



# CATERING MENU

## 2025-2026 SCHOOL YEAR



SCOTT FEDEWA - DISTRICT CHEF  
JOSH ARNAUD - CATERING MANAGER  
ALLY GEARY - DIRECTOR OF NUTRITION SERVICES  
CONTACT US AT [CATERINGDISTRIBUTIONLIST@DYSART.ORG](mailto:CATERINGDISTRIBUTIONLIST@DYSART.ORG)  
OR VISIT OUR [CATERING WEBSITE](http://CATERINGWEBSITE)

## Ordering & Delivery

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** or visit our **CATERING WEBSITE**



District Chef- Scott Fedewa



# BREAKFAST SELECTIONS

## Classic Continental \$8.25

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

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

\*Includes spa water and coffee service

## Quiche Breakfast \$9.25

Savory egg custard served in a flakey pie shell

**Served with:** fresh-cut seasonal fruit, spa water and coffee service

**Choose from:**

### 3 Cheese Quiche (NEW!)

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, and sour cream on the side

\*Includes coffee service and spa water

## All American Breakfast \$9.75

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

**Served with:** roasted breakfast potatoes, coffee service, and spa water

**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 \$8.25

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

\*Includes coffee service and spa water



## A La Carte – Pricing is per person

Coffee Service	\$1.50
10 oz. Bottled Juice (O.J., Apple, Cranberry, Ruby Red Grapefruit)	\$ 2.00
Bottled Water 16.9 oz or Spa Water (Dispensed filtered water infused with fruit)	\$1.00
Seasonal Mixed Fruit	\$3.00
Canned Coke Products	\$1.50

## Bagels and Croissants: \$6.00 per person (NEW!)

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

**Served with:** Fresh cut seasonal fruit

\*Includes spa water and coffee service

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

A variety of freshly prepared seasonal fresh fruit and berries

**Add:** cubed cheese ( pepper jack, cheddar, Monterey jack) for \$0.75 per person

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

An assortment of fresh veggies ready for dipping

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

## **Hummus Trio \$4.00**

Scratch-made traditional (garlic, lemon), fire roasted red pepper (garlic, roasted red pepper, lemon) and **(NEW!)** southwest ( garlic, chipotle, cumin)

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

## **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 (NEW!)**

Fresh tortilla chips with house made red salsa

## **Cowboy Caviar \$3.50**

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

**Served with:** fresh corn chips

## **Ice Cream Sundae Bar \$5.75**

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

**Pick one:** Vanilla, Chocolate and Mint Chocolate Chip Ice Cream **(NEW!)**

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

## **Break Time \$3.50 (NEW!)**

Assortment of popcorn ( plain, caramel, white cheddar), trail mix, and bags of chips

**Choice of:** 12 oz. can of soda or bottled water



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SWEETS

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

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

**Premium-Baked Cookies \$1.25 each (NEW!)**

Lemon Blueberry Cookies

**Triple Chocolate Brownie \$1.50 each**

This sweet treat will solve all your chocolate cravings!

**Sheet Cake: \$2.00 (NEW!)**

**Pick one:** vanilla or chocolate cake

**Pick one:** vanilla or chocolate frosting

**Add:** Chocolate chips \$0.50

**Trifles \$2.50 (NEW!)**

**Chocolate Brownie**

*Brownie bites layered with chocolate pudding and whipped cream*

**Vanilla Cake and strawberry**

*Vanilla cake bites layered with strawberries and whipped cream*

**Mixed Berry Tart \$2.75 (NEW!)**

Individually made tarts with vanilla filling and topped with mixed berries



COLD LUNCHES

**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 (NEW!)

**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, and fresh baked cookie

**Choice of:** 12 oz. can of soda or bottled water.

Serving Size per Person: 4 slices of meat with 1 slice of cheese

**Chilled Protein Power Bowl \$11.50 (NEW!)**

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

**Pick one:** grilled 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

**Includes:** fresh-baked cookie and choice of 12 oz. soda or bottled water

## 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 chile, and seasoned black beans

**Dressing included:** 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 (NEW!)

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

## Fresh Mixed Berry Salad:\$8.25 (NEW!)

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

**\*All salads include:** fresh-baked cookie and choice of 12 oz. soda or bottled water



## Dressing Options

Classic Ranch, Italian, Caesar, Balsamic Vinaigrette, Honey Mustard, 1,000 Island, Blue Cheese, Raspberry Vinaigrette (NEW!)

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**Philly Cheesesteaks \$11.00**

**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 more per person

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

**Choice of:** 12 oz. can of soda or bottled water

**Loaded Baked Potato Bar \$11.50 (NEW!)**

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

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

**Includes:** choice of 12 oz. canned soda or bottled water

**Mac & Cheese Bar \$10.75**

Cavatappi pasta and house-made cheese sauce

*(Guests can customize their mac & cheese with bacon, peas, green onion, jalapeño, green chile, and crispy fried onions)*

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

**Choice of:** 12 oz. canned soda or bottled water

**Add:** beefy chili, or sliced kielbasa \$2.00 per person

**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 (NEW!)** - *Kielbasa, Red Potatoes, Green Beans, Onion, Butter and Seasoning*

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

**Choice of:** 12 oz. canned soda or bottled water



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# HOT LUNCH & LATE MEALS

## Chili Cook-Off \$8.75 (NEW!)

Chose of 1 Chili:

**Texas Three Bean Chili-** *ground beef, onion, jalapeno peppers, black, kidney, pinto beans, diced tomatoes and seasoning.*

**White Chicken Chili-** *Chicken, cannellini beans, green chilis, onions, garlic and seasoning.*

**Includes:** house-made corn bread, saltine crackers, diced onion, shredded cheese and sour cream

**Choice of:** 12oz. canned soda or bottled water.

## Classic Chicken and Andouille Gumbo: \$9.75 (NEW!)

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

**Includes:** white rice, dinner rolls, green onion, chopped parsley and hot sauce

**Choice of:** 12 oz. canned soda or bottled water.

## Homemade Chicken Noodle Soup: \$8.25 (NEW!)

Pulled chicken, carrots, celery, onions, garlic, parsnips, fresh herbs, egg noodles and hearty chicken stock.

**Includes:** crackers and a simple garden salad

**Choice of:** 12 oz. canned soda or bottled water.





Pasta Pronto \$10.75

**Baked Ziti-** ricotta, mozzarella, and parmesan

**House-made Lasagna-** choice of seasoned beef or vegetarian and red or white sauce

**Spaghetti w/ House-made Pomodoro Sauce (NEW!) -** Classic spaghetti tossed in our fresh, house-made pomodoro sauce made with vine-ripened tomatoes, garlic, and herbs

**Fettuccine Alfredo (NEW!) -** Creamy Alfredo sauce made with real Parmesan and butter, served over al dente fettuccine noodles for a rich, comforting classic

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

**Choice of:** 12 oz. canned soda or bottled water

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



Red Dragon \$11.25

**Orange Chicken-** Tender, crispy chicken tossed in a sweet and tangy orange glaze

**Mongolian Beef-** Savory sliced beef sautéed with green onions and garlic in a rich, slightly sweet soy-based sauce

**Sweet & Sour Chicken-** Lightly breaded chicken pieces coated in a vibrant sweet and sour sauce, paired with colorful bell peppers and pineapple

**Beef or Chicken Broccoli Teriyaki (NEW!)-** your choice of beef or chicken stir-fried with fresh broccoli in a savory teriyaki sauce

**Served with:** vegetable spring rolls, grilled veggies, fortune cookie and a fresh-baked cookie

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

**Choice of:** 12 oz. canned soda or bottled water

Fiesta Time Tacos \$11.50

**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

**Choice of:** 12 oz. canned soda or bottled water

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

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