



Catering Menu

Place your order here!

Breakfast

20 person minimum

FUSD EXPRESS - \$8

Enjoy a chef's selection of freshly baked pastries, including bagels and muffins, served with coffee to kickstart your day.

Breakfast Scramble - \$13

Scrambled eggs, smoked bacon, or pork sausage, roasted breakfast potatoes. Beverages are not included.

Morning Favorites

Muffins	by the dozen - \$25
Danish	by the dozen - \$28
Donut rings	by the dozen - \$28
Bagels	by the dozen - \$22
Granola	by the dozen - \$22
Individual Yogurt.....	- \$3

BREAKFAST BEVERAGES

Coffee - \$32 per gallon

16 – 8oz servings per gallon, includes creamer and assorted sweeteners.

Hot Tea Assortment - \$22 per gallon

16 – 8oz servings per gallon, includes assorted sweeteners.

Orange Juice - \$30 per gallon

16 – 8oz servings per gallon,



Sandwiches & Wraps

20 person minimum. Hand-crafted specialty sandwiches and wraps served with one choice of the following: Fresh Fruit Salad, Pesto Pasta Salad, or Potato Chips.

Traditional Deli - \$13

Choice of ham, roast beef, or turkey with Chef's selection of cheese, spring mixed greens, and tomatoes, served with mayonnaise and mustard.

Southwestern Turkey Wrap - \$14

Sliced turkey, shredded cheese, fresh lettuce, sliced tomatoes, roasted corn relish and southwestern chipotle dressing.

Caprese Sandwich - \$14

Fresh mozzarella, vine-ripened tomatoes, and basil leaves layered on artisan ciabatta bread, drizzled with balsamic glaze.

Chicken Caesar Wrap - \$14

Grilled chicken, chopped romaine lettuce, shredded parmesan cheese, and creamy Caesar dressing in a sundried tomato wrap.

Salads

20 person minimum. Salads can be ordered a la carte as a refreshing side, or with a protein added as a healthy and hearty entrée salad. All entrée salads are served with rolls and butter

Summer Berry Salad - Side - \$6 / Entree with Chicken - \$14

A mix of crisp greens, colorful and tasty berries, mandarin oranges, jicama, candied nuts topped with feta cheese and served with a mango pineapple vinaigrette

Caesar Salad - Side - \$4 / Entree with Chicken - \$11

Romaine lettuce, shredded parmesan cheese, herb-toasted croutons, and served with house-made Caesar dressing

Pesto Pasta Salad - Side - \$4 / Entree with Chicken - \$11

Tender pasta with grape tomatoes mixed with arugula, spinach, nut-free basil pesto, topped with Kalamata olives

From the Bakery

Sweet Treats

Each tray serves 12

Brownie Bar Tray: \$26

Lemon Bar Tray: \$32

Cheesecake: \$42

Assorted Cookies: \$20



Hot Buffet Lunches

25 person minimum

Poultry

Lemon Herb Grilled Chicken Breast - \$14 per person

Grilled chicken breast marinated with a blend of fresh lemon juice, herbs, and garlic. Served with a side of wild rice pilaf and chef's choice of vegetable.

Butter Chicken - \$14 per person

Tender chicken simmered in a creamy, spiced tomato-butter sauce, infused with aromatic Indian herbs and seasonings. This flavorful favorite is rich, comforting, and perfectly balanced. Served with steamed basmati rice and warm, naan bread.

Turkey Gravy - \$16 per person

Savor tender slices of roasted turkey smothered in rich, flavorful gravy, accompanied by creamy mashed potatoes, homemade stuffing, sweet corn, and a warm dinner roll. Complete the feast with a slice of indulgent pumpkin pie and a tangy dollop of cranberry sauce.

Beef

Korean BBQ Beef - \$16 per person

Thinly sliced beef marinated in a sweet and savory Korean-style soy-ginger glaze, grilled to perfection. Bold flavors with a hint of spice. Served with steamed rice and sesame garlic green beans.

Spaghetti Bolognese - \$14 per person

A rich and hearty meat sauce, slow-simmered with ripe tomatoes, garlic, onions, and classic Italian herbs, served over al dente spaghetti. Accompanied by warm, buttery garlic bread. Buon appetito!

Build Your Own!

20 person minimum

Taco Bar

Beef - \$16 or Chicken - \$14 per person

Create your perfect taco with a selection of seasoned meats. Served with beans, Spanish rice, corn or flour tortillas, chopped onion, cilantro, cheese, & salsa. Vegetarian option available

Salad Bar - \$12

Create your perfect salad from a fresh selection of crisp greens, seasonal vegetables, assorted cheeses, and a variety of proteins. Served with a choice of dressings and artisan toppings to suit every taste. Accompanied by our Soup du Jour, crafted daily with fresh ingredients.

**NEWLY
ADDED!**

Fused Pizza Pies

Enjoy our delicious pizzas, each crafted on a generous 16-inch crust and sliced into 8 large portions. Pricing is per pizza.

Scholars Supreme - \$15 per pizza

classic combination of gooey cheese and tangy tomato sauce atop our perfectly baked 16-inch crust, served in 8 large slices.

Fontana Fresh- \$19 per pizza

Savor the classic simplicity of our Margherita Pizza, featuring ripe tomatoes, fresh mozzarella, basil leaves, and a hint of olive oil atop our crispy crust.

Teachers Favorite- \$22 per pizza

A hearty blend of zesty pepperoni, Italian sausage, mozzarella cheese, and herb tomato sauce on our 16-inch crust, served in 8 large slices.



Hors D'oeuvres

Each appetizer contains 12 pieces.

Mini Meatballs:

Bite-sized meatballs made with a flavorful blend of ground meats, herbs, and spices. Served and tossed with your choice of Marinara or spicy Hawaiian teriyaki sauce.

Price: \$25 for a set of 12 pieces, with an option to add an extra piece for just \$2 more.

Bruschetta

Crispy baguette slices topped with a medley of fresh tomatoes, basil, garlic, and a drizzle of balsamic glaze. A classic Italian appetizer bursting with vibrant flavors.

Price: \$30 for a set of 12 pieces, with an option to add an extra piece for just \$2.50 more.

Assorted Mini Quiche:

Enjoy our delicious assortment of mini quiches, each filled with a rich blend of eggs, cheese, and a variety of fresh vegetables or meats, all in a flaky, buttery crust. Perfect for any occasion.

Price: \$36 for a set of 12 pieces, with an option to add an extra piece for just \$3 more.



Reception platters

Small platters serve 10-12 guests, large platters serve 20-25 guests.

Fruit & Berries

SM \$48 LG \$96

Vegetable Crudit 

Served with spicy ranch

SM \$42 LG \$76

Cheese & Crackers

SM \$55 LG \$105

Chips & Salsa

SM \$42 LG \$75

Petite Deli Sliders

Assorted mini sandwiches, includes Turkey, Ham & Veggie

SM \$60 LG \$110



Beverages by the gallon

16 – 8oz servings per gallon

Fruit Punch- \$30

Lemonade - \$32

FUSD Citrus Mojito- \$45

Individual Beverages

12 person minimum

Bottled Water (8 oz.) - \$1.25 each

Assorted Sodas - \$2.50 each

Hot Beverages

16 – 8oz servings per gallon

Coffee Station - \$32

Hot Tea Assortment - \$22

Extras

Table Linen (Large) per piece \$4

Table Linen (Small) per piece \$3

Delivery \$30