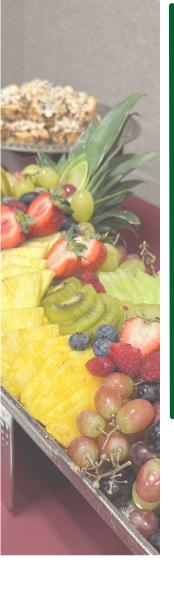


NOVI COMMUNITY SCHOOL DISTRICT CATERING SERVICES





BUILD A BREAKFAST

A la Carte Cold

Fresh Pastries (choose up to 2): Scones, Cinnamon Rolls, Muffins \$2.00
Assorted Bagels with Cream Cheese \$2.00
Fresh Cut Fruit Platter \$2.50
Yogurt Bar: Greek Vanilla Yogurt, Fresh Berries & Banana, Walnuts,
Sliced Almonds, Chocolate Chips, Homemade Granola \$6.00

A la Carte Hot

Breakfast Sandwich (Choose 2): \$5.00

- Egg, Turkey Sausage & Cheddar, Croissant
- Egg, Ham & Swiss, English Muffin
- Egg, Bacon & Pepper Jack, Buttermilk Biscuit
- Egg, Cheddar, English Muffin

Omelet Bar \$6.75

Omelets Made to Order Cage-Free Eggs Diced Tomato Diced Ham Diced Onion Shredded Cheddar Fresh Spinach

Coffee Service

Continental Breakfast \$6.50

Choice of Two: Scones, Muffins, or Cinnamon Rolls Fresh Cut Fruit Breakfast Beverage Service Add Bagels & Cream Cheese +\$1.25

BUFFETS \$10.25

all includes breakfast beverage service

Fiesta Breakfast

Scrambled Eggs with Diced Peppers & Onion, Cheddar Warm Tortilla Sausage Links Pico Di Gallo, Guacamole, Sour Cream Southwest Breakfast Potatoes

Sunrise Breakfast

Cheesy Scrambled Eggs
Bacon or Sausage
Golden Breakfast Potatoes
Fresh Cut Fruit
Choice of 2 Pastries

Sunday Morning Brunch

Spinach, Mushroom, & Swiss Frittata Bacon or Sausage Golden Breakfast Potatoes Fresh Cut Fruit Choice of 2 Pastries

BEVERAGES

Additional Beverages

Bottled Juice \$1.75

Infused Water \$10 per dispenser

Hot Chocolate \$1.75 Bottled Water \$1.50

Breakfast Beverage Service \$2.50

Breakfast Beverage Service:
Regular & Decaf Coffee
Hot Water & Tea
Sugar & Creamers
-Starbucks Service +\$2.00

Infused Water



Add a Soup

6Accel Noodle Beef Mushroom Barley Potato Leek Broccoli Cheese Tomato Basil

BUILD A LUNCH

Up to Three Sandwiches and 1 side \$13.00 Price includes fresh baked cookies and infused water

Sandwiches

Chicken Salad: Lettuce, Tomato, Croissant Tuna Salad: Lettuce, Whole Grain Roll

California Turkey: Spring Mix, Tomato, Provolone, Roasted Red Pepper Aioli,

Guacamole, Ciabatta

Chicken Caesar Wrap: Romaine, Parmesan, Caesar, Wrap Club: Turkey, Bacon, Lettuce, Tomato, Provolone, Ciabatta

Smokehouse Ham: Spiced Ground Mustard, Mayo, Spring Mix, Tomato, Red

Onion, Cheddar, Pretzel Roll

Greek Quinoa: Grilled Veggies, Hummus, Feta, Spinach, Wrap Caprese: Fresh Mozzarella, Tomato, Pesto, Balsamic Glaze, Ciabatta

Sides

Pasta Salad Potato Salad Choice of Salad Fresh Cut Fruit Chips

Salads - comes with garlic-herb breadsticks

Michigan: Mixed Greens, Blue Cheese, Dried Cherries, Candied Walnuts, Shaved

Red Onion, Cherry-Balsamic Vinaigrette

Caesar: Parmesan, Caesar, Homemade Croutons

Garden: Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Red Onion,

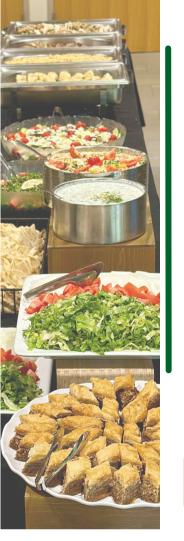
Ranch and Italian

Greek: Feta, Beets, Pepperoncini, Black Olives, Shaved Red Onion, Greek Dressing

Boxed Sandwich Lunch \$12.00

Includes fresh baked cookie, one side, fresh whole fruit, bottled water





Sandwich Bar \$10.00
Turkey, Salami, Ham

Turkey, Salami, Ham
Swiss, Cheddar, Pepper Jack
Lettuce, Tomato, Onion, Pickles
Tortilla, Croissants, Ciabatta
Mayo, Mustard, Ranch, Italian
Pasta Salad or Chips
Fresh Baked Cookies

Salad Bar \$10.00

Mixed Greens, Romaine
Chicken, Ham, Bacon, Egg
Tomatoes, Cucumber, Onion, Bell Pepper, Roasted
Chickpeas, Croutons
Ranch, Greek, Italian
Fresh Baked Breadsticks
Fresh Baked Cookies

AROUND THE WORLD

Taco Bar \$13.95

Seasoned Ground Beef & Black Beans
Spanish Rice
Homemade Queso
Tortillas, Tortilla Chips
Onion, Jalapeño, Pico De Gallo, Sour Cream,
Salsa, Guacamole, Lettuce, Cheddar
Churro Cookies or Tres Leches Shooters

Italian Classics \$15.00

Penne or Farfalle
Creamy Alfredo, Arrabbiata,
or Creamy Pesto
Chicken, Sausage, or
Meatballs
Garden or Caesar Salad
Balsamic Roasted Vegetable
Fresh Baked Breadsticks
Cannoli or Tiramisu Shooters

Upgrade to Two Proteins for \$2.50

Mediterranean \$15.00

Garlic-Herb Chicken Hummus & Tzatziki Greek Salad or Tabbouleh Warm Pita Lettuce, Tomato, Onion Baklava

Fajita Bar \$16.25

Chimichurri Flank Steak & Fajita Chicken
Sautéed Peppers & Onion
Cilantro Lime Spanish Rice
Spiced Black Beans
Homemade Queso
Pico De Gallo, Sour Cream, Salsa, Guacamole,
Lettuce, Cheddar
Tortillas, Tortilla Chips
Churro Cookies or Tres Leches Shooters

Asian Inspired \$15.00

Seared Lo Mein Noodles or Vegetable Fried Rice
Honey Ginger Glazed Chicken or Mongolian Beef
Sesame-Soy Carrots & Broccoli
Seared Bok Choy
Crunchy Wonton Strips
Vegetable Egg Rolls

Fortune Cookies
Upgrade to Two Proteins for \$2.50



C R E A T E

B

TIER I - ONE ENTREE, TWO SIDES, ONE SALAD, ONE DESSERT, BREAD, INFUSED WATER \$16.25

TIER II - TWO ENTREES, TWO SIDES, ONE SALAD, ONE DESSERT, BREAD, INFUSED WATER \$18.25

MAINS

Lemon-Dill Salmon
Garlic Herb Chicken
Herb Roasted Turkey & Gravy
Rosemary Brown Butter Pork Loin
Chicken Marsala or Piccata
Slow Cooked Pot Roast & Wild
Mushroom Gravy
Mushroom- Ricotta Ravioli & Creamy
Arrabbiata Sauce

SIDES

Roasted Vegetables
Crispy Balsamic Brussels Sprouts
Roasted Broccoli
Seared Butter Garlic Asparagus
Lemon- Butter Roasted Cauliflower
Herb Roasted Redskins
Wild Rice Pilaf
Parmesan Whipped Potatoes
Pasta with Marinara, Arrabbiata,
Alfredo, or Creamy Pesto

SALADS

Garden with Ranch & Italian Caesar Michigan with Cherry-Balsamic Vinaigrette Greek

DESSERTS

French Macaron (choice of two):

Vanilla, Chocolate, Lemon Crème, Strawberry

Shooter (choose one):

Strawberry Shortcake, Raspberry White Chocolate, Oreo Mudslide

Fresh Baked Cookies

Gourmet Brownies

Handmade Pie (choose one):

Apple, French Silk, Pecan



A P P E T I Z E R S

Cold

Vegetable Crudite: Fresh Cut Assorted Vegetables & Ranch	\$3.00
Hummus Platter: Pita Wedges, Fresh Vegetables	\$3.25
Fresh Cut Fruit Display	\$2.50
Cheese Display: Domestic & Imported Cheeses, Crackers, & Grapes	\$3.00
Caprese Skewers: Mozzarella, Tomato, Basil, Balsamic Glaze	\$4.00
Bruschetta: Whipped Feta, Roasted Tomato, Basil, Balsamic Glaze	\$3.00
Shrimp Cocktail: Wine & Red Pepper Flake Poached, Cocktail Sauce	\$5.00
Tea Sandwiches: Assorted Mini & Pinwheel Sandwiches	\$4.00
Antipasto Skewers: Salami, Mozzarella, Artichoke, Tortellini, Green Olive,	
Grape Tomato, Balsamic-Pesto	\$5.00

Hot

Spinach- Artichoke Dip: Crackers, Pita Wedges	\$3.75
Meatballs: Swedish or Sweet Thai Chili	\$4.00
Chicken Satay: Honey- Ginger or Coconut Curry	\$4.00
Tandoori Skewer: Tandoori Chicken, Paneer Cube, Bell Pepper, Onion	\$5.00
Assorted Sliders (Choose 2): Cheeseburger, BBQ Chicken, Honey-Dijon Salmon,	
Teriyaki Tofu, Assorted Toppings	\$6.75



Dessert

Fresh Baked Assorted Cookies \$12.50/ dozen French Macarons: Vanilla, Strawberry, Lemon Crème, Chocolate, Birthday Cake (choose up to 2 flavors per dozen) \$19.50/ dozen **Chocolate Dipped Strawberries** \$20.00/ dozen Salted Caramel Pretzel Brownie Cheesecake Bars \$12.50/ dozen Shooters: Raspberry White Chocolate, Oreo Mudslide \$1.75 each

Deluxe Dessert Spread: Assortment of Pastries, Cookies, Bars \$2.25/ person

\$15.50 each

Beverages

Coffee Service: \$2.50

Regular, Decaf, Hot Water & Tea, Assorted Sugars & Creamers

Handmade Pies: Pecan, Apple, French Silk, Peach Cobbler

Bottled Juice \$1.50

> **Bottled Water** \$1.50

Infused Water \$10/ dispenser

Hot Chocolate \$1.50

Bottled Soda \$2.00

> Hot Chocolate Bar: \$4.00

> > Rich Hot Chocolate, Whipped Cream, Chocolate Sauce, Caramel

Sauce, Peppermint, Chocolate Chips

Deluxe Coffee Bar: \$5.50

Regular & Decaf Coffee, Rich Hot Chocolate, Whipped Cream,

Assorted Gourmet Syrups, Chocolate Sauce, Caramel Sauce,

Peppermint, Chocolate Chips, & Creamers

For ordering or more information please contact:
Kimberly Sinclair, Director of Food & Nutrition Services
248.449.1225 or kimberly.sinclair@novik12.org

or

Audy Tenka assistant to Food & Nutrition Department 248.449.1200 x 2020

At least 7 business days notice is required for all caterings. Please note that some caterings may require additional time. Charges will be assessed for canceled caterings.

Special event planning, rentals, set-ups, and custom linens available upon request.

Custom menus available upon request



