



NOVI COMMUNITY SCHOOL  
DISTRICT  
CATERING SERVICES



catering



# B R E A K F A S T

## 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

### Omelet Bar \$6.75

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

### 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	

### 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



# L U N C H

## 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

### Add a Soup

**\$2.00**

Chicken Noodle

Beef Mushroom Barley

Potato Leek

Broccoli Cheese

Tomato Basil

### 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



# B U F F E T S

## DELI BARS

### **Sandwich Bar \$10.00**

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

### **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

### **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

### **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





# CREATE A BUFFET

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



# D E S S E R T & B E V E R A G E

## 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
Handmade Pies: Pecan, Apple, French Silk, Peach Cobbler	\$15.50 each
Deluxe Dessert Spread: Assortment of Pastries, Cookies, Bars	\$2.25/ person

## Beverages

Coffee Service:	\$2.50
Regular, Decaf, Hot Water & Tea, Assorted Sugars & Creamers	
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](mailto: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**



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