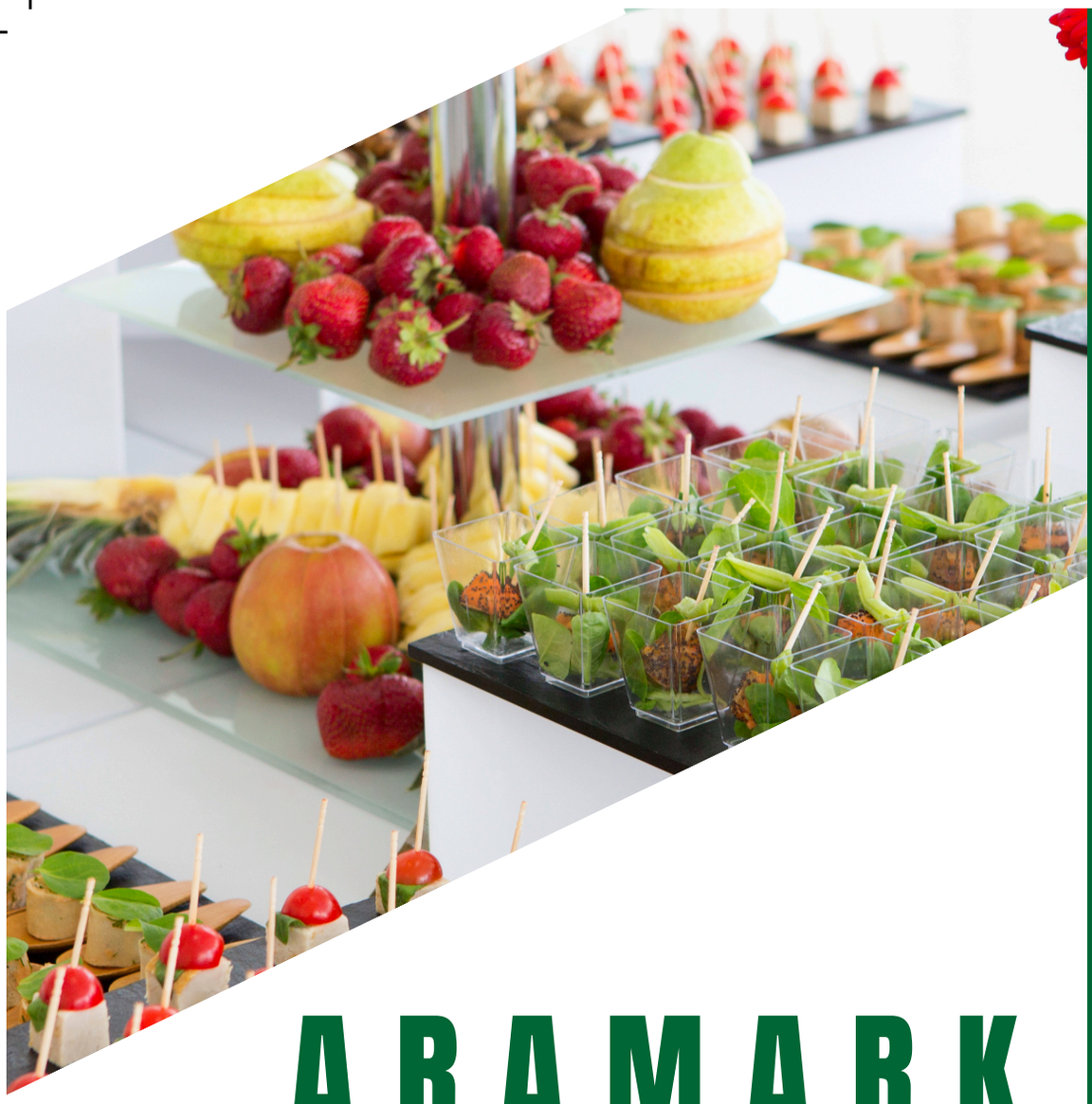


WEST BLOOMFIELD SCHOOL DISTRICT

ARAMARK CATERING GUIDE



SCHOOL YEAR 2025-2026 EDITION

Let us cater your next event!

The Aramark Student Nutrition team is pleased to cater your next event! This menu guide is intended for your everyday elegant catering needs. For special requests, we are happy to assist you with event customization. Please contact the food service office for all your catering requests using the information listed below. Our preferred method of contact is email.

District Chef Manager | Jesse.Almodovar@wbsd.org 248-865-4814
Administrative Assistant | Nancy.Romaya@wbsd.org 248-865-6732
Food Service Director | 248-865-6733

Requests must be emailed a minimum of 7 business days in advance. All orders must have a signature of acceptance returned to the food service office to confirm the final total a minimum of 5 business days in advance. For all of our outside guests, we ask that catering orders are paid in full before delivery. We understand that last minute needs arise, however, a standard rush charge of $150 will be applied if we are asked to accommodate last minute requests. Any catering requests made for events outside of standard business hours (Monday-Friday 7 a.m.-2:30pm) may incur additional labor charges and will be booked on a case-by-case basis. All events requiring off premises delivery will be subject to a $50 delivery charge. Off-premises delivery is defined by any catering event taking place outside of the High School or Middle School within district territory. All catering orders will include standard black buffet table linens and elegant disposables. China, glassware and specialty linen can be rented upon special request. Please be sure to include information about guest allergies in your emailed request.

Thank you for choosing Aramark to cater your next event!
We look forward to serving you.

Breakfast

The Continental | 14.00 per person | 6 guest min



Assorted Bagels with Cream Cheese, Assorted Muffins, Assorted Danish, Fresh Seasonal Sliced Fruit, Assorted Yogurt

The Sweet Start | 15.00 per person | 10 guest min

Select One: Waffles, Pancakes, or French Toast

Select One: Turkey Sausage or Pork Bacon

Warm Berry Compote, Powdered Sugar, Whip Cream, Maple Syrup, Chocolate Syrup, and Butter

The Country Breakfast | 16.00 per person | 10 guest min

Choice of One Breakfast Protein: Turkey Sausage or Pork Bacon

Choice of One Breakfast Potato: Hash Brown Patties or O'Brien Potatoes

Scrambled Eggs with Ketchup and Hot Sauce on the side

Warm Biscuits with Butter & Honey, and Fresh Seasonal Sliced Fruit

Breakfast Sandwiches | 5.00 per person | 10 guest min

Assembled and wrapped breakfast sandwiches with choice of bread

Select up to Two Fresh Breads: English Muffin, Croissant, or Biscuit

Select Two Recipe Options:

Egg & Cheese

Egg, Cheese, and Turkey Sausage

Egg, Cheese, and Pork Bacon



Yogurt, Berry & Granola Parfaits

5.00 per person | 6 guest min

Breakfast Beverages

Hot Beverages | 18.00 per gallon | 1 gallon min
1 gallon serves 10 guests

Regular Coffee with Sugar, Sugar Alternate, and Creamer
Decaffeinated Coffee with Sugar, Sugar Alternate and Creamer
Hot Tea includes Hot Water, a String & Bag Tea Assortment, and Honey

Hot Apple Cider (Seasonal) | Market | 1 gallon min
1 gallon serves 10 guests

Bottled Juice| 2.00 each | 6 guest min
Flavor Selection: Orange, Apple, Cranberry, Grape or Grapefruit

Bottled Water | 1.25 each | no min



Boxed Lunches

Choose up to 3 Options| 15.00 each | 6 guest min

Includes: Chips, Cookie, Pickle, Whole Fruit, Condiments, and Bottled Water or Canned Soda Packed inside an eco friendly box

Southwest Chicken Wrap

Lettuce, Cheddar Cheese, Black Beans & Corn Pico De Gallo, Chicken Breast, and Spicy Mayo on a fresh Tortilla Wrap

Roasted Vegetable Hummus Delight

Roasted Summer Squash, Zucchini, Onions, and Bell Peppers topped with Fresh Basil on a bed of classic Hummus on fresh Focaccia bread

Turkey Club

Oven Roasted Deli Turkey piled high with Lettuce, Tomato, and Pork Bacon, with Garlic Mayo & Mustard packets on the side (Turkey Bacon is available as a substitution upon request)

Italian Hero Sub

Deli Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomatoes, slivered Red Onions, and Banana Pepper with Italian dressing and Mayo packets on the side

Roast Beef & Cheddar

Deli style Roast Beef piled high with Cheddar Cheese and crisp Leaf Lettuce on a fresh Onion Roll with Mustard Packets and Horseradish Mayo on the side

Corned Beef & Swiss

Deli style corned beef piled high with Swiss Cheese and crisp Leaf Lettuce on fresh Marble Rye with Thousand Island dressing on the side

Chicken Salad Croissant

Composed Chicken Salad with freshly split Grapes and Cranberries with crisp leaf Lettuce on a fresh Croissant roll

Gluten Free Bread & Dessert Options are available upon request.
Gluten Free Boxed Lunch| 17.50 each



Boxed Salads

Choose up to 3 Options| 15.00 each | 6 guest min

Includes: Chips, Cookie, Whole Fruit, and Bottled Water or Canned Soda

Greek Salad with Pita

Crisp Romaine Lettuce Mix, Feta, Tomatoes, Banana Peppers, Pickled Beets, Black Olives, Cucumbers, and Greek Dressing on the side

Spinach & Strawberry Salad with fresh Dinner Roll

Baby Spinach, sliced fresh Strawberries, slivered Red Onions, and Mozzarella Cheese, with Raspberry or Balsamic Vinaigrette on the side

Deluxe Garden Salad with fresh Dinner Roll

Crisp Romaine Lettuce Mix with Tomatoes, Cucumbers, Bell Peppers, shredded Carrots, slivered Red Onions, Cheddar Cheese, and Chickpeas with Ranch or Italian Dressing on the side



Deli Lunch Buffet

Choose up to 3 Options| 16.00 each | 6 guest min

Includes: Chips, Cookie, Fresh Seasonal Fruit Salad, Condiments and Bottled Water or Canned Soda

Sandwich Selections:

Turkey Club on Ciabatta with Mayo and Mustard on the side
Turkey & Provolone on Ciabatta with Mayo and Mustard on the side
Chicken Caesar Wrap with Caesar Dressing on the side
Southwest Chicken Wrap with Spicy Mayo
Chicken Salad Croissant
Caprese on Focaccia with Balsamic on the side
Roasted Vegetable Hummus Wrap
Roasted Vegetable Hummus on Focaccia
Roast Beef & Cheddar Onion Roll with Mayo and Mustard on the side
Corned Beef & Swiss on Rye with Mayo and Mustard on the side
Italian Hero Sub with Italian dressing and Mayo on the side



Themed Buffets

“South of the Border” | 16.00 per guest| 12 guest min



Build Your Own Buffet Options:

1. Select Nachos or Soft Tacos
2. Choice of One Protein:

Fajita Style Grilled Chicken with Peppers and Onions

Seasoned Ground Beef

Includes: Cheesy Vegetarian Refried Beans, Spanish Rice, Citrus Infused Water and Churros for Dessert

Toppings Bar: Shredded Lettuce, Shredded Cheddar or Warm Queso, Fresh Pico De Gallo, Guacamole, Mild Salsa, Sour Cream, Olives and Jalapenos

“Taters & Toppings”| 16.00 per guest | 12 guest min

Baked Jumbo Russet Potatoes

Toppings Bar: Warm Queso Cheese, Chili, Broccoli, Chopped Pork Bacon, Shredded Cheddar Cheese, Green Onions, Jalapenos Sour Cream, and Butter

Includes: Composed Garden Salad with Ranch & Italian Dressing, Fresh Seasonal Fruit Salad, and Citrus Infused Water

“Soup & Sally” | 16.00 per guest | 12 guest min



Choice of 1 Soup Selection

The minimum guest count for 2 Soup Selections is 24

The maximum amount of Soup Selections is 2 for any event

Soup Flavor Options: Tomato Basil, French Onion, Minestrone, Chicken Noodle, Broccoli Cheddar, Italian Wedding, Beef Barley, Clam Chowder, Chicken Baja Enchilada, Creamy Potato, Red Pepper & Smoked Gouda, Chicken Lemon Orzo, Butternut Squash, and Homestyle Chili with Beans

Salad Bar Includes: Romaine, Spring Mix, Tomatoes, Cucumbers, Carrots, Olives, Onions, Chickpeas, Mandarin Oranges, Strawberries, Cranberries, Cheddar Cheese, Mozzarella Cheese, Parmesan Cheese, House Made Croutons, Ranch Dressing, Italian Dressing, Raspberry Vinaigrette, and Caesar Dressing

Includes:

Warm Bread with Butter | Cornbread available with the Chili Selection

Assorted Cookies and Infused Water

Themed Buffets

“Grecian Delight” | 16.00 per guest| 12 guest min

Build Your Own Pita Buffet

Choice of 1 Protein: Mediterranean Seasoned Chicken Breast or Sliced Gyro Meat

Toppings Bar: Feta Cheese, Lettuce, Tomatoes, Slivered Red Onions, Diced Cucumbers and Tzatziki Sauce

Includes: Yellow Rice, Assorted Cookies, and Citrus Infused Water



“Little Italy”| 16.00 per guest | 12 guest min

Build Your Own Pita Buffet

Choice of Two Pasta Recipes:

Lemon Chicken & Broccoli Penne Alfredo

Beef Mostaccioli

Tomato Basil Mostaccioli

Pasta Ratatouille (Assorted Seasonal Vegetables with Tomato Sauce)

Includes: Parmesan Cheese, Caesar Salad, Caesar Dressing, Garlic Breadsticks with Butter, Tiramisu, Citrus Infused Water

“Drop & Go Pizza Delivery” | 10.00 per person| 4 guest min

Build Your Own Pizza | All disposables and drop-off style just like the local pizza place

Ask our office for a quote on a fully catered set-up.

Round Style Pizza with an Herb Butter Crust

1 Pizza for every 4 guests

Pizza Selections: Three Cheese, Margherita, Pepperoni, Garden Vegetable Deluxe, Meat Lovers (Pork Sausage), The Works (Onions, Green Peppers, Olives, Mushrooms Pepperoni, Pork Sausage), Hawaiian (Pork Ham & Pineapple), and BBQ Chicken with Onion

Includes: Garden Salad with Ranch & Italian Dressing and Assorted Canned Soda & Bottled Water

Snack Breaks & Party Platters



Party Platters Serve Approximately 20-25 guests each

Spinach & Artichoke Dip with Tortilla Chips & Sliced French Bread| 75.00
Bruschetta with Sliced French Bread| 60.00
Chips & Salsa | Choice of Mild Salsa or Pico De Gallo| 40.00
Guacamole with Tortilla Chips | 75.00
Vegetable Crudite Platter with Ranch Dip| 60.00
Fresh Seasonal Fruit and Strawberry Yogurt Dip | 75.00
Hummus Platter with Assorted Vegetables and Pita Crackers| 75.00

Hors d'Oeuvres

Domestic Cheese & Cracker Display | 4.50 per guest
Imported Cheese Charcuterie Display with Crackers | 8.00 per guest
Fresh Seasonal Fruit Display | 4.50 per guest

Sweet Treats



Assorted Cookies | 23.00 per dozen
Specialty Decorated Cookies | 8.00 each
Fudge Brownies | 23.00 per dozen
Lemon Bars | 28.00 per dozen
Cupcakes | 35.00 per dozen
Assorted Mini Desserts (May Contain Nuts) | 18.00 per dozen

Individually Packaged Snacks| 2.00 each

Granola Bars
Trail Mix Bags
Assorted Chips, Pretzels, Popcorn
Assorted Candy

Beverages A La Carte

Canned Soda | 2.00 each
Bottled Tea| 2.00 each
Bottled water | 1.25 each
Bottled Juice| 2.00 each





Additional Information

Extra Linens for vendor tables or seating tables are available a la carte upon request. Please note that room reservations and table rentals are coordinated separately, and we can point you in the right direction to make those arrangements.

Whether you are hosting a meeting for a few guests or a banquet for a crowd, we will be delighted to work with you to customize a memorable catered event.

Aramark Student Nutrition is not only a student focused operation.
We are dedicated to our school professionals and to our community.
We have a passion for hospitality and we have the ability to source exceptional ingredients for your next event.
Don't see what you're looking for? Give us a call.
248-865-6732
We look forward to serving you!



