



CATERING AT Washington Community Schools



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Email request is the preferred method for placing your orders. Find us at:
 Eben.Lips@sodexo.com or phone us directly at 812-582-9118 to arrange your event.

The invoice will be based on guaranteed count or actual count, whichever is greater.

A guaranteed guest count is requested at least 3 days out business days in advance of the scheduled service.

When ordering, please provide a starting and pick-up time. Services include Delivery.



BREAKFAST SELECTIONS



15 guest minimum on breakfast selections.

Continental Breakfast 4.00 per guest
Assorted pastries, gourmet coffee, variety of teas and bottled juices

Deluxe Continental Breakfast 5.00 per guest
Seasonal fresh cut fruit platter, assorted pastries, gourmet coffee, variety of teas and bottled juices

Bagel Continental 5.00 per guest
Assorted fresh bagels, variety of flavored cream cheese (low-fat available upon request), gourmet coffee, variety of teas and bottled juices

The Healthy Start 7.00 per guest
Seasonal fresh cut fruit platter, bagels with low-fat cream cheese, assorted low-fat yogurts, gourmet coffee, variety of teas and bottled juices

Americana Breakfast Buffet 8.00 per guest
Fluffy scrambled eggs, hash browns, crisp bacon and sausage links, assorted pastries, gourmet coffee, variety of teas and bottled juices

Breakfast Croissant Sandwich Buffet 8.00 per guest
Buttery croissants filled with ham, cheddar cheese, and scrambled eggs served with roasted new potatoes, gourmet coffee, variety of teas and bottled juices

À LA CARTE PASTRIES

Cinnamon Rolls	1.50 per guest
Bagels with Cream Cheese	1.50 per guest
Muffins	1.50 per guest
Donuts	1.50 per guest
Assorted Scones	2.00 per guest

À LA CARTE BEVERAGES

Gourmet Coffee - Regular or Decaf (serves 8)	1.00 per pot
Herbal Teas (serves 8)	1.00 per pot
Assorted Bottled Juices	2.00 per guest

SANDWICHES & SALADS



Add the soup of the day to sandwiches or salads below for only 2.00 per guest. All salad entrées include a freshly baked breadstick or roll, cookies, and bottled water.

BUILD YOUR OWN DELI BUFFET 7.00 per guest
Assorted deli meats and cheeses with all the fixings and a variety of fresh deli style breads served with a deli salad, chips, assorted soft drinks, bottled water and cookies

SUBMARINE SANDWICH 7.00 per guest
Deli selections of turkey, ham or Italian with select cheeses, lettuce, tomato and red onion on fresh submarine sandwich bread and served with specialty salad, assorted soft drinks, bottled water and cookies

THE CLASSIC BOX 6.00 per guest
The classic box menu choices will consist of an assortment of deli meats, with assorted cheeses, unless otherwise specified. vegetarian, tuna salad and other options are available upon request. Served with chips, whole fruit, assorted soft drinks, bottled water and cookies. The classic box lunch can be placed on trays and served buffet style for a more formal presentation for additional charge per guest.

Panini Press Sandwiches 8.00 per guest
Ham, Turkey, and Bacon with assorted cheeses made to order hot.

ASIAN CHICKEN SALAD 8.00 per guest
Marinated chicken breast served on a bed of mixed greens and topped with rice noodles, sesame seeds, water chestnuts and tomato wedges served with our special oriental dressing

CHEF SALAD 8.00 per guest
Sliced ham, turkey, cheddar and Swiss served on a bed of mixed greens and topped with tomato and egg wedges served with your choice of dressing

CLASSIC COBB SALAD 8.00 per guest
Diced chicken breast with sliced black olives, blue cheese and topped with bacon bits and tomatoes

TACO SALAD 8.00 per guest
Hot seasoned ground beef and refried beans served in a tortilla shell and topped with lettuce, shredded cheese, diced tomatoes, green onions, black olives, guacamole, sour cream and salsa

HOT ENTRÉES & THEME BUFFETS



All hot entrees are served with a freshly baked breadstick or roll, mixed field greens, one side accompaniment, dessert, and bottled water. {Minimum Hot Entrée Guests} guest minimum, unless specified. For more than one menu choice per event, add 2.00 per guest. All theme buffets include mixed field greens, dessert, and bottled water. 20 guest minimum, unless specified.

BAKED LASAGNA

Traditional meat and cheese or vegetarian

10.00 per guest

GOURMET CHICKEN YOUR WAY

Try it piccata, barbeque, teriyaki, parmesan or dijonnaise

10.00 per guest

ACCOMPANIMENTS

Caesar Salad
 Seasonal Steamed Vegetables
 Roasted Red Potatoes
 Fettuccine Alfredo
 Mashed Potatoes
 Green Beans

DESSERTS

Cheesecake
 Brownies
 Seasonal Pie
 Seasonal Fresh Fruit Cup

PASTA PRONTO

10.00 per guest

Choose two pastas:

Fettuccine, penne, radiatore

Choose two sauces:

Marinara, alfredo, creamy pesto

Choose two meats:

Meatballs, grilled chicken, sausage with peppers and onions

Served with breadstick or roll

ASIAN BUFFET

10.00 per guest

Choose one entrée:

Chicken or beef Szechwan, chicken and broccoli, sweet & sour chicken, Cantonese stir fry with snow peas

Choose two sides:

Asian vegetables, steamed rice, fried rice, vegetable lo mein and egg rolls

Served with fortune cookies

MEXICAN BUFFET

10.00 per guest

Choose one entrée:

Cheese enchiladas, chicken or beef tacos, beef, chicken or vegetable fajitas

Choose two sides:

Guacamole, refried beans, Mexican rice, charro black beans

Buffet includes topping bar:

Sour cream, shredded cheese, lettuce

Served with chips and salsa



PIZZA PARTY

Our Pizza is prepared fresh on 16" whole grain enriched crust, topped with sauce and low-fat mozzarella cheese. Prices listed are a la carte. Each pizza is 16" round. Please specify 8, 10 or 12 slices.

9.00 per pie

Choose two toppings: Pepperoni, sausage, diced or bbq chicken, ham, onions, peppers, olives, pineapple or mushrooms. Additional toppings are .50 each

Make it a meal: Mixed green salad with dressings, assorted soft drinks, bottled water and cookies 10.00 per guest



PLATTERS

Platters are priced per guest, with a 10 guest minimum.

FRESH FRUIT PLATTER	1.50 per guest
An assortment of fresh seasonal fruit served with our special fruit dip and whipped cream cheese	
CHEESE AND CRACKER TRAY	1.50 per guest
Assorted sliced cheeses served with a cracker assortment	
CHEESE, MEAT AND CRACKER TRAY	2.00 per guest
A variety of sliced cheeses and deli meats served with a cracker assortment	
ANTIPASTO PLATTER	3.00 per guest
Salami, pepperoni, cheese, artichoke hearts, marinated mushrooms, olives and pepperoncini served with sliced baguette bread	

SWEET TREATS & AFTERNOON SNACKS



CHEESECAKE	3.00 per guest
BROWNIES	1.00 per guest
CREAM-FILLED OR SEASONAL FRUIT PIE	1.50 per guest
SEASONAL FRESH FRUIT CUP	1.00 per guest
FRESH BAKED COOKIES	1.00 per guest
CHIPS AND DIP	2.00 per guest
TORTILLA CHIPS AND SALSA	1.50 per guest

The menu selections and services in this guide are the most frequently requested, and represent merely a sampling of what we can do. Whether you are planning a simple gathering or a special event, we'll be happy to help you with the arrangements



À LA CARTE BEVERAGES

COLD BEVERAGES

Minimum of 20 guests

Iced Tea	5.00 per gallon
Fruit Punch	5.00 per gallon
Sparkling Citrus Punch	per gallon
Lemonade	5.00 per gallon
Bottled Juice	2.00 per guest
Canned Sodas	2.00 per guest
Bottled Water	1.00 per guest
Milk	2.00 per guest

HOT BEVERAGES

Minimum of 15 guests

Gourmet Coffee - Regular or Decaf (serves 8)	1.00 per pot
Herbal Teas (serves 8)	1.00 per pot
Hot Apple Cider	1.00 per pot



PLANNING YOUR EVENT



PLANNING YOUR EVENT

The menu selections and services in this guide are the most frequently requested, and represent merely a sampling of what we can do. Whether you are planning a simple gathering or a special event, we'll be happy to help you with the arrangements.

Room reservations are the responsibility of the requestor. Room preparation and set up may take up to an hour to complete, so please schedule rooms accordingly.

PLACING YOUR ORDER

Please help us help you by providing at least 2 weeks hour advance notice for food orders, and 10 days hour notice for snacks and beverages. We will make every effort to accommodate orders with less notice, but may need to restrict the menu to product on hand. Special orders and events with a large number of guests require as much notice as possible. It is extremely helpful if, at the time of booking your event, you are prepared to share the following information: type of event with service needs (served/buffet, drop off/waited, etc.); approximate numbers of guests; time & location of event; billing arrangements – department number or billing method; and any other special arrangements you need us to know.

GUARANTEE AND BILLING POLICY

To professionally prepare for each guest, we require that you guarantee the number of guests attending your event at least 20 hours in advance. Events will be billed at the guaranteed number or the actual number served, whichever is greater.

Orders placed without 24 hour notice may be subject to a 10% service up-charge.

All delivered events will be subject a FREE in Washington minimum charge.

Due to our advance preparation, cancellations must be made at least 48 hours in advance. Shorter notices may result in charges of up to 25% of the original order.

Should your event exceed , an authorization signature is required prior to the event.

Sodexo must retrieve all catering equipment. If you move any equipment from the delivery location, please immediately notify the catering department. Any catering equipment not recovered may be billed to your order.

ADDITIONAL SERVICES

There may be an added labor charge for events scheduled to begin before 9am a.m. or after 3pm p.m., or on days when school is not in session, such as weekends, holidays, and vacation breaks. All services will be set up with paper and plastic ware unless otherwise specified. China and linen service is available at an additional cost. Flowers and/or special decorations can be provided for an additional charge as well. Special equipment rental or professional attendants are available at an additional rate with 72 hour notice.