



Midland Public Schools

**CK12 Catering
Menu
22-23**

chartwells 
serving up happy & healthy



Midland Public Schools

Inspiring Excellence



APPETIZERS

SERVES 25-30 PERSONS

| | |
|--|----|
| Fruit Tray —an assorted display of fresh cut fruit with a sweet cream dip | 55 |
| Garden Vegetable Platter —healthy garden vegetables surrounding a hearty dip | 50 |
| Snack Platter —generous selection of snack size cheese and meats complemented with crackers | 60 |
| Domestic Cheese Tray —cubed cheese with a homemade cheeseball surrounded by assorted crackers | 40 |
| Mexican Fiesta Platter —layers of refried beans, guacamole, sour cream, cheddar cheese, olives, chopped tomatoes and banana peppers, served with tortilla chips | 45 |
| Caprese Skewers —Vine grape tomatoes, fresh mozzarella Drizzled with balsamic glaze and fresh basil | 50 |
| Garlic Hummus Dip —served with baked pita chips and fresh sliced Vegetables. | 45 |
| Party Pinwheel Platter —variety of meat and cheese pinwheel roll-ups | 45 |



THEME BUFFETS

BREAKFAST

CK-12 CONTINENTAL BREAKFAST - \$6.50 PER PERSON (PP)

HEALTHY START BREAKFAST – \$7.50 PP

LUNCH

FIESTA BAR—BUILD YOUR OWN TACO/NACHO BAR - \$14 PP

Seasoned Beef and Spicy Fajita Chicken
Crisp Corn and Soft Flour Tortillas
Southwest Black Beans
Spanish Rice
Shredded Lettuce, Diced Tomatoes, Grated Cheddar Cheese
Homemade Pico, Black Olives, Sour Cream, Jalapeños
Mexican Cornbread with Whipped Cilantro Lime Butter
Assorted Cookies

TEXAS-STYLE BARBECUE - \$14 PP

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

TAILGATE - \$12 PP

Hamburgers
Hotdogs
Bratwurst
Homestyle Potato Salad or Italian Pasta Salad
Coleslaw
Baked Beans
Condiments
Potato Chips
Brownies or Cookies

Fresh from the Oven—homemade pizzas - \$11.00 Ea.

MINIMUM
OF 10 GUESTS



DINNER MENU

TWO ENTRÉE BUFFET

(Minimum of 25 guests) 18\$ per person

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

THREE ENTRÉE BUFFET

(Minimum of 25 guests) 20\$ per person

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

ENTRÉE CHOICES

- Anniversary Chicken
- Chicken Marsala
- Creamy Chicken Alfredo
- Tender Beef Tips
- Italian Marinated Chicken
- Chicken Cordon Bleu

POTATO, RICE OR PASTA CHOICES

- Baked Potato with Butter and Sour Cream
- Cheesy Hash brown Potatoes
- Garlic Whipped Potatoes and Homemade Gravy
- Herb Roasted Parmesan Red Skin Potatoes
- Scalloped Potatoes
- Wild Rice Pilaf
- Buttered Fettuccine with Parmesan Cheese

VEGETABLE CHOICES

- Seasonal roasted vegetables
- California Blend
- Glazed Baby Carrots
- Green Bean Casserole
- Corn on the Cob
- Green Beans Almandine

VEGETARIAN ENTRÉE CHOICES

- Cheese Stuffed Pasta Shells
- Vegetarian Lasagna

DESSERT CHOICES

- Fruit Crisp
- Cheesecake
- Fresh Baked Cookies
- Fresh Baked Brownies
- Coconut Cream Pie
- Pumpkin Pie
- Key Lime Pie



BEVERAGE SERVICE & DESSERTS

BEVERAGES

- Regular Coffee with Flavored Creamers and Sugars
- Freshly Prepared Lemonade
- Fruit Punch
- Fresh Brewed Iced Tea, served with Lemons
- Hot Chocolate, served with Mini Marshmallows
- Fruit Infused Spa Water

\$1.00 PER PERSON

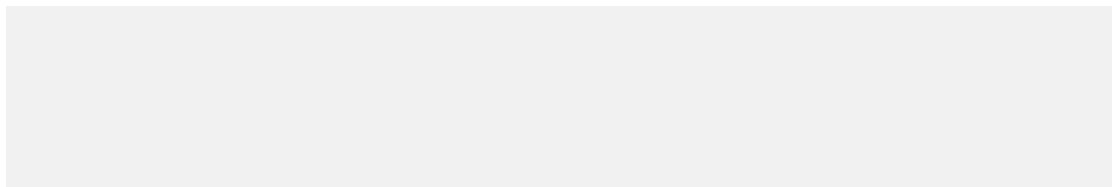
BOTTLED BEVERAGES

- Apple Juice or Orange Juice
- Dasani Water or Flavored Water
- Canned Sodas

1.50 EACH

DESSERTS

- | | |
|--|-----------|
| • Cupcakes per dozen | 16 |
| • Fruit Crisp (serves 20) | 25 |
| • Assorted Pies | 12.50 ea. |
| • Jumbo Cookies | 1.50 ea. |
| • Assorted Gourmet Cookies (one dozen) | 8.50 |
| • Fresh Baked Brownies (one dozen) | 11 |





CATERING DETAILS

ABOUT

We are 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 like to have fun along the way and our happy proceeds go back to the local schools.

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 as well as off-site caterings. Please contact our office for school function pricing.

ADDITIONAL

Linen tablecloths will be provided for all food and beverage tables only.

FEES

Your contract will outline details of delivery and staffing charges. Prices are subject to change according to the supply chain.

LET'S GET STARTED

Catering Manager Name: Jake Kelly
Title: Executive Chef
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Email: Kellyjc@midlandps.org