

# Snowflake Unified School District Catering Guide



2014-2015

COMMITTED TO CATERING SUCCESS

SERVING THE DISTRICT COMMUNITY

QUALITY SERVICE

A SMART MENU WITH SMART

CHOICES



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## CATERING PROCEDURES

Thank you for choosing us for your Public School Catering Services.

Our Food Service Department is committed in making your catering experience an enjoyable experience. Whether your event is large or small, we can work with you to create a high quality delicious menu that best fits your needs. From Continental breakfast to office meeting, or elegant dinner, we welcome the opportunity to serve you.

Please use this guide as a resource of standard menu offerings as you plan your event. During the booking process, should your plans include items not found in this menu we would be delighted to customize menus for you. All pre-established prices in the catering guide include food, labor, and paper products.

Décor, Linens, and Special Effects may be used to enhance your event. Prices are available upon request.

Different serving styles are also available upon special request: wait staff, buffet, or pick-up service. We will discuss the type of service you need when you place your catering order with the Catering Office.





## BOOKING YOUR EVENT

### CONTACT:

- Alicia Cochran
- Office: 928-536-4156 ext. 7532
- Cell: 928-240-3262
- Email: [aliciac@snowflake.k12.az.us](mailto:aliciac@snowflake.k12.az.us)
- Or just stop by 😊 all requests for quotes must be submitted in writing.

A confirmation will be sent via email when your catering request has been received.

To provide your district with the best catered services, we request at least 5 days advance notice.

We understand schedules changes and cancelations may be necessary. We ask that you communicate your cancellation as soon as possible in order to minimize cancellation fees.

A pre-payment or copy of purchase order must be sent to foodservice.



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# PLANNING TIMELINE

Quote must be requested in writing to food service catering specialist

8 days prior to Event

Food and beverage requirement orders must be placed.

Purchase order or pre-payment required to go forward.

Guarantee of Guest Count, Date, Time, and Menu

Agreed on final quote

5 days prior to Event

Finalize guest count; Guest count may not be decreased by more than 10% of its original estimate. No changes to menu

3 days prior to Event



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## CANCELLATIONS

All cancellations must be emailed and submitted to Alicia Cochran **AT LEAST 72 HOURS PRIOR TO EVENT**. Failure to do so will result in charges incurred from event purchases. In the event of school closings, the catering function will be considered void unless other arrangements are made.

The Food Service Department must recover all catering equipment from the event location.





# BREAKFAST SELECTIONS

## CONTINENTAL BREAKFAST

### CHOICE 1

Assorted Breakfast Pastries, Fresh Seasonal Fruit, Juice selection, Coffee, Bottled water.

\$5.00

### CHOICE 2

Assorted Breakfast Pastries, Juice selection, Coffee, Bottled water

\$4.50

### CHOICE 3

Assorted Breakfast Pastries, Homemade Cinnamon Rolls, Fresh Seasonal Fruit, Juice Selection, Coffee, Bottled Water

\$6.00

### CHOICE 4

Layered Fresh Fruit and Vanilla Yogurt Parfaits Topped with Granola. Coffee, Bottled Water

\$4.00





### BAGELICIOUS

Assorted Bagels served with Cream Cheese, Peanut butter, Butter, Jelly, Fresh Seasonal Fruit, Coffee, Bottled Water.

\$4.00

### DEEP DISH QUICHE

Flaky Pie Crust filled with fluffy egg mixture, cheese, and turkey sausage and tomato or your choice of vegetable. Accompanied with coffee and bottled water

\$6.00

### AMERICAN BREAKFAST

Fluffy Scrambled Eggs, Seasoned Breakfast Potatoes, Turkey Sausage Patties, Assorted Breakfast Breads, Assorted Jams, Juice Selection, Coffee and Bottled water.

\$6.50

### BELGIAN WAFFLE BREAKFAST

Warm made to order Belgian waffles with choice of fruit compote toppings, Whipped Topping, butter and syrup, Fresh Seasonal Fruit, Juice Selection, Coffee, and Bottled Water.

\$6.00



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## BREAKFAST A LA CARTE

All prices are per person unless otherwise noted

Juice selection (Orange, Apple, Cranberry)	\$1.25
Fresh cut seasonal Fruit	\$2.25
Assorted Whole Fruit	\$1.25
Fruit and Yogurt Parfaits w/granola	\$2.50
Homemade Cinnamon Roll	\$1.75
Bagel with Cream Cheese	\$1.50
Danish, Muffin, or Croissant	\$1.50
Assorted Muffins	\$15.00/dz
Assorted Danishes	\$15.00/dz
Homemade Cinnamon Rolls	\$20.00/dz



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## Sandwiches and Salads

### EXECUTIVE BOX LUNCHES

All Box Lunches include 2 cookies whole fruit, Bag of Chips, condiments and cutlery.

Minimum of 10 lunches per selection, or subject to a \$25.00 service charge for orders not meeting the minimum requirements.

### FRESH FROM THE GARDEN

All Salads are served Buffet style and Priced per Person.

Add \$1.25 for individually Plated Salad service

### HARVEST TURKEY \$6.25

Roast Turkey, Swiss cheese, lettuce, tomato, on a whole grain sub

### HOUSE SALAD \$2.00

Mixed greens, tomato wedge, cucumber, and shredded carrots. Served with choice of dressing.

### TUNA OR CHICKEN SALAD \$6.25

Choose between creamy tuna salad or the crisp and tender chicken salad, lettuce and tomato on a croissant.

### GREEK SALAD \$3.00

Chopped Romaine, feta cheese, red onion, and tomato. Served with feta vinaigrette dressing.

### GRILLED CHICKEN \$8.00

Marinated grilled chicken breast Swiss cheese, lettuce, tomato, on a Kaiser Roll.

### CAESAR SALAD \$3.00

Crisp romaine, shredded parmesan cheese, garlic croutons, and creamy Caesar dressing.

### ITALIAN CAPRESE \$7.25

A classic made with fresh mozzarella hothouse tomatoes, fresh basil, pesto spread, on Italian bread.

### CRANBERRY SALAD \$3.00

Baby spinach, fresh mint, dried cranberries, toasted sliced almonds, feta Cheese and garlic croutons. Served with vinaigrette.



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GREEK CHICKEN PITA \$6.50  
Marinated chicken pita with lettuce, cherry tomatoes, red onion feta cheese and Greek dressing.

SOUTHWEST SALAD \$3.00  
Mixed greens, corn kernels, roasted peppers, black beans, diced avocado, Crispy tortilla chips and chipotle ranch dressing.

GRILLED VEGGIE WRAP \$6.00  
Marinated grilled squash, peppers, red onion, and zucchini with feta cheese lettuce and Italian dressing, wrapped in tortilla.

ASIAN CHOP SALAD \$3.00  
Baby spinach, mandarin oranges, diced tomatoes, pickled red onions, caramelized spicy pecans, wonton strips, and Asian Vinaigrette dressing.

FAJITA CHICKEN WRAP \$7.25  
Seasoned fajita chicken, shredded cheddar cheese, lettuce, tomato, ranch dressing, rolled in a tortilla.

PHILLY CHEESESTEAK \$8.00  
Roast beef, sautéed onion and peppers, melted provolone cheese on a toasted hoagie bun.

ITALIAN PANINI \$8.00  
Turkey, pepperoni, ham and mozzarella cheese on a whole grain sub with Italian dressing.

CUBAN PANINI \$8.00  
Ham, turkey, provolone cheese, mustard, pickles, on a whole grain sub

SAUTEED GREENS, SMOKED TURKEY PANINI \$8.00  
Sautéed kale with minced garlic and crushed red peppers, smoked turkey and provolone cheese on a ciabatta roll.

### TRADITIONAL AMERICAN DELI BUFFET

**Assortment of sliced meats:** Turkey, Ham

**Assortment of sliced cheeses:** Swiss, Provolone, American Cheese

**Assortment of Breads:** Whole grain, Classic White, Sub rolls, Kaiser Rolls

**Relish Tray:** Lettuce, tomatoes, red onions, sliced pickles, and assorted condiments

\$8.00

Buffet includes Potato chips



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## SIDE SALADS

All side salads are served buffet style for any entrée or sandwich selections and priced per person.

<u>Bacon Ranch Red Potato</u>	<u>\$1.50</u>
<u>Classic Macaroni Salad</u>	<u>\$1.50</u>
<u>Classic Potato Salad</u>	<u>\$1.50</u>
<u>Sweet Potato Salad</u>	<u>\$1.50</u>
<u>Classic Coleslaw</u>	<u>\$1.50</u>
<u>Fresh Seasonal Fruit Salad</u>	<u>\$2.50</u>
<u>Vegetable Tray</u>	<u>\$5.50</u>
<u>Chips and Salsa</u>	<u>\$4.50</u>
<u>Confetti Pasta Salad</u>	<u>\$2.00</u>
Bow tie pasta mixed with red and green bell peppers, cucumber and red onion tossed with a basil vinaigrette dressing.	
<u>Southwest Coleslaw</u>	<u>\$2.00</u>
Shredded cabbage, carrots, mexi-corn, lime juice, cilantro, and served with southwest ranch style dressing. Garnished with sliced jalapenos.	
<u>Pepperoni Pasta Salad</u>	<u>\$2.00</u>
Rotini pasta mixed with sliced pepperoni, black olives, diced broccoli and cauliflower, grape tomatoes, cucumbers, tossed in and Italian dressing.	





## BUFFET SELECTIONS

All selections are priced per person, and must have a 10 guest minimum.

All buffet selections include a linen and table skirting service, and include all disposable service-ware associated with the meal.

### PASTA BAR \$8.50

Choice of 2 Pasta: Spaghetti, Penne, Elbow Macaroni, Linguine, Tortellini

Choice of 2 Sauce: Marinara, Alfredo, Pesto Cream Sauce

Pasta Bar includes Garlic Bread, Parmesan Cheese, red pepper flakes, House Salad with Variety of dressings.

Additional items:

Meatballs \$2.00

Italian Sausage \$2.50

Herbed Chicken \$2.50

### TACO BAR \$8.50

Soft and/or crispy taco shells, seasoned ground beef, and assorted toppings, shredded lettuce, diced tomatoes, salsa rojo, fresh pico, jalapenos, shredded cheddar cheese, sour cream. Served with Spanish Rice and Refried Beans, accompanied with Tortilla chips





**BAKED POTATO BAR** **\$6.50**

Jumbo baked potato accompanied with various of classical sides: sour cream, butter, chopped scallions, cheddar cheese, broccoli with cheese sauce, chili sauce.

Additional Items:

Pulled Pork and Biscuit \$2.00

Fajita chicken and Biscuit \$2.00

**HOMEMADE LASAGNA** **\$8.50**

Freshly made meat and cheese lasagna served with house salad, garlic bread or garlic bread sticks and variety of dressings.

**FRESHLY BAKED CALZONES** **\$8.75**

Choice of Pepperoni, Cheese, Hawaiian, Meat-lovers, or Veggie served with house salad and variety of dressings

**CHICKEN ENCHILADAS** **\$8.25**

Cheese and Chicken Enchiladas served with choice or red or green sauce, Spanish Rice Ranch Beans, Tortilla Chips and fresh Pico de Gayo

**CHICKEN FAJITAS** **\$8.25**

Seasoned Chicken Fajita meat served with sautéed onion and red and green peppers, flour tortillas, Spanish Rice, Refried Beans, tortilla chips and salsa

**PORK CARNITAS** **\$9.00**

Seasoned cubed pork, served with flour tortillas, Spanish rice, Ranch style black beans, freshly made pico de gayo and tortilla chips.



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**PULLED PORK** **\$9.00**

Seasoned pulled pork, with two types of BBQ sauce, served on a potato bun, with classic potato salad and classic coleslaw. Also served on a baked potato with biscuit.

**ORANGE CHICKEN** **\$9.00**

Popcorn chicken served with orange sauce, fried rice, stir-fry vegetables, vegetable egg rolls and fortune cookies.

**Sweet and Sour Chicken** **\$9.00**

Popcorn chicken served with sweet and sour sauce, fried rice, stir-fry vegetables, vegetable egg rolls and fortune cookies.



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# SWEET SHACK AND BEVERAGES

ALL DESSERTS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED.

Chocolate Chip Brownies	\$6.00/dz	Variety Soda	\$0.75
Fresh Baked Cookies	\$0.50	Bottled Water	\$0.50
Banana Pudding Parfaits	\$1.50	Lemonade	\$0.50
Carrot Cake	\$2.00	Ice Tea	\$0.50
Chocolate Cake	\$2.00	Coffee	\$0.50
Fresh Baked Fruit Pies (Apple, Cherry, and Peach)	\$1.50		
Decorated Full sheet Cake (feeds 96)			\$85.00
Decorated Half sheet Cake (feeds 48)			\$45.00

