



# FHPS Catering

2015

# CK12 CATERING

## BY CHARTWELLS

Forest Hills Public Schools Food Service Department Catering helps you make sure your event is perfect—from planning to presentation! We have an experienced and passionate team dedicated to your event, and for your convenience, our chefs have created menus with popular, seasonal and perfect pairings. This is just a sample of what we offer, so don't hesitate to share your ideas—we're here to make them happen.

Whether your plans call for a small reception or a gourmet dinner, our catering team will work with you every step of the way.

*And the icing on the cake: yes we do fabulous desserts, but also ordering through FHPS Catering means you're doing something great from the start—proceeds from the event go directly back to Forest Hills Public Schools.*

**Catering Coordinator:**

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# GREAT BEGINNINGS

## CK12 CONTINENTAL

- Assorted Muffins and Cinnamon Rolls
- Fresh Seasonal Fruit
- Freshly Brewed Coffee with Flavored Creamers
- Orange Juice

5.95 PER PERSON

## HEALTHY START

- Assorted Petite Muffins
- Bagels with Low-fat Cream Cheese
- Fresh Seasonal Fruit
- Assorted Low-Fat Yogurt Parfaits
- Freshly Brewed Coffee with Flavored Creamers
- Orange Juice

6.95 PER PERSON

## THE EYE OPENER

- Ham and Cheddar Quiche

OR

- Spinach, Mushroom and Cheddar Quiche
- Assorted Petite Muffins and Scones
- Freshly Brewed Coffee with Flavored Creamers
- Orange Juice

6.95 PER PERSON

## COUNTRY BREAKFAST

- Freshly Baked Biscuits with Country Sausage Gravy
- Loaded Scrambled Eggs
- Golden Hash Browns
- Choice of Crisp Bacon, Breakfast Ham or Sausage
- Freshly Brewed Coffee with Flavored Creamers

- Orange Juice

6.95 PER PERSON

## THE GRIDDLE

- Pancakes or French Toast
- Strawberry Topping and Powdered Sugar
- Butter and Syrup
- Sausage or Bacon
- Golden Hash Browns
- Freshly Brewed Coffee with Flavored Creamers
- Orange Juice

7.50 PER PERSON

## OMELET BAR

- Add a Made to Order Omelet Station to any breakfast catering listed above.  
2.00 PER PERSON



# APPETIZERS

## CHILLED

SERVES 25-30 PERSONS

<b>Fruit Tray</b> —an assorted display of fresh cut fruit with a sweet cream dips	39.95
<b>Carved Watermelon Basket</b> —filled with assorted fruit	49.95
<b>Garden Vegetable Platter</b> —healthy garden vegetables surrounding a hearty dip	39.95
<b>Snack Platter</b> —generous selection of snack size cheese and meats complemented with crackers	59.95
<b>Captain's Plate</b> —large tail-on, peeled and deveined shrimp, served with homemade cocktail sauce	89.95
<b>Domestic Cheese Tray</b> —cubed cheese with a homemade cheeseball surrounded by assorted crackers	49.95
<b>Savory Spinach Dip</b> —a large round bread, filled with fresh spinach dip, served with crackers	25.95
<b>Hummus Dip</b> —served with baby carrots, celery sticks & pita wedges	29.95
<b>Deviled Eggs</b> —traditional deviled eggs, sprinkled with paprika	21.95
<b>Mexican Fiesta Platter</b> —layers of refried beans, guacamole, sour cream, cheddar cheese, olives, chopped tomatoes and banana peppers, served with tortilla chips	35.95
<b>Sliced Tomatoes and Fresh Mozzarella</b> —drizzled with herbed olive oil topped with fresh basil	39.95
<b>Pastry Platter</b> — Assorted sweet breads, muffins, and pastries to satisfy any sweet tooth	39.95
<b>Party Pinwheel Platter</b> —variety of meat and cheese pinwheel roll-ups	39.95

## HOT

SERVES 25-30 PERSONS

<b>Spinach Artichoke Dip</b> —baked and served hot with garlic toasted pita points	45.95
<b>Breaded Mozzarella Sticks</b> — served with marinara sauce	49.95
<b>BBQ Bacon Wrapped Shrimp</b> — glazed lightly with teriyaki BBQ sauce	69.95
<b>Baked Brie and Crostini</b> —baked brie with raspberry sauce, wrapped in pastry, served with crostini	49.95
<b>Wing Platter</b> —a flavor arrangement of original breaded, BBQ or Parmesan garlic wings. Choice of bone-in or boneless wings	59.95
<b>Beef Meatballs</b> —your choice of sauce: BBQ, Swedish or sweet and sour	39.95
<b>Greek Spanakopita</b> —delicate layers of phyllo dough filled with spinach, onions, cheeses and herbs	39.95
<b>Chicken Satay</b> —chicken breast tenders glazed with sesame garlic sauce and teriyaki sauce	45.95
<b>Carved Prime Rib</b> —thinly sliced prime rib with sauces, carved on-site with fresh baked rolls & Dijon mustard	market price
<b>Mini Twice Baked Potatoes</b> —stuffed baby redskin potatoes, topped with bacon crumbles and cheddar cheese	29.95



# LUNCH BUFFET MENU

## BUILD YOUR OWN LUNCH

5.50 PER PERSON

An array of fresh sliced deli meats and cheese (includes condiments and gourmet breads) served with chips

Add 2 Salads of your choice—

1.95 per person

Add Soup & Crackers—2.50 per person

Cookies or Brownies—1.00 per person

Choice of Beverage—1.00 to

1.25 per person

## SOUP CHOICES

- Beef Chili
- Chicken Noodle
- Corn Chowder
- Vegetable Beef Barley
- Italian Wedding
- Broccoli Cheddar

## DESSERT CHOICES

- Chocolate Chip Cookie
- Oatmeal Raisin Cookie
- Carnival Cookie
- Freshly Baked Brownie

## SALAD CHOICES

- Homestyle Potato Salad
- Creamy Macaroni Salad
- Italian Rotini Pasta Salad
- Seven Layer Salad
- Creamy Broccoli Salad with Bacon
- Tossed Salad w/ Fresh Toppings
- Classic Caesar Salad
- Gourmet Greek Tortellini Salad
- Signature Summer Berry Salad
- Creamy Pea and Bacon Salad
- Beef Taco Salad
- Citrus Chick Pea Salad
- Classic Coleslaw

## BEVERAGE CHOICES

- Coffee—1.00 per person
- Lemonade—1.00 per person
- Iced Tea—1.00 per person
- Bottled Water—1.25 per bottle
- Flavored Bottled Water—1.25 per bottle
- Canned Soda—1.00 per can
- Bottled Juice:  
Orange or Apple—1.25 per bottle

Lunch buffet menus include foam plates, bowls, cups or glasses, plastic white silverware.

Salad also available by the bowl—Serves 10  
Soup also available by the pot—Serves 10  
Cookies or Brownies by the tray—Serves 10

## EATING ON THE RUN? TRY A BOXED LUNCH!

(no min order required)

Gourmet deli sandwich or wrap with condiments, served with chips, cookie, and fresh fruit \$6.50\*

\*Bottled beverage available for an additional charge, gluten free bread/wrap available upon request

MINIMUM  
OF 10 GUESTS  
FOR BUFFETS



# THEME LUNCH BUFFETS

## GAME DAY

CHOOSE ANY TWO

- Hot Wings -Boneless or Bone In
- Honey BBQ -Boneless or Bone In
- Garlic Parmesan -Boneless or Bone In  
\*Served with ranch and celery sticks

CHOOSE ANY TWO

- Loaded Nachos
- Chili Cheese Fries
- Bacon & Cheddar Tater Skins

• CHOICE OF: Chef Salad or Classic Caesar Salad  
10.95 PER PERSON

## TROPICAL LUAU

- Hawaiian Grilled Chicken Breast with Pineapple Slices
  - Citrus BBQ Pulled Pork
  - Rice Pilaf with Mixed Bell Peppers & Onions
  - Stir-Fry Vegetables
  - Tropical Fruit Salad
  - CHOICE OF: Pineapple Upside Down Cake or Vanilla & Chocolate Cupcakes
- 11.95 PER PERSON

## SOUTH OF THE BORDER—BUILD YOUR OWN TACO BAR

- Seasoned Beef and Spicy Fajita Chicken
  - Crisp Tortilla Rounds and Soft Flour Tortillas
  - Southwest Black Beans
  - Spanish Rice
  - Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese
  - Homemade Pico, Black Olives, Sour Cream, Jalapeños
  - Sweet Cornbread Muffins with Butter
  - CHOICE OF: Chocolate Chip Cookies or Vanilla & Chocolate Cupcakes
- 11.95 PER PERSON

## ITALIAN BUFFET

CHOOSE ANY TWO ENTREES

- Chicken Parmigiano, Beef Lasagna, Seafood Cannelloni, or Vegetarian Lasagna  
Served with:
  - Seasoned Green Beans
  - Garlic Bread
  - CHOICE OF: Caesar Salad or Italian Pasta Salad
  - Individual Cheesecakes
- 11.95 PER PERSON

MINIMUM OF 10 GUESTS FOR BUFFETS



# THEME LUNCH BUFFETS CONT.

## FRESH FROM THE OVEN—HOMEMADE PIZZAS

(Choice of Toppings)

SPECIALTIES:

- BLT
- Hawaiian
- BBQ Chicken
- Stromboli
- CHOICE OF: Chicken Caesar Salad, Classic Caesar Salad, Italian Rotini Pasta Salad, Gourmet Greek Tortellini Salad, or Fresh Garden Salad
- Assorted Cookies

9.95 PER PERSON

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## TEXAS-STYLE BARBECUE

- BBQ Chicken and BBQ Pulled Pork
- Southern Coleslaw
- Fresh Fruit Tray
- Corn on the Cob
- BBQ Baked Beans
- Sliced Garlic Texas Toast
- Apple Pie

11.95 PER PERSON

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## CHINESE BUFFET

CHOOSE  
ANY TWO

- Sweet & Sour Chicken
  - Garlic Sesame Beef or Chicken
  - Beef & Broccoli
  - General Tso Chicken
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CHOOSE  
ANY TWO

- LoMein Noodles, Steamed Rice, Fried Rice
- Also includes: Stir-Fry Vegetables, Eggrolls & Fortune Cookies

11.95 PER PERSON

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## TAILGATE

CHOOSE  
ANY TWO

- Hamburgers
  - Hotdogs
  - Bratwurst
  - Smoked Sausage
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- CHOICE OF: Homestyle Potato Salad or Italian Pasta Salad
- Coleslaw
- BBQ Baked Beans
- Condiments
- Potato Chips
- Brownies or Cookies

10.95 PER PERSON

MINIMUM  
OF 10 GUESTS  
FOR BUFFETS



# DINNER MENU

## TWO ENTRÉE BUFFET

(minimum of 25 guests) 14.95 per person

Your choice of two hot entrée choices, or one hot entrée choice and one carving choice; one vegetable, one starch choice and one dessert

## THREE ENTRÉE BUFFET

(minimum of 25 guests) 16.95 per person

Your choice of three hot entrée choices, or two hot entrée choices and one carving choice; two vegetables, one starch choice and two desserts

*All buffets include fresh baked rolls and butter and tossed salad bar*

### ENTRÉE CHOICES

- Parmesan Ranch Chicken
- Chicken Marsala
- Chicken Teriyaki baked in our secret sauce
- Baked Salmon finished with lemon dill sauce
- Seafood Cannelloni with Alfredo Sauce
- Creamy Chicken Fettuccine Alfredo
- Tender Beef Tips & Noodles
- Italian Marinated Chicken
- Chicken Cordon Bleu

### POTATO, RICE OR PASTA CHOICES

- Baked Potato with Butter and Sour Cream
- Cheddar Hashbrown Potatoes
- Garlic Whipped Redskins and Gourmet Gravy
- Herb Roasted Parmesan Red Skin Potatoes
- Scalloped Potatoes
- Wild Rice Pilaf
- Buttered Fettuccine with Parmesan Cheese
- Baked Ziti

### VEGETABLE CHOICES

- Roasted Lemon-Pepper Asparagus and Squash
- Steamed California Blend
- Glazed Baby Carrots
- Herb Roasted Root Vegetables
- Green Bean Casserole
- Corn on the Cob
- Italian Roasted Vegetables

### CARVING CHOICES

- Herb Rubbed Top Round
- Raspberry Pork Loin
- Honey Glazed Ham
- Country Style Roasted Turkey Breast
- Slow Roasted Prime Rib served with Au Jus (add \$2.00 per person)

### VEGETARIAN ENTRÉE CHOICES

- Cheese Stuffed Ravioli in Marinara Sauce
- Vegetarian Lasagna
- Garlic Herb Mushroom Spaghetti

### DESSERT CHOICES

- Chocolate Raspberry Cream Cheese Strudel
- Apple Strudel with Vanilla Sauce
- Caramel Apple Pie
- Chocolate Cream Pie
- Pumpkin Pie
- Assorted Cheesecakes
- Strawberry Trifle
- Gourmet Cupcakes
- Chocolate Fountain with All Your Favorites (add 1.00 per person)





# BEVERAGE SERVICE & DESSERTS

## BEVERAGES

- Regular Coffee with Flavored Liquid Creamers and Sugar
- Freshly Prepared Lemonade or Punch
- Fresh Brewed Ice Tea, served with Lemons
- Hot Chocolate, served with Mini Marshmallows

1.00 PER PERSON

## BOTTLED BEVERAGES

- Apple Juice, Orange Juice, Dasani Water or Flavored Water 1.25 EACH
- Canned Sodas 1.00 EACH

## BASIC COFFEE SERVICE

- Regular Coffee with Powder Creamer Packets, Sugar Packets  
30CUP - \$20                      50CUP - \$25                      100CUP - \$35

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## DESSERTS

- Chocolate Raspberry Cream Cheese Strudel 22.95
- Apple Strudel with Vanilla Sauce (serves 12-14 persons) 22.95
- Caramel Apple Pie (serves 8 persons) 22.95
- Chocolate Cream Pie (serves 8 persons) 15.95
- Assorted Cheesecakes—Chocolate Raspberry Swirl, Turtle, New York (serves 12 persons) 22.95
- Pumpkin Pie (serves 8 persons) 12.95
- Strawberry Trifle (serves 15 persons) 22.95
- Chocolate Cups filled with Mousse (one dozen) 22.95
- Assorted Gourmet Cookies (one dozen) 6.00
- Fresh Baked Brownies (one dozen) 14.95
- Chocolate or White Cupcakes with Buttercream Icing (one dozen) 12.00
- Custom & Gourmet Cupcakes – Call for pricing & Customization options

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## DECORATED CAKES

- Half Sheet Cakes—45.00
  - Full Sheet Cakes—80.00
- Contact us for pricing on specialty cakes and wedding cakes*



# CATERING DETAILS

## **ABOUT**

We're a proud part of Chartwells K12 & FHPS. We not only are student focused, but dedicated to the community as well as creating extraordinary events and sourcing exceptional ingredients. We'd like to have fun along the way and are happy proceeds go back to FHPS.

## **SCHEDULING**

Please confirm arrangements at least 7 working days prior to the date of the event. This allows us time to provide appropriate staffing and to offer the very highest quality product at the best possible cost to you. For events requiring a more detailed menu or for large groups, please reserve the date with us two weeks in advance to ensure availability and to customize a menu to suit your needs.

## **SERVICE STANDARD**

The primary purpose of FHPS Catering is to provide outstanding services for the school district as well as off-site caterings. Please contact our office for school function pricing.

## **ADDITIONAL OPTIONS**

We will be glad to order special floral arrangements or decorative requests for an additional fee. Linen tablecloths will be provided for all food and beverage tables only. Linens for other tables are available for an additional charge and requests must be made in advance. Quality disposable products are supplied. China service is available for a minimum number of guests and an additional fee.

## **FEES**

Your contract will outline details on delivery and staffing charges.

## **LET'S GET STARTED**

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