Our Approach
BVSD Food Service’s rigorous health, safety and cleaning protocols make the food prepared and served by the BVSD Catering department among the safest (and tastiest) available. Based on CDC recommendations, we have removed our buffet and shared food options and we have introduced new personalized meal options in their place. We have worked to create meal options which will include everything you’ll need to feed a group. Please contact us with any questions before or after you place an order.

Personal Bowls

$9/person
Thai Buddha Bowl
Red Coconut Curry Chicken or Tamari-Ginger roasted vegetables with edamame, red cabbage slaw, brown rice.
Indian Curry Bowl
Tandoori style roast chicken or curried vegetables, chana masala, rice medley, red cabbage salad, raita, mint/cilantro chutney.
Burrito Bowl
Chicken Tinga or grilled calabacitas, seasoned beans, cilantro rice, salsa, seasonal roasted Fajita veggies, chipotle crema, corn salad and zesty slaw.

Easy Entrees

$9/person
• Green Chile Mac and Cheese or Pulled Pork Mac and Cheese with side salad
• Chicken tinga or calabacitas burrito (GF) with beans and rice
• Roast chicken or turkey dinner with mashed potatoes and gravy
• Green chili or pork tamales with beans and rice
• Fireside Stuffed Potato with biscuit and a side salad

Desserts

In the time of COVID, we have removed buffet-style desserts and instead will be individually wrapping desserts. You can still order a selection of desserts and they will be delivered individually wrapped.

A La Carte - $1.50 each
• Fudge Brownies
• Lemon Bars
• Chocolate Chip Cookies
• Cranberry Oatmeal Bars
• Magic Cookie Bars
• Snickerdoodles

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Beverages

In the time of COVID we are not allowing refills, to avoid contamination with already used drinking containers. You will need to bring your own drinking container as well.

• Joe to Go - $1.50/person
• Allegro Coffee served with half & half and Sugar in the Raw. Decaf and hot water/tea assortment with honey available upon request. 10 person minimum.
• Allegro Peach Iced Tea - $1.50/person
• Orange or Cranberry Juice - $1.50/person
• Eldorado Springs Water - $1.00/person
• Sparkling Water - $1.00/person

100% of proceeds support healthy food and nutrition education for Boulder Valley School District’s 31,000 students.
Homemade Soups
Served with roll or cornbread.
$6/person, 10 person minimum (of same soup choice).
- Vegetarian Bean Chili (vegan)
- Potato & Sweet Corn Chowder
- Chicken Tortilla Soup (dairy free)
- Homemade Tomato Soup (vegan)

Salads

- Autumn Kale Caesar - $4/person Kale and Ro- maine lettuce with parmesan cheese, roasted squash “croutons” and caesar dressing.
- Spinach & Bacon Salad - $5/person Spinach with crispy bacon, hard-boiled egg, croutons & dijon vinaigrette.
- School Food Project - $4/person Mixed greens, roasted red peppers, bleu cheese with balsamic vinaigrette.

A la Carte
- Side House Salad - $2
- Fresh whole Fruit - $.50

Boxed Lunches
Served with chips, fresh fruit and cookie.
$9/person
- Turkey with provolone and sundried tomato tapenade
- Cranberry Chicken Salad with lettuce
- Tuna Salad with lettuce and tomato
- Hummus Veggie Wrap (vegan)
- Seasonal Roasted Veggie & Portobello Mushroom Wrap with pesto goat cheese

Breakfast

Breakfast Sandwiches and Burritos (Gluten-free available upon request)
- A la carte - $3.50/person With fruit and pastry or quick bread - $6/person
- Sandwiches: Bacon, chorizo or Egg and Cheese on croissant or English muffin
- Burritos: Housemade Bacon, Egg & Cheese, Chorizo, Egg and cheese or Veggie Egg & Cheese Burritos

Sunrise Oatmeal Bowl - $4.50/person - Oatmeal with dried and fresh fruit, toasted nuts and seeds, honey.

Housemade Granola, Yogurt & Fruit Parfait - $4/person

Breakfast a la Carte
- Moe’s Bagels & Cream Cheese - $25/dozen
- Chef’s Choice Baked Pastries - $25/dozen
- Seasonal Quick Breads - $15/dozen pieces

About Us
At the School Food Project, we believe that for kids to learn, think and be the best they can be, they have to eat well. Because of this, we are dedicated to improving the health of each student by providing healthy food and offering nutrition education programs to grow young bodies and minds.

We serve fresh and nutritious food every day. This amounts to nearly 14,000 scratch-cooked meals each day! We use healthier, locally sourced, and organic ingredients whenever possible, and we avoid highly processed foods, high fructose corn syrup, chemicals, dyes and food additives.

All of our beef and chicken on the bone and nacho meat is hormone- and antibiotic-free and our bulk milk is organic. Salad Bars are offered daily at every school and are stocked with fresh, delicious and when possible, local farm fresh produce.

Contact us with Questions
Please allow 48 hours for ordering and cancellations. Need last minute catering? Call 720-561-6005 for availability. Cancellations with less than 48 hours’ notice may incur a fee. Prices include delivery and pick up, plates, napkins, utensils and serveware. Please refer to BVSD Catering Policy for additional details.