

# Flavors Catering

The Art Of Creating Successful Events



2017-2018

Catering Guide

## **CATERING GUIDELINES**

### ***Planning your event***

The menu selections and services in this guide are our most frequently ordered and represent a mere sampling of what is available. Let our Chef's create a menu for you and your guests. Whether you are planning a simple meeting or larger event we will be happy to help you.

### ***Booking***

The first step is to reserve the room. You are responsible for reserving your event location and providing and setting up tables for the catering set up. Please contact the catering department as soon as you know the date of your event. We encourage you to book as soon as possible; we require a minimum of **5** business days in advanced for all events. You are welcome to call, e-mail or arrange a time to meet in person to discuss your event needs. FINAL GAURANTEED GUEST COUNT IS DUE 3 BUSINESS DAYS PRIOR to your event.

### ***Placing your order***

### ***How to contact our catering department***

E-mail is the preferred method for placing orders. All requests must be e-mailed to both of the following:

[terrele@billingschools.org](mailto:terrele@billingschools.org)

[smithc@billingschools.org](mailto:smithc@billingschools.org)

**Lockwood Public School Employees:**

Look for us on the Portal

You can see the catering guide here and place your order

**Visit our office**

You may visit us in person at the Sodexo/Billings Public Schools Food Service office at 101 10<sup>th</sup> Street West. Our office hours are Monday-Friday 8a.m.-4p.m. Please be aware we are closed on some holidays and school related vacation days.

**Give us a Call**

You can speak to our Chef Manager, Elizabeth Terrel by calling (406)281-5883

**Changes and Cancellations**

No less than 3 business days prior to your event, please make us aware of any event changes. (Including increases or decreases in the number of attendees) or if your event needs to be cancelled. Any requests after the 3 business days may incur in menu changes.

**Billing**

After your event you will receive a final invoice for payment. If this is district catering we will bill your account to the code provided on the original order. If it is being paid for by an outside group (PTA, Fire Station etc.) We ask that checks or money orders are made payable to Billings Public Schools. You will receive a copy of your order with the invoice for your records.

### **Delivery Fees**

There is no delivery fee for catering services held within the Lockwood Public School district. Deliveries outside of the school district are subject to a \$10.00 or 5% delivery fee, whichever is greater. Items purchased for pick up will be properly stored prior to the event and be removed and disposed of by the host of the event.

### **Food Removal Policy**

Due to health regulations, it is the policy of Flavors Catering/Sodexo that excess food items from events **CANNOT** be removed from the event site.

### **Service Staff and Attendants**

All of our buffets and breaks are priced for self-service. If you want service attendants we can provide 1 attendant per every 25 guest. Served meals are priced on an individual basis.

#### **The Charge for each staff member is:**

Attendant/wait staff (minimum 2 hours)	\$22.00 per hour
Station Chefs (minimum 2 hours)	\$22.00 per hour

### **Linens**

We provide linens for food and beverage tables at no charge. If you would like linens to be placed on guest tables for receptions there will be a \$5.00 fee for each table cloth. We can also provide cloth

napkins to fit your color scheme for \$1.50 each. Specialty linens are available upon request for an additional charge.

### ***Allergies and Special Diets***

When given the information well in advance, the catering department will make every effort to work with our clients to insure that all guests will be able to enjoy the menu served at the event. If a guest with a food allergy or need for a special diet will be attending the event, it is the responsibility of the event organizer to inform the catering department at least 3 days in advance, and we will make every effort to but cannot guarantee that we will be able to accommodate the request. If you have any questions as to the ingredients in the menu please call the catering department immediately.

### ***Questions***

If you have any questions please call our Chef Manager at (406)281-5883 and we will be happy to assist you. In the unlikely event you are not completely satisfied with our service please let us know and we will be happy to refund the portion of the service you were not happy with

## **Breakfasts**

Our Catering Department provides high quality plastic as standard for all events and menus or compostable products for an additional cost. China service is also available for an additional \$1.75 per guest, minimum group size of 15 guests

Breakfasts include assorted Fruit Juices and our Signature Coffee Service

### **Quiche** \$8.25

*Served with Fresh Seasonal Fruit*

**Classic Lorraine**-Crisp Bacon, Onions and Swiss Cheese

**Veggie Cheddar**-Broccoli, Cauliflower, Carrots, Celery and Onion & Cheddar Cheese

**Sausage-Mushroom**-Mild Sausage with Sautéed Garlic Mushrooms and Gouda Cheese

### **Breakfast Burritos** \$8.75

Red Potatoes, Applewood Smoked Bacon, Onions, Fluffy Eggs, Locally Made Trevino Tortilla, Fire Roasted Salsa, Sour Cream, House-Made Guacamole, and Seasonal Fruit

### **Cheese Blintz** \$8.75

Classic French Crepes Filled with Sweetened Cream Cheese with Your Choice of Berry Topping; Blackberry, Strawberry, Raspberry or Blueberry. With 1 Choice of Black Forrest Ham, Applewood Smoked Bacon, or Maple Sausage Links

### **Continental Breakfast** \$7.00

Assorted Breakfast Pastries to include an assortment of the following Coffee Cake, Scones, Croissants, Breads, Muffins and Bakers Choice, served with Seasonal Fruits and Berries.

### **Breakfast Bake** \$8.25

Eggs, Hash Brown Potatoes, Cheese, Veggies, Sausage, Buttermilk Biscuits, Whipped Butter, Seasonal Fruit

### **Breakfast Sandwich** \$8.50

Served on Your Choice of a Flakey Butter Croissant, Whole Wheat English Muffin or Bagel. Layers of Eggs and Cheese with your choice of Sausage Patty, Honey Ham or Applewood Smoked Bacon. Fresh Seasonal Fruit



## A LA CARTE SELECTIONS

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### BAKED GOODS

*(Please Order by the Dozen)*

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#### ASSORTED FRESH BAKED MUFFINS

Chocolate-Chunk, Blueberry- Cobbler, Whole Grain Berry, Cinnamon Walnut

\$18.00/dz\_

#### ASSORTED FRESH BAKED LOAF BREADS

Cranberry-Orange, Blueberry, Banana-Nut

\$15.00/dz

#### FRUIT And CHEESE DANISH

\$15.50/dz

#### OUR FAVORITE BAGELS AND CREAMCHEESE

\$24.00/dz

#### SCONES

Raspberry-White Chocolate, Blueberry, Apple-Cinnamon, Cranberry-Orange

\$22.00/dz

#### VANILLA CREAM FROSTED CINNAMON ROLLS

\$22.50/dz

#### COFFEE CAKE

\$17.50/dz

#### ASSORTED DOUGNUTS

\$15.50/dz

#### CARAMEL-PECAN ROLL

\$24.00/dz

#### TURNOVERS

Raspberry, Apple, Blueberry, Cherry, Peach, Strawberry, Blackberry

\$17.50/dz

#### CROISSANTS WITH JAMS, JELLIES AND BUTTER

\$24.00/dz



## **Lunch Options**

*Our Catering Department provides high quality plastic as standard for all events and menus or compostable products for an additional cost. China service is also available for an additional \$1.75 per person. Minimum group size of 15 guests*

### **Soup & Green Salad Luncheon** \$9.75

House Made Soup, Field Green Salad with Home Made Dressing, Artesian Bread, Dessert Tray, Beverages

### **Soup & Sandwich Luncheon** \$9.50

A Variety of our most popular Sandwiches, Seasonal House Made Soup, Dessert Tray, Beverages

### **Sandwich & Salad Luncheon** \$9.50

A Variety of our most popular Sandwiches, Mixed Greens with Fresh Seasonal Toppings, Home-Made Dressings, Desserts and Beverages,

## **Deli Sandwich Bar**

*All Deli Buffets include your choice of 1 Deli Side, Sweet Treat, and Beverages. Additional Deli Sides Available for an upcharge. A minimum of 15 guests is required per selection for sandwich orders.*

### **Build Your Own Sandwich Bar** \$9.50

Assorted Lean Deli Meats, Sliced Cheeses, Lettuce, Tomatoes, Sweet Red Onion, Assortment of Sliced and Artisan Breads, Variety of Spreads

### **Mediterranean Sandwich Bar** \$10.00

Shaved Ham, Capicola, Red Wine Cured Hard Salami, Pepperoni, Sliced Provolone, Mozzarella Cheese, Roma Tomatoes, Oven Roasted Vegetables, Leaf Lettuce Olive Tapenade & Basil Pesto Aioli, Baguette and Focaccia Bread

### **Trio of Salads Sandwich Bar** \$10.00

Choice of 3, Toasted Walnut-Grape Chicken Salad, Lemon-Dill Tuna Salad, Smoked Gouda- Ham Salad, Crab Salad, Roasted Vegetable Salad, Egg Salad Sliced Cheeses, Lettuce, Tomatoes, Sweet Red Onion, Assortment of Sliced and Artisan Breads

### **Deli Sides**

\$1.75 per guest

Fruit Salad with honey-ginger sauce

Pesto Pasta Salad

Loaded Potato Salad

Marinated Vegetable with lemon-parsley vinaigrette

Broccoli Bacon with poppy seed dressing

Toasted Sesame Asian Slaw

Greek with herb vinaigrette

Field Greens with house-made dressing

Deli Macaroni Salad

Quinoa-Cranberry

Tabbouleh

### **Soup Choices**

\$1.75 per guest

*All of our Soups are made from scratch with the Freshest Seasonal Ingredients Available*

Tomato Basil

Corn Chowder

Butternut Squash

Creamy Mushroom

Chicken-Coconut Curry

Broccoli-Cheese

Beef Vegetable Barley

Loaded Baked Potato

Home Style Chicken Noodle

Spicy Black Bean

Southwest Chicken

Salmon Chowder

Zucchini Con Queso

Chicken with Wild Rice

## **Cold Sandwich Collection**

*A minimum of 15 guests is required per selection for sandwich orders, served with Chips, Deli Side, Beverage and Sweet Treat.*

<b>Roast Beef</b>	\$9.50
Sharp Cheddar Cheese, Horseradish Cream, Caramelized Onions, Greens, Tomatoes And Fresh Baked Whole Wheat Kaiser Roll	
<b>Black Forest Ham</b>	\$9.00
Swiss Cheese, Whole Grain Mustard Aioli, Sliced Roma Tomato & Greens on Marbled Rye Bread	
<b>Oven Roasted Turkey</b>	\$9.00
Double Cream Brie Cheese, Huckleberry Spread, on Focaccia with Greens	
<b>Italian Veggie</b>	\$9.75
Roma Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Vinaigrette, on Herbed Focaccia	
<b>Curry Chicken Salad</b>	\$9.00
Tart Green Apples, Toasted Walnuts, Celery, Greens on a buttery Croissant	
<b>The Veggie</b>	\$9.75
Herbed Cream Cheese, Avocado, Sweet Red Onion, Lettuce, Julienne Carrots, English Cucumber, Tomato, Roasted Sun-Flower Seeds on a Whole Wheat Kaiser Roll	
<b>Red Wine Cured Hard Salami</b>	\$9.50
Pepperoni, Baby Spinach, Roma Tomato, Pepperoncini, Red Onion, Roasted Garlic Aioli On a French Roll	

## **Wraps**

Choose your filling in one of our local Trevino Wraps

A minimum of 15 guests is required per selection for wrap orders, served with Chips, Deli Side, Beverage and Sweet Treat.

**Chicken Caesar** \$9.25  
Romaine, Peppercorn-Parmesan Dressing, Bacon, Croutons, Shaved Parmesan Cheese

**Southwest Steak** \$10.00  
Ancho Chili Rubbed Steak, Shredded Cheddar Cheese, Bell Peppers , Guacamole, Salsa, Greens, Cilantro-Lime Aioli

**Turkey BLTA** \$9.50  
Apple Wood Smoked Bacon, Avocado, Roma Tomato, Romaine, Green Goddess Dressing

**Greek Veggie** \$9.25  
Roasted Red Pepper Hummus, Cucumber, Feta Cheese, Kalamata Olives, Roma Tomatoes, Romaine, Shaved Red Onion, Balsamic Reduction

**Asian Chicken** \$9.50  
Tamari and Ginger Pulled Chicken, Asian Slaw, Cucumbers, Match Stick Carrots, Toasted Almonds, Sweet Chili Sauce

**Turkey-Cranberry** \$9.75  
Oven Roasted Turkey Breast, Cranberry Cream Cheese, Sweet Red Onion, Greens, Toasted Pecans

**Boxed Lunch** \$11.00  
Make Any of Our Cold Sandwiches or Wraps into a Boxed Lunch for Meetings on the go Includes, Sandwich/Wrap, Deli Side, Fruit, Chips, Cookie and Bottled Water

### **Hot Sandwich Collection**

*A minimum of 15 guests is required per selection for sandwich orders, served with Chips, Deli Side, Beverage and Sweet Treat*

## **Savory Pastry**

*Your choice of filling encased in a puff pastry crust. It's like a Home-made Hot Pocket!\_*

Ham and Cheese

Chicken

Turkey-Broccoli

Beef and Swiss

Italian

Sausage-Mushroom

Veggie Cheddar

Granny Smith Apple-Brie

Smoked Gouda-Turkey

3 Cheeses



## **Roast Beef Melt**

\$10.50

Layers of Tender Roast Beef, Caramelized Onions, Roasted Red Peppers and Cheddar Cheese on a Toasted Ciabatta Roll

**Turkey Pepper-Jack Melt** \$9.75  
Oven Roasted Turkey with Shaved Red Onion, Avocado, Sliced Tomato and Pepper-Jack Cheese piled on a French Roll served hot

**Salami and Smoked Gouda** \$10.00  
Roasted Red Pepper Aioli, Red Wine Cured Hard Salami, Smoked Gouda Cheese, Topped With Balsamic Onions, Cabbage and Carrots

**Stuffed Portabella Mushroom** \$9.75  
Whole Portabella Mushroom Marinated in Garlic and Herbs, Roasted and Layered with Zucchini, Roma Tomato, Red Onion, Fresh Mozzarella Cheese and Pesto. Served on a Whole Wheat Roll with Roasted Red Pepper Aioli

**Smoked Ham and Swiss Melt** \$10.00  
Focaccia Bread, Roasted Garlic Aioli, Smoked Ham, Tomato and Swiss Cheese served warm

## **Entrée Salads**

*Served with Artesian Bread, Butter, Accompanying Dressing, Sweet Treat, Bottled Water & Soft Drinks a minimum of 15 guests is required per selection for Salad Orders*

**Fruit and Nut** \$9.50  
Mixed Greens, Toasted Walnuts, Sliced Apples, Sun-Dried Cranberries, Maytag Blue Cheese Crumbles, Roasted Chicken **GF**

**Southwest Chicken** \$9.50  
Black Beans, Corn Relish, Tomatoes, Jalapenos, Avocado, Olives, Tri-Colored Tortilla Chips, Southwest Seasoned Chicken

**Classic Chicken Caesar Salad** \$9.25  
Romaine Lettuce, Peppercorn-Parmesan Dressing, Cherry Tomatoes, Hard Cooked Eggs Crispy Bacon, Grilled Chicken, Garlic Croutons

**COBB** \$9.75  
Grilled Chicken, Olives, Maytag Blue Cheese, Applewood Smoked Bacon, Roma Tomato, Ten Minute Egg

**Chef's Salad** \$9.50  
Oven Roasted Turkey, Black Forest Ham, Apple Wood Smoked Bacon, Pear Tomatoes

English Cucumber, Hard Cooked Egg, Swiss Cheese, Cheddar Cheese, Mixed Greens

**Asian Sesame Chicken** \$9.50

Sesame-Ginger Chicken, Napa Cabbage, Red Peppers, Scallions, Toasted Almonds  
Orange Segments, Crispy Wontons

**Beef Fajita** \$10.00

Chili Rubbed Steak Strips, Sautéed Bell Peppers, Mushrooms, Yellow Onion,  
Guacamole and Salsa

**Thai Noodle** \$9.75

Soba Noodles, Peanut Dressing, Cilantro, Cucumber, Red Pepper, Green Onion  
Edamame, Crispy Tofu or Chicken



**Casual Menus**

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**Slow Cooked Barbecue Pork** \$10.75

Corn Muffins with Whipped Honey Butter, Ranch Style Beans, Orange-Creamsicle Slaw  
Corn Casserole, Apple Crisp and Whipped Cream

**Homemade Enchiladas** \$10.00

Shredded Beef and Tomato in Corn Tortillas Topped with Queso Fresco, Pork Green Chili in Flour Tortillas topped with Monterey Jack Cheese, Garlic-Cumin Black Beans, Cilantro-Lime Rice, Chips and Salsa, Bread Pudding Bites

**Lasagna** \$10.25

Choose 1 favorite from the following or 2, for an up-charge  
Beef Bolognese, White Chicken-Artichoke with Pesto Cream, Butternut Squash and Spinach, Parmesan Breadsticks, Green Salad with Toppings and Homemade Dressing  
Tiramisu

**Mac and Cheese Bar** \$9.50

Homemade Creamy Macaroni and Cheese, Grilled Ham, Bacon Bits, Diced Tomatoes  
Caramelized Onions, Steamed Broccoli, Bay Shrimp, Shredded Cheeses, Brownies

**Taqueria Taco** \$10.50

15 guests, choice of 1 meat, 25+ guests' choices of 2 meats  
Pulled Pork Green Chili, Cumin Scented Ground Sirloin, Tequila-Lime Chicken or Seasoned Ground Turkey, Trevino's Flour Tortillas, Cheese, Jalapenos, Tomatoes, Lettuce  
Olives, Roasted Corn Salad, Black Beans, Chips and Fire Roasted Salsa,  
Avocado Creama, Cinnamon Churros

**Smashed Potato Bar** \$9.00

Roasted Garlic Mashed Potatoes , Shredded Cheddar Cheese, Grilled Onions and Mushrooms, Sautéed Broccoli, Crisp Bacon, Sour Cream, Chives, Whipped Butter, Garlic Bread, Green Salad w with Dressing and Raspberry-Almond Shortbread **GF**

**Pasta Bar** \$9.50

15 guests, choice of 2 sauces, 25+ guests, choice of 3 sauces  
Sauces Choices; Beef Bolognese, Pesto, Chicken Alfredo, Vegetarian Marinara  
Pasta, Caesar Salad, Garlic Bread, Mixed Berry Stack





**Cold Appetizers**

*Afternoon breaks are served with an assortment of Sodas and Bottled Water unless noted otherwise, minimum of 15 guests*

**Assorted Cheeses** \$3.25/guest  
Imported Cheeses, Domestic Cheeses, Seasonal Fruit, 3 Pepper Pecans, Cracker Crisps

**Fresh Fruit** \$3.00/guest  
Pineapple, Melons, Grapes, Berries, Kiwi, Vanilla-Bean Yogurt Dip

**Antipasto Platter** \$5.25/guest  
Italian Meats, Cheeses, Marinated Vegetables, Olives, Sun-Dried Tomato Spread  
Herbed Focaccia

**Seasonal Crudité** \$3.00/guest  
Broccoli, Grape Tomatoes, Cauliflower, Snap Peas, Celery, Baby Carrots, Radish  
Roasted Garlic Ranch Dip

**Trio of Dips and Chips** \$4.50/guest  
Fire Roasted Salsa, Corn Relish, Guacamole, Tortilla Chips

**Nutri-Break** \$4.50/guest  
Granola Bars, Fruit Yogurts, Mixed Nuts, Bottled Water

**Hummus** \$4.75/guest  
Roasted Red Pepper Hummus, Grilled Pita, Baby Carrot, Celery Sticks, Cucumber Slices

**Gourmet Popcorn** \$4.00/guest  
A Bushel of Popcorn with an assortment of add your own toppings  
Ranch, Sriracha, Seasoned Salt, Parmesan Cheese, Cajun, Caramel

**Stay Fit** \$5.00/guest  
Dried Fruits, Cottage Cheese, Almonds, Toasted Walnuts, Greek Yogurt, Berries, Local Honey **GF**

**Shrimp Spring Roll** \$12.00/dozen  
Rice Paper Wrap filled with Thai Spiced Poached Shrimp, Basil, Carrot, Mint served with  
Hoisin for dipping **GF**

## **Hot Appetizers**



**Gourmet Pretzels**

\$4.25/guest

Classic Salted, Cinnamon Brown Sugar, Jalapeno Cheddar, Peperoni Pizza, Garlic Parmesan, Honey Nut, Everything –Choose two please

**Buffalo Chicken Meatballs**

\$8.00/dozen

Hand Made Chicken Meatballs, In Louisiana Hot sauce, Served with Creamy Blue Cheese Dressing and Celery Sticks

**Stuffed Jalapenos**

\$9.00/dozen

Pineapple, Cream Cheese and Garlic encased in a Fresh Jalapeno wrapped in Smoked Bacon

**Spinach Artichoke Dip**

\$4.50/guest

Spinach, Artichokes and Roasted Garlic Combined with Cream Cheese, Mozzarella Cheese and Parmesan Cheese served with toasted Crostini and Cracker Crisps

**Crab Stuffed Mushrooms**

\$13.00/dozen

Lump Crab Meat, Herbs and Cheese stuffed in Button Mushrooms

**Sweets and Treats**

**Cookie Platter**

Choose from the following \$8.00/dz

Chocolate Chip  
Oatmeal Raisin  
Molasses Crinkle  
White Chocolate Macadamia Nut  
Peanut Butter  
Sugar

**Brownie Platter**

Choose from the following \$9.00/dz

Chewy Chocolate  
Caramel Almond Fudge  
Toffee Crunch Blondie  
Frosted Fudge  
Salted Caramel with Pretzel Crust  
Espresso Brownie

**Dessert Bars**

Choose from the following \$8.00/dz

Chocolate Peanut Butter Crunch  
Coconut Macaroon **GF**  
Summer Berry Stack  
Variety Tray  
Raspberry-Almond Bar **GF**

**Beverage Service**

*Our catering department provides high quality plastic as a service for all events and menus or compostable for an additional cost.*

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### HOT BEVERAGES

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One Gallon serves 15(8oz. cups) or 10(12oz. cups)

Freshly Brewed City Brew Coffee and Decaffeinated Coffee	\$13.00/gallon
Tazo Herbal and Non-Herbal Teas to include Decaffeinated	\$12.00/gallon
Hot Cocoa	\$11.50/gallon
Hot Spiced Apple Cider	\$11.25/gallon

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### COLD BEVERAGES

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One Gallon serves 15(8oz. cups) or 10(12oz. cups)

Water	\$2.00/gallon
Ice Water with Fresh Citrus, Fruits or Berries	\$4.00/gallon
Orange Juice	\$13.00/gallon
Apple Juice	\$10.00/gallon
Cranberry Juice	\$13.00/gallon
Tomato Juice	\$13.00/gallon
Fresh Brewed Iced Tea	\$12.00/gallon
Freshly Brewed Sweet Tea	\$13.50/gallon
Lemonade	\$10.00/gallon
Strawberry-Lemonade	\$12.00/gallon
Citrus Punch	\$12.00/gallon
Sparkling Seasonal Punch	\$13.00/gallon

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### CANNED AND BOTTLED BEVERAGES

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Bottled Fruit Juice (Apple, Orange and Cranberry)	\$ 2.50/each
Canned Sodas, Regular and Diet	\$1.25/each
Milk, Half Pint (Low-Fat, Skim, Whole, Chocolate and Soy)	\$1.00/each
Bottled Spring Water	\$1.25/each

Sparkling Spring Water

\$2.50/each