



Cumberland
UNIVERSITY

CARVED + CRAFTED

catering

2022 - 2023



chartwells
HIGHER ED

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 The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

Carved + Crafted by Chartwells at Cumberland University

Jessica Perkins, Catering Manager

catering@cumberland.edu

615-633-8612 cell

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The Morning Start

Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340)

Seasonal fresh fruit display (Cals:60)

Regular and decaf coffee and assorted hot teas (Cals: 0)

Orange juice (Cals:120)

8.99 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 and decaf coffee and assorted hot teas (Cals: 0)

Orange juice (Cals: 120)

14.99 per person



A la Carte



Assorted bagels and spreads (Cals: 240-340)	16.99 per dozen
Freshly-baked croissants (Cals: 350)	18.99 per dozen
Assorted Danish (Cals: 270-390)	18.99 per dozen
Assorted freshly baked muffins (Cals: 140-420)	18.99 per dozen
Yogurt parfait with fresh berries and granola (Cals: 250)	3.99 each
Overnight oats (min 10 ppl) (Cals: 300-540)	3.99 each
Avocado toast (Cals: 230-270)	5.99 each
Bacon (3 slices), pork sausage (1 patty or 2 links), turkey sausage (2 links), or ham (1 slice) (Cals: 45-70)	3.99 per order
Seasonal fresh fruit display (Cals: 60)	3.99 per person
Ham & Swiss cheese quiche (Cals: 390)	4.99 per person
Greek yogurt (Cals: 70-90)	3.99 per person
Hardboiled hen eggs (Cals: 70)	2.49 each



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

Bacon, cage-free egg, and cheese
sandwich (Cals: 350)

4.49 each

Cage-free egg and cheese sandwich (Cals:
280)

3.99 each

Fried chicken sandwich (Cals: 560)

4.49 each

Hot ham and cheese sandwich (Cals:
510)

4.49 each

Hand-Crafted
Egg Sandwiches

Balanced Breaks

Chips & Salsa Tortilla chips (Cals: 100) Tomato salsa (Cals: 10)	7.99 per person	
Fruit & Nut Bar Seasonal fresh hand fruit & berries (Cals: 10-110) Selection of lightly salted nuts (Cals: 45-50)	4.99 per person	
Popcorn Trio Spicy chili, herb and rosemary and regular popcorn (Cals: 140-200)	5.99 per person	





Assorted freshly baked cookies (Cals:170-210)	15.99 per dozen
House-made fudge brownies (Cals:200)	15.99 per dozen
Cereal Treats Choice of: Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter (Cals: 190-350)	15.99 per dozen
Dessert Bars Choice of: Smore's Bar, Blondie, M&M Blondie, Pecan, Lemon Bar (Cals: 110-320)	18.99 per dozen
House blend trail mix with nuts and chocolate (Cals: 310)	10.99 per pound
Savory party mix (Cals:210)	10.99 per pound
Pretzels (yogurt-covered pretzels) (Cals:270-280)	10.99 per pound
Mixed nuts (Cals:50)	10.99 per pound
Individually wrapped granola bars (Cals:190)	14.99 per dozen
Individually bagged chips (Cals:130-320)	12.99 per dozen
Fresh whole fruit (Cals:30-110)	15.99 per dozen

Sweets & Treats

Beverages

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)	13.99 per gallon
Hot water and assorted teas (Cals: 0)	12.99 per gallon
Hot apple cider (Cals:110)	14.99 per gallon
Hot chocolate (Cals: 130)	16.99 per gallon
Fruit Infused Water (Cals:0)	12.99 per gallon
Sweet/Unsweet Tea (Cals: 0-190)	12.99 per gallon

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

	<i>Each</i>	<i>6 Pack</i>	<i>12 Pack</i>	<i>Case</i>
Cold Soda (Cals:0-190)	2.99	16.99	32.99	59.99
Cold Water Bottles (Cals:0)	2.99	16.99	32.99	59.99
Cold Iced Tea or Lemonade (Cals: 0-160)	2.99	16.99	32.99	59.99





Express Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit, chips, and dessert.

14.99 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)

Chicken salad (Cals: 580)

Box Lunches

Artisan Box Lunch

All sandwiches served on chef's selection of fresh bread with fruit, side, and dessert.

16.99 per person

Sandwich Selections (Choose One)

Vegetarian sandwich (Cals:600)

Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals:890)

Roast turkey with pepperjack, onion, Cajun mayo (Cals: 480)

Classic Italian, pepperoni, salami, & provolone (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 (Cals: 640)

Sides (Choose One)

House-made chips (Cals: 100)

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

12.99 each

Blackened Chicken Caesar Salad (Cals: 430)

Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesardressing

12.99 each

Traditional Chef's Salad (Cals: 520)

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

12.99 each

Greek Salad with Grilled Chicken (Cals: 730)

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

12.99 each

Box Salads



Theme Meal

Little Italy

Served with Caesar salad (Cals: 360)

19.99
per
person

Pick One:

Lasagna (Cals: 480), fettucine Alfredo (Cals: 400), or tortellini primavera (Cals: 280)

Pick One:

Choice of chicken piccata (Cals: 250), chicken Marsala (Cals: 380), or chicken Parmesan (Cals: 470)

Fresh baked garlic bread (Cals: 210)





Classic pulled pork with slider rolls (Cals: 400)

Buttermilk fried chicken (Cals: 500)

Macaroni & cheese (Cals: 330)

BBQ baked beans (Cals: 270)

Fresh coleslaw (Cals: 120)

Potato Salad (Cals: 210)

Cornbread (Cals: 330)

19.99
per
person

Taste of
the South

Theme Meal



Picnic Buffet

Theme Meal

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90)

19.99
per
person

Pick Two:

Hamburgers (Cals: 340), veggie burgers (Cals: 280), hot dogs (Cals: 480)

Pick Two:

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

Theme Meal

Taco House

23.99
per
person

Seasoned Ground Beef (Cal: 85)

Grilled Chicken Breast (Cal: 127)

Spicy Black Beans (Cal: 133)

Cilantro Rice (Cal: 110)

Salsa and Pico (Cal: 55-60)

Sour Cream (Cal: 56)

Warm Flour Tortillas (Cal: 60)

Fresh Lettuce (Cal: 3), Tomatoes (Cal: 8), and Shredded Cheese (Cal: 30)





Traditional Asian Buffet

Theme Meal

19.99
per
person

General Tso's Chicken (Cals: 191)

Beef with Broccoli (Cals: 170)

Vegetable Fried Rice (Cals: 290)

Traditional Egg Rolls (Cals: 100)

Sugar Snap Peas (Cals: 38)

Hors d'Oeuvres

Hot

(Priced per each)

Minimum order of 48
pieces



Vegetable spring roll with Mongolian sweet & sour sauce (Cals: 90)	3.99 each	
Heirloom tomato, basil, roasted garlic, and asiago flatbread (Cals: 290)	3.99 each	
Pecan crusted chicken with maple BBQ dip (Cals: 350)	4.99 each	
Grilled chicken & cheddar cheese quesadilla (Cals: 200)	3.99 each	
Grilled shrimp with salsa verde (Cals: 80)	5.99 each	
Thai chicken satay with spicy peanut sauce (Cals: 110)	5.99 each	
Lump crab cakes with Cajun remoulade (Cals: 140)	5.99 each	
Beef sliders with bacon cheddar & spicy tomato ketchup (Cals: 320)	5.99 each	
BBQ shrimp & grits (Cals: 140)	5.99 each	
Bacon wrapped scallop (Cals: 80)	6.99 each	



Chicken Salad and Herb Crostini (Cals: 290)	4.99 each
Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)	5.99 each
Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glaze (Cals: 120)	4.99 each
Hummus Shooter with Crudité Garnish (Cals: 130)	4.99 each

Cold

Minimum order of 48 pieces

Hors d'Oeuvres

Hors d'Oeuvres



Cheese Display (Cals: 160)

Served with artisan bread, crackers, and fresh fruit garnish

55.99 per person
(serves 25)

Crudit  Display (Cals: 130)

Seasonal vegetables served with ranch dipping sauce

49.99 per person
(serves 25)

Seasonal Fresh Fruit Display (Cals: 45)

Seasonal fruit & berries

49.99 per person
(serves 25)

Italian Antipasti Display (Cals: 210)

Pepperoni, 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

149.99 per person
(serves 25)

Mediterranean Market Display (Cals: 230)

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

149.99 per person
(serves 25)

Jumbo Shrimp Cocktail (Cals: 340)

Market Price

Plan Your Event

Welcome to the Carved + Crafted by Chartwells! 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 8:00am - 5:00pm. Please contact our catering manager, Jessica Perkins, at 615-633-8612 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 seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

Guest Counts

We kindly request a confirmed number of guests be specified seven 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 seven business days prior to the contracted event date.



**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 is available for an additional charge of \$3.99 per person.

Linen

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non food tables are available for an additional \$9.99, per table.

Tax Exempt

We request tax-exempt forms be emailed to our office (catering@cumberland.edu) three business days prior to the event.

Billing & Payment

A form of payment (check or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets

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

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 Stephanie Davis at 615-547-1387.