

2020-2021
Grab & Go
Catering Menu



BREAKFAST

All items will be individually wrapped or packaged for a contactless dining experience.

Continental Breakfast

\$5.00 per person

Choice of 2: Assorted bagels with condiments, muffins, cinnamon rolls, scones or Danish Fresh fruit cups and assorted low-fat yogurt

Fruit and Yogurt Parfait

\$5.00 per person

Low fat vanilla yogurt layered with fruit and a side of granola Choice of 2 fruits: Strawberries, blueberries, pineapple or baked cinnamon apples Mini muffins

Overnight Oatmeal

\$4.00 per person

Delicious blend of oats, vanilla yogurt, fruit and spices. Choice of 2: Apple pie, peaches & cream, carrot cake or chocolate banana Fresh fruit cups

Breakfast Sandwich

\$5.00 per person

Sandwich options include: Croissant, English muffin or biscuit Filled with a scrambled egg patty, ham, bacon or sausage and cheese Includes fresh fruit cups

Bottled Beverages

\$1.00 each

Orange Juice Apple Juice Bottled Water

LUNCH

All items will be individually wrapped or packaged for a contactless dining experience.

Sandwich Lunch #1

\$6.00 per person

Assorted individually wrapped sandwiches (up to 3 selections) served with assorted bags of chips, fresh fruit cups and cookies.

Sandwich Lunch #2

\$7.00 per person

Assorted individually wrapped sandwiches (up to 3 selections) served with assorted bags of chips, choice of side salad, fruit cups and cookies.

Sandwich Box Lunches

Select sandwiches packaged in an easy to transport box for lunch on the go!

Small Boxed Lunch

\$6.00 per person

Includes sandwich, bag of potato chips, cookie and bottle of water.

Standard Boxed Lunch

\$6.50 per person

Includes sandwich, bag of potato chips, whole fruit, cookie and bottle of water

Executive Boxed Lunch

\$7.00 per person

Includes sandwich, bag of potato chips, side salad (same option for all event orders), fresh fruit cup, cookie and a bottle of water

LUNCH...

SANDWICH SELECTIONS

Served on fresh baked sub bread, whole grain wrap or croissant

All American Favorites (mayo & mustard packets on the side)

Roasted Turkey: American cheese, leaf lettuce, tomato

Deli Ham: Swiss cheese, leaf lettuce, tomato

Roast Beef Cheddar cheese, leaf lettuce, tomato

Turkey Club: Deli turkey, bacon, lettuce, tomato

Chicken:

Greek: Grilled chicken strips with lettuce, tomato, red onion and tzatziki sauce

Fiesta: Grilled chicken strips with lettuce, tomato, red onion and southwest dressing

Cranberry chicken salad with leaf lettuce

Grilled Chicken Caesar Wrap

Vegetarian Wraps:

Hummus, spinach, shredded carrots, tomatoes and black olives

Balsamic roasted vegetables with spring mix

SIDE SALAD SELECTIONS

Garden Salad: Romaine lettuce with cucumber slices and tomato

Spinach Salad: with dried cranberries and parmesan cheese with vinaigrette dressing

Italian Pasta Salad: pasta and vegetables tossed with Italian dressing

Creamy Pasta Salad: pasta and vegetables blended together with a creamy dressing

LUNCH...

NEW Salad Bowls

Select salads packaged easy to eat, right from the bowl, for lunch on the go!

Salad Bowl Lunches

\$7.50 per person

Your choice of salad served with a cookie and a bottle of water

SALAD SELECTIONS

Chef Salad: Romaine lettuce topped with diced tomatoes, onions, cucumbers, cheddar cheese, ham, turkey and a hardboiled egg. Includes choice of dressing packet and made from scratch croutons.

Mediterranean Salad: Blend of Romaine lettuce and spinach topped with tomatoes, garbanzo beans, green peppers, and cucumbers.

Includes a fresh breadstick and homemade Mediterranean vinaigrette dressing on the side.

Antipasta Salad: Romaine lettuce topped with pasta, diced onion, peppers, ham, salami, cheese and tomatoes.

Includes a fresh breadstick and Italian dressing packet on the side.

Chicken Caesar Salad: Romaine lettuce topped with tomatoes, cucumbers, parmesan cheese and grilled chicken strips.

Includes a Caesar dressing packet on the side and made from scratch croutons.

Santa Fe Chicken Salad: Romaine lettuce topped with diced onion, tomatoes, corn, black beans, salsa, grilled chicken and crunchy tortilla strips. Served with southwestern ranch dressing on the side.

Looking for something hot? We've got you covered!

The following entrée choices are available for groups of less than 25 people.

South of the Border Bowl \$8.00

Cilantro lime rice topped with choice of fajita chicken or southwest taco meat accompanied by a side of lettuce topped with black bean & corn salsa, diced tomatoes add guacamole for \$.50 a person

Italian Pasta 8.00

Penne pasta topped with choice of Italian meat sauce served with Italian seasoned vegetables, or creamy Alfredo sauce with chicken and broccoli, a garlic herb breadstick and creamy Cesar salad.

Chicken & Vegetable Stir Fry 8.00

Chicken or Pork with oriental vegetables blended with choice of General Taos or Teriyaki sauce served over jasmine rice. Includes an eggroll and fortune cookie.

Thanksgiving Dinner 7.50

Roasted Turkey, mashed potatoes and gravy, steamed half ear of corn, served with a roll and side garden salad, choice of dressing.

Soup and Salad \$7.50

Choice of two soup options: chicken noodle, cheesy broccoli, chicken tortilla, creamy tomato basil, NE clam chowder. Please feel free to reach out for other soup options, soups are one passions, I love a good challenge!

FRESH FROM THE OVEN HOUSE MADE PIZZA

PURCHASED INDIVIDUALLY AND BOXED TO GO!

\$7.00 1 Topping Pizza \$8.50 (Up to 3 Toppings) \$10.00 per Specialty Pizza

Specialty Pizza Creations:

Chicken Bacon Ranch: Ranch Sauce, Diced Chicken, Bacon Crumbles and Tomato

Aloha BBQ: BBQ Sauce, Pineapple, Ham, and Caramelized Onion

Philly Cheese Steak: Creamy cheese sauce, steak, onions and green peppers

Caprese: Garlic Oil, Fresh Mozzarella, Roma Tomatoes, Fresh Basil, and Balsamic Drizzle

Supreme: Pepperoni, Sausage, Mushroom, Onion and Green Pepper

Veggie: Green Pepper, Onion, Mushroom, Diced Tomato and Black Olives

EXTRAS

Appleton Snack Mix Caramel Corn, Chex Mix, Peanuts, Craisins, M&M's	\$1.50 per person
Fresh Fruit Cup	\$1.75 per person
Garden Vegetable Crudité with Ranch Dip	\$1.25 per person
Garden Vegetable Crudité with Hummus	\$1.75 per person
Cheese, Sausage & Crackers Snack Cup	\$2.00 per person
Fruit & Cheese Snacker	\$2.00 per person
Pretzels w/ Hummus Snacker	\$1.50 per person

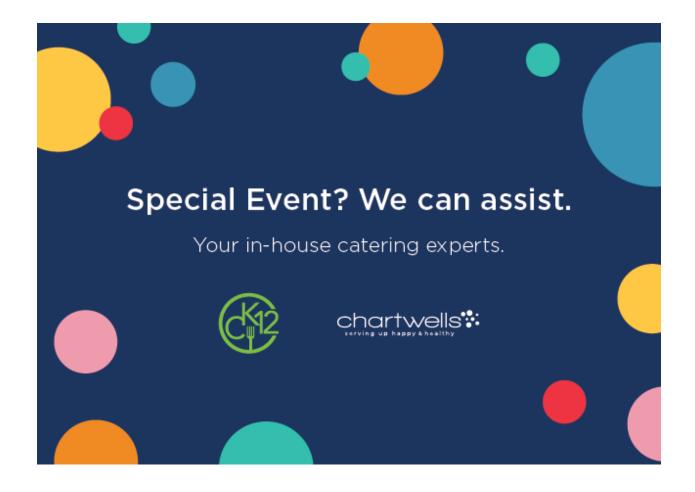
Desserts

Assorted Cookies	\$6.00 per dozen
Assorted Bars	\$9.00 per dozen
Pudding Parfait	
Pudding layered with whipped cream topped with a cherry.	
Banana, Butterscotch, Chocolate or Vanilla	\$3.00 each

Beverages

Bottled Beverages	\$1.00 each
Orange Juice, Apple Juice, Bottled Water	
Canned Soda	\$.75 each
Carton Milk	\$.60 each
Hot beverage Station	\$3.00 per person

Coffee, Tea, Hot Cocoa (Sugar and Creamer Included)



Looking for something not on the menu?

This menu is just a sample of what we do, so don't hesitate to share your ideas-we're here to make them happen!

Call today to place your order.

Contact Information:

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