School Nutrition Services
Catering Department

Breakfast Meetings
PTA Meetings
Award Banquets
Holiday Receptions/Parties
Staff Development
End of Year Celebrations
Appreciation Luncheons/Dinners
Parents Nights
School Board Meetings
Student Functions

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School Nutrition Services
Aycock Middle School
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Mobile: 336-442-1631
Fax: 336-370-8158
Event Planning Guidelines

The menu selections and services in this guide are the most frequently requested and represent merely a sampling of what we can do. Whether you are planning a simple gathering or a special function, we will be happy to help you with all arrangements. Room Reservations and tables are the responsibility of the requestor. If rentals are necessary please ask the Catering Manager. When an order is placed, you are agreeing to all guidelines and policies set forth and are subject to penalties if guidelines and policies are not met.

Placing Your Order

Please help us by providing at least one week notice prior to your event. We will make every effort to accommodate orders with less notice, but may need to restrict the menu to product of hand. Special orders and events with a large number of guests require as much notice as possible. It is extremely helpful if, at the time of scheduling your event, you are prepared to share the following information: desired menu, approximate number of guests, time and location of event, billing location and contact information.

Guarantee and Billing Policies

To professionally prepare for each guest, we require that you guarantee the number of guests attending your event at least 72 hours in advance. Events will be billed at the guaranteed number. Due to our advance preparation, cancellations must be made at least 48 hours in advance. Shorter notices may result in charges of up to 100% of the original order. For food ordering and billing purposes, an authorization signature is required prior to the event. School Nutrition Services must retrieve all catering equipment. Any catering equipment removed from delivery location, or not recovered, may be billed to your order. Invoices will be sent at the end of each month, only after the event has occurred. In order to assure that your payment is applied to the appropriate invoice on your account, please include the PO # and invoice # on your check.

Additional Services

There may be an added labor charge for events scheduled after school hours or on days when school is not in session, such as weekends, holidays, and vacation breaks. All services will be set up with paper and plastic ware unless otherwise specified. China and linen services are available, as well as flowers and/or special decorations at an additional charge. Special equipment rental or professional attendants are available at an additional rate with 72 hours notice.
Breakfast

**Bagel Bar**
$3.75 per person
A variety of fresh baked assorted bagels, assorted preserves, butter and cream cheese. (one per person)
Assorted juices & bottle water.
Freshly brewed gourmet coffee.

**Deluxe Country Breakfast**
$6.95 per person
Scrambled eggs, crisp bacon, sausage links, fresh baked biscuits, hash brown casserole and fresh baked mini croissants w/ honey butter.
Assorted juices & bottle water.
Freshly brewed gourmet coffee.

**Continental Breakfast**
$4.25 per person
Assorted breakfast pastries and assorted muffins. (2 per person)
Assorted juices & bottle water.
Freshly brewed gourmet coffee.

**Biscuit Beginnings**
$3.95 per person
Fresh baked biscuits served with bacon, sausage patties, chicken patties, mustard, mayonnaise, butter and assorted preserves.
Assorted juices & bottle water.
Freshly brewed gourmet coffee.

**Deluxe Continental Breakfast**
$4.75 per person
Mini croissants with honey butter, assorted muffins, and assorted breakfast pastries (2 ½ pp.). Assorted juices & bottle water.
Freshly brewed gourmet coffee.

**Gourmet Quiche…….50 person max**
$6.95 per person
Choose 2 of the following quiches: Spinach-mushroom-ham, broccoli and cheddar, goat cheese and artichoke, bacon and gruyere cheese, sausage-tomato-swiss.
Sliced fresh fruit trays.
Assorted juices & bottle water.
Freshly brewed gourmet coffee.

**Country Breakfast**
$5.95 per person
Scrambled eggs, crisp bacon, sausage links and fresh baked biscuits.
Assorted juices & bottle water.
Freshly brewed gourmet coffee.

**Add seasoned home fries w/ peppers & onions to any breakfast for an additional**
$$.60 per person

**Add hash brown casserole to any breakfast for an additional**
$$.75 per person

**Add fresh sliced fruit platters to any breakfast for an additional**
$$.50 per person

**Add creamy cheddar grits to any breakfast for an additional**
$$.50 per person

**Executive Breakfast**
$6.95 per person
Egg & Croissant casserole, biscuits w/ sausage gravy, crisp bacon and fresh sliced fruit trays.
Assorted juices & bottle water.
Freshly brewed gourmet coffee.

**Classic French Toast**
$5.95 per person
Fluffy thick sliced French toast w/ maple syrup, bacon, sausage and seasoned home fries w/ peppers and onions.
Assorted juices & bottle water.
Freshly brewed gourmet coffee.
Sandwiches and Lunches

**The Basic Box**
$6.55 per person
Turkey, ham and roast beef sandwiches on assorted breads w/ lettuce, tomato, pickle, chips, cookie and assorted soda and water.

**Deluxe Gourmet Box**
$7.95 per person
Your choice of Deluxe Gourmet Sandwich (listed below), served w/ Traditional* salad, chips, cookie, pickle and assorted soda and water. ▼

**Middle of the Road**
$6.95 per person
Turkey, ham and roast beef sandwiches on assorted breads w/ lettuce, tomato, pickle, chips, cookie, Traditional* salad and assorted soda and water.

**Chicken Caesar Wrap**
Marinated chicken breast w/ Caesar dressing, romaine lettuce, Roma tomatoes and grated parmesan cheese on assorted wraps.

**Build your own Deli Buffet**
$8.55 per person
Sliced turkey, ham and roast beef w/ a basket of assorted breads, sliced American, and Provolone cheeses, lettuce, tomato, and pickles. Served w/ all the condiments, chips, cookie, Traditional* salad and assorted soda and water.

**Roasted Vegetable Wrap**
Roasted red peppers, squash, zucchini, provolone, leaf lettuce and a balsamic dressing on assorted wraps.

**Antipasto Display**
$49.95 Serves 20
Assorted Italian meats, marinated artichokes and mushrooms, assorted cheese cubes, marinated assorted olives and pepperchini.

**Croissant Clubs**
Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato piled high on a flaky croissant.

**Deluxe Sandwich Tray**
$6.25 per person
Assorted ham, turkey and roast beef sandwiches w/ assorted cheeses, dressings, lettuce and tomato. Served on assorted rolls and breads. Served w/ pickles, chips, soda and bottle water.

**The Angus**
Top Sirloin of Beef, cheddar cheese, horseradish-mayo, leaf lettuce and tomato on a Kaiser roll.

**The Italian**
Baked tavern ham, roasted red peppers, provolone, leaf lettuce, tomato and Italian dressing on a Kaiser roll.

**The Tuscan**
Roasted turkey breast, cheddar cheese and honey-mustard w/ lettuce and tomato on a Kaiser roll.

**The Tuscan 2**
Roasted turkey breast, provolone cheese, roasted red peppers, Dijon mustard, lettuce and tomato on a wrap.

**Deluxe Wrap Tray**
$7.25 per person
Assorted wraps: Chicken Caesar, Turkey Club Italian, Angus Beef, Roasted Vegetable and the Tuscan 2. Served w/ pickles, chips, soda and bottle water.

**Traditional Deli Salads**
*Italian Pasta Salad  *Orzo Pasta Salad
*Mediterranean Pasta Salad  *Cole Slaw
*Home-style Herb Potato Salad  *Black Bean and Roasted Corn Salad
Souper Selections

All selections served w/ crackers, dessert and beverage

Soup and Salad
$6.95 per person
Fresh mixed greens w/ tomato, red onion, crouton, cucumber, bacon bits, and cheddar cheese. Served with your favorite savory soup and rolls.

Soup, Salad and Baked Potato
$7.95 per person
Fresh mixed greens w/ tomato, red onion, crouton, cucumber, bacon bits, and cheddar cheese. Served w/ a hot baked potato w/ cheddar cheese, bacon bits, scallions, butter and sour cream. Served w/ your favorite savory soup.

Soup and Baked Potato
$6.95 per person
Hot baked potato w/ cheddar cheese, bacon bits, scallions, butter and sour cream. Served w/ your favorite savory soup.

Soup and ½ Sandwich
$7.95 per person
Your choice of roasted turkey breast, tavern ham, or roast beef sandwiches w/ lettuce, tomato, pickle and chips. Served w/ your favorite savory soup.

Country Buffet
$8.95 per person
Lightly dusted fried chicken, chopped pork BBQ (vinegar based), brown sugar and bacon baked beans, homemade corn bread, southern style green beans, dessert, rolls and beverage.

Backyard Buffet
$7.95 per person
Glazed BBQ chicken, hot dogs, Corn O’ Brian, cole slaw, hot dog chili, dessert, rolls and beverage.

Holiday Buffet
$8.95 per person
Sliced oven roasted breast of turkey, stuffing, gravy, cranberry sauce, honey and brown sugar glazed ham, sautéed green beans, fruit cobbler, rolls and beverage.

Italian Buffet
$9.95 per person
All beef lasagna, 5 cheese penne pasta, garlic bread, Caesar salad, artichoke and tomato salad, beverage and dessert.

Asian Buffet
$10.95 per person
Caribbean Jerk rubbed bone-in pork chops w/ a pineapple-mango chutney, vegetable fried rice, spring rolls, sweet and sour chicken, fortune cookies, rolls and beverage.
Hot Buffets continued

Sonoma Buffet
$10.95 per person
Rosemary and garlic roasted quarter chicken, four cheese macaroni and cheese, honey and brown sugar glazed baby carrots, stuffed chicken breast w/ goat cheese, spinach and roasted red peppers topped w/ a mushroom cream sauce, dessert, rolls and beverage.

Build Your Own Event

Choose an entrée, two accompaniments, dessert, rolls and beverage
$7.95 per person

Choose two entrées, two accompaniments, dessert, rolls and beverage
$8.95 per person

Entrées

Chicken

BBQ Chicken 8pc. – Legs, wings, thighs and breasts of chicken, oven roasted and glazed w/ a sweet and bold BBQ sauce. (Finger lickin’ good!)
Chicken Cacciatore – Breast of chicken pounded thin, dredged in flour, then sautéed to a golden brown and covered w/ a pepper and onion tomato sauce.
Chicken Roulade – Breast of chicken pounded thin and stuffed w/ wild rice, sautéed mushrooms, onions and rosemary. Topped w/ a white wine and Dijon mustard cream sauce.
Stuffed Chicken – Breast of chicken pounded thin and stuffed w/ sun-dried tomatoes, spinach and goat cheese. Topped w/ a mushroom cream sauce.
Fried Chicken 8pc – Legs, wings, thighs and breasts, marinated and then dredged in seasoned flour three times and fried to a golden brown.
Mediterranean Chicken - Ricotta, mozzarella, parmesan and Romano cheeses, spinach, mushrooms, carrots, onions, garlic, celery, broccoli and a homemade marinara sauce.
Chicken Marsala – Breast of chicken pounded thin, dredged in flour, then sautéed to a golden brown and covered w/ a Marsala mushroom sauce.
Rosemary & Garlic Roasted 8pc. Chicken – Legs, wings, thighs and breast of chicken, marinated in olive oil, rosemary, garlic and spices. Oven roasted to a golden brown.
Chicken Parmesan – Lightly breaded breast of chicken topped w/ mozzarella cheese and our homemade marinara sauce.
Chicken Picatta – Breast of chicken pounded thin, dredged in flour, then sautéed to a golden brown and covered w/ a lemon, caper and white wine sauce.
Chicken Pot Pie – Diced chicken, peas, carrots, corn, onion, garlic, spices, herbs in a creamy Veloute and topped with puff pastry.
Chicken & Andouille Sausage Gumbo – Diced chicken, andouille sausage, peppers, okra, onions, garlic, potatoes, carrots, celery, tomato, herbs and spices served w/ white rice.
Romesco Chicken - Breast of chicken pounded thin, dredged in flour, then sautéed to a golden brown and covered w/ a classic Spanish sauce. Plum tomatoes, green peppers, toasted almonds, Spanish paprika, red wine vinegar, and crushed red pepper.
Chicken & Wild Rice Casserole – Diced breast of chicken, broccoli, cheddar cheese, cream of chicken soup, sour cream, onion, garlic and wild rice.
**Pasta**

**Five Cheese Penne Pasta** – Penne pasta tossed in a creamy Alfredo sauce w/ parmesan, mozzarella, ricotta, provolone and white cheddar cheeses and then baked.

**Vegetarian Lasagna** – Ricotta, mozzarella, parmesan and Romano cheeses, spinach, mushrooms, carrots, onions, garlic, celery, broccoli and a homemade marinara sauce.

**Penne a la Vodka** – Penne pasta and julienne chicken breast topped w/ a vodka sauce made w/ plum tomatoes, parmesan cheese, garlic, onion, basil and cream. Then topped w/ a thin layer of ricotta cheese.

**Tri-Color Cheese Tortellini** – Topped w/ a creamy pesto Alfredo sauce w/ diced plum tomatoes, mozzarella cheese and sliced mushrooms. Topped w/ grated parmesan cheese.

**Baked Ziti** – Penne pasta tossed in our homemade marinara sauce, mozzarella and ricotta cheese. Baked and covered with more glorious cheese.

**Chicken and Broccoli Alfredo** – Julienne chicken breast, broccoli florets, onion, garlic, olive oil, basil, parmesan cheese, sliced mushrooms and a creamy Alfredo sauce tossed w/ fettuccine pasta.

**Zesty Penne Pasta** – Penne pasta and Italian sausage w/ peppers, onions, crushed red pepper, olive oil, garlic, herbs, grated parmesan and ricotta cheese in a zesty plum tomato sauce. (can substitute turkey sausage)

**Beef Lasagna** – Ground beef, ricotta, mozzarella, parmesan and Romano cheeses, onion, garlic, herbs, spices and our homemade marinara sauce.

**Baked Spaghetti** – Spaghetti tossed with our homemade marinara sauce, ground beef, onions, garlic, herbs, spices, mozzarella and ricotta cheese, baked and topped w/ more mozzarella cheese.

**Pork**

**Stuffed Pork Tenderloin** – Pork tenderloin stuffed w/ a cranberry and sage stuffing. Topped w/ a apricot-orange sauce and garnished w/ green onions.

**Caribbean Jerk Pork** – A bone-in 6oz pork chop, seasoned w/ a Caribbean Jerk rub and sautéed until golden brown and covered w/ a pineapple-mango chutney.

**Fried Pork Chops** – Marinated 6oz bone-in pork chops, battered and fried to a golden brown and served w/ a brown gravy.

**Spiral Cut Ham** – Spiral cut ham basted in brown sugar, honey and spices, then slow roasted and glazed.

**Pulled Pork BBQ** – A vinegar based slow-cooked tender pulled pork shoulder.

**Almond Crusted Pork Chops** – Marinated 6oz bone-in pork chops, crusted in sliced buttery almonds and pan sautéed. Topped w/ a caramelized apple, brown sugar and rosemary cream sauce.

**Smothered Pork Chops** – Marinated 6oz bone-in pork chops, dredged in flour and sautéed until golden brown and then slow simmered in a tomato-based sauce w/ onions, garlic, peppers, potatoes, sausage, herbs and spices.

**Beef**

**Country Fried Steak** – A battered and breaded 5.3 oz steak, fried to a golden brown and covered w/ a homemade brown gravy.

**Sweet & Sour Meatballs** – 1 oz meatballs roasted and glazed with our sweet and sour sauce.

**Southwestern Braised Beef Stew** – Chunks of tender beef, carrots, celery, onions, garlic, mushrooms, potatoes, herbs, and spices slow-cooked until thick and rich.

**Meatloaf** – Fresh ground beef, onions, garlic, eggs, Italian bread crumbs, marinara sauce, Worcester sauce and spices. Oven roasted, sliced then topped w/ a homemade brown gravy.

**Other**

**Eggplant Parmesan** - Skinless eggplant battered and fried to a golden brown, covered in mozzarella and ricotta cheese and our homemade marinara sauce.

**Stuffed Peppers** – Green peppers stuffed with ground beef, rice, onion, garlic, mozzarella cheese and spices topped w/ our homemade marinara sauce and provolone cheese.
**Build Your Own Event**

**Accompaniments**
- Black Bean & Roasted Corn Salad
- Broccoli & Cheddar Casserole
- Brown Sugar Baked Beans
- Roasted garlic and Herb Smashed Potatoes
- Cheddar Cheese Smashed Potatoes
- Creole Wild Rice Pilaf
- Southern Style Green Beans
- Corn Bread
- Corn O’ Brian
- Four Cheese Macaroni
- Garlic Bread
- Goat Cheese Smashed Potatoes
- German Potato Salad
- Potatoes Au Gratin
- Potato Salad
- Rosemary Roasted Potatoes
- Caesar Salad
- Cole Slaw
- Sundried Tomato Mashed Potatoes
- Spanish Rice
- Tossed Salad
- Vegetarian Fried Rice
- Wild Rice Pilaf
- White Rice

**Desserts**
- Banana Pudding
- Chocolate Bread Pudding
- Brownies
- Mini Cheesecakes
- Fruit Cobbler (apple, peach, cherry & blackberry)
- Lemon Bars
- Macaroon Bars
- Assorted Dessert Bars
- Assorted Cookies

**Beverages**
- Coffee
- Iced Tea
- Soda, assorted
- Fruit Punch
- Lemonade
- Water, bottled
### Breaks and Snacks

<table>
<thead>
<tr>
<th>Break Description</th>
<th>Price per Person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Basic Break</strong></td>
<td>$2.25 per person</td>
<td>(Two cookies pp) Fresh baked assorted cookies and beverage</td>
</tr>
<tr>
<td><strong>The Classic Break</strong></td>
<td>$2.95 per person</td>
<td>(one of each pp) Fresh baked assorted cookies, trail mix, and beverage</td>
</tr>
<tr>
<td><strong>Fiesta</strong></td>
<td>$2.75 per person</td>
<td>Corn tortilla chips w/ a cheddar cheese sauce, salsa, sour cream, jalapenos and beverage</td>
</tr>
<tr>
<td><strong>Snack Attack</strong></td>
<td>$3.55 per person</td>
<td>Fresh cut vegetables w/ dip, granola bars, yogurt bars and beverage</td>
</tr>
<tr>
<td><strong>The Deluxe Break</strong></td>
<td>$3.95 per person</td>
<td>Cubed cheese tray (Cheddar, Swiss &amp; Pepper Jack), fresh cut vegetables w/ dip and beverage</td>
</tr>
<tr>
<td><strong>The Executive Break</strong></td>
<td>$3.95 per person</td>
<td>Fresh cut fruit tray, fresh cut vegetables w/ dip and beverage</td>
</tr>
<tr>
<td><strong>The Standard Break</strong></td>
<td>$1.85 per person</td>
<td>(one bag pp) Assorted bags of chips and beverage.</td>
</tr>
<tr>
<td><strong>The Elite Break</strong></td>
<td>$2.75 per person</td>
<td>(one of each pp) Assorted dessert bars, brownies and beverage.</td>
</tr>
<tr>
<td><strong>The Beverage Break</strong></td>
<td>$2.25 per person</td>
<td>Fresh brewed coffee, assorted juices and bottle water.</td>
</tr>
<tr>
<td><strong>The Luxury Break</strong></td>
<td>$4.25 per person</td>
<td>Fresh cut fruit tray, cubed cheese tray (Cheddar, Swiss &amp; Pepper Jack), crackers and beverage.</td>
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</tbody>
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# Hors D’oeuvres & Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Beer Battered Whole Mushrooms</td>
<td>$1.75</td>
</tr>
<tr>
<td>Sweet and Sour Breaded Chicken Bites</td>
<td>$1.75</td>
</tr>
<tr>
<td>Roasted Stuffed Mushroom Caps</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mini Chicken Cordon Bleu</td>
<td>$1.75</td>
</tr>
<tr>
<td>Chicken and Monterey Jack Quesadilla</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted Mini Quiche</td>
<td>$1.75</td>
</tr>
<tr>
<td>Layered Mexican Dip w/ Tortillas</td>
<td>$1.50</td>
</tr>
<tr>
<td>Hot Spinach-Artichoke Dip w/ Fried Pita Chips</td>
<td>$1.75</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$1.00</td>
</tr>
<tr>
<td>Sweet and Sour Meatballs</td>
<td>$1.75</td>
</tr>
<tr>
<td>Chicken Fingers w/ Ranch and Honey-Mustard</td>
<td>$2.00</td>
</tr>
<tr>
<td>Fresh Cut Fruit Platters</td>
<td>$2.00</td>
</tr>
<tr>
<td>Hot Crab Dip w/ Fried Pita Chips</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$1.50</td>
</tr>
<tr>
<td>Smoked Salmon Display w/ Egg, Red Onion, Capers and Lemon.</td>
<td>$2.50</td>
</tr>
<tr>
<td>Tomato and Fresh Mozzarella Salad</td>
<td>$2.00</td>
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<tr>
<td>Sweet Chicken Bacon Wraps</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mini Cheesecakes</td>
<td>$2.00</td>
</tr>
<tr>
<td>Sage Sausage Bites w/ Balsamic Apricot Dip</td>
<td>$2.25</td>
</tr>
<tr>
<td>Spring Rolls w/ Duck and Soy Sauce</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fresh Cut Vegetable Platter w/ Dip</td>
<td>$1.25</td>
</tr>
<tr>
<td>Honey-BBQ Breaded Chicken Bites</td>
<td>$1.75</td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus w/ Pita Points</td>
<td>$2.00</td>
</tr>
<tr>
<td>BBQ Meatballs</td>
<td>$1.75</td>
</tr>
<tr>
<td>Cubed Cheese Tray w/ Crackers (Swiss, Cheddar and Pepper Jack)</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mini Croissant Sandwiches</td>
<td>$1.75</td>
</tr>
</tbody>
</table>
All American Grill

The All American Grill includes your choice of 1 or 2 meats, 2 side items, dessert, and beverage.

**Meats**
- Polish kielbasa
- ¼ lb hamburgers
- Chicken Breast - Caribbean jerk
- Orange, garlic, soy
- Honey-teriyaki
- Rosemary, lime and garlic
- Country style BBQ pork ribs
- All beef hot dogs
- Bratwursts

**Sides**
- Baked Beans
- Cole Slaw
- Green Beans
- Macaroni & Cheese
- Macaroni Salad
- Potato Chips
- Potato Salad
- Pasta Salad
- Wild Rice

**Desserts**
- Banana Pudding
- Brownies
- Cookies
- Dessert Bars
- Fruit Cobbler
- Macaroon Bars
- Lemon Bars

**Beverages**
- Bottle Water
- Canned Juice
- Canned Soda
- Fruit Punch
- Iced Tea
- Lemonade

All Beef Hot Dogs and ¼ lb Hamburgers
$5.95 per person

All Beef Hot Dogs and Chili
$3.95 per person

Chicken - any style and BBQ Pork Ribs
$8.95 per person

Chicken - any style w/ Bratwursts or Kielbasa
$8.95 per person

¼ lb Hamburgers
$4.95 per person

Chicken - any style w/ Hot Dogs or ¼ lb Hamburgers
$8.95 per person
Specialty Cakes

All of our specialty cakes are made in-house, from scratch. We will customize your cake to fit your event and your theme. Give us a call, and let the cake be the icing of your event. Prices include plates, forks, napkins and delivery.

½ Sheet Cake  Serves up to 48 guests  $40.00
Full Sheet Cake  Serves up to 96 guests  $60.00

Cake Flavors:  Lemon    Almond    Chocolate    Marble

Ice Cream Social

Classic
$3.25 per person
Vanilla, chocolate or strawberry ice cream, chocolate syrup, whipped cream, nuts and cherries

Deluxe
$3.95 per person
Vanilla, chocolate or strawberry ice cream, chocolate syrup, caramel syrup, fruit topping, whipped cream, nuts and cherries

By the Dozen

Cinnamon rolls..............$12.00
Breakfast breads............$18.00
Danish/Pastries............$15.00
Dessert bars...............$18.00
Trail mix bags.............$15.00
Mini croissants...........$7.00

Doughnuts...................$12.00
Muffins.....................$11.00
Fresh baked cookies.......$10.00
Brownies/Lemon bars.......$12.00
Assorted Sliced Bagels.....$13.00

Beverages

Assorted canned soda (each)....$1.25
Fruit punch (gallon)..........$6.00
Assorted canned juices (each).....$1.00

Iced tea (gallon)..................$6.00
Bottle water (each).............$1.50
Lemonade (gallon).............$6.00
Hot Tea (per person)..........$1.25

Freshly brewed gourmet coffee (serves 20).................................................$22.00
Savvy Menu Options

This section of the SNS Catering menu is designed for schools that are on a tight budget and do not need all of the accompaniments that would be included with our standard catered events. There are different levels of cost savings that can be utilized and combined to meet your financial requirements. If additional savings are required, a consultation with the Catering Manager is recommended.

Catered Event w/ no tablecloths……………………………………$7.00 off (per tablecloth)
Catered Event w/ no paper products………………………………$0.35 off per person
Catered Event w/ no beverage………………………………………. $0.30 off per person
Catered Event w/ no dessert…………………………………………$0.30 off per person
Catered Event w/ one accompaniment removed………………….$0.50 off per person

Thank you for your patronage!