



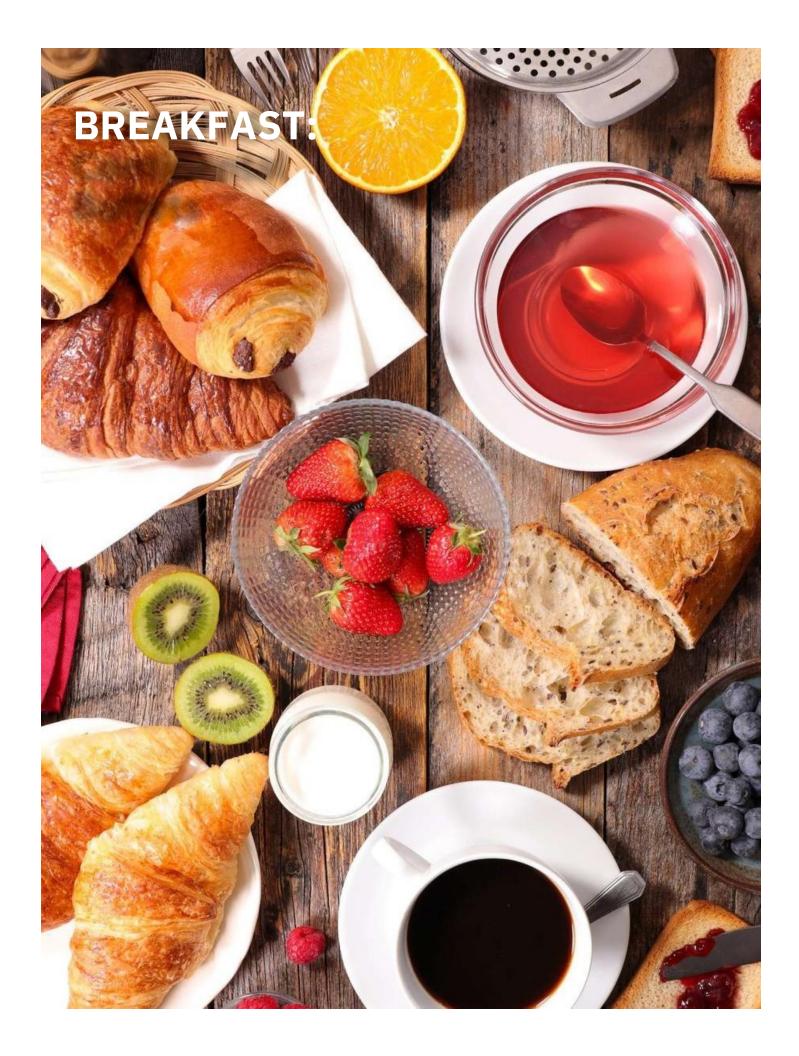
Montgomery County Public Schools

Catering helps you make sure your event is perfect-from planning to presentation! We have an experienced and passionate team dedicated to your event, and for your convenience, our chefs have created menus with popular, seasonal and perfect pairings.

This is just a sample of what we offer, so don't hesitate to share your ideaswe're here to make them happen. Whether your plans call for a small event or a gourmet dinner, our catering team will work with you every step of the way. If you don't see something that you like or want, Chef Chris is always open to suggestions

Catering means you're doing something great from the start-proceeds from the event go back to your local school food service program!





Breakfast Selections

10 guest minimum on breakfast

QUICK START

\$5.25 per guest

Assorted breakfast bars (cereal & granola) or assorted fresh whole fruit, (apples. oranges, bananas) coffee, bottle water and juice

CONTINENTAL BREAKFAST

\$6.50 per guest

Seasonal fresh cut fruit platter, two types of pastries, coffee, bottled water and juice

AMERICANA BREAKFAST BUFFET

\$7.95 per guest

Fluffy scrambled eggs, breakfast potatoes, crispy bacon or sausage links, muffins, coffee, bottled water and juice

MINI BREAKFAST SANDWICH \$7.95 per guest

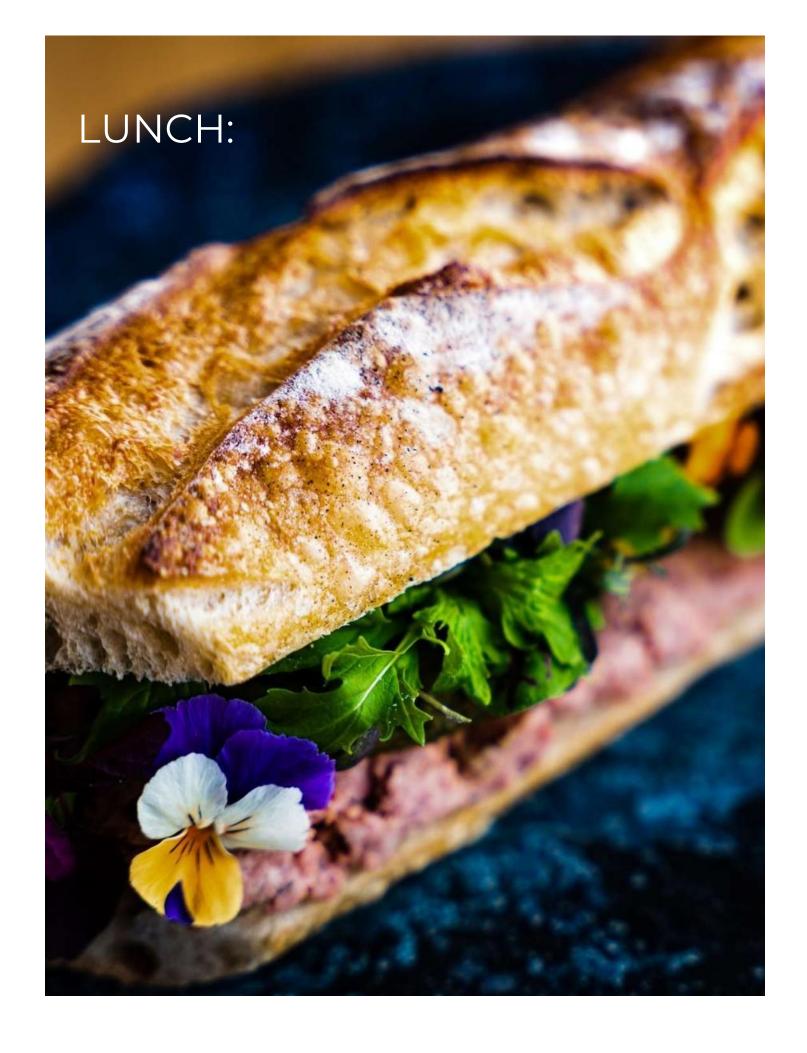
Buttery croissants filled with ham, cheddar cheese, and scrambled eggs or bacon, cheddar cheese, and scrambled eggs served with your choice of breakfast potatoes or breakfast breads, coffee, bottled water and juice.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

AVAILABLE PASTRIES

Danish Croissants Muffins





LUNCH – Boxed Lunch

THE CLASSIC BOX LUNCH

\$9.25 per guest

The classic box menu choices will consist of an assortment of turkey and cheddar, ham and swiss, chicken salad or albacore tuna salad. Vegetarian options are available upon request. Served with chips, whole fruit, cookie, & bottle water



EXECUTIVE BOXED LUNCH

\$10.25 per person

Your choice of turkey breast with pepper jack cheese, lettuce, tomato and chipotle mayonnaise on a Kaiser roll

Chicken Bruschetta - Grilled chicken with tomato basil salsa, roasted garlic Dijon spread and Parmesan Cheese on an

Italian Roll

Red pepper hummus and broccoli wrap -Red pepper hummus with broccoli, tomatoes, feta cheese and spring mix on a tomato wrap.

Turkey & Brie - Turkey, brie cheese, cherry Dijon sauce and spring mix on brioche bun. *Additional sandwich options upon request.

Lunch includes: chips, or cookie, whole fruit, & bottled water



LUNCH

BUILD YOUR OWN DELI BUFFET

\$9.95per guest

Assorted deli meats and cheeses with all the fixings and a variety of fresh deli style breads served with a choice of salad, or whole fruit, chips, cookies, & bottled water (Dill chicken salad & albacore tuna salad available upon request)

CREATE YOUR OWN SALAD BUFFET

\$10.95per guest

The most popular salad ingredients are presented for your guests to create their own salad. Ingredients include mixed greens, tomatoes, cheese, cucumbers, carrots, croutons, hard boiled egg, ham, and your choice of turkey or chicken served with Italian and ranch dressings. The buffet also includes fresh baked bread, cookies and a seasonal fruit salad.



Salads Options

Potato Salad Pasta Salad Cole Slaw Garden Salad Caesar Salad



Lunch

BAKED POTATO BAR

\$10.95 per guest

Russet potatoes served with cheese, sour cream, green onion, bacon bits, seasoned chili, and broccoli Served with garden salad, dessert and bottled water

SOUP & SALAD BAR

\$10.95 per guest

Shrimp with Roasted Corn or Broccoli Cheese Soup with fresh garden salad, dessert, and

bottled water

ACCOMPANIMENTS

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

DESSERTS

Seasonal Pie Seasonal Fresh Fruit Layer Cake Seasonal Cobbler Seasonal Dessert Parfaits Assorted Gourmet Cookies





HOT ENTREE

BAKED LASAGNA

\$12.95 per guest

Traditional meat and cheese or vegetarian, served with fresh baked bread sticks or rolls, mixed field greens salad, one dessert, and bottle water. 10 guest minimum.

GOURMET CHICKEN YOUR WAY

\$13.95 per guest

Try it barbeque, teriyaki, or dijonnaise served with fresh baked bread sticks or roll, mixed field greens salad, two side accompaniments, dessert, and bottle water. 10 guest minimum.

PIZZA PARTY

\$9.75 per person

Assorted Pizzas served with a fresh garden salad, cookies, and bottled water.

Assorted pizza to include cheese, pepperoni, and supreme. Other specialty pizzas such as taco, meat lovers, and buffalo chicken are available upon request.

Just Pizza! \$14.00 each

This includes a 16" pizza with unlimited toppings.

MEXICAN BUFFET

\$11.75 per guest

Choose One Entrée:

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

Choose Two Sides:

Refried beans, Mexican rice, charro black beans, guacamole

Buffet includes topping bar:

Sour cream, shredded cheese, lettuce, dessert and bottled water

TEXAS BBQ

\$12.95 per guest Pulled pork and rolls, rustic potato salad, baked beans, coleslaw, and cookies. Also includes bottled water.





Platters

Small Tray serves 15-20 people, Large Tray serves 30-40 people

FRESH FRUIT PLATTER

An assortment of fresh seasonal fruit - Small tray \$40.00 Large tray \$60.00

FRESH CRUDITÉ PLATTER

An assortment of fresh vegetables served with ranch Small Tray \$35.00 Large Tray \$45.00

CHEESE AND CRACKER TRAY

Assorted cubed cheeses served with a cracker assortment Small Tray \$45.00 Large Tray \$65.00

CHARCUTERIE BOARD

\$9.95 per guest Salami, pepperoni, cheese, artichoke hearts, marinated mushrooms, olives and pepperoncini served with a variety of sliced cheeses and deli meats served with a cracker assortment



SWEET TREATS & AFTERNOON SNACKS

FRESH BAKED COOKIES

Platters - Small (serves 20 people) \$30.00 Large (serves 35 people) \$45.00

LARGE GOURMET COOKIES

Platters - Small (serves 20 people) \$45.00 Large (serves 35 people) \$58.00

ASSORTED VEGGIE CUPS \$2.25 per guest

ASSORTED CHEESE & CRACKER CUPS \$2.25 PER GUEST

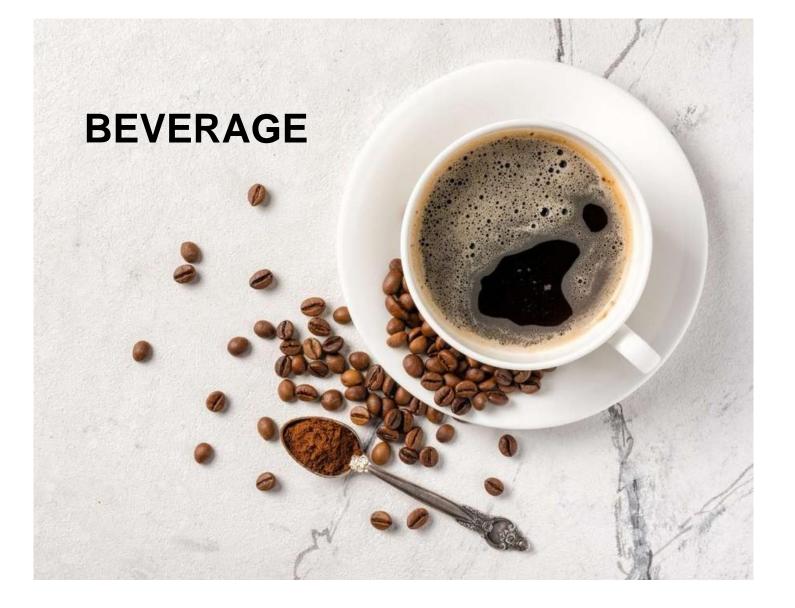
SNACK ATTACK \$4.95 per guest

Assorted cookies, individual bags of chips, whole fruit, granola bars and bottled water or canned soft drinks

TORTILLA CHIPS AND SALSA

Small Order (serves 20 people) \$14.00 Large Order (serves 35 people) \$25.00 Add 1 gallon of queso \$35.00 Add 1 gallon of creamy spinach dip \$35.00



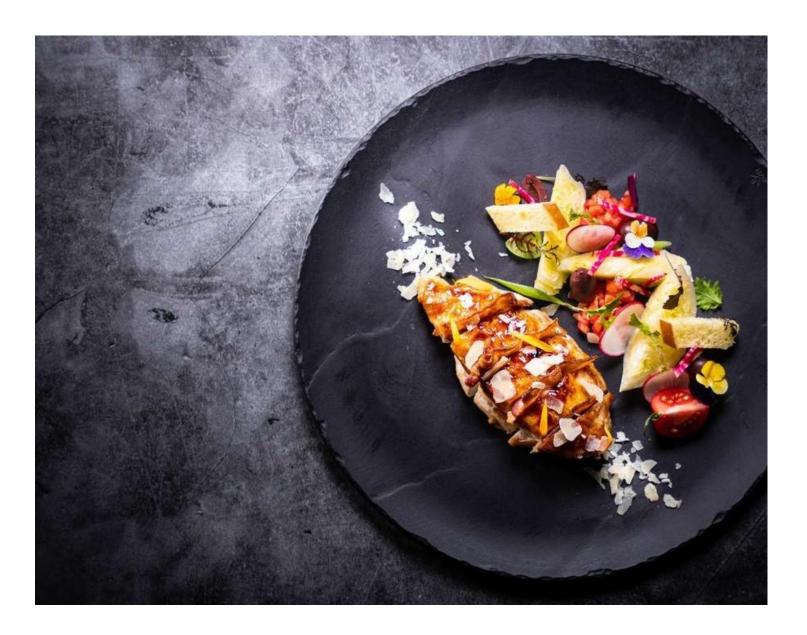


COLD BEVERAGES

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HOT BEVERAGES

Coffee Station – includes regular and decaf coffee, creamer, and assorted sweeteners \$2.50 per guest



HOW TO CONTACT US

When you have a catered event in mind, please contact us as soon as possible. Even if you are not sure of all details such as exact date, location and number of guests, planning early ensures a smooth process.

Event Spaces: Please reserve your event space prior to scheduling catering.

Contact: Chris Martin

Email: Chrismartin@mcps.org

Phone number :540-382-5109 ext:1337

Seating, Facilities, Audio Visual: Please reserve tables, chairs, trash receptacles and audio visual needed for your event.

Send us an Email: You may email us at

chrismartin@mcps.org

COPY: Michelleknotts@mcps.org

benjaminmontgomery@mcps.org

Give us a Call: You may speak with an event planning

specialist by calling 540-382-5109 ext:1337

Schedule a Consultation: An event consultation is recommended for complex events or events with complex logistics. Contact our office to schedule a consultation or site visit.



