

***Seattle Public  
Schools***

**Catering Menu**



**Nutrition Services  
PO Box 34165  
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Seattle, WA 98124-1165  
206-252-0675 (O)  
206-252-0664 (F)**



## Catering Guidelines

*Our goal is your satisfaction with the quality of our service and products you order. In order for us to properly plan and prepare each order, we have established the following guidelines.*

1. We guarantee your satisfaction. If you are not satisfied, please let us know immediately so we can correct the situation.
2. All catering requests submitted to Nutrition Services must have the required signatures authorizing the expenditure of funds prior to the order being accepted. An email from the district staff authorized to approve the purchase of food with budgets or grants will be accepted to start processing an order, but the actual signature must be submitted prior to the event taking place. If the proper signatures are not received, the person requesting the services accepts the full financial responsibility for the cost of the order.
3. Orders along with a guaranteed number should be submitted three work days prior to the date services are being requested. We will not guarantee being able to provide Service for requests submitted with less than three days lead time.
4. Your timeliness will be rewarded. Orders submitted 10 working days prior to the requested date will be discounted 5% (form must have all the required signatures to receive this offer).
5. Any service request that involves a service or product not currently offered on this menu, must be discussed with the catering supervisor before being submitted.
6. Orders should be submitted on the most current catering request form. The form can be downloaded from the Nutrition Services Web page at:  
[www.seattleschools.org/area/nutrition-svc/forms/catering\\_contract.pdf](http://www.seattleschools.org/area/nutrition-svc/forms/catering_contract.pdf)
7. Requests for meals to be served in the auditorium must be approved by JSCEE Building Manager, before such an event can take place.
8. All events are quoted based on the service being delivered and set-up only. If you want a catering staff member to be present during the event, please discuss your needs with the catering supervisor prior to submitting your request. There may be an additional labor charge for such service.
9. If you have a special event that you want to design a different menu for, make an appointment to meet with the catering supervisor to discuss your needs. If the event is something we feel we can successfully provide for you, we will be happy to provide a quote.
10. Table linen and decorations will be provided for all orders over \$50. If you desire this service on orders under \$50, please discuss with the catering representative. An additional charge may apply.
11. Equipment used in the set up and service of catered orders should not be moved from the original site without authorization from Nutrition Services. If equipment is not returned, replacement charges may be applied to the final bill.
12. Prices are subject to change. Prices are guaranteed for 30 calendar days from the date a service request is received by Nutrition Services.
13. The availability of services for late afternoon, evening and weekend events depends on the availability of the necessary resources to provide any service requested.
14. The prices contained in this publication apply only to events and services provided at the JSCEE building. The availability of offsite catering services is limited. Requests are reviewed on an individual basis.
15. Event planner is responsible for informing Catering Staff if a special room setup is required. Planner is responsible for arranging for the appropriate room set-up by contacting the JSCEE Custodial staff at 206-793-2267.
16. The prices and services contained within this document are available effective 12/1/2008.
17. If you a question not addressed in the information above, please contact the Nutrition

## MORNING TREATS

### A. CONTINENTAL BREAKFASTS:

*Continental Breakfasts are served with Fresh Brewed Tully's Regular Coffee; a selection of Stash Teas (including Decaf choices); the appropriate cutlery, napkins and plates; and half & half and a selection of sugars for the coffee & tea drinks. NOTE: Brewed Decaf coffee is only available on request.*

*Minimum order is 6. All prices are quoted per person.*

CB 1	<b><u>A TASTE OF CINNAMON</u></b> Fresh Baked Cinnamon Rolls w/ Cream Cheese Icing. <i>If you prefer no icing or icing on the side, please indicate on the order form.</i>	4.00
CB 2	<b><u>ASSORTED MUFFINS*</u></b> An assortment of blueberry, bran and cheese muffins	4.00
CB3	<b><u>ASSORTED BAGELS*</u></b> An assortment of 4 oz plain, blueberry, cinnamon raisin and wheat bagels served with cream cheese, jam and butter	4.00
CB4	<b><u>MINI BITES PLATTER*</u></b> An assortment of plain mini bagels and mini blueberry and lemon poppy seed muffins. Tray is accompanied with cream cheese, jam and butter	4.00
CB5	<b><u>ASSORTED MINI DANISH</u></b> An assortment of mini Danish served with butter and jam. Danish variety includes vanilla, raspberry and cheese.	4.00
CB6	<b><u>SCONE PLATTER**</u></b> An assortment of fresh baked scones served with jam and butter. Flavors include: Blueberry, Cranberry, Chocolate, <b>Currants</b> and Plain	4.00
CB7	<b><u>RAINBOW YOGURT BAR</u></b> Guests can create their own yogurt parfait from the selection of dried and/or fresh fruits and crunchy granola or just enjoy the yogurt by itself. The yogurt bar features Vanilla Yogurt.	4.25
CB8	<b><u>ELITE DANISH PLATTER</u></b> Treat your guests to an elite selection of pastries that includes bear claws, cherry cheese, apple and cheese pastries.	5.50

## MORNING TREATS

### A. HOT BREAKFASTS:

*Hot Breakfasts are served with Fresh Brewed Tully's Regular Coffee; a selection of Stash Teas (including Decaf choices); the appropriate cutlery, napkins and plates; and half & half and a selection of sugars for the coffee & tea drinks. NOTE: Brewed Decaf coffee is only available on request.*

*Minimum order is 12. All prices are quoted per person.*

### BRK1 QUICHE & YOGURT BAR

7.95

Guests will enjoy selecting their favorite from a minimum of two different varieties of fresh baked quiche. Choices include: (a) bacon, broccoli and cheddar quiche; (b) Canadian bacon, red pepper and cheddar quiche; (3) spinach, walnut and bleu cheese quiche; and (d) green & red peppers, tomato, & broccoli quiche. Along with the quiche, guests are offered the rainbow yogurt bar that features vanilla yogurt and granola, raisins, blueberries, strawberries to create a tasty yogurt parfait.

### BRK2 COUNTRY BREAKFAST

9.95

This hearty breakfast features a fresh baked casserole that includes a hash brown crust, around a baked filling of eggs, fresh cut vegetables and diced ham, bacon or sausage and cheddar cheese. A bowl of fresh seasonal fruit and a tray of assorted muffins and danish accompany the meal.

### SPECIAL NOTES REGARDING MORNING TREATS:

1. *Orders received after 10:00 AM the day before a requested delivery will be limited to the CHOICES marked with an \**
2. *Orders for scones must be submitted a minimum of 2 days prior to requested delivery date*
3. *Bowl of fresh cut fruit added to a continental breakfast is an additional 1.25 per person*
4. *Bottled juice added to a continental breakfast is an additional 1.25 per person*

### WATER SERVICE:

1. *When iced water is requested to be served with any delivery, the group ordering the service must select either ice water served in a thermal dispenser or bottled water*
2. *Empty pitchers will be supplied upon request for group to place water on participant tables*
3. *The costs of water service are outlined in the beverage section.*

## LUNCH MENU OPTIONS

### A. GOURMET SANDWICH BOX LUNCHES

Each lunch features a freshly made deli sandwich, fresh fruit selection, specialty bag of chips, a gourmet cookie (3 oz) and a 16.9oz bottle of water. The appropriate cutlery, sandwich condiments and napkin are included.. Minimum order is 1 lunch. All prices are quoted per person.

<b>SAN1</b>	<b><u>TURKEY &amp; CHEESE</u></b> Sliced turkey with havarti cheese on fresh deli bread accompanied with leaf lettuce, and tomato and cucumber slices	11.25
<b>SAN2</b>	<b><u>HAM &amp; CHEESE</u></b> Sliced ham with swiss cheese on fresh deli bread accompanied by leaf lettuce and tomato slice	11.25
<b>SAN3</b>	<b><u>ROAST BEEF &amp; CHEESE</u></b> Sliced roast beef and cheddar cheese on fresh deli bread accompanied by leaf lettuce and tomato slice	11.25
<b>SAN4</b>	<b><u>VEGGIE</u></b> Marbled rye bread with herbed cream cheese, sliced cheese and garden vegetables. Included vegetables are: cucumber slices, grated carrot and red cabbage, minced red or green pepper, lettuce, tomato and onion slices.	11.25
<b>SAN5</b>	<b><u>TURKEY CAESAR WRAP</u></b> This tasty wrap is built with a spinach tortilla layered with creamy Caesar dressing, leaf lettuce, sliced turkey and shredded parmesan cheese	11.25

### SPECIAL NOTES REGARDING BOX LUNCHES:

1. If you prefer a lower fat option, you may replace the chips and cookies with pretzels and a fresh vegetable cup.
2. Pop can be substituted for bottled water for an additional \$75. per person.

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### B. LUNCH @ THE DELI

For those events scheduled with short notice over the lunch hour or if your group is less than 20 people, the S Lander Street Deli on the third floor at JSCEE offers a selection of snacks, beverages and entrees that participants can choose to meet their nutrition preferences. Nutrition Services provides tickets for the event host to hand out to each participant. The event host is responsible for establishing the maximum value the card will be worth to each participant. The cards are collected at the time the guests select their meal and the department is billed for the total cost of all the purchases itemized on each guests card.. If you want menu variety and flexibility, Lunch at the Deli is a great option for your guests.

*NOTE: This service is also available for breakfast in Deli. Discuss your needs with the catering supervisor.*

<b>DELI</b>	<b><u>LUNCH @ THE DELI</u></b> (Purchase limit established by person ordering services)	TBD by Department
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## LUNCH MENU OPTIONS

### C. GOURMET SALAD BOX LUNCHES:

Each lunch features a freshly made salad with fresh greens, individual roll, dressing, a gourmet cookie (3 oz) and a 16.9oz bottle of iced cold water. The appropriate cutlery and napkin are included with each lunch.

Minimum order is 1 GOURMET SALAD. All prices are quoted per person.

SAL1	<b><u>CHICKEN CAESAR</u></b> <i>Strips of garlic seasoned chicken breast atop fresh cut crisp romaine, cherry tomatoes, croutons, shredded parmesan cheese and Caesar Dressing</i>	11.25
SAL2	<b><u>CURRIED CHICKEN ON SPINACH</u></b> <i>Strips of garlic seasoned chicken breast, diced crisp apples, raisins and walnuts, served on a bed of fresh cut greens with our signature curry dressing</i>	11.25
SAL3	<b><u>GREEK SALAD</u></b> <i>Fresh cut tomatoes, artichoke hearts, kalamata olives, red onion rings, &amp; sliced cucumbers flavored with tangerine lime vinaigrette dressing, served over a bed of fresh cut crisp romaine and topped with crumbed feta cheese</i>	11.25
SAL4	<b><u>CHICKEN SESAME</u></b> <i>Strips of garlic seasoned chicken breast, toasted almonds, crisp chow mein noodles, sesame seeds and sliced green onions over mixed greens tossed with napa cabbage</i>	11.25
SAL5	<b><u>SANTE FE (VEGETARIAN)</u></b> <i>Crisp mixed greens, topped with black beans, sweet corn kernels, sliced black olives, red pepper rings, pepperoncini, grated cheddar cheese and piquant salsa with Thousand Island Dressing</i>	11.25
SAL6	<b><u>GARDEN VEGETABLE (VEGETARIAN)</u></b> <i>A mixture of mixed greens topped with flowerettes of broccoli, cauliflower, mini carrots, cucumber slices, red and green pepper rings, cherry tomatoes. Suggested Dressing: Ranch</i>	11.25
SAL7	<b><u>CLASSIC CAESAR</u></b> <i>Fresh cut crisp romaine, cherry tomatoes, croutons, shredded parmesan cheese and Caesar Dressing</i>	11.25
SAL8	<b><u>SPINACH</u></b> <i>Leaves of fresh spinach with crumbled egg, crisp bacon pieces, fresh mushroom slices, chopped green onion. Suggested Dressing: Raspberry Vinaigrette Dressing</i>	11.25
SAL9	<b><u>TRADITIONAL CHEF</u></b> <i>A mixture of crisp salad greens generously topped with sliced roast turkey breast, and ham, grated cheddar and mozzarella cheese, and cherry tomatoes. Suggested Dressing: Ranch</i>	11.25

## LUNCH MENU OPTIONS

### D. LUNCHEON BUFFETS:

*The following specialty buffets include a selection of cold beverages and dessert. Dessert choice includes either gourmet cookies or dessert bars.*

*All prices are quoted per person and are based on a minimum of 20 people.*

BUF1	<u>ITALIAN PASTA BAR</u> <i>Enjoy penne pasta with your choice of marinara sauce with vegetables or chicken Alfredo sauce. Or if you prefer try both sauces. The luncheon also includes a fresh Caesar salad and warm garlic breadsticks.</i>	12.95
BUF2	<u>MEXICAN BUFFET</u> <i>Chicken and beef fajita makings accompanied by Spanish rice, seasoned black beans and a host of south of the borders including shredded lettuce, chopped tomatoes, sour cream, shredded cheese and sliced olives. Tortilla chips and salsa also accompany this meal.</i>	12.95
BUF3	<u>GREEK SALAD BUFFET</u> <i>Guests create their own version of the popular Greek salad from a selection of ingredients. You start with a bowl of fresh mixed greens and then build your salad with the following choices: marinated artichoke hearts, diced tomatoes, whole kalamata olives and sliced red onions, chopped cucumber, and crumbled feta cheese. A tangerine-lime vinaigrette dressing is the perfect dressing to accompany this popular salad. With Marinated Chicken Skewers add \$2.00 per person.</i>	10.95
BUF4	<u>PIZZA &amp; SALAD</u> <i>A variety of popular pizza combinations ensures everyone gets their slice. Choices include pepperoni, cheese, gourmet vegetarian, supreme, and spinach w/ garlic chicken. A fresh green salad with two dressing choices compliments this meal.</i>	10.95
BUF5	<u>BAKED POTATO</u> <i>A hearty oven baked potato served with a variety of popular toppings that allow each guest to create their own favorite. Toppings include: chili w/ meat, steamed broccoli, diced ham, grated cheddar cheese, sour cream, green onions, and chopped bacon. A crisp green salad and choice of two dressings are included.</i>	10.95
BUF6	<u>SANDWICH BAR</u> <i>This lunch caters to those who prefer to "create" their own sandwich. Slices of roast turkey, ham, and roast beef are accompanied by a selection of three different types of sliced cheeses (cheddar, swiss, provolone, and pepper jack). A tray of leaf lettuce, sliced tomatoes and cucumbers, and red onion rings allows each guest to accessorize their personal sandwich. A selection of sliced deli rolls and bread is provided along with mayonnaise and mustard. The buffet bar also features a freshly made Caesar salad with dressing, large gourmet cookies (3 oz) and bottles of ice cold water. The appropriate cutlery and napkin are included. <u>SOUP CAN BE ADDED FOR AN ADDITIONAL \$ 2.00 PER PERSON</u> Add 1 Soup Choice to Buffet— \$1.75 additional charge per person</i>	11.25

## LUNCH MENU OPTIONS - *Buffets Continued*

BUF7	<u>BAKED CHICKEN</u> <i>Moist baked chicken, mashed potatoes and gravy, a hot vegetable and an assorted basket of rolls make a great comfort food that every guest is sure to enjoy. Select either a fresh green or coleslaw salad to accompany this meal.</i>	11.75
BUF8	<u>SOUP AND SALAD</u> Butternut squash soup is joined by an all-star selection of salad favorites: fresh mixed greens, tomatoes, cucumbers, carrots, broccoli, olives, grated cheese and garlic seasoned chicken. Select two dressings.	10.95

### SPECIAL NOTES REGARDING LUNCHEON BUFFETS:

1. For groups between 6-19, add an additional \$2.00 to the per person price.

## LIGHT ENTREES, SPECIALTY SNACKS & DESSERTS

### A. SPECIALTY LIGHT ENTREES:

*Depending on the time of day and what type of food you may need to support your meeting, event or celebration, Nutrition Services offer's the following items for your guests and/or participants to enjoy. No minimum order. Any deviation from the number of servings offered on each platter described below must be discussed with the catering supervisor prior to submitting a service request. All prices are quoted per tray, platter or pan.. The estimated number of people each tray, platter or pan will serve is included*

ENTR1	<u>DELI MEAT &amp; CHEESE TRAY</u> Turkey breast, roast beef and ham slices joined by slices of provolone, cheddar and Swiss cheese. Assorted sliced rolls and deli breads along with mustard and mayonnaise allow guests to be creative. <i>16" tray (serves 15 to 18 people)</i>	48.00
ENTR2	<u>SANDWICH ROLLUP TRAY</u> Flavored flour tortilla layered with cream cheese, turkey breast, provolone cheese, lettuce and tomato, rolled up and sliced. <i>24 pieces per tray</i>	27.50
ENTR3	<u>MINI CHICKEN SALAD CROISSANT OR STUFFED PITA SANDWICH TRAY</u> Unique and tasty walnut chicken salad with leaf lettuce on mini croissant or try the same chicken salad mix stuffed in a mini pita garnished with raisins. <i>24 croissants or stuffed pitas per tray</i>	47.50
ENTR4	<u>MINI PARTY COMBO SANDWICH TRAY</u> An assortment of sliced meats and cheeses featured with slices of lettuce and tomato on soft cocktail size rolls. <i>24 mini sandwiches per tray</i>	37.50
ENTR5	<u>HUMMUS PLATTER</u> This tray offers a re-freshing alternative to the traditional meat and cheese trays. Flavored humus with sliced cucumbers, carrots & pita bread— <i>serves 18 to 22 people</i>	32.00
ENTR6	<u>SWEET &amp; SOUR MEATBALLS</u> Steaming hot meatballs in a tasty sweet and sour sauce <i>Serves 42-48 people</i>	55.00

## LIGHT ENTREES, SPECIALTY SNACKS & DESSERTS

### B. SPECIALTY SNACKS

Depending on the time of day and what type of food you may need to support your meeting, event or celebration, Nutrition Services offer's the following items for your guests and/or participants to enjoy.

No minimum order. Any deviation from the number of servings offered on each platter described below must be discussed with the catering supervisor prior to submitting a service request.

All prices are quoted per tray, platter or pan.. The estimated number of servings each tray, platter or pan will offer is included for reference when placing orders.

SNAC1	<u>CHEESE &amp; FRUIT TRAY</u> An assortment of cheeses cubes with fresh seasonal fruit and a basket of crackers <i>16" tray serves 15-18 people</i>	50.00
SNAC2	<u>CHEESE &amp; CRACKER TRAY</u> Assortment of cheese cubes with a basket of crackers. <i>12" tray serves 10-12 people</i> <i>16" tray serves 20-24 people</i>	25.00/12" 50.00/16"
SNAC3	<u>GOURMET CHEESE &amp; CRACKER TRAY</u> Guests select from a selection of wedges of cheese that include: Brie, Bleu and Sharp Cheddar—served with a basket of crackers <i>16" tray serves 18-20 people</i>	50.00
SNAC4	<u>FRESH VEGETABLE TRAY</u> Assorted fresh vegetables with gourmet dip <i>12" tray serves 12-15 people</i>	18.00
SNAC5	<u>BOWL OF FRESH CUT FRUIT</u> A colorful selection of fresh fruits that includes watermelon, cantaloupe, honeydew and pineapple displayed in a large bowl. <i>Serves 12 to 14 people</i>	24.00
SNAC6	<u>FRESH CUT FRUIT PLATTER</u> A colorful selection of fresh fruits that includes watermelon, cantaloupe, honeydew and pineapple displayed on a garnished platter. <i>12" tray serves 12-14 people</i> <i>16" tray serves 24-28 people</i>	28.00/12" 56.00/16"
SNAC7	<u>TRAIL MIX</u> Individual bags of Ocean Spray trail mix for a quick and tasty mid-morning or afternoon snack. <i>No minimum— priced per person</i>	1.50/bag
SNAC8	<u>PRETZELS</u> Individual bags of pretzels <i>No minimum-priced per person</i>	1.00/bag
SNAC9	<u>CHIPS</u> Individual bags of assorted gourmet potato chips . <i>No minimum-priced per person</i>	1.25/bag

## SPECIALTY LIGHT ENTREES, SNACKS & DESSERTS

### C. SPECIALTY DESSERTS:

*Depending on the time of day and what type of food you may need to support your meeting, event or celebration, Nutrition Services offer's the following items for your guests and/or participants to enjoy.*

*No minimum order. Any deviation from the number of servings offered on each platter described below must be discussed with the catering supervisor prior to submitting a service request.*

SDESS1	<u>COOKIE TRAY</u> A variety of fresh baked 1.5 oz cookies that include choc chunk, white chocolate macadamie nut, cranberry walnut, peanut butter and sugar. Order in increments of 1 doz. 1 dozen cookies is the minimum order that will be accepted.	8.00/doz
SDESS2	<u>NANIMO BARS</u> These special cookie bars will leave your guests' speechless as they enjoy these rich sweet treats.	15.00/doz
SDESS3	<u>GOURMET CAKES</u> Your guests will marvel the appearance and taste of any of the three specialty cakes that are available. Choose from Orange Creamsicle, Tiramisu or Strawberry Shortcake.  <i>To ensure availability, cake(s) should be ordered a minimum of 7 working days before event. Each cake will serve between 48 to 64 guests.</i>	75.00/cake
SDESS4	<u>BROWNIES</u> Full of chocolate flavor, these sweet treats will disappear quickly	8.00/doz

## BEVERAGES

### A. BEVERAGES

If your event just requires a simple selection of beverages, we offer you the following choices to choose from:

Order minimums are referenced below.

BEV1	<u>COFFEE</u> (We Feature Tully's Coffee Products) Large pot=30 6 oz cups Small pot= 14 6 oz cups <i>Decaf is available upon request</i>	30.00/30 cup 15.00/14 cup
BEV2	<u>HOT TEA</u> ( We Feature Stash Tea Products) <i>Price per person- Minimum order-6</i>	1.50/person
BEV3	<u>BOTTLED WATER</u> – 16.9 oz bottles <i>Price per bottle</i>	1.00/bottle
BEV4	<u>ICE WATER</u> -1 Gallon Minimum—Order by the gallon-cups provided <i>Pitchers for tables provided upon request</i>	5.00/gal
BEV5	<u>100% FRUIT JUICE</u> –10 Oz bottles Available flavors include: orange, apple or cranberry <i>Priced per bottle</i>	1.50/bottle
BEV6	<u>FRUIT PUNCH</u> A delightful beverage featuring cranberry and pineapple juice with lemon-lime soda <i>Minimum Order is 2.5 gallons. Orders must be placed in multiples of 2.5 gallons</i>	40.00/2.5 gal (50 6oz cups)
BEV7	<u>CANNED POP</u> —12 OZ A selection of canned soda served ice cold. We feature both COKE and PEPSI products <i>Priced per can</i>	1.25/can
BEV8	<u>TROPICAL ICE TEA</u> A refreshing ice tea—minimum 1 gal by the gallon	14.00/gal Order
BEV9	<u>FRUIT JUICE</u> - Order by the gallon—1 gallon minimum— Choices include: Orange Juice, TROPICANA, Not from Concentrate Apple Juice, Tree Top Cranberry Cocktail, Ocean Spry	15.00/gal

