

Welcome

At the College of Southern Nevada, it is our privilege to serve you. There are big decisions and little details to attend as you prepare for your upcoming catered event. Let **Chartwells at CSN** 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.

This catering guide has been designed with your safety and well-being in mind. All menu items are individually portioned for personal consumption.

Please feel free to contact us for any special arrangements or items you may not find in our guide.

To order catering services please contact Miguel Calderon:

PHONE

(o) 702-651-2822

(c) 408-832-3968

EMAIL

Miguel.Calderon@compass-usa.com

Note: The taxes will be removed after the invoice is created in Catertax.





to place your order today! Order through Catertrax.

(csn.catertrax.com) taxes will be removed after the invoice is created in Catertrax.

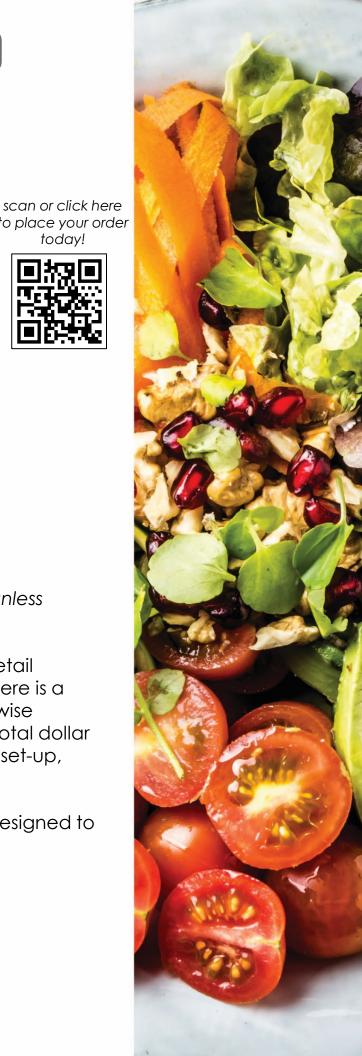


- Select menu items + select pick-up or deliver location.
- Serve & enjoy!

Note that all listed prices are per person, unless otherwise noted.

Catering prices are typically higher than retail pricing due to required PPE packaging. There is a minimum order of 10 people (unless otherwise specified) or \$50.00 minimum, whichever total dollar amount is greater. Prices include delivery, set-up, break down and pick-up.

These contactless, creative solutions are designed to keep you safe and healthy. They are available for takeout or delivery.



MORNING meals

HOT BREAKFAST SANDWICHES

Multigrain Ciabatta, Sausage & Egg with Cheese

Pretzel Croissant, Canadian Bacon & Egg with Cheese

Brioche, Bacon & Egg with Cheese Croissant, Spinach, Kale & Cheese Ciabatta, Egg & Cheese 5.80/per

5.80/per

5.80/per

5.80/per

5.60/per

a la carte BREAKFAST ITEMS

Yoplait Yogurt Assorted (cals 250)

Bagel & Cream Cheese (cals 375)

Assorted Muffins (cals 400)

Assorted Danishes (cals 400)

Whole Fruit (cals 60)

Bottled Orange Juice (cals 120)

Gluten-Free Assorted Items (cals 140)

3.75/each

3.75/each

3.15/each

3.15/each

1.90/each

2.85/each

3.25/each





BOXED funches

EXPRESS BOXED LUNCH 10.80/person

All sandwiches served on chef's selection of freshly-baked bread with regular Lay's chips and freshly-baked chocolate chip cookie.

Gluten-Free option available for additional \$1.00

Minimum of 12 people per order

- Turkey and Provolone Cheese with Lettuce and Tomato (cals 490)
- Ham and Swiss with Lettuce and Tomato (cals 590)
- Roast Beef and Cheddar with Lettuce and Tomato (cals 540)
- Veggie Hummus with Cucumber, Lettuce and Tomato (cals 490)

ARTISAN BOXED LUNCH 10.80/person

All sandwiches served on chef's selection of freshly-baked bread with regular Lay's chips and freshly-baked chocolate chip cookie.

Gluten-Free option available for additional \$1.00

Minimum of 12 people per order

- Roast Beef and Cheddar Cheese, Lettuce, Tomato and Onion (cals 540)
- Turkey, Bacon with Provolone Cheese, Lettuce and Tomato (cals 640)

SALAD BOXED LUNCH

All boxed lunches served with regular Lay's chips and freshly-baked chocolate chip cookie.

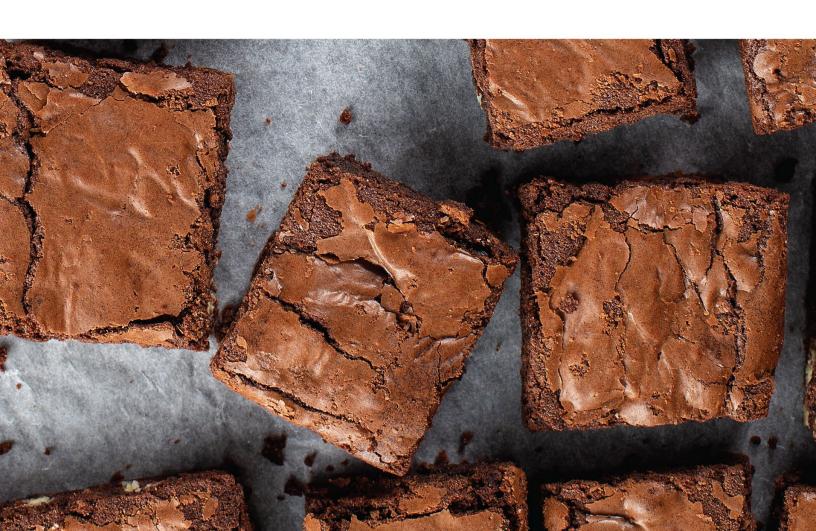
Minimum of 12 people per order.

 Caesar Salad with Chicken (cals 610) 	12.50/person
 Garden Salad with Chicken (cals 540) 	12.50/person
Caesar Salad (cals 440)	9.35/person
Garden Salad (cals 410)	9.35/person

SWEET treats

Minimum of 12 people per order.

Assorted Freshly-Baked Cookies (cals 170-210)	1.35
Brownies (cals 200)	2.85
Rice Krispy Treat (cals 250)	2.50
Individually Wrapped Granola Bars (cals 190)	2.30
Individually Bagged Chips (cals 130-320)	2.30
Whole Fruit (cals 30-110)	1.90
Fruit & Nut Energy Bars (cals: 110)	2.50



BEVERAGES

INDIVIDUAL BEVEAGES

Canned Iced Tea2.55 eachCanned Sodas2.55 eachBottled Water2.00 eachBottled Orange Juice2.85 each

COFFEE TO GO

Regular or Decaf (12 cups). **Not an individual portion.**

19.00 each



All beverages are individual bottles for your safety.

POLICIES & Procedures

To ensure proper adherence to safety regulations and guidelines, please place your orders at least one week ahead of time.

Napkins and disposable cutlery will be provided as needed, depending on menu choice and guest count.

Menus are priced for pick up at each campus.

All items are packaged in disposable containers for the individual. When possible, recyclable and compostable packaging and flatware will be made available.

Groups/host will be responsible for clean-up and trash removal.

Please let us know if any of your guests have food allergies and/or dietary restrictions; we are happy to accommodate. Sanitation and safety is of our utmost importance.

Please see all labels for quality assurance and temperature on all menu selections that need refrigeration and heating.

