

Ordering Guidelines

To provide you with the best-catered services, we request a two-day notice for your event. To professionally prepare for each guest, we request that you guarantee the number of guests attending your event at least 24 hours in advance.

CANCELLATIONS

Cancellations must be made at least 24 hours in advance. Shorter notices may result in charges of up to 70% of the original billing.

MINIMUMS

All items are priced ala carte, on a per person basis, and based on a 6 (six) guest and \$10.00 minimum.

ADDITIONAL SERVICES

All services will be set up with paper and plasticware unless specified. China and linen service is available at an additional cost. Flowers and/or special decorations can be provided for your event for an additional charge as well. 48 hour notice is generally needed for these items. Special equipment rental or professional attendants are available at an additional rate with 48 hour notice.

We appreciate your interest in our catering services and look forward to the opportunity to demonstrate our quality. As a support service of this school district, all revenues generated by the catering department stay in your food service fund. If you have any questions or would like to place an order, please do not hesitate to call us.

PROUDLY SERVING

The menu selections and services in this pamphlet are the most frequently requested and should serve as a guide for your event. However, this represents only a sampling of what we can do. Should your plans include items or selections not found on our menu, we would be happy to customize menus for you. Whether you are planning a simple gathering or a special event, it will be our pleasure to help you with the arrangements! !

**Contact your food service team
for pricing and to place an order.**



Catering Menu



Breakfast

A LA CARTE PASTRIES

Cinnamon Rolls/Assorted Pastries
Bagels with Cream Cheese
Muffins

A LA CARTE BEVERAGES

Coffee (serves 8)
Hot Teas (serves 8)
Juice
Carton Milk

Breakfast Bundles

Continental

Assorted pastries with coffee, hot tea & juice.

Deluxe Continental

Add a fresh cut seasonal fruit platter to the Continental breakfast.

Bagel Bar

Assorted bagels, variety of flavored cream cheeses, coffee, tea & juice.

The Healthy Start

Add a fresh cut seasonal fruit platter & low-fat yogurt to the Bagel Bar.

Per Person / 6 Person Minimum

Hot Breakfast Options Available Upon Request

Beverages

Fruit Punch (1 gallon/serves 16)
Lemonade (1 gallon)
Iced Tea (1 gallon)
Canned Soda
Bottled 12oz Spring Water
Bottled Juices
Carton Milk
Coffee (pot/serves 8)
Hot Teas (pot/serves 8)

Afternoon Breaks

A LA CARTE SNACKS

Potato Chips, Pretzel or
Popcorn Basket (per person)
Chips & Salsa (per person)
Fresh Baked Cookies (per dozen)

PLATTERS

Fresh Fruit Platter

Assortment of cut seasonal fresh fruits.

Fresh Veggie Platter

Assortment of cut fresh vegetables with our special house dip.

Cheese & Cracker Tray

Assortment of cubed cheeses with crackers.

Platters: Per Person / 6 Person Minimum

Lunch Selections

SANDWICHES

Build Your Own Deli Buffet

Assorted deli meats & cheeses with all the toppings and a variety of fresh deli style breads. Served with a specialty salad, soft drink selection, and cookies.
(10 person minimum order)

ON-THE-GO

The Basic Bag

Sandwich assortment served on fresh deli breads. Served with potato chips, whole fresh fruit, a canned soft drink selection and cookies.

The Classic Box

Sandwich assortment served on your choice of ciabatta, panini or croissant. Served with a side deli salad, fresh fruit, cookies and choice of beverages.

READY MADE BUFFET

The "On-The-Go" menu choices above may be served buffet style for an additional charge.

Additional Gourmet Box Lunch options

Available Upon Request

Salads

Classic Chef Salad

Sliced ham, turkey, cheddar & Swiss cheeses on a bed of mixed greens and topped with tomato and egg wedges. Served with your choice of dressings.

Chicken or Shrimp Caesar

Grilled chicken breast or salad shrimp tossed with freshly chopped romaine lettuce, croutons, shredded Parmesan cheese & our own Caesar dressing.

Asian Chicken Salad

Marinated chicken breast served on a bed of mixed greens. Topped with chow mein noodles, sesame seeds, mandarin oranges and tomato wedges. Served with our Oriental dressing.

California Club Salad

Freshly baked turkey, avocado, eggs and Bleu cheese on a mix Romaine and Spring Mix. Served with a variety of dressings.

All salad selections come with fresh baked garlic parmesan breadstick, cookies and a choice of beverage.

Hot Stuff

Pizza Buffet

Taco Salad Bar

Pasta Bar

Herb Marinated Chicken Breast

Lasagna (Meat, Vegetable or Spinach)

Hot entrée buffets are also available upon request.

A Dining Menu for Large Groups Available Upon Request

