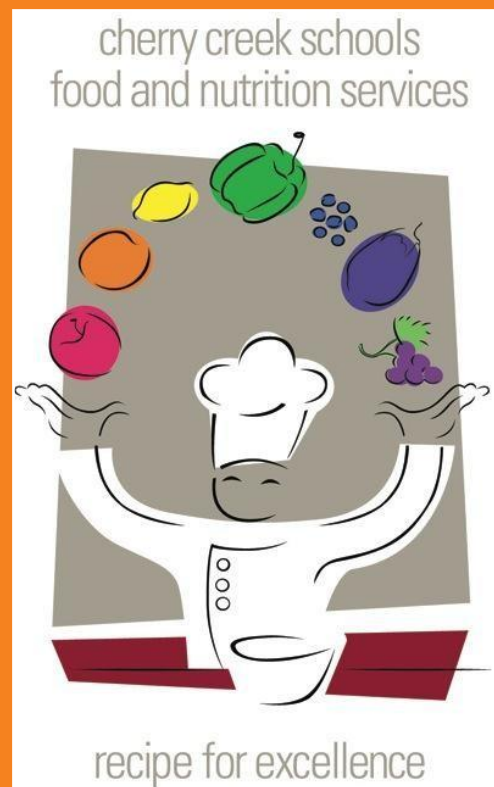


Cherry Creek Schools Catering Menu



Daniel Dufresne, Catering Manager

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Breakfast

Boxed: \$4.75

Choice of Muffin or Bagel w/ Cream Cheese, Yoplait Yogurt, Juice and Whole Fresh Fruit.

Continental: \$4.25

Assortment of Fresh Baked Rolls, Pastries and Muffins, Fresh Fruit Tray, Selection of Juices.

Breakfast Burrito Bar: \$5.75

Scrambled Eggs, Potatoes, Bacon and Ham, Flour Tortilla, Cheddar Cheese, Salsa and Sour cream.

Egg and Cheese Strata: \$4.95

A home-spun old-time breakfast casserole. Choose Veggie, Bacon or Ham. Served w/ Potatoes.

Scrambles: \$4.95

Ham, Peppers and Onion or Tomato, Spinach, Peppers and Onion. Served w/ Potatoes.

Chili Relleno Breakfast Casserole: \$5.25

Served with Potatoes and Salsa

Potato and Boursin Cheese Frittata: \$5.25

Stuffed French Toast: \$4.75

Our Own Whole Grain Bread Stuffed w/ Cream Cheese and Apple, Cherry or Blueberry Filling.
Served w/ Syrup and Butter.

Crème Brûlée French Toast: \$5.25

Made with our cinnamon rolls on a layer of caramel with a hint of orange. Served w/ Syrup and Butter.

Belgian Waffle: \$4.50

Served w/ Fresh Seasonal Berries, Syrup and Whipped Cream.

Scrambled Egg Croissant Sandwich: \$3.25

w/ Bacon and Cheddar Cheese.

Whole Quiche: \$9.50

Veggie, Bacon or Ham

Ala Carte:

Scrambled Eggs	\$2.50
Bacon, Sausage or Ham	\$2.00
Biscuits and sausage gravy	\$3.00
Bagel w/ cream cheese and preserves.	\$1.50
Petite Croissant, w/ butter and jam	\$1.00
Scones, Coffee Cake, Breakfast Breads	\$1.50
Breakfast Pastries, Rolls, Danish, Turnovers, Muffins	\$.40 - \$.75
Fresh Fruit Tray, per person	\$1.95
Yoplait Yogurt	\$1.25
Juices	\$.60
Coffee / Tea Service	\$1.00



Boxed Lunches

All Sandwich Boxed Lunches include Whole Fresh Fruit, Chips, Gourmet Cookie, Condiments and Mint.
Deli Sandwich, Salad, and Wrap Boxed Lunches can be ordered Gluten Free.
Baked Chips and Low-Fat Mayo Available on Request.

Kaiser Roll Deli Sandwich: \$7.25

Smoked Turkey Breast and Provolone Cheese
Ham and Swiss Cheese
Roast Beef and Cheddar Cheese
Pastrami and Swiss Cheese
Veggie w/ Pepperjack and Cheddar Cheese
All Deli Sandwiches Served with Leaf Lettuce and Tomato.

Specialty Croissant Sandwich: \$7.95

BLAT: Smoked Turkey Breast, Bacon, Avocado, Leaf Lettuce, and Tomato.
Cape Cod: Smoked Turkey Breast, Whole Berry Cranberry Sauce, Field Greens and Cream Cheese.
Pineapple Jack: Ham, Pepperjack Cheese, Pineapple-Jalapeno Cream Cheese and Leaf Lettuce.

Pita Sandwich: \$7.75

Chicken, Seafood or Tuna Salad, with Lettuce and Tomato.

Wraps: \$8.25

Chicken Caesar:	Cream Cheese, Sliced Chicken Breast, Shredded Parmesan Cheese, Romaine Lettuce, Tomato. Caesar Dressing.
Southwestern Chicken:	Cream Cheese, Grilled Chicken Breast, Crisp Greens, Avocado, Tomato and Red Bell Pepper. Ancho Chipotle Dressing.
Asian Chicken:	Cream Cheese, Grilled Chicken Breast, Romaine Lettuce, Ramen Noodles, Cucumber, Tomato and Green Onion. Asian Sesame Vinaigrette.
Cobb:	Cream Cheese, Chicken Breast, Crisp Greens, Bacon, Blue Cheese, Avocado and Tomato. Ranch Dressing.
BLT:	Cream Cheese, Bacon, Lettuce and Tomato. Ranch Dressing.
Seafood Salad:	Cream Cheese, Seafood Salad, Crisp Greens, Tomato, and Avocado. Honey Mustard Dressing.
Continental (vegetarian):	Cream Cheese, Field Greens, Mandarin Oranges, Craisins, Bleu Cheese, Candied Walnuts and Red Onion. Fat Free Raspberry Vinaigrette.



Picnic: \$7.00

2 Pieces of Cold Fried Chicken, Biscuit, Honey, Butter, Classic Slaw or Potato Salad, Whole Fresh Fruit, Gourmet Cookie and Mint.

Add a Fresh Side Salad \$1.50

Classic Coleslaw, Potato Salad, Pasta Salad, Red Potato Salad w/Bacon, Sweet and Sour Broccoli Salad, Mandarin – Sesame Slaw, Brown Rice Salad, Garden Salad

Salads: \$8.25

All Salads Served w/ Whole Fresh Fruit, Breadstick, Butter, Gourmet Cookie, Dressing and Mint.

- Chicken Caesar: Sliced Chicken Breast and Shredded Parmesan Cheese on Crisp Romaine Lettuce with Tomato and Our Own Croutons. Caesar Dressing.
- Southwestern Chicken: Marinated Grilled Chicken Breast, Crisp Greens, Avocado, Tomato and Red Bell Pepper. Ancho Chipotle Dressing.
- Asian Chicken: Grilled Chicken Breast, Crisp Romaine, Ramen Noodles, Cucumber, Tomato and Green Onion. Asian Sesame Vinaigrette.
- Cobb Salad: Chicken Breast, Bacon, Blue Cheese, Avocado, Crisp Greens and Tomato. Ranch Dressing.
- Seafood Salad: Seafood Salad, Avocado, Crisp Greens, Tomato and Cucumber. Honey Mustard Dressing.
- Curried Chicken Salad: Chicken Breast mixed with Crisp Apples, Grapes, Celery and Red Onion in a Low-Fat Curried Dressing, Served on Crisp Greens with Tomato and Cucumber. Fat Free Ranch Dressing
- Continental (vegetarian): Field Greens, Mandarin Oranges, Craisins, Bleu Cheese, Candied Walnuts and Red Onion. Fat Free Raspberry Vinaigrette.



Lunch Buffets

Sandwich Bar: \$8.25

Build your Own: Meat and Cheese Tray, Bread Tray, Relish Tray, Chips, Garnishes, Condiments and Gourmet Cookie. Add a Side salad for \$ 1.50

Built for You: Pre-made ½ Deli Sandwich, Tossed Green Salad w/ Dressings, Your Choice of Side Salad, Condiments and Gourmet Cookie.

Salad Bars: \$8.25

All Salad Bars Served w/ Breadstick, Butter, Dressings and Gourmet Cookie.

Chef's: Crisp Greens, Julienned Turkey Breast and Ham, Shredded Cheese, Hard Boiled Egg, Tomato, Cucumber, Olives, Broccoli and Cauliflower Florettes, Red Bell Pepper, Cherry Peppers and Baby Corn. Ranch, Fat Free Ranch and Italian Dressings.

Cobb: Crisp Greens, Sliced Chicken Breast, Bleu Cheese, Bacon, Hard Boiled Egg, Avocado, Tomato, Cucumber and Red Onion. Ranch, Fat Free Ranch and Italian Dressings.

Add a Soup to Your Sandwich or Salad Bar: \$1.75

Chicken Noodle, Beef Chili, Tomato-Basil Bisque or Broccoli Cheese

Taco Salad Bar: \$7.95 Flour Tortilla Bowl, Corn Chips, Beef and Chicken Taco Meat, Kidney Beans, Grated Cheese, Lettuce, Tomato, Guacamole, Sour Cream, Black Olives, Green Onion and Salsa. Gourmet Cookie.

Baked Potato Bar: \$7.95 Baked Potato, Broccoli Cheese Sauce, Chili, Grated Cheese, Bacon Bits, Green Onion, Salsa, Sour Cream and Butter. Served with Tossed Salad, Ranch, Fat Free Ranch and Italian Dressings. Gourmet Cookie.

BBQ: \$8.95

Barbequed Beef and Pork with our House Made Rolls. Served with Fresh Fruit Bowl, Coleslaw or Potato Salad and Gourmet Cookie.

Lettuce Wraps: \$7.95

Ground chicken sautéed with water chestnuts, carrots and green onion in a zippy Asian inspired sauce. Served with Iceberg lettuce cups for you to fill, Edamame Fried Rice and Gourmet Cookie.



Pasta Buffets: \$7.95

Pasta Buffets Served with Tossed Green Salad, Dressings, Breadstick, Butter and Gourmet Cookie.

Lasagna: Choice of Beef, Chicken, Italian Sausage or Vegetarian Lasagna made with either Marinara or Alfredo Sauce.

Pasta Bar: Tri-Color Rotini and Penne with Marinara and Alfredo Sauces.
Add Italian Sausage Link or Meatballs for \$1.50

Pasta Primavera: Penne tossed with Alfredo Sauce and Fresh Spring Vegetables.

Executive Buffets \$13.95

Served with 2 Sides, Tossed Green Salad, Dressings, Breadstick and Gourmet Cookie.

Entrées

Chicken Picatta: Chicken Breast Sautéed in Olive Oil, finished with Capers, Fresh Lemon and White Wine.

Stuffed Chicken Breast: Rolled and Stuffed with Dried Cherries and Brie Cheese.

Stuffed Pork Loin: Baked Pork Loin stuffed with a savory blend of Mushrooms and Shallots.

Baked Salmon: Boneless Salmon Fillet finished with Fresh Dill and Lemon.

Sides

Buttered Egg Noodles

Rice Pilaf

Pasta with Pesto and Sun-Dried Tomatoes

Fettuccini Alfredo

Rosemary Roasted New Potatoes

Roasted Seasonal Fresh Veggie Medley

Green Beans Amandine

Steamed Fresh Veggies

Honey and Dill Glazed Baby Carrots

Zucchini and Red Bell Pepper Sauté

Split Entrée charge \$1.50



Trays and Nibbles

- Fruit Tray: \$1.95** An array of Fresh Seasonal Fruits (Cantaloupe, Honeydew, Watermelon, Pineapple, Oranges, Grapes and Kiwi)
- Veggie Tray w/ Dip: \$1.95** Cucumbers, Carrots, Cherry Tomatoes, Celery, Jicama, Broccoli and Cauliflower. Served with Ranch Dressing.
- Sliced Cheese Tray: \$1.75** Sliced Domestic Cheeses Served with Crackers.
- Cheese and Fruit Tray: \$3.95** Imported and Domestic Cheese Selection Served with Apples, Pears, Grapes and Crackers.
- Queso and Chips \$1.95**
- Guacamole and Corn Chips \$1.95**
- Hummus and Pita Chips \$1.50**
- Mango - Black Bean Salsa and Chips \$ 1.95**
- Cucumber – Shrimp Dip, Crackers \$1.95**
- Roasted Red Pepper Dip, Crackers \$1.50**
- Popcorn, Caramel Corn, Pretzels, Rice/Soy Snack Cracker Mix, Trail Mix \$.75 - \$1.25**



Hors d'oeuvres and Canape

Stuffed Mushrooms: \$1.50	Spinach Soufflé or Italian Sausage
Bacon Wrapped: \$.75	Water Chestnuts or Fresh Pineapple
Meatballs: \$1.00	Plain, Teriyaki or BBQ
Petite Quiche: \$ 1.25	
Puff Purses: \$1.00	Puff Pastry Dough with Chevre Cheese, Roasted Red Pepper and Fresh Thyme or Caramelized Onion, Blue Cheese and Walnuts.
Egg Rolls: \$1.00	All White Meat Chicken. Served w/ Teriyaki or Sweet and Sour Sauce
Spinikopita: \$.75	Spinach, Feta Cheese and Nutmeg in Phyllo Dough.
Wings: \$2.00	Buffalo or Honey BBQ. Served with Celery and Carrots. House made Bleu Cheese Dip.
Chicken Skewers: \$2.50	Honey-Sesame Glazed
Party Spirals: \$.60	Similar to our wraps but cut into individual bites.
Tea Sandwiches: \$1.50	Open Faced Variety of Bite Sized Morsels- Many Varieties.
Cocktail Sandwiches: \$1.25	Our own Fresh Baked Petite Rolls with Your Choice of Sliced Meats, Lettuce and Dijonnaise.
Cocktail Croissants: \$1.75	Petite Croissant with Your Choice of Sliced Meats, Lettuce and Dijonnaise
Puffs: \$.95	Bite Sized Creampuffs filled with Chicken Salad.
Shrimp Cocktail: \$3.00	Served with House Made Cocktail Sauce and Lemons.
Cheese Straws: \$.75	Puff pastry twists, layered with two Cheeses and baked light and flaky.
Brie en Croute: \$25.00	Baked Brie in Pastry. Sweet or Savory.



Desserts and Beverages

Gourmet Cookies \$.50

Brownie \$.60

German Chocolate Brownie \$.95

Layered Peppermint Brownie \$.95

Cheesecake Swirl Brownie \$.95

Dessert Tray Assortment \$1.50-\$3.00 per person

Sheet Cakes \$54.00 and up

Coffee/Tea Service \$ 1.00

Juices \$.60

Canned Soda \$.85

Bottled Water \$1.25

Iced Tea/Gallon \$5.00

Lemonade/Gallon \$7.50

Punch/Gallon \$11.00

Blue Bell Ice Cream individual frozen treats available by the case. Call for details.

Additional items available upon request.

All items come with appropriate paperware, plasticware and serving utensils.