



Fountain-Fort Carson School District

2021-2022



Catering and Special Event Guide

Booking Information:

We politely request a notice of 2 weeks on catering events. If your event is within 2 weeks, please contact us immediately to ensure items you request are available. If ordering an event within 48 hours of an event date, menus may be limited based on availability. Close coordination with our staff will ensure your event is a success.

Guest Count:

We request an approximate guest count when booking your event and a final guest count minimally 2 days prior to your event.

COVID-19

All caterings can come individually packaged or served buffet style. Please contact Central Kitchen for more information.

Information and Notes:

Orders can be placed at the [D8 Nutrition Web Page](#)

What's Included:

Our pricing reflects set-up and breakdown anywhere within

Fountain-Fort Carson School District. It also includes

disposable service ware (cups, napkins, utensils, etc.)

tablecloths and skirting where appropriate. Individual table cloth rental available. Please contact for pricing.



Breakfast Sunrise Starters

Starters

Morning Agenda

Our most popular breakfast with all your favorites!
Assorted premium pastries, seasonal fresh fruit,
assorted bottled juices and coffee.

Vegetarian Friendly

\$6.00 per person

ADD YOGURT PARFIATS AND FRESH
BAGELS...\$7.25 per person

Make Your Own Yogurt Parfait

Vanilla Yogurt, Fresh Strawberries, Fresh Blueberries,
and Granola

Includes Coffee and Bottled Water

\$6.00 per person (minimum 15 people)

Breakfast Burrito Bar

Scrambled Eggs, Bacon or Sausage, Breakfast potatoes,
Fresh Tortillas, Red Chile, Green Chile, Salsa, Cheese,
Sour Cream, Regular and Decaf Coffee and Iced Water

\$8.75 per person

ADD FRESH FRUIT... \$9.25 per person

Pain Perdu

Traditional French Toast stuffed cream cheese topped
with powdered sugar served with strawberries,
blueberries, maple syrup, sausage, breakfast potatoes,
Coffee and Bottled Water.

\$8.50 per person

ADD FRESH FRUIT...\$9.00 per person

Farmer's Breakfast

Farm fresh scrambled eggs served with your choice of
bacon or sausage, breakfast potatoes, fresh biscuits and
assorted jelly.

\$8.50 per person

ADD FRESH FRUIT...\$9.00 per person

From our Bakery

(Accompanied by butter, jelly and cream cheese
where applicable)

Assorted Donuts

\$8.00 per dozen

Mini Croissants

\$8.00 per dozen

Assorted Muffins

\$11.95 per dozen

Assorted Danish

\$11.95 per dozen

Cinnamon Rolls

\$12.99 per dozen

Assorted Fresh Bagels

\$8.95 per dozen

Assorted Breakfast Breads

\$8.00 per loaf

Sheet Cakes

Half Sheet \$45

Full Sheet \$90



Buffet Ideas

All include Water and Soda

The Corner Deli

Design your own sandwiches with a selection of premium deli meats and cheeses, including roasted turkey breast, smoky ham, shaved roast beef, cheddar and American cheese. Served with fresh baked breads, condiments, our signature side salad of the day, chips and cookies
\$9.95 per person.

Hot Dog and Hamburger Picnic

Hot Dogs and Hamburgers with buns and condiments, assorted cookies and your choice of two of the following: Pasta Salad, Coleslaw, Macaroni Salad, Broccoli Salad, Potato Chips or Vegetable Platter with Dip.
\$10.00 per person.

Simply Southern Italian

Gourmet Italian Salad, Artisan Bread Basket, Gemelli Pasta with Sweet Sausage, Italian Style Green Beans and Tiramisu
\$11.95 per person

Pork Tenderloin

Roasted Pork Tenderloin in an Apricot reduction served with Wild Rice, fresh Green Beans, fresh baked Brownies. **Gluten Free**
\$10.95 per person.

Green Chile Chicken Enchiladas

New Mexico style Green Chile Chicken Enchilada Casserole served with Pinto Beans, Spanish Rice and Cookies.
\$9.95 per person

Chicken Pesto Pasta

Chicken, Artichoke Hearts, Roasted Red Pepper, Parmesan in a rich Pesto cream sauce served with fresh Baked Bread, Gourmet Italian Salad and Lemon Bars. \$9.95 per person

Macaroni and Cheese Bar

Homestyle Macaroni and Cheese served with Bacon, Peas, Parmesan, Tomatoes, Ham, Broccoli, Green Onion, Salad, Brownies.
\$9.95 per person.

Soup and Salad Bar

Your Choice of Minestrone, Italian Wedding Soup or Chicken Tortilla Soup served with fresh bread, Gourmet Italian Salad and Brownies **Vegetarian Friendly** \$9.95 per person.



Boxed Lunches

Each box includes side salad, chips, fresh baked cookie, fruit and assorted beverages. Please limit your selection to 4 choices.

Classic Sandwiches

Turkey Breast Caesar Wrap
Shaved Roast Beef and Smoky Ham with Cheddar on Croissant

Stuffed Greek Salad Pita
Vegetarian Friendly

Albacore Tuna with Sundried Tomato Spread on a Multi Grain Roll

Entrée Salads

Toasted Cashew Chicken Salad

Ultimate Chef's Salad

Vegetarian Friendly

\$9.00 each

Brisket Sandwich

Smoked pulled Brisket served with BBQ sauce on a bun. Includes corn on the cob, pasta salad, chips and cookies. \$10.95 per person

Pork Carnitas Tacos

Slow roasted pork served with corn tortillas, fresh pico de gallo, lime, cheese and sour cream. Includes Spanish rice and black beans. **Gluten Free** \$9.95 per person

Baked Potato Bar

Baked Potatoes served with Cheese Sauce, Green Onions, Sour Cream, Chili con Carne, Shredded Cheddar, Bacon Bits and fresh baked assorted cookies. \$9.95 per person.

Eggplant Parmesan

Sliced eggplant served on a bed of noodles with a robust red sauce. Includes Spinach Salad with mandarin oranges, pecans and a raspberry vinaigrette. Includes Breadsticks. **Vegetarian Friendly.** \$9.95 per person.

Taco Bar

Your choice of either Ground Beef or Diced Chicken served with Lettuce, Tomato, Shredded Cheese, Salsa, Sour Cream, Chips, Guacamole and Fresh Baked Assorted Cookies. \$9.95 per person

Cajun Chicken Pasta

A slightly spicy chicken tossed in with bell pepper, mushroom, green onion finished with a heavy cream sauce on a bed of linguine pasta served with a fresh tossed salad and fresh baked bread and assorted dessert bars. \$10.95 per person

Displays

(Minimum 15 people)

Antipasto Platter...\$3.00 per person

Fresh Vegetable Tray...\$1.75 per person

Fresh Seasonal Fruit Display... \$1.75 per person

Cold Spinach Dip with Pita Chips...\$2.00 per person

Gourmet Cheese Display with Assorted Crackers...\$3.00 per person

Fiesta Tex-Mex 8 Layer Dip served with Chips...\$3.95 per person

Grill Rental Available

Grill rental \$ 40.00(sm) \$65.00(lg) includes propane, grill utensils and cleaning after use.



Hors D' Oeuvres

Warm Hors D' Oeuvres

Swedish Meatballs

BBQ Meatballs

Assorted Petite Quiche

Pork Potstickers

Oven Baked Chicken Wings

Chicken Satay with Peanut Sauce

Mushrooms stuffed with Crabmeat

Mini Crab Cakes

Mushrooms Stuffed with Spinach and Feta

Spanikopita

Vegetable Spring Rolls

\$18.99 per 25 pieces

Cold Hors D' Oeuvres

Bruschetta

Assorted Finger Sandwiches

Seasonal Fruit Skewers

Cilantro Chicken Salad in Phyllo Cup

Proscuitto wrapped Asparagus

\$17.95 per 25 pieces

Jumbo Cocktail Shrimp with cocktail sauce

Market Price

Reminder...

This guide is not intended to be all inclusive. Feel free to contact our offices if you don't see anything that tempts your taste buds. We will be happy to work around budgets, schedules and menu selection to give you an event you will truly be amazed by.

Our Catering Office can be reached at 719-382-1595



Catering Guide



Fountain-Fort Carson School
District Nutrition Services

425 W. Alabama Ave

Fountain, Colorado 80817

719-382-1595


Classic Fare
CATERING