

Rise and Shine Breakfast Menu

Biscuits and Gravy

Country style biscuits with a rich, creamy, sausage gravy. 2 Biscuits and 1 cup of Gravy

\$3.75

Breakfast Tacos

Choose from: Applewood bacon, egg and cheese; sausage, egg and cheese; potato, egg and cheese.

Served with a side of sour cream, red and green salsa. Minimum order of 1 dozen per choice.

\$25.00 per dozen

Breakfast Sandwich

Choose from: Applewood bacon, egg and cheese; sausage, egg and cheese; ham, egg and cheese. Served on your choice of buttermilk biscuit or a flaky croissant. Minimum order of 1 dozen per choice.

\$33.00 per dozen

Good Morning Casserole

Italian casserole style omelet of eggs, sausage, cheese, onions, and bell peppers baked on top of artisan French bread. Serves 24 guest.

\$40.75

Scrambled Eggs

2 fresh eggs beaten together and served light and fluffy.

\$2.00 per person

Berry and Yogurt Parfait service

Greek yogurt, assorted seasonal berries and granola served bulk allowing you to build your own parfait.

\$6.25 per person

Rise and Shine Breakfast Menu

Cinnamon Roll

Sweet dough filled with cinnamon and sugar baked till golden and topped with a sweet glaze.

\$19.75 per dozen

Sticky Bun

Our traditional cinnamon roll baked on top of crushed pecans, brown sugar and butter.

\$35.00 per dozen

Assorted Jumbo Muffins

An assortment of fresh jumbo muffins blue berry, chocolate, banana, and cheese streusel.

\$31.00 per dozen

Oatmeal Bar

Steel cut oats served with brown sugar, seasonal fresh fruit, chocolate chips, raisins and pecans.

\$6.50 per serving minimum 12

Assorted Fresh Baked Scones

Flavors include brown sugar and cinnamon, blueberry and chocolate chunk

\$25.00 per dozen

Rise and Shine Breakfast Sides

Sausage Patties/Sausage Links

Juicy lean pork sausage seasoned with the right amount of spice for a delicious breakfast favorite.

\$1.25 per order of 2 links

Bacon

Thick sliced smoked bacon cooked to be slightly crispy.

\$1.75 per order of 2 strips

Hash Brown Potatoes

Shredded potatoes that are cooked on a griddle until golden brown with a hint of fresh garlic and onion.

\$1.25

Potato O'Brien

Seasoned cubed potatoes griddled with onions and bell peppers. Extreme flavor

\$1.25 per person

Cheesy Grits with Cheddar and Bacon

Creamy grits seasoned with Vermont Cheddar and apple wood smoked bacon

\$4.25 per serving minimum 12

Entertaining Trays

Entertaining platters come in three different sizes. The small tray serves 8-12 guest, medium tray serves 16-22 guest and the large tray feeds 25-30 guest.

Fruit Platter

We only use the ripest and sweetest selection of seasonal fruits. All trays served with a yogurt fruit dip.

Small \$19.00 Medium \$22.00 Large \$25.00

Cheese Sampler

Domestic cube cheeses of Cheddar, Muenster, Pepper Jack, Swiss and Gouda. Served with and assortment of crackers.

Small \$22.00 Medium \$25.00 Large \$28.00

Crudité Platter

Abundant selection of fresh vegetables and ranch dip.

Small \$20.00 Medium \$23.00 Large \$26.00

Chicken Tender Platter

Marinated and dusted with spices and fried to a crispy crunch and served with honey mustard.

Small \$24.00 Medium \$27.00 Large \$30.00

Deli Platter

A selection of premium sliced turkey, ham, roast beef, salami and pepperoni.

Small \$24.00 Medium \$27.00 Large \$30.00

Sliced Cheese

A selection of sliced domestic swiss, provolone, cheddar, and pepper jack cheese.

Small \$24.00 Medium \$27.00 Large \$30.00

Relish and Condiment Tray

Lettuce, vine ripe tomatoes, sliced pickles, lettuce, pepper rings, olives, mayonnaise and mustard.

Small \$12.00 Medium \$15.00 Large \$18.00

Assorted Breads and Rolls

A selection of sliced white and wheat bread, croissants, and ciabatta

Small \$15.00 Medium \$18.00 Large \$21.00

Executive Box Lunch

Select your meat, cheese and bread for each individual box

\$8.95

The executive box lunch includes fresh fruit salad, pasta salad fresh baked cookie, lettuce, tomato, pickle and condiments.

Meat Selection

Turkey, Roast Beef, Ham, Tuna Salad, Chicken Salad, Salami Ham and Pepperoni combo

Cheese Selection

Swiss, Provolone, Cheddar, and Pepper Jack

Bread selection

Sliced White and Wheat Bread, Croissants, Ciabatta, Hoagie and Spinach Wrap

Basic Box Lunch

\$5.95

Box lunch includes your choice of sandwich (options listed above) and bag of chips

Salads

Caesar Salad

Tender young romaine leaves, croutons, Kalamata olives, parmesan cheese and Caesar dressing

Self-serve Entree \$6.00 Individual Packaged \$7.00 as a side with an entrée \$1.50

Tossed Salad

With tomatoes, cucumbers, red onions, carrot curls, olives and assorted dressings

Self-serve Entree \$6.00 Individual Packaged \$7.00 as a side with an entrée \$1.50

Greek Salad

Mixed greens, cherry tomatoes, red bell peppers, green bell peppers, cucumbers, Kalamata olives, feta cheese served with lemon olive oil vinaigrette dressing

Self-serve Entree \$6.50 Individual Packaged \$7.50 as a side with an entrée \$2.00

South of the Border Salad

Crisp lettuce, cheddar cheese, salsa, black olives, diced tomatoes, pinto beans and sour cream and tortilla chips

As an Entrée \$7.00 Individual \$8.00

Additions

Taco meat for and additional \$2.50 per-person

Grilled chicken breast \$3.00 per-person

Crunchy chicken strips \$3.00 per-person

Soups by the Cup

Minimum order of 12 servings of the same soup

Chicken tortilla \$1.50

Cream of Potato Bacon \$2.50

Hearty Vegetable \$2.00

Entrees Category

Beef Brisket

Slow cooked sliced beef brisket served with a smoky BBQ sauce

Chopped Beef Potato

Chopped sliced brisket, cheese, butter, sour cream, jalapenos and green onions

Dijon Meat Loaf

A thick slice of our special recipe meatloaf made with tomatoes, onions, mushrooms and green bell peppers. Slow roasted and glazed with honey Dijon topping

Lasagna

Fresh pasta layered with meat sauce, ricotta, and mozzarella

Spaghetti with Meatballs, Sausage, Meat Sauce, or Marinara

Imported Italian pasta topped with your choice of sauce

Fettuccine Alfredo

Fettuccine noodles served in our famous butter, cream, and cheese sauce

Add grilled chicken \$3.00 Add grilled shrimp \$5.00

Herb Crusted Pork Tenderloin

Slow roasted pork tenderloin generously seasoned with garlic, basil, thyme, rosemary and cracked black pepper

Roast Turkey

Slices of moist roasted turkey topped with warm turkey gravy

Fajita Beef/Chicken

Grilled and marinated strips of steak and chicken with a compliment of sautéed onions and bell peppers. Served with condiments of shredded cheese, sour cream, salsa and flour tortillas.

Marinated Chicken Breast

Café Chicken

Starch Category

Au gratin Potatoes

Thinly sliced layered potatoes with heavy cream and grated cheese baked until the cream reduces and blankets the potatoes in a rich creamy sauce.

Mashed Potato

Our mashed potatoes are the real deal. Made with U.S. potatoes mashed until perfectly light and fluffy. Served with your choice of brown gravy, chicken gravy or cream gravy.

Roasted New Potatoes

New red potatoes roasted with fresh garlic, sea salt and cracked black pepper

Mustard Potato Salad

A true southern-style potato salad with melt in your mouth potatoes, mayonnaise and yellow mustard.

BBQ Baked Beans

Sweet, tangy and thick perfect with BBQ brisket

Refried Beans

Perfectly seasoned batches of creamy beans, topped with shredded cheddar cheese and green onion

Frijoles Charros

Mexican pinto beans with bacon and chilies

Mexican Rice

Long grain rice seasoned with cumin, cilantro, coriander, and black pepper.

Rice Pilaf

Long grain rice cooked in chicken stock with olive oil, onions and garlic

Wild Mushroom Risotto

Chicken stock, fresh spinach, onion, garlic, and dried wild mushrooms combined to form a savory side.

Vegetables Category

Green Bean Almandine

Fresh green beans steamed to perfection and tossed with butter and toasted almond slices

Oven Roasted Vegetables

Fresh vegetables consisting of onion, garlic, carrots, zucchini, mushrooms and cherry tomatoes tossed in virgin olive oil seasoned with Italian herbs and roasted at high temperature.

Assorted Steamed Vegetables

A combination of broccoli, cauliflower, and carrots steamed to perfection and tossed in salted butter

Steamed or Roasted Asparagus

Your choice of preparation steam or roasted

Fresh Stewed Collard Greens

Greens are stewed with Applewood smoked bacon, garlic, onions and chicken stock

Cole Slaw

Crunchy coleslaw made with freshly chopped cabbage and carrots blended with a tangy mayonnaise

Bread Category

Thick Sliced Buttery Garlic Bread

Fresh Baked Dinner Roll

Fresh Baked Cornbread

Garlic Bread Stick

Select one item from the entrée, starch, vegetable and bread category to create your perfect lunch.

\$9.25

Add second entrée choice for and additional

\$3.00

All lunch meals include disposable styro foam plates, napkins and cutlery. Plate upgrade available upon request All events with over 25 guests will have a catering attendant on site to refill chaffing dishes.

Beverage Options

Assorted minute maid juice served in 10 oz. bottles \$1.00

16.9 oz. Bottled water \$1.25

Bulk Water \$50.00 per 100 servings \$25 per hundred servings with additional items

12 oz. Assorted can sodas coke, diet coke, sprite, Dr. Pepper, diet Dr. Pepper \$1.00

Milk ½ pint jugs \$.75

Iced Tea by the gallon with lemon wedges \$10.00 serves 10

Fruit Punch by the gallon \$8.00 serves 10

Fresh Lemonade by the gallon \$9.00 serves 10

Coffee by the gallon \$7.50 specify regular or decaffeinated

Dessert Options

Apple or Peach Cobbler

\$2.25 must order in units of 12

Cookie

Fresh Baked 2 oz. cookie chocolate chip, sugar, peanut butter, white chocolate macadamia and oatmeal
\$.75 each

Brownie

Fresh baked with icing

\$1.50

New York style Cheese Cake with Cherry Topping

\$2.25

When your special occasion demands more than just party trays and buffets CCISD catering can meet every one of your needs. Our trained culinary staff are capable of custom menu designs to make your event as special as possible.

Surcharges

Cake Delivery it is the client's responsibility to order their cake. CCISD Catering will pick up and deliver the cake with appropriate plates, napkins and forks \$30.00 delivery fee. If you would like CCISD catering to place the order and deliver the fee is \$50.00 plus the cost of the cake.

Delivery Charge all orders under \$25.00 will have a \$25.00 delivery fee added to the invoice

Evening Deliveries all deliveries made after 4:00 PM will have a \$25.00 delivery fee added to the invoice

Weekend Caterings client will be charged additional labor expenses. This rate will fluctuate based on event size and number of employees working

Hourly Rate for servers \$30.00 per hour per server

Special Services and Pricing Available Upon Request

China Service

Linen Table Cloth 54" X 114"

Linen Table Cloth 54" X 54"

Linen Table Cloth Round

Linen Pleated Table Skirt specify color blue, green, white

Linen Napkin specify color blue, green, white

Challenger Columbia Tail Gate Menu

Hamburger Bar

Fresh American all beef 5-ounce patties hot off the grill and ready to be customized

Basic Bar - lettuce, tomato, onion, pickle, jalapeno, ketchup, mustard, mayonnaise \$5.00

Super Bar – all items listed above with the addition of sautéed mushrooms, onions, and apple wood smoked bacon, American, Swiss and pepper jack cheese \$6.50

Supreme Bar – all items listed above with the addition of guacamole, Pico di gallo, pickled red onions, and house made pickles \$7.25

Hot Dog Bar

2 Ounce all beef hot dog grilled to perfection and ready to be customized

Basic - diced onion, relish, jalapenos, ketchup, mustard, and spicy mustard \$4.00

Super – all items listed above with the addition of sauerkraut, jalapeno coleslaw, pickle spears, pickled pepper relish, caramelized onions \$5.50

Supreme – all items listed above with the addition of chili, cheese sauce, and guacamole and Pico di gallo \$6.25

Taco/Nacho Bar

An authentic combination of South of the border flavors

Basic – crispy or soft taco shells, seasoned ground beef, assorted salsa, jalapenos, cheddar cheese, shredded lettuce, diced tomatoes and sour cream \$5.00

Super- all items listed above with the addition of shredded chicken, Pico di gallo, guacamole and refried beans \$6.00

Supreme - all items listed above with the addition of carne Quesada, blacken shrimp, cilantro, and diced onion and lime wedges \$7.00

The Nacho Bar is identical to the Taco bar however taco shells are replaced with nacho chips and shredded cheddar is replaced with cheese sauce.