Ordering Guidelines

Ordering Lead Time
Please place your order at least two 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. Orders must be confirmed the day before the scheduled event.

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 24 hours in advance, we can usually avoid any charges except for specialty ordered food products or prepared foods that cannot otherwise be utilized.

Hours
Prices quoted are for services during our normal business hours of 7:00am – 9:00pm. Arrangements can also be made for catering after hours.

Pricing
Unless otherwise specified, all catering orders have a minimum of 6 guests.
Orders are served on reusable catering platters. Chine, 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.

Clean-up
Clean up is not included in the pricing for orders delivered on our reusable catering ware. If requested at the time of order, clean-up services can be provided at an additional cost. Orders that specify chine service will have clean-up included on the bill.

Billing
All catering orders will be billed and require payment within 30 business days. Credit card orders will be processed on the day of the event but will be pre-authorized once an order is placed.

Balanced Choices™
Our Balanced Choices™ symbol identifies our healthy eating selection.

Bill Cheng
Foodservice Manager
Tel: 905-720-1191 x300
150 Bond Street East, Oshawa, ON
bill.cheng@compass-canada.com
Breakfast priced per person

Simply Continental 1.79
Freshly baked assorted breakfast pastries including danish, muffins, all butter croissants, and cinnamon buns served with a selection of butter, jams and jellies.

Breakfast Bagel Bar 2.29
A classic selection of bagels served with a variety of cream cheese, butter, jams and jellies.

Baker’s Minis 1.69
The same great continental favourites in bite size varieties. Served with butter, jams and jellies.

Mini Breakfast Bites 2.99
A variety of breakfast sandwich like peameal & cheddar and cream cheese & jam served on mini croissants, bagels and rolls. Ask us about our complete selection.

Fresh Fruit Parfait 4.49
Fresh seasonal fruit salad served in individual parfait cups.

Yogurt & Berry Parfait 3.49
Layers of creamy, low fat, vanilla yogurt and seasonal berries served in individual parfait cups.

Perfect Accompaniments

Executive Fruit Platter 4.99
Canadian Cheese Selection 3.99
Lunch priced per person

**Classic Collection**

A classic selection of sandwich fillings served on a variety of fresh breads and rolls. Choose from fillings that include turkey breast & cranberry aioli, black forest ham & swiss, hummus & veggies or roast beef & horseradish. Ask us about our complete selection.

**Sandwich Minis**

2.99

Mini Croissants, bagels, pitas and rolls filled with curried egg salad, roast beef & dijon mustard, hummus & carrot, Canadian cheddar and mango chutney, ham & swiss and tuna salad are our recommended choices.

**Gourmet Selection**

6.99

A selection of gourmet sandwich fillings served on fresh artisan breads and rolls. Choose from fillings that include southwest chicken club, curried egg salad or black pepper striploin with baby spinach & honey mustard. Ask us about our complete selection.

**It’s a Wrap**

7.99

Flour tortillas wrapped around a variety of fillings from our Gourmet Collection.

**Perfect Accompaniments**

Field Greens Salad 2.29
Red Bliss Potato Salad 1.49
Crudité 2.49
Salads priced per person

**Simply Caesar**
Crisp romaine tossed in a creamy Caesar dressing topped with bacon, parmesan cheese and crisp croutons. 2.29

**Field Greens**
Fresh greens, radish, tomato, cucumber and your choice of dressing. 2.29

**Baby Spinach and Sweet Mandarin Orange**
Baby spinach leaves tossed with sweet mandarin oranges, toasted almonds and crispy noodles. 3.99

**Greek Mykonos**
A combination of romaine and iceberg lettuce with green peppers, cucumbers, black olives, tomato and garnished with feta cheese and tossed in a Greek feta dressing. 3.99

**Why Not Add**
- Grilled Chicken Breast 3.49
- Shrimp 4.49
- Salmon 3.49
- Grilled Vegetables 2.99

Pizzeria Pizza priced per pizza (16" pizza, cut into 8 slices)

Traditional style pizza with hearty tomato sauce and topped with melted mozzarella cheese. Your choice from three varieties:

**Pepperoni**
Loaded with pepperoni. 4.49

**Vegetarian**
Topped with an assortment of veggies. 4.49

**Three Cheese**
Loaded with mozzarella, parmesan and cheddar. 4.49

**Create your own Pizza**
Want to create your own pizza? Ask us what sizes and toppings are available.
Break and Snack Trays

**Simply Fruit**
Sliced seasonal fruit served with creamy vanilla dip.

**Executive Fruit**
Sliced seasonal fruit including kiwi and pineapple and served with a creamy vanilla dip.

**Crudité**
A selection of garden vegetables served with creamy ranch dip.

**Canadian Cheese Collection**
A selection of popular Canadian cheeses including cheddar, swiss and marble. Served with an assortment of crackers and garnished with grapes.

**International Cheese Collection**
A selection of popular domestic and international cheeses, including cheddar, swiss, havarti, feta, brie, blue cheese and herbed goat cheese. Served with assorted crackers and toasted crustini and garnished with grapes.
Desserts  priced per person

**Death by Chocolate**  5.49
A selection of decadent chocolate treats like brownies and chocolate éclairs.

**Cookie Indulgence**  1.79
An assortment of freshly baked gourmet cookies, including varieties like chocolate chunk, white chocolate macadamia, oatmeal raisin and more.

**Sweet Temptations**  3.49
A selection of our fresh baked cookies, decadent brownies and dessert bars.

**A is for Apple**  3.29
Freshly sliced apples with a caramel dipping sauce, served with coffee cake.

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Beverages

Freshly brewed gourmet coffee  1.47
Orange pekoe tea  1.40
A selection of herbal teas  1.40
Hot chocolate  1.19
Tropicana fruit juices  2.29
Assorted fruit juices  1.49
Soft drinks  1.09
Bottled water  1.59
Milk  1.29

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The art of creative cuisine