

flavorcatering

THE ART OF CREATING SUCCESSFUL EVENTS



2016-2017

**Peninsula School
District
Catering Guide**

ORDERING GUIDELINES

Planning your event/ meeting:

We pride ourselves in being able to meet everyone's needs in our catering department here at Peninsula School District. If there is anything we can do to assist you please don't hesitate to ask. Below are some steps to help you plan your event or meeting.

Booking

You will be responsible for booking the space for your meeting or event. We ask that you fill out a catering request form (a copy is provided at the back of this guide) you may e-mail this form to **haasd@psd401.net** or fax it to **253.530.1017**. If you do not have a final count of attendees, do not worry, we can figure this out as we get closer to the date.

Changes/ Cancellations


We ask that you provide us with at least two days notice if an event is to be cancelled. We can accept changes up to a day before an event/ meeting. After that we will do our best to accommodate but may need to make some menu changes.

Billing

After your event you will receive a final invoice for payment. If this is a district catering we will be happy to bill your account code provided on your original order. If it is being paid for by an outside group (PTA, Fire Station etc.) we ask that check or money orders are made payable to Peninsula School District. You will receive a copy of your order with the invoice for your records.

Questions

If you have any questions please call our office at **253.530.1016** and we will be happy to assist you. In the unlikely event you are not completely satisfied with our service please let us know and we will be happy to refund you the portion of service you were unhappy with.

 **Meets Your Health Your Way nutrition guidelines. For more information visit www.YourHealthYourWayOnline.com**

BREAKFAST BUFFETS

All breakfast buffets include assorted fruit juices, and our Keurig k-cup coffee service

A Fresh Start

Create your own Parfait-Granola, Fresh Bananas and Berries with Low Fat Yogurt.

Bagel Express

Fresh assorted bagels served with fresh fruit, regular and low-fat cream cheese, butter, margarine, jams and jellies.

Classic Morning Breakfast

Scrambled eggs, crisp bacon or sausage and hash brown potatoes served with fresh baked pastries and bagels, regular and low-fat cream cheese, butter, margarine, jams and jellies.

BREAKFAST A LA CARTE

Fresh Fruit Platter

Fresh baked Cinnamon Rolls

Fresh Danish and Pastries

Assorted Bagels

Fresh Baked Scones

DELI SANDWICH BUFFETS

Deli buffets include your choice of one signature side and cookies or dessert bars.
A minimum of ten guests is required per selection.

Classic Sandwiches

Customize your order with an assortment of classic sandwiches including roast turkey, smoked turkey, honey ham, and roast beef.

Build Your Own Sandwich

Assorted lean deli meats, grilled chicken breast, tuna or chicken salad, cheese, lettuce, sweet red onion, tomato, whole wheat and white bread, sandwich rolls, tortillas and your choice of regular and low-fat spreads.

Mediterranean Sandwich Platter

Your guests will create their own sandwiches from an assortment of shaved ham, capicola salami, and prosciutto, Sandwich fillings are accompanied by sliced provolone cheese, plum tomato slices, roasted peppers, marinated artichokes, balsamic grilled onions, olive tapenade, lemon-garlic aioli and leaf lettuce.

Add a homemade soup to any buffet. Call for selections

SIGNATURE SIDES

Tossed Garden Salad
Classic Caesar Salad
Farmhouse Potato Salad
Fresh Fruit Salad
Assorted Chips

SALADS

A minimum of ten guests is required per selection for salad orders. Mix and match to create your own personalized luncheon. Entrée salads are served with fresh baked rolls.

Fresh Garden Salad

Mixed greens, roma tomato, sweet red onion, carrots, bell peppers and black olives. Served with a selection of regular and low-fat dressings.

Honey Mustard Asian Chicken Salad

Fresh mixed greens topped with seared chicken breast, julienne carrots, zucchini, red bell peppers, bok choy and red onion. Garnished with mandarin oranges, toasted almonds and fried wontons. Served with honey mustard dressing.

Strawberry Spinach Salad

Fresh baby spinach, Fresh sliced strawberries, and toasted slivered almonds. Tossed in a sweet vinaigrette.

Chicken Curry Salad

Tender chicken breast pieces with grapes, celery, green onion and toasted almonds tossed in a mild curry sauce. Served over a bed of crisp greens

Classic Chef Salad

Mixed greens, roast turkey, smoked ham, cheddar cheese, Swiss cheese, roma tomato, hardboiled egg and your choice of regular and low-fat dressings.

Grilled Chicken Caesar Salad

Crisp romaine tossed with parmesan cheese, house-baked croutons, fresh lemon And Caesar dressing. Served with grilled marinated chicken breast.

Chicken Cobb Salad

Mixed greens topped with roast chicken, crisp bacon, roma tomatoes, blue cheese, mozzarella cheese and hardboiled eggs. Served with a ranch dressing.

SANDWICHES

A minimum of ten guests is required per selection for sandwich orders. Mix and match to create your own personalized luncheon. Served with chips and a cookie.

Grilled Chicken Caesar Wrap

Grilled chicken breast, crisp romaine, parmesan cheese and baked croutons wrapped in a spinach tortilla with low-fat Caesar dressing.

Tuscan Grilled Chicken Sandwich

Grilled chicken breast, eggplant, roasted red pepper, fresh mozzarella, spinach, pesto mayonnaise on a rustic white or multigrain roll.

The Italy

Cappicola, prosciutto and salami topped with provolone cheese, fresh tomato, green leaf lettuce and spicy cherry peppers. Served on rustic white bread with Italian vinaigrette.


Smoke House Club

Smoked ham and turkey with bacon, plum tomato slices, lettuce, Swiss and cheddar cheeses on a croissant with honey mustard.

Roast Turkey Cobb

Roast turkey with shaved red onion, sliced plum tomatoes, avocado, bacon, leaf lettuce and cheddar cheese on a rustic white or multigrain roll.

Veggie Extreme

Roasted red pepper, onion, and eggplant with lettuce tomato and your choice of provolone or  cheddar cheese on a rustic white or multigrain roll

SIMPLY TO GO BOXED LUNCHES

Select a sandwich or a salad from the list above and we will package it in a convenient box or bag. Each Simply to Go selection will be served with fresh fruit, bottled water, chips and cookies,

THEME BUFFETS

A minimum of 10 guests is required for theme buffets
Theme Buffets are served with your choice of
brownies, dessert bars, or gourmet cookies.



Taste of Asia

Your choice of orange, sweet chili, or schezwan /chicken, your choice of broccoli or Mongolian beef. Served with steamed and stir fried rice, Asian vegetables and a fortune cookie. Soy sauce and hot mustard included.

Mexican Taqueria Taco Bar

Create your own tacos. Choose two meat selections from the following – traditional ground beef, turkey carnitas, or grilled chicken Served with soft flour tortillas and corn taco shells, refried, black or pinto beans, rice and fire roasted salsa. Includes sour cream, jalapenos, shredded cheese, and lettuce

Southern Style Barbecue

Your choice of North Carolina pulled pork, smoked beef brisket or barbecued chicken, corn, ranch style beans, chopped slaw and house-baked corn bread.

Taste of the Mediterranean Pasta Bar

Transitional marinara, creamy garlic alfredo and Bolognese meat sauce with penne pasta. Served with sautéed green beans, tossed garden greens and fresh baked garlic bread.

PIZZA

Pizza selections are served with Italian green salad, parmesan cheese, and crushed red peppers. Served with Gourmet Cookies

CINDE'S SPECIALTY NAAN PIZZAS

Grilled Veggie

Fresh sautéed spinach, grilled onion, zucchini, mushrooms, roasted red pepper, marinated artichokes and parmesan cheese.

Hawaiian Barbecued Chicken

Grilled chicken breast, smoky barbecue sauce, roasted onions and red peppers with plum tomato, cheddar and mozzarella cheese.

Greek

Diced Chicken, roasted red pepper, marinated artichokes, roma tomatoes, kalamata olives, feta cheese and fresh oregano.

Italian Meat Lovers

Salami, pepperoni, and sausage with olives, peppers, and onions

AFTERNOON BREAKS

Afternoon breaks are served with assorted sodas and bottled water except where noted.

Nutri-Snacks

Assorted granola bars and low-fat yogurt cups served with mixed nuts and bottled water.

Chips, Dips and Pretzels

Potato chips and dip, soft pretzels with mustard

Mexican Fiesta

Tortilla Chips and Salsa

Afternoon Sweets



House-baked cookies, brownies and dessert bars.

A LA CARTE SNACKS AND SWEETS

SNACKS

 Fresh Fruit Platter
Assorted Individual Bags of Chips
Mixed Nuts (serves 10 guests)
Cheese and Crackers
Anitpasto Platter
Veggie Platter

SWEETS

 Fresh Fruit Platter
 Fresh Fruit and Yogurt Parfaits
Fresh Baked Cookies
Assorted Dessert Bars
Fudge Brownies and Bars

BEVERAGES

***Keurig Coffee and Tea Services**

Your choice of premium coffee and tea k-cups served with cream, and assorted sweeteners.

Beverage/Coffee Refresh
Orange Juice
Assorted Bottled Juice
Assorted Bottled Soda
Bottled Spring Water
Fresh Brewed Iced Tea
Lemonade
Fruit Punch

*Groups larger than 50 will get bulk Price. Unfortunately the Keurig service cannot support large groups.

MENU PRICES

Breakfast Buffets

A Fresh Start 	\$5.00 per guest
Bagel Express 	\$4.50 per guest
Classic Morning Breakfast	\$6.75 per guest

~~Breakfast A la Carte~~

Fresh Cut Fruit Platter	\$3.25 per guest
Fresh Baked Cinnamon Rolls 	\$6.50 1/2 dozen
Baked Muffins 	\$6.50 1/2 dozen
Assorted Bagels	\$6.00 1/2 dozen
Fresh Baked Scones	\$6.50 1/2 dozen
Donuts	\$6.00 1/2 dozen





Deli Buffets

Classic Sandwiches	\$7.00 per guest
Build Your Own Sandwich	\$8.25 per guest
Mediterranean Sandwich Platter	\$9.00 per guest
Add Soup to a Deli Buffet	\$1.00 per guest

Signature Sides (A la Carte)

Tossed Garden Salad	\$3.00 per guest
Caesar Salad	\$3.25 per guest
Farm House Potato Salad	\$2.50 per guest
Fruit Salad	\$3.00 per guest
Assorted Potato Chips	\$1.25 per bag

Entrée Salads

Fresh Garden Salad 	\$4.00 per guest
Honey Mustard Asian Chicken Salad 	\$7.25 per guest
Strawberry Spinach Salad 	\$7.25 per guest
Chicken Curry Salad 	\$7.25 per guest
Classic Chef Salad	\$7.25 per guest
Grilled Chicken Caesar Salad	\$7.25 per guest
Roast Chicken Cobb Salad	\$7.50 per guest

Sandwiches

Grilled Chicken Caesar Wrap	\$7.25 per guest
Tuscan Grilled Chicken Sandwich	\$7.25 per guest
The Italy	\$7.25 per guest
Smoke House Club	\$7.25 per guest
Roast Turkey Bacon	\$7.25 per guest
The Extreme Veggie	\$7.25 per guest

Simply to Go



\$8.25 Each

Theme Buffets

Taste of Asia	\$9.00 per guest
Mexican Taqueria Taco Bar	\$9.00 per guest
Southern Style Barbecue	\$9.00 per guest
Taste of the Mediterranean Pasta Bar	\$9.00 per guest



Cinde's Specialty Naan Pizza

Grilled Veggie	\$7.00 per guest
Hawaiian Barbecued Chicken	\$7.00 per guest
Greek	\$7.00 per guest
Italian Meat Lovers	\$7.00 per guest

Afternoon Breaks


Chips, Dips and Pretzels	\$3.25 per guest
Afternoon Sweets	\$3.00 per guest
Mexican Fiesta	\$3.00 per guest



A la Carte Snacks

Fresh Fruit Platter	\$3.00 per guest
Assorted Individual Bags of Chips	\$1.25 per guest
Mixed Nuts (serves 10)	\$10.00 per bowl
Cheese and Crackers	\$3.50 per guest

Dessert Selections

Fresh Fruit Platter 	\$3.25 per guest
Fresh Fruit and Yogurt Parfaits 	\$3.00 per each
Fresh Baked Cookies	\$6.00 dozen
Fresh Baked Gourmet Cookies	\$8.00 dozen
Fudge Brownies and Bars	\$8.50 dozen
Fresh Baked Cupcakes	\$3.50 each

Party Supplies

Plates	\$0.25 ea
Napkins (paper)	\$0.05 ea
Plasticware (reflections)	\$0.10 set
Linen	\$3.00 cloth
China Service	\$2.50 setting

Beverages

Keurig Coffee and Tea Services	\$2.00 per guest
Beverage/Coffee Refresh	\$1.00 per guest
Orange Juice	\$3.00 per 1/2 gallon
Assorted Bottled Juice	\$1.50 per bottle
Assorted Bottled Soda	\$1.50 per bottle
Bottled Spring Water	\$1.00 per bottle
Fresh Brewed Iced Tea	\$3.00 per 1/2 gallon
Fruit Punch	\$2.00 per 1/2 gallon
Lemonade	\$2.00 per 1/2 gallon

(1/2 gallon serves about 8)

SNACKS

Antipasto Platter w/crackers	
Petite Meatballs w/Schezwan Sauce	\$4.00 per guest
Meat and Cheese Platter w/crackers	\$2.75 per guest
Chicken Wings/comes with celery & carrots w/dressing.	\$3.50 per guest
	\$6.00 per guest

Prices effective 8-31-2016