



Nutrition Services Catering

All catering options meet the Wellness Policy's healthy guidelines

Breakfast

Minimum 12 people

Continental – a delicious and healthy assortment of muffins, quick breads, and whole grain breakfast rounds served with a fresh seasonal fruit salad ----\$6.00 / person

Egg McThompson Sandwich – egg, turkey sausage, and cheddar cheese on an English muffin or bagel --\$2.50 each

Breakfast Burrito – egg, seasoned potatoes, cheese, and local green chili----\$2.50 each

Granola, yogurt, and fruit bar ----\$4.00 / person

Lunch

Minimum 12 people

Boxed Lunches – choose from Turkey, Ham, Chicken Salad or Veggie sandwich served on whole grain bread or whole grain wrap. Served with bottled water, fresh fruit and veggies, and a cookie ----\$7.50 / person

Signature Entrée Salad – choose from Chef, Crispy Chicken, Taco, or Garden. Salads are served with a whole wheat dinner roll and a variety of dressings ----\$5.00 / each

Build your own Sandwich Platter – A selection of whole grain bread, Sliced Turkey and Ham, with Cheddar and Provolone cheese. Includes pickles, tomatoes, onions lettuce, and condiments (feeds 12) ----\$60.00

Hearty Soups – Red Chili, Tomato Basil, Potato Corn Chowder, or Chicken Green Chili, served with a whole grain dinner roll ----\$4.00 / person

Pizza Party - Choose from a variety of pizza options: Cheese, Pepperoni, Pork Sausage, Pesto, or Veggie Each 16 in. pizza is cut into 8 slices and served with a garden salad ----\$12.00 / pizza with salad (2 pizza minimum)

A la Carte

Fresh Fruit Platter or Fruit Salad – includes all of the season's finest offerings ----\$2.00 / person

Fresh Vegetable Platter with house made Ranch ----\$2.00 / person

Meeting Snacks – a healthy assortment of afternoon pick-me-ups including Cheese Sticks, Granola Bars, Annie's Animal Grahams or Goldfish Crackers, and fresh whole fruit ----\$3.00 / person

Delicious Whole Grain Cookies ----\$5.00 / dozen

Giant Cinnamon Rolls ----\$12 / dozen

*All menus include paper products. Drinks and dessert are not included.
Caterings are designed to be dropped off and arrangements made for pick up.*

Call Chef Sarah to plan your party! 613-5147



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Buffets

Minimum 50 people

Bar-B-Que

Hamburger served with lettuce, tomato, pickles, onion, ketchup and mustard
or Shredded BBQ Pork Sandwich

Served with Baked Beans and Garden Salad ----\$7.00 / person

Pasta Bar

Choose your pasta – Spaghetti or Penne

Choose your sauce – Marinara or Alfredo

Choose your protein – Meatballs or Chicken

Served with Parmesan Herb Bread Sticks and Garden Salad ----\$6.00 / person

Fiesta Bar

Make your own Soft Tacos or Nachos

Includes seasoned Shredded Chicken or Seasoned Ground Turkey

Served with Refried Beans and Cilantro Lime Rice

Shredded cheddar, lettuce, tomato, onion, salsa, and sour cream -----\$8.00 / person

Beverages

Coffee – served with sweeteners and creamer (1 gallon minimum) ----\$9.00 / gallon

Iced Tea – served with sweeteners (1 gallon minimum) ----\$7.00 / gallon

Infused Water – infused with refreshing citrus ----\$4.00 / gallon

Bottled Water ----\$1.00 each

Switch Carbonated Juice ----\$1.50 each

Fruit Juice – 100% apple or orange (4 oz. carton) ----\$0.75 each

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