



Saint Louis Public Schools



# Catering Menu

Southwest Foodservice Excellence





# Table of Contents



Catering Procedures.....	3
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## Menus for Catering Events

Breakfast Selections.....	5
Sandwiches and Salads.....	6
Small Bites Selections.....	7
Buffet Selections.....	8
Lite Fare Selections.....	9
Sides.....	9
Sweet Saint Louis.....	10





# Catering Procedures



Thank you for choosing St. Louis Public Schools Catering Services. Our Food and Nutrition Services Department offers a full range of catering expertise and knowledge. Our Catering Specialists are skilled in large-scale events such as business meetings, conferences, and receptions as well as small parties and coffee breaks. No matter what the event is, we will work closely with you to provide top-quality, professional services ensuring that your event is a success.

Although we have listed a variety of menu options, we welcome your ideas and suggestions and will customize a menu that is uniquely yours. Our goal is to make your occasion a pleasurable experience. On behalf of the St. Louis Public Schools Food and Nutrition Services Staff, we are looking forward to catering your special events this upcoming year.

## Booking an Event

Please follow the catering guidelines below when placing an order. If you need additional information, [contact our catering office at \(314\)381-4155](#). All requests must be submitted in writing to be considered valid. A confirmation will be sent within 24 hours via email when a catering order has been received. Submitted catering orders will be an agreement between Southwest Foodservice and the parties booking the event.

To book a catering event, please contact Erin Polacek, Administrative Assistant or Mike Butler, Director of Operations at Southwest Foodservice by email at [erin.polacek@sfellc.com](mailto:erin.polacek@sfellc.com) or [mike.butler@sfellc.com](mailto:mike.butler@sfellc.com). You can also call the Lexington Foodservice Office to book your catering event at (314) 381-4155 ext. 35610. Please copy Althea Albert-Santiago ([althea.albert-santiago@slps.org](mailto:althea.albert-santiago@slps.org)), St. Louis Public Schools Director of Food and Nutrition Services on all catering orders.

Décor and Special Effects may be used to enhance your event. Prices are available upon request. Different serving styles are also available upon special request: wait staff, self-service, buffet service, or pick-up service. We will discuss the type of service you need when you place your order with the Catering Office. Please be aware, there may be a charge associated with any unreturned or damaged items at the conclusion of your event.

## Signed Catering Orders

Catering orders must have the proper Executive Leadership Team signatures (Associate Superintendent or Deputy Superintendent for Accountability/Academics in order to be processed).

To ensure the success of your event, we **REQUIRE** a signed catering order with a guaranteed count of people attending your event along with pre-payment or a purchase order number five (5) working days prior to the scheduled function. Catering orders must be placed Monday through Friday during the times of 7a.m.-4.p.m. If you need to speak to catering staff outside of regular business hours, contact Mike Bulter, Director of Dining Services at (217) 841-2451.



## Guarantees, Minimums and Deadlines

A minimum of 72 hours' notice (**3 business days**) is required for all new catering orders, changes to existing orders or cancellations. **No Exceptions.** Additional charges may occur for events scheduled without required notice.

Ideally, we should have ten (**10**) working days to plan your event:

- Eight (**8**) business days prior to the function, décor and special effects orders should be finalized and guaranteed.
- Five (**5**) business days before the event, orders for meals and receptions should be placed.
- Three (**3**) business days before the event, refreshment orders should be placed with the catering office.
- Three (**3**) business days prior to the event, the customer **must** provide the catering office with an estimate of the total guest guarantee. This guest count may be increased but not decreased by more than 10% from the original estimate.

## Cancellations

All cancellations must be emailed and submitted to the Catering Office **at least 72 hours (3 business days) prior to the event.**

## Last-Minute Requests

We will do our best to accommodate last minute requests but cannot guarantee if less than a 72-hours notice is provided. We cannot guarantee modifications for booked events, including increased customer counts or changes and adds to menu selections unless 72- hours' notice is provided. All cancellations must be received in the Catering Office three (3) working days prior to the scheduled event. Failure to do so will result in charges incurred from event purchases.

## School Closings

In the event of school closings, the catering function will be considered void unless other arrangements are made. All pre-established prices in the catering guide will reflect the food, labor, paper products and overhead. They do not cover rentals or decorating fees.

## Over-Run Charge

One and one-half hours of service will be provided for catered meals. If there is a program during the meal, please notify the Catering Office when making service arrangements if service is needed beyond one and one-half hours.

**Thank you for considering our services!**

Southwest Foodservice Catering Department  
5030 Lexington Avenue St. Louis, MO 63113  
(314) 381-4155



# Breakfast Selections



All Entrees come with freshly-brewed coffee and hot tea service.

## Continental Breakfast - \$5.45

Freshly baked assorted pastries, cut seasonal fruit and assorted fruit juice.

## Continental Express - \$4.50

Freshly baked assorted pastries and assorted fruit juice.

## Morning, Sunshine! - \$4.15

Layered seasonal fresh fruit and yogurt parfaits topped with granola.

## Bistro Special - \$5.50

Assorted fresh bagels with a variety of cream cheese and assorted jam, cut seasonal fruit, assorted juice.

## Deep Dish Quiche - \$5.80

Flaky pie crust filled with fluffy egg mixture, cheese, turkey sausage and tomato, or your choice of vegetable.

*Each Additional Filling - \$0.75*

## Sunrise Breakfast - \$5.80

Fluffy scrambled eggs, turkey sausage patties, freshly baked biscuits and cut seasonal fruit.

## All-American Breakfast - \$6.60

Fluffy scrambled eggs, seasoned breakfast potatoes, turkey sausage patties, freshly baked breakfast breads.

*Substitute French Toast for breakfast breads - \$1.25*

*Add cheese or vegetables to Scrambled Eggs - \$0.75*

## Country-Style Breakfast - \$5.50

Warm biscuits served with country-style gravy, hash browns, and your choice of sausage patties, crispy bacon or cured ham. Accompanied by breakfast breads.

*Each Additional Meat - \$0.95*

*Substitute French Toast for breakfast breads - \$1.25*

## Sizzle-To-Order Omelet Station - \$7.60

Chef made-to-order omelets with an assortment of toppings including sausage, bacon, spinach, onion, peppers, tomatoes and cheddar cheese. Accompanied by freshly baked breakfast breads.

## A La Carte Items

All prices per-person, unless otherwise noted.

Assorted Juice.....	\$1.30
Freshly Cut Seasonal Fruit.....	\$2.40
Assorted Whole Fruit.....	\$1.30
Assorted Muffins.....	\$15.75 DZN
Breakfast Croissants.....	\$16.80 DZN
Assorted Pastries, Strudel or Coffee Cake.....	\$16.80 DZN
Assorted Sliced Bagels.....	\$14.70 DZN
Fluffy Scrambled Eggs.....	\$1.60
Sausage, Bacon or Cured Ham.....	\$1.85
Southern-Style Breakfast Potatoes.....	\$1.30
French Toast Service.....	\$2.35



# Sandwiches & Salads

## Executive Boxed Lunches

All boxed lunches include 1 large cookie OR brownie, bag of chips, fresh fruit cup, condiments and cutlery.

*When placing orders for 30 or more, choose between 3 varieties.*

### **Harvest Turkey - \$6.60**

Roast turkey, Swiss, romaine lettuce and tomato on a whole grain roll.

### **Tuna or Chicken Salad - \$6.60**

Your choice of creamy tuna salad or crisp and tender chicken salad, lettuce and tomato on a buttery croissant.

### **Roast Beef and Cheddar - \$6.60**

Roast beef, cheddar cheese, mayo, romaine lettuce and tomato on a Kaiser roll.

### **Grilled Chicken Club - \$8.35**

Seared grilled chicken breast, sliced bacon, American cheese, romaine lettuce and tomato on a Kaiser roll.

### **Grilled Veggie Wrap - \$6.95**

Marinated grilled squash, peppers, red onion and zucchini, parmesan cheese, romaine lettuce and Italian dressing, all rolled up in a spinach wrap.

### **Fajita Chicken Wrap - \$7.60**

Marinated grilled squash, peppers, red onion and zucchini, parmesan cheese, romaine lettuce and Italian dressing, all rolled up in a spinach wrap.

### **Philly Cheesesteak - \$7.60**

Roast beef, sautéed onions and pepper and melted provolone cheese on a toasted hoagie bun.

*Turn any sandwich into a wrap!*

*Spinach, jalapeno or whole grain.....\$0.95 per sandwich*

## Fresh From the Garden

All of our hand-prepared, fresh salads are served buffet style and priced per person.

*Individually Plated Salad Service - \$1.25*

### **SLPS House Salad - \$2.50**

Mixed greens, tomato wedges, cucumber and shredded carrots. Served with oil and vinegar and ranch dressing.

### **Greek Salad - \$2.40**

Chopped romaine, shredded parmesan cheese and garlic croutons. Served with creamy Caesar dressing.

### **Caesar Salad - \$2.40**

Crisp romaine, shredded parmesan cheese and garlic croutons. Served with creamy Caesar dressing.

### **Cranberry Harvest Salad - \$2.65**

Baby spinach, fresh mint, dried cranberries, toasted sliced almonds, feta cheese and garlic croutons. Served with raspberry vinaigrette.

### **Blue Cheese and Bacon Wedge Salad - \$2.65**

Wedges of iceberg lettuce topped with diced tomatoes, crisp chopped bacon bits and garlic croutons. Served with creamy bleu cheese dressing.

### **Southwest Salad - \$3.10**

Mixed greens, fresh corn, roasted peppers, black beans, diced avocado and crispy tortilla strips. Served with creamy bleu cheese dressing.

### **Asian Chopped Salad - \$3.10**

Baby spinach, mandarin oranges, diced tomatoes, pickled red onion, caramelized spicy pecans and fried wonton strips. Served with Asian Vinaigrette Dressing.

*Add any of the following to your salad!*

*Grilled Seasoned Chicken Breast.....\$2.40 per person*

*Grilled Skirt Steak.....\$3.40 per person*

*Roasted Tilapia.....\$3.40 per person*

## Build-a-Sandwich Buffet - \$8.35

**Buffet includes potato chips. Prices are per-person.**

Assorted deli-fresh sliced meats, cheeses and freshly baked breads and rolls.

Accompanied by sliced veggies, pickles and assorted condiments.

Add soup to any sandwich or salad.....\$2.10

*Ask our catering department about available selections.*



# Small Bites Selections



All selections are priced per person, unless otherwise noted. 15 guest minimum.

## Flavor Wrapped Pinwheels (2 each)- \$1.00

- o Roast Beef, cheddar and chipotle mayo on a jalapeno wrap.
- o Turkey, Swiss, and herb ranch on a flour wrap.
- o Ham, American cheese and sweet chili mayo on a spinach wrap.
- o Roasted vegetable, parmesan cheese and remoulade mayo on a wheat wrap.

## Antipasto Display - \$3.80

Marinated peppers and onions, Kalamata olives, oven roasted tomatoes with garlic and marinated artichokes.

## Deluxe Vegetable Tray - \$1.30

Fresh cut broccoli, carrots, cucumber and cauliflower with assorted creamy dipping sauces.

## STL Toasted Ravioli - \$12.70 DZN

Lightly toasted meat-filled ravioli with marinara.

## Chips and Salsa - \$1.30

Crispy tortilla chips served with fire roasted salsa.  
*Add guacamole, sour cream or extra toppings.....\$1.00 each*

## Grilled Quesadillas - \$16.80 DZN

Tortillas filled with a zesty cheese mixture and your choice of chicken, beef or roasted vegetable. Served with fire roasted salsa.

## Eggrolls - \$14.70

Your choice of chicken, vegetable or pork and vegetable. Served with sweet chili dipping sauce.

## Chicken Wings - \$2.90

Crispy and oven fried. Your choice of plain, BBQ or hot. Served with assorted sauces for dipping.

## Meatballs - \$3.70

Scratch made and smothered in our special sauce.

## Sweet and Salty Trail Mix - \$2.65

## Finger Sandwiches (2 each) - \$1.00

- o Creamy tuna salad on wheat bread.
- o Crisp and tender chicken salad on a croissant.
- o Cool cucumber and dill on sourdough bread.

## Gourmet Fruit and Cheese Tray - \$3.70

Fresh cut seasonal fruit, assorted sliced and cubed cheeses and gourmet crackers.

## Crispy Italian Bruschetta - \$14.70 DZN

Grilled Italian bread topped with Roma tomatoes, basil, garlic and parmesan cheese.

## Classic Spanakopita - \$18.90 DZN

Baked phyllo dough stuffed with cheese and spinach.

## Mexican Empanadas - \$18.90 DZN

Stuffed with chicken or beef, served with chipotle ranch.

## Chicken Pot Stickers - \$16.80 DZN

Steamed or Pan Fried.

## Jalapeno Poppers - \$18.90 DZN

Stuffed with cheddar cheese and served with bleu cheese dipping sauce.

## Overloaded Nachos - \$4.80

Crispy tortilla chips topped with cheese and jalapenos.  
*Add seasoned ground beef.....\$1.50 per person*  
*Add guacamole, sour cream or extra toppings.....\$1.00 each*

## Individual Bagged Chips - \$0.80

# Buffet Selections

All selections are priced per person unless otherwise noted. 15 guest minimum.

All buffet selections include linen, table skirting and disposable service ware.

## Little Italy Pasta Bar - \$3.10

Your choice of (please select only each):

o Farfalle, Penne, Macaroni Linguini or Tortellini pasta.

o Marinara, Alfredo, Cheese or Pesto Cream sauce

Pasta Bar includes garlic bread and parmesan cheese.

With Meatballs.....\$2.55

With Italian Sausage.....\$2.40

With Herbed Chicken.....\$2.40

Additional Pasta or Sauce.....\$1.00

## Backyard BBQ - \$4.15

BBQ Baked beans, buttered corn cobettes, relish tray, warm dinner rolls and fresh baked cookies.

With House Smoked Beef Brisket.....\$5.25

With House Smoked Chicken.....\$4.20

With St. Louis Style Ribs.....\$6.30

## Big Easy Buffet - \$4.15

New Orleans's inspired fare that includes Cajun rice pilaf, roasted red pepper sauce and warm dinner rolls.

With Blackened Chicken Breast.....\$2.65

With Blackened Tilapia.....\$3.70

## Lemon Chicken Piccata - \$3.70

Sautéed tender breasts of chicken in a lemon butter cream sauce, accented with capers and parsley. Accompanied by buttered penne pasta.

## Fiesta Mexicana Taco Bar - \$3.40

Soft and Crispy taco shells, seasoned ground beef and assorted toppings including shredded lettuce, diced tomatoes, salsa rojos, jalapenos and shredded cheese, tortilla chips and fire roasted salsa.

Add Spanish Rice.....\$1.00

Add Refried Beans.....\$1.00

Add Charro Beans.....\$1.30

Add Cheese Sauce.....\$1.85

Add or Substitute Seasoned Chicken for Beef.....\$1.30

Add guacamole, sour cream or extra toppings.....\$1.00

## Baked Potato Bar - \$4.15

Jumbo baked potatoes with assorted sides including sour cream, butter, scallions, bacon bits, cheddar cheese and steamed broccoli.

With Chopped Beef Brisket.....\$4.20

With Smoked Chopped Chicken.....\$3.15

With Smoked BBQ Pork.....\$3.75

With House-made Chili.....\$2.50

## Homestyle Favorites - \$7.30

Your choice of tender baked chicken, juicy roast beef or fresh fish with warm dinner rolls, all accompanied by two sides (choose from either *Traditional Sides* or *Lighter Sides* on the following page).

## General Tso's Chicken - \$4.15

Pan sautéed chicken breast tossed in a tangy and slightly spicy Asian sauce, garnished with steamed broccoli florets. Served with steamed rice.

## Quick Lunch Specials

All Quick Lunch Specials are priced per person, and come with your choice of Fruit Punch, Lemonade or Iced Tea Service.

- Your choice of veggie, cheese or meat pizza. Served with a side salad.....\$4.80
- Your choice of hot, BBQ or plain chicken wings. Served with assorted chips.....\$5.80
- Your choice of grilled hamburger or hotdog on a bun. Served with assorted chips.....\$4.80



# Lite Fare Selections

All selections are priced per person unless otherwise noted. 15 guest minimum.

All selections include linen, table skirting and disposable service ware.

## Sweet Chili Glazed Chicken Breast - \$5.20

Roasted chicken breast basted with a tangy sweet chili glaze. Served with SLPS House Salad and whole grain crackers.

*Substitute Tilapia for Chicken.....\$1.30*

## Herb Roasted Turkey Breast - \$5.50

Fresh oven roasted turkey breast seasoned with sage, thyme and rosemary. Served over winter vegetables in a sage broth. Accompanied with the Cranberry Harvest Salad.

## Roasted Tilapia with Mango Salsa - \$6.60

Tilapia filet seasoned with Chef's own herb rub and oven roasted. Served with mango salsa and accompanied with the Southwest Salad.

## Yogurt Marinated Chicken Kebab - \$5.25

Spiced fat-free yogurt marinated chicken, garnished with red peppers and onion, skewered and oven roasted. Served with yogurt and cucumber raita sauce. Served kebab style with the Greek Salad.

*Substitute Steak for Chicken.....\$5.25*

# Side Dishes

All selections are served buffet style for any entree or sandwich selection.

## Yukon Gold Potato Salad - \$1.60

Yukon gold potatoes tossed with Chef's own creamy dressing and garnished with chopped scallions.

## Classic Macaroni Salad - \$2.25

Elbow macaroni tossed in Chef's creamy dressing, diced carrots, celery and pickle relish. Garnished with paprika.

## Classic Coleslaw - \$2.25

Shredded cabbage and carrots tossed with Chef's own creamy dressing and seasoned.

## Southwest Coleslaw - \$2.25

Shredded cabbage, carrots, mexi-corn, lime juice and cilantro, served with southwest ranch style dressing.

## Tortellini Artichoke Salad - \$2.95

Cheese filled tortellini, baby spinach, artichokes, sundried tomatoes and red onion, tossed in a balsamic vinaigrette dressing.

## Confetti Pasta Salad - \$2.25

Bowtie pasta mixed with red and green peppers, cucumber and onion. Tossed with basil vinaigrette dressing.

## Traditional Sides

Green Beans Almandine.....	\$1.60
Buttered Corn Cobbettes.....	\$1.60
BBQ Baked Beans.....	\$1.60
Macaroni and Cheese.....	\$2.50
Spanish Rice.....	\$1.60
Vegetarian Refried Beans.....	\$1.60
Roasted Potatoes with Rosemary.....	\$2.50
Garlic Smashed Potatoes.....	\$2.50
Rice Pilaf.....	\$1.60
Buttered Noodles.....	\$1.60
Breadsticks, Rolls or Jalapeno Cornbread.....	\$1.95

## Lighter Sides

Steamed Green Beans with Roasted Peppers.....	\$1.60
Stewed Squash Medley.....	\$1.60
Steamed Broccoli with Roasted Squash.....	\$1.60
Cajun Black Beans.....	\$2.50
Confetti Quinoa Pilaf.....	\$2.50
Cilantro Lime Brown Rice Pilaf.....	\$2.50
Orzo with Spinach and Feta.....	\$2.50
Couscous Festival.....	\$2.50
Fresh Seasonal Vegetables.....	\$1.95



# Sweet Saint Louis



All desserts are priced per person, unless otherwise noted.

Chocolate Chip Brownies - \$8.00 DZN

Mini Fresh Fruit Filled Tarts - \$1.70

Banana Pudding Parfaits - \$1.60

Vanilla Cake Trifle Parfaits  
with Berries - \$2.25

Chocolate Decadence Cake - \$2.25

Decorated Sheet Cake

**Full** (Feeds approximately 96 guests).....\$73.50

**Half** (Feeds approximately 48 guests).....\$47.25

Fresh Baked Assorted Cookies - \$9.00 DZN

Home-Style Fruit Cobblers - \$1.75  
Apple, Peach, Blueberry

Angel Food Cake with Mixed Berries - \$2.25

Carrot Cake - \$2.25

Fresh Baked Fruit Pies - \$1.60  
Apple, Cherry, Peach

Assorted Truffles - \$1.50

## Refreshments

Drinks are priced per person, unless otherwise noted.  
Service includes table set-up, cups, straws, napkins and service containers.

Coffee and Hot Tea Service - \$2.25

Hot Chocolate or Mulled Hot Cider - \$2.25

Lemonade Service or Punch Service - \$0.85

Assorted Soft Drinks - \$1.30  
20oz each.

Iced Tea Service - \$0.85  
Sweetened or unsweetened.

Fruit Juice Service - \$1.60

Individual Bottled Water - \$1.00

Bottled Water by the Case - \$25.00