Catering Offered By The Student Nutrition Department





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CATERING GUIDELINES

The Abilene ISD Student Nutrition Catering Department

Was established to provide catering services to the school district. AISD Catering Services only does school district related functions and events for students, parents, faculty, and staff. Certain events may require the approval of AISD administration before booking.

Order Policy

To provide you with quality service and food we request Campus orders to be placed (5–7) business days prior to the event. Large receptions and dinners need seven (10) days prior to the event. Prior notice is determined by the need to accommodate acquisition of food and supplies that vary from day-to-day operation in our department.

Guarantee

We request a final guest count 48 hours before the event. If attendance is less than the number prepared for, we will make some adjustments for product not used however, you will be billed for special order food items and all labor necessary to prepare the final guest count.

Service

All menus are available buffet style. Standard set-up includes serving utensils. Unless otherwise specified, all quoted prices include disposable ware.

Standard Service

Plates, white paper napkins, Styrofoam cups, and plastic utensils, Tablecloths - 3 tablecloths per order if more is needed each additional tablecloth is \$5.00.

Equipment and props

Belonging to AISD Catering are to be left in the room where the event has taken place. We reserve the right to charge for missing or damaged linens and equipment. See page 9 for table linen charges.

Delivery Charge

All events catered away from our catering kitchen located at **241 Pine Street** will incur \$32.00 delivery charge 3 tablecloths are included with each catering. There is no delivery charge for orders picked up from the Catering Kitchen. Failure to return Catering equipment may result in replacement costs/additional charges.

All Prices subject to change



All caterings' events must have a table cover for sanitary reason.

TO PLACE AN ORDER:

Once you have made your selections contact the catering department at cafe241@abileneisd.org We prefer an e-mail order.

Please contact us if you have questions regarding a catering, contact our catering manager is Robert Gwilt @ 325.677.1444 ext. 7683

When placing your email order please include the following:

Type of Function
Date, Start Time, and Place of Function
Time for pick up.
Phone number to be reached at the function.
Person Placing the Order
Department or Person Responsible for Payment
Budget Code for Payment or alternative form of payment
Guest Count
Catering Selections

We do not supply the tables for any events.

For events in which a budget code is not applicable (i.e., PTA or Booster Club) a form of payment at the time of delivery is required. If paying by check, please make it out to **Abilene ISD Student Nutrition.** We cannot accept credit cards at this time.

There will be times when the catering department will not be able to handle all events that are requested. These times usually occur during Thanksgiving and Christmas holidays, beginning and closing of the school years and staff development days. During these busy times orders will be accepted on a first come-first serve basis.

Our Catering Manager is Robert Gwilt. He has extensive background in catering. Robert and his staff are happy to fulfill your catering needs.



BREAKFAST MENU

The Continental Plus - \$6.00 per person

Assortment of breads (muffins, quick breads), and cinnamon rolls (3oz) and Fresh Fruit, butter, jelly and coffee.

The Buenos Dias - \$7.00 per person

Breakfast Burritos (8 inch)
Eggs, either Sausage or Bacon and Cheese
(Add Potatoes for an additional 25¢ per burrito)
Served with Salsa, Cinnamon Rolls (2.5oz) Fresh Fruit and coffee

Country Breakfast - \$9.00 per person

Scrambled eggs, hash browns, bacon, sausage, biscuits, and gravy, Muffins or cinnamon rolls, Fresh Fruit, and coffee.

Breakfast Burrito - \$2.50

Scrambled Eggs, Cheese either Sausage, or Bacon (Add Potatoes for an additional 25¢ per burrito)
Served with Salsa

Biscuit Sandwich - \$2.50

Egg, & cheese with your choice of bacon, Sausage, or ham.

Croissant Sandwich - \$2.50

Egg, & cheese with your choice of bacon, Sausage, or ham.

Yogurt with granola and fruit - \$3.50

With two seasonal fruits. Blue berries, Black berries, Strawberries

Made to order Country style biscuits.

\$1.00 each. min. order of 12



Lunch sides

(Choice of two).

Baked Beans
Salad w/ Dressing
Green Beans
Fresh Fruit (Seasonal)
Pasta Salad
Fries
Glazed Carrots

Potato Salad Baked Potato w/butter Cole Slaw Mashed Potatoes Pinto Beans

Individual Bags of Chips (1.00)

Desserts

(choice of one) *can be substituted for a side)
Assorted Cookies
Lemon Bars
Brownies

Lunch menu

Buffet style lunches, includes one entrée and two sides and dessert.

*Build Your Own Taco Salad \$9.00

Includes Beef Taco Meat, Beans, Lettuce, Tomato, Salsa, Shredded Cheese, jalapenos, & sour cream.

*Build Your Own Burger \$10.00

Includes Lettuce, Tomato, Pickle, Onion, Cheese, Mayo, Mustard 1 side of chips & 1 cookie (these are only sides for Burger Meal)

Chicken Spaghetti \$10.00

Served with garlic bread.

Grilled Chicken Breast \$10.00

Seasoned and marinated chicken breast served with yeast rolls.

Fried Chicken Tenders \$10.00

Served with yeast rolls.

Chicken Fried Steak, \$10.00

Tenderized and hand-breaded beef steak



^{*}Sides are included, additional sides are 2.50 ea.

Lunch menu continued

BBQ Brisket & Sausage \$13.00

Slow cooked brisket served with white bread and your choice of 2 sides.

Sandwich, and Wrap Menu \$9.00 Choices of breads to be served with,

Croissant, or Kaiser rolls (Ham, Turkey & cheese), Classic Wraps (Ham, Turkey & cheese), or Chicken Salad. Choices of cheese include Swiss, Colby Jack, or Provolone, served with potato chips. (Add grilled chicken for \$3.00)

Texas Cheese Steak \$10.00

Sliced Sirloin, Sautéed Onions & Peppers, and grilled jalapenos served with Queso on Hoagie roll

King Ranch Chicken \$10.00

A Texas favorite with pulled chicken, corn tortillas, mixed cheese. Served with rolls.

Chicken Parmesan \$10.00

Spaghetti topped with breaded chicken, marinara sauce, parmesan & mozzarella. Served with garlic bread.

Enchiladas \$10.00 3 per person

Chicken with a Verde sauce or beef with a red chili sauce. Served with tortilla chips and our homemade salsa.

Chicken Cordon Bleu \$11.00

Chicken breast layered with ham and Swiss cheese, lightly breaded and baked. Served with yeast rolls.

Chicken nuggets 30-\$15.00, 50-\$20.00, 100-\$40.00

Choices of sauces, Ketchup, honey mustard, BBQ sauce

Spaghetti & Meatballs \$10.00

Homemade Italian sausage and beef meatballs served in a rich tomato sauce over spaghetti. Served with garlic bread.

Meatloaf \$10.00

A delicious blend of beef and spices with a tomato/bbq sauce. Served with steak rolls.

Pulled Pork Sandwiches \$10.00

Pork roast covered in a sweet and spicy rub and slow cooked tender served on 2 yeast rolls

Grilled or Breaded Pork Chops \$11.00

Seasoned pork chops grilled or breaded and baked. Served with cream gravy and yeast rolls.



Lasagna \$11.00 Layered with 3 cheeses (ricotta, mozzarella, and parmesan) and a hearty sauce with Italian sausage and beef. Served with garlic bread.

PARTY TRAYS

School napkins will be provided at no additional charge. Colored napkins can be provided at a charge of \$5.00/50 ea.

Fruit Tray & Dip Serves 30	\$55.00	Vegetable Tray & Dip Serves 30	\$45.00	
Spinach Dip & Crackers Serves 20	\$35.00	Sausage Balls Serves 35 (2 per serving)	\$40.00	
Meatballs or German Sausage				
(3 per serving in sauce) Serves 15	\$20.00	Finger Sandwiches & Chips Serves 25	\$35.00	
Pigs 'n a Blanket Serves 15 (3 per serving)	\$30.00	Chips & Salsa Serves 15 – 20 2 lbs. Chips, 32oz house made	\$20.00 e salsa.	
Tortilla pinwheels Serves 50 (2 per serving)	\$35.00			

BAKERY ITEMS

Gourmet Cookies

Chocolate Chip, White Chocolate Macadamia Nut or Double Chocolate Chip **\$10.00 per dozen**

Thumbprint Cookies \$10.50 per dozen

Lemon Bars or Brownies \$12.00 per dozen

Sheet Cakes (No writing) Serves 70 **\$45.00**

1/2 Sheet Cake (No writing) Serves 35 \$26.00

Cinnamon Rolls \$12.00 per dozen

Muffins \$12.00 per dozen

Glorious Morning, Blueberry, or Banana

Nut

Breakfast Tray \$50.00

(Five Dozen assorted quick breads, can include Cinnamon Rolls)



BOXED LUNCHES \$10.00

Croissant Sandwich or Wrap (Ham, Turkey, and Cheese)

Includes:

Fresh fruit Chips Bakery Cookie Iced Tea, Soft Drink or Bottled Water

A la Carte'

Chips	\$1.00
Fruit cups 8oz	\$1.75
Croissant Sandwich	\$6.00

BEVERAGE SERVICE

Coffee: (includes cups and condiments)

 16 serving coffee pump
 \$10.00

 35 servings
 \$20.00

 55 servings
 \$25.00

 100 servings
 \$35.00

Iced Tea: (Includes cups, ice, and condiments) \$5.00/gallon (serves 10)

Punch (includes cups, ice, punch bowl and ladle) (32 7oz servings with ice per gallon)

Red Punch or Lemonade \$8.00/gallon

Fizzy Lemonade,

Almond Tea \$9.00/gallon

Orange Juice 6 oz. individual serving's \$1.00 ea.



Canned Soft Drinks and Bottled Water

\$1.00 ea.

ADDITIONAL LINENS & LABOR

If desired, linens can be rented. There is a three-week lead time on ordering linens:

85" x 85" Square Tablecloth	\$5.00 each
Linen Napkins	\$0.50 each
Colored paper napkins	\$5.00 50/ea.

Catering services that require additional labor for evenings or weekend events will be charged at a rate of \$32.00 per hour.



