

catering menu



department and school events



catering menu



minimum 10 people

Continental Breakfast \$5.00 per person

Assorted muffins and/or danishes and fresh fruit platter

Build-Your-Own Yogurt Bar \$5.25 per person

Vanilla yogurt cups, assorted fruit, honey, granola, nuts

On the Go (choose up to two options) \$5.25 per person

Handheld sandwiches including bacon/egg/cheese, sausage/egg/cheese, egg/cheese, or sausage & cheese on biscuits, croissants, or bagels with fresh fruit

Comfort Creations (choose from the following entrees) \$5.75 per person Sausage & cheddar breakfast casserole, ham & cheese crustless quiche, berry french toast bake, or biscuits & gravy with bacon served with fresh fruit platter

Farmhouse Happiness \$5.75 per person

Scrambled eggs, bacon, sausage patties, breakfast potatoes, and fresh fruit platter

Beverage add-ons

Coffee setup (with creamer, sweetener, cups) +\$0.60 per person

100% juice (apple or orange) +\$0.60 per person

Coffee / juice setup +\$1.20 per person

breakfast



catering, menu



standard options

minimum 10 people

Grab & Go Boxed Meals \$6.50 per person

(choose from any of the following categories)

- Salads: Chicken Caesar salad, chef salad, or Santa Fe chicken salad. Packed with dressing packet and cookie.
- Sandwiches: Turkey club on cottage bread, ham & cheddar on cottage bread, chicken salad on croissant. Packed with bag of chips and cookie.
- Wraps: Chicken Caesar wrap or California turkey club. Packed with potato salad and cookie.

Pulled Pork Picnic \$6.50 per person

Pulled pork sandwiches (with pickles, BBQ sauce, mustard) and choice of two sides (baked beans, potato salad, pasta salad, bag of chips), and cookie tray.

Midwest Express \$6.50 per person

Homemade chili (includes crackers, shredded cheese, onions and sour cream) and homemade cinnamon rolls.



catering, menu



deluxe options

minimum 20 people

Fiesta Mexicana \$7.50 per person

Ground beef/fajita chicken/combo, taco shells (hard+soft) or tortilla chips, queso sauce (nachos) or shredded cheese (tacos), shredded lettuce, guacamole, salsa, fiesta beans (hot), jalapenos, sour cream, Mexican rice, and cookie tray.

Alfredo Delight \$7.25 per person

Chicken Alfredo pasta bake, garlic breadsticks, Caesar salad, parmesan cheese, and cookie tray

Field of Greens \$7.25 per person

Build your own salad bowl (romaine, grape tomatoes, shredded carrots, diced hard boiled eggs, diced ham, fajita chicken strips, shredded cheese, bacon, croutons, dried cranberries, banana peppers, onions, assorted dressings) with dressing packets and cookie tray.

Super Spuds \$7.25 per person

Baked potato with taco meat, shredded cheese, salsa, sour cream, bacon, green onions, margarine cups, garden salad with dressings/croutons and cookie tray.

add \$0.50 per person for drinks

lunch | dinner



catering, menu



premium options

minimum 20 people

Little Italy

Homemade Lasagna, garlic breadsticks, Caesar salad, parmesan cheese, and cookie tray

Pesto Perfection

Grilled pesto mozzarella chicken breast, rosemary potatoes, garden salad with croutons/dressings, dinner rolls, and mini cheesecakes.

\$8.50 per person

add \$0.50 per person for drinks

The fine print

- All full meal options include utensils, plates/bowls, napkins, and setup. Items provided in leavebehind containers for easy cleanup.
- Add \$40 for after-hours events (after 4pm on school days or on weekends) where setup or cleanup by our team is requested.
- Due to food safety regulations, all food delivered becomes the property of the department or group placing the order and cannot be returned to the catering department.
- Substitutions may be made if items are unavailable from our suppliers. We will contact you for final approval if this becomes necessary.
- If catering requests require our staff to work beyond standard hours, overtime charges will apply and be billed accordingly.
- While we do our best to provide an accurate pricing quote, the final price may vary based on cost of food purchased.

lunch | dinner



USD 231 Catering menu Catering menu

rise & shine

Yogurt parfaits\$25.00/dozen			
Homemade jumbo muffins\$18.00/dozen			
Scratch-made breakfast casserole			
Homemade cinnamon rolls\$26.00/dozen			
Breakfast sandwiches			
Scratch-made breakfast burritos\$36.00/dozen			
Freshly-brewed coffee\$25.00 (30 cups) \$50.00 (100 cups) includes creamer, sweetener, cups			
Bottled juice \$15.00/dozen			

a la carte



catering menu



nosh & nibble

Fresh-baked cookie tray	
Jumbo fudgy brownies (serves 15)	\$12.00/pan
Chex mix bowl (serves 20-25)	\$12.00/bowl
Fresh veggie tray with dip	medium (serves 20-25) \$45.00* large (serves 35-45) \$55.00* *price may vary based on seasonsmall (serves 10-15) \$35.00* medium (serves 20-25) \$40.00* large (serves 35-45) \$55.00*
Charcuterie tray	*price may vary based on seasonmarket price



liquid refreshment

Bottled water	\$3.50/dozer
Assorted cans of soda	\$8.00/dozer



Department/Organization _____

Phone _____

On-Site Event Order Form

please submit at least 10 school days before event to allow time for ordering and preparation.

Contact Name _____

Email _____

Event Name	Date	Time			
Building	Room				
Please list item(s) you wish to order and quantities in box below. We will contact you to confirm details.					
Send completed form to Nutrition Services by em	ailing to Catering231@usd	231.com or faxing to 91	3-856-2069.		
For Office Use Only					
Confirmed on by	Bill	to			
Delivery/setup: Time Location			Deliver only		
Confirmed quantity/headcount Special requests		Assigned to			
Amount billed Date billed Date	pmt received C	Other notes			