catering guidelines

HOW TO ORDER

Please place all catering orders through Catertrax.

ADVANCED NOTICE REQUIREMENT

We realize that you may need to schedule functions at the last minute, and we are more than happy to accommodate your event. To ensure availability of items, please contact the **Executive Chef** at the food service office (817-297-5940).

The recommended timeline for catered orders is as follows:

- 75 guests or fewer 7 days
- More than 75 guests 14 days

DISTRICT FUNDS COMPLIANCE

All catering orders placed utilizing district funds must be in compliance with district purchasing rules.

ORDERING FROM LOCAL RESTAURANTS

The Catering Department is happy to pick up lunch for you from a local restaurant. Orders from outside vendors are subject to a 25% delivery fee, which includes full setup. Contact us for additional information.

If a district end-user prefers a direct order from a currently awarded EPCNT or CISD Catering bid, those orders should go directly through the vendor and not through Cater Trax. Please note, if choosing to order directly from one of these vendors, CISD Child Nutrition is not responsible for any delivery, setup or take down for the catering request.

ORDERING OFF MENU

Looking for a unique, chef-inspired menu? Contact the Executive Chef (817-297-5940) for assistance in designing a meal not featured on the catering menu.

FOOD TRUCK EVENTS

Book a unique staff event or special event for students through the Catering Department. Orders must be placed through the Catering Department and paid for by the school or department. For more information, pricing and ordering guidance, contact the Executive Chef.

PRICING & REMITTANCE

Please be advised that the prices listed in this brochure are honored during school and work hours (7 AM-6 PM). For Saturday caterings, an addition 25% fee will apply.

Most billing is conducted through CISD budget codes. We also honor the following alternative methods of payment: checks, cashier's checks and money orders. Please make payment to *Crowley ISD Food Services*.

CANCELLING/CHANGING AN ORDER

We will make every effort to accommodate last-minute changes to your order after it has been confirmed. Please understand, however, that if cancellation or changes are made less than 72 hours before your event, you may be billed if products for your event have already been procured.

2019-2020 catering
menu aramark

BREAKFAST

BREAKFAST BURRITO

Sausage, Crispy Bacon or Southwest Veggies with breakfast potatoes, cheese, eggs and salsa \$30 per dozen

FRUIT & YOGURT PARFAITS

Granola, yogurt and mixed berries \$27 per dozen

BREAKFAST SANDWICHES

Bacon, Sausage or Egg with cheese on a warm croissant \$30 per dozen

ASSORTED PASTRIES

Muffins, Danishes and Scones \$30 per dozen

DOUGHNUTS

A mouth-watering variety of doughnuts \$15 per dozen





BEVERAGES

COFFEE

Regular or Decaf \$12.50 per gallon

FRESHLY BREWED ICED TEA

Sweet or Unsweet \$6 per gallon

ORANGE OR APPLE JUICE \$8 per gallon

FRUIT PUNCH OR LEMONADE \$8 per gallon

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BOTTLED WATER

8 oz, \$16 per case of 48 16 oz, \$10 per case of 24

CANNED SODA

Dr. Pepper, Coke, Diet Coke, Sprite \$9 per dozen

DESSERTS

ASSORTED COOKIES

\$9 per dozen

PIES

Coconut Cream, Banana Cream, Chocolate Cream, Apple, Lemon Meringue \$13.50 each (serves 8)

CUPCAKES, VARIETY

\$17 per dozen

LUNCH & DINNER

SOUTHERN-STYLE BBO

BBQ Ribs or Chicken
Includes Southern-style potato salad,
brown sugar baked beans, roll,
peach cobbler and iced tea
\$13 per person

STREET TACO BAR

Shredded Brisket or Chicken
Includes warm flour tortillas, black
beans, Spanish rice, chips, pico de gallo,
cilantro, onions, sour cream and iced
tea
\$12 per person

BAKED POTATO BAR

Shredded Brisket or Chicken Includes sour cream, butter, shredded cheddar, bacon, scallions and iced tea \$11 per person

BOXED BISTRO LUNCH

Turkey, Ham, Roast Beef or Veggie on ciabatta, wrap or sliced bread Includes lettuce, tomato, chips, whole fruit, cookie and 8-oz water \$9 per person

SANDWICH PLATTER

Turkey or Ham on a Croissant Includes cheddar, lettuce, tomato, Dijon mustard and mayo SERVES 10, \$45



SNACKERS

featured on the catering menu.

FRUIT, CHEESE & CRACKER CUPS \$40 per dozen

> SEASONAL VEGGIE CUPS WITH HUMMUS

\$45 per dozen

FRUIT TRAY

Seasonal fruit with vanilla yogurt dipping sauce SERVES 22-24, \$40

***We kindly ask that you let us know of any food sensitivities or allergens that may need special accommodations when placing your catering order.