



Ann Arbor Public Schools 2011/2012

Catering Guide

Executive Chef Neil Murphy

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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.

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.

Ordering

Please fax orders to 734-994-8536. If you have **NOT** received a conformation with 24 hours please call **Chartwells Food Service at 734-994-2265**. We cannot guarantee availability of product with out a 3 business day notice. For emergency caterings please call ahead to the Food Service Office and we will do our best to meet your catering needs. We will only accept the order form we have provided on the last page of this guide.

Please have the following information available when placing your order:

- Designated contact person and phone number for day of event.
- For whom the service is being ordered.
- The number of expected guests.
- The date, time and location of the catering event, please be specific (i.e. room number or name).
- The code number of department to be charged.
- Orders are restricted to the 2011/2012 Profiles catering guide without consent of the catering or food service director.

Fees

- China and Linen service \$5.00 Per Person
- Wait staff \$30.00 Per Staff Member

All events must be a minimum order of \$30.00 or a set up fee of the same amount will be added. In the unlikely event that not all of our equipment is returned Chartwells reserves the right to charge your account fair market value. Equipment must be returned to the kitchen. If you remove the items please call our office to let us know where to pick them up. 734-994-2265

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

Specialty Orders

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BREAKFAST MENUS

THE CONTINENTAL

FRESHLY BAKED MUFFINS AND ASSORTED BAGELS SERVED WITH CREAM CHEESE, BUTTER AND PRESERVES. REGULAR AND DECAFFEINATED COFFEE, HOT WATER WITH ASSORTED HERBAL TEAS AND ASSORTED CAN JUICES-----\$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 WITH ASSORTED HERBAL TEAS ASSORTED JUICES. FRESH SCRAMBLED EGGS WITH GRATED CHEDDAR ON THE SIDE, CRISPY BACON OR SAUSAGE LINKS, SEASONED BREAKFAST POTATOES--\$9.00 PER PERSON

THE REC AND ED BUFFET

BAKED MINI MUFFINS WITH BUTTER, ASSORTED BAGELS AND CREAM CHEESE, REGULAR AND DECAFFEINATED COFFEE, HOT WATER WITH ASSORTED HERBAL TEAS ASSORTED JUICES, FRESH SCRAMBLED EGGS WITH SAUTEED MUSHROOMS, DICED CONFETTI PEPPERS AND CHEDDAR CHEESE, TATOR TOTS, CRISPY BACON AND FRESH SLICED FRUIT-----\$10.00 PER PERSON

A LA CARTE

BASKETS OF WHOLE FRESH FRUIT-----\$1.00 PER PERSON
ASSORTED BREAKFAST PASTRIES----- \$1.25 PER PERSON
SLICED FRUIT TRAY-----\$2.25 PER PERSON
VARIETY OF FRUIT YOGURTS-----\$1.95 PER PERSON
PARFAITS (VANILLA YOGURT WITH FRESH BERRIES AND GRANOLA)-- \$2.95 PER PERSON
CANNED FRUIT JUICES-----\$1.25 PER PERSON
GRANOLA BARS----- \$0.95 EACH
VARIETY OF FRESH BAGELS AND CREAM CHEESE-----\$1.25 PER PERSON
FRESHLY BAKED MUFFINS-----\$1.25 PER PERSON
REGULAR AND DECAFFEINATED COFFEE----- \$1.25 PER PERSON
HOT WATER WITH ASSORTED HERBAL TEAS-----\$1.25 PER PERSON

BULK BEVERAGES SOLD BY THE GALLON

ASSORTED JUICES (ORANGE, APPLE OR GRAPE)-----\$7.00 PER GALLON

COLD BUFFETS

ALL BUFFETS ARE DESIGNED FOR A MINIMUM OF 15 PEOPLE.
A CHOICE OF ICED TEA OR LEMONADE WILL BE SERVED EXCEPT WITH BOX LUNCHES

BOXED LUNCH

CHOICE OF HAM, TURKEY, ROAST BEEF OR VEGETARIAN ON A BUTTER CROISSANT SERVED WITH LETTUCE, TOMATO AND CHEESE

ALL BOXED LUNCHES INCLUDE: INDIVIDUAL BAG OF CHIPS, WHOLE FRUIT,
WRAPPED COOKIES AND A SMALL BOTTLE OF WATER-----\$7.95 PER PERSON

SKYLINE EXPRESS BUFFET

FRESH FRUIT SALAD, HUMMUS AND PITA BREAD, CHILLED AND SLICED HERB CRUSTED CHICKEN BREAST, ASSORTED SLICED CHEESE, SLICED TOMATOES, SHREDDED LETTUCE AND PICKLES

FRESH BREADS, COOKIES AND BROWNIES-----\$9.50 PER PERSON

HURON WRAP BUFFET

A VARIETY OF TWO COLD PREPARED SALADS

WHITE AND WHEAT LAVASH CHEESE, LETTUCE, TOMATO, MAYONNAISE AND MUSTARD ON THE SIDE

ASSORTED MEATS TO INCLUDE: HAM, TURKEY AND ROAST BEEF

COOKIES AND BROWNIES-----\$8.95 PER PERSON

PIONEER LUNCH

A VARIETY OF TWO COLD PREPARED SALADS

CHOICE OF TWO: TUNA SALAD, CHICKEN SALAD OR EGG SALAD

SHREDDED LETTUCE, SLICED TOMATO, SHREDDED CHEESES, ASSORTED BREADS AND ROLLS

COOKIES AND BROWNIES-----\$8.95 PER PERSON

CHEF SALAD BUFFET

A VARIETY OF TWO COLD PREPARED SALADS

TOSSED SALAD AND BABY GREENS, CHOPPED HAM, TURKEY AND ROAST BEEF

ASSORTED CHEESES, CROUTONS, TOMATOES, HARD COOKED EGGS, RED ONION AND FRESH CHOPPED

BACON, COOKIES AND BROWNIES-----\$8.95 PER PERSON

ANN ARBOR DELI BUFFET

TOSSED MIXED GARDEN GREENS, ASSORTED DRESSINGS, COLE SLAW

ASSORTED MEATS TO INCLUDE: TURKEY, HAM AND ROAST BEEF

ASSORTED SLICED CHEESES, CONDIMENTS, TOMATOES, PICKLES, LETTUCE AND ONIONS WITH

FRESH ASSORTED BREADS AND COOKIES AND BROWNIES-----\$9.95 PER PERSON

HOT BUFFETS

ALL BUFFETS ARE DESIGNED FOR A MINIMUM OF 20 PEOPLE.
SERVED WITH DESSERT AND A CHOICE OF ICED TEA OR LEMONADE

BACKYARD BBQ BUFFET

FRESH FRUIT SALAD, DILL RED SKIN POTATO SALAD, PULLED BBQ CHICKEN SLIDERS, HOT DOGS

WITH CONDIMENTS, CHEFS CHOICE DESSERT-----8.95 PER PERSON

HOMESTYLE BUFFET

FRESH SOFT ROLLS AND BUTTER, FRUIT SALAD, GARDEN SALAD
MASHED POTATOES OR RICE PILAF, HERB ROASTED CHICKEN-----\$10.95 PER PERSON

SOUTH OF THE BORDER BUFFET

MEXICAN FRUIT SALAD WITH LIME JUICE AND CILANTRO
CHICKEN FAJITAS, FLOUR TORTILLAS, SOUR CREAM, TOMATOES, SHREDDED LETTUCE
GRATED CHEESE, SALSA, SPANISH RICE AND TORTILLA CHIPS
CHEFS CHOICE DESSERT-----\$11.95 PER PERSON

TASTE OF ITALY

GARLIC BREAD, CAESAR SALAD AND ANTIPASTO SALAD
CHICKEN PICCATA WITH A LEMON CAPER SAUCE, VEGETARIAN OR MEAT LASAGNA
SEASONAL VEGETABLE MEDLEY AND ASSORTED MINI PASTRIES-----\$11.95 PER PERSON

THE CLAGUE BUFFET

TOSSED SALAD WITH ASSORTED DRESSINGS, A VARIETY OF TWO CHEF PREPARED COLD SALADS
SEARED CHICKEN BREAST MARSALA SAUCE, SEARED TURKEY BREAST WITH BALSAMIC GLAZED
CRANBERRIES, FRESH SEASONAL VEGETABLE MEDLEY, ROASTED NEW POTATOES WITH ROSEMARY
SERVED WITH DINNER ROLLS AND BUTTERCHEFS DESSERT TABLE-----\$13.00 PER PERSON

RAVIOLI

(SERVED WITH GARDEN SALAD, BREADSTICKS, DESSERT
AND A CHOICE OF LEMONADE OR ICE TEA)

FOUR CHEESE

MEAT

TRI-COLORED TORTELLINI

EACH SERVED WITH YOUR CHOICE OF
ALFREDO, MEAT, MARINARA SAUCE, FIRE ROASTED TOMATO OIL----- \$5.95 PER PERSON

SALADS

*ALL SALADS ARE SERVED WITH ROLLS AND BUTTER, DESSERT
AND CHOICE OF LEMONADE OR ICED TEA*

COBB SALAD

CHOPPED FIELD GREENS, CHOPPED TURKEY BREAST, ARTICHOKE, HARD BOILED EGGS,
TOMATOES AND MOZZERALLA CHEESE
SERVED WITH RANCH, ITALIAN OR FRENCH DRESSING----- \$6.95 PER PERSON

DRIED CHERRY AND CANDIED WALNUT SALAD

MIXED FIELD GREENS, TOMATOES, SUNDRIED CHERRIES, BLEU CHEESE AND CANDIED WALNUTS
SERVED WITH A RASPBERRY VINAIGRETTE-----\$5.95 PER PERSON
ADD CHICKEN FOR \$2.00 EXTRA PER PERSON

GREEK SALAD

CHOPPED LETTUCE, SLICED BEETS, CUCUMBERS, RED ONION, PEPPERCINI PEPPERS, OLIVES
AND FETA CHEESE. SERVED WITH GREEK DRESSING-----\$4.95 PER PERSON

SPINACH SALAD

BABY SPINACH, GRAPE TOMATOES, RED ONIONS AND BACON PIECES
SERVED WITH A RASPBERRY VINAIGRETTE-----\$5.95 PER PERSON
ADD CHICKEN FOR \$2.00 EXTRA PER PERSON

CAESAR SALAD

ROMAINE LETTUCE TOSSED IN A CAESAR DRESSING WITH GRAPE TOMATOES AND FRESH PARMESAN CHEESE AND PARMESAN CROUTON-----\$5.50 PER PERSON
ADD CHICKEN FOR \$2.00 PER PERSON ADD SHRIMP OR SLICED STEAK FOR \$3.00 PER PERSON

SANTA FE SALAD

MARINATED FLANK STEAK, CRISP LETTUCE, BELL PEPPERS, BLACK BEANS, RED ONION, SERVED WITH CHIPOTLE RANCH AND CHEDDAR JACK CHEESE WITH CRISPY TORTILLA STRIPS-----\$8.95 PER PERSON

SANDWICHES

SERVED WITH AN ASSORTMENT OF CONDIMENTS
CHEF CHOICE OF SALAD AND CHIPS, DESSERT AND YOUR CHOICE OF LEMONADE OR ICE TEA

BLACKENED CHICKEN PESTO SANDWICH

SEARED BLACKENED CHICKEN BREAST, TOPPED WITH FRESH PESTO, LETTUCE, TOMATO AND RED ONIONS, LAYERED BETWEEN TOMATO FOCACCIA BREAD-----\$6.95 PER PERSON

GRILLED PORTABELLA ON CIABITTA SANDWICH

MARINATED PORTABELLA, GRILLED TO PERFECTION AND LAYERED WITH ROASTED RED PEPPERS, AND RED ONIONS. MELTED TOGETHER WITH SWISS CHEESE AND SERVED ON CIABETTA BREAD-----\$5.95 PER PERSON

CROSSIANT SANDWICH

CHOICE OF CHERRY CHICKEN, TUNA OR EGG SALAD ON FRESH CROSSIANT ON TOP OF LEAF LETTUCE-----\$4.95 PER PERSON

GRILLED PANANI SANDWICH

CHOICE OF HAM, TURKEY, ROAST BEEF, OR VEGETRIAN SERVED ON FRESH BREAD AND GRILLED SERVED WITH AN ASSORTMENT OF CONDIMENTS-----\$6.95 PER PERSON

HOMEMADE SOUPS

SERVED WITH OYSTER CRACKERS-----\$2.95 PER PERSON

(TEN OR MORE PEOPLE OVER TEN PEOPLE, CHOOSE TWO)

- CHICKEN NOODLE
- TORTILLA CHEDDAR
- NEW ENGLAND CLAM CHOWDER
- FIVE ONION
- BUTTERNUT SQUASH (SEASONAL)
- HAM AND NORTHERN BEANS
- TOMATO BASIL
- BLACK BEAN
- MUSHROOM BISQUE

MAKE IT A COMBO WITH SOUP AND SALAD OR SANDWICH \$7.95 PER PERSON

When in combo this will include rolls and butter, dessert and beverage

RECEPTION DISPLAYS

VEGETABLE CRUDITE

ASSORTED CRISP GARDEN VEGETABLES

SERVED WITH RANCH ONION DIP-----\$2.95 PER PERSON

SLICED SEASONAL FRUIT

FRESH SEASONAL FRUIT SLICED-----\$2.95 PER PERSON

LETTUCE WRAPS

CRISP LETTUCE CUPS FILLED WITH CHICKEN OR VEGETABLES

SERVED WITH PONZU SAUCE-----\$3.50 PER PERSON

CHEESE DISPLAY PLATTER

DOMESTIC CHEESES SERVED WITH ASSORTED CRACKERS-----\$2.95 PER PERSON

BAKED BRIE

BRIE BAKED GOLDEN BROWN SERVED WITH FRENCH BAGUETTE-----\$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

CHOICE OF THREE: SPINACH DIP, SMOKED PAPARIKA FETA DIP AND HUMMUS SERVED WITH

ASSORTED CRACKERS, BREAD CUBES-----\$3.75 PER PERSON

RECEPTION HORS D'OEUVRES

HORS D'OEUVRE DISPLAYS

ANTIPASTA KABOB-----\$1.50 EACH

DEVILED EGGS-----\$1.00 EACH

OLIVE TAPENADE CRUSTINI-----\$1.25 EACH

SHRIMP COCKTAIL-----\$1.00 EACH

4 OZ SEASAME SEARED TUNA-----\$6.95 EACH

CHICKEN CHILITOS-----\$1.50 EACH

SERVED HOT HORS D'OEUVRES

CRAB CAKES-----\$1.50 EACH

ASSORTED MINI QUICHE-----\$0.75 EACH

VIETNAMESE SPRING ROLL-----\$1.25 EACH

JUMBO SHRIMP-----\$1.75 EACH

CARMALIZED ONION FLAT BREAD-----\$1.25 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

INDIVIDUAL BEVERAGES

SMALL BOTTLED WATER (100Z) -----	\$0.50
LARGE BOTTLED WATER (200Z) -----	\$1.25
ASSORTED BOTTLED SODAS (200Z) -----	\$1.25
ASSORTED CANNED SODA (12OZ) -----	\$0.75
POWERADE OR VITAMIN WATER (200Z) -----	\$1.25

BULK BEVERAGES SOLD BY THE GALLON

LEMONADE AND FRUIT PUNCH -----	\$7.00 PER GALLON
ASSORTED JUICES -----	\$7.00 PER GALLON

SNACKS FROM THE PANTRY

SERVES 8 TO 10

SNACK MIX
GOLD FISH CRACKERS
POPCORN
MINI PRETZELS
FRESHLY BAKED COOKIES
\$4.95 PER POUND

CHOCOLATE COVERED MALT BALLS
TRAIL MIX
YORK PEPPERMINT PATTIES
CHOCOLATE COVERED PEANUTS
CHIPS AND SALSA
\$6.95 PER POUND

ASSORTED INDIVIDUAL BAGS OF POTATO CHIPS -----	\$0.75 EA
ASSORTED CANDY BARS -----	\$0.80 EA
COOKIES OR BROWNIES -----	\$6.00 DZ.

