

CATERING GUIDELINES

HOW TO ORDER

- Please place all catering orders through our Executive Chef, Jodee Whitehouse via email: jwhitehouse@shermanisd.net or by calling x2093

ADVANCED NOTICE REQUIREMENT

- We realize that you may need to schedule functions at the last minute, and we are more than happy to accommodate your event but please note that menu choices may be limited.
- Please ensure you order 10 days in advance to give us adequate time to order and prepare for your event.
- Once we have received your order, you will receive an email confirmation that your event has been scheduled.

EVENT INFO

- We ask that the room be unlocked and buffet tables are available approximately 2 hours prior to event start time.
- Depending on the complexity of the order, we will deliver anywhere from 30-40 minutes prior to the event start time. Our goal is to have all items set and ready 15 minutes prior to the event start.
- Catering will return to pick up non-disposable containers and equipment once the event has ended.

PRICING

- Most billing is conducted through SISD budget codes. We also honor the following alternative methods of payment: checks, cashier's checks, money orders, square pay and can accept payment by credit card as well.
- Please make payments to Sherman ISD Child Nutrition Services.
- All orders will include all taxes and fees as necessary.
- For special location requests outside of the SISD a transportation fee may be added. Price may vary depending on event site, time, and location.

CANCELLING/CHANGING AN ORDER

- If you must change or cancel your event, we kindly ask that you give us 5 days notice or sooner. Please understand, however, that if cancellations or changes are made less than 72 hours before your event, you may be billed if products for your event have already been procured or if more products must be rush delivered.

THANK YOU FOR YOUR PATRONAGE!

2024-2025

Sherman ISD Bearcat Catering



Hot Breakfast

BREAKFAST TACO

Sausage or crispy bacon with egg and cheddar cheese. Served with picante sauce.

\$22 per dozen

BREAKFAST SANDWICHES

Bacon, Sausage or Egg with cheese on a warm croissant, biscuit, or bagel

\$30 per dozen

ASSORTED QUICHE

Delicious mini quiche made with bacon or ham, egg, cheese and spinach.

\$30 a dozen

Pigs and Rattlers

\$20-25 per dozen

Bacon or Sausage and Eggs

Fluffy eggs and crispy bacon

\$3.50 per person

Biscuits and Gravy

Buttery and soft biscuits and country gravy. \$3 per person

THE WORKS BUFFETT

Bacon and Sausage, scrambled eggs, breakfast potatoes with sautéed onions and peppers, Warm Biscuits, assortment of butter and jams, Seasonal fruit, Yogurt and granola.

\$12 per person (10 person minimum)



Continental Breakfast

YOGURT AND GRANOLA

Granola and yogurt or individual grab and go yogurts

\$2.50 per person

PASTRIES

- Danish
- Croissants
- Chocolate Croissants
- Blueberry Bagel
- Everything Bagel
- Plain Bagel
- Cinnamon Raisin Swirl Bagel
- Scones Chocolate Chip
- Scones Apple Cinnamon
- Scones Raspberry white chocolate
- Coffee Cake (lemon, marble cinnamon, orange poppy)

\$24 per dozen

FRESH SEASONAL FRUIT

An assortment of seasonal fruit to enjoy

\$2.50 per person

CINNAMON ROLLS

Moist, light and full pastry with a delicious cinnamon filling. Topped with a cream cheese icing.

\$2 per person

DESSERTS

- Fruit and Yogurt Parfait
- Southern Pecan Pie \$22ea (serves 8)
- Cherry Pie \$18 ea (serves 8)
- Key lime pie \$40 ea (serves 12)
- Peach cobbler \$22 (serves 20)
- Blackberry cobbler \$22 (serves 20)
- Pecan Cobbler \$40 (serves 20)
- Cherry Cobbler \$22 (serves 20)
- Apple Cobbler \$22 (serves 20)
- Large Chocolate Chip cookie 4oz \$22 a dozen
- Assorted Cookies 2.5 oz \$14 a dozen
- Lemon Dessert Bars \$30 a dozen
- Chocolate Chunk dessert bars \$30 a dozen
- Chocolate Pecan Dessert Bar \$30 a dozen
- 7 layer dessert bar \$30 a dozen
- Melt away dessert bar \$30 a dozen
- Whoopie Pies \$30 dozen



Lunch Buffett

CHICKEN SPAGHETTI

JJ's homemade Chicken Spaghetti Casse-
role served with buttery garlic bread,
garden salad w/ choice of dressing.
\$12 per person (minimum 8 people)

JJ'S MEATLOAF BUFFET

Enjoy a generous portion of this delicious
meatloaf, rich and creamy whipped pota-
toes, summer corn, southern green
beans, and rolls.
(minimum 8 people)
\$13 per person

PASTA BUFFETT

Enjoy a hearty portion of homemade
Lasagna, Chicken Alfredo, or Spaghetti
with meatballs. Includes parmesan
cheese, garlic bread, and a salad.
(minimum 10 people)
\$12 per person

BAKED POTATO AND SALAD

Composed garden salad set up with
choice of dressing. Options for baked
potato include bacon bits, shredded
cheese, sour cream, butter, salt and pep-
per, and chives. Choose 3 of the following
to be included as well.

Melted Cheese, diced and seasoned
chicken, pulled pork, or seasoned taco
meat.

\$10 per person

LA PASADA BUFFETT

If you know you know. This casserole is a
family tradition handed down from my
grandmother. It's a Mexican lasagna
made with corn tortillas, ground beef and
a generous amount of cheese. Served
with Salad, Chips and Pico de Gallo, salsa
and sour cream.

\$11 per person (minimum 8 people)



Premium Buffett

ASIAN GLAZED SESAME SALMON

Served with asparagus and sea-
soned rice
\$16 per person (minimum 10
people)

ROSEMARY AND GARLIC PORK CHOPS

Served with caramelized onions,
creamed red potatoes and Hari-
cot verts.
\$14 per person (minimum 10
people)

SHRIMP TACO'S

with Mango salsa and chipotle
crema. Served with a side of
zesty charro beans, chips, salsa,
and lime.
These tacos are not just delicious
but beautiful as well.
\$15 per person (minimum 10
people)

CHARCUTERIE GRAZING TABLE

Let us create a layered charcute-
rie table for a group. We will
choose from a variety of cured
meats, fine cheeses, and exotic
accoutrements and extras to wow
any crowd. Fresh produce is
based off of seasonality. Every
board/ table is uniquely made.
Grazing tables can feed 10-100
people. Starting at
\$16 per person.

RIBEYE STEAK WITH MUSHROOM SAUCE

Served with twice baked potato,
salad, seasoned steamed broccoli,
and roll.
\$22 per person (minimum of 10
people)

HOLIDAY BUFFETT

SLICED ROASTED TURKEY BREAST

Comes with brandied cranberry chut-
ney, Turkey gravy, and your choice of
side dishes, served with artisan
breads and butter
\$15 per person

SPIRAL-SLICED HAM

Removed from the bone and served
with a trio of mustards, Swiss cheese,
choice of side dishes, artisan breads
and butter.
\$14 per person

MEMAWS SMOKED BRISKET

Delicious family brisket served with
Au Jus sauce, and a sweet and a
Smokey barbeque sauce. Your choice
of side dishes, crusty artisan bread or
rolls and butter.
\$20 per person

ORDERING OFF MENU

Looking for a unique, chef-inspired
menu? Please contact the
Executive Chef (501-606-1804) for
assistance in designing a meal not
featured on the catering menu.



SIDE DISHES

- Mashed Potatoes
- Garlic Green Beans
- Green Bean Casserole
- Candied Glazed Carrots
 - Brussel Sprouts
- Sweet Potato Casserole
- Cranberry Chutney
- Traditional Corn bread
Dressing
 - Mac and Cheese
 - Greek Pasta Salad
 - Potato Salad
 - Baked Beans
- Seasoned Roasted Broccoli
 - Sweet Corn
 - Asparagus

Choose any 2 sides for holiday
buffets. Add more options for
an additional charge.

Holiday Desserts

- Pumpkin Pie 9"-\$25
- Pecan Pie 9"-\$30 (serves 8)
- Caramel Apple Pie 9"-\$25
- Chocolate Pie 9"-\$28
- Whoopi Pies (pumpkin or
Red Velvet)-\$30 a dozen
- Goopy Butter Cake-\$17
- Key Lime 11" \$40(serves 12)

***We kindly ask that you let us know of any food sensitivities or allergens that may need special accommodations when placing your catering order.



Soups and Salads

GARDEN SALAD

Spring mix with cucumber, grape tomatoes, and red onion with choice of dressing
\$2 per person (8 person minimum)

CRANBERRY BACON PECAN AND FETA SALAD

A light and refreshing salad with the perfect combination of sweet and crunch and has a delicious raspberry dressing.
\$2 per person (8 person minimum)

PASTA SALAD

A perfect blend of bowtie pasta crisp vegetables, cheese and a light Italian dressing.
\$2 per person (8 Person minimum)

TOMATO BASIL SOUP

Cozy up with a steaming bowl of homemade tomato basil soup
\$2 per person (8 person minimum)

ZESTY CHICKEN ENCHILADA SOUP

This soup is hearty and layered with flavor. Served with sour cream, corn chips and salsa \$4 per person (8 person minimum)

ULTIMATE CREAMY POTATO SOUP

This soup is loaded with bacon, cheese and potato goodness. Ultimate comfort food.
\$3 per person (8 person minimum)



BEVERAGES

COFFEE

Regular or Decaf
\$8.00 per Air Pot
\$34 per large URN (60 cup)

FRESHLY BREWED ICED TEA

Sweet or Unsweet
\$14 per 2.5 gal container

ORANGE OR APPLE JUICE

\$16 per 2.5 gal container or \$1.50 a bottle

FRUIT PUNCH OR LEMONADE

\$16 per 2.5 gal container

BOTTLED WATER

8 oz, \$16 per case of 48
16 oz, \$14 per case of 24

INFUSED WATER

\$6 per 2.5 gal dispenser

CANNED SODA

\$2 each

GATORADE

\$2 each

TRAYS AND PLATTERS

CHEESE & CRACKER OR CHEESE AND FRUIT TRAY

\$30 serves 20

SEASONAL VEGGIE TRAY

\$40 serves 20

FRUIT TRAY

Seasonal fruit with fruit dipping sauce
\$40 serves 20

COLD CUT, CHEESE, AND CRACKER TRAY

A delicious selection of lunch meat, cheese, and crackers \$40



Ice Cream

- Twix Ice cream bar
 - Snickers Ice cream bar
 - Giant Vanilla ice cream sandwich
 - Chocolate Chip Polar Bear ice cream sandwich
 - Polar blast fruit punch bar
 - Chocolate scooter bar
 - Strawberry scooter bar
 - Assorted cones
- \$2.50 per bar
Ice Cream Cakes are also available

ORDERING OFF MENU

Looking for a unique, chef-inspired menu? Please contact the **Executive Chef (501-606-1804)** for assistance in designing a meal not featured on the catering menu.

***We kindly ask that you let us know of any food sensitivities or allergens that may need special accommodations when placing your catering order.

Food Truck

BREAKFAST MENU

BREAKFAST SANDWICH

Served with Egg, Cheese, Bacon or Sausage on a croissant, biscuit, or English muffin.
\$5 each

BREAKFAST TACO (2)

Made with sausage, egg and cheese and served on flour tortillas w/pico de gallo. 2 tacos per order. \$5 each

BREAKFAST BOWLS

Build your own bowl:
Bacon, Egg, Sausage, Bacon, Ham, Potatoes, grilled Veggies and Cheese.
\$6 each

PANCAKE BREAKFAST

Buttermilk Pancakes served with bacon or sausage
\$6 each



Lunch

BEARCAT BURGERS

Build the Ultimate Bearcat burger using the following toppings. All of our burgers are grilled on site and are 100% Angus Beef.

- Bacon
- Red Onions
- Lettuce
- Tomato
- Pickle
- American Cheese
- Swiss Cheese
- Jalapenos
- Mushrooms

Range from \$10-\$14

GRILLED CHICKEN SANDWICH \$8

FRIED CHICKEN SANDWICH \$8

MUSHROOM SWISS BURGER \$10

STREET TACOS

Shredded Brisket or Chicken
Topped with onions, cilantro, and choice of chipotle ranch or sour cream.
Includes warm flour tortillas, charro beans, chips and salsa, and a lime wedge. (2 per order) \$12 per person

SALADS

Add a fresh side salad to any entrée
Or

Make it a meal with one of our large garden salads with grilled chicken and choice or dressing.
\$3-\$7

Tailgaters

NACHOS

Dress it up or leave it plain.
\$5-\$8

HOT DOGS AND CHILI DOGS

\$5-\$8

FRENCH FRIES AND TATOR TOTS

We can offer these plain or loaded up with Chili, cheese, onions, jalapenos, etc \$2-\$5

PHILLY CHEESE STEAK

Your choice of chicken or beef topped with grilled bell pepper, onions and provolone cheese or cheese sauce on a toasted roll. \$10

GRILLED CHEESE

Melty grilled cheese \$5

GRILLED HAM AND CHEESE

Melty grilled cheese with thin sliced ham. \$6

BLT

Bacon, Lettuce and Tomato served on toasted bread with Mayo.
\$6

Drinks

Canned Drinks: \$2

Bottled Water: \$2

Juice bottles: \$2

Gatorade: \$2

Coffee: \$1

Desserts

Cookies: \$1.50

Dessert bars: \$2.50

Ice cream treats: \$2.50

ORDERING OFF MENU

Looking for a unique, chef-inspired menu? Please contact the **Executive Chef (501-606-1804)** for assistance in designing a meal not

Please note that the information and pricing contained are subject to change at any time and without notice. Prices are also dependent upon availability of product, and catering size. Please contact Jodee Whitehouse at jwhitehouse@shermanisd.net directly for personalized events.



***We kindly ask that you let us know of any food sensitivities or allergens that may need special accommodations when placing your catering order.

