

## BREAKFAST

The following choices include chilled orange juice and hot coffee:

## A. Country Fare - $\quad \$ 4.00$ per person (includes disposable tableware)

Hot Biscuits w/ Gravy, Butter \& Jelly
Fluffy Scrambled Eggs and Turkey Sausage Patties
B. Breakfast Tacos - $\quad \$ 4.00$ per person (includes disposable tableware)

Warm flour tortillas filled with eggs and cheese (per request, potatoes and/or sausage may be added) and Fresh Salsa
C. Breakfast Casserole - $\$ 4.00$ per person (includes disposable tableware)

Choice of one casserole with Biscuits, Jelly \& Butter, juice \& coffee:
I. Southwestern Egg Casserole II. Breakfast Casserole w/Ham and cheese
D. Continental Breakfast - $\$ 3.50$ per person (includes disposable tableware) Variety of Breakfast Breads (choose up to 3)
English Muffins; Biscuits (w/ Butter \& Jelly); Bagels: Plain w/cream. Cheese; Danish: Cheese
Cinnamon Rolls; Applesauce cake; Muffin - Yogurt Cinnamon; Bugsy Bread - (w.w. fruit bread)
*Note: Fresh Fruit Tray may be added to any menu for an additional $\$ 1.50$ per person.
Coffee Set-Up ONLY - $\$ .75$ per person (Coffee, 6 oz styro cups, stirrers, sugar, creamer, sweet \& low) Juice Set-Up ONLY - $\$ .75$ per person

## Lunch - Cafeteria Style

(For meals desired during the school day - Available through the cafeteria line 15 minutes after the last lunch period ends.)

## All entrees include a dessert and iced tea

A. Baked Potato with Soup* OR Salad - $\$ 6.00 /$ person

Choose one potato topping:
Chopped BBQ beef
Chili and Nacho Cheese
Served w/ sour cream, shredded cheese, ch. green onions, butter \& ranch dressing.

## B. Fiesta Taco Salad - <br> \$6.00/person

Seasoned Taco Meat (If fajita meat is desired, $\mathbf{\$ 8 . 0 0}$ per person)
Nacho Chips
Refried Beans or Seasoned Pinto Beans (specify one)
Freshly Shredded Lettuce w/Diced Tomatoes
Salsa, Shredded Cheese, Jalapenos
Served with 6" flour tortillas on the side
Entrees below include tossed salad w/ dressings \& bread:
C. Meatloaf in Creole Sauce with rice or mashed potatoes
D. Italian Spaghetti w/ Meat Sauce or Vegetarian

## Lunch- Delivered

(to a meeting room during the school day)

## All include a dessert and iced tea

## A. Meat \& Cheese Deli Tray with Assorted Breads $\$ 5.00$ person

Choice of thinly sliced *Deli Meats (2) and ${ }^{* *}$ Cheeses (2)
Served with sliced tomatoes, pickles, lettuce, onions \& condiments
Bag of chips \& assorted breads
Thinly sliced deli meats:

- Ham
- Turkey Breast
**Cheeses: Swiss, American, Mozzarella, Pepper Jack, Cheddar
Add Soup (choose one below) or Tossed Garden Salad to this meal for $\$ 1.00 /$ person.


## Lunch- Delivered continued

B. Soup \& Salad $\$ 5.00$ per person (With breads and crackers) Choice of soup (see below) and Tossed Garden Salad

## C. Chef Salad $\quad \$ 6.00$ per person

Julianne strips of deli turkey breast
Served over crisp greens with fresh tomato \& cucumber slices,
shredded cheese, onion, \& croutons.
Variety of crackers \& Choice of Italian, Ranch or Oil \& Vinegar dressing

* Add \$2.00 per person for grilled or breaded chicken breast strips
D. Salad Assortment \$ 6.50 per person (Includes variety of breads \& crackers)

Select one: Chunky chicken salad or Tuna salad
Select two: pasta, cucumber/tomato, potato
Select one: Fresh Fruit Salad OR Tossed Green Salad w/ dressing

## Available Soups:

Broccoli Cheese
Tuscan Beef

Chicken Noodle
Mexicali Tortilla
Tuscan Beef
Baked Potato
Big Al's Stew

## Snack Time

## A. Mexican Delight

$\$ 3.00$ per person - minimum of $\mathbf{2 0}$ people
9 Layered Bean Dip with tortilla chips and salsa.
B. Snacker's Afternoon Delight $\$ 4.00$ per person - minimum of 20 people Choose one:
I. Meat and Cheese Lover - Palette pleasing platter of bite-size cheeses, cubed ham \& smoked turkey breast
II. Cheese Pleaser - A variety of delectable cubed cheeses
III. Fruit \& Cheese Fanatic - An impressive collection of bite-sized cheese \& fresh seasonal fruit served with tasty yogurt dip.
IV. Fresh Vegetable Crudités: A variety of bite sized fresh vegetables served with creamy ranch dip
All of the above served with assorted crackers.
C. Cookie Break -
D. Mixed Nut Break -
\$3.00 per dozen
\$5.00 per dozen

## Dinners

0-50 guests \$12.00 per person 50+ guests $\$ 10.00$ per person

Served after regular school hours/days.
All dinners served with bread and iced tea.
(Canned drinks are available for an additional $\$ .75$ per person.)

## Garden Salad

## Entrees (select 1)

Meat Lover's Lasagna: Vegetarian on request
Chicken Parmesan
Hawaiian Jerk Chicken Breast
Chicken Piccata
Meatloaf in Creole Sauce
Side orders (select 2)
Seasoned Broccoli Spears
Mashed Potatoes w/cream gravy
Seasoned Green Beans

Rosemary Oven Potatoes
Fresh Zucchini
Seasoned Broccoli/Cauliflower Blend Fluffy White Rice

Garlic buttered noodles

## Dessert (select 1)

Freshly Baked low-fat w. wheat Sugar Cookies Chocolate Chip Oatmeal Raisin
Fresh Baked Fruit Crisp Applesauce Cake Brownie w/Ice Cream

## A la Carte

Desserts:
W. Wheat Sugar Cookies $\$ 3.00$ per dozen

Chocolate chip cookies $\$ 3.00$ per dozen
Brownies $\$ 4.00$ per dozen
Frozen Novelties (price per item)

## Drinks:

Iced tea w/lemon, sugar, sweet \& low
.75 per person
Coffee, creamer, sweet \& low, sugar .75 per person
Canned: Coke, Diet Coke, tea .75 per person
Bottled water .75 per person
Chilled Orange juice in bulk
Chilled Juices in cartons: variety
.75 per person
.75 per person

## Receptions

## Decorated Cake, Punch and Nuts

$0-25$ guests $\quad \$ 3.00$ per person
26-100 guests $\quad \$ 2.75$ per person
Over 100 guests $\$ 2.50$ per person
Includes: 6" Clear Plates, forks, cocktail napkins, 2 disposable table coverings, plastic skirting, set up and breakdown. Server not included.

Please note:
*If server is required to stay and serve, and additional $\$ 25.00$ per hour will be added to the total bill.

Please allow 5 working days for us to plan and coordinate any catering event.
All requests must be confirmed by contacting the Operations Supervisor, Laura Peck or Rozzie Cloud.
Contact: Ph. \# 281/229-6062 or 6012 or Fax \# 281/220-6013 or lpeck@dickinsonisd.org High School, DCC, DALC, McAdams Jr. H, Dunbar and Barber
Operations Supervisor, Rozzie Cloud
Contact: Ph. \# 281/229-6058 or 6012 or Fax \# 281/220-6013 or rcloud@dickinsonisd.org All Elementary Schools

Catering forms available on our Food \& Nutrition website - www.disdfoodandnutrition.com

The above menus are based on the District's Wellness Program. This means that the items meet USDA requirements for reduced fat \& sugar. Additionally, as availability permits, whole grain bread products are included. If we can accommodate a special request, we will certainly do so. We appreciate your Business.

> Judy I. Lee, Director Food \& Nutrition Services www.disdfoodandnutrition.com

