Catering Menu

2021-2022 School Year

Brian Sims - District Chef
Chantelle Little – Catering Manager
Paul Stanley - Director of Nutrition Services

Contact us at cateringdistributionlist@dysart.org or visit our catering website.
BREAKFAST SELECTIONS

**Classic Continental $6.00**
Fresh baked assorted danishes, fresh baked assorted muffins, & bagels with cream cheese.
Fresh cut seasonal fruit, juice selection, coffee service and spa water

**Sunshine Yogurt Bar $6.00**
Build your own parfait.
Vanilla yogurt, fresh mixed berries, crunchy granola, & honey.
Coffee service and spa water included.

**Omelet Bar $10.00**
Made to order!
We start with eggs, and then add all of your favorites: crumbled bacon, diced sausage, chopped ham, bell pepper, onion and spinach.
Served with breakfast potatoes, coffee service and spa water.
Please allow ample service time; limit of 100 guests.

**Breakfast Burrito $7.50**
Fluffy scrambled eggs with shredded cheese and your choice of one filling: sausage, bacon, ham or veggie.
Served with breakfast potatoes, fresh salsa, and sour cream on the side.
Coffee service and spa water included.

**Traditional Egg Breakfast $7.00**
Scrambled eggs, choice of bacon, sausage patties, & ham. Served with roasted breakfast potatoes.
Coffee service and spa water included.
Add tortillas, shredded cheddar and fresh salsa $1.50
Add biscuits and gravy $1.50

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**A La Carte – Pricing is per person**

- Coffee Service: $1.00
- Bottled Juice (ask about choices): $1.50
- Bottled Water: $1.00
- Seasonal Mixed Fruit: $2.50
- Spa water - infused with fruit and cucumber: $0.75
- Canned Coke products: $1.00

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**Ordering & Delivery**

While the many ideas included in this guide provide a variety of options in menu planning, it is impossible to reflect the varied tastes of the entire community. Our staff can help design just the right menu to suit your particular needs for your social and professional gatherings.

Whatever your occasion, our wide variety of selections will fit all your needs. Contact Nutrition Services to place an order. Pricing is per person.

**Last Minute Orders**

We ask for 7 days notice for all catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them. A limited menu will be available for last minute orders.

Contact us at CATERINGDISTRIBUTIONLIST@DYSART.ORG or visit us at the CATERING WEBSITE

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**Only one concept is permitted per event. Example: Sandwiches and pasta cannot be ordered for the same event. Entrees are limited to 1 selection for 25 guests or less. 2 selections (within the same concept) are permitted for more than 25 guests. Pricing is per person.**
<table>
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| **Fresh Fruit Platter** $2.50  
A variety of freshly prepared seasonal fresh fruit. |
| **Fresh Vegetable Platter** $3.50  
An assortment of fresh veggies ready for dippin’. Served with French onion dip or ranch dressing. |
| **Hummus And Veggies** $3.50  
A duo of house made hummus, classic and red pepper, served with fresh dipping vegetables.  
**Add Stacy’s pita chips for only $1.00 each** |
| **Warm Artichoke-Spinach Dip** $4.25  
This hearty blend of artichoke hearts, spinach, cream cheese, sour cream, garlic and red bell pepper is sure to please! Served with pita chips and dipping veggies |
| **Sweet and Sour Meatballs** $4.00  
Our beef and pork meatballs are made in house. Seasoned with soy sauce, garlic, ginger, and scallions. Served with a classic sweet and sour sauce. |
| **Cookies** $6.00 per dozen  
Choose from: chocolate chip, double chocolate chip, sugar, peanut butter, oatmeal raisin and snickerdoodle |
| **Ice Cream Sundae Bar** $4.50  
We start with vanilla ice cream and then you make it your own!! Toppings include chocolate sauce, caramel sauce, chopped strawberries, M&M’s, oreo’s, butterfinger bits, whipped cream, cherries. |
| **Triple Chocolate Brownie** $1.50 each  
This sweet treat will solve all your chocolate cravings! |

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COLD LUNCH & LATE MEALS

Sandwich Buffet $8.25

Bread Options: a fresh hoagie roll, 9-grain, croissant, sourdough or spinach wrap

Meat Options: turkey, ham, or tuna salad

Cheese options: swiss, american, provolone, pepper jack

All sandwiches include: lettuce, tomato, red onion, pickle spear, and a bag of chips.

Includes: potato salad or marinated tomatoes and cucumbers, appropriate condiments, cookie, and choice of 12 oz. can of soda or spa water.

Fresh Leafy Greens $6.00

Garden Salad

Mixed greens, bell peppers, tomatoes, diced onions, shredded carrots, & black olives

Upgrade your salad bar with these premium options:

The Chef $2.00
ham, turkey, eggs, shredded cheddar

Southwest Chicken $2.00
corn and black bean salsa, diced chicken, jicama and cheddar cheese

Strawberry Fields $2.00
fresh strawberries, feta crumbles, pecans, jicama

Includes freshly baked cookie and choice of 12 oz. can of soda or spa water.

Dressing Options

Classic Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette

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Fiesta Time $8.50
Cheese Enchiladas
Chicken Enchiladas
Chicken Fajitas*
Carne Asada Tacos*

All entrees include traditional refried beans or vegetarian pinto beans, flour or corn tortillas*, Spanish rice, fresh salsa, sour cream, and a cookie.
Choice of 12 oz. can of soda or Spa water

Pasta Pronto Plate $8.50
Baked Ziti
Chicken Parmesan
Cheese Ravioli
Fettuccini Alfredo

Choice of sauce: red, white or pink. Served with garden salad, choice of 12 oz canned soda or Spa water and a freshly baked cookie.

Add seasoned chicken breast or roasted Italian sausage for $1.50

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**Red Dragon Bowl $8.50**
- Sweet and Savory Orange Chicken
- Teriyaki Chicken Breast
- Mongolian Beef

All entrees served with steamed white rice, spring roll, steamed mixed veggies and a cookie.
Choice of 12 oz. canned soda or Spa Water

**Smokehouse BBQ Plate $9.50**
- Smokey Pulled Pork
- Savory Pit Style Beef
- BBQ Glazed Roasted Chicken Quarter

All entrees served with baked beans, cole slaw, cornbread (jalapeno-cheddar upon request), and a cookie.
Choice of 12 oz. canned soda or spa water

**Other Good Stuff $8.50**
- Chef’s Classic Meatloaf
  Served with mashed potatoes, mushroom gravy and buttered corn
- Sonoran Pork Stew
  Seasoned and seared pork cubes are braised for hours with green chile, black beans, pinto beans, and potato. Finished with fresh cilantro and a side of cornbread (jalapeno-cheddar upon request)
  All entrees served with cookie and choice of 12 oz. canned soda or Spa water

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