

Catering MENU Breakfast



All breakfast selections are prepared for a minimum of 20 servings.

Heart Healthy \$2.50

granola, fresh seasonal berries, low fat yogurt, bagels w/ cream cheese, butter and fruit preserves.

Morning Continental \$2.50

Assortment of 3 morning pastries and bagels with cream cheese spread, butter and preserves.

Omelets \$4.50

Regular omelets with ham or crispy bacon and cheddar cheese. Vegetarian omelets with sautéed onions, bell peppers, tomatoes.

Classic Breakfast \$5.25

scrambled eggs, crispy bacon, sausage links, assorted Danishes, muffins, bagels w/ cream cheese, butters & fruit preserves.

Waffles or French Toasts Station \$5.75

waffles, or cinnamon French toasts with crispy bacon, scrambled eggs, maple syrup, blueberry & strawberry sauce, whipped cream, butter cups

The Breakfast Cart

Designed as a casual and convenient option, an assortment of our breakfast breads, fruits and beverages can be ordered for delivery on our breakfast cart.

Contact for pricing.

Add On Items

Oatmeal—Quick oats served with brown sugar, cinnamon, raisin and hot maple syrup. **\$1.00**

Breakfast Bites – assortment of bagels, muffins, croissants, danishes with cream cheese spread, butter and preserves. **\$1.50**

Yogurt Parfaits – individually portioned parfaits, low fat vanilla yogurt, granola, fresh strawberries and blueberries. **\$2.00**

Breakfast Sandwiches— choice of sliced ham, crispy bacon, or chicken sausage with eggs, cheddar cheese on soft Bavarian pretzel roll. **\$2.00**

Additional Meats—crispy bacon, sausage links or sliced ham **\$1.25**

Fresh Seasonal Fruit — assorted fresh seasonal melons, citrus and grapes. **\$1.25**

Beverages

Juices — 100% Orange, Apple, Cranberry, Tomato **\$0.50**

Milk — 1% White or Skim, 1% Chocolate, Strawberry **\$0.50**

Infused Water **\$0.50**

Coffee—Freshly brewed regular and decaf Colombian coffee. **\$1.00**

Bottled Water **\$1.00**

Regular and Diet Cola **\$1.75**

Catering

MENU

Lunch & Dinner



FROM THE DELI

Create your own deli platter from the following

BREAD CHOICES

Whole Grain White
Whole Wheat
Rye
Whole Wheat Flat Bread
18" Braided Roll
6" Hoagie Bun
Slider Bun
Kaiser Roll
Croissant
Plain Wrap
Flavored Wrap

MEAT CHOICES

Chicken Salad
Egg Salad
Tuna Salad
Corned Beef
Ham
Turkey
Lebanon Bologna
Pastrami
Roast Beef
Salami
Buffalo Chicken

CONDIMENTS/ ACCOMPANIMENTS

Lettuce
Tomatoes
Red Onion
Sweet Peppers
Yellow Mustard
Spicy Brown Mustard
Horseradish Mustard
Ketchup
Low Fat Mayonnaise

CHEESE CHOICES

American
Cheddar
Provolone
Swiss

PREPARED SANDWICHES

Italian Hoagie — *Thinly sliced ham, hard salami, pepperoni, American and provolone cheese layered in a 6" hoagie bun finished with lettuce, tomatoes, and red onion*

Classic Club Sandwich — *The classic triple-decker sandwich made with your choice of shaved turkey, ham or roast beef, lettuce, tomato, mayonnaise, and bacon on your choice of toasted white, wheat, or rye bread*

BLT Sandwich — *Bacon, lettuce, and sliced tomatoes layered between two slices of toasted bread, white, wheat, or rye*

Reuben Sandwich — *Thinly shaved corn beef, Swiss cheese, sauerkraut, and thousand island dressing on toasted rye bread*

Grilled Chicken Pesto Wrap — *Your choice of plain or flavored tortilla stuffed and rolled with pesto, sliced grilled chicken breast, red onion, and shredded lettuce*

Asian Chicken Wrap — *Your choice of plain or flavored tortilla stuffed and rolled with sliced chicken breast, red onion, mandarin oranges, Chinese noodles, shredded lettuce, and finished with a sesame ginger dressing*

Vegetable Wrap — *Your choice of plain or flavored tortilla stuffed with grilled portabella mushrooms, roasted red peppers, roasted red onion, sliced tomatoes, and shredded lettuce finished with balsamic vinaigrette*

FROM THE GRILL

Hot Dogs
Hamburgers
Cheeseburgers
Grilled Chicken Breast
Chicken Tenders
Mozzarella Sticks
Pretzel Dogs

PREPARED SIDES

Creamy Cole Slaw	Macaroni Salad
Amish Potato Salad	Pasta Salad
Honey Lemon Bowtie Salad	Broccoli Salad
Tomato Mozzarella Salad	French Fries
Sweet Potato Waffle Fries	

OTHER SIDES

Baked Chips	Fruit Salad
Classic Caesar Salad	Pretzels
Tossed Salad with Dressing	

Catering

MENU



Lunch & Dinner

STARTERS

Vegetable Crudites
Antipasto Plate
Hummus and Pita
Cheese & Crackers
Fresh Seasonal Fruits

SOUPS

Chicken Noodle — *The classic chicken soup, finished off with fresh vegetables and egg noodles*

Minestrone — *A heart-healthy blend of vegetables, gently simmered in broth*

Italian Wedding — *A classic favorite, finished off with fresh spinach, acini de pepe and meatballs*

Broccoli & Cheese — *Cream of broccoli soup infused with melted cheddar cheese*

Cream of Potato — *A hearty, creamy broth infused*

Hearty Chili –Your choice of White Bean Chicken Chili or our Sweet & Spicy Chili Con Carne

SALADS

Garden Salad — *a blend of fresh garden greens topped with grape tomatoes, cucumbers, red onion and sweet bell peppers served with assorted dressings*

Caesar Salad — *Chopped romaine lettuce lightly tossed in Caesar dressing and topped with crispy breaded chicken, croutons, and shaved Romano cheese*

Greek Salad — *A blend of garden greens topped with feta cheese, black olives, tomatoes, red onion and cucumbers, dressed in red wine vinaigrette*

Chef — *Chopped blend of lettuces topped with assorted meats and cheeses, tomatoes, cucumbers and red onion, served with assorted dressings*

Create your own Salad Bar

Contact Maria Kreider, Food Service Director, to build a salad bar for your event.

ENTREES

Poultry

Chicken Parmesan — *Lightly breaded breast of chicken pan fried and baked with marinara sauce and melted mozzarella cheese*

Chicken Bruschetta — *Sautéed breast of chicken finished with a mixture of diced Roma tomatoes, red onion, garlic, and fresh basil in a balsamic vinegar reduction*

Italian Style Chicken Breast—*Breast of chicken baked to perfection, seasoned with mixture of Italian seasonings*

Southern Style Chicken Breast — *Battered and fried chicken, the American classic!*

Chicken Kabobs—*Skewered chicken, mushrooms, red onion, and sweet peppers marinated in light barbecue sauce*

Roast Turkey — *Roasted turkey finished with classic accompaniments*

Chicken Barbecue— *Breast of chicken basted and baked in a sweet barbecue sauce*

Beef

Roasted Tenderloin of Beef — *Seasoned tenderloin of beef slow roasted and served with wild mushroom au jus*

Beef Kabobs — *Skewered cubes of beef, mushrooms, red onion, and peppers lightly marinated with a sweet barbecue sauce*

Cranberry Beef Stew— *Tender beef stewed in a curried tomato broth with cranberries and sweet potatoes*

Catering

MENU

Lunch & Dinner



Pork

Roasted Pork Tenderloin — *Seasoned tenderloin of pork slow roasted in its natural juices*

Sweet n Sour Pork — *Cubed pork sautéed with fresh vegetables and finished with a sweet and sour sauce*

Shredded Pork BBQ — *Shredded pork shoulder simmered gently in a sweet barbecue sauce*

Sweet Sausage — *Baked sweet Italian sausage served with sautéed onions and peppers*

Hot Sausage — *Baked hot Italian sausage served with sautéed onions and peppers*

Kielbasa and Haluski — *Grilled Kielbasa with sautéed cabbage and egg noodles*

Carving Board

*Roast Turkey

*Glazed Ham

*Top Round of Beef

Pasta

Pasta Primavera — *Fresh seasonal vegetables sautéed in garlic olive oil and tossed with penne pasta*

Vegetable Lasagna — *Roasted vegetables layered between sheets of pasta with ricotta cheese, mozzarella, and marinara sauce*

Lasagna — *Layered sheets of pasta with ricotta cheese, mozzarella, and marinara sauce*

Stuffed Manicotti — *Stuffed pasta baked in marinara sauce with mozzarella cheese*

Create Your Own Pasta Bar

Pasta Choices

Cheese Tortellini

Penne

Rotini

Spaghetti

Sauce Choices

Marinara

Creamy Blush

Bolognese

Oil and Garlic

Protein Choices

Italian Meatballs

Sweet Sausage

Breaded Chicken

Grilled Chicken

DINNER ACCOMPANIMENTS

Vegetables

Green Beans Almandine, California Blend, Sautéed Spinach, Glazed Baby Carrots, Sautéed Zucchini and Yellow Squash, Buttered Corn, Fresh Steamed Broccoli, Garden Salad, Caesar Salad

Potatoes/Starches

Roasted Baby Red Potatoes, Baked Potato, Sweet Potato Casserole, Baked Sweet Potatoes, Scalloped Potatoes, Rice Pilaf, Twice-Baked Potatoes, Mashed Potatoes, Stuffing

Catering

MENU



Lunch & Dinner

COUGAR SPECIALTIES

The Cougar Bowl—Crispy Popcorn Chicken over homemade mashed potatoes and sweet corn. Topped with gravy and cheddar cheese.

The Burrito Bowl—Your choice of shredded pork, taco beef or fajita chicken with cilantro lime rice, black or pinto beans, and traditional tomato or fresh corn salsa

PIZZAS

Cheese — The American classic made with a blend of fresh, shredded cheeses **\$10.00**

Pepperoni — Our cheese pizza topped with thinly sliced pepperoni **\$10.50**

Vegetable — Our cheese pizza topped with roasted fresh seasonal vegetables **\$10.50**

Classic White — Savory white pizza with garlic infused olive oil, sautéed onions and a flavorful blend of cheeses **\$10.50**

Meat Lovers — Our cheese pizza topped with crumbled sweet sausage, shaved ham and pepperoni **\$11.00**

Buffalo Chicken — White pizza made with a blend of ranch dressing and buffalo sauce, topped with our blend of shredded cheese and shredded chicken **\$11.00**

Create Your Own Pizza Buffet

Crust

Stuffed Crust
Traditional Crust
Personal Pan

Sauce

Rustic Tomato
Creamy Garlic Alfredo
Fresh Tomato and Oil

Toppings

Pepperoni, Ham, Sausage, Bacon, Buffalo Chicken, Fresh Bell Peppers, Banana Peppers, Black Olives, Fresh Diced Tomatoes, Mushrooms, Pineapple, Diced Onion, Extra Cheese

STROMBOLI AND CALZONES

Cheese — Classic cheese pizza folded, sealed, and baked to perfection **\$3.00**

Cheesy Pepperoni—Classic pepperoni pizza folded, sealed, and baked to perfection **\$3.25**

Italian — Shaved ham, hard salami, pepperoni, sweet peppers complimented with our savory cheese blend **\$3.50**

Vegetable — Roasted fresh seasonal vegetables complimented with our savory cheese blend **\$3.50**

Italian Pinwheel—Our Italian Stromboli made in a personal sized pinwheel and baked to perfection **\$3.50**

Buffalo Chicken Pinwheel—Our buffalo chicken pizza rolled up as an individual sized pinwheel and baked to perfection **\$3.50**

BEVERAGES—\$1.75

Coffee	Seasonal Punch
Hot Tea	Infused Water
Iced Tea	Regular and Diet Cola
Lemonade	Gatorade

With Snapple Teas—**\$2.00**

DESSERTS—\$1.25

Mini Éclairs	Fresh Baked Cookies
Mini Cream Puffs	Chocolate Cake
Carrot Cake	Fresh Fruit Salad Caramel
Apple Pie	Cheesecake
Key Lime Pie	Ice Cream

Contact Maria Kreider, Food Service Director, for planning and pricing information.

Maria_Kreider@pasd.us
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Catering MENU Pricing



Breakfast

Options are priced individually. Contact for combination options.

Lunch & Dinner

Starters—Contact for options and pricing.

The Deli

- ◆ **Sandwich Combo I**—Your choice of two sandwiches, one soup, two deli sides, desserts and beverages. **\$8.00**
- ◆ **Sandwich Combo II**—Your choice of three sandwiches, two soups, two deli sides, desserts and beverages. **\$9.00**
- ◆ **Hoagie “by the Inch”**—Your choice up to two meats per 18” hoagie, two soups, two deli sides, desserts and beverages. **\$9.50**
- ◆ **Picnic Basket**—Your choice of two “from the grill” sandwiches, one soup, two deli sides, desserts and beverages. **\$9.00**
- ◆ **Deli Bar**—Your choice of three breads, three meats, six toppers, a soup, two deli sides, desserts and beverages. **\$6.00**
- ◆ **Salad Bar**—An offering of spinach or a romaine salad blend with your choice of three proteins, six toppers, a soup, two deli sides, desserts and beverages. **\$6.00**

Entrees

- ◆ **Combination II**—Your choice of two regular entrees with one soup, two sides, desserts and beverages. **\$11.00**
- ◆ **Upscale I**—Your choice of one regular entrée, one upscale entrée, a soup, two sides, desserts and beverages. **\$12.50**
- ◆ **Upscale II**—Your choice of two upscale entrées, a soup, two sides, desserts and beverages. **\$13.50**

Pasta Bar—Contact for options and pricing.

Pizza Bar—Contact for options and pricing.

Sweet Additions

Cookie Tray \$12.50
Twenty-five cookies per tray.

Upscale Dessert Platter \$10.00
Eight servings per platter.

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