



We pride ourselves in providing great service and great food. Let us help you make your next meeting or special event a success.

These items represent a portion of what we can do. Our catering team will be happy to assist you in custom designing a menu to make your event memorable.

**GET FRESH.
BUY LOCAL.**

Ordering Guide

Ordering Lead Time

Please place your order at least FOUR working days prior to your event. We will make every effort to accommodate last-minute requests, but this lead-time is necessary to ensure that fresh ingredients and adequate staff are available.

Cancellations

We realize that emergency cancellations do occur, and we'll do our best to avoid any cancellation charges. If an order is cancelled at least 48 hours in advance, we can usually avoid any charges except for specially ordered food products or prepared foods that cannot be otherwise utilized.

Hours

Prices quoted are for services provided during our normal business hours of 7:30 a.m. to 3:00 p.m. Arrangements can also be made for catering after-hours functions (at an additional charge).

Pricing

Unless otherwise specified, all catering orders have a 12-guest minimum.

Orders are served with high quality disposable ware. China, linens, flowers, decorations, wait staff and other custom services are also available at an additional charge, which will be quoted separately.

Any unreturned catering equipment will be billed to the requesting party at full cost.

Options

Customized menu items are available upon request.

Chartwells School Dining Services
58 Gooding Avenue
Bristol, Rhode Island
02809



Catering and
Special Function
Menu



From simple to elegant,
let us cater your
next event.

Phone: 401.253.1452
Fax: 401.253.1029
E-mail:
jeff.simbro@compass-usa.com

Good Mornings

Choose the best way to start your day!
Prices are Per Person



The Basics

Assorted Muffins and Bagels with Fresh Whole Fruit served with Coffee, Juice and Water

4.00

Continental Deluxe

Assorted Muffins, Bagels and Gourmet Danish with Coffee, Juice, Water and an Assortment of Fresh Cut Seasonal Fruits

4.95

Homestyle Morning

Scrambled Eggs, Sausage, Bacon, Breakfast Potatoes and Sweet Breakfast Breads served with Coffee, Juice and Water

7.95

Ultimate Omelet Bar

Omelets Made-to-Order by our very own Chef. Available toppings include Ham, Sausage, Bacon, Onions, Mushrooms, Peppers, and Cheese served with Breakfast Potatoes, Fresh Fruit, Muffins, Juice and Hot Beverage Service

12.95

Breakfast On-the-Go

Individually Packaged
Prices are Per Person



Health Club

Multigrain Bar with Fruit Juice, Fresh Whole Fruit and Yogurt

3.95

Breakfast Sandwich

Bacon, Tomato and Herb Cream Cheese on a Fresh Demi Roll with Fruit Juice, Fresh Whole Fruit and Yogurt

4.95

Beverages

Prices are Per Person
Minimum of 10



Premium Coffee/Decaf

1.25

Hot Tea

.95

Bottled Water

1.25

Soft Drinks

1.25

Sandwich Central

Includes Beverage, Cookie and Your Choice of Chips, Potato or Garden Salad



Wrap-a-bles

Your Choice of Turkey, Ham, Roast Beef, Grilled Chicken or Roasted Veggie on Assorted Wraps with Cheese, Lettuce and Tomato

7.95

The Classics

Ham, Turkey, Roast Beef, Chicken Salad and Tuna Salad Paired with Assorted Cheeses, served on Fresh Rolls, Multigrain and Rye Breads

7.95

Italian Mix

Salami, Ham, Pepperoni and Provolone Cheese with Lettuce, Tomato, Hot Peppers with a Drizzle of Vinaigrette on Fresh Baked Bread

7.95

Boxed Lunch

Price is per person Includes Seasonal Hand Fruit, Chips and a Cookie



Ham, Turkey, Italian, Chicken Salad and Tuna Salad Paired with Assorted Cheeses on Your Choice of Bread

5.50

Pizza

Price is per person Minimum of 6 Includes Dessert and Cold Beverage



Choose from Pepperoni, Cheese, Veggie, Hawaiian, Buffalo Chicken, Meat Lovers or The Works

6.95

Signature Salads

Add a Salad Platter to Your Order or as a Meal in Itself
Prices are per person



Grilled Chicken Caesar

Grilled Chicken Breast, Shredded Parmesan Cheese, Garlic Croutons and Crisp Lettuce tossed with a Creamy Dressing

4.95

Cobb Salad

Julienne Turkey, Diced Tomatoes, Crisp Bacon, Chopped Egg and Crumbled Bleu Cheese over Romaine Lettuce

5.95

Antipasto Salad

Diced Ham, Salami and Provolone Cheese with Roasted Red and Spicy Pepperoncini Peppers, Tomatoes, Black Olives and Artichoke Hearts over Chopped Lettuce in a Balsamic Vinaigrette

5.95

Dinner Time

Let us custom design a menu for you or choose from our popular selections below. Meals Include Dinner Rolls and Beverage Service. Minimum of 20



Garlic Rosemary Flank Steak

Marinated with Red Wine, Rosemary, Garlic and Grilled To Perfection

14.95

Roasted Stuffed Chicken

Tender and Juicy Chicken Breast with an Apple and Cranberry Bread Stuffing

11.95

Nantucket Cod

Mild and Flakey Cod Fish topped with Lemon and Golden Brown Buttered Bread Crumbs

11.95

Baked Italian Ziti

Penne Pasta Tossed with Marinara, Onions, Garlic, Peppers, Ricotta Cheese and Sweet Italian Sausage topped with Mozzarella Cheese

9.95

Sides

Choose Two

Steamed Green Beans with Carrots, Vegetable Medley, Hearty Garden Salad, Roasted Red Bliss Potatoes, Garlic Mashed Potatoes, Buttered Noodles or Confetti Rice Pilaf

Dessert

Assorted Cookies, Cakes and Pastries

Platters

Prices are Per Person
Minimum of 10



Cheese and Crackers

Assorted Cheeses and Gourmet Crackers Garnished with Fresh Fruit

3.00

Fresh Fruit

Fresh Cut Fruits including Pineapple, Melon and Sweet Strawberries

3.00

Cookies and Brownies

Moist Brownies and Assorted Fresh Baked Cookies including Chocolate Chip and Oatmeal Raisin

.75

Mini Pastries

An Assortment of Gourmet Mini Pastries including Napoleons, Crème Horns and Éclairs. Not available on Mondays

1.95