



Catering Menu

Breakfast Menu

Continental

Freshly Baked Muffins, Assorted Fresh Bagels And Cream Cheese, With Butter And Preserves
Regular And Decaffeinated Coffee, Hot Water And Assorted Herbal Teas, Orange Juice
\$3.00 Per Person

Beadle Lake Breakfast Buffet

Freshly Baked Muffins With Butter, Assorted Fresh Bagels And Cream Cheese, Regular And
Decaffeinated Coffee, Hot Water And Assorted Herbal Teas, Orange Juice
Fresh Scrambled Eggs With Grated Cheddar On The Side, Crispy Bacon Or Sausage Links,
Seasoned Breakfast Potatoes
\$5.00 Per Person

A La Carte

Baskets Of Whole Fresh Fruit \$1.00 Per Person
Assorted Breakfast Pastries \$1.25 Per Person
Sliced Fruit Tray \$2.25 Per Person
Fruit Juices \$1.25 Per Person
Granola Bars \$.90 Each
Variety Of Bagels & Cream Cheese \$1.25 Per Person
Variety Of Muffins \$1.25 Each
Regular And Decaffeinated Coffee, Hot Water And Assorted Herbal Teas \$1.25 Per Person

Breakfast Buffet Enhancements

English Muffins Topped With Scrambled Eggs And Melted Cheddar Cheese \$1.25 Per Person
Flaky Mini Croissants With Sliced Smoked Ham And Melted Swiss Cheese \$1.25 Per Person
Toasted Mini Bagels With Sausage Patty And Swiss Cheese \$1.25 Per Person

Lunch Menu

Cold Lunch Buffets

A Choice Of Iced Tea Or Lemonade Will Be Served Except Box Lunches

Boxed Lunch

Your Choice Of Ham, Turkey, Roast Beef Or Vegetarian On A Roll, Wrap or Croissant Served With
Lettuce, Tomato And Cheese
All Boxed Lunches Include Individual Bag Of Chips, Whole Fruit And A Wrapped Cookie
\$5.95 Per Person

Chicken Express Buffet

A Variety Of Two Cold Prepared Salads
Herb Crusted Chicken Breast Sliced
Assorted Sliced Cheese
Sliced Tomatoes, Shredded Lettuce And Pickles
Assorted Rolls And Fresh Breads
Cookies And Brownies
\$7.25 Per Person

Sonoma Wrap Buffet

White And Wheat Lawash Filled With Cheese, Lettuce, Tomato, Special Sauce And A Variety Of
Meats, Ham, Turkey, Roast Beef
A Variety Of Two Cold Prepared Salads
Cookies And Brownies
\$6.50 Per Person

Chef Salad Buffet

Tossed Salad And Baby Greens
Ham, Turkey, Roast Beef
Assorted Cheeses, Croutons, Tomatoes, Hard Cooked Eggs, Red Onion
And Fresh Chopped Bacon
A Variety Of Two Cold Prepared Salads
Cookies And Brownies
\$7.25 Per Person

Wattles Park Lunch

Tuna Salad, Chicken Salad, Egg Salad, Shredded Lettuce, Sliced Tomato, Shredded Cheeses,
Assorted Breads And Rolls
A Variety Of Two Cold Prepared Salads
Cookies And Brownies
\$7.25 Per Person

Lunch Buffets

A Choice Of Iced Tea Or Lemonade Will Be Served

South Of The Border

Marinated Flank Steak Fajitas Or Chicken Fajitas
Flour Tortillas, Sour Cream, Tomatoes, Refried Beans, Shredded Lettuce, Grated Cheese And
Salsa
Spanish Rice And Tortilla Chips
Chef's Choice Dessert
\$8.50 Per Person

Summer Buffet

Cubed Fresh Fruit
Seared Hot Chicken Breast
Shredded Lettuce, Sliced Tomatoes, Sliced Cheeses, Sautéed Onions And Mushrooms,
Mayonnaise, Barbeque Sauce, Honey Mustard
Fresh Assorted Rolls And Sliced Breads
Chef's Choice Dessert
\$8.50

Harper Creek Deli Buffet

Tossed Mixed Garden Greens, Assorted Dressings
Cole Slaw And Pasta Salad
Assorted Meats And Cheeses To Include: Turkey, Ham And Roast Beef
Assorted Sliced Cheeses, Mustard And Mayonnaise, Tomatoes, Pickles, Lettuce And Onions
Fresh Assorted Breads And Rolls
Cookies And Brownies
\$8.50 Per Person

Taste Of Italy

Garlic Bread
Caesar Salad
Chicken Piccata With A Lemon Caper Sauce
Vegetarian Or Meat Lasagna, Seasonal Vegetable Medley
Assorted Mini Pastries
\$9.00 Per Person

Plated Lunch Menu

All Meals Are Served With A Plated Dessert And Choice Of Lemonade Or Iced Tea
Salads And Entrees Are Served With Rolls And Butter

Caesar Salad

Romaine Lettuce Tossed In A Caesar Dressing With Fresh Parmesan And Croutons
\$5.00 Per Person
Add Chicken For \$2.00 Add Shrimp For \$3.00

Asian Salad

Baby Greens, Mandarin Oranges, Tomatoes, Cucumber And Green Onions Served With A Asian
Dressing And Topped With Fried Won Tons
\$5.95 Per Person
Add Chicken For \$2.00 Add Shrimp For \$3.00

Southwest Salad

Baby Greens, Tomatoes, Cucumber, Avocado, Spicy Taco Meat With A Picante-lime Dressing
Topping With Fried Tortillas
\$5.95 Per Person
Add Chicken For \$2.00

Ham And Turkey Club Croissant

Shaved Ham And Turkey Served On A Butter Croissant With Bacon, Shredded Lettuce, Sliced
Tomato And Swiss Cheese
Accompanied With Chefs Selection Of Chilled Salad
\$6.95 Per Person

Sautéed Chicken Breast

Chicken Sautéed With Seasoned Flour Served With Your Choice Of Sauce
Dijionaise, Marsala Or Picata
Accompanied With Selection Of Starch And Vegetable
\$10.95 Per Person

Frenched Pork Chop

Seared Pork Chop
Accompanied With Chefs Selection Of Starch And Vegetable
\$10.95 Per Person

Turkey Steak

Turkey Breast Pan Seared And Topped With A Cranberry Cream Sauce
Accompanied With Chefs Selection Of Starch And Vegetable
\$10.95 Per Person

Dinner Buffets

All Buffets Are Designed For A Minimum Of 20 People
A Choice Of Iced Tea Or Lemonade Are Served With Each Buffet

South Of The Border Buffet

Build Your Own Taco Salad: Shredded Lettuce, Tortilla Chips, Chopped Onions, Jalapeno
Peppers, Black Olives, Diced Tomatoes, Shredded Cheddar Cheese, Sour Cream And Salsa, Beef
Taco Meat And Chicken Fajita's
A Southwestern Dressing, Soft And Hard Shell Tacos
Spanish Rice, Refried Beans
Chefs Dessert Table
\$9.95 Per Person

Tuscan Buffet

Tossed Salad And Assorted Dressings
Fresh Tomato, Mozzarella Salad With Basil And Balsamic Vinegar
Spinach And Artichoke Dip With Chunks Of Fresh Bread
Pasta Station To Include: Tortellini And Bow-tie Pasta, Marinara And Alfredo Sauces, Chicken
Parmesan
Fresh Vegetable Medley
Dinner Rolls And Butter
Chefs Dessert Table
\$10.95

Plated Dinner Menu

All Meals Are Accompanied With The Choice Of Soup Or Salad, Rolls And Butter, Plated Dessert,
Iced Tea Or Lemonade And Coffee Service

8 Oz Poached Salmon Seattle

Poached Salmon Laced With A Creamy Seafood Sauce
Accompanied With Selection Of Starch And Vegetable
\$13.95 Per Person

Mahi Mahi

Pan Seared Served With A Ginger Orange Glaze
Accompanied With Selection Of Starch And Vegetable
\$13.95 Per Person

Stuffed Chicken Breast

Chicken Breast Stuffed With Broccoli And Cheese Sauce
Served With Roasted Red Potatoes
Accompanied With Vegetable Medley
\$13.95 Per Person

Sautéed Chicken Breast

Chicken Sautéed With Seasoned Flour Served With Your Choice Of Sauce
Dijionaise, Marsala Or Picata
Accompanied With Selection Of Starch And Vegetable
\$13.95 Per Person

Frenched Pork Chop

Seared Pork Chop
Accompanied With Selection Of Starch And Vegetable
\$15.95 Per Person

8 Oz Top Sirloin Steak

Aged Cut Of Beef Sirloin Steak Topped With A Wild Mushroom Demi-glace
Accompanied With Selection Of Starch And Vegetable
\$13.95 Per Person

Vegetable Crudités

Assorted Crisp Garden Vegetables
Accompanied With Ranch Onion Dip
\$2.50 Per Person

Domestic Cheese Display

Domestic Cheeses Displayed With
Fresh Crackers
\$2.50 Per Person

Sliced Seasonal Fruit Display

Fresh Seasonal Fruit Sliced And
Accompanied With A Yogurt
Dipping Sauce
\$2.50 Per Person

Baked Brie En Croute

Brie Baked Golden Brown
Served With French Baguettes
\$2.95 Per Person

Dips And Spreads Displays

Choice Of Three: Spinach Dip, Crab Dip, Artichoke Dip Or Hummus
Accompanied By Assorted Crackers, Breads And Chips
\$2.95 Per Person

Tomato Brushetta

Diced Tomato, Basil, Red Onion, Garlic And Olive Oil
Served With Toast Points
\$1.95 Per Person

Classic Vienna Display

Mini Assorted Cheese Cakes
Mini Cream Puffs
Mini Éclairs
Petit Fours
\$3.25 Per Person

Deluxe Vienna Display

Mini Assorted Cheese Cakes
Mini Cream Puffs
Mini Éclairs
Petit Fours
Assorted Cakes And Tortes
\$4.25 Per Person

Beverages

Small Bottled Water (8 oz)\$.50
Large Bottled Water (20 oz)\$1.50
Assorted Sodas (20 oz)\$1.50
Assorted Canned Soda (12 oz) \$1.00

Bulk Juices And Drinks

Sold By The Gallon
Lemonade And Fruit Punch\$6.00 Per Gallon
Assorted Juices\$8.00 Per Gallon

Snacks

Bulk Items\$4.95 Per Pound Serves 8 To 10
Snack Mix, Goldfish Crackers, Frito Scoops, Nacho Cheese Doritos

Assorted Individual Potato Chips.....\$.75 Each

Bulk Items\$6.95 Per Pound
Chocolate Cover Malt Balls, Chocolate Cover Raisins, Yogurt Pretzels, York Peppermint Patties

Harper Creek Community Schools Catering Guide

Thank you for choosing Chartwells Catering Services. We guarantee prompt, courteous and efficient service, using only the finest products available. In order to achieve this level of service, we ask that you follow these simple guidelines when placing your orders.

Ordering

Please place your fax orders to 269-441-2207. PLEASE PLACE ALL ORDER A MINIMUM OF THREE DAYS BEFORE YOUR EVENT. DO NOT COUNT THE DAY YOU FAX THE ORDER. We need the lead in time to order the food and the prep time, and the availability of product and staff. We will only accept the order form we have provided you.

Please have the following information available when placing your order:

- Your name and phone number.
- For whom the service is being ordered.
- The number of expected guests.
- The date, time and location of the catering event; please be specific (i.e. room number or name).
- The code number of department to be charged.
- In the unlikely event that not all of our equipment is returned, Chartwells reserves the right to charge your account fair market value. Equipment must be returned to the kitchen, not stored in office where we can't locate it.
- China and Linen service available at \$5.00 per person.

Cancellations

Cancellations made with 24 hours notice will be accepted with no charge to you, except when rental charges have been incurred. Cancellations the day of service will be charged as follows:

- 50% of the pricing for food items.
- 100% of additional labor and/ or wait staff charges and any rental charges that have been incurred.

Delivery and Wait staff Charges

Offsite events may be charged for delivery and set-up. Wait staff is available at an additional charge per waitperson. Wait service staffing is recommended as follows:

- Buffets – one waitperson per 25 guests.
- Banquets – one waitperson per 20 guests.

The rate is \$30 per hour

Specialty Orders

This guide is just a small sample of our catering capabilities. We would be happy to custom design a menu to meet your specific needs. Please call our office to set up a convenient time for you to discuss your event with our catering specialist.