



# Catering Menu

2026 – 2027 School Year

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Contact us at [cateringdistributionlist@dysart.org](mailto:cateringdistributionlist@dysart.org) or visit our [catering website](#)



# Ordering & Delivery

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This guide offers a wide selection of menu options to support a variety of school events and functions. While we've included many ideas, we understand that no two events—or tastes—are the same. Our Nutrition Services team is happy to work with you to create a menu that fits the unique needs of your school site, department, or district event.

Whether you're planning a staff appreciation, student celebration, or professional meeting, our diverse offerings are designed to meet your needs. *Pricing is listed per guest. Additional labor charges may apply for events scheduled after 4:00 p.m. or on weekends.*

## **Last-Minute Orders**

We ask for at least 7 days' notice for all catering orders. However, we understand that needs can arise unexpectedly and will do our best to accommodate last-minute requests. Please note that a limited menu will be available for these orders.

***For more information or to place an order, email us at [cateringdistributionlist@dysart.org](mailto:cateringdistributionlist@dysart.org) or visit our [catering website](#).***



# Breakfast Selections

## **Classic Continental \$8.75**

Fresh-baked assorted Danishes, fresh-baked assorted muffins, & bagels with cream cheese

**Served with:** fresh-cut seasonal fruit

## **Quiche Breakfast \$9.25**

Savory egg custard served in a flakey pie shell

**Served with:** fresh-cut seasonal fruit

**Choose from:**

### **3 Cheese Quiche**

Swiss, Mozzarella and Cheddar Cheese

### **Quiche Lorraine**

Swiss cheese, bacon, onion and spinach

### **Sautéed Veggies**

peppers, onions, mushroom, and provolone cheese

### **Sausage and Onion**

sausage, caramelized onion, and cheddar

### **Southwest**

beef chorizo, pepper jack, and green chili

*\*Order in quantities of 6 guests per selection. Each quiche is cut into 6 pieces.*

## **Breakfast Burrito \$9.75**

Fluffy scrambled eggs with shredded cheese and potatoes

**Choice of one filling:** sausage, bacon, ham, beef chorizo, or veggies

**Served with:** fresh salsa, sour cream

## **All American Breakfast \$9.75**

Scrambled eggs, choice of bacon, sausage patties, or ham

**Served with:** roasted breakfast potatoes

**Add:** 6" flour tortillas, shredded cheddar cheese, and fresh salsa for \$1.00 per person or Biscuits and gravy for \$2.00 per person

*\*Serving size per person: 3 slices of bacon or 2 sausage patties*

## **Sunshine Yogurt Bar \$8.50**

Build your own parfait- *Vanilla yogurt, fresh mixed berries, crunchy granola, & honey*



## **Hot Breakfast Sandwich \$7.75 (NEW!)**

Hot breakfast sandwich with one choice of meat: bacon, sausage or ham

**Choice of 1 Bread:** croissant, bagel or sour dough bread

**Served with:** egg patty, American cheese, 2 hash browns, hot sauce and ketchup.

## **Bagels and Croissants \$6.25**

Assorted sliced bagels and buttery croissants, fresh butter, flavored and plain cream cheeses and assorted jellies

**Served with:** Fresh cut seasonal fruit

## **A La Carte – Pricing is per person**

Coffee Service- \$1.50

Bottled Juice (O.J, Apple, Cranberry, Grapefruit)- \$2.00

Bottled Water 16.9 oz or Spa Water- \$1.00

Seasonal Mixed Fruit- \$3.50

Canned Coke Products- \$2.00

***\*All breakfast selections include spa water and coffee service. Only 1 concept is permitted per event. Entrée choice is limited to 1 selection for 40 guests or less. 2 selections (within the same concept) are permitted for more than 40 guests. All pricing is per person.***

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# Snack Time

## **Fresh Fruit Platter \$3.50**

A variety of freshly prepared seasonal fresh fruit and berries

**Add:** assorted cubed cheese- \$1.25

## **Fresh Vegetable Platter \$3.50**

An assortment of fresh veggies ready for dipping

**Served with:** ranch dressing and dill dipping sauce

## **House Chips and French Onion Dip \$3.50**

Freshly prepared potato chips served with a side of scratch-made onion dip

## **Chips and Fresh Salsa \$3.50**

Fresh tortilla chips with house made red salsa

## **Cowboy Caviar \$4.00**

tomato, roasted corn, black beans, cilantro, jalapeño, onion, garlic, avocado, lime, olive oil

**Served with:** fresh corn chips

## **Hummus \$4.00**

Scratch-made traditional (garlic, lemon), fire roasted red pepper (garlic, roasted red pepper, lemon) and Southwest ( garlic, chipotle, cumin)

**Served with:** pita bread and dipping veggies

## **Break Time \$3.50**

Assortment of popcorn ( plain, caramel, white cheddar), Trail Mix, Bags of chips

**Served with:** choice of 12 oz. can of soda or bottled water

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# Sweet Treats

## **Fresh-Baked Cookies \$1.00**

**Choose from:** chocolate chip, double chocolate chip, sugar, peanut butter, oatmeal raisin, sugar or snickerdoodle.

\*Limited flavors may be available at the time of order

## **Premium-Baked Cookies \$1.25**

Lemon Blueberry Cookies

## **Triple Chocolate Brownie \$1.50**

This sweet treat will solve all your chocolate cravings!

## **Sheet Cake \$2.00**

**Pick one:** vanilla or chocolate cake

**Pick one:** vanilla or chocolate frosting

**Add:** Chocolate chips \$.50

## **Trifles \$3.00**

**Chocolate Brownie Trifle:** Brownie bites layered with chocolate pudding and whipped cream

**Vanilla Strawberry Trifle:** Vanilla and strawberry cake bites layered with fresh strawberries and whipped cream

## **Mixed Berry Tarts \$3.00**

Individually made tarts with vanilla filling and topped with mixed berries

## **Ice Cream Sundae Bar \$6.00**

We start with ice cream and then you make it your own!

**Pick one:** vanilla, chocolate and mint chocolate chip ice cream

**Toppings include:** chocolate sauce, caramel sauce, chopped strawberries, M&M's, Oreo's, Butterfinger bits, whipped cream, and cherries



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# Cold Lunch Selections

## **Chicken Taco Salad Bar \$12.50**

Fresh greens, chilled charbroiled chicken, diced tomato, chopped cilantro/diced onion mixture, pickled jalapeño, shredded cheddar cheese, crispy corn tortilla strips, black olives, bell pepper strips, roasted corn, chopped green chiles, and seasoned black beans

**Dressings:** house-made salsa-ranch and cilantro-lime dressings

## **Classic Garden Salad \$8.00**

Mixed greens, bell peppers, Cherry tomatoes, sliced red onions, shredded carrots, cucumbers, artichoke & black olives

## **Caesar Salad \$7.75**

Chopped romaine, parmesan, croutons

**Add:** sliced charbroiled chicken \$2.00 per person

## **Original Cobb Salad Bar \$12.00**

Fresh mixed greens topped with diced tomatoes, grilled diced chicken, bacon crumble, chopped hard-boiled eggs, blue cheese

## **Fresh Mixed Berry Salad \$8.75**

Fresh mixed greens, topped with fresh sliced strawberries, raspberries, blackberries, crumbled feta cheese, walnuts and dried cranberries

## **Antipasto Tortellini Salad \$9.50 (NEW!)**

Tri-colored cheese tortellini, sliced cherry tomatoes, black olives, banana peppers, mozzarella cheese, pepperoni, salami, sliced red onion, roasted bell peppers and fresh basil tossed in balsamic vinaigrette and olive oil.

## **Dressing Options**

Classic Ranch, Italian, Caesar, Balsamic Vinaigrette, Honey Mustard, 1,000 Island, Bleu Cheese, Raspberry Vinaigrette

## **Sandwich Buffet \$11.00**

**Bread Options (Choose Two):** fresh hoagie roll, 9-grain, croissant, sourdough or spinach wrap

**Meat Options (Choose Two):** turkey, ham, roast beef

**Cheese Options (Choose Two):** Swiss, American, provolone or white cheddar

**Side Options (Choose One):** chips, macaroni salad, or potato salad

**Includes:** lettuce, tomato, red onion, pickle spear, condiments

\*One Serving: 4 slices of meat with 1 slice of cheese

## **Healthy Cold Protein Bowl Bar \$11.50**

**Salad Bowl Base:** white rice, quinoa and mixed greens

**Pick one:** Grilled diced chicken or grilled beef

**Toppings:** Chickpeas, spinach, cherry tomatoes, feta cheese, roasted corn, black beans shredded carrots, sliced red onion, sun flower seeds, cucumbers

**Dressings:** Asian toasted sesame vinaigrette and sesame ginger vinaigrette

***\*All cold lunches selections include a fresh-baked cookie and choice of 12 oz. canned soda or bottled water. Only 1 concept is permitted per event. Entrée choice is limited to 1 selection for 40 guests or less. 2 selections (within the same concept) are permitted for more than 40 guests. All pricing is per person.***

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# Hot Lunch & Late Meals

## **Philly Cheesesteaks \$11.50**

**Meat Options:** chopped steak or chopped chicken

**Cheese options:** provolone or cheddar cheese sauce

**Choice of one side:** chips, macaroni salad, or potato salad

\*Substitute a garden salad for \$1.00

**Includes:** grilled peppers and onions, pickle spear, and a fresh-baked cookie

## **Loaded Baked Potato Bar \$11.50**

Buttered russet potato, bacon crumbles, beef chili, warm nacho cheese, steamed broccoli, diced red onion, green onion, shredded cheddar cheese, and diced tomatoes.

**Includes:** Simple garden salad, fresh salsa, sour cream, and fresh-baked cookie

## **Smokehouse BBQ \$12.25**

### **Smokey Pulled Pork**

\*served with sandwich buns

### **Savory Pit Style Beef**

\*served with sandwich buns

### **BBQ Glazed Roasted Chicken Breast**

### **Kielbasa Foil packs**

Kielbasa, Red Potatoes, Green Beans, Onion, Butter and Seasoning

**Served with:** baked beans, coleslaw, BBQ sauce, Cornbread and a fresh-baked cookie

## **Mac & Cheese Bar \$10.75**

Cavatappi pasta and house-made cheese sauce customizable with bacon, peas, green onion, jalapeño, green chiles, and crispy fried onions

**Served with:** garden salad and fresh-baked cookie

**Add:** beef chili or sliced kielbasa for \$2.00

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# Hot Lunch & Late Meals

## **Creamy Butter Chicken \$11.75 (NEW!)**

Creamy butter chicken with a tomato, Greek yogurt and garam marsala spices.

**Served with:** Fluffy basmati rice, garlic naan, stir fried broccoli and a delicious raita sauce (cucumber & yogurt sauce)

## **Greek Gyros \$11.50 (NEW!)**

Juicy Greek gyros with your choice of one meat: Beef or Chicken

**Served with:** Pita bread, sliced tomatoes, red onion, sliced cucumbers, and a refreshing tzatziki sauce

**Choice of:** Greek Salad or chips

## **Classic Chicken and Andouille Gumbo \$9.75**

The perfect dark roux, onions, bell pepper celery, garlic, andouille sausage, pulled chicken, creole seasoning and chicken stock.

**Served with:** White rice, dinner roll, green onion, chopped parsley and hot sauce

## **Pasta Pronto \$10.75**

**Baked Ziti**

**House-made Lasagna**

Choice of seasoned beef or vegetarian

**Spaghetti w/ Pomodoro Sauce-** Classic spaghetti tossed in our fresh, house-made pomodoro sauce

**Fettuccine Alfredo**

**Served with:** garden salad, breadsticks and a fresh-baked cookie

**Add:** seasoned chicken breast, beef sauce or roasted Italian sausage for \$2.00

## **Fiesta Time Tacos \$11.75**

**Fajitas** - Beef or Chicken

**Street Tacos** - Carne Asada, Pollo Asada, or Carnitas

**Choice of:** flour or corn tortillas, refried beans or black beans, Spanish rice or cilantro-lime rice and a fresh-baked cookie or churro

**Includes:** fresh salsa, cilantro and onions, and sour cream

## **Red Dragon \$11.50**

**Orange Chicken**

**Mongolian Beef**

**Sweet & Sour Chicken**

**Beef or Chicken Broccoli Teriyaki (NEW!)**

**Served with:** vegetable spring roll, Grilled veggies, fortune cookie and a fresh-baked cookie

**Choice of:** Basmati rice, fried rice, or vegetable lo mein noodles

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