ROCHESTER COMMUNITY SCHOOLS

PRIDE IN EXCELLENCE

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 Community Schools 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

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chartwells
serving up happy & healthy

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 an 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. Appropriate, high-quality disposable serving and holding products will be provided for catering events. All other non-disposable serving and holding equipment are the property of Rochester Community Schools food service department.

Great Beginnings

Continental Breakfast

$7.00 Per Person

- Assorted muffins and pastries
- Seasonal fresh fruit platter
- Freshly brewed coffee and bottled water

Deluxe Continental

$9.00 Per Person

- Panera™ bagels with cream cheese
- Assorted muffins and pastries
- Seasonal fresh fruit platter
- Freshly brewed coffee and bottled water

Daybreak Sandwiches

$9.00 Per Person

- Egg, cheddar, and sausage on English muffin
- Egg, Swiss, and ham on croissant
- Seasonal fresh fruit platter
- Freshly brewed coffee and bottled water

WAKE UP!

$2.00 Per Person

- Freshly brewed coffee
- Cream and sugar
- Decaffeinated coffee available upon request

CK12 catering

Great Beginnings

Sunrise Breakfast

$10.00 Per Person

- Scrambled egg with cheese
- Crisp bacon and sausage
- Golden hash browns
- Assorted muffins and pastries
- Seasonal fresh fruit
- Freshly brewed coffee and bottled water

The Griddle

$10.00 Per Person

- Cinnamon French toast
  - syrup and butter
- Crisp bacon and sausage
- Golden hash browns
- Seasonal fresh fruit
- Freshly brewed coffee and bottled water

Power Buffet

$12.00 Per Person

- Parfait and oatmeal bar
- Creamy oatmeal
- Yogurt (vanilla and strawberry)
- Assorted fresh berries
- House made granola
- Freshly brewed coffee and bottled water

CK12 catering

Market Fresh

Perfect for busy working lunches

Boxed Salad Lunches $15.00 Per Person
All selections come with chips, bottled water, and fresh baked cookie.
***Maximum of three boxed lunch varieties per order.**

Salads

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.

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Market Fresh

Perfect for a busy working lunches

Boxed Deli Sandwiches and Wraps $13.00 Per Person

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

***Maximum of three boxed lunch varieties per order.**

Deli Sandwiches and Wraps

Italian Hero

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

Turkey Club Wrap

Sliced turkey, bacon, provolone, romaine lettuce, tomato, Dijon mayonnaise. Served in flour tortilla wrap.

Roast Veggie Wrap

Julienne bell pepper, squash, zucchini, and mushrooms tossed in olive oil and balsamic, roasted to perfection. Served in flour tortilla wrap.

Michigan Chicken Cranberry Salad

Classic chicken salad made with dried cranberries, 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.

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Lunch Buffets

Build Your Own

Salad Bar - $14.00 Per Person

- Chopped Romaine and baby spinach
- Julienne chicken breast, hard boiled egg, chic peas
- Cucumber, tomato, carrot, bell pepper, radish, red onion,
- Cheddar, feta, croutons
- Assorted dressings
- Assorted cookies and bottled water

Deli Bar - $12.00 Per Person

- Sliced turkey, ham, salami
- Sliced cheddar, swiss, provolone
- Lettuce, tomato, red onion, pickles
- Assorted breads
- Chips and assorted condiments
- Assorted cookies and bottled water

Taco Bar - $15.00 Per Person

- Corn tortilla chips and soft flour tortillas
- Seasoned chicken and beef
- Golden nacho cheese sauce
- Lettuce, pico de gallo, black olive, jalapeno
- Shredded cheddar, sour cream, salsa, hot sauce
- Vegetarian refried beans
- Spanish style rice
- Assorted cookies and bottled water

*Add Guacamole for an extra $1.25/per person

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Entrée Buffets

Taste of Italy

$16.00 Per Person

- Choose two
  - Chicken Parmigiana
  - Italian Meatballs
  - Chicken Alfredo
- Penne or spaghetti w/ marinara & alfredo
- Italian style green beans
- Caesar salad & garlic bread
- Assorted cookies and bottled water

Flavors of Asia

$18.00 Per Person

- Choose two
  - Sweet & Sour Chicken
  - Mongolian Beef
  - Chicken Stir Fry
- Fried rice
- Stir fry vegetables
- Crispy egg rolls
- Assorted cookies and bottled water

The Tailgate

$16.00 Per Person

- Hamburgers and Hot dogs
- Sliced cheddar and Swiss
- Lettuce, tomato, red onion
- Assorted condiments
- Choose two sides
  - Potato Chips
  - Baked Beans
  - Cole slaw
  - Potato Salad
- Assorted cookies and bottled water

CK12 catering

Appetizers

Cold Platters

Assorted meats and cheeses

Cheese platter **$3.00 per person**

Meat and Cheese Platter **$4.50 per person**

Vegetable Crudités $2.50 Per Person

Assorted Seasonal Vegetables with herb dip

Fruit Platter $2.50 Per Person

Display of fresh cut seasonal fruit.

Hummus & Pita $3.00 per person

Hummus dip served with toasted pita

Hot Appetizers

Beef Meatballs $3.50 per person

Choice of BBQ sauce or sweet & sour

Chicken Wings $4.00 per person

Choose either plain, mild, hot, or BBQ

Chips and Queso $4.00 per person

Hot Queso cheese dip served with tortilla chips and salsa

K12 catering

Desserts

Fresh Baked

Assorted Cookies

$12.00 per dozen

Assorted Mini Gourmet Brownies

$20.00 per dozen

Mini Eclairs &

Cream Puffs

$6.00 per dozen

Beverages

Fresh Brewed Coffee with cream and sugar $2.00

Canned pop $1.75

Bottled Water $1.00

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