

Prince William County Public Schools



School Food & Nutrition Services Department
2009-2010

PWCS Catering

TABLE OF CONTENTS

Catering Services Description and Policies	1, 2, 3
Catering Contract	4
Breakfast Menus	5
Lunch Menus	6
Build Your Own Luncheon Buffet – for groups of 25 or more	7
“Box” or “Platter” Lunch Menus.....	8
Breaks.....	8
Dinner	9
Theme Buffets	9
Build Your Own Dinner – for groups of 25 or more.....	10
Receptions or Meeting Refreshments (Including Service)	
Beef.....	11
Breakfast Breads.....	11
Cheese & Eggs.....	12
Desserts	12
Fruits	13
Pork	13
Poultry.....	13
Seafood.....	14
Snacks	14
Vegetables	14
Beverages	15
Platters	16
Food Items for Pick Up	
Bakery Items	17
School Parties	17
Paper Products.....	18

PWCS Catering

CATERING SERVICES DESCRIPTION AND POLICIES

There are times during the school year when the need arises for food services outside of those provided as part of the School Breakfast, Lunch, and Snack Programs. The staff of the Prince William County School Food & Nutrition Services Department is pleased to provide a catering service manual. The manual is designed to offer information regarding the type of services, menus and food items that administrators, faculty, parents and students can use when planning these special functions.

Arrangements for a catered event must be made at least two week prior to the event to guarantee availability of staff and your menu selections. To make arrangements, you may **e-mail: Catering@pwcs.edu**; call 703-791-7314; or send a memo to the Food Services Department.

A guarantee of the number of guests to be served must be given to Food Services one week prior to the event. Charges for the event will be based on the number guaranteed or the number of guests actually served, whichever is higher. Any contract cancelled with less than 48 hours notice will be paid in full.

In addition to a number guaranteed, the Food & Nutrition Services Department will also need a confirmation of the desired serving time(s) and room arrangements. (We cannot guarantee a quality meal if your group has a delay of 15 minutes or more.) The customer should determine the layout of buffet or service tables, chairs, trashcans, etc. The information should be relayed to Food & Nutrition Services; however, the customer must also work with the facility's administrator(s) or custodian(s) to insure it is set up as desired.

A contract will be developed which specifies the customer requirements and price negotiated. (A sample is shown on page 5.) The original contract and a copy will be sent to the person originating the contract. A signed copy of the contract indicating the method of payment (check or budget transfer) should be returned to Food & Nutrition Services at Independent Hill prior to the date of the service. The contract serves as a bill. Cash payments are expected within five days after the service. If payment is being made by budget transfer, it will be initiated by Food Services three to five days after the date of the service.

The staff of the School Food & Nutrition Services Department looks forward to meeting your catering needs.

For ALL EVENTS

The prices per meal stated are **for groups of 25 or more for Monday thru Friday service.** Contracts for Saturday or Sunday will be priced at an increase of 20%.

For groups under 25, an additional fee will be charged:

Groups of 16-24 - \$20.00

Groups of 4-15 - \$30.00

Contracts involving service totaling \$35.00 or less will also have an additional charge of \$20.00 for set-up . This is necessary to cover the labor cost for the food preparation, setup, and service.

The stated charge is for buffet style service from skirted tables using disposable utensils, plates and napkins. **China, tablecloths, linen napkins, flowers and table decorations are not included in the quoted price.** Food Service has china available. If you wish to use the china, the price would be increased by \$5.00 per meal. (This charge includes transportation cost, labor for washing the china and the additional labor needed to handle a meal served on china.)

Our catering service offers a convenient way for you to buy quality food at very reasonable prices. If the established menus are not what the organization is looking for, **adjustments can be made.** The types of services offered include:

1. **Catered Meals**

This service can be obtained for breakfast, lunch and dinner. A variety of menus have been developed to meet the needs of the organization hosting the special function. Prices include the food; the labor for both preparation and buffet service; and disposable utensils, plates and napkins. The buffet table(s) will be covered in a linen tablecloth and skirted.

2. **Refreshments for Meetings or Receptions**

When a special event requires beverages and/or food, but not an entire meal; the organization can select from the Snack menu or the A la carte menu. Prices are per person per item. Prices include the food; labor cost for service and buffet set up; and disposable utensils, plates and napkins. The buffet table(s) will be covered with a plastic tablecloth or linen tablecloth and skirt, as determined by the nature of the event.

3. **Food for Pick Up**

When a special event requires food, but the set-up service and service ware (plates, cups, and napkins) can be provided by the organization, this is a less expensive option which may be desired.

4. **Purchase of Products**

At times the school may choose to buy commercial products directly from the Food Service Department. This can be arranged. The prices for frequently used paper products have been established. Special arrangements would need to be made to purchase other items.

5. **Labor Only Contracts**

When an organization brings in prepared foods or prepares food themselves on site using the school kitchen and/or kitchen equipment, **a food service employee must be on duty**. The cost for the employee will be billed hourly at the current "Community Use" rate. Food & Nutrition Services assume no responsibility for quality, sanitation and/or wholesomeness of the food provided in this manner. The organization is responsible for damage to any equipment used while the kitchen is being used.

6. **Linen Rental Only**

When an organization only needs linens from the Food & Nutrition Services Department there will be a cleaning charge of \$ 5.00 per tablecloth and \$5.00 per skirt.

SCHOOL FOOD AND NUTRITION SERVICES
 PRINCE WILLIAM COUNTY SCHOOLS
 CONTRACT FOR
 SPECIAL MEALS, FOOD AND/OR SERVICES

ORGANIZATION	Name of School or Organization		
TYPE OF ACTIVITY	Contact for Contract		
DATE OF ACTIVITY	January 31, 2010	TIME OF ACTIVITY	703-791-XXXX
LOCATION OF ACTIVITY	School of Excellence Reception		
FOOD SERVICE EMPLOYEE RESPONSIBLE FOR THE EVENT		Room 135	
ORGANIZATION REPRESENTATIVE MAKING ARRANGEMENTS		Susan Jones	
PROVISIONS OF CONTRACT INCLUDING COST TO THE ORGANIZATION To provide for 75 @ \$6.50 each: Assorted Chilled Juices Season Fresh Fruit Breakfast Omelet Casserole Selection of Mini Muffins, Mini Danish & Mini Bagels Biscuits w/Margarine & Assorted Jellies Coffee & Tea Total Cost: _____			
SIGNATURE: Serena E. Suthers		Date:	
DIRECTOR, SCHOOL FOOD SERVICES			
BUDGET HOLDER		CATERING	
METHOD OF PAYMENT	CHECK Number		
	Fund Transfer Account Number	- - - -	
Please sign and return a signed copy of the contract to Food Services prior to the date of the activity. When paying by check, make it payable to Prince William School Food Services and send to Food Services. When paying by fund transfer, provide the appropriate fund code data. If paying by fund transfer, the above signature authorizes the transfer at the completion of the contract.			
Reference Number		Transfer Date	
REV 3/96			
Mailing Address; PWC Schools Food & Nutrition Services, 14800 Joplin Road, Manassas, Virginia 20112		Phone: 703-791-7314 Fax Number: 703-791-7320	

BREAKFAST

BREAKFAST BASICS

<p style="text-align: center;">The Continental Assorted, Chilled (4 oz) Juices Selection of Muffins, Danish, Bagels, Scones and Sweet Breads Coffee and Tea Service \$3.50 per person for regular size items \$3.75 for mini size items</p>	<p style="text-align: center;">The Continental Plus Assorted, Chilled (4 oz) Juices Selection of Muffins, Danish, Bagels , Scones and Sweet Breads Sliced Seasonal Fresh Fruit Coffee and Tea Service \$4.75 per person \$ 5.00 for mini size items</p>
<p style="text-align: center;">The Continental Feast Assorted, Chilled (4 oz) Juices Selection of Muffins, Danish, Bagels, Scones and Sweet Breads Sliced Seasonal Fresh Fruit Assorted Flavored 4 oz Yogurt Cups Coffee and Tea Service \$5.50 per person \$6.00 for mini size items</p>	

BREAKFAST BUFFETS

<p style="text-align: center;"><i>All breakfast buffets include the following items:</i> Assorted Chilled (4 oz)Juices Selection of Mini Muffins, Mini Danish, and Mini Bagels Coffee and Tea Service</p>	
<p style="text-align: center;">The Starter Seasonal Fresh Fruit Ham and Cheese Croissant Sandwich \$6.25 per person</p>	<p style="text-align: center;">The Change of Pace Seasonal Fresh Fruit Breakfast Omelet Casserole Biscuits with Margarine and Assorted Jellies \$6.50 per person</p>
<p style="text-align: center;">The Classic Seasonal Fresh Fruit Creamy Scrambled eggs Breakfast Sausage or Bacon Biscuits \$7.25 per person</p>	<p style="text-align: center;">The Pie Quiche Hash Browns Seasonal Fresh Fruit \$7.25 per person</p>

LUNCH

<p>Light Lunch Chicken Salad Plate (Chicken Salad on a Bed of Lettuce) Mini Croissant Sliced Fresh Fruit Selection of Soft Drinks and Bottled Water \$6.00 per person</p>	
<p>Salad Lunch Fresh Spinach Salad w/ Poppy Seed Dressing or Caesar Salad Sliced Seasonal Fresh Fruit Fresh Rolls Assorted Dessert Bars Selection of Soft Drinks and Bottled Water \$5.75 per person Add Chicken- \$7.00 per person</p>	<p>Soup and Sandwich Select two Sandwiches with one Soup Chicken Salad, Tuna Salad, Turkey Club, Roast Beef or Ham and Swiss Served on Croissant or Kaiser Roll with Lettuce and Tomato Broccoli and Cheese, Chili, Chicken Salsa , Zuppa Toscana Vegetable Soup, or Gazpacho Assorted Cookies and Brownies Selection of Soft Drinks and Bottled Waters \$6.50 per person</p>

LUNCH Buffets

<p>Salad Bar Luncheon Romaine and Iceberg Lettuce Mix, Spinach Salad Toppings: Carrots, Celery, Shredded Cheddar Cheese, Green Peppers, Sliced Onions, Bacon Bits, Croutons, Cucumber Salad, Broccoli Salad, and Pasta Salad Dressings: Poppy Seed, Caesar, Ranch and French Fresh Rolls with Margarine Sliced Fresh Fruit and Assorted Cookies Ice Tea, Lemonade and Bottled Water \$7.50 per person</p>	<p>Deli Buffet Tossed Salad and Pasta Salad Sliced Deli Meats including: Turkey, Ham and Roast Beef Sliced Assorted Cheeses Lettuce, Tomatoes and Onions Potato Chips Kaiser Rolls, Croissants and Condiments Assorted Cookies Ice Tea, Lemonade and Bottled Water \$8.50 per person</p>
<p>Deluxe Deli Buffet Tossed Salad and Red Potato Salad Pasta Salad w/ Fresh Vegetables Sliced Fresh Fruit Sliced Deli Meats including: Turkey, Ham and Roast Beef Sliced Cheeses Lettuce, Tomatoes, and Onions Kaiser Rolls and Condiments Assorted Cookies Ice Tea, Lemonade and Bottled Water \$9.50 per person</p>	<p>Pasta Buffet Tossed Salad w/ Assorted Dressings Two varieties of Pasta Marinara, Meat Sauce, Alfredo Garlic Bread Chocolate Éclairs Ice Tea, Lemonade and Bottled Water \$8.00 per person</p>

Build Your Own Luncheon Buffet - for groups of 25 or more

All buffets include coffee and tea service.

Light Lunch- 1 entree, 1 side, 1 dessert	\$7.50 per person
Lunch- 1 entrée, 2 sides, 1 dessert	\$8.50 per person
Lunch- 2 entrees, 2 sides, 2 desserts	\$10.75 per person

Entree	Sides		Desserts
Baked Potato with Bacon Bits, Butter, Cheese & Sour Cream	Biscuit or Roll	Broccoli Cheese Soup with Crackers	Assorted Cookies
Chicken Caesar Salad	Broccoli & Cauliflower Salad	Broccoli Salad	Chocolate or Yellow Cake with Chocolate or Vanilla Icing
Chicken & Sausage Jambalaya	Dinner Rolls with Margarine	Fresh Green Beans	Chocolate Éclair
Crispy Chicken on Bun with Lettuce & Tomato	Fresh Fruit Salad	Hot Spiced Apples	Cookie
Fettuccine Alfredo with Broccoli & Chicken or Ham	Pasta Salad	Spinach Salad with Dressing	Fruit Crisp
Ham & Cheese Quiche	Tossed Salad	Vegetable Soup with Crackers	Ice Cream

“Box” or “Platter” LUNCH

For the “Box” Lunch each Lunch is packaged in a clear plastic container with condiments and utensils. One Bottled water or canned soda is provided per person.

For the “Platter” Lunch each item selected is on platters for ‘make your own’ sandwiches with condiments and the number of accompaniments you select. One Bottled water or canned soda is provided per person.

Sandwich with 1 accompaniments = \$6.00

Sandwich with 2 accompaniments = \$6.75

Sandwich with 3 accompaniments = \$7.50

Sandwich with 4 accompaniments = \$8.25

Sandwich with 5 accompaniments = \$9.00

Choose one from each column:

Sandwich		Accompaniments		
Filling	Bread	Sides		Dessert
Chicken Bacon Ranch	Croissant	Assorted Chips	Black Bean Salad	Banana Cake
Chicken Caesar Salad	Kaiser Roll	Broccoli Salad	Celery & Carrot Sticks	Brownie
Chicken Salad	Multigrain Rolls	Coleslaw	Fresh Fruit Salad	Carrot Cake
Ham & Swiss	Seeded Roll	Grape Bunches	Macaroni Salad	Chocolate Cake
Marinated Vegetables	Sub Roll	Pasta Salad	Red Potato Salad	Cookies
Roast Beef and Swiss	Tortilla Wrap	Three Bean Salad	Tomato Cucumber	Pound Cake
Tuna Salad		Waldorf Salad	Whole Fresh Fruit	
Turkey Cranberry				
Turkey Club				

Assortment of Sandwiches will be an additional \$.25.

BREAKS

<p>The Decadent Afternoon! An Assortment of Brownies, Lemon Bars, and Blondies With either a Vegetable Platter, or Fruit Platter Assorted Soft Drinks and Bottled Water \$5.95 per person</p>	<p>The Good Afternoon! Assorted Cookies An Assortment of Individual bags of Potato Chips, Pretzels and Chex mix Whole fruit Chilled Soft Drinks and Bottled Water \$4.50 per person</p>
<p>Make you own break with any of these items all \$.80 per serving</p>	
<p>Assorted Candy Bars Assorted Cookies (2 per person) Assorted Flavored Yogurt Cups 4 oz Chex Mix (Bowl or Individual package) Popcorn</p>	<p>Potato Chips (Bowl or Individual package) with Dip Pretzels (Bowl or Individual package) Tortilla Chips and Salsa</p>

DINNER

All plated \$12.00 dinners include the following items: Tossed salad w/ dressings or Fresh Fruit Cup, Chef's Vegetables, Fresh Baked Rolls w/ Butter, Water, Coffee and Tea Service and one selection from each category below:

Entrée (Choose One)	Starch (Choose One)	Dessert (Choose One)
Lemon Pepper Chicken	Baked Potato	Apple Pie
Roasted Pork Loin	Roasted Dill New Potatoes	Marinated Berries/ over Vanilla Ice Cream
Sliced London Broil Au Jus	Rustic Mashed Potatoes	Peach Cobbler
Stuffed Chicken Breast	Wild Rice	Peanut Butter Pie

These meals lend well to being served on china as a seated dinner. An additional charge of \$2.00/meal would be included for seated service by members of the Food Service staff. However, student servers can be utilized.

Theme Buffets

<p>South of the Border Buffet</p> <p>Gordita Meat with Nacho Chips, Soft Tortillas, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Salsa, Sour Cream, Onions, Black Olives Chicken Enchilada Pie Spanish Rice Mexican Corn Lemon Sorbet with Mexican Wedding Cookie Choice of Coffee or Iced Tea \$9.50 per person Add Chicken or Beef Fajitas for an additional \$2.25 per person</p>	
<p>Cowboy Western</p> <p>Cole Slaw Lettuce Salad w/ Ranch Dressing BBQ Chicken and BBQ Beef Brisket w/ Rolls Baked Beans Cornbread and Butter Fruit Cobbler Choice of Coffee or Iced Tea \$8.50 per person</p>	<p>Southern Hospitality</p> <p>Tossed Salad w/ Dressings Oven Fried Chicken and BBQ Pork Brisket w/ Rolls Potato Salad Corn on the Cob Apple Pie Choice of Coffee or Iced Tea \$9.25 per person</p>
<p>A Night to Remember</p> <p>Greens w/ Walnuts, Bleu Cheese, and Raspberry Vinaigrette Chilled Shrimp on Ice w/ Cocktail Sauce and Lemons Assorted Cheeses with Fruit and Sliced Baguettes Carved Prime Rib of Beef Cheese Tortellini w/ Creamy Alfredo Sauce Chef's Vegetables Red Skinned Mashed Potatoes Assorted Cheesecakes Choice of Coffee or Iced Tea Seasonal Pricing</p>	<p>Italian Feast</p> <p>Tossed Salad w/ Dressing Lasagna w/ Meat and Cheese Cheese Tortellini w/ Creamy Alfredo Sauce Chicken Parmesan w/ Spaghetti Garlic Bread Cheesecake Choice of Coffee or Iced Tea \$10.00 per person</p>

Build Your Own Dinner Buffet - for groups of 25 or more

All buffets include the following items:

Fresh Rolls and Margarine, Water, Coffee and Tea Service

Choices of:

Light Buffet- 1 Salad, 1 Entree, 2 Sides, 1 Dessert	\$15.25 per person
Classic Buffet- 2 Salads, 2 Entrees, 4 Sides, 1 Dessert	\$20.25 per person
Sumptuous Buffet- 2 Salads, 2 Entrees, 5 Sides, 2 Desserts	\$23.95 per person

Entree	Sides		Salads	Desserts
Beef Stroganoff over Noodles	Baked Potato w/ Sour Cream	Broccoli Spears w/ Butter Sauce	Cole Slaw	Apple Pie
Hawaiian Chicken Breast	Buttered Parsley Potatoes	Buttered Corn	Fresh Fruit Cup	Berries w/ Vanilla Ice Cream
Lemon Pepper Chicken	Dill & Garlic Potatoes	Corn on the Cob	Macaroni Salad	Carrot Cake
Roast Beef au Jus	Garlic Mashed Potatoes	Glazed Baby Carrots	Marinated Cucumber & Tomato	Cheesecake
Roast Pork Loin	Glazed Sweet Potatoes	Glazed Baby Carrots & Snow Peas	Red Potato Salad	Chocolate Éclair
Roast Turkey with Stuffing	Rustic Mashed Potatoes	Green Beans Almandine	Spinach Salad	Lemon Sorbet w/ Cookies
Seafood Newburg	Wild Rice	Peas and Pearl Onions	Tomato Mozzarella Salad	Peach Cobbler
Stuffed Chicken		Vegetable Medley	Tossed Salad	

RECEPTIONS OR MEETINGS REFRESHMENTS

Formal or informal receptions can be served buffet style on disposable plastic ware. The menu can be selected from the various choices below. Each item has a corresponding price per serving; therefore, adding the prices of the menu items chosen will give you the price per person for the reception planned.

BEEF	COST PER SERVING
Barbecued Meatballs.....	\$1.30
Swedish Meatballs	\$1.30
Corned Beef Dip with Rye Bread Cubes	\$1.30
Mini Beef Kabobs	\$2.00
Roast Beef & Cream Cheese Pinwheel.....	\$2.00
Roast Beef Crustini with Horseradish & Peppers.....	\$2.00

BREAKFAST BREADS	COST PER SERVING
Danish (Otis Spunkmeyer).....	\$1.25
Granola Bars	\$1.25
Muffins (2 1/4 oz., Otis Spunkmeyer, Assorted).....	\$1.25
Bagels with Cream Cheese & Jelly.....	\$1.25
Mini Bagels with Cream Cheese & Jelly.....	\$1.50
Mini Danish	\$1.50
Mini Muffins	\$1.50
Cinnamon Rolls (4 oz.-Otis Spunkmeyer).....	\$1.35
Cinnamon Twist (Otis Spunkmeyer)	\$1.35
Crumb Cakes (Otis Spunkmeyer, Assorted)	\$1.35
Mini Loaves (Otis Spunkmeyer, Assorted)	\$1.35
Muffins (4 oz. Otis Spunkmeyer, Assorted).....	\$1.35
Scones	\$1.50

CARVING STATIONS	COST PER SERVING
Beef Sirloin w/Assorted Rolls & Sauces	\$3.75
Beef Tenderloin w/Assorted Rolls & Sauces	\$4.75
Country Ham w/Assorted Rolls & Sauces.....	\$3.75
Turkey w/Assorted Rolls & Sauces.....	\$3.50

CHEESE & EGGS**COST PER SERVING**

Hot Cheese Dip with Tortilla Chips or Raw Vegetables	\$1.65
Mini Cheese Pizza	\$1.65
Cheese Straws	\$1.20
Cheese Assortment with Crackers	\$1.75
Cheese Ball with Crackers	\$1.75
Cheese Fondue with French Bread Dippers	\$1.75
Cream Cheese & Pineapple Dip with Ginger Snaps.....	\$1.75
Quiche Tarts.....	\$1.75
Brie Rounds with Raspberry Topping and Ginger Snaps.....	\$2.00
Spanakopida.....	\$1.75

DESSERTS**COST PER SERVING**

Cake Squares.....	\$1.00
Tea Cookies	\$1.00
Pastry Shells Filled with Fruit	\$1.10
Pastry Shells Filled with Pudding.....	\$1.10
Cream Cheese, Strawberry & Almond Roll-up	\$1.50
Chocolate Éclairs	\$1.50
Mini Éclairs.....	\$1.85
Brownie Squares	\$1.85
Lemon Squares.....	\$1.85
Chocolate or Caramel Fondue with Strawberries, Marshmallows and Pound Cake	\$2.75
Ice Cream Fruits (1 each).....	\$2.75
"Sweet Street" Cakes & Pies.....	\$4.00

FRUITS	COST PER SERVING
Apple Wedges with Caramel Dip	\$1.75
Pumpkin Dip with Ginger Snaps & Apple Wedges.....	\$1.75
Fresh Fruit Wedges.....	\$2.25
Fresh Fruit Wedges with Dip (Marshmallow Cream or Fruited Yogurt).....	\$2.50
Chocolate Covered Strawberries	Seasonal Pricing
Cheese Cake Stuffed Strawberries.....	Seasonal Pricing
PORK	COST PER SERVING
Cocktail Sausage.....	\$1.20
Kielbasa with Assorted Dipping Sauces.....	\$1.25
Mini Pepperoni Pizza.....	\$1.25
Mini Reuben	\$1.25
Sausage Biscuits	\$1.25
Country Ham on Potato Roll.....	\$1.50
Ham & Cheese Biscuit.....	\$1.50
Franks in Puff Pastry.....	\$1.50
Mini Ham & Cheese Croissants.....	\$1.50
Sausage Balls.....	\$1.75
Date & Pecan Ramaki.....	\$1.75
Ham & Cheese Pinwheel	\$1.75
Fiesta Rolls (Tortilla with Cream Cheese, Lebanon Bologna & Leaf Lettuce)	\$1.75
Ham & Cheese Croissant.....	\$1.75
Water Chestnuts with Bacon.....	\$1.75
Ham Crustini with Dijonnaise & Chives	\$1.75
Sausage Stuffed Wontons.....	\$1.75
Prosciutto Wrapped Asparagus.....	\$1.95
POULTRY	COST PER SERVING
Marinated Chicken Strips	\$1.65
Mini Chicken Kabobs	\$1.65
Chicken Drumettes	\$1.75
Chicken Wings.....	\$1.75
Chicken Salad Stuffed Pastry Shells.....	\$1.70
Orange Muffin Sandwiches with Sliced Turkey & Cranberry Relish	\$1.70
Chicken Salad on Rolls.....	\$1.75
Chicken Salad Croissant	\$2.25
Stuffed Chicken Bites	\$1.75

SEAFOOD COST PER SERVING

Tuna Bites	\$1.20
Crab Dip with Crackers	\$2.25
Tuna or Shrimp Salad Stuffed Pastry Shells.....	\$2.25
Seafood Salad Croissants*	\$ Seasonal Pricing
Spiced Shrimp with Cocktail Sauce (when available).....	\$ Seasonal Pricing
Shrimp Roulades	\$ Seasonal Pricing

* For minimum quantity of 18. Need a minimum of a two weeks notice to provide this item.

SNACKS **COST PER SERVING**

Chex Mix	\$1.00
Chips & Dip	\$1.00
Tortilla Chips & Salsa.....	\$1.00
Party Mints.....	\$1.00
Nuts.....	\$1.25

VEGETABLES **COST PER SERVING**

Baked Beans.....	90¢
Potato Salad	90¢
Broccoli Dip with French Bread Cubes	\$1.25
Marinated Mushrooms	\$1.25
Spinach Balls	\$1.25
Spinach Dip with Pumpernickel Cubes	\$1.25
Stuffed Mini Pitas (cucumber dill filling).....	\$1.25
Raw Vegetables with Dip (Onion, Ranch or Cheese)	\$1.75
Corn & Bacon Dip with Raw Vegetables & Crackers.....	\$1.75
Celery Stuffed with Pineapple or Raisin Cream Cheese or Pimento Cheese	\$2.00
Cherry Tomatoes Stuffed with Dilled Cream Cheese	\$2.00
Herb Stuffed Mushroom Caps	\$2.00
Red Potato Halves Stuffed with Cheese, Sour Cream & Bacon.....	\$2.00
Snow Peas Stuffed with Cream Cheese & Red Peppers.....	\$2.00

PLATTERS

THE PRICES FOR THESE ITEMS DO NOT INCLUDE SERVICE, SET UP OR PAPER PRODUCTS. THESE PRICES ARE FOR PICK-UP FROM THE CAFETERIA.

	COST
The Big Cheese to serve 25	\$40.00
A festive assortment of three varieties of cheese from these selections: American, Cheddar, Deli Wheel, Havarti, Swiss, Mozzarella or Walnut Cheese Ball. A variety of crackers will be included.	
Cheese & Nibblers to serve 25	\$50.00
An attractive arrangement which includes three varieties of cubed cheese from these selections: American, Cheddar, Havarti, Swiss or Mozzarella. Pepperoni slices, bologna cubes and dipping sauce complete the platter.	
Chilled Chicken Drummettes to serve 25	\$45.00
Fried chicken drummettes, chilled to serve cold with dip.	
The Manhandler to serve 25	\$75.00
A heaping platter of roast beef, turkey, ham, American cheese and Swiss cheese With lettuce, pickles, tomatoes and rolls.	
Decadent Desserts to serve 25	\$45.00
An assortment of 1 each: brownies, lemon squares and raspberry bars.	
Fruit Fest Platter to serve 25	\$58.00
Fruits of the season, which could include apples, bananas, berries, grapes, kiwi, melons, oranges, pears, pineapple, strawberries, and watermelon, with a fruit dip.	
Vegetable Dipper to serve 25	\$45.00
A healthy harvest of colorful fresh vegetables such as broccoli, carrots, cauliflower, celery, cherry tomatoes, cucumbers, green peppers, mushrooms and yellow squash. Fat free peppercorn dressing or onion dip is also included.	
Classic Sandwiches to serve 25	\$76.00
Tempting assortments of three types of mini sandwiches are included on this platter. Selections are corned beef spread, chicken salad, cream cheese, pimento cheese, turkey with cranberry sauce, roast beef with horseradish, tuna salad, or ham and turkey ribbon sandwiches.	
Stuffed Pita Pockets to serve 25	\$66.00
Roast Beef, Ham, Turkey stuffed in little pita pockets surrounding shredded Iceberg lettuce. Served with honey mustard or ranch dressing.	
The Wraps to serve 25	\$86.00
Assortments of three types wraps are included on this platter. Selections are Chicken Caesar, Turkey Cranberry Sauce, Ham and Cheese, chicken salad, roast beef with horseradish, or tuna salad.	

FOOD ITEMS FOR PICK UP

The following list includes food items most frequently purchased from the Food Service Department as single items.

THE PRICES FOR THESE ITEMS DO NOT INCLUDE SERVICE, SET UP OR PAPER PRODUCTS. THESE PRICES ARE FOR PICK-UP FROM THE CAFETERIA.

BAKERY ITEMS	COST
Brownies	\$15.75/half sheet pan
Cookies (Otis Spunkmeyer).....	\$4.50/dozen
Cakes (Does not include decorations, cutting and service or paper products.)	
Frosted Cake.....	\$25.00/full sheet pan (serves 50 – 70)
Frosted Cake.....	\$19.75/half sheet pan (serves 25 – 35)
Unfrosted Cake.....	\$20.00/full sheet pan (serves 50 – 70)
Unfrosted Cake.....	\$16.00/half sheet pan (serves 25 – 35)
Dinner Rolls	\$24.00/pan of 60
French Bread.....	\$4.00 / 2 lb. loaf

SCHOOL PARTIES

	COST
Ice Cream.....	75¢
(Regular varieties from school bid)	
Ice Cream Sundae.....	\$1.25
(2 scoops dipped ice cream with toppings)	
Pizza with Soda.....	\$2.65
(1 slice pizza with a 12 oz. soda)	

PAPER PRODUCTS

ITEM	EACH	PACKAGE
6 oz. Foam Cup	.05	.50/pkg. of 25
8 oz. Foam Cup	.05	.75/pkg. of 25
6 oz. Wax Cup	.05	\$3.15/pkg of 100
10 oz. Wax Cup	.10	\$5.85/pkg. of 100
Napkins (12 x 13)	.01	\$5.00/pkg. of 500
11" Oval Plates	.10	\$50.00/cs. of 500
Spoons, plastic	.02	\$8.50/cs. of 1000
Forks, plastic	.02	\$8.50/cs. of 1000
Gloves, plastic	.10	\$5.25/box of 100
Knives, plastic	.02	\$8.50/cs. of 1000
Hinged lid trays (clear 8 x 8 x 3)	.25	\$50.00/cs. of 250
Trays, 6 section	.15	\$75.00/cs. of 500
Paper Plates 6"	.05	\$40.00/cs. of 1000 \$4.00/pkg. of 100
12 oz. Bowl	.05	\$25.00/cs of 500
Utensil Kit with fork, spoon, napkin and straw	.10	\$36.75 / cs of 500

*To schedule your upcoming
Catering Events,
Please contact:*

Special Events Coordinator

Theresa Holladay – 703-791-8194

Email: holladta@pwcs.edu

Or

Catering Manager:

Anna Bufano – 703-791-7970

Email: bufanoam@pwcs.edu