



FLAVOURS

by **sodexo**
MAGIC

LANSING SCHOOL
DISTRICT





TABLE OF CONTENTS

| | |
|---------------------------------------|---|
| BREAKFAST SELECTIONS..... | 1 |
| SANDWICHES & SALADS | 2 |
| HOT ENTRÉES & THEME BUFFETS..... | 3 |
| PIZZA PARTY..... | 4 |
| PLATTERS..... | 4 |
| SWEET TREATS & AFTERNOON SNACKS | 5 |
| Á LA CARTE BEVERAGES..... | 5 |
| PLANNING YOUR EVENT..... | 6 |

CONTACT INFORMATION

E-mail is the preferred method for placing your orders. Find us at: schoolmeals@lansingschools.net, phone us directly at (517) 599-9043, or fax us at (517)755-2759 to arrange your event.

We can accommodate special diets upon request. Please contact Chef Patrick Cavanaugh at patrick.cavanaugh@sodexo.com to make arrangements.

The invoice will be based on guaranteed count or actual count, whichever is greater. A guaranteed guest count is requested at least 3 business days in advance of the scheduled service.

When ordering, please provide a starting and pick-up time. Services include delivery.

BREAKFAST SELECTIONS



10 guest minimum on breakfast selections.

CONTINENTAL BREAKFAST \$5.50 per guest
Assorted pastries, gourmet coffee, variety of teas and bottled juices

DELUXE CONTINENTAL BREAKFAST \$7.25 per guest
Seasonal fresh cut fruit platter, assorted pastries, gourmet coffee, variety of teas and bottled juices

BAGEL CONTINENTAL \$5.50 per guest
Assorted fresh bagels, variety of flavored cream cheese (low-fat available upon request), gourmet coffee, variety of teas and bottled juices

KICK START YOGURT BAR \$7.25 per guest
Create your own yogurt parfait with low fat vanilla and strawberry yogurt along with crunchy granola, fresh-diced fruit, assorted nuts and finished with all natural honey

AMERICANA BREAKFAST BUFFET \$7.75 per guest
Fluffy scrambled eggs, hash browns, crisp bacon and sausage links, assorted pastries, gourmet coffee, variety of teas and bottled juices

BREAKFAST CROISSANT SANDWICH BUFFET \$7.50 per guest
Buttery croissants filled with ham, cheddar cheese, and scrambled eggs served with roasted new potatoes, gourmet coffee, variety of teas and bottled juices

À LA CARTE PASTRIES

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|--------------------------|------------------|
| Danish | \$1.25 per guest |
| Cinnamon Rolls | \$1.75 per guest |
| Bagels with Cream Cheese | \$1.50 per guest |
| Muffins | \$1.75 per guest |
| Donuts | \$0.75 per guest |

À LA CARTE BEVERAGES

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|---|-------------------|
| Gourmet Coffee - Regular and Decaf (serves 8) | \$5.25 per pot |
| Herbal Teas (serves 8) | \$5.50 per pot |
| Assorted Bottled Juices | \$1.50 per guest |
| Bottled Water | \$1.25 per guest |
| Fruit Infused Water (serves 8) | \$3.25 per gallon |

SANDWICHES & SALADS



Add the soup of the day to sandwiches or salads below for only \$1.50 per guest. All salad entrées include a freshly baked breadstick or roll, cookies, and bottled water.

SANDWICHES

BUILD YOUR OWN DELI BUFFET

Assorted deli meats and cheeses with all the fixings and a variety of fresh deli style breads served with a deli salad, chips, assorted soft drinks, bottled water and cookies.

\$7.50 per guest

THE CLASSIC BOX

The classic box menu choices will consist of an assortment of deli meats, with assorted cheeses, unless otherwise specified. Vegetarian, tuna salad and other options are available upon request. Served with chips, whole fruit, bottled water and cookies. The classic box lunch can be placed on trays and served buffet style for a more formal presentation for \$0.75 additional charge per guest.

\$6.95 per guest

ITALIAN FOCACCIA SANDWICH

Freshly baked focaccia bread stuffed with sliced ham, turkey and Genoa salami topped with mixed greens, roma tomatoes, provolone cheese and our house-made tomato basil vinaigrette.

\$6.25 per guest

SMOKED TURKEY BREAST CROISSANT

Thinly sliced smoked turkey breast topped with pesto mayonnaise, avocado, swiss cheese, lettuce, tomato and red onion served on a fluffy croissant. Served with chips, pickle, cookie, beverage and choice of side salad.

\$7.50 per guest

VEGETARIAN BLACK BEAN BURRITO WRAP

Crumbled black bean burger with a generous layer of avocado cream, shredded lettuce, diced roma tomatoes and monterey jack cheese wrapped in a flour tortilla and served with freshly prepared pico de gallo.

\$6.25 per guest

SALADS

CHICKEN CAESAR SALAD

Grilled chicken breast tossed with fresh chopped romaine lettuce, house-baked croutons and freshly shredded Parmesan cheese served with our special Caesar dressing.

\$7.95 per guest

CHEF SALAD

Sliced ham, turkey, cheddar and Swiss served on a bed of mixed greens and topped with tomato and egg wedges. Served with your choice of dressing.

\$7.50 per guest

CLASSIC COBB SALAD

Diced chicken breast with sliced black olives, blue cheese and topped with bacon bits and tomatoes.

\$7.50 per guest

HOT ENTRÉES AND THEME BUFFETS



All hot entrees are served with a freshly baked breadstick or roll, mixed field greens, one side accompaniment, dessert, and bottled water. 10 guest minimum, unless specified. For more than one menu choice per event, add \$1.75 per guest. All theme buffets include mixed field greens, dessert, and bottled water. 10 guest minimum, unless specified.

BAKED LASAGNA

\$8.95 per guest

Choose our traditional meat and cheese lasagna or our delicious vegetarian lasagna.

GOURMET CHICKEN YOUR WAY

\$8.25 per guest

Try your chicken in one of the following styles: piccata, barbeque, teriyaki, parmesan or dijonaise.

THAI NOODLE BOWL

\$8.95 per guest

Create your own delicious noodle bowl with rice noodles, shaved beefsteak, chicken breast or seasoned tofu. Add an assortment of fresh vegetables and top with either beef broth, chicken bone broth or vegetable broth. Served with vegetable spring rolls.

ACCOMPANIMENTS

Caesar Salad
Seasonal Grilled Vegetables
Roasted Red Potatoes
Seasoned Mashed Potatoes
Roasted Root Vegetables
Quinoa Pilaf

DESSERTS

Cheesecake
Brownies
Seasonal Pie
Seasonal Fresh Fruit Cup
Layer Cake
Assorted Dessert Bars

PASTA PRONTO

\$8.50 per guest

Choose two pastas:

Fettuccine, Penne, Radiatore

Choose two sauces:

Marinara, Alfredo, Creamy Pesto

Choose two proteins:

Meatballs, Grilled Chicken, Sausage with Peppers and Onions

Served with a breadstick or a roll

ASIAN BUFFET

\$9.50 per guest

Choose one entrée:

Chicken or Beef Szechwan, Chicken and Broccoli, Sweet & Sour Chicken, Cantonese Stir Fry with Snow Peas

Choose two sides:

Asian Vegetables, Steamed Rice, Fried Rice, Vegetable Lo Mein and Egg Rolls

Served with fortune cookies

MEXICAN BUFFET

\$9.50 per guest

Choose one entrée:

Cheese Enchiladas, Chicken or Beef Tacos, Beef, Chicken or Vegetable Fajitas

Choose two sides:

Guacamole, Refried Beans, Mexican Rice, Charro Black Beans

Buffet includes topping bar:

Sour cream, Shredded Cheese, Lettuce

Served with chips and salsa



PIZZA PARTY

Our Pizza is prepared fresh on 16" whole grain enriched crust, topped with house-made sauce and low-fat mozzarella cheese. Prices listed are a la carte. Each pizza is 16" round. Please specify 8, 10 or 12 slices.

16-INCH ROUND CHEESE PIZZA \$9.50 per pie

Choose two toppings: Pepperoni, sausage, diced or bbq chicken, ham, onions, peppers, olives, pineapple or mushrooms. Additional toppings are \$0.50 each.

MAKE IT A MEAL \$7.00 per guest

Mixed green salad with dressings, assorted soft drinks, bottled water and cookies

PLATTERS

Platters are priced per guest, with a 10 guest minimum.

FRESH FRUIT PLATTER

An assortment of fresh seasonal fruit served with our special fruit dip and whipped cream cheese

\$1.50 per guest

FRESH CRUDITÉ PLATTER

An assortment of fresh vegetables served with our special house dip

\$1.50 per guest

CHEESE AND CRACKER TRAY

Assorted sliced cheeses served with a cracker assortment

\$1.75 per guest

CHEESE, MEAT AND CRACKER TRAY

A variety of sliced cheeses and deli meats served with a cracker assortment

\$2.75 per guest

ANTIPASTO PLATTER

Salami, pepperoni, cheese, artichoke hearts, marinated mushrooms, olives and pepperoncini served with sliced baguette bread

\$2.75 per guest

SWEET TREATS & AFTERNOON SNACKS

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|--|------------------|
| CHEESECAKE | \$2.50 per guest |
| BROWNIES | \$1.25 per guest |
| CREAM-FILLED PIE | \$1.50 per guest |
| SEASONAL FRUIT PIE | \$1.50 per guest |
| SEASONAL FRESH FRUIT CUP | \$1.50 per guest |
| LAYER CAKE | \$1.75 per guest |
| GOURMET CAKES AND PIES | \$2.50 per guest |
| GOURMET BARS | \$1.75 per guest |
| POPCORN BASKET | \$0.75 per guest |
| FRESH BAKED COOKIES | \$1.00 per guest |
| CHIPS AND DIP | \$1.50 per guest |
| TORTILLA CHIPS AND SALSA | \$1.50 per guest |
| WARM SOFT PRETZEL WITH CHEESE SAUCE | \$2.00 per guest |

DECORATIVE SHEET CAKES

Order ahead to celebrate an anniversary, birthday, office or holiday party or even a family event with a special cake! We will customize your cake to fit any theme!

Price includes plastic forks, paper plates, and cocktail napkins for service.

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|------------------------------|--------------|
| 1/4 Sheet Cake (serves 25) | \$30.00 each |
| 1/2 Sheet Cake (serves 50) | \$50.00 each |
| Full Sheet Cake (serves 100) | \$70.00 each |

À LA CARTE BEVERAGES

COLD BEVERAGES

Minimum of 8 guests

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|---------------------|-------------------|
| Iced Tea | \$3.00 per gallon |
| Fruit Punch | \$3.00 per gallon |
| Fruit Infused Water | \$3.25 per gallon |
| Lemonade | \$3.00 per gallon |
| Bottled Juice | \$1.50 per guest |
| Canned Sodas | \$1.25 per guest |
| Bottled Water | \$1.00 per guest |
| Milk | \$0.75 per guest |

HOT BEVERAGES

Minimum of 8 guests

| | |
|---|----------------|
| Gourmet Coffee - Regular and Decaf (serves 8) | \$5.25 per pot |
| Herbal Teas (serves 8) | \$5.50 per pot |
| Hot Apple Cider | \$6.00 per pot |

PLANNING YOUR EVENT



PLANNING YOUR EVENT

The menu selections and services in this guide are the most frequently requested, and represent merely a sampling of what we can do. Whether you are planning a simple gathering or a special event, we'll be happy to help you with the arrangements.

Room reservations are the responsibility of the requestor. Room preparation and set up may take up to an hour to complete, so please schedule rooms accordingly.

PLACING YOUR ORDER

Please help us help you by providing at least 48 hour advance notice for food orders, and 24 hour notice for snacks and beverages. We will make every effort to accommodate orders with less notice, but may need to restrict the menu to product on hand. Special orders and events with a large number of guests require as much notice as possible. It is extremely helpful if, at the time of booking your event, you are prepared to share the following information: type of event with service needs (served/buffet, drop off/waited, etc.); approximate numbers of guests; time & location of event; billing arrangements – department number or billing method; and any other special arrangements you need us to know.

GUARANTEE AND BILLING POLICY

To professionally prepare for each guest, we require that you guarantee the number of guests attending your event at least 24 hours in advance. Events will be billed at the guaranteed number or the actual number served, whichever is greater.

Orders placed without 24 hour notice may be subject to a 20% service up-charge.

All delivered events will be subject a \$0.00 minimum charge.

Due to our advance preparation, cancellations must be made at least 24 hours in advance. Shorter notices may result in charges of up to 50% of the original order.

Should your event exceed \$5.00, an authorization signature is required prior to the event.

Sodexo must retrieve all catering equipment. If you move any equipment from the delivery location, please immediately notify the catering department. Any catering equipment not recovered may be billed to your order.

ADDITIONAL SERVICES

There may be an added labor charge for events scheduled to begin before 7:00 AM a.m. or after 8:30 PM p.m., or on days when school is not in session, such as weekends, holidays, and vacation breaks. All services will be set up with paper and plastic ware unless otherwise specified. China and linen service is available at an additional cost. Flowers and/or special decorations can be provided for an additional charge as well. Special equipment rental or professional attendants are available at an additional rate with 72 hour notice.

