

# Catering by Lakeview

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# Good for You Beginnings

All breakfasts served with coffee and orange juice unless otherwise specified

## European Continental.. \$10.65

Assorted breakfast breads and pastries  
Assorted individual yogurt  
Sliced ham and cheese  
Fresh fruit

## Casserole Craze.. \$10.10

Tater tot bacon casserole or  
Sausage cheddar bake  
Fresh fruit medley

## The Scrambler.. \$10.65

Scrambled eggs with cream cheese swirl  
and scallions  
Potatoes O'Brien  
Breakfast sausage links  
Seasonal fruit

## Down Home Breakfast.. \$11.75

Southern style biscuits and gravy  
Country hash browns  
Fresh fruit medley

## Bakery Breakfast.. \$7.60

Assorted muffins and breakfast breads  
Bagels with cream cheese  
Fresh fruit



## Ala Carte Selections

### Quick Breads.. \$15 per loaf

May include banana, banana chocolate chip, zucchini, lemon, marble chip, pumpkin or orange poppy seed

### Cinnamon Streusel Mini Coffee Cakes.. \$2.85 per piece

### Assorted Bagels and Cream Cheese.. \$14.50 per dozen

### Single Serve Tropicana Orange Juice.. \$1.50 each

### Coffee Service.. \$2.29 per person

**Other options are available.  
Ask for suggestions!**



# Double-Decker Delights

## Lakeview Club.. \$9.65

Turkey, smoked ham, bacon, cheese, lettuce, tomato, pesto mayonnaise on the side

## Chicken Salad Croissant Sandwiches.. \$7.00

A flaky butter croissant filled with classic chicken salad and crisp lettuce

## Vegetarian Crunch Wrap.. \$6.56

Fresh raw vegetables, garlic herb cream cheese spread, lettuce and tomato

## “Bill Knapp’s” Marinated Chicken Breast Sandwich.. \$8.03

Marinated chicken served on a croissant with lettuce, tomato, mayonnaise

## California Turkey Reuben.. \$9.65

Marble rye, thousand island, swiss cheese, shaved turkey and creamy coleslaw

## Chicken Bacon Club.. \$9.35

Kaiser roll, grilled chicken breast, bacon, avocado spread, lettuce and tomato

## Italian Beef Style Sub.. \$9.20

Roast beef, provolone, giardiniera, banana peppers

## Mini Croissant Sandwiches..

Classic chicken salad.. \$3.45

Traditional egg salad.. \$3.10

Tuna salad.. \$3.25

## Classic Deli or Wrap Sandwiches..

\$7.80

Served on assorted breads or wraps, deli meat and cheeses. All finished with lettuce and tomato. Condiments on the side

Vegetarian or gluten free options are available.

# Hors D’ Oeuvres

## Mini Chicken Tacos.. \$0.70 each

Tiny crispy tacos with salsa dipping sauce

## Sweet Corn Ribs.. \$1.80 each

Crispy corn curls in a light hickory smoked batter with pineapple black bean salsa

## Ham and Cheese Tortilla

### Roll-Ups.. \$1.15 each

Deli ham mixed with seasoned cream cheese and green onions. Rolled up in fluffy tortillas

## Wedge Salad Skewer.. \$1.90 each

Skewered lettuce with bacon and tomato, drizzled with garlic ranch

## Chicken Satay Skewer.. \$2.50 each

Peanut dipping sauce

## Stuffed Mushrooms.. \$2.15 each

Cheesy parmesan spinach mixture topped with crispy breadcrumbs

## Cucumber Tea Sandwiches..

\$1.03 each

Freshly sliced cucumbers and boursin cheese sandwiched between homestyle white bread

## Taco Wonton Cups.. \$1.30 each

Beef taco meat, cheese, sour cream

## Crispy Chorizo Potato Cake..

\$0.95 each

Sour cream dollop and green onions

## Vegetarian Spring Rolls.. \$1.05 each

Chili garlic dipping sauce

# Sensational Salads

## Jennifer's Five Bean Salad with Vinaigrette dressing..

\$3.20 per person

## Deviled Egg Potato Salad..

\$1.70 per person

Tender diced potatoes tossed with hard cooked eggs, celery, and mustard, mayonnaise dressing

## Frito Corn Salad.. \$3.60 per person

Sweet corn, shredded cheddar, red onion, bell peppers and crunchy Fritos in a creamy dressing

## Cavatappi Pasta Salad..

\$2.30 per person

Roasted red peppers, smoked gouda and chopped spinach

## Cranberry Parfait Salad..

\$2.49 per person

Vanilla yogurt, heavy cream, mandarin oranges, sugared cranberries and toasted pecans

## Thai Coconut Rice Bowl..

\$4.20 per person

Coconut rice topped with red peppers, edamame, carrots, cabbage, green onions, cilantro, toasted almonds with ginger peanut dressing

## Side Options for Entrees

Steamed Vegetable Medley.. \$2.40

Green Beans Amandine.. \$3.80

Glazed Carrots.. \$2.30

Yukon Gold Mashed potatoes.. \$1.40

Potato Gratin.. \$2.30

Roasted Potato with Garlic

and Herbs.. \$1.95

Sweet Corn casserole.. \$1.70

Rice Pilaf.. \$1.95



## Buffet Lunch/Dinner Entrees

### Classic Chicken Piccata.. \$5.87

Roasted chicken breast with lemon butter caper sauce

### Spicy Marmalade Glazed Grilled Chicken.. \$5.06 per piece

Grilled chicken breast glazed with balsamic, jalapeno orange marmalade

### Sliced Chicken in Cream and Mushroom Sauce.. \$9.85 per person

### Arroz Con Pollo.. \$4.65 per person

Skinless, boneless, chicken thighs baked with seasoned rice

### Asian Style BBQ Steak Kabobs with Pineapple Salsa..

\$7.90 per person

### Traditional Beef Pot Roast with Simmered Vegetables.. \$10.60

### Cheese and Shrimp Stuffed Poblanos on Red Pepper Sauce.. \$7.15

### Roasted Salmon Scallopine with Old Fashioned Mustard and Sauteed Spinach.. \$12.89

### Stuffed Portobello Mushrooms..

\$7.83 per mushroom (2 per person)

Roasted red peppers, shallots, goat cheese

# Charcuterie Etc.

**Crudités Display..** \$2.40 per person  
Crisp vegetables accompanied by herbed ranch dip

## **Cheese and Cracker Board..**

\$4.85 per person  
A variety of imported and domestic cheese with crackers and fruit garnish

## **Fresh Fruit and Berry Board..**

\$3.70 per person

## **Charcuterie Board..** \$12.00 per person

Cured meats, soft and hard cheese, fruits, roasted and pickled vegetables. Crackers and flatbread

## **Antipasto..** \$130.00 (Serves 25 people)

\$62.40 for 12 people  
Cured meats, assorted cheeses, olives, marinated artichokes, pickled vegetables, crostini and flatbread

## **The Executive Entertainer..**

\$103.75 (Serves 25 people)  
\$49.80 for 12 people  
Cubed meats and cheese snacker tray

## **The Dean's Delight..**

\$95.00 (Serves 25 people)  
\$45.60 for 12 people  
Cubed cheeses and fruits snacker tray

## **Party Sliders..**

(Served hot or cold)  
Roast beef, mushrooms, swiss cheese.. \$3.25  
Italian sliders.. \$2.60  
Spinach artichoke sliders.. \$2.30  
Ham and cheese.. \$2.15



## **The Superintendent..** \$156.00

(Serves 20 people)  
Sliced ham, turkey, roast beef and salami. Variety of sliced cheeses. Assorted breads, lettuce, tomatoes, onions, pickles, mayonnaise and mustard.

## **The Principal..** \$140.00

(Serves 20 people)  
Ready made deli sandwiches with a variety of meats, cheeses, on assorted breads. All finished with lettuce and tomato. Mayonnaise and mustard on the side.

## **Party Hearty Subs..** \$168.75

(Serves 25 people)  
Deli subs with your choice of meats and cheeses, lettuce and tomatoes. Condiments on the side

# Shareables

## **Puppy Chow..** \$2.00 per person

Rice cereal covered in chocolate and peanut butter

## **Dill Pickle Chex Mix..** \$2.00 per person

Rice cereal, pretzels, white cheddar cheezit and toasted flatbread in a savory seasoning

## **Tortilla Chips with Fresh**

**Pico De Gallo..** \$1.65 per person

## **Parmesan Butter Crackers..**

\$1.10 per person  
Saltine style crackers baked with parmesan cheese and butter

**Ask us about accommodating your special dietary needs.**

# Beverage Selections

## Freshly Brewed Iced Tea..

\$3.85 per gallon

## House Made Lemonade..

\$7.10 per gallon

## Premium Coffee Service.. \$3.70

(per person, 10 person minimum)

Regular & decaffeinated coffee

Hot water and assorted teas

International coffee creamers, half and half

Assorted sweeteners

## Assorted Bottled Juices.. \$2.25 each

\*Subject to availability

Apple juice, orange juice, cranberry juice,  
or V8 juice

## 16oz Purified Water Bottles..

\$1.00 each

## Sparkling ICE Drinks.. \$1.20 each

Assorted flavors

## Canned Soda.. \$1.50 each

Coke, Diet Coke, Sprite. Other Coke  
products available on request



# Dessert Selections

## Freshly Baked Assorted Cookies..

\$9.00 per dozen

## Assorted Dessert Bars: Lemon, Cheesecake, Brownie..

\$24.00 per dozen

## Assorted Cupcakes.. \$21.00 per dozen

Choice of: vanilla, chocolate, carrot,  
coconut, lemon, red velvet

## Chocolate Mousse Cups with Whipped Cream and Fresh Berries.. \$6.60 each

## Apple Cranberry Lattice Pie..

\$16.00 per pie

## Gluten Free Chocolate Glazed Almond Cake with Cherries.. \$24.00

(Serves 8-10 people)

## Red Velvet Cake Roll.. \$16.00

(Serves 6-8 people)

Whipped cream cheese filling

## Original Petite Cheesecake..

\$3.65 each

## Create a Cake

Design your own showstopper cake for your party or wedding. Talk to Chef Jackie for details and pricing.



# Policies and Procedures



## Signed Contracts

Catering orders must have the proper signatures in order to be processed. To ensure the success of your event, we REQUIRE a signed contract with a guaranteed count of people attending your event. We also require a deposit or a purchase order number five working days prior to the scheduled function.

## Deadlines

Three working days prior to the event, Refreshment Orders should be placed with the Catering Office. Eight working days prior to the event, Décor Arrangements should be finalized. Ten working days prior to the event, orders for Meals and Receptions should be placed.

## Guarantees and Minimums

Five working days prior to the event, the customer must provide the Catering Office with a final estimate of the total guest count, this guest count may be increased but not decreased by more than 10% from the original estimate. Ten working days prior to the event, Décor and Special Effects orders must be guaranteed.

## Carry-Outs


It is the responsibility of the client to return all equipment to the catering office the day after the event. If the Catering Department has to pick up any equipment, the customer's account may be charged for any additional costs incurred. Missing or damaged items will be billed to the customer's account at the replacement cost of the item. Clients will be responsible for the condition of equipment delivered.

## Cancellations

If a cancellation occurs six months prior to your event, your full deposit will be returned. The deposit is considered non-refundable if cancellation is made within 6 months unless a new date is set. All cancellations must be in writing and delivered to the Catering Office.

## Labor Charges

For any event requiring service personnel, each server cost is \$30 per hour. Supervisor cost is \$40 per hour.



## Delivery Fees

Delivery is available free of charge on campus and locations close to school. Delivery charges will apply to deliveries made out of the area.

## Billing

A 20% service charge for labor and incidentals will be quoted for buffets and served meals. Prices quoted do not include sales tax. A signed form is required for tax exemption. Checks, cash or purchase orders may be used to pay for your catered event. Payment for your special event is due upon the date of service.

## Beverages

Clients may purchase alcoholic or other beverages separately. The event host accepts all responsibility for behavior of guests. Guests under 21 years of age will not be served alcoholic beverages. The event supervisor reserves the right to require proof of age of any guest requesting an alcoholic beverage. Lakeview reserves the right to suspend alcoholic beverage service to all guests who in the judgment of the event supervisor are either inebriated or exhibiting inappropriate behavior.

## Liability

Lakeview School District reserves the right to inspect and control all functions.

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Lakeview Manager

Date

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Client

Date

