



CATERING MENU



Catering by Chartwells

Chartwells Catering helps you make sure your event is perfect - from planning to presentation! We have an experienced and passionate team dedicated to your event. For your convenience, our chef has created menus with popular, seasonal, and perfect pairings. This is just a sample of what we offer, so don't hesitate to share your ideas—we're here to make them happen.

Whether your plans call for a small reception or a gourmet dinner, our catering team will work with you every step of the way. The best part is that ordering through Chartwells means you're doing something great from the start—**proceeds from the event go back to the L`Anse Creuse food service program.**

Catering Contact Info:

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CATERING DETAILS

ABOUT

We're a proud part of Chartwells K12 and are not only student focused, but dedicated to the community as well. We create extraordinary events and source exceptional ingredients. We like to have fun along the way and are happy proceeds go back to the local school. Don't see what you're looking for? Give us a call and our Chef can customize a menu to fit your event.

SCHEDULING

Please confirm arrangements at least 7 days prior to the date of the event.

This allows us time to provide appropriate staffing and to offer the very highest quality product at the best possible cost to you. For events scheduled less than 7 days in advance there will be an additional \$25 surcharge. For events requiring a more detailed menu, for larger groups, or for after hours events, please reserve the date with us two weeks in advance to ensure availability and to customize a menu to suit your needs.

SERVICE STANDARD

The primary purpose of Chartwells catering is to provide outstanding services for L`Anse Creuse administrative meetings and student events.

- If your event is not directly related to a school function or extracurricular group, please contact us before planning your event.
- We require a minimum order for 20 guests to reserve our services.
- Linen tablecloths and decorations will be provided for all food and beverage tables only. Room decorations and guest table decorations are not included.
- Quality disposable products are supplied.

GREAT BEGINNINGS

CONTINENTAL BREAKFAST

\$4.95 per person

- Assorted Muffins and Pastries
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee
- Juice

DELUXE CONTINENTAL

\$5.95 per person

- Panera™ Bagels with Cream Cheese
- Assorted Muffins and Pastries
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee
- Juice

DAYBREAK SANDWICHES

\$6.95 per person

- Egg, Cheddar, and Sausage on Croissant
- Egg, Ham, and Swiss on Bagel
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee
- Juice

WAKE UP!

\$1.00 per person

- Freshly Brewed Coffee
 - Cream and Sugar
- Decaffeinated Coffee Available Upon Request

SUNRISE BREAKFAST

\$7.95 per person

- Scrambled Eggs with Cheese
- Crisp Bacon and Sausage
- Golden Hash Browns
- Assorted Muffins and Pastries
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee
- Juice

THE GRIDDLE

\$8.95 per person

- Cinnamon French Toast
- Butter and Syrup
- Crisp Bacon and Sausage
- Golden Hash Browns
- Seasonal Fresh Fruit Platter
- Freshly Brewed Coffee
- Juice

UPSCALE COFFEE BAR

\$1.95 per person

- Freshly Brewed Coffee
- Hot Tea – assorted flavors
- Cream and Sugar
- Flavored Syrups, Flavored Creamers, and Clover Honey

Decaffeinated Coffee Available Upon Request

MARKET FRESH TO GO BOXES

GOURMET SALADS AND SANDWICHES

Perfect for a busy working lunch, all selections are a complete meal, individually packed and labeled.

Please select a *maximum of **three*** varieties.

All selections include fresh fruit, chips, bottled water, and a fresh baked cookie.

\$7.95 each

MICHIGAN SALAD

Romaine lettuce, grilled chicken breast, dried cranberry, feta, candied walnuts, raspberry vinaigrette

CAESAR SALAD

Romaine lettuce, grilled chicken breast, shredded parmesan, croutons, creamy Caesar dressing

CHEF SALAD

Romaine lettuce, turkey, ham, boiled egg, cheddar, swiss, tomato, cucumber, red onion, choice of dressing

GREEK SALAD

Romaine lettuce, grilled chicken breast, feta, mild peppers, beets, olives, tomato, greek dressing

CHARTWELLS SIGNATURE SALAD

Romaine lettuce, grilled chicken breast, strawberry, pineapple, candied walnuts, sweet-onion-poppysseed vinaigrette

TURKEY CLUB WRAP

Turkey, bacon, provolone, lettuce, tomato, Dijon mayonnaise

ITALIAN HERO WRAP

Ham, salami, pepperoni, provolone, mild peppers, olives, pickles, lettuce, tomato

PESTO CHICKEN WRAP

Grilled chicken breast, provolone, lettuce, tomato, red onion, pesto mayonnaise

ROASTED VEGETABLE WRAP

Fresh vegetables roasted in olive oil and balsamic vinegar, lettuce, tomato, herbed cream cheese

CLASSIC CROISSANTS

please select *one* for your group
Tuna Salad, Egg Salad,
or Tarragon Chicken Salad
lettuce, tomato, buttery croissant

LUNCH BUFFETS

BUILD YOUR OWN SALAD

\$7.95 per person

Let your guests build their own gourmet salad.

- Chopped romaine lettuce
- Julienne chicken breast, turkey, ham, bacon, boiled egg
- Cucumber, tomato, red onion, cheddar, feta, croutons
- Assorted dressings
- Assorted chips, warm rolls, butter
- Fresh baked cookies
- Bottled water

BUILD YOUR OWN DELI SANDWICH

\$7.95 per person

Let your guests build their own gourmet sandwich.

- Sliced turkey, ham, salami
- Sliced cheddar, swiss, provolone
- Lettuce, tomato, red onion, pickles
- Assorted breads, mustard, mayonnaise, dressings
- CHOICE OF ONE : Caesar Salad -or- Tossed Garden Salad
- Assorted chips
- Fresh baked cookies
- Bottled water

THE TAILGATE

\$9.95 per person

The classic backyard cookout.

- Hamburgers
- All beef hot dogs
- Sliced cheddar, swiss
- Lettuce, tomato, red onion, pickles
- Assorted condiments – ketchup, mustard, mayonnaise, pickle relish
- CHOICE OF TWO : baked beans, cole slaw, potato salad, pasta salad
- Assorted chips
- Fresh baked cookies
- Bottled water

ENTREE BUFFETS

SOUTH OF THE BORDER

\$9.95 per person

Let your guests build their own nachos, tacos, or even a salad!

- Crispy corn tortilla chips, soft flour tortillas
- Spicy fajita chicken, seasoned ground beef
- Cheddar cheese sauce
- CHOICE OF TWO : Mexican refried beans, Southwest black beans, Spanish rice, cilantro-lime brown rice
- Shredded lettuce, pico de gallo, black olive, red onion, jalapeno
- Sour cream, salsa, shredded cheddar
- Fresh baked cinnamon sugar churros
- Bottled water

Add guacamole - \$0.50 per person

BAKED POTATO BAR

\$9.95 per person

Let your guests build their own loaded potato.

- Fresh baked russet potato
- Seasoned ground beef, roasted chicken, bacon
- Cheddar cheese sauce, steamed broccoli, roasted corn
- Shredded lettuce, tomato, jalapeno, sour cream, cheddar
- BBQ sauce, hot Sauce, onion frizzles
- CHOICE OF ONE : Caesar Salad -or- Tossed Garden Salad
- Assorted chips, fresh baked cookies
- Bottled water

ITALIAN BUFFET

\$11.95 per person

Classic Italian fare

- CHOOSE ONE : chicken parmigiana, Italian meatballs, ratatouille lasagna rolls
- CHOOSE ONE : Pasta with marinara -or- alfredo sauce
- Seasoned green beans
- Warm toasted garlic bread
- CHOICE OF ONE : Caesar Salad -or- Tossed Garden Salad
- Mini chocolate covered eclairs, mini cream puffs
- Bottled water

CREATE YOUR OWN MENU

One Entrée Buffet

\$14.95 per person

Select one entrée, two side dishes, one salad, and one dessert

Two Entrée Buffet

\$17.95 per person

Select two entrées, two side dishes, one salad, and one dessert

All Create Your Own Menu selections include warm rolls, butter, and bottled water

ENTRÉE CHOICES

- Chicken marsala
- Chicken parmigiana
- Chicken piccata
- Chicken fettuccini alfredo
- Ratatouille lasagna rolls
- Shrimp scampi over linguini
- Baked or Blackened salmon filet
- Parmesan herb crusted tilapia
- Grilled flank steak with mushrooms
- Roasted turkey breast

SIDE DISHES

- Roasted Italian vegetables
- Seasoned green beans
- Corn on the cobb
- Glazed baby carrots
- Baked potato
- Garlic whipped potatoes
- Herb roasted redskin potatoes
- Mushroom rice pilaf
- Parsley buttered linguini
- Penne with marinara or alfredo

SALAD CHOICES

- **Fresh Greens** ~ mixed greens, tomato, cucumber, red onion, bell pepper
- **Caesar** ~ romaine lettuce, croutons, shredded parmesan, creamy Caesar
- **Spinach & Berry** ~ baby spinach, assorted fresh berries, red onion, feta
- **Michigan** ~ mixed greens, feta, dried cranberries, candied walnuts

DESSERT CHOICES

- Assorted fresh baked cookies
- Assorted gourmet brownies
- Mini chocolate covered eclairs, mini cream puffs
- Fresh fruit drizzled with melted chocolate

APPETIZERS

CHILLED APPETIZERS

	Small	Large
Seasonal fruit tray ~ <i>a display of fresh cut assorted fruit</i>	\$25	\$50
Garden Vegetable Platter ~ <i>healthy garden vegetables</i>	\$20	\$35
Roasted Red Pepper -or- Regular Hummus Dip ~ <i>served with toasted pita wedges</i>	\$20	\$35
Savory Spinach Dip ~ <i>a classic sour cream dip with wilted spinach, herbs, and spices</i>	\$20	\$35
Cheese Snack Platter ~ <i>a generous selection of cubed cheeses, fresh grapes, and assorted crackers</i>	\$30	\$45
Meat & Cheese Snack Platter ~ <i>our great cheese platter with the addition of sliced salami and ham</i>	\$50	\$75

HOT APPETIZERS

Hearty Artichoke Dip ~ <i>baked and served hot with crisp tortilla chips</i>		\$40
Beef Meatballs ~ <i>your choice of BBQ Sauce or Sweet & Sour</i>		\$50

BEVERAGE SERVICE, DESSERTS

BEVERAGES

Bottled water – 16.9 oz	\$1 each
Fresh brewed coffee with cream & sugar	\$1 per person
Canned pop – 12 oz cans, by the dozen	\$12 per doz
Fruit infused water – 3 gallon dispenser for 30 people	\$30 each

DESSERTS

Fresh baked assorted cookies by the dozen	\$5
Assorted gourmet brownies by the dozen	\$10
Mini chocolate covered eclairs, 50 each	\$10
Mini cream puffs, 50 each	\$10