Catering Menu

Presented By Ann Arbor Public Schools and Chartwells Dining Services

By choosing Ann Arbor Public Schools Food Service Catering Department to cater your next event you're supporting affordable school lunches for our students. Through this printed menu and in collaboration with the Chartwells management team, allow us to design an individualized catering experience to meet your needs. Please fill out our catering request form, found at www.aaps.k12.mi.us.com, and submit to our catering office at least 48 hours prior to your event. Please be mindful that some events may require more lead time.

Email: chartwellscatering@aaps.k12.mi.us
Fax: (734)994-8536
Phone: (734)994-2265

Thank you for your continued support.

All breakfast selections include coffee service and juice.

Decaffeinated coffee available upon request.

Yogurt Bar

$7.00/person

Low fat vanilla and strawberry yogurt, fresh strawberries, bananas, pineapple, homemade granola

Continental

$7.00/person

Choice of 2:

Fresh baked cinnamon twist, homemade coffee cake, assorted muffins, glazed cinnamon rolls, bagels, assorted sweet breads or donuts.

Add fresh cut fruit: $2/person

Fit & Fabulous

$9.50/person

Scrambled egg whites, turkey sausage, whole wheat bagels with light cream cheese, & seasonal cut fruit

Day Break

$9.50/person

Scrambled eggs with cheese,

grilled sausage, crispy bacon, home style potatoes

Choice of:

Fresh baked muffins or bagels with cream cheese

Add fresh cut fruit: $2/person

South of the Border

$9.50/ person

Tortilla, scrambled eggs, cheddar cheese, bacon or sausage, southwest style breakfast potatoes, fresh Pico de Gallo

Add fresh cut fruit: $2/person

Power Breakfast

$8.00/person

Choice of two egg sandwiches:

Ham & Swiss on a Bagel

Sausage & Cheddar on a Bagel

Spinach & Feta with Egg White on a Croissant

Bacon & Cheddar on a Croissant

A la Carte

The following can be ordered at additional cost per person:

Crispy bacon or sausage $2

Home style breakfast potatoes $2

Fresh fruit basket $2

Bagels with cream cheese $2

Yogurt parfait $3.50

Fresh baked muffins $1.25/ $12.00 dozen

Fresh baked scones $1.25/ $12.00 dozen

Assorted bagels with cream cheese and butter $2

Donuts $1.25 each / $12 dozen

Assorted Nutrigrain Bars $.75 each

Assorted Petite Breakfast Quiches $9.00 per dozen

French Toast Casserole $3 per person (10 person minimum)

Fresh sliced fruit tray:

Small (10-15 people) $35

Large (25-30 people) $65

Beverages

The following can be ordered at additional cost:

Fresh brewed coffee $1.50/person

Deluxe Coffee Bar $2.50/person

(Includes flavored creamers & syrups, mini chocolate chips & whipped cream)

Assorted Herbal Hot Tea $1.25/person

Apple or orange juice $1.25/person

Bottled juices $1.50/bottle

Bottled water $.75-10oz /$1.25-20oz

SALADS

Served with fresh baked rolls.

Add chicken to any salad $2/person

State Street baby spinach, hard-boiled egg, pickled red onion, chopped bacon, oven roasted tomatoes, herb vinaigrette $7/person

Michigan Cherry romaine lettuce & baby spinach, dried cherries, blue cheese, candied walnuts, raspberry vinaigrette $7/person

Caesar crisp romaine lettuce, shredded Parmesan cheese, croutons, creamy Caesar dressing $6/person

Chef julienne ham, turkey, cheddar, swiss, cucumber, grape tomato, egg, herbed croutons, lite ranch $8/person

Chopped Cobb chopped bacon, diced tomato, cheddar, blue cheese, egg, avocado, romaine, light ranch $9/person

Tortellini Pesto three-cheese tortellini with pesto, tomatoes, broccoli, & scallions $7/person

Greek romaine lettuce, feta cheese, olives, pickled beets, tomato, & red onion $7/person

Nicoise romaine lettuce, tuna, olives, red onion, hard boiled egg, new potato, tomato, green beans, & capers $9/person

PLATTERS

Small (10-15 people)

Large (25-30 people)

Seasonal Fruit Platter with yogurt dipping sauce $30/$50

Lawash Wrap Platter turkey, ham, and vegetable pinwheels $30 /$50

Crudité Platter served with dill vegetable dip $25/$45

Cheese Platter served with crackers and grapes $40/$60

Hummus Platter served with pita wedges and roasted vegetables$25/$45

Antimisti Platter salami, ham, tortellini, fresh mozzarella, tomato, olives, roasted vegetables $50/$80

Caprese Kabobs fresh grape tomatoes, garden basil, fresh mozzarella, balsamic vinegar, extra virgin olive oil $30/$50

SANDWICHES & WRAPS

Make any sandwich a boxed lunch, including fresh fruit, chips, cookies & 10oz. bottle of water for an additional $2/person

California Cobb roast turkey, avocado, bacon, tomato, lettuce, & cheddar cheese on fresh baked whole wheat bread $8/person

Roast Beef cheddar, crispy onions, & horseradish sauce on ciabatta *$8/person*

Pesto Chicken grilled chicken, red onion, provolone cheese, baby spinach, & pesto mayonnaise in a whole grain tortilla $7/person

Turkey Club Wrap roast turkey, bacon, provolone cheese, tomato, shredded lettuce, & Dijon mustard in a whole grain tortilla $7/person

Chicken Caesar Wrap marinated chicken breast, romaine lettuce, tomatoes, Parmesan cheese, & Caesar dressing in a whole grain tortilla $6/person

Pancho Wrap grilled chicken, guacamole, Pico de Gallo, shredded lettuce, & cheddar in a whole grain tortilla $8/person

Croissant cherry chicken salad or tuna salad, served with lettuce, tomato on a butter croissant $6/person

The Classic ham and swiss, lettuce, tomato, and Dijon on fresh baked whole wheat bread $6/person

Grilled Portabello marinated portabello, peppers and onions, baby spinach, tomatoes, and swiss cheese in a whole grain tortilla $7/person

SOUPS

Add soup to any salad or sandwich for $2/person

$3.50/person ala carte

All soups served with oyster crackers.

Chicken Noodle

Broccoli Cheddar

Chicken Tortilla

Loaded Baked Potato

Garden Vegetable

Tomato Basil

MAIN PLATES

Backyard BBQ

BBQ Chicken

Cheeseburger Sliders

Homemade Cornbread

Potato or Pasta Salad

Fresh Watermelon

Choice of Dessert

$13/person

Little Italy

Choice of Caesar or Caprese Salad

Chicken Alfredo or Spaghetti with Italian Meatballs and Marinara Sauce

Fresh Seasonal Vegetable

Served with Garlic Bread

Choice of Dessert

$13/person

Main Street

Choice of Caesar or Caprese Salad

Grilled Herbed Chicken

Roasted Garlic Potatoes

Seasonal Vegetable Medley

Garlic Breadsticks

Choice of Dessert

$13/person

Baked Atlantic Salmon

Choice of Caesar or Green Salad

Baked Salmon with Dill Sauce

Rice Pilaf

Fresh Roasted Seasonal Vegetables

Choice of Dessert

$15/person

Fresh Fiesta

Fajita Bar Served with Lime Marinated Chicken or Flank Steak

Sautéed Bell Peppers & Onions

Mexican Rice

Black Beans

Pico de Gallo

Homemade Guacamole

Fresh Toppings

Choice of Dessert

$14/person

DESSERTS

Fresh Baked Cookies

Homemade Brownies

For additional $2 per person

Chocolate Pudding Parfaits

Strawberry Shortcake Kabobs

Mini Apple Pies

Chocolate Covered Strawberries & Pineapple

Mini Cheesecake Bites w/Fresh Berries

Homemade Pizza

Large Pizza serves 8 slices

Cheese Pizza $7

Pepperoni Pizza $8

Supreme (Pepperoni, Ham, Green Peppers, Onions, Mushrooms) $10

Veggie Supreme (Green Peppers, Onions, Mushrooms, Zucchini, Tomatoes) $10

Meat Lovers (Ham, Sausage, Bacon, Pepperoni) $10

Greek (Spinach, Feta & Oven Roasted Tomatoes) $10

Chicken Pesto (Grilled Chicken, Pesto, Caramelized Onions & Oven Roasted Tomatoes) $10

Pizza Buffet

Cheese & Pepperoni Pizza, Salad, Cookies, & Lemonade $8/person

Lasagna Buffet

Choice of Meat or Veggie Lasagna

Tossed Garden Salad & Garlic Breadsticks

Choice of Dessert $8/person

Ann Arbor Deli Buffet

Let your guests build their own sandwich with gourmet toppings.

Buffet Includes:

Homemade White, Wheat & Veggie Bread

Turkey, Ham, & Salami

Provolone & Cheddar Cheese

Lettuce, Tomatoes, Red Onions, Pickles, Banana Peppers

Mustard, Mayo, & Italian Dressing

Served with Chips & 2 Cookies

$8.00/Person

Main Street Salad Buffet

Let your guest build their own salad with gourmet toppings.

Buffet Includes:

Julienne Ham, Roast Turkey, Chopped Bacon

Cheddar & Mozzarella Cheese

Tomatoes, Red Onions, Cucumbers, Shredded Carrots, Bell Peppers,

Chick Peas, Black Olives & Homemade Croutons

Served with a Garlic Breadstick & 2 Cookies

$8.00/Person

DESSERTS

Fresh Baked Cookies $6/Dozen

Homemade Brownies $8/Dozen

Chocolate Pudding Parfaits $3/person

Strawberry Shortcake Kabobs $3/person

Chocolate Covered Strawberries & Pineapple $3/person

Mini Cheesecake Bites w/Fresh Berries $3/person

MUNCHIES

Individual Bags of Chips or Pretzels $1/person

Homemade Chips & Salsa $2/person

Sweet & Salty Trail Mix $2/person

Assorted Whole Fruits $1/person

Assorted Granola Bars $1/person

BEVERAGES

Lemonade $1/person

Unsweetened Iced Tea $1/person

Bottled Water $.75-10oz /$1.25-20oz

Bottled Sodas $1.25 -20oz

Bottled Juices $1.50/bottle

Apple or Orange Juice $1.25/person

Hot Water with Tea $1.25/person

Fresh Brewed Coffee $1.50/person

Deluxe Coffee Bar $2.50/person

Ann Arbor Public Schools Catering Order Form

Event/Group:	**Date of Event:**
Location	**# Of Guests:**
Time of Event:	**Set Up Time:**
Contact Name:	**Contact Phone Number:**
Account Code To Charge:	**Date Ordered:**
Breakdown Time:	**Cost:**

Menu:	**Description:**

Special Instructions:

Catering Order Form 2/19/13

Fax to: 734-994-8536 or email to: chartwellscatering@aaps.k12.mi.us