black \$16.99 (full length banquet) and Black \$16.99 (floor length dining round). Additional colors available, contact the catering department for prices.

Billing & Payment

All billing information must be supplied at the time of booking and all payments made outside of university sources are due no less than 72 business hours prior to event date. External groups not affiliated with WSU are required to provide 50% down at the time of booking and remaining balance due 72 hours prior to event date when final guarantees are given. Some non-refundable deposits may apply for weddings and specialty events of \$500. We request tax exempt forms be faxed to our office 316.978.3981 three business days prior to the event.

Special Diets

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

Buffet & Refreshment Tables

Chartwells is not responsible for providing or setting buffet tables. Please ensure all tables are set and ready upon our arrival.

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 University Event Services at 316.978.3475. This will include room reservation, table settings and room configuration and audio visual needs.