

Catering Lakeview School District



300 S. 28th St.
Battle Creek, MI 49015
269.986.5324
Jackie MacCannell, Catering Manager
jmaccannell@lakeviewspartans.org
caterings@lakeviewspartans.org

Great Beginnings

The Continental

Assorted Breakfast Breads, Bagels and Muffins
Complimented By Butter, Preserves, and Assorted Cream Cheeses
Fresh Fruit Salad
Freshly Brewed Coffee
Juice
\$4.25

Healthy Start

Assorted Petite Muffins
New York Style Bagels with Low-Fat Cream Cheese
Fresh Seasonal Fruit
Assorted Low-Fat Yogurts with Granola Topping
Freshly Brewed Coffee
Juice
\$4.50

Marquis Breakfast

Ham, Egg Strata with Gruyere Cheese and Caramelized Onions
Or
Spinach, Roasted Red Pepper, and Feta Quiche
An Assortment of Breakfast Breads
Freshly Brewed Coffee
Juice
\$7.25

The Eye Opener

Assortment of Breakfast Breads
Fresh Seasonal Fruit
Scrambled Eggs
Sausage or Bacon
Golden Hash Browns
Freshly Brewed Coffee
Juice
\$7.25



Olè Breakfast Burrito Buffet

Scrambled Eggs
Seasoned Diced Potatoes
Crumbled Spiced Sausage
Fresh Tortillas, Shredded Cheddar Cheese, Sour Cream and Salsa
Fresh Seasonal Fruit
Freshly Brewed Coffee
Juice
\$7.95

The Griddle

Buttermilk Pancakes or French Toast
Assorted Fruit Toppings
Butter and Syrup
Sausage or Bacon
Freshly Brewed Coffee
Juice
\$6.95

A La Carte Selections

Breakfast Breads	\$6.00 per loaf
Mini Muffins	\$5.00 per dozen
Bagels with Cream Cheese	\$1.25 per person
Glazed Cinnamon Rolls	\$8 per dozen
Mini Danish Pastries	\$9 per dozen
Juices	\$1.25 per person
Coffee Service	\$1.50 per person



Double-Decker Delights

Lakeview Club

Turkey, Black Forest Ham, Bacon, Colby Jack Cheese
Lettuce and Tomato
Pesto Mayonnaise
\$3.95

Focaccia Sandwich

Roast Beef Served on Freshly Baked Flat Bread
Provolone Cheese, Lettuce and Tomato
Horseradish Cream
\$5.25

Chicken Caesar Wrap

Seasoned Chicken, Parmesan Cheese, Diced Tomatoes, Romaine Lettuce
Creamy Caesar Dressing Wrapped in a Flour Tortilla
\$4.00

Cubano

Crispy French Bread, Dijon Mustard, Ham, Pulled Pork, Swiss Cheese, Garlic Pickles
\$5.25

Chicken Pesto Sandwich

Grilled Chicken, Roasted Red Peppers, Fresh Greens, Pesto Mayonnaise
Brioche Style Bun
\$4.75

Homemade Black Bean Burgers

Seasoned Black Beans, Caramelized Onions, Lettuce, Tomato, Avocado
Chipotle Mayonnaise
\$4.50

Mediterranean Vegetable Wrap

Roasted Vegetables to include Red and Green Peppers, Zucchini and Red Onions
Feta Cheese, House Made Hummus, Fresh Greens in a Whole Wheat Wrap
\$4.75

Turkey Burgers

Served on a Fresh Deli Bun, Lettuce, Tomato, Cheese
Avocado Spread
\$4.50

Croissant Sandwiches

A flaky butter croissant filled with your choice of:
Fresh Chicken Salad, Egg Salad with Bacon, Classic Tuna all with Leaf Lettuce
\$4.75



Classic Deli or Wrap Sandwiches

Served on assorted breads or wraps:

Roast Beef, Black Forest Ham, Roasted Turkey, Chicken Salad, Classic Tuna

Cheddar, Provolone, Swiss, Colby Jack Cheeses

All finished with Lettuce and Tomato

Mayo, mustard, honey mustard or horseradish sauce served on side

\$3.50

Platter Sizes

Small – 6 sandwiches - serves 5-8 (2 sandwich selections)

Medium – 11 sandwiches - serves 9-15 (3 sandwich selections)

Large – 18 sandwiches - serves 16-20 (4 sandwich selections)

Sensational Salads

Small: Serves 5-8; Medium: Serves 9-15; Large: Serves 16-20

Classic Garden Salad

Romaine lettuce blend, tomato, cucumber, red onion, carrots and crisp croutons

Served with grilled chicken- optional

Small \$10.00/\$14.00 Medium \$18.50/\$25.50 Large \$27.00/\$37.50

Caesar Salad

Fresh Romaine Lettuce, House Made Croutons, Parmesan Cheese and Caesar Dressing

Served with grilled chicken-optional

Small \$12.00/\$16.00 Medium \$22.50/\$29.00 Large \$33.00/\$42.00

Spinach and Brown Lentil Salad

Fresh spinach, red onion, roasted red peppers, feta cheese, balsamic vinaigrette

Small \$12.00 Medium \$22.50 Large \$33.00

Chef's Salad

Julienne Ham, Turkey, Cheddar Cheese over Romaine Lettuce

Tomatoes, Cucumbers and Hard Cooked Eggs

Small \$17.00 Medium \$31.00 Large \$45.00

Classic Three Bean Salad

Three types of beans dressed in an apple cider vinaigrette

Small \$12.00 Medium \$17.00 Large \$24.00



Fiesta Black Bean and Corn Salad

Cumin Laced Black Beans and Fresh Corn combined with Red and Green Peppers, Onions,
Tomatoes, Fresh Cilantro

Small \$15.00 Medium \$20.00 Large \$27.00

Chop House Salad with Crispy Chicken

Romaine lettuce blend, chicken tenders, cucumbers, tomato, red onion, cheddar cheese
hard-cooked eggs, creamy herb dressing

Small \$17.00 Medium \$31.00 Large \$45.00

Pesto Pea Salad

Baby Spinach, fresh spring peas, pine nuts, parmesan cheese, tossed in pesto vinaigrette

Small \$13.00 Medium \$24.00 Large \$35.00

Vegetable Pasta Salad

Seasonal vegetables and tender pasta tossed in a creamy lemon vinaigrette

Small \$12.00 Medium \$22.50 Large \$33.00

Deviled Egg Potato Salad

Creamy Deviled Eggs and Classic Potato Salad Come Together

Small \$12.00 Medium \$22.50 Large \$33.00

Baked Potato Salad

Yukon Gold Potato, Bacon, Cheddar Cheese, Green Spring Onions
Mayonnaise Sour Cream Dressing

Small \$13.00 Medium \$24.00 Large \$35.00

Power Salad

A Julienned Blend of Broccoli, Kohlrabi, Brussel Sprouts, Golden Beets, Carrots
and Red Cabbage

Small \$12.00 Medium \$22.50 Large \$33.00

Chinese Cabbage Slaw

Shredded Napa cabbage, Snow Peas, Radishes, Scallions and Slivered Almonds
Ginger Sesame Dressing

Small \$10.00 Medium \$18.50 Large \$27.00

Fresh Fruit Salad

Diced Fresh Melons, Pineapple, Red Grapes and Available Berries

Small \$17.00 Medium \$29.00 Large \$35.00



Buffet Lunch/Dinner

*We request notice of 5 business days for all buffet luncheons
10 person minimum*

Seared Breast of Chicken with Roasted Vegetables

(Served room temperature on a platter)

\$6.50

Chicken Piccata

Served over buttered Linguine

Steamed Asparagus

\$8.25

Chicken Alfredo

Penne Pasta tossed in Creamy Alfredo Sauce

Seasoned Broccoli Florettes

\$8.00

Teriyaki Chicken Lettuce Cups

Shredded Chicken in an Asian Style Teriyaki sauce

Butter Lettuce cups

Julienned Carrots, Bean Sprouts and Scallion Garnish

\$8.50

Lemon Ginger Chicken

Served over house-made Fried Rice with Stir Fried Vegetables

\$7.50

Lasagna Rolls

Served with your choice of Marinara Sauce or Spinach Alfredo Sauce

Garlic Bread

\$7.50

Honey Soy Salmon

Served over Mashed Parsnips, Wilted Spinach

Local Honey and Soy Sauce Glaze

\$11.00

Flat Iron Steak

Potato Gratin and Salsa Fresca

\$11.25

Salad Bar Buffet

Fresh, colorful salad ingredients arranged so you may "make your own" salad!

\$7.50



Hors D' Oeuvres

Vietnamese Spring Rolls with Sweet Chili Dipping Sauce

\$.75 each

Assorted Mini Quiche

\$.50 each

Chicken Satay Skewer with Peanut Dipping Sauce

\$1.25 each

Mini Corndogs with House-Made Cranberry Mustard

\$.45 each

Classic Spanikopita

\$1.75 each

Seasonal Bruschetta

Variations may include: Tomato/Basil, Spinach and Artichoke or Roasted Red Pepper

\$1.50 each

Savory Beef Meatballs

Served BBQ, Sweet & Sour or Swedish Style

\$.75 each

Gougère

Cheesy, Savory Cream Puff Stuffed with Chicken Salad or Shrimp Salad

\$1.75 each

Parmesan Shortbread Rounds

With Roasted Rosemary Balsamic Tomatoes

\$1.00 each



Reception

The following reception items may be displayed and served to suit your individual needs and to make your event unique. Your menu may be customized and is not limited to these selections. Please let us know of your specific requests.

Seasonal Roasted Vegetable Display with Balsamic Vinaigrette

\$2.75 per person

Crudités Display

Crisp seasonal vegetables accompanied by buttermilk herb dip

Small \$18.00 Medium \$23.00 Large \$28.00

Domestic Cheese Selection

Assorted Crackers and Grapes

Small \$19.00 Medium \$24.00 Large \$29.00

Display of Fresh Fruits and Berries with Lemon Yogurt Sauce

Small \$28.00 Medium \$38.00 Large \$48.00

Mediterranean Party Dip Trio

Roasted Red Pepper Hummus, Asiago Artichoke, Sundried Tomato

Served with Toasted Pita Chips

Serves 20 \$35.00

Jumbo Gulf Shrimp Cocktail

Fresh Cocktail sauce

36 Pieces \$45.00

Pasta Pasta

Fettucine, Penne, Mushroom Ravioli, Three Cheese Ravioli, Potato Gnocchi, Tri-Color Tortellini; Choice of Sauces: Alfredo, Marinara, Bolognese, Pesto Cream

One Selection-\$6.50, Two Selections-\$8.00, Three Selections-\$9.25 per person

Sliders Display

Cheeseburger, Turkey or Pulled Pork

Your choice of one, two or combination of all

Condiments: Ketchup, Mustard, Mayo, Pickles

\$2.25 each

Caribbean

Jamaican Jerked Chicken Skewers

Shredded Roasted Pork

Coconut Rice with Beans

Ginger Infused Tropical Fruit Salad

\$10.00 per person



Party Platters

The Superintendent

Sliced Black Forest Ham, Roasted Turkey, Roast Beef, Hard Salami,
Colby Jack, Swiss, Cheddar Cheeses with Assorted Breads
Medium 12-17 pp \$35.00 Large 25-30 pp \$58.00

The Principal

Sliced Black Forest Ham, Roasted Turkey, Roast Beef
Sliced Cheddar, Swiss Cheeses with Assorted Breads
Medium 12-17 pp \$29.00 Large 25-30 pp \$49.00

Super Party Hearty Subs

Four Large Deli Subs, Your choice of Meats and Cheeses
Serves 15-20 people \$28.00

Mini Croissant Sandwiches

Choose Traditional Chicken Salad, Classic Tuna Salad or Egg Salad with Bacon
Medium 10-15pp \$18.75 Large 18-24pp \$31.50

Sliced Wrap Tray

Deli Meat and Cheese Wraps cut into Bite Size Pieces
Medium 36 pcs. \$25.00 Large 60 pcs. \$38.00

Assorted Petite Sandwiches

Medium 15-20 pp \$19.00 Large 25-30 pp \$29.00

House-Made Hummus with Pita Triangles

\$1.50 per person

South of the Border Salsa and Guacamole

Chunky Guacamole, Fresh Pico de Gallo, Spicy-Sweet Black Bean Pineapple Salsa
Served with Tortilla Chips
Serves 12 \$17.00

The Dean's Delight

Cubed Cheeses and Fruits Snacker Tray
Medium 12-15 pp \$30.00 Large 20-25 pp \$50.00

The Executive Entertainer

Cubed Meats and Cheese Snacker Tray
Medium 12-15 pp \$32.00 Large 20-25pp \$52.00

Sandwich Fixins Tray:

Lettuce, Tomato, Red Onion, Pickles, Mustard, Mayo, Horseradish Sauce
Small \$7.00 Medium \$11.00 Large \$16.00



Dessert Selections

Freshly Baked Assorted Cookies/Brownies

\$3.50 per dozen

Luscious Lemon Bars, NY Style Cheesecake Bars, Apple Cinnamon Streusel Bars

\$8.00 per dozen

Assorted Cupcakes

Choice of: Vanilla, Chocolate, Pineapple, Coconut, Lemon, Red Velvet

\$15.00 per dozen

Classic Carrot Cake

Cinnamon, Nutmeg Spiced Cake with Pineapple and Orange Spiked Creamy Frosting

Serves 12 \$25.00

Chocolate Banana Sheet Cake

Swiss Chocolate Cake baked with Fresh Ripe Bananas Frosted with Sweet Chocolate

Serves 12 \$18.00

Gluten Free Apple Crisp

Apples tossed with Spices and Dried Cranberries topped with Sugared Rice Chex and Slivered Almonds

Serves 15-20 pp \$27.00

Seasonal Fruit Cobbler or Crisp

Seasonal Fruits tossed with Sugar and Spices. Complimented with a Biscuit or Crunchy Topping.

Serves 15-20 pp \$27.00

Create a Cake

Design your own Showstopper cake for your event! Mix and match cake flavors, fillings and frostings. Please see Catering Manager to discuss details and prices.



Beverage Selections

Premium Coffee Service

Regular & Decaffeinated Coffee
Hot Water & Assorted Teas
International Coffee Creamers
Assorted Sweeteners
\$1.75 per person
10 person minimum

Freshly Prepared Lemonade

Fresh Brewed Iced Tea

\$3.50 per gallon

Assorted Bottled Beverages

Apple Juice, Orange Juice, Cranberry Juice, V8 Juice

\$1.00 each

Dasani Still Water, Flavored Still Water

\$1.25 each

Vitamin Waters

\$1.50 ea

Canned /Bottled Beverages

Coke, Diet Coke, Sprite

\$1.00 ea



Policies and Procedures

Signed Contracts

Catering orders must have the proper signatures in order to be processed. To ensure the success of your event, we REQUIRE a signed contract with a guaranteed count of people attending your event along with a deposit or a purchase order number five working days prior to the scheduled function.

Deadlines

- Three Working days prior to the event Refreshment Orders should be placed with the Catering Office.
- Eight working days prior to the event Décor Arrangements should be finalized.
- Ten working days prior to the event orders for Meals and Receptions should be placed.

Guarantees and Minimums

- Three working days prior to the event the customer must provide the Catering Office with an estimate of the total guest count, this guest count may be increased but not decreased by more than 10% from the original estimate.
- Eight working days prior to the function Décor and Special Effects orders must be guaranteed.

Carry-Outs

It is the responsibility of the client to return all equipment to the catering office the day after the event. If the Catering Department has to pick up any equipment, the customer's account may be charged for any additional costs incurred. Missing or damaged items will be billed to the customer's account at the replacement cost of the item. Clients will be responsible for the condition of equipment delivered.

Cancellations

If a cancellation occurs six months prior to your event, your full deposit will be returned. The deposit is considered non-refundable if cancellation is made within 6 months, unless a new date is set. All cancellations must be in writing and delivered to the Catering Office.

Over-Run Charges

Two hours of service will be provided for catered meals. If there is a program during the meal, please notify the Catering Office when making service arrangements. If service is needed beyond one and one-half hours, there will be a per hour attendant service charge.

Delivery Fees

Delivery is available free of charge on campus and locations close to school. Delivery charges may apply to deliveries made out of area.



Billing

A 5% service charge, for labor and incidentals will be quoted for buffets and served meals. This charged will be adjusted after the event is complete. Prices quoted do not include sales tax. A signed form is required for tax exemption. Checks, cash or purchase orders may be used to pay for your catered event.

Liability

Lakeview School District reserves the right to inspect and control all functions.

Specialty Services

- **Rental Equipment** May be available upon request. Please ask for details.
- **Décor and Special Effects** may be requested to enhance your event. Prices and styles are available upon request.

