
SFE
Catering Menu

Ordering & Delivery

Grand Prairie ISD

From the Chef:

While the many ideas included in this guide provide a wide variety of options in menu planning, it is impossible to reflect the varied tastes and desires of the entire community. We'd be happy to help design just the right menu to suit your particular needs for your social and professional gatherings.



There is a $25.00 fee for cancellations made less than 24 hours prior to the event.

Breakfast selections

Express Continental Breakfast

Fresh baked assorted pastries *or* fresh cut seasonal fruit. Served with juice selection *or* full gourmet coffee service…….$7.00 per person

Bagels & Croissants

Assorted warm sliced bagels and buttery croissants served with homemade honey butter, flavored and plain cream cheeses and homemade jam. Accompanied by fresh cut seasonal fruit, orange juice with mulled oranges and full gourmet coffee service…….$8.00 per person

Full Continental Breakfast

Fresh baked assorted mini-Danishes, assorted muffins *or* breads served with fresh cut seasonal fruit, orange juice with mulled oranges and full gourmet coffee service…….$8.00 per person









Sunshine Yogurt Parfait

Fresh seasonal berries with assorted cut fruit, low fat vanilla yogurt and mountain granola topped with a drizzle of honey. Served with a full gourmet coffee bar…….$8.50 per person

Comes pre-built, or can be deconstructed for a build your own option

Fresh Baked Quiche

Flaky pie crust meets decadent filling in this freshly baked quiche. Choose from either a bacon, caramelized onion and cheddar quiche *or* a roasted tomato, spinach, onion and white cheddar quiche *or* a vegetarian quiche filled with veggies from the garden. Served with a juice selection with mulled fruit and a full gourmet coffee bar…….$9.50 per person

Breakfast Buffet Options

All American Breakfast

Creamy scrambled eggs topped with chopped scallions, seasoned roasted red bliss potatoes, sausage links and thick cut maple bacon. Served with fresh baked buttered biscuits *or* croissants with homemade jam. Accompanied by fresh squeezed orange juice with mulled oranges and full gourmet coffee service.....$11.00 per person

Breakfast Tacos

Warm flour tortillas filled with creamy scrambled eggs, breakfast potatoes and cheddar cheese. Choose from (2) different fillings to add (sausage, bacon, chorizo or refried beans). Served with salsa, hot sauce, orange juice with mulled fruit and full gourmet coffee service.....$10.00 per person

**Breakfast tacos can also be purchased by themselves at $45 per dozen*







Breakfast Burritos

Warm flour tortillas filled with creamy scrambled eggs, breakfast potatoes and cheddar cheese. Choose from (2) different fillings to add (sausage, bacon, chorizo or refried beans). Served with salsa, hot sauce, orange juice with mulled fruit and full gourmet coffee service.....$10.50 per person

**Breakfast burritos can also be purchased by themselves at $50 per dozen*

Gourmet Breakfast Sandwiches

Start with a fluffy croissant or Biscuit. Add your choice of *three* meat fillings (Bacon, Sausage or Ham). Each sandwich includes a fresh cracked fried egg, cheddar cheese and your filling choices. Served with roasted red bliss breakfast potatoes and fresh fruit. Accompanied by fresh squeezed juice with mulled fruit and full gourmet coffee service....$10.00 per person

**Vegetarian option with roasted veggies and avocado spread also available upon request*

Lunch Meals- Salads

Gourmet Boxed Salads

All salads served with choice of (2) dressings: ranch, chipotle ranch, bleu cheese, 1000 Island, Caesar, Honey Mustard or Balsamic Dressing and Focaccia bread

Gourmet House Salad

Our house salad starts with crisp fresh mixed greens, shredded carrots and purple cabbage. Then we top it with tomato wedges, cucumbers, boiled eggs, red onion and house made croutons.....$8.00 per person

For Grilled chicken breast add $2.00

Classic Caesar Salad

Crisp fresh romaine lettuce topped with freshly shaved parmesan cheese, house made croutons and served with our creamy Caesar dressing.....$8.00 per person

For Grilled chicken breast add $2.00

Original Cobb Salad

The cobb salad begins with fresh mixed greens and is then topped with diced tomatoes, grilled and diced chicken breast, crumbled maple bacon, chopped hard-boiled egg, diced avocado, cucumber and crumbled bleu cheese.....$9.00 per person







Ultimate Antipasto Salad

Our taste of classic Italy begins with crisp fresh mixed greens and is topped with julienned Genoa salami, pepperoni and provolone cheese, fresh mozzarella and parmesan, tomatoes, black olives, roasted red peppers, pepperoncini's, red onions and cucumbers. Served with balsamic dressing and focaccia bread .....$11.00 per person

Try it as a pasta salad with tri colored rotini at no extra charge

Strawberry Fields Forever Salad

Fresh spinach and field greens topped with fresh sliced strawberries and blueberries, crumbled feta cheese, sunflower seeds, house made croutons and red onions....$10.00 per person

Southwest Chicken Salad

Crisp, fresh mixed greens topped with hand pulled smoked chicken, roasted red peppers, fire roasted corn, black beans, diced avocado, shredded cheddar cheese, house made pico de gallo, cucumbers, crispy tortilla strips and our house made chipotle ranch.....$10.00 per person

Gourmet Boxed Deli Sandwiches

All sandwiches served with whole fruit, chips, chocolate chip cookie, pickles and all appropriate condiments. Bread choices: seeded of bun, sourdough or focaccia

Lunch Meals- Deli

Oven Roasted Turkey or Ham

Thinly sliced roasted turkey or honey glazed ham, choice of cheese, leaf lettuce, sliced tomatoes & red onions on a choice of bread.....$8.00 per person

Three Meat Italian

Thinly sliced ham, salami, pepperoni and provolone cheese. Topped with leaf lettuce, sliced tomatoes, red onion and pepperoncini on a fresh baked Hoagie.....$8.00 per person

Spicy Roast Beef

Thinly sliced roast beef, cheddar cheese, sliced tomatoes, leaf lettuce and red onions topped with creamy horseradish sauce on toasted sourdough.....$8.00 per person

Chicken or Tuna Salad

Homemade gourmet chicken or tuna salad, leaf lettuce, sliced tomatoes and onions on a croissant.....$9.00 per person





Chicken, Bacon Ranch Wrap

Sliced grilled chicken, thick cut maple bacon, provolone cheese, ranch dressing, leaf lettuce, sliced tomatoes and red onions wrapped in a tortilla.....$9.00 per person

Turkey & Avocado Wrap

Thinly sliced roasted turkey with sliced cheddar cheese, avocado mayo, leaf lettuce, sliced tomatoes and red onions wrapped in a tortilla.....$9.00 per person

Add a salad, homemade pasta salad, homemade potato salad or macaroni salad for an additional $1.50 per person

Build Your Own Sandwich Board

A showstopper for your event laid out on Cutting Boards and Baskets!

Sandwich board includes:

Bread: Kaiser Roll, hoagies, sourdough, croissants
Protein: Thinly sliced smoked turkey, roast beef, smoked ham, maple bacon and chicken salad
Vegetables: Leaf lettuce, sliced tomatoes, red onions and pickle spears
Cheeses: Swiss, provolone, cheddar, pepper jack
Condiments: Dijon mustard, yellow mustard, mayonnaise, chipotle ranch
Sides: Fresh baked cookies, kettle chips, homemade pasta salad and homemade pickles

$11.00 per person

Lunch Meals- Panini

Gourmet Panini Press Sandwiches

All sandwiches served on our house sourdough bread and served with whole fruit, chips, chocolate chip cookie, pickles and all appropriate condiments

The Turkey Pesto

Thinly sliced premium oven roasted turkey breast, basil pesto and mozzarella cheese pressed to crispy perfection on our house sourdough bread.....$9.00 per person

The Ultimate Grilled Cheese

A trio of cheeses makes this panini the gooiest in town with cheddar, shredded gouda,and American cheeses pressed to a crispy perfection on our house sourdough bread .....$ 9.00 per person

The Best of Them All!

Thinly sliced oven roasted turkey breast, crispy bacon, shredded Gouda Cheese, caramelized Onions, and honey mustard spread grilled to crispy perfection on our house sourdough bread .....$9.50per person

The Ham & Swiss

Honey ham and Swiss pressed to a crispy perfection with caramelized onions and Honey Mustard spread on our house sourdough bread .....$8.00 per person



Add a salad, homemade pasta salad, homemade potato salad or macaroni salad for an additional $1.50 per person



Paninis Continued...

The Sicilian

Fresh sliced mozzarella, roasted thick cut tomatoes, balsamic vinegar reduction and fresh basil on crispy grilled sourdough bread.....$9.00 per person

The Oven Roasted Vegetarian

Fresh oven roasted yellow squash, zucchini, red onion, green bell peppers, roasted red peppers, pepperoncini and mozzarella cheese drizzled with Italian dressing and pressed to a crispy perfection on our house sourdough bread .....$9.00 per person

The Italian

Thinly sliced cooked ham, capicola, pepperoni and provolone cheese topped with sliced onions, roasted red peppers, tomatoes, fresh basil, pepperoncini and a drizzle of Italian dressing pressed to a crispy perfection on our house sourdough bread .....$9.50 per person

Lunch Meals- Buffets

All buffets include Iced Tea and Water with a professional setup and all the appropriate paper goods, linen, chafing dishes, serving utensils and bright, beautiful decor

The Authentic Taco Bar

Served with warm street size soft corn *or* flour tortillas and freshly grilled, diced onion, chopped cilantro, house made salsa & pico de gallo, tortilla chips, Spanish rice, and beans. *Choose two* of our house meats including: seasoned ground beef, carne guisada, pulled pork, marinated chicken or Baja fish with cilantro slaw. Top with shredded lettuce, diced tomatoes, shredded cheese, diced red onion and chopped cilantro…….$11.50 per person

The Taste of Italy Pasta Bar

Start with your choice of pasta (Spaghetti, Penne or Linguini) and top with your choice of *two* of our house sauces (Red sauce, pesto cream, roasted garlic cream or meat sauce) and *one* meat choice (meatballs, mild Italian sausage or Italian Herb Grilled Chicken). Sides include garlic bread, parmesan cheese and red pepper flakes…….$11.00 per person

Gluten Free pasta available upon request



All New Chicken Wing Bar...

Gourmet Wings



Jumbo golden fried chicken wings that are served with your favorite sauces. Choose from honey bbq, house buffalo sauce, teriyaki sauce, garlic parmesan seasoning or just have them plain! Served with carrot sticks, celery sticks, ranch dressing, blue cheese dipping sauce and golden corn bread. Don't worry- we'll give you plenty of napkins!…….$12.00 per person



Buffets Continued…..

The Smokehouse BBQ

Start with your choice of *one* meat (house pulled pork, pulled beef, pulled smoked chicken, or pork spareribs) all smothered in homemade BBQ sauce. Served with your choice of *three* sides (BBQ baked beans, creamy coleslaw, house macaroni and cheese, potato salad, corn on the cob or seasonal roasted vegetables). Sides include pickle chips, sliced onions, pickled jalapenos and warm corn bread…….$14.00 per person

Oven Roasted Tuscan Chicken

Bone in marinated chicken in fresh herbs and citrus and roasted to perfection with all the pan drippings. Try it with our lemon, caper and herb sauce also! Served with rice pilaf *or* garlic mashed potatoes and seasonal roasted vegetables with our house ciabatta bread *or* dinner rolls……$11.50 per person

Fried Chicken

Overnight marinated chicken in buttermilk and hot sauce and fried to crispy gold perfection in our seasoned cast iron skillets. Served with bacon and caramelized onion Brussel sprouts *or* asparagus and mashed potatoes with gravy *or* roasted potatoes. Completed with garden fresh salad and warm dinner rolls with homemade whipped maple butter……$12.50 per person

Customizable Bars for Your Event

All buffets include Iced Tea and Water with a professional setup and all the appropriate paper goods, linen, chafing dishes, serving utensils and bright, beautiful decor

Lunch- Build Your Own Bars

Cold Pasta Bar

Start with your choice of *two* pastas (bowtie pasta, cheese filled tortellini, penne, elbow or rotini) and add a homemade sauce (basil and parmesan pesto, tomato and olive pesto, lemon and caper sauce or Italian dressing). Add in some vegetables from the garden (cherry tomatoes, grilled corn, chickpeas, green peas, cucumbers, red onion, bell peppers, black olives, white beans or broccoli) and sprinkle in your choice of *one* cheese (parmesan, shredded cheddar, feta or bleu cheese crumbles). Finally top it all off with your choice of *one* protein including grilled chicken, diced smoked ham, smoked turkey breast or shrimp. Served with garlic bread.....10.50 per person

Burger Bar

8 ounces of seasoned burger patty on a seeded bun customizable with your choice *of two add-ons* (house made pimento cheese, bourbon bacon jam, roasted red pepper and bleu cheese spread or black bean and avocado spread). Top your burger with leaf lettuce, tomatoes, red onions, grilled onions and house made pickles.

Served with mayonnaise, mustard, ketchup & chips.....11.50 per person

Add thick cut maple bacon, avocado slices, fried eggs or grilled pineapple for an additional $1.00 per person

Grilled or Fried Chicken Sandwich

Start with a 6-ounce seasoned and grilled chicken breast *or* fried chicken breast on a seeded bun *or* biscuit customizable with your choice of two add-ons (bourbon bacon jam, roasted red pepper and bleu cheese spread, cranberry chutney, tomato and olive pesto or sundried tomato pesto). Served with mayonnaise, mustard, ketchup, chipotle mayo, honey mustard, chips & homemade pickles.....11.50 per person

Add thick cut maple bacon, avocado slices, fried eggs or grilled pineapple for an additional $1.00 per person

Baked Potato Bar

Start with either a golden russet potato or roasted sweet potato customizable with *a choice of two proteins* (slow roasted fajita chicken, house taco meat, chopped beef or house BBQ pulled pork). Choose *one* hot topping (steamed broccoli, cheddar cheese sauce or garlic pesto cream sauce) and garnish with shredded cheddar, sour cream, butter, bacon bits, chopped scallions, diced tomatoes and shredded lettuce. Served with chips & homemade pickles.....11.50 per person



Sweet Treat & Beverage Service

Sweets

Triple Chocolate Brownies……$2.25 each
Homemade Banana Pudding……$2.25 each
Fresh Baked Cookies……$9.00 a dozen
Lemon Bars……$14.00 a dozen

Dessert Bars

Build Your Own S'mores Bar- A fun and interactive choice for your event where your guests toast their marshmallows over an open flame! Served with Hershey's chocolate bars, graham crackers and marshmallows along with all the items needed to build…….$7.00 per person

Sweet & Salty Bar-A "build your own" bar consisting of chocolate and sweets. Items may include M&M's, chocolates, mints, smarties, Swedish fish, Twizzlers, Chex mix, popcorn, pretzels and more…….$7.00 per person



All New Churro Bar!

Fried to golden brown and tossed in cinnamon and sugar, this classic dessert from Spain is sure to be a scrumptious addition to your event. Comes with warm chocolate syrup and warm caramel syrup…..$7.00 per person



Beverage Service

Un- Sweet Tea, Sweet Tea & Lemonade……$1.00 per person
Infused Water Bar ……$1.50 per person
(Blueberry & Mint, Tropical, Watermelon & mint, Cucumber & Mint)
Bottled Water & Soda……$1.25 per
Bottled Tea……$2.00 per

Build Your Own Hot Chocolate Bar
A beautiful set up of steeped Abuelita cinnamon spiced hot chocolate, marshmallows, peppermint, whipped cream, chocolate chips and cinnamon for topping.
$3.75 per person

Full-Service Coffee Bar
Slow dripped Columbia coffee with three flavored creamers and assortment of sugars.
Also includes flavored syrup add-ins along with all appropriate paper ware.
$2.50 per person