



Ann Arbor Public Schools Catering Guide

Breakfast



Breakfast Menus

The Continental

Freshly Baked Muffins, Assorted Bagels And Cream Cheese, With Butter
And Preserves
Regular And Decaffeinated Coffee, Hot Water And Assorted Herbal Teas
Orange Juice
\$6.50 Per Person

The Balas Breakfast Buffet

Minimum Of 25 People

Freshly Baked Muffins With Butter, Assorted Bagels And Cream Cheese,
Regular And Decaffeinated Coffee, Hot Water And Assorted Herbal Teas
Orange Juice
Fresh Scrambled Eggs With Grated Cheddar On The Side, Crispy Bacon
Or Sausage Links, Seasoned Breakfast Potatoes
\$9.00 Per Person

A La Carte

Baskets Of Whole Fresh Fruit \$1.00 Per Person
Assorted Breakfast Pastries \$1.25 Per Person
Sliced Fruit Tray \$2.2 Per Person
Variety Of Fruit Yogurts \$1.95 Per Person
Fruit Juices \$1.25 Per Person
Granola Bars \$.95 Each
Variety Of Fresh Bagels And Cream Cheese \$1.25 Per Person
Freshly Baked Muffins - \$1.25 Per Person
Regular And Decaffeinated Coffee, Hot Water And Assorted Herbal Teas
\$1.25 Per Person

Breakfast Buffet Enhancements

Minimum Of 25 People

English Muffins Topped With Scrambled Eggs And Melted Cheddar Cheese
\$1.25per Person
Flaky Mini Croissants With Sliced Smoked Ham And Melted Swiss Cheese
\$1.25 Per Person
Toasted Mini Bagels With Sausage Patty And Swiss Cheese
\$1.25 Per Person
Made To Order Omelets \$3.50 Per Person

COLD LUNCH BUFFETS



Cold Lunch Buffets

All Buffets Are Designed For A Minimum Of 15 People.
A Choice Of Iced Tea Or Lemonade Will Be Served Except Box Lunches

Boxed Lunch

Your Choice Of Ham, Turkey, Roast Beef Or Grilled Vegetables On A
Butter Croissant Served With Lettuce, Tomato And Cheese
All Boxed Lunches Include Individual Bag Of Chips, Whole Fruit And A
Wrapped Cookie
\$7.95 Per Person

Chicken Express Buffet

A Variety Of Two Cold Prepared Salads
Herb Crusted Chicken Breast Sliced
Assorted Sliced Cheese
Sliced Tomatoes, Shredded Lettuce And Pickles
Assorted Rolls And Fresh Breads
Cookies And Brownies
\$9.50 Per Person

Huron Wrap Buffet

White And Wheat Lavash Filled With Cheese, Lettuce, Tomato, Special
Sauce And A Variety Of Meats, Ham, Turkey, Roast Beef
A Variety Of Two Cold Prepared Salads
Cookies And Brownies
\$8.95 Per Person

Chef Salad Buffet

Tossed Salad And Baby Greens
Ham, Turkey, Roast Beef
Assorted Cheeses, Croutons, Tomatoes, Hard Cooked Eggs, Red Onion
And Fresh Chopped Bacon
A Variety Of Two Cold Prepared Salads
Cookies And Brownies
\$8.95 Per Person

Pioneer Lunch

Tuna Salad, Chicken Salad, Egg Salad, Shredded Lettuce, Sliced Tomato,
Shredded Cheeses, Assorted Breads And Rolls
A Variety Of Two Cold Prepared Salads
Cookies And Brownies
\$8.95 Per Person

Additional Fees May Apply If 15 Person Minimum Is Not Met.

LUNCH BUFFETS



Lunch Buffets

All Buffets Are Designed For A Minimum Of 20 People.
A Choice Of Iced Tea Or Lemonade Will Be Served

South Of The Border

Mexican Fruit Salad With Lime Juice And Cilantro
Roasted Pepper Salad And Orzo Pasta Salad
Marinated Flank Steak Fajitas Or Chicken Fajitas
Flour Tortillas, Sour Cream, Tomatoes,
Shredded Lettuce, Grated Cheese And Salsa
Spanish Rice And Tortilla Chips
Chefs Choice Dessert
\$11.50 Per Person

Summer Buffet

Marinated Mushroom Salad, Roasted Vegetable Pasta Salad
Cubed Fresh Fruit
Seared Hot Chicken Breast
Shredded Lettuce, Sliced Tomatoes, Sliced Cheeses, Sautéed Onions And
Mushrooms, Mayonnaise, Barbecue Sauce, Honey Mustard
Fresh Assorted Rolls And Sliced Breads
Chef's Choice Dessert
\$10.75 Per Person

Ann Arbor Deli Buffet

Tossed Mixed Garden Greens, Assorted Dressings
Cole Slaw And Pasta Salad
Assorted Meats And Cheeses To Include: Turkey, Ham And Roast Beef
Assorted Sliced Cheeses, Mustard And Mayonnaise, Tomatoes, Pickles,
Lettuce And Onions
Fresh Assorted Breads And Rolls
Cookies And Brownies
\$9.95 Per Person

Taste Of Italy

Garlic Bread
Caesar Salad, Artichoke Salad And Parmesan Fennel Salad
Chicken Piccata With A Lemon Capers Sauce
Vegetarian Or Meat Lasagna, Seasonal Vegetable Medley
Assorted Mini Pastries
\$11.50 Per Person

Additional Fees May Apply If 20 Person Minimum Is Not Met

PLATED LUNCH MENU



Plated Lunch Menu

All Meals Are Served With A Plated Dessert And Choice Of Lemonade Or Iced Tea
Salads And Entrees Are Served With Rolls And Butter

Caesar Salad

Romaine Lettuce Tossed In A Caesar Dressing With Fresh Parmesan, And Croutons
\$5.50 Per Person
Add Chicken For \$2.00 Add Shrimp For \$3.00

Roasted Vegetable Salad

Baby Greens Topped With Assorted Roasted Vegetables And Served With A
Balsamic Vinaigrette Dressing
\$5.95 Per Person
Add Chicken For \$2.00 Add Shrimp For \$3.00

Asian Salad

Baby Greens, Mandarin Oranges, Tomatoes, Cucumber And Green Onions Served
With A Asian Dressing And Topped With Fried Won Tons
\$5.95 Per Person
Add Chicken For \$2.00 Add Shrimp For \$3.00

Southwest Salad

Baby Greens, Tomatoes, Cucumber, Avocado, Black Bean And Corn Relish Served
With A Picante-lime Dressing Topped With Fried Tortillas
\$5.95 Per Person
Add Chicken For \$2.00 Add Shrimp For \$3.00

Ham And Turkey Club Croissant

Shaved Ham And Turkey Served On A Butter Croissant With Bacon, Shredded
Lettuce, Sliced Tomato And Swiss Cheese
Accompanied With Chefs Selection Of Chilled Salad
\$7.50 Per Person

Pan Roasted Airline Chicken Breast

Artichoke Hearts And Shiitake Mushrooms Sautéed In A Red Wine Demi Served
Over Pan Roasted Airline Chicken Breast,
Accompanied With Selection Of Starch And Vegetable
\$8.95 Per Person

Blended Wild Rice And Herbed Goat Cheese Stuffed Chicken

Chicken Breast Stuffed With Wild Rice Blends & Herbed Goat Cheese Served With
A Rosemary Vin Blanc, Accompanied With Chefs Selection Of Starch
\$12.95 Per Person

Sautéed Chicken Breast

Chicken Sautéed With Seasoned Flour Served With Your Choice Of Sauce
Dijionaise, Marsala Or Picata,
Accompanied With Selection Of Starch And Vegetable
\$10.95 Per Person

Frenched Pork Chop

Seared Pork Chop With Balsamic Reduction
Accompanied With Chefs Selection Of Starch And Vegetable
\$12.95 Per Person

Turkey Steak

Turkey Breast Pan Seared And topped With A Cranberry Cream Sauce
Accompanied With Chefs Selection Of Starch And Vegetable
\$10.95 Per Person

DINNER BUFFETS



Dinner Buffets

All Buffets Are Designed For A Minimum Of 20 People
A Choice Of Iced Tea Or Lemonade Are Served With Each Buffet

South Of The Border Buffet

Build Your Own Taco Salad: Shredded Lettuce, Tortilla Chips,
Chopped Onions, Jalapeno Peppers, Black Olives, Diced Tomatoes,
Shredded Cheddar Cheese, Sour Cream And Salsa,
Beef Taco Meat And Chicken Fajita's
A Southwestern Dressing, Soft And Hard Shell Tacos
Spanish Rice, Refried Beans
Chefs Dessert Table
\$15.00 Per Person

Tuscan Buffet

Tossed Salad And assorted Dressings
Fresh Tomato, Mozzarella Salad With Basil And Balsamic Vinegar
Spinach And Artichoke Dip With Chunks Of Fresh Bread
Pasta Station To Include: Tortellini And Bow-tie Pasta,
Marinara And Alfredo Sauces, Chicken Piccata
Fresh Vegetable Medley
Dinner Rolls And Butter
Chefs Dessert Table
\$12.50 Per Person

The Clague

Tossed Salad With Assorted Dressings,
A Variety Of Two Chef Prepared Cold Salads
Seared Chicken Breast Marsala
Seared Turkey Breast With Balsamic Glazed Cranberries
Fresh Seasonal Vegetable Medley, Roasted New Potatoes With Rosemary
Dinner Rolls And Butter
Chefs Dessert Table
\$13.00 Per Person

The King

Tossed Salad With Assorted Dressings
A Variety Of Two Chef Prepared Cold Salads
Roast Beef Tenderloin With A Red Wine Demi
Steamed Pacific Salmon With A Seafood Vin Blanc
Parmesan Whipped Potatoes
Fresh Seasonal Vegetable Medley
Dinner Rolls And Butter
Chefs Dessert Table
\$16.00 Per Person

PLATED DINNER MENU



Plated Dinner Menu

All Meals Are Accompanied With The Choice Of Soup Or Salad, Rolls And Butter, Plated Dessert, Iced Tea Or Lemonade And Coffee Service

8 Oz Poached Salmon Seattle

Poached Salmon Laced With A Creamy Seafood Vin Blanc Sauce And Accompanied With Selection Of Starch And Vegetable
\$13.95 Per Person

Mahi Mahi

Pan Seared Served With A Ginger Orange Glaze
Accompanied With Selection Of Starch And Vegetable
\$ 13.95 Per Person

Pan Roasted Airline Chicken Breast

Artichoke Hearts And Shiitake Mushrooms Sautéed In A Red Wine Demi Served Over Pan Roasted Airline Chicken Breast
Accompanied With Selection Of Starch And Vegetable
\$12.95 Per Person

Blended Wild Rice And Herbed Goat Cheese Stuffed Chicken

Chicken Breast Stuffed With Wild Rice Blends And Herbed Goat Cheese Served With A Rosemary Vin Blanc
Accompanied With Selection Of Starch
\$13.95 Per Person

Sautéed Chicken Breast

Chicken Sautéed With Seasoned Flour Served With Your Choice Of Sauce Dijonnaise, Marsala Or Piccata
Accompanied With Selection Of Starch And Vegetable
\$11.95 Per Person

Frenched Pork Chop

Seared Pork Chop With Balsamic Reduction
Accompanied With Selection Of Starch And Vegetable
\$15.95 Per Person

8 Oz Top Sirloin Steak

Aged Cut Of Beef Sirloin Steak Topped With A Wild Mushroom Demi-glace
Accompanied With Selection Of Starch And Vegetable
\$11.50 Per Person

8 Oz Seared Center Cut Beef Filet

With A Bordelaise
Accompanied With Selection Of Starch And Vegetable
\$24.95 Per Person

4 Oz Petite Filet And Choice Of Chicken Or Salmon

Topped With A Wild Mushroom Demi-glace
Accompanied With Selection Of Starch And Vegetable
\$16.95 Per Person

RECEPTION DISPLAYS



Vegetable Crudite

Assorted Crisp Garden Vegetables
Accompanied With Ranch Onion
Dip
\$2.95 Per Person

Sliced Seasonal Fruit Display

Fresh Seasonal Fruit Sliced And
Accompanied With A Yogurt
Dipping Sauce
\$2.95 Per Person

Smoked Salmon Display

Diced Onion, Diced Egg & Capers
Served With French Baguettes
\$4.50 Per Person

Salmon Bruschetta

Diced Smoked Salmon, Tomato,
Red Onion, Garlic And Olive Oil
Served With Toast Points
\$1.95 Per Person

Lettuce Wraps

Crisp Lettuce Cups Filled With
Chicken Or Vegetables
Served With Ponzu Sauce
\$3.50 Per Person

Herb Grilled Chicken Breast

Sliced Artisan Rolls
Served With Pesto Aioli
\$3.25 Per Person

Domestic Cheese Display

Domestic Cheeses Displayed With
Fresh Crackers
\$2.95 Per Person

Baked Brie En Croute

Brie Baked Golden Brown
Served With French Baguettes
\$2.95 Per Person

Tomato Bruschetta

Diced Tomato, Basil, Red Onion,
Garlic And Olive Oil
Served With Toast Points
\$.95 Per Person

Dips And Spreads Displays

Choice Of Three: Spinach Dip,
Crab Dip, Artichoke Dip, Hummus,
Tomato Chipolte And Smoked
White Fish Pate, Accompanied By
Assorted Crackers, Breads And
Chips
\$3.75 Per Person

RECEPTION HORS D'OEUVRES



DISPLAYED HORS D'OEUVRES

Antipasta Kabob \$1.50 Each

Beef Satay \$1.50 Each

Deviled Eggs \$1.00 Each

Chicken Satay \$1.50 Each

Choose One:

Olive Tapenade Crustini
\$1.25 Each

Orange Ginger Glazed

Shrimp Cocktail \$1.00 Each

Thai Curry

Teriyaki Glazed

SERVED HOT HORS D'OEUVRES

Crab Cakes
\$1.50 Each

Roasted Ruby Beet Fillo Star
\$1.25 Each

Assort Quiche
\$1.00 Each

Julienne Vegetable Cornucopia
\$1.50 Each

Vietnamese Spring Roll
\$1.25 Each

Caramelized Onion Flat Bread
\$1.25 Each

Hong Kong Shrimp \$1.50
Each

Spinach And Artichoke Tartlet
\$1.25 Each

Mini Beef Wellington \$1.50
Each

Parmesan Artichoke Hearts
\$1.25 Each

Crab Stuffed Mushroom
\$1.50 Each

Peking Duck Spring Roll
\$1.50 Each

Artichoke Olive Tart
\$1.00 Each

Thai Scallop Spring Stick
\$1.75 Each

RECEPTION PACKAGES

Classic

Vegetable Crudite
Sliced Seasonal Fruit Display
Dips And Spreads Display
Olive Tapenade Crustini
Chicken Satay
Mini Assorted Quiche
Caramelized Onion Flat Bread
Thai Scallop Spring Stick
\$10.00 Per Person

Deluxe

Sliced Seasonal Fruit Display
Dips And Spreads Display
Pan Seared Turkey Breast
Platter
Deviled Eggs
Chicken Satay
Julienne Vegetable Cornucopia
Hong Kong Shrimp
Roasted Ruby Beet Fillo Star
\$11.00 Per Person

DESSERT PACKAGES



Classic Vienna Display

Mini Assorted Cheese Cakes
Mini Cream Puffs
Mini Éclairs
Petit Fours
\$4.25 Per Person

Deluxe Vienna Display

Mini Assorted Cheese Cakes
Mini Cream Puffs
Mini Éclairs
Petit Fours
Assorted Cakes And Tortes
\$5.25 Per Person

Beverages

Small Bottled Water (8oz) \$.35
Large Bottled Water(20oz).....\$1.25
Assorted Sodas (20oz)\$1.25
Assorted Canned Soda (12oz) \$.75

Bulk Juices and Drinks

Sold by the Gallon

Lemonade and Fruit Punch\$6.00 per gallon
Assorted Juices\$8.00 per gallon

Snacks

Bulk Items\$4.95 per Pound Serves 8 to 10
Snack Mix
Gold Fish Crackers
Frito Scoops
Nacho Cheese Doritos

Assorted Individual Potato Chips..... \$.75 each

Bulk Items\$6.95 per Pound
Chocolate Cover Malt Balls
Chocolate Cover Raisins
Yogurt Pretzels
York Peppermint Patties

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Thank you for choosing Chartwells Catering Services. We guarantee prompt, courteous and efficient service, using only the finest products available. In order to achieve this level of service, we ask that you follow these simple guidelines when placing your orders.

Ordering

Please place your fax orders to 734-994-8536 PLEASE PLACE ALL ORDERS A MINIMUM OF 4 DAYS BEFORE YOUR EVENT. DO NOT COUNT THE DAY YOU FAX THE ORDER. We need the lead in time to order the food and the prep time, and the availability of product and staff. We will only accept the order form we have provided you. We have a 24 guest minimum.

Please have the following information available when placing your order:

- Your name and phone number.
- For whom the service is being ordered.
- The number of expected guests.
- The date, time and location of the catering event please are specific (i.e. room number or name).
- The code number of department to be charged.
- All events must be a minimum \$30.00 or a set up fee will added to meet the minimum.
- In the unlikely event that not all of our equipment is returned Chartwells reserve the right to charge your account fair market value. Equipment must be returned to the kitchen, not stored in offices where we can't locate it.
- Orders are restricted to the 2005/06 Profiles catering guide without consent of the catering or food service director.
- China and Linen service available at \$5.00 per person.

Cancellations

Cancellations made with 24 hours notice will be accepted with no charge to you, except when rental charges have been incurred. Cancellations the day of service will be charged as follows:

- 50% of the pricing for food items.
- 100% of additional labor and/or wait staff charges and any rental charges that have been incurred

Delivery and Wait staff Charges

Offsite events may be charged for delivery and set-up. Wait staff is available at an additional charge per waitperson. Wait service staffing is recommended as follow:

- Buffets - one waitperson per 25 guests.
- Banquets - one waitperson per 20 guests.

The rate is \$30 per hour

Specialty Orders

This guide is just a small sample of our catering capabilities. We would be happy to custom design a menu to meet your specific needs. Please call our office to set up a convenient time for you to discuss your event with our catering specialist.

