



RING MENU

2023-2024 SCHOOL YEAR





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CONTACT US AT CATERINGDISTRIBUTIONLIST@DYSART.ORG
OR VISIT OUR CATERING WEBSITE

### Classic Continental \$7.75

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

Served with: fresh-cut seasonal fruit.

\*Includes coffee service.

### Quiche Breakfast \$8.75

Savory egg custard served in a flakey pie shell. **Served with:** fresh mixed berries and coffee service.

### Choose from:

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, green chile

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

### Breakfast Burrito \$8.75

Fluffy scrambled eggs with shredded cheese

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

Served with: breakfast potatoes, fresh salsa, and sour cream on the side.

\*Includes coffee service.

### Traditional Egg Breakfast \$8.75

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

**Served with:** roasted breakfast potatoes. Includes coffee service

\*Add tortillas, shredded cheddar cheese, and fresh salsa for \$1.00/guest.

### Sunshine Yogurt Bar \$7.50

Build your own parfait.

Vanilla yogurt, fresh mixed berries, crunchy granola, &honey.

\*Includes coffee service.

# A La Carte – Pricing is per person Coffee Service \$1.50 Bottled Juice (ask about choices) \$2.00 Bottled Water or Spa Water (Dispensed filtered water infused with fruit) \$0.75 Seasonal Mixed Fruit \$2.75 Canned Coke Products \$1.25



# Ordering & Delivery

Many ideas included in this guide provide a variety of options in menu planning, it is impossible to reflect the varied tastes of the entire community. Our staff can help design just the right menu to suit your particular needs for your social and professional gatherings.

Whatever your occasion, our wide variety of selections will fit all your needs. Contact Nutrition Services to place an order.

Pricing reflects price per guest. Please note, after-hours labor charges may apply for events after 4:00 pm and on weekends.

### Last Minute Orders

We ask for at least 7 days notice for all catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them. A limited menu will be available for last minute orders.

Contact us at <u>CATERINGDISTRIBUTIONLIST@DYSART.ORG</u> or visit our <u>CATERING WEBSITE</u>

\*Only one concept is permitted per event. Example: Smokehouse BBQ and Red Dragon cannot be ordered for the same 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. Pricing is per guest. Pricing is per person



### Fresh Fruit Platter \$2.75

A variety of freshly prepared seasonal fresh fruit.

# Fresh Vegetable Platter \$3.00

An assortment of fresh veggies ready for dipping.

Served with: ranch dressing.

# Milk and Cookies \$2.00 (/\5/\//)

Two freshly-baked cookies and an individual carton of milk.

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



# House Chips and Onion Dip \$3.50 (NEW)

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

# Balsamic Bruschetta with Crostini \$3.50 (NEV!)

Ripe tomatoes, fresh basil, onion, garlic, olive oil and a drizzle of balsamic vinegar.

**Served with:** French bread toasts on the side.

# Ice Cream Sundae Bar \$5.75

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

Toppings include: chocolate sauce, caramel sauce, chopped strawberries, M&M's, Oreo's,

Butterfinger bits, whipped cream, and cherries.

# Fresh-Baked Cookies \$.75 each

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

# Triple Chocolate Brownie \$1.50 each

This sweet treat will solve all your chocolate cravings!

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Sandwich Buffet \$10.75

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

Meat Options (Choose Two): turkey, ham, or chicken salad Cheese Options (Choose Two): swiss, american, provolone or pepper jack

**Side Options (Choose One):** chips, macaroni salad, or marinated tomatoes and cucumbers

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

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



# Taco Salad Bar \$12.50 (/\=////)

Fresh greens, diced tomato, chopped cilantro, diced onion, pickled jalapeño, shredded cheddar, crispy corn tortilla strips, sliced radish, black olives, bell pepper strips, roasted corn, chopped green chile.

**Choice of:** Seasoned ground beef or chopped charbroiled chicken. \*Minimum 10 guests for each meat selection.

**Includes:** House-made fiest a ranch and cilantro-lime dressings, fresh-baked cookie, and choice of 12 oz. soda or bottled water.

# Classic Green Salad \$7.50

Mixed greens, bell peppers, tomatoes, diced onions, shredded carrots, & black olives

# Caesar Salad \$7.50

Chopped romaine, parmesan, croutons

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

\*Add sliced charbroiled chicken -\$2.00

# **Dressing Options**

Classic Ranch, Italian, Caesar, Balsamic Vinaigrette

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Classic Comforts \$11.75 (\(\frac{1}{2}\//\))

\*Limited to one entrée selection per event

Savory Meatloaf with Mushroom Gravy

Braised Pork Chops with Brown Gravy

Herb Roasted Chicken Quarters with Chicken Gravy

**Served with:** mashed potatoes, buttered corn, and a cookie.

Choice of: 12 oz. soda or bottled water

Smokehouse BBQ Plate \$11.75

Smokey Pulled Pork

Savory Pit Style Beef

**BBQ Glazed Roasted Chicken Quarter** 

**Served with:** baked beans, coleslaw, cornbread (jalapeno-cheddar upon request), BBQ sauce and a cookie.

Choice of: 12 oz. soda or bottled water

Mac & Cheese Bar \$10.75

Cavatappi pasta and house-made cheese sauce. Guests can customize their mac with bacon, peas, green onion, jalapeño, green chile, and crispy onions.

Served with: garden salad, cookie, 12 oz. canned soda or bottled water.

Add: beef chili, charbroiled chicken breast, or Italian sausage \$2.00/guest

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First a Time \$10.75

Cheese Enchiladas (red or green)

Fajitas served with tortillas (beef or chicken)

Carne Asada Street Tacos

Includes: Traditional refried beans, Spanish rice, fresh salsa, and sour cream.

Choice of: fresh-baked cookie or churro.

Choice of: 12 oz. soda or bottled water

Pasta Pronto Plate \$10.50

Baked Ziti

Cheese Tortellini Casserole (N=W)

Lasagna (seasoned beef or cheese) (NEW!)

Choice of: Marinara or alfredo sauce

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

Choice of: 12 oz. soda or bottled water

Add: seasoned chicken breast or roasted Italian sausage for \$2.00 per person

Hot Hoagie Buffet \$11.00 (\\=/\/)

Meat Options (Choose Two): Chopped steak, chopped chicken,

Italian sausage or Italian chicken fritter

Cheese options (Choose Two): Provolone, shaved parmesan,

cheddar cheese sauce

Toppings Options (Choose Two): House giardiniera, grilled

peppers and onions, marinara, beef au jus

**Choice of one side:** Chips, macaroni salad, or marinated tomatoes and cucumbers.

**Substitute** a garden salad for \$1.00 more per guest.

**Includes**: Pickle spear, cookie, and **choice of** 12 oz. can of soda or bottled water.



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