



Catering Guide

Let us cater your
next event!

We have a passion for food and an obsession for details.

Whether you're hosting a meeting or a staff and student event, we will be delighted to work with you to cater a truly memorable experience from planning to presentation. For your convenience, our chefs have created menus with popular, seasonal, and perfect culinary pairings.

We are proud to be part of Chartwells K12. Not only are we student focused, we are dedicated to the district and community as well. All proceeds from catered events go back to the Rochester School Community School Food Service Program.

If you don't see what you are looking for, don't hesitate to reach out to Chef Jeff to customize the perfect event. We create extraordinary culinary experiences and source exceptional ingredients. We like to have fun along the way and are happy to help plan your next event.

Contact us today :

District Chef Jeffrey Stein | Office: 248-726-4607

Email: jstein@Rochester.k12.mi.us

District Chef Jason Dushary | Office: 248-726-4608

Email: jdushary@Rochester.k12.mi.us

Updated : 2024.10.15

Catering Details

Scheduling

Please confirm arrangements at least two weeks prior to the date of the event. This allows us time to provide appropriate staffing and to procure quality ingredients at the best possible cost to you. For events scheduled less than two weeks in advance there will be a \$50.00 surcharge. For events requiring a more detailed customized experience, larger groups over 200, or after hours events (defined as evening, weekends, or during district breaks), please reserve your date a month in advance to ensure availability and to customize a menu that suits your needs.

Service Standards

The primary purpose of Chartwells catering is to provide outstanding services for Rochester Community Schools administrative and district wide meetings and student events.

- If your event is not directly related to Rochester Community Schools as a whole or individual building or extracurricular group, please contact the Rochester Community Schools Culinary Management Team.
 - Chef Jeffrey Stein Phone: Office 248-726-4607 Email: jstein@Rochester.k12.mi.us
 - Chef Jason Dushary Phone: Office 248-726-4608 Email: jdushary@Rochester.k12.mi.us
- Special diets and allergies can and will be accommodated. Please note any restrictions at time of request or contact your District Chefs.
- We require a minimum order for 20 guests to reserve our catering services.
- We require entities that are not being billed through a RCS district department to provide a 50%, non-refundable deposit for their catering, due within five business days after booking.
- Due to our product delivery schedule, guaranteed counts for all events are due on the Friday falling 7 to 10 business days before your event. Orders canceled with less than 48hr notice will be fully charged. Delivery Fees and additional labor fees are contingent on location and need for staffing.
- Linen table clothes are available for your event at an additional cost. Quality appropriate disposable serving and holding products will be provided for appropriate catering events. All other non-disposable serving and holding equipment are the property of Rochester Community Schools food service department.



Great Beginnings

CONTINENTAL BREAKFAST

\$9.25 Per Person

- Assorted Muffins and Pastries
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee and bottled water

DELUXE CONTINENTAL

\$11.25 Per Person

- Panera™ Bagels with Cream Cheese
- Assorted Muffins and Pastries
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee and bottle water

DAYBREAK SANDWICHES

\$9.50 Per Person

- Egg, Cheddar, and Sausage on English Muffin
- Egg, Swiss, and Ham on Croissant
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee and bottle water

WAKE UP!

\$2.25 Per Person

- Freshly Brewed Coffee
- Cream and Sugar
- Decaffeinated Coffee Available Upon Request



Great Beginnings

Sunrise Breakfast

\$12.25 Per Person

- Scrambled Egg With Cheese
- Crisp Bacon and Sausage
- Golden Hash Browns
- Assorted Muffins and Pastries
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee and bottled water

The Griddle

\$13.25 Per Person

- Cinnamon French Toast
- Syrup and Butter
- Crisp Bacon and Sausage
- Golden Hash Browns
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee and bottled water

Power Buffet

\$11.50 Per Person

- Parfait and Oatmeal Bar
- Vanilla and Strawberry yogurt
- Assorted Fresh Berries
- House made Granola
- Freshly Brewed Coffee and bottled water

Market Fresh

Perfect for busy working lunches

Boxed Salad Lunches \$18.00 Per Person

Boxed Deli Sandwiches and Wraps \$16.00 Per Person

All selections come with fresh fruit, bottled water, and a fresh baked cookie.

*Maximum of three varieties per order.

Salads (Served with a Dinner Roll)

Chef Salad

Romaine, turkey, ham, hard boiled egg, cheddar, swiss, tomato, cucumber, red onion, Ranch dressing

Caesar Salad

Romaine, grilled chicken breast, shredded parmesan, croutons, creamy Creaser dressing.

Michigan Salad

Romaine, grilled Chicken breast, dried cranberry, blue cheese, candied walnuts, raspberry vinaigrette.



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Deli Sandwiches and Wraps

(Served with Chips)



Italian Hero

Sliced ham, salami, pepperoni, provolone, mild peppers, olives, pickles, romaine lettuce, tomato on pretzel bun.

Roast Beef

Sliced roast beef, mild cheddar, romaine lettuce, red onion, roasted red pepper on sourdough bread.

Turkey Club Wrap

Sliced turkey, bacon, romaine lettuce, tomato, Dijon mayonnaise.

Roast Veggie Wrap

Julienned bell pepper, squash, zucchini, and mushrooms tossed in olive oil and balsamic seasoned and roasted to perfection.

Michigan Chicken Cherry Salad

Classic chicken salad made with dried cherries, onion, celery dressed with romaine lettuce and tomato served on a flaky croissant.

Tuna Salad

Albacore tuna salad made with onion, celery and creamy mayo dressed with romaine lettuce and tomato served on a flaky croissant.

Egg Salad

Hard boiled egg salad made with onion, celery and creamy mayo dressed with romaine lettuce and tomato served on a flaky croissant.

Lunch Buffets

Build Your Own

Salad Bar

\$18.00 Per Person

- Chopped Romaine with Field Greens
- Julienne chicken breast, turkey ham, bacon, hard boiled egg
- Cucumber, tomato, red onion, cheddar, feta, croutons
- Warm dinner rolls
- Assorted dressings

Deli Bar

\$16.00 Per Person

- Sliced turkey, ham, salami, and roast beef
- Sliced cheddar, swiss, provolone
- Lettuce, tomato, red onion, pickles
- Assorted breads
- Kettle chips
- Assorted Condiments

Taco Bar

\$19.00 Per Person

- Corn tortilla chips and soft flour tortillas
- Seasoned chicken and beef
- Shredded Monterey Jack Cheddar blend and Queso Dip
- Lettuce, pico de gallo, black olive, red onion, jalapeno
- Sour cream, Salsa, Hot Sauce
- Pick Two Sides
 - Vegetarian refried beans or seasoned black beans
 - Spanish style rice or cilantro lime rice

*Add Guacamole for an extra \$1.25/Per Person

**All Buffets come with fresh baked cookies and bottled water.





Entrée Buffets

Taste of Italy

\$20.00 Per Person

- Choose Two
 - Chicken Parmigiana
 - Italian Meatballs
 - Chicken Alfredo
 - Shrimp Alfredo
- Penne or Spaghetti
- Caesar or Tossed Salad
- Garlic Bread

Flavors of Asia

\$23.00 Per Person

- Choose Two
 - Sweet & Sour Chicken
 - Mongolian Beef
 - Chicken Stir Fry
 - Tofu Stir Fry
- Fried Rice
- Stir Fry Vegetables
- Crispy Egg Rolls

The Tailgate

\$17.00 Per Person

- Hamburgers and Hot dogs
- Sliced Cheddar and Swiss
- Lettuce, tomato, red onion, pickles
- Assorted Condiments
- Choose Two Sides
 - Kettle Chips
 - Baked Beans
 - Cole slaw
 - Potato Salad

**All Buffets come with fresh baked cookies and bottled water.

Appetizers

Cold Platters

Assorted meats and cheeses

Cheese platter **\$3.75 per person**

Meat and Cheese Platter **\$5.75 per person**

Vegetable Crudités **\$2.75 Per Person**

Assorted Seasonal Vegetables with herb dip

Fruit Platter **\$3.25 Per Person**

Display of fresh cut seasonal fruit.

Hummus & Pita **\$4.00 per person**

Hummus dip served with toasted pita

Hot Appetizers

Beef Meatballs **\$4.25 per person**

Choice of BBQ sauce or sweet & sour

Chicken Wings **\$5.75 per person**

Choose either plain, mild, hot, or BBQ

Chips and Queso **\$4.25 per person**

Hot Queso cheese dip served with tortilla chips and salsa



catering



Desserts

Fresh Baked

Assorted Cookies

\$12.00 per dozen

**Assorted Mini Gourmet
Brownies**

\$20.00 per dozen

Mini Eclairs &

Cream Puffs

\$6.25 per dozen

Beverages

Fresh Brewed Coffee with cream and sugar \$2.25

Lemonade or Orange Juice \$1.75

Canned pop \$1.75

Bottled Water \$1.25

