

flavorcatering

THE ART OF CREATING SUCCESSFUL EVENTS



2015-2016



Catering Guide

ORDERING GUIDELINES

Planning your event/ meeting:

We pride ourselves in being able to meet everyone's needs in our catering department here at Billings Public Schools. If there is anything we can do to assist you please don't hesitate to ask. Below are some steps to help you plan your event or meeting.

Booking

You will be responsible for booking the space for your meeting or event. You may e-mail catering requests to **Sharon Lose at loses@billingschools.org** or call us directly at **406-281-5535** between 8:00 and 2:00. Please leave a message and we will return your call. If you do not receive a call back within 24 hours please call 281-5875. If you do not have a final count of attendees, do not worry, we can figure this out as we get closer to the date.

Changes/ Cancellations

We ask that you provide us with at least 48 hours notice if an event is to be cancelled. We can accept changes up to a day before an event/ meeting. After that we will do our best to accommodate but may need to make some menu changes.

Billing

After your event you will receive a final invoice for payment. If this is a district catering we will be happy to bill your account code provided on your original order. If it is being paid for by an outside group (PTA, Fire Station etc.) we ask that check or money orders are made payable to Lockwood Schools. You will receive a copy of your order with the invoice for your records.

Questions

If you have any questions please call our catering manager at: 281-5535 and we will be happy to assist you. In the unlikely event you are not completely satisfied with our service please let us know and we will be happy to refund you the portion of service you were unhappy with.

 **Meets Your Health Your Way nutrition guidelines. For more information visit www.YourHealthYourWayOnline.com**

BREAKFAST BUFFETS

All breakfast buffets include assorted fruit juices, and our gourmet coffee service

A Fresh Start Yogurt Parfait Bar

Granola, fresh seasonal berries, low fat yogurt, and assorted cereal toppings.

Bagel Express

Fresh assorted bagels served with fresh fruit, regular and low-fat cream cheese, butter, margarine, jams and jellies.

Classic Morning Breakfast

Scrambled eggs, crisp bacon, sausage and roasted breakfast potatoes served with fresh baked muffins, bagels, regular and low-fat cream cheese, butter, margarine, jams and jellies.

BREAKFAST A LA CARTE

 **Fruit and Yogurt Parfaits**

 **Fresh Fruit Platter**

Fresh Baked Cinnamon Rolls

Fresh Danish and Pastries

Assorted Bagels

Fresh Baked Scones



DELI SANDWICH BUFFETS

Deli buffets include your choice of one signature side and cookies or dessert bars.
A minimum of ten guests is required per selection.

Classic Sandwiches

Customize your order with an assortment of pre-made classic sandwiches including roast turkey, smoked turkey, grilled chicken breast, ham, and roast beef.

Build Your Own Sandwich

Assorted lean deli meats, grilled chicken breast, tuna, cheese, lettuce, sweet red onion, tomato, whole wheat and white bread, fresh baked hoagie sandwich rolls, tortillas and an assortment of spreads.

Mediterranean Sandwich Platter

Your guests will create their own sandwiches from an assortment of shaved ham, capicola salami, and prosciutto, Sandwich fillings are accompanied by sliced provolone cheese, plum tomato slices, roasted peppers, marinated artichokes, balsamic grilled onions, olive tapenade, lemon-garlic aioli and leaf lettuce.

Add a homemade soup to any buffet. Call for selections

SIGNATURE SIDES

Tossed Garden Salad
Classic Caesar Salad
Farmhouse Potato Salad
Baby Red Potato Salad
Fresh Fruit Salad
Assorted Chips



SALADS

A minimum of ten guests is required per selection for salad orders. Mix and match to create your own personalized luncheon. Entrée salads are served with fresh baked rolls.

Fresh Garden Salad

Mixed greens, roma tomato, sweet red onion, carrots, bell peppers and black olives. Served with a selection of regular and low-fat dressings.

Honey Mustard Wonton Chicken Salad

Fresh mixed greens topped with seared chicken breast, julienne carrots, zucchini, red bell peppers, bok choy and red onion. Garnished with mandarin oranges, toasted almonds and fried wontons. Served with honey mustard dressing.

Strawberry Spinach Salad

Fresh baby spinach, Fresh sliced strawberries, and toasted slivered almonds. Tossed in a sweet vinaigrette.

Chicken Curry Salad

Tender chicken breast pieces with grapes, celery, green onion and toasted almonds tossed in a mild curry sauce. Served over a bed of crisp greens

Classic Chef Salad

Mixed greens, roast turkey, smoked ham, cheddar cheese, Swiss cheese, roma tomato, hardboiled egg and your choice of regular and low-fat dressings.

Grilled Chicken Caesar Salad

Crisp romaine tossed with parmesan cheese, house-baked croutons, fresh lemon And Caesar dressing. Served with grilled marinated chicken breast.

Chicken Cobb Salad

Mixed greens topped with roast chicken, crisp bacon, roma tomatoes, blue cheese, mozzarella cheese and hardboiled eggs. Served with a ranch dressing.

SANDWICHES

A minimum of ten guests is required per selection for sandwich orders. Mix and match to create your own personalized luncheon. Served with chips and a cookie.

Grilled Chicken Caesar Wrap

Grilled chicken breast, crisp romaine, parmesan cheese and baked croutons wrapped in a tortilla with low-fat Caesar dressing.

Roast Beef and Gorgonzola Baguette

Roast beef sliced thin topped with caramelized onions, sliced tomatoes, and gorgonzola cheese. Served on a parmesan baked baguette.

Tuscan Grilled Chicken Sandwich

Grilled chicken breast, roasted red pepper, fresh mozzarella, spinach, pesto mayonnaise on a multigrain roll.

The Italy

Cappicola, prosciutto and salami topped with provolone cheese, fresh tomato, green leaf lettuce. Served on fresh baked hoagie roll with Italian vinaigrette.

Smoke House Club

Smoked ham and turkey with bacon, plum tomato slices, lettuce, Swiss and cheddar cheeses on a hoagie roll with honey mustard.

Roast Turkey Bacon

Roast turkey with shaved red onion, sliced plum tomatoes, smoked bacon, leaf lettuce and cheddar cheese on a multigrain hoagie roll.

SIMPLY TO GO BOXED LUNCHES

Select a sandwich or a salad from the list above and we will package it in a convenient box or bag. Each Simply to Go selection will be served with fresh fruit, bottled water, chips and cookies,

THEME BUFFETS

A minimum of 10 guests is required for theme buffets.

Taste of Asia

Your choice of orange, sweet chili, or schezwan /chicken, or your choice of broccoli beef or Mongolian beef. Served with steamed rice, Asian vegetables and a fortune cookie. Soy sauce and hot mustard included.

Mexican Taqueria Taco Bar

Create your own tacos. Choose two meat selections from the following – traditional seasoned ground beef, seasoned ground turkey, fajita chicken. Served with soft flour tortillas and tortilla chips. Refried beans, black beans, rice and fire roasted salsa. Includes sour cream, jalapenos, shredded cheese, and lettuce

Southern Style Barbecue

North Carolina tender pulled pork, and barbecued chicken, corn, ranch style beans, chopped slaw and house-baked corn bread.

Taste of the Mediterranean Pasta Bar

Classic Bolognese meat sauce, creamy garlic alfredo, and pomodora sauce with pasta. Served with sautéed green beans, tossed garden greens and fresh baked garlic bread.

Theme Buffets are served with your choice of brownies, dessert bars, or gourmet cookies.

To create your own specialty buffet give us a call, we would be happy to help you!

AFTERNOON BREAKS

Afternoon breaks are served with assorted sodas and bottled water except where noted.

Nutri-Snacks

Assorted granola bars and low-fat yogurt cups served with mixed nuts and bottled water.

Soft Pretzels

Your choice of two:

Classic salted, cinnamon brown sugar, jalapeno cheddar, everything, honey nut, and parmesan garlic. Served with mustard for dipping.

Mexican Fiesta

Tortilla Chips and Salsa

Afternoon Sweets

House-baked cookies, brownies and dessert bars.

A LA CARTE SNACKS AND SWEETS

SNACKS

Fresh Fruit Platter

Assorted Individual Bags of Chips

Whole fruit – Apples, oranges, and bananas

Mini Pretzels

Mixed Nuts (serves 10 guests)

Cheese and Crackers

SWEETS

Fresh Fruit Platter

Fresh Fruit and Yogurt Parfaits

Fresh Baked Cookies

Assorted Dessert Bars

Fudge Brownies and Bars

BEVERAGES

Coffee and Tea Services

Your choice of premium coffee and tea served with cream, and assorted sweeteners.

Beverage/Coffee Refresh

Assorted Bottled Juice

Assorted Canned Soda

Bottled Spring Water

Fresh Brewed Iced Tea

Lemonade

Fruit Punch

MENU PRICES

Breakfast Buffets

A Fresh Start 	\$5.00 per guest
Bagel Express	\$4.50 per guest
Classic Morning Breakfast	\$6.50 per guest

Breakfast A la Carte

Fruit and Yogurt Parfaits 	\$3.00 per each
Fresh Cut Fruit Platter 	\$3.00 per guest
Fresh Baked Cinnamon Rolls	\$6.00 1/2 dozen
Baked Muffins	\$6.00 1/2 dozen
Assorted Bagels	\$6.00 1/2 dozen
Fresh Baked Scones	\$6.00 1/2 dozen

Deli Buffets

Classic Sandwiches	\$6.50 per guest
Build Your Own Sandwich	\$7.50 per guest
Mediterranean Sandwich Platter	\$8.50 per guest
Add Soup to a Deli Buffet	\$1.00 per guest

Signature Sides (Ala Carte)

Tossed Garden Salad	\$2.50 per guest
Caesar Salad	\$2.75 per guest
Farm House Potato Salad	\$2.50 per guest
Fruit Salad	\$3.00 per guest
Assorted Potato Chips	\$1.25 per bag

Entrée Salads

Fresh Garden Salad 	\$3.00 per guest
Honey Mustard Wonton Chicken Salad 	\$7.00 per guest
Strawberry Spinach Salad 	\$5.50 per guest
Chicken Curry Salad 	\$7.00 per guest
Classic Chef Salad	\$7.00 per guest
Grilled Chicken Caesar Salad	\$7.00 per guest
Roast Chicken Cobb Salad	\$7.00 per guest

Sandwiches

Grilled Chicken Caesar Wrap 	\$7.00 per guest
Tuscan Grilled Chicken Sandwich	\$7.00 per guest
The Italy	\$7.00 per guest
Smoke House Club	\$7.00 per guest
Roast Turkey Bacon	\$7.00 per guest
The Extreme Veggie	\$7.00 per guest

Simply to Go

\$8.00 Each

Theme Buffets

Taste of Asia	\$8.00 per guest
Mexican Taqueria Taco Bar	\$8.00 per guest
Southern Style Barbecue	\$8.00 per guest
Taste of the Mediterranean Pasta Bar	\$8.00 per guest

Afternoon Breaks

Nutri-Snacks 	\$3.00 per guest
Chips, Dips and Pretzels 	\$3.00 per guest
Afternoon Sweets	\$3.00 per guest
Mexican Fiesta	\$3.00 per guest

A la Carte Snacks

Fresh Fruit Platter 	\$3.00 per guest
Assorted Individual Bags of Chips	\$1.25 per guest
Whole Fruit 	\$0.75 per guest
Mini Pretzels	\$1.25 per guest
Mixed Nuts (serves 10)	\$10.00 per bowl
Cheese and Crackers	\$3.00 per guest

Dessert Selections

Fresh Fruit Platter 	\$3.00 per guest
Fresh Fruit and Yogurt Parfaits 	\$3.00 per each
Fresh Baked Cookies	\$6.00 dozen
Assorted Dessert Bars	\$8.00 dozen
Fudge Brownies and Bars	\$8.00 dozen

Party Supplies

Plates	\$0.25 ea
Napkins (paper)	\$0.05 ea
Plasticware (reflections)	\$0.10 set
Linen	\$3.00 cloth
China Service	\$2.50 setting

Beverages

Coffee and Tea Services	\$2.00 per guest
Beverage/Coffee Refresh	\$1.00 per guest
Assorted Bottled Juice	\$1.50 per bottle
Assorted Canned Soda	\$1.00 per can
Bottled Spring Water	\$1.00 per bottle
Fresh Brewed Iced Tea	\$3.00 per ½ gallon
Lemonade	\$2.00 per ½ gallon
Fruit Punch	\$2.00 per ½ gallon

