



CATERING AT MUKILTEO SCHOOL DISTRICT



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E-mail is the preferred method for placing your orders. Find us at: or phone us directly at 425 356 1398 to arrange your event.

The invoice will be based on guaranteed count or actual count, whichever is greater.

A guaranteed guest count is requested at least 2 business days in advance of the scheduled service.

When ordering, please provide a starting and pick-up time. Services include Delivery.



BREAKFAST SELECTIONS

10 guest minimum on breakfast selections.

Continental Breakfast \$5.25 per guest
Assorted pastries, gourmet coffee, variety of teas and bottled juices

Deluxe Continental Breakfast \$6.50 per guest
Seasonal fresh cut fruit platter, assorted pastries, gourmet coffee, variety of teas and bottled juices

Bagel Continental \$5.25 per guest
Assorted fresh bagels, variety of flavored cream cheese (low-fat available upon request), gourmet coffee, variety of teas and bottled juices

The Healthy Start \$6.75 per guest
Seasonal fresh cut fruit platter, bagels with low-fat cream cheese, assorted low-fat yogurts, gourmet coffee, variety of teas and bottled juices

Americana Breakfast Buffet \$10.25 per guest
Fluffy scrambled eggs, hash browns, crisp bacon and sausage links, assorted pastries, gourmet coffee, variety of teas and bottled juices

Breakfast Croissant Sandwich Buffet \$10.50 per guest
Buttery croissants filled with ham, cheddar cheese, and scrambled eggs served with roasted new potatoes, gourmet coffee, variety of teas and bottled juices

Á LA CARTE PASTRIES

Danish	\$1.75 per guest
Cinnamon Rolls	\$1.50 per guest
Bagels with Cream Cheese	\$1.75 per guest
Muffins	\$1.75 per guest
Donuts	\$1.25 per guest
Scones	\$1.25 per guest
Seasonal Fresh Fruit Tray	\$3.25 per guest

Á LA CARTE BEVERAGES

Coffee & Tea Service	\$1.50 per person
Assorted Bottled Juices	\$1.75 per person per guest

SANDWICHES & SALADS



Add the soup of the day to sandwiches or salads below for only \$2.00 per guest. All salad entrées include a freshly baked breadstick or roll, cookies, and bottled water.

BUILD YOUR OWN DELI BUFFET \$10.50 per guest
Assorted deli meats and cheeses with all the fixings and a variety of fresh deli style breads served with a deli salad, chips, assorted soft drinks, bottled water and cookies

SANDWICH \$10.50 per guest
Deli selections of turkey, ham or Italian with select cheeses, lettuce, tomato and red onion on fresh submarine sandwich bread and served with specialty salad, assorted soft drinks, bottled water and cookies

THE CLASSIC BOX \$11.00 per guest
The classic box menu choices will consist of an assortment of deli meats, with assorted cheeses, unless otherwise specified. vegetarian, tuna salad and other options are available upon request. Served with chips, whole fruit, assorted soft drinks, bottled water and cookies. The classic box lunch can be placed on trays and served buffet style for a more formal presentation for additional charge per guest.

CHICKEN CAESAR SALAD \$10.50 per guest
Grilled chicken breast tossed with fresh chopped romaine lettuce, croutons and freshly shredded parmesan cheese served with our special Caesar dressing

ASIAN CHICKEN SALAD \$10.50 per guest
Marinated chicken breast served on a bed of mixed greens and topped with rice noodles, sesame seeds, water chestnuts and tomato wedges served with our special oriental dressing

CHEF SALAD \$10.50 per guest
Sliced ham, turkey, cheddar and Swiss served on a bed of mixed greens and topped with tomato and egg wedges served with your choice of dressing

CLASSIC COBB SALAD \$10.50 per guest
Diced chicken breast with sliced black olives, blue cheese and topped with bacon bits and tomatoes



HOT ENTRÉES & THEME BUFFETS

All hot entrees are served with a freshly baked breadstick or roll, mixed field greens, one side accompaniment, dessert, and bottled water. {Minimum Hot Entrée Guests} guest minimum, unless specified. For more than one menu choice per event, add per guest. All theme buffets include mixed field greens, dessert, and bottled water. 10 guest minimum, unless specified.

BAKED LASAGNA

Traditional meat and cheese or vegetarian

\$10.50 per guest

GOURMET CHICKEN YOUR WAY

Try it piccata, barbeque, teriyaki,

\$10.50 per guest

MEDITERRANEAN BUFFET

Lemon marinated chicken breast served with Greek salad, hummus, Tzatziki sauce and fresh pita bread

Add roasted potatoes, tabbouleh or roasted Mediterranean veggies for \$1.50 each

\$11.00 per guest

ACCOMPANIMENTS

- Caesar Salad
- Seasonal Steamed Vegetables
- Roasted Red Potatoes
- Fettuccine Alfredo
- Baked Potato
- Rice Pilaf

DESSERTS

- Brownies
- Seasonal Fresh Fruit Cup
- Hope Cookies
- Gourmet Dessert Bars
- *\$1.00 extra per person

PASTA PRONTO

\$10.50 per guest

Choose two pastas:

Fettuccine, penne, radiatore

Choose two sauces:

Marinara, alfredo, creamy pesto

Choose two meats:

Meatballs, grilled chicken, sausage with peppers and onions

Served with breadstick or roll

ASIAN BUFFET

\$10.50 per guest

Choose one entrée:

Chicken or beef Szechwan, chicken and broccoli, sweet & sour chicken, Cantonese stir fry with snow peas

Choose two sides:

Asian vegetables, steamed rice, fried rice, vegetable lo mein and egg rolls

Served with fortune cookies

MEXICAN BUFFET

\$10.50 per guest

Choose one entrée:

Cheese enchiladas, chicken or beef tacos, beef, chicken or vegetable fajitas

Choose two sides:

Guacamole, refried beans, Mexican rice, charro black beans

Buffet includes topping bar:

Sour cream, shredded cheese, lettuce

Served with chips and salsa



PIZZA PARTY

Our Pizza is prepared fresh on 16" whole grain enriched crust, topped with sauce and low-fat mozzarella cheese. Prices listed are a la carte. Each pizza is 16" round. Please specify 8, 10 or 12 slices.

\$13.50 per pie

Choose two toppings: Pepperoni, sausage, diced or bbq chicken, ham, onions, peppers, olives, pineapple or mushrooms. Additional toppings are \$1.25 each

Make it a meal: Mixed green salad with dressings, assorted soft drinks, bottled water and cookies \$5.25 per guest



PLATTERS

Platters are priced per guest, with a 10 guest minimum.

FRESH FRUIT PLATTER

An assortment of fresh seasonal fruit served with our special fruit dip and whipped cream cheese

\$3.25 per guest

CHEESE AND CRACKER TRAY

Assorted sliced cheeses served with a cracker assortment

\$3.25 per guest

CHEESE, MEAT AND CRACKER TRAY

A variety of sliced cheeses and deli meats served with a cracker assortment

\$3.75 per guest

ANTIPASTO PLATTER

Salami, pepperoni, cheese, artichoke hearts, marinated mushrooms, olives and pepperoncini served with sliced baguette bread

\$4.75 per guest

SWEET TREATS & AFTERNOON SNACKS



CHEESECAKE	\$4.00 per guest
BROWNIES	\$3.00 per guest
SEASONAL FRESH FRUIT CUP	\$3.00 per guest
GOURMET BARS	\$3.00 per guest
POPCORN BASKET	\$1.25 per guest
FRESH BAKED COOKIES	\$1.25 per guest
TORTILLA CHIPS AND SALSA	\$1.50 per guest

DECORATED SHEET CAKES

Order ahead to celebrate an *anniversary, birthday, office or holiday party or even a family event with a special cake!* We will customize your cake to fit any theme! Price includes plastic forks, paper plates, and cocktail napkins for service.

1/2 Sheet Cake (serves 50)	\$55.00 each
Full Sheet Cake (serves 100)	\$80.00 each



À LA CARTE BEVERAGES

COLD BEVERAGES

Minimum of 10 guests

Iced Tea	\$6.25 per gallon per gallon
Fruit Punch	\$6.25 per gallon per gallon
Lemonade	\$6.25 per gallon per gallon
Bottled Juice	\$1.75 per guest
Canned Sodas	\$1.50 per guest
Bottled Water	\$1.25 per guest
Milk	\$0.50 per guest

HOT BEVERAGES

Minimum of 10 guests

Gourmet Coffee - Regular or Decaf	\$1.50 per guest
Hot Apple Cider	\$7.00 per pot
Hot Chocolate	\$8.00 per pot



PLANNING YOUR EVENT



PLANNING YOUR EVENT

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 event, we'll be happy to help you with the arrangements.

Room reservations are the responsibility of the requestor. Room preparation and set up may take up to an hour to complete, so please schedule rooms accordingly.

PLACING YOUR ORDER

Please help us help you by providing at least 48 hour advance notice for food orders, and 48 hour notice for snacks and beverages. We will make every effort to accommodate orders with less notice but may need to restrict the menu to product on 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 booking your event, you are prepared to share the following information: type of event with service needs (served/buffet, drop off/waited, etc.); approximate numbers of guests; time & location of event; billing arrangements – department number or billing method; and any other special arrangements you need us to know.

GUARANTEE AND BILLING POLICY

To professionally prepare for each guest, we require that you guarantee the number of guests attending your event at least 48 hours in advance. Events will be billed at the guaranteed number or the actual number served, whichever is greater.

Orders placed without 24 hour notice may be subject to a 20%/30%/Other service up-charge.

All delivered events will be subject a minimum charge.

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%/50%/Other of the original order.

Should your event exceed, an authorization signature is required prior to the event.

Sodexo must retrieve all catering equipment. If you move any equipment from the delivery location, please immediately notify the catering department. Any catering equipment not recovered may be billed to your order.

ADDITIONAL SERVICES

There may be an added labor charge for events scheduled to begin before 7.00 a.m. or after 3:30 p.m., 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 service is available at an additional cost. Flowers and/or special decorations can be provided for an additional charge as well. Special equipment rental or professional attendants are available at an additional rate with 96 hour notice.