



# CATERING Menu



Catering services provided by  
Southwest Foodservice Excellence



Thank you for choosing

Saint 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. We can customize a menu that is uniquely yours. A customized menu may incur additional costs. Our goal is to make your occasion a pleasurable experience. On behalf of the Saint Louis Public Schools Food and Nutrition Services Staff, we look 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 Erika Hollinshed, Southwest Foodservice Excellence (SFE) Catering Services Coordinator in the Food and Nutrition Services Department at (314) 331-6115 extension 76115. Cancellations of catering orders will be an agreement between SFE, and the parties booking the event.

1. Email and/or contact Erika Hollinshed, SFE Catering Services Coordinator in Food and Nutrition Services Department at [Erika.Hollinshed@slps.org](mailto:Erika.Hollinshed@slps.org) at (314) 331-6115 or at extension 76115, to submit your catering request. Please copy Carolyn Penn, SFE General Manager of Food Services [Carolyn.Penn@sfellc.org](mailto:Carolyn.Penn@sfellc.org) and Althea Albert-Santiago, Director Food and Nutrition Services Department [Althea.Albert-Santiago@slps.org](mailto:Althea.Albert-Santiago@slps.org) on all catering requests. Catering requests must be submitted via email Monday-Friday by 3pm. ***Next day catering orders will not be accepted.***

2. Complete the Saint Louis Public Schools Catering Request Form within **SEVEN (7) days** from the day of the event. All requests must be submitted via email to be considered valid. A confirmation will be sent within 24 hours via email when a catering order has been received. ***THE MINIMUM AMOUNT REQUIREMENT TO RESERVE A CATERING IS \$100.00.***

3. Erika Hollinshed will forward the following attachments within 24 hours after booking the event via email. All three documents will be located at the lower left hand corner of the attachment:

- **Catering Request Form**
- **Order Confirmation Form**
- **Invoice Form**

4. It is the client's responsibility to review all attachments.

5. The client should contact Erika Hollinshed at 314-331-6115 or ext. 76115 immediately, if there are any questions and/or concerns about your catering event. (i.e. changes to the order, increase/decrease with the guest number, changes with event times, changes with the event location).



6. After the event, it is the client's responsibility to complete all required forms for payment (i.e. Checklist for invoice payments and reimbursements, voucher certification forms, etc. **Payments should be sent to:** Erika Hollinshed, SFE Catering Coordinator/Southwest Foodservice Excellence, LLC at SLPS Central Office located at 801 North 11<sup>th</sup> St. Saint Louis, MO 63101.

## Enhance Your Event

Décor may enhance your event. Tablecloths are standard black or white and are available for rental at \$3.50 each. Additional colors will incur additional charges. Eight (8) foot black only tablecloths are \$12.00. 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 Services Coordinator.

*Please be aware, there may be a charge associated with any unreturned or damaged items at the conclusion of your event.*

## Guarantees, Minimums and Deadlines

A minimum of **7 days** is required for all new catering orders, changes to existing orders or cancellations. **No Exceptions.**

72 hours prior to the event, the customer **must** provide the catering office with an estimate of the total guest guarantee. Any additional guests will be charged individually.

## Cancellations

All cancellations must be emailed and submitted to Erika Hollinshed in the Food and Nutrition Services Department at **least 48 hours prior to the event.**

## Last-Minute Requests

We will do our best to accommodate last minute requests but cannot guarantee if less than 5 days is provided.

We cannot guarantee modifications for booked events, including increased customer counts or changes and adds to menu selections unless a 5 day notice is provided. All cancellations must be received within 5 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.

# We Cater to You!



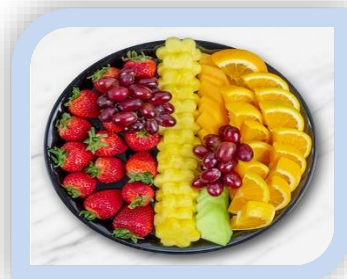
# Great Beginnings

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

- Continental Breakfast.....\$8.70  
Bakery Fresh Assorted Danishes, Freshly Cut Seasonal Fruit Tray and an Assortment of Fruit Juice.
- Continental Express.....\$7.20  
Freshly baked assorted Danishes and an Assortment of Fruit Juice.
- Morning Sunshine.....\$7.20  
An assortment of layered Freshly Cut Seasonal Fruit and Yogurt Parfaits topped with Granola.
- Coffee House Special.....\$8.70  
Assorted fresh bagels with a variety of cream cheese and assorted jams, freshly cut seasonal fruit tray and an assortment of fruit juice. **\*toaster not provided\***
- French Toast Special.....\$8.70  
Hand dipped brioche, with whipped butter, scrambled eggs, and your choice of savory pork or turkey sausage, bacon or cured pork ham. Sprinkled powdered sugar provided on the side.
- All-American Breakfast.....\$9.60  
Light and fluffy scrambled eggs, seasoned breakfast potatoes, your choice of savory pork or turkey sausage patties, and assorted breakfast breads.
- Sunrise Breakfast.....\$9.30  
Light and fluffy scrambled eggs, your choice of savory pork or turkey sausage patties, warm baked biscuits and freshly cut seasonal fruit tray.
- Country-Style Breakfast.....\$9.30  
Warm biscuits served with country style gravy, southern-style breakfast potatoes, and your choice of savory pork or turkey sausage, bacon or cured pork ham. Accompanied by fresh breakfast breads.

All entrees are priced per person unless otherwise noted.

**ALLERGEN WARNING: OUR FOOD MAY CONTAIN TRACES OF PEANUTS, TREE NUTS, SOY AND DAIRY PRODUCTS.**





# Great Beginnings

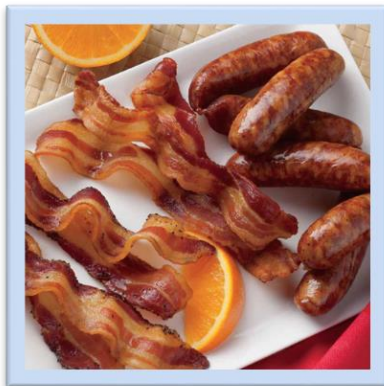
## A La Carte Items

Selection of Fruit Juice.....	\$1.85
Seasonal Fruit Tray.....	\$4.50
Veggie Sausage.....	\$2.75
Scrambled Eggs.....	\$2.25
Hard Boiled Egg (PER DOZEN) .....	\$7.20
Seasoned Cubed Potatoes.....	\$1.75
Southern Style Breakfast Potatoes (cubed w/peppers and onions) .....	\$1.75
Home-style Grits.....	\$1.50
Sausage or Bacon (pork or turkey) .....	\$3.30
Coffee & Hot Tea Service.....	\$2.75
Assorted Muffins (PER DOZEN) .....	\$40.80
Assorted Mini Muffins (PER DOZEN) .....	\$13.00
Bagels with cream cheese and jelly (PER DOZEN) .....	\$19.20
Assorted Danish (PER DOZEN) .....	\$18.00

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## Lunch Specials

All lunch specials come with fruit punch, pink lemonade, lemonade or iced tea.

Pizza Special.....	\$8.40
Veggie, Cheese or Meat topping, accompanied by a side salad.	
Wing Special.....	\$9.00
Hot, BBQ or plain chicken wingettes (5-6), accompanied by a side salad.	
Sauce is provided on the side.	
Grill Special.....	\$8.40
Grilled hamburger or hot dog on bun, accompanied by potato chips.	

All specials are priced per person unless otherwise noted.

## Deluxe Boxed Lunches

Boxed lunches include a cookie or brownie, bag of chips, and fresh fruit.

Harvest Turkey.....	\$9.90
Deli sliced roast turkey, Swiss, fresh leaf lettuce and sliced tomato on a hoagie roll.	
Tuna or Chicken Salad.....	\$10.50
Creamy tuna or tender chicken salad with fresh lettuce & sliced tomato on a buttery croissant.	
Roast Beef and Cheddar.....	\$9.60
Sliced roast beef, cheddar cheese, mayo, fresh lettuce and sliced tomato on a hoagie roll.	
Oven Roasted Veggie Wrap.....	\$9.60
A vegetarian favorite! Marinated grilled squash, peppers, red onion and zucchini with parmesan cheese, romaine lettuce and Italian dressing, rolled in a fresh wrap.	
Grilled Chicken Wrap.....	\$9.60
Seasoned grilled chicken with mixed peppers, chipotle mayo, tomatoes, shredded cheese, romaine lettuce, rolled in a fresh wrap.	

All boxed lunches are priced per person unless otherwise noted.



**Add a Cup of Soup to Any Sandwich or Wrap for an additional \$3.00!**

• Ask Erika Hollinshed, our Catering Services Coordinator, about available selections.

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# Garden Fresh Salads

All salads are hand-prepared and served buffet style.

- Saint Louis Public Schools House Salad.....\$4.40  
Fresh mixed greens, grape tomatoes, sliced cucumber and shredded carrots.  
Served with oil and vinegar and Creamy Ranch Dressing.
- Greek Salad.....\$4.35  
Chopped fresh romaine, artichokes, sliced black olives, feta cheese, chopped tomatoes and sliced red onions. Served with a House Greek Dressing.
- Caesar Salad.....\$4.40  
Chopped fresh romaine, shredded parmesan cheese and crispy garlic croutons.  
Served with a Creamy Caesar Dressing.
- Cranberry Harvest Salad.....\$4.75  
Tender baby spinach, fresh mint, dried cranberries, toasted sliced almonds, feta & crispy croutons. Served with Tangy and Sweet Raspberry Vinaigrette.
- Vinaigrette Pasta Salad.....\$5.15  
Farfalle pasta, mixed peppers, onions, artichokes, black olives, and spinach. Served with Vinaigrette Dressing.

All salads are priced per person unless otherwise noted.



**Add a Cup of Soup to Any Salad for an additional \$3.00 per person!**

*Ask our catering coordinator about available soup selections.*

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## Small Bites Selections

All selections are priced per person, unless otherwise noted

*Seared Rosemary Lamb (3pcs.)* .....\$9.00  
Served with Mint Jelly.

*Dollar Sandwiches (2 Each)* .....\$2.00  
Ham & Cheese, Roast Beef & Cheddar, Chicken Salad or Tuna Salad on a freshly baked dollar roll.

*Chicken Wingettes*.....\$5.75  
Choose from BBQ, Hot & Spicy or Plain. Served with assorted dipping sauce. Approximately four per person.

*Spinach Artichoke Dip*.....\$72.00 (two quarts)  
Served with tortilla chips.

*Eggroll (1 dozen)* .....\$15.00  
Stuffed with chicken, black beans, and corn. Served with sweet and sour sauce.

*Wrapped Pinwheels (2 Each)* .....\$2.70  
·Roast Beef, Cheddar & Chipotle Mayo  
·Turkey, Swiss & Herb Ranch  
·Ham, Cheese & Sweet Chili Mayo  
·Veggie, Parmesan & Remoulade Mayo

*Chef Gary's Deluxe Trail Mix*.....\$6.00 per cup  
Assorted snack mix including plain M&Ms, Peanut M&Ms, cranberries, mixed nuts, chocolate morsels and pretzels.

*Individual Bagged Chips*.....\$1.50  
Your choice of assorted varieties including plain, BBQ or Jalapeno.

*Grilled Quesadillas*.....\$21.60 p/ dz  
Zesty cheese mixture and your choice of chicken, beef or veggies.  
*Guacamole, Sour Cream or additional toppings*  
*\$1.40 Per Person*

*Teriyaki Meatballs*.....\$5.70  
Homemade meatballs smothered in special teriyaki sauce.

*Vegetable and Cheese Tray*..... \$8.65  
Fresh broccoli, tomatoes, carrots, cucumber and cauliflower with a creamy dipping sauce with assorted cubed cheeses and gourmet crackers.

*Sweet & Salty Trail Mix (packets)*...\$1.30 per bag  
Assorted snack mix including Peanut M&Ms and pretzels.

*Vegetable (Crudit ) Tray*.....\$6.15  
Fresh broccoli, tomatoes, carrots, cucumber and cauliflower with a creamy dipping sauce.

*Gourmet Fruit & Cheese Tray*.....\$8.40  
Fresh cut seasonal fruit, assorted cubed cheeses and gourmet crackers.

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# Buffet Selections

All buffet selections include linen and service ware.

**Build-A-Sandwich Buffet**.....\$10.40 per person  
Assorted deli-fresh sliced meats, cheeses, and freshly baked breads and rolls. Accompanied by potato chips, sliced veggies, pickles and assorted condiments.  
**Add a cup of soup for an additional \$3.00.**

**Little Italy Pasta Bar**.....\$7.20 per person  
Your choice of Bowtie, Linguini or Penne pasta, smothered in Marinara, Alfredo Cream Sauce. Accompanied by garlic bread and grated parmesan cheese.  
*With Meatballs*.....ADD \$3.00 per person  
*With Italian Sausage OR Chicken (seared)*.....ADD \$3.85 per person  
*Additional Pasta or Sauce*.....ADD \$2.25 per person  
*Bolognese Sauce*..... ADD \$3.25 per person

**Backyard BBQ**  
*With Smoked Beef Brisket*.....ADD \$14.50 per person  
*With Smoked Chicken*.....ADD \$13.00 per person  
*With St. Louis Style Ribs*.....ADD \$15.25 per person  
Includes BBQ baked beans, buttered corn cobettes, coleslaw, relish tray, dinner rolls and freshly baked cookies.

**Big Easy Buffet**.....\$9.60 per person  
Includes Cajun rice pilaf, roasted red pepper sauce, side salad, and dinner rolls.  
*With Blackened Chicken Breast*.....ADD \$4.05 per person  
*With Blackened Tilapia*.....ADD \$5.60 per person

**Lemon Chicken Piccata**.....\$7.20 per person  
Sautéed chicken in a lemon butter cream sauce, accented with capers and parsley. Accompanied by buttered penne pasta. Add a side salad for an additional \$1.50 per person.

**Homestyle Favorites**.....\$10.20 per person  
Your choice of tender baked chicken or baked tilapia with a lemon butter sauce. Served with dinner rolls and your choice of two sides (listed on page 11).

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# Buffet Selections

All buffet selections include linen and service ware.

Fiesta Mexicana Taco Bar.....	\$7.75 per person
Soft & Crispy shells and seasoned ground beef, accompanied by assorted toppings and chips with fire roasted salsa.	
<i>With Seasoned Chicken</i> .....	<i>ADD \$3.85 per person</i>
<i>With Seasoned Ground Turkey</i> .....	<i>ADD \$2.50 per person</i>
<i>With Mexican Rice....(vegetarian option).....</i>	<i>ADD \$2.25 per person</i>
<i>With Refried Beans...(vegetarian option).....</i>	<i>ADD \$2.50 per person</i>
<i>With Warm Cheese Sauce.....</i>	<i>ADD \$2.75 per person</i>
<i>With guacamole, sour cream or extra toppings.....</i>	<i>ADD \$2.00 per person</i>
Baked Potato Bar.....	\$7.20 per person
Baked potatoes with assorted sides including sour cream, butter, green onions, bacon bits, cheddar cheese and steamed broccoli.	
<i>With Shredded Chicken or Chili.....</i>	<i>\$3.85 per person</i>
Roasted Pork Lion.....	\$7.75 per person
Tender Pork Lion served with Rosemary Dijon and Yukon Smashed Potatoes.	
Homestyle Meatloaf with Mashed Potatoes.....	\$9.00 per person
Homemade meatloaf with mashed potatoes and gravy and grilled seasonal vegetables.	
Basil Rosemary Chicken.....	\$8.00 per person
Served with chicken au jus with fresh spinach risotto.	
Mama's Chicken Dinner.....	\$8.40 per person
Breaded oven fried chicken with country-style green beans, garlic smashed potatoes and a corn muffin.	
<i>Substitute Baked Chicken.....</i>	<i>ADD \$1.75 per person</i>

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## Side Dishes

Yukon Potato Salad.....	\$2.50
Southwest Coleslaw.....	\$3.35
Classic Coleslaw.....	\$3.35
Seasoned Green Beans.....	\$2.50
BBQ Baked Beans.....	\$2.50
Mexican Rice.....	\$2.50
Roasted Yukon Potatoes.....	\$3.40
Rice Pilaf.....	\$2.50
Steamed Broccoli.....	\$2.50
Warm breadsticks, rolls.....	\$2.50
or corn muffins	

Classic Macaroni Salad.....	\$2.85
Saffron Rice.....	\$2.75
Confetti Pasta Salad.....	\$4.05
Corn Cobettes.....	\$2.50
Macaroni & Cheese.....	\$3.40
Refried Beans.....	\$2.50
Garlic Smashed Potatoes.....	\$3.40
Seasonal Vegetables.....	\$2.75

All side dishes are priced per person unless otherwise noted.

## Refreshments

Service includes table set-up, cups, straws, napkins and service containers.

Coffee & Hot Tea.....	\$2.75
Lemonade, Pink Lemonade, or Fruit Punch Dispenser Service.....	\$1.75
Sweet or Unsweetened Iced Tea Dispenser Service.....	\$1.75
Individual Bottled Water.....	\$1.00
Assorted Fruit Juice.....	\$1.85
Case of Individual Bottled Water.....	\$24.00
Pure Leaf Sweetened or Unsweetened Bottled Tea.....	\$3.00



Drinks are priced per person unless otherwise noted.



# Sweet Saint Louis

All dessert selections are priced per person, unless otherwise noted.

Turtle Brownies with Caramel.....	\$26.00 Per Dozen
Chocolate Fudge Brownies.....	\$20.00 Per Dozen
Caramel Cake.....	\$2.00
Yellow Cake with Chocolate Icing.....	\$2.25
Homemade Apple Pie.....	\$2.00
Cheesecake.....	\$1.85
Carrot Cake.....	\$2.50
Freshly Baked Assorted Cookies.....	\$10.45 Per Dozen
Homemade Peach Cobbler	
<i>Half Pan (Feeds 15-20)</i> .....	\$70.00 Each
<i>Full Pan (Feeds 25-30)</i> .....	\$105.00 Each
Decorated Sheet Cake	
<i>Half (Feeds appx 48)</i> .....	\$80.00 Each
<i>Full (Feeds appx 96)</i> .....	\$130.00 Each



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