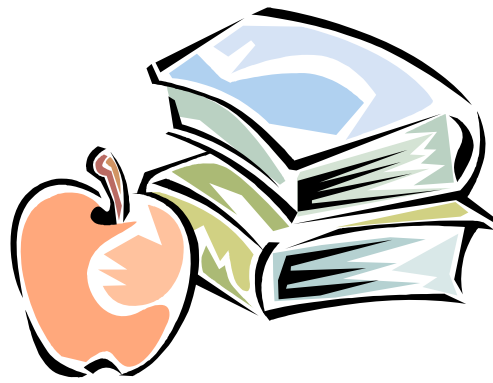


Catering

Menu



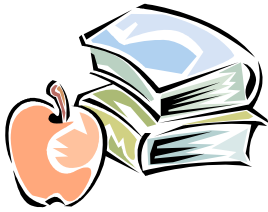
Deerfield Community School District

To order call: 764-5442 ext. 5110

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Ordering Procedures

Catering services are available from the Deerfield Community School District during the school year. If you require catering services on non-school days, please make arrangements with the Food Service Manager (x5110). Additional labor charges may be incurred for catering services on non-school days.

Ordering

Orders must be received at least two weeks before the event. If this is not possible, please call the Food Service Manager to make special arrangements.

There are two ways to order:

1. Contact the elementary school kitchen extension (5110) to place your order. A catering request form will be completed and a copy will be sent to you. **If the food is to be paid for with district funds, it is your responsibility to complete a purchase request form along with the catering request form. Examples of both forms are on pages 2 and 3.**
2. Obtain the catering request form (and the purchase request form if necessary for payment), complete it and send it to the Food Service Manager. You will receive notification when the form is received.

Please note that the catering request form must contain all information requested.

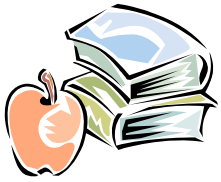
Guaranteed Count

All charges will be incurred according to the quantities listed on the catering request form. Quantities may be adjusted prior to the event however, "special order" items already ordered will be charged per the original request. Due to food safety issues, credits will not be issued for returned food items.

Prices and equipment

Prices listed in this booklet are subject to change. You will be notified at time of order if there is a price change.

Note: The contact person listed on the catering request form is responsible for returning any equipment/containers to the kitchen. You will be charged for any equipment damaged or not returned.



Menus

Snacks	Portion	Price
Regular Cookies (various flavors)	dozen	\$ 2.25
Dessert Bars	each	.60
Donut (various shapes)	each	.60
Bagel	each	.50
Cream Cheese	each	.30
Muffins (various flavors)	4oz. – each	.85
Muffins (various flavors)	2oz. – each	.50
Sheet Cake	60 servings	30.00
Taco Tray with Chips	30 servings	15.00
	60 servings	30.00
Vegetable Tray with dip	30 servings	20.00
	60 servings	35.00
Cheese and Cracker Tray	30 servings	35.00
Fresh Fruit	each	.60
Cut Fresh Fruit Tray	30 servings	25.00
Trail Mix (1 gallon)	16 servings	12.00
Chocolate Chex Cereal Mix	16 servings	12.00
Ice Cream Novelties	each	varies
Beverages		
Juice cups – 4oz.	each	.50
Milk – ½ pint	each	.25
Juice bottle – 16oz.	each	1.00
Punch	gallon	5.00
Bottled Water	each	1.00
Lemonade	gallon	5.00
Coffee	cup	.25
“To go” Items		
Sub Sandwich	each	2.75
Chef Salad	each	2.75
Deli Sandwich	each	1.50

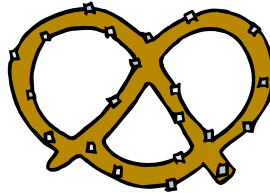
Classroom Parties



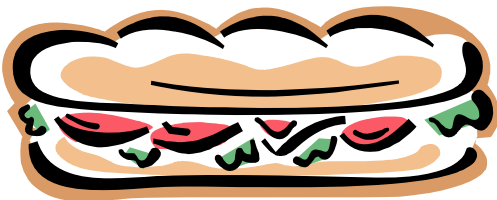
Ice Cream Sundae
\$1.50 per person



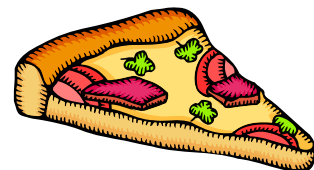
Cupcake or Muffin and milk
\$ 1.00 per person



Soft Pretzel w/Cheese
\$ 1.00 per person



Party Sub Sandwich
\$2.75 per person



Pizza Party
\$2.25 per person

Got a different party idea? Give us a call and we can probably help.
Party supplies include 1 table cloth and paper products.



Luncheons

Luncheons are available on school days. Special arrangements must be made for luncheons scheduled during non-school days. Please call the Food Service Manager for prices and more information.

Entrée Choices

1. Build-your-own Sub Sandwich
2. Soup and Sandwich
3. Build-your-own Taco or Burrito
4. Soup, Salad and Bread Buffet
5. Breakfast Buffet

Luncheons include dessert and beverage.

Banquets

Arrangements for banquets must be made a minimum of **three weeks** in advance of the event. Please call the Food Service Manager for prices and more information.

Entrée Choices

1. Baked Ham with pineapple
2. Sliced Roast Beef with gravy
3. Baked Pork Chops with gravy
4. Lasagna (vegetable or meat)
5. Baked Chicken (breaded or not)
6. Spaghetti and Meatballs

All dinners include dinner roll, salad, hot vegetable or relishes, potato (not included with spaghetti or lasagna), beverages and dessert.