



2021

CARVED + CRAFTED
catering

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 9201 Catering 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! Since you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

email: chartwellscatering@uncc.edu

phone: 704.687.0690

uncc.catertrax.com



Breakfast

Includes disposable service ware and linen for buffet tables
China service available at an additional charge, service attendant required.
Minimum of 10 people.

Cold Selections

Continental Breakfast (90-390 Cals)

9.29 per person

Assorted Breakfast Pastries and Bagels with Cream Cheese (240-340 Cals)
Seasonal Fresh Fruit Display (60 Cals)
Regular and Decaf Coffee and assorted Hot Teas (0 Cals)
Orange juice (120 Cals)

The Academic (90-760 Cals)

8.89 per person

Fruit Platter, Bowls of Organic Vanilla Yogurt, Granola, Bagels, Butter,
Cream Cheese, Preserves, Orange Juice, Coffee Set-up

Health Quest (15-320 Cals)

9.09 per person

Bakery Smart Start Granola Squares, Vanilla Yogurt Parfaits with fresh
Berries, Orange Juice, Coffee Set-up

Hot Selections

Traditional Breakfast (95-640 Cals)

12.69 per person

Traditional Breakfast comes with your choice of Cinnamon French
Toast or Buttermilk Pancakes. Bacon, Sausage, or Turkey Sausage,
Scrambled Eggs and Breakfast Potatoes, Orange Juice, Coffee Set-up

Miner's Ultimate Breakfast (90-560 Cals)

11.95 per person

Mini Egg and Cheese Croissants, Bowl of Fresh cut Fruit, Crispy
Breakfast Potatoes, Orange Juice, Coffee Set-up

Striking Gold (110-790 Cals)

10.99 per person

Scrambled Eggs, Bacon or Pork Sausage Patties, Sweet Breakfast
Bread Pudding, Orange Juice, Coffee Set-up



Hand-Crafted Breakfast Sandwiches

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

Bacon and Cage-Free Egg (350 Cals)	3.29 each
Cage-Free egg and Cheese (280 Cals)	2.79 each
Fried Chicken (560 Cals)	3.49 each
Hot Ham and Cheese (510 Cals)	3.29 each

A la Carte



A La Carte Breakfast

Assorted Bagels and Spreads (240-340 Cals)	27.99 per dozen
Freshly-Baked Croissants (270 Cals)	24.09 per dozen
Assorted Danish (270-390 Cals)	21.99 per dozen
Assorted Freshly Baked Muffins (140-420 Cals)	16.99 per dozen
Yogurt Parfait (250 Cals) with Fresh Berries and Granola	4.95 per person
Breakfast Meats (45-70 Cals) Bacon, Pork Sausage, Turkey Sausage or Ham	2.79 per person
Seasonal Fresh Fruit Display (60 Cals)	3.49 per person
Overnight Oats (min 10 people) (300-540 Cals)	4.95 per person
Ham & Swiss Cheese Quiche (390 Cals)	3.29 per person
Tuscan Kale Quiche (230 Cals) Tuscan Kale, Roasted Pepper & Goat Cheese	3.79 per person

Balanced Breaks

Chips & Salsa

3.59 per person

Avocado Guacamole (additional \$1.29 charge) (110 Cals)

Mezze Spreads

6.99 per person

Served with Crisp Vegetables & Soft Pita (40-80 Cals)

Cauliflower Hummus (60 Cals)

Classic Chick Pea Hummus (30 Cals)

Babaganoush (50 Cals)

House Blend Trail Mix with Nuts and Chocolate (310 Cals)

14.19 per pound

Savory Party Mix (210 Cals)

14.19 per pound

Yogurt-Covered Pretzels (270-280 Cals)

15.59 per pound

Mixed Nuts (50 Cals)

11.29 per pound

Individually Wrapped Granola Bars (190 Cals)

2.29 each

Individually Bagged Chips (130-320 Cals)

1.29 each

Fresh Whole Fruit (30-110 Cals)

1.39 each

Sweets & Treats

Assorted Freshly Baked Cookies (170-210 Cals)

8.29 per dozen

House-Made Fudge Brownies (200 Cals)

14.99 per dozen

Cereal Treats

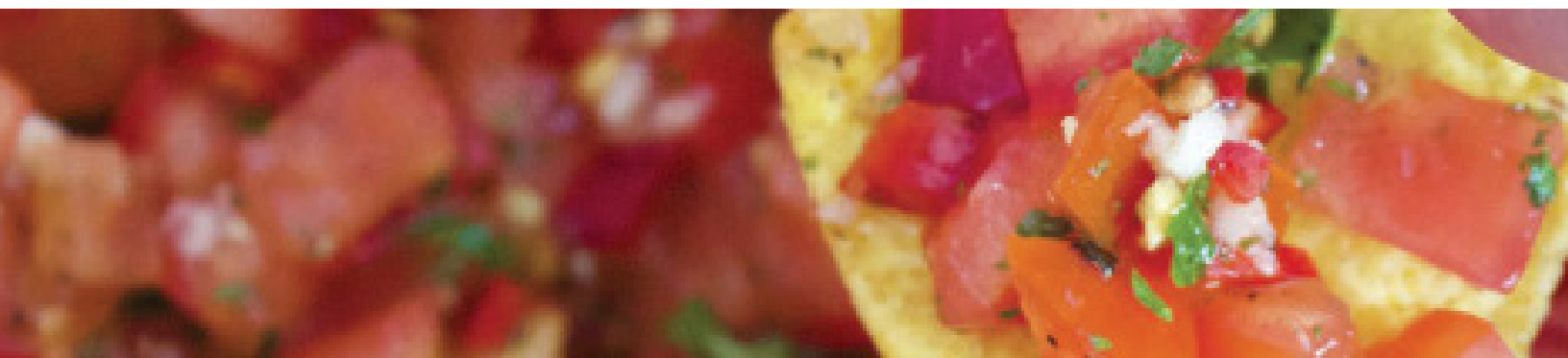
14.95 per dozen

Choice of: Cinnamon Toast Crunch, Cocoa Puffs
& Rice Krispy Treat Platter (190-350 Cals)

Dessert Bars

15.59 per dozen

Choice of: S'mores Bar, Blondie, M&M Blondie,
Pecan Bar, Lemon Bar (110-320 Cals)



Beverages

Hot Beverages

Freshly Brewed Coffee	12.79 per gallon
Freshly Brewed Decaf Coffee	12.79 per gallon
Hot Water & Assorted Teas	11.90 per gallon
Hot Apple Cider	11.90 per gallon
Hot Chocolate	11.90 per gallon

Cold Beverages

Fruit Infused Water	5.59 per gallon
Cold Soda	1.69 each
Cold Water Bottles	1.69 each
Cold Unsweet Iced Tea	11.60 per gallon
Cold Sweet Iced Tea	11.60 per gallon
Cold Lemonade	11.60 per gallon
Iced Water	4.95 per gallon



Sandwich Buffets

Priced Per Person (Minimum of 20 People).

Classic Deli Buffet 10.39 Per Person

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 Fresh Veggies and the classic Spreads that make a Sandwich great.

Choose - 3

Smoked Ham (180 Cals)

Turkey (75 Cals)

Salami (300 Cals)

Roast Beef (75 Cals)

Tuna Salad (190 Cals)

Seasonal Roasted Vegetables (50 Cals)

Choose - 2

American (90 Cals)

Swiss (90)

Provolone (100 Cals)

Pepper Jack (110 Cals)

Cheddar (110 Cals)

Choose - 1

House-Made Chips (100 Cals)

Chickpea Tomato Salad (80 Cals)

Quinoa & Tabbouleh Salad (260 Cals)

Small Garden Salad (40 Cals)

Sweet Potato Salad (270 Cals)

Marinated Kale Salad (200 Cals)

Artisan Sandwich Board 12.69 Per Person

Your choice of 4-Sandwiches served with House-Made Chips and a Side Salad

Choose - 4

Muffuletta Vegetarian Sandwich (600 Cals)

Mediterranean Ciabatta

Grilled Chicken Sun-Dried Tomato Hummus (890 Cals)

Cajun Roast Turkey (480 Cals)

with Pepper Jack, Caramelized Onion, Cajun Mayo

Classic Italian (730 Cals)

with Pepperoni, Capicola, Salami, Provolone with Balsamic Vinegar Dressing on a Hero Roll

Avocado, Lettuce, Tomato on Wheat (450 Cals)

Roast Beef Sub (540 Cals)

American Cheese, Lettuce, Tomato, Onion

Turkey, Bacon & Ranch

on Wheat with Pepper Jack & Ranch Dressing (640 Cals)

Choose - 1

House-Made Chips (100 Cals)

Chickpea Tomato Salad (80 Cals)

Quinoa & Tabbouleh Salad (260 Cals)

Small Garden Salad (40 Cals)

Sweet Potato Salad (270 Cals)

Marinated Kale Salad (200 Cals)



Lunch Buffets

Priced per person (Minimum of 20 People). Includes disposable service ware and linen for buffet tables. China service available at an additional charge.

South of The Border (300-1050 Cals per serving)

11.50 Per Person

Carnitas Style Pork or Chipotle Braised Chicken, Yellow Rice, Charro or Refried Beans, Crisp Corn and Flour Tortillas, Black Bean Corn Salsa, Spicy Tomato Salsa, Sour Cream, Shredded Cheese, Jalapeños

Baked Potato Bar (50-1120 Cals)

9.95 Per Person

Beef or Chicken Chili, Scallions, Sour Cream, Shredded Cheese, Bacon, Tossed Garden Salad, Baked Yeast Rolls and Butter

Desserts

Berry Medley Trifle (220 Cals)

2.75 Per Person

Seasonal Berry Medley, Pound Cake, Vanilla Crème
Vanilla Cupcake, Vanilla Bean Icing, Roasted Peach Compote

Kit Kat OREO Overload Brownies (130 Cals)

1.65 Per Person

Kit kat and Oreo Crumble, Dark Chocolate Ganache, Chocolate Fudge Brownie

Caramel Pecan Chocolate Cupcakes (310 Cals)

1.95 Per Person

Devil's Food Cupcake, Chocolate Icing, Candied Pecans, Caramel Drizzle

Southern Style Banana Pudding (350 Cals)

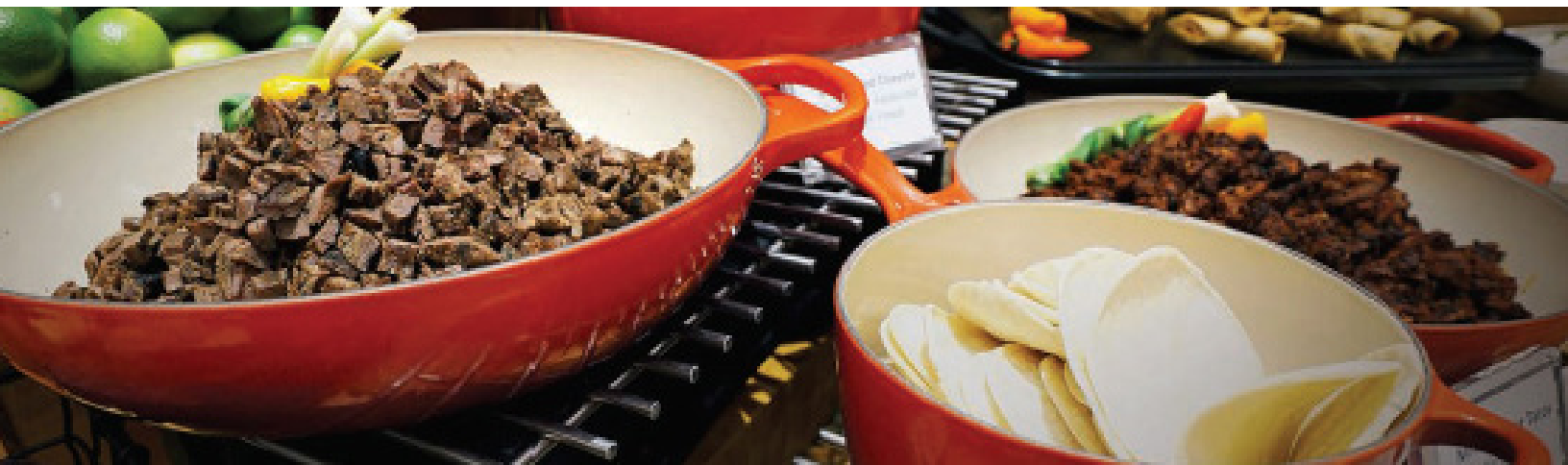
1.65 Per Person

Sweet Vanilla Custard, 'Nilla Wafers, Bananas, Whipped Crème

Decadent Fudge Brownie Trifle (510 Cals)

1.65 Per Person

Chunks of Fudgy Brownie, Chocolate Crème, Mocha Whipped Crème



Box Salads

All Salads include Artisan Crackers, Choice of Dressing, Cookie, and Disposable Cutlery.

Turkey Avocado Cobb (Cals 450)

11.99 Per Person

Mesclun Greens, with Turkey, Applewood-Smoked Bacon, Fresh Avocado, Cage-free hard Boiled Egg, Black Olives, Onion, and House-Made Croutons

Blackened Chicken Caesar (Cals 430)

11.29 Per Person

Chopped Romaine Lettuce, Blackened Chicken, Grated Parmesan Cheese, and House-Made Croutons with our traditional Caesar Dressing

Traditional Chef's (520 Cals)

11.29 Per Person

Turkey, Ham, Cheddar, Cage-free hard Boiled Egg, Tomatoes, Cucumbers, and Crisp Greens with Creamy Buttermilk Dressing

California Salmon (420 Cals)

15.29 Per Person

Mesclun Greens with Grilled Salmon, Red Cabbage, Celery, Black Olives, Tomatoes, Cucumbers, and Avocado with Balsamic Vinaigrette

Mediterranean Grain (330 Cals)

10.79 Per Person

Orzo, Barley, & Farro with Kalamata Olive, Tomato & Caramelized Onion



Box Lunches

Express Box Lunch 10.99 Per Person

All Sandwiches served on Chef's selection of Fresh Bread with Fruit Salad, Side Salad and Dessert Bar.

Sandwich Selections

Turkey Breast and Provolone Cheese (490 Cals)

Ham and Swiss Cheese (470 Cals)

Roast Beef and Cheddar (440 Cals)

Grilled Veggie Wrap (570 Cals)

Tuna Salad (580 Cals)

Grilled Mediterranean Chicken Sandwich (730 Cals)

Sides & Salads

House-Made Chips (100 Cals)

Chickpea Tomato Salad (80 Cals)

Quinoa & Tabbouleh Salad (260 Cals)

Small Garden Salad (40 Cals)

Caprese Pasta Salad (110 Cals) 2.75

Artisan Box Lunch 11.99 Per Person

All Sandwiches served on Chef's selection of Fresh Bread with Fruit Salad, Side Salad and Dessert Bar.

Sandwich Selections

Mediterranean Grilled Chicken (890 Cals)
with Sun-Dried Tomato Hummus on Ciabatta

Cajun Roast Turkey (480 Cals)
with Pepper Jack, Bermuda Onion, Cajun Mayo

Classic Italian (730 Cals)
with Pepperoni, Capicola, Salami, Provolone & Balsamic on Italian

Avocado, Lettuce, Tomato on Wheat (450 Cals)

Roast Beef Sub (540 Cals)
with American Cheese, Lettuce, Tomato, Onion

Turkey Bacon Ranch on Wheat (640 Cals)
with Pepper Jack & Ranch Dressing



Little Italy

Priced per person (Minimum of 20 People).

Served with Caesar Salad (360 Cals) & House-Made Cookies (170-210 Cals)

Choose - 1

Lasagna	(480 Cals)
Fettucine Alfredo	(400 Cals)
Tortellini Primavera	(280 Cals)

Choose - 1

Grilled Italian Seasoned Chicken	(210 Cals)
Choice of Chicken Piccata	(250 Cals)
Chicken Marsala	(380 Cals)
Grilled Chicken Parmesan	(470 Cals)
Fresh Baked Garlic Bread	(210 Cals)

Add an Antipasto platter (520 Cals) 3.79 per person

15.29
Per Person





Includes:

Classic Carolina Pulled Pork with Slider Rolls (400 Cals)

Buttermilk Fried Chicken (500 Cals)

Macaroni & Cheese (330 Cals)

BBQ Baked Beans (270 Cals)

Lime Cilantro Cabbage Coleslaw (120 Cals)

Jalapeño Cornbread (330 Cals)

Build your own Strawberry Shortcake (660 Cals)

17.99
Per Person

*Taste of
the South*

Priced per person (Minimum of 20 People).



Cookout Buffet

Priced per person (Minimum of 20 People).

Includes:

Assorted Buns (180 Cals), Lettuce (0 Cals), Tomatoes (5 Cals), Pickles (15 Cals), Onions (5 Cals), Condiments (10-90 Cals), fresh Baked Cookies (170-210 Cals) and Brownies (20 Cals)

Choose - 3

Hamburgers (340 Cals), Veggie Burgers (280 Cals), Hot Dogs (480 Cals), or BBQ Glazed Chicken (630 Cals)

Choose - 2

Potato Salad (170 Cals), Pasta Salad (270 Cals), Cole Slaw (96 Cals) or traditional Macaroni & Cheese (330 Cals)

15.29

Per Person

Taste of the Mediterranean

17.29

Per Person

Includes:

Blackened Salmon with Lemon & Parsley (140 Cals)

Za'tar Roast Chicken Breast (240 Cals)

Whole Wheat Penne with Spinach, Lemon & Garlic (430 Cals)

Broccoli Rabe with Red Chili Flake & Roast Garlic (15 Cals)

Chickpea & Tomato Salad (80 Cals)

Priced per person (Minimum of 20 People).





Traditional Asian Buffet

16.29

Per Person

Includes:

Orange Ginger Chicken (550 Cals)

Beef with Broccoli (170 Cals)

Ginger Vegetable Fried Rice (290 Cals)

Traditional Egg Rolls (100 Cals)

Sesame Broccoli (90 Cals)

Priced per person (Minimum of 20 People).

Hors d'Oeuvres

Hot Selections



Spanakopita (160 Cals)	2.19 each
Vegetable Spring Roll (90 Cals) with Mongolian Sweet & Sour Sauce	2.99 each
Warm Fig, Caramelized Onion, Goat Cheese Tartlet (70 Cals)	2.99 each
Heirloom Tomato Flatbread (290 Cals) with Torn Basil, Roasted Garlic, and Asiago Flatbread	2.99 per person
Chicken Tenders (370 Cals) Honey Mustard, Bbq or Buttermilk Ranch Sauces 110-310 Cal	3.99 per person
Grilled Chicken & Cheddar Cheese Quesadilla (200 Cals)	2.99 per person
Beef Empanadas (360 Cals) with Avocado Dip	3.99 each
Grilled Shrimp with Salsa Verde (80 Cals)	4.99 each
Thai Chicken Satay (110 Cals) with Spicy Peanut Sauce	3.99 each
Bacon Wrapped Scallop (80 Cals)	4.99 each
Lump Crab Cakes (115 Cals) with Cajun Remoulade	4.99 each



Cold

(priced per person)

Cheese Display

Served with Artisan Bread, Crackers and Fresh Fruit Garnish (160 Cals)

4.69 per person

Crudité Display

Seasonal Vegetables served with Ranch Dipping Sauce (130 Cals)

3.59 per person

Seasonal Fresh Fruit Display

Seasonal Fruit & Berries (45 Cals)

3.69 per person

Italian Antipasti Display

8.79 per person

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 and Crostini (50-620 Cals)

Hors d'Oeuvres

Cold Selections



À la carte

Horseradish Whipped Potatoes 1.79 per person
(160 Cals)

Mashed Sweet Potatoes 1.79 per person
with pecan butter (180 Cals)

Rosemary Roasted Potatoes 1.79 per person
(110 Cals)

Macaroni and Cheese 1.79 per person
(330 Cals)

Grilled Asparagus 2.49 per person
(60 Cals)

Creamed Spinach 1.99 per person
(60 Cals)

Za'tar Roast Carrots 1.99 per person
(35 Cals)

Roasted Squash 1.99 per person
with Fresh Herbs and Garlic (100 Cals)

Your choice of:

Roasted Round of Beef 8.89 per person
(260 Cals)

Prime Rib of Beef 11.99 per person
(340 Cals)

Roasted Pork Loin 7.99 per person
(160 Cals)

Tenderloin of Beef 16.99 per person
(250 Cals)

Boneless Virginia Ham 7.99 per person
(110 Cals)

Herb-Roasted Breast of Turkey 7.99 per person
(130 Cals)

Carving Station

Dessert Stations

Gourmet Hot Chocolate 3.99 per person
(170-200 Cals)

Gourmet Coffee and Tea Station 3.99 per person

Shortcake Bar 6.29 per person
(90-200 Cals)

Shortcake Bar served with Chef's choice of Fresh Strawberry or Strawberry Compote and Fresh Peach or Peach Compote.

Mini Cupcake Station 15.09 per dozen

Carrot Cake (90 Cals)

Coconut Cream (110 Cals)

Cookies & Cream (120 Cals)

Peanut Butter Cup (110 Cals)

Red Velvet (90 Cals)

Tiramisu (100 Cals)

Seated Dinner

First Course

Mixed Green Salad (390 Cals)

with Romaine, Red Onions, Tomatoes Croutons and Creamy Ranch Dressing

3.99 per person

Classic Caesar Salad (310 Cals)

with Romaine, Parmesan, Croutons, and Caesar Dressing

4.29 per person

Spinach and Strawberry Salad (340 Cals)

with Toasted Almonds, Aged Gorgonzola and Raspberry Vinaigrette

4.99 per person

Wedge Salad (500 Cals)

with Bleu Cheese Crumbles, Praline Bacon, Roasted Tomatoes, Scallions, Parmesan Croutons and Bleu Cheese Vinaigrette

4.99 per person



Entrées

Airline Chicken Parmesan (710 Cals) with Herb Risotto and Fresh Green Beans with Garlic, Tomato, and Basil	13.89 per person
Herb Crusted Chicken Breast (440 Cals) with Parmesan Polenta, Sautéed Broccoli Rabe with Roasted Garlic, and a Red Pepper Sauce	13.89 per person
Smoked Bone-in Pork Chop (760 Cals) with BBQ Demi Roasted Poblano Mashed Potatoes and Sweet Orange Roasted Baby Carrots	16.29 per person
Pan Seared Halibut (790 Cals) Romesco Sauce, Haricot Verts, Roasted Fingerling Potatoes	18.99 per person
Filet of Beef with Sherry Demi Glace (620 Cals) Honey Whipped Mashed Sweet Potatoes, Grilled Asparagus and Wild Mushrooms	22.99 per person
Broccoli Tofu Stir Fry with Brown Rice (380 Cals)	12.99 per person
Greek Lemon Polenta (260 Cals) with Portabella Mushroom Ragout	12.99 per person

Desserts

Crème Brulee Cheesecake (350 Cals)	3.89 per person
New York Cheesecake with Seasonal Berries (350 Cals)	3.89 per person
Chocolate Layer Cake (230 Cals)	3.89 per person
Chocolate Mousse with Seasonal Berries (270 Cals)	3.89 per person

Seated Dinner



Beverages & Pastries

Hot Beverages

Freshly Brewed Coffee	12.79 per gallon
Freshly Brewed Decaf Coffee	12.79 per gallon

Cold Beverages

Fruit Punch	6 .59 per gallon
Orange Juice	8.59 per gallon
Lemonade	6.59 per gallon
Water	4.96 per gallon
Sweet Tea	6.49 per gallon
Unsweet Tea	6.49 per gallon

Pastries by the dozen

Assorted Muffins	8.50 per dozen
Glazed Doughnuts	8.50 per dozen
Assorted Cookies	8.29 per dozen



Party Trays

Seasonal Fresh Fruit Display 29.00
(serves 10 people)

Seasonal Fresh Fruit Display 70.00
(serves 25 people)

Seasonal Fresh Fruit Display 142.00
(serves 50 people)

Garden Fresh Vegetable Tray 21.00
(serves 10 people) served with Ranch dressing

Garden Fresh Vegetable Tray 46.00
(serves 25 people) served with Ranch Dressing

Garden Fresh Vegetable Tray 94.00
(serves 50 people) served with Ranch Dressing

Domestic Cheeses 25.00
(serves 10 people) served with Assorted Crackers

Domestic Cheeses 64.00
(serves 25 people) served with Assorted Crackers

Domestic Cheeses 130.00
(serves 50 people) served with Assorted Crackers

Additional Services

Serviceware and China

China Service 1.60

Bamboo 2.25

Clear Plastic and Silver Reflections 1.60

Bar Set-Up Plastic .50

Bar Set-Up Glassware 2.00

Linen

Linen 52" Square Tablecloths 3.70

Linen 85" Square Tablecloths 4.10

Linen 54X114" Banquet Tablecloths 4.10

Linen 120" Round Floor Length Tablecloths 16.20

Linen Napkins .77



Plan Your Event

All activities on campus requiring University space and services need to confirm availability through the University's Conferences, Reservations, and Events Services Office (CRES). A member of the CRES staff will guide you through the catering process. Contact the CRES office at: (704) 687-0715 or conferences.uncc.edu for further details. In some cases, some on-campus groups may be able to work directly with the Catering Department, please contact CRES should you feel your event qualifies for this option.

PLACING AN ORDER & SPECIAL MENU REQUESTS

Although Chartwells attempts to provide a wide array of standardized menus, if your event requires a special menu to meet the needs of your event, please contact the Chartwells Catering Office directly (704-687-0836).

ORDERING ONLINE

Chartwells uses an online ordering system called Catertrax, a real-time point and click ordering system for all of its catering contracts. You can place your order online at <http://uncc.catertrax.com>.

If you do not have an account, you can create a profile and login to access the order guide and place your order. Please note that Catertrax will not allow for orders placed less than 72 hours before the start of the event because of the UNC Charlotte AP process.

SERVICE OPTIONS

For all served meals, please add \$1.60 per person china charge

- For every 15 guests, add 1 server
- Labor is charged at \$19.00 per hour, per server (4 hour minimum)
- Bartender services are charged at \$21.00 per hour, per bartender (4 hour minimum)





ROOM REQUIREMENTS

It is the guests' responsibility to ensure that facilities and rooms are unlocked for set-up, delivery, and/ or clean-up services. Please contact CRES to ensure that your event is scheduled and the appropriate equipment is reserved. All food and beverage tables must be in place one hour prior to start time.

PLANNING AND GUARANTEES

Please plan and confirm food and beverage arrangements at least two weeks prior to the desired event date. Any event booked less than 3 business days (72 hours) of the event will be subject to a \$50.00 fee. All cancellations must be made 3 business days prior to the event date. If it is necessary to cancel, 50% of the latest guaranteed contract will become the responsibility of the guest. To ensure precise production, a final guarantee for the number of guests to be served is required 3 business days prior to the event date. Your guaranteed number of guests represents the minimum billing. Should the number of guests in attendance exceed the number guaranteed; the final billing will reflect these changes.

ALCOHOL BEVERAGE SET-UP

The University has a strict policy for serving alcohol. Please refer to the UNC Charlotte website, www.uncc.edu or contact CRES for additional information concerning alcoholic beverage service. A full bar set-up is \$1.75 per person. All necessary bar items, except alcohol, are provided with this charge, including beverages and mixers. Beer and wine setups will be \$0.50 per person for quality disposable serviceware. We will be glad to provide your bar set-up with glassware for an additional \$2.00 per person. All bar set-ups include ice and cocktail napkins. Bartender fees are \$21.00 per hour plus set-up fee for one hour before and after the event (4 hour minimum).

FLOWERS, LINEN, AND CHINA

We will be glad to order special floral arrangements or decorative requests for an additional fee. There is no charge for china service on buffets or served meals in Barnhardt Student Activity Center, Student Union, or Harris Alumni Center. Casual buffets, receptions and breaks requiring china will be an additional \$1.60 per person. Tablecloths will be provided for all food and beverage tables set up by the Catering Department. Linens and skirts for any other tables are available for an additional charge and requests must be made in advance.

The charges are as follows:

52" Square Tablecloth	3.70 each
85" Square Tablecloth	4.10 each
54" x 114" Banquet Tablecloths	4.10 each
120" Round Floor length	16.20 each
Linen Napkins	0.77 each

BALANCED U

We know that nutrition and healthy eating is very important to you and we take that very seriously. Our Balanced U program states our commitment to using the most nutritious products obtainable and healthiest cooking methods possible in our kitchen. To find out more please visit: www.dineoncampus.com/unccharlotte and click on "Total Health."

- Vegetarian meals: Foods that do not contain animal products except for Honey, Dairy or Eggs.
- Vegan meals: Foods that do not contain any animal derived products including Honey, Dairy or Eggs.
- Avoiding Gluten: Foods made without gluten containing ingredients.
(Please note that our menu items are not gluten free because we prepare and handle items containing gluten in our kitchens.)

ZERO TRANS FAT

All oils used in our kitchens have been transitioned to Zero Trans-Fat oils, the lowest level of saturated fats. Canola Oil is considered by many nutrition experts to be the healthiest of all commercially available oil and fat sources. It's rich in vitamin E and a good source of omega-3 fatty acids.

OCEAN FRIENDLY SEAFOOD

9201 Catering has partnered with the Monterey Bay Aquarium's Seafood Watch program to assure that all seafood served complies with strict sustainability requirements. By choosing only sustainable seafood, we can rebuild depleted fish stocks and reduce ocean pollution.

CAGE FREE EGGS

Compass Group is the only foodservice provider to take a stand on animal welfare by offering only HFAC certified Cage-free shell Eggs in all of our accounts. This policy change affects roughly 48 million eggs and 200,000 hens annually! Our exclusive partnership with Egg Innovations assures product quality and availability to our customers year round.

BIO-FUELS

What happens to our used cooking oil? 100% of our waste cooking oil is recycled into biodiesel

PAYMENT OPTIONS

9201 Catering accepts multiple forms of payment, including cash, foundation or cashier's check, money order, Visa, Mastercard, American Express or UNC Charlotte account billing. **All event payments must be made prior to the beginning of the event except UNC Charlotte account billing (see below) before the contracted services will be provided.** For the UNC Charlotte account billing, 9201 Catering requires a purchase order through the purchasing department using the 49er mart system. This process requires a contract from Chartwells in addition to the required FBAE form and guest list. A moodle course is available on the 49er mart process as well as a help line through email (help@uncc.edu) or by phone (7-5500). If you should have additional questions, your campus business manager can direct you. The purchase order must be received by 9201 Catering before the event begins so that the contracted services may be provided.

Mon. - Fri. 8:00am - 6:00pm
uncc.catertrax.com
email: chartwellscatering@uncc.edu
phone: 704.687.0690

**In The Event That You Require Assistance During
Non-Business Hours,
Please Contact: 704-687-0690
or Text our Mobile Attendant: 704-800-3076**