

Catering by Constantine Public Schools



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Schools

2016

CK12 CATERING

BY CHARTWELLS

CK12 Catering helps you make sure your event is perfect—from planning to presentation! We have an experienced and passionate team dedicated to your event, and for your convenience, our chefs have created menus with popular, seasonal and perfect pairings. This is just a sample of what we offer, so don't hesitate to share your ideas—we're here to make them happen.

Whether your plans call for a small reception or a gourmet dinner, our catering team will work with you every step of the way.

And the icing on the cake: yes we do fabulous desserts, but also ordering through CK12 means you're doing something great from the start—proceeds from the event go back to your local school food service program.

Catering Manager Contact Info:

Diana Mortensen
(269)435-8909



GREAT BEGINNINGS

CK12 CONTINENTAL

- Assorted Muffins and Cinnamon Rolls
- Fresh Seasonal Fruit
- Freshly Brewed Coffee with Flavored Creamers
- Orange Juice

5.95 PER PERSON

HEALTHY START

- Assorted Fresh Muffins
- Bagels with Low-fat Cream Cheese
- Fresh Seasonal Fruit
- Assorted Low-Fat Yogurt Parfaits
- Freshly Brewed Coffee with Flavored Creamers
- Orange Juice

6.95 PER PERSON

THE EYE OPENER

- Ham and Cheddar Strata
- OR
- Spinach, Mushroom and Cheddar Strata
 - Assorted Fresh Muffins
 - Freshly Brewed Coffee with Flavored Creamers
 - Orange Juice

6.95 PER PERSON

COUNTRY BREAKFAST

- Buttermilk Biscuits and Gravy
- Loaded Scrambled Eggs
- Golden Homestyle Potatoes
- Choice of Crisp Bacon or Sausage
- Freshly Brewed Coffee with Flavored Creamers
- Orange Juice

6.95 PER PERSON

THE GRIDDLE

- Buttermilk Pancakes or French Toast
- Strawberry Topping and Powdered Sugar
- Butter and Syrup
- Sausage or Bacon
- Golden Homestyle Potatoes
- Freshly Brewed Coffee with Flavored Creamers
- Orange Juice

7.50 PER PERSON



APPETIZERS

CHILLED

SERVES 25-30 PERSONS

Fruit Tray —an assorted display of fresh cut fruit with a sweet cream dip	49.95
Garden Vegetable Platter —healthy garden vegetables surrounding a hearty dip	39.95
Snack Platter —generous selection of snack size cheese and meats complemented with crackers	59.95
Captain's Plate —large tail-on, peeled and deveined shrimp, served with homemade cocktail sauce	89.95
Domestic Cheese Tray —cubed cheese with a homemade cheeseball surrounded by assorted crackers	49.95
Savory Spinach Dip —a large round bread, filled with fresh spinach dip, with crackers	25.95
Roasted Pepper Bruschetta —served on homemade bagette	29.95
Deviled Eggs —traditional deviled eggs, sprinkled with paprika	29.95
Mexican Fiesta Platter —layers of refried beans, guacamole, sour cream, cheddar cheese, olives, chopped tomatoes and banana peppers, served with tortilla chips	39.95
Sliced Tomatoes and Fresh Mozzarella —drizzled with herbed olive oil	39.95
Spicy Red Pepper and Feta Cheese Hummus —served with home baked pita chips	39.95
Party Pinwheel Platter —variety of meat and cheese pinwheel roll-ups	39.95

HOT

SERVES 25-30 PERSONS

Hearty Artichoke Dip —baked and served hot with garlic toasted pita points	49.95
Signature Krab Stuffed Mushroom Caps — topped with hollandaise sauce	45.95
BBQ Bacon Wrapped Shrimp — glazed lightly with teriyaki BBQ sauce	69.95
Wing Platter —a flavor arrangement of original breaded wings, BBQ wings and Parmesan garlic wings	59.95
Beef Meatballs —your choice of sauce: BBQ, Swedish or sweet and sour	39.95
Chicken Satay Skewers —chicken breast tenders glazed with sesame garlic sauce and teriyaki sauce	45.95
Twice Baked Potatoes —stuffed potatoes, topped with bacon crumbles and cheddar cheese	29.95



LUNCH BUFFET MENU

BUILD YOUR OWN LUNCH

5.50 PER PERSON

An array of fresh sliced deli meats and cheese (includes condiments and gourmet breads)

Add 2 Salads of your choice—
1.95 per person

Add Soup & Crackers—2.50 per person

Cookies or Brownies—1.00 per person

Choice of Beverage—1.00 or
1.50 per person

SOUP CHOICES

- Beef Chili
- Cheeseburger
- Chicken Noodle
- Minestrone
- Broccoli Cheddar
- Loaded Potato

COOKIE OR BROWNIE CHOICES

- Chocolate Chip Cookie
- Oatmeal Cookie
- Carnival Cookie
- Freshly Baked Brownie

SALAD CHOICES

- Homestyle Potato Salad
- Creamy Macaroni Salad
- Italian Pasta Salad
- Pea & Bacon Salad
- Seven Layer Salad
- Creamy Broccoli Salad with Bacon
- Tossed Salad w/ Fresh Toppings
- Gourmet Greek Salad
- Signature Strawberry Salad w/ Poppy Seed Dressing
- Beef Taco Salad
- Baked Beans
- Waldorf Salad
- Classic Coleslaw

BEVERAGE CHOICES

- Coffee—1.00 per person
- Lemonade—1.00 per person
- Iced Tea—1.00 per person
- Bottled Water—1.00 per bottle
- Flavored Bottled Water—1.25 per bottle
- Soda—1.50 per bottle
- Bottled Juice:
Orange or Apple—1.25 per bottle

Salad also available by the bowl—Serves 10

Soup also available by the pot—Serves 10

Cookies or Brownies by the tray—Serves 10

Lunch buffet menus include foam plates, bowls, cups or glasses, plastic white silverware.



THEME LUNCH BUFFETS

GAME DAY

CHOOSE
ANY TWO

- Hot Wings
 - Honey BBQ
 - Italian
 - Garlic Parmesan
- *Served with ranch and celery sticks

CHOOSE
ANY TWO

- Loaded Nachos
- Chili Cheese Fries
- Chips and Salsa

• CHOICE OF: Chef Salad or Caesar Salad
10.95 PER PERSON

TROPICAL LUAU

- Hawaiian Chicken with Pineapple Slices
- BBQ Pulled Pork
- Rice Pilaf with Mixed Bell Peppers & Onions
- Stir-Fry Vegetables
- Tropical Fruit Salad
- Pineapple Upside Down Cake

11.95 PER PERSON

SOUTH OF THE BORDER—BUILD YOUR OWN TACO BAR

- Seasoned Beef and Spicy Fajita Chicken
- Crisp Corn and Soft Flour Tortillas
- Southwest Black Beans
- Spanish Rice
- Shredded Lettuce, Diced Tomatoes, Grated Cheddar Cheese
- Salsa, Black Olives, Sour Cream, Jalapeños
- Mexican Cornbread with Whipped Butter
- Cinnamon Crisps

11.95 PER PERSON

ITALIAN BUFFET

CHOOSE
ANY TWO

- Chicken Parmigiano, Beef Lasagna, Vegetarian Lasagna
- Seasoned Green Beans
- Garlic Bread
- CHOICE OF: Caesar Salad or Italian Pasta Salad
- Individual Cheesecakes

11.95 PER PERSON

MINIMUM
OF 10 GUESTS



THEME LUNCH BUFFETS CONT.

FRESH FROM THE OVEN—HOMEMADE PIZZAS

(Choice of Toppings)

SPECIALTIES:

- Pepperoni
- BLT
- Hawaiian
- BBQ Chicken
- Italian Stromboli
- CHOICE OF: Chicken Caesar Salad, Italian Pasta Salad, Gourmet Greek Salad, or Fresh Garden Salad

6.00 PER PERSON

TEXAS-STYLE BARBECUE

- BBQ Chicken and BBQ Pulled Pork
- Southern Coleslaw
- Fresh Fruit Tray
- Corn on the Cob
- BBQ Baked Beans
- Sliced Garlic Texas Toast
- Apple Pie

9.95 PER PERSON

CHINESE BUFFET

CHOOSE
ANY TWO

- Sweet & Sour Chicken
- Garlic Sesame Beef or Chicken
- Beef & Broccoli
- General Tso Chicken

CHOOSE
ANY TWO

- LoMein Noodles, Steamed White Rice, Fried Rice
- Also includes: Stir-Fry Vegetables, Eggrolls & Fortune Cookies

11.95 PER PERSON

TAILGATE

CHOOSE
ANY TWO

- Hamburgers
- Hotdogs
- Bratwurst
- Smoked Sausage

- CHOICE OF: Homestyle Potato Salad or Italian Pasta Salad
- Coleslaw
- Baked Beans
- Condiments
- Potato Chips
- Brownies or Cookies

11.95 PER PERSON

MINIMUM
OF 10 GUESTS



DINNER MENU

TWO ENTRÉE BUFFET

(minimum of 25 guests) 14.95 per person

Your choice of two hot entrée choices, or one hot entrée choice and one carving choice; one vegetable, one starch choice and one dessert

THREE ENTRÉE BUFFET

(minimum of 25 guests) 16.95 per person

Your choice of three hot entrée choices, or two hot entrée choices and one carving choice; two vegetables, one starch choice and two desserts

All buffets include fresh baked rolls and butter and tossed salad bar

ENTRÉE CHOICES

- Parmesan Ranch Chicken
- Chicken Marsala
- Chicken Teriyaki baked in our secret sauce
- Shrimp Scampi sautéed in garlic olive oil
- Creamy Chicken or Seafood Fettuccine Alfredo
- Tender Beef Tips & Noodles
- Chicken Chardonnay
- Chicken Cordon Bleu

POTATO, RICE OR PASTA CHOICES

- Baked Potato with Butter and Sour Cream
- Cheddar Hashbrown Potatoes
- Garlic Whipped Redskins and Gourmet Gravy
- Herb Roasted Parmesan Red Skin Potatoes
- Scalloped Potatoes
- Wild Rice Pilaf
- Buttered Fettuccine with Parmesan Cheese

VEGETABLE CHOICES

- Roasted Vegetables
- California Blend
- Glazed Baby Carrots
- Green Bean Casserole
- Corn on the Cob
- Green Beans Almondine

CARVING CHOICES

- Bacon Wrapped Stuffed Pork Loin
- Honey Glazed Ham
- Slow Roasted Prime Rib served with Au Jus (add \$3.00 per person)

VEGETARIAN ENTRÉE CHOICES

- Cheese Stuffed Pasta Shells
- Vegetarian Lasagna

DESSERT CHOICES

- Apple Crisp with Whip Cream
- Caramel Apple Nut Pie
- Brown Derby Pie
- Coconut Cream Pie
- Pumpkin Pie
- Key Lime Pie
- Strawberry Trifle



BEVERAGE SERVICE & DESSERTS

BEVERAGES

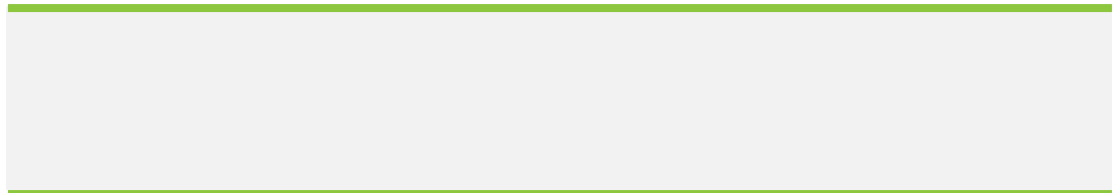
- Regular Coffee with Flavored Creamers and Sugars
 - Freshly Prepared Lemonade
 - Fruit Punch
 - Fresh Brewed Ice Tea, served with Lemons
 - Hot Chocolate, served with Mini Marshmallows
- 1.00 PER PERSON

BOTTLED BEVERAGES

- Apple Juice or Orange Juice 1.25
- Dasani Water or Flavored Water 1.00
- Bottled Sodas 1.50

DESSERTS

- | | |
|--|-------|
| • Large Chocolate Chip Cookies (one dozen) | 7.20 |
| • Fresh Baked Brownies (one dozen) | 10.00 |





CATERING DETAILS

ABOUT

We're a proud part of Chartwells K12 and not only student focused, but dedicated to the community as well, creating extraordinary events and sourcing exceptional ingredients. We'd like to have fun along the way and are happy proceeds go back to the local school.

SCHEDULING

Please confirm arrangements at least 7 working days prior to the date of the event. This allows us time to provide appropriate staffing and to offer the very highest quality product at the best possible cost to you. For events requiring a more detailed menu or for large groups, please reserve the date with us two weeks in advance to ensure availability and to customize a menu to suit your needs.

SERVICE STANDARD

The primary purpose of CK12 Catering is to provide outstanding services for the school district. Please contact our office for school function pricing.

LET'S GET STARTED

Diana Mortensen
269-435-8909