



Chartwells Catering Menu for Beaverton Schools



Beaverton Schools
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Policies and Procedures

A few words about caterings ...

Please follow the guidelines listed below when placing a catering order. If you need additional information, please contact our catering office. Our staff is pleased to coordinate your catering.

Cancellation and Deposit Policy

For all caterings over \$500, if the catering is booked and then canceled, there will be a 20% cancellation fee if canceled less than 15 days before the catering. For all caterings over \$500, there will be a 50% deposit required 30 days before the catering.

Deadlines

- Ten (10) working days before the catering, décor arrangements should be finalized.
- Ten (10) working days before the catering, orders for meals, and drinks should be placed.

Guarantees and Minimums

- Four (4) working days before the catering, the customer must provide the catering office with a final estimate of the total guest count. This guest count may be increased but not decreased by more than 10% from the original estimate.

Carry-Outs

It is the responsibility of the client to return all equipment to the catering office by at least the day after the catering or make arrangements with the catering department to pick-up equipment within 24 hours after delivery. All dishes need to be pre-washed and free of debris before they are picked up or dropped off. Missing or damaged items will be billed to the customer's account at the replacement cost of the item. Clients will be responsible for the condition of equipment delivered.

Delivery, Server, and Linen Fees

There will be an additional fee for catering deliveries made off-campus. Ask for a quote as delivery fees are subject to mileage as well as specifics of the catering. Ask for a quote to include servers and linens as part of your catering. Servers may be required based on the size of your catering.

Liability

Chartwells reserves the right to inspect and control all functions.

Specialty Services

- **Décor and Special Effects** may be used to enhance your catering. Prices are available upon request. We have some decorations available for free and other décor costs based on your design.



Breakfast

Simple and Sweet

Gourmet Cinnamon Roll with a Sweet Glaze
Fresh Seasonal Fruit
Freshly Brewed Coffee OR Juice
\$2.75 per person

The Quick Continental

Assorted Sweet Breads with Butter
Mini Muffins
Fresh Seasonal Fruit
Freshly Brewed Coffee OR Juice
\$4.00 per person

The Continental

Assorted Sweet Breads, Warm Petite Bagels,
and Mini Muffins
Butter and Assorted Cream Cheeses
Fresh Seasonal Fruit
Freshly Brewed Coffee
Juice
\$5.00 per person

The "Oh Yea!" Start

Mini Cheese Danishes
Warm Petite Bagels with Cream Cheese
Petite Cinnamon Rolls with Cream Cheese
Icing
Individual Assorted Yogurts
Fresh Seasonal Fruit
Freshly Brewed Coffee
Juice
\$5.75 per person

Minimum Order of 10 for the Following Hot Breakfast

The Build Your Own Eye Opener

Choose Two: Scrambled Eggs, Scrambled Eggs
with Cheese OR Waffles OR French Toast
Choose One: Crisp Bacon, Breakfast Ham
Slices, Sausage Patties OR Sausage Links
Choose One: Diced Red Potatoes OR Diced
Red Potatoes with Cheese and Bacon
Choose One: Assortment of Sweet Breads OR
Warm Petite Bagels OR Mini Cheese Danishes
Choose One: Freshly Brewed Coffee OR Juice
\$7.75 per person

Country Buffet

Homemade Biscuits and Sausage Gravy
Scrambled Eggs
Diced Red Potatoes
Choose One: Crisp Bacon, Breakfast Ham
Slices, Sausage Patties OR Sausage Links
Freshly Brewed Coffee OR Juice
\$7.50 per person

The Griddle

Fluffy Waffles OR French Toast
Strawberry Topping OR Blueberry Topping
Butter and Warm Syrup
Scrambled Eggs
Choose One: Crisp Bacon, Breakfast Ham
Slices, Sausage Patties OR Sausage Links
Freshly Brewed Coffee OR Juice
\$7.50 per person

A La Carte Selection

Sweet Breads	\$6.00 per loaf
Mini Cheese Danishes	\$7.50 per dozen
Mini Muffins	\$6.00 per dozen
Warm Petite Bagels with Cream Cheese	\$0.70 per bagel
Warm Bagels with Cream Cheese	\$1.00 per bagel
Ultimate Breakfast Rounds	\$9.00 per dozen
2.25 oz. Petite Glazed Cinnamon Rolls	\$8.50 per dozen
4 oz. Gourmet Glazed Cinnamon Rolls	\$14.00 per dozen
Juice (Apple or Orange)	\$1.00 per person
Coffee Service	\$1.00 per person



Time For Lunch

Soup Varieties

Loaded Creamy Potato, Creamy Broccoli with Cheese, Chicken Noodle, and Chili
(Minimum order of 10 per soup variety)

Soup added to any sandwich add \$2.00

Add a small garden side salad to any sandwich for \$2.00 more

Boxed Lunches

All of the below sandwiches, including chips for \$5.25 each

Add a jumbo chocolate chip cookie to boxed lunches for \$1.25 more

Add a small assorted cookie to boxed lunches for \$0.50 more

Chartwells Club Croissant or Wrap

Sliced turkey, ham, crispy bacon, colby-jack cheese, and leaf lettuce served on a buttery croissant or in a flour tortilla

Roast Beef Pretzel Bun

Roast beef served on a garlic salted pretzel bun
along with cheddar cheese, and leaf lettuce

Chicken Caesar Wrap

Seasoned chicken, parmesan cheese, romaine lettuce,
and a creamy caesar dressing wrapped in a flour tortilla

French Dip (Warm Sandwich)

Roast beef with provolone cheese on a fresh-baked sub bun with warm au jus on the side

The Chartwells Trio Sandwich or Wrap

Sliced turkey, ham, roast beef, colby-jack cheese, provolone, and leaf lettuce
served on a buttery croissant or in a flour tortilla

Chicken Bacon Ranch Sandwich or Wrap

Diced chicken, crispy bacon pieces, and shredded cheddar cheese mixed
in our own ranch sauce, served on house-baked sub bun or in a flour tortilla



Platter Sizes

Small:	6 sandwiches	Serves 5-8 (2 sandwich selections)
Medium:	11 sandwiches	Serves 9-15 (3 sandwich selections)
Large:	18 sandwiches	Serves 16-20 (4 sandwich selections)

Small \$18.00 Medium \$33.00 Large \$54.00

Pre-made Wraps, Pinwheels, Mini Croissants, or Sliders Platter

Pre-made wraps cut in half or mini croissants or slider buns

Served on mini croissants or in assorted wraps with leaf lettuce:

Roast Beef and Cheddar Cheese
Turkey and Provolone Cheese
Ham, Salami, Pepperoni, and Provolone Cheese
Chicken Caesar

Turkey, Bacon, and Cheddar Cheese
Chicken Bacon Ranch
Ham and Colby-Jack Cheese

Deli Trays

Served with the appropriate amount of breads or wraps or both

Served with mayonnaise, mustard, roasted red pepper mayonnaise, or bistro sauce served on the side

Small: Serves 5-8 Medium: Serves 9-15 Large: Serves 16-20

Ham, Roasted Turkey, Colby-Jack, and Cheddar Cheese

Small \$32.00 Medium \$47.00 Large \$62.00

Ham, Roasted Turkey, Roast Beef Colby-Jack, Cheddar, and Provolone Cheese

Small \$37.00 Medium \$52.00 Large \$67.00

Ham, Salami, Pepperoni, Roasted Turkey Colby-Jack, Cheddar, Pepper-Jack, and Provolone Cheese

Small \$42.00 Medium \$57.00 Large \$72.00

Topping Tray

Shredded Lettuce, Sliced Tomatoes, Sliced Red Onion, and Dill Pickle Slices

Small \$12.00 Medium \$17.00 Large \$22.00



Salads

Small:	Serves 5-8	40 ounce bowl	
Medium:	Serves 9-15	80 ounce bowl	
Large:	Serves 16-28	160 ounce bowl	
Ex Large:	Serves 29-55	320 ounce bowl	
Small \$20.00	Medium \$31.00	Large \$46.00	Ex-Large \$56.00
With Chicken	\$25.00	\$41.00	\$56.00 \$66.00

Classic Garden Salad

Romaine lettuce blend, diced tomatoes, cucumber chunks, sliced red onion, shredded carrots, shredded cheddar cheese, and croutons

Chef's Salad

Julienne ham, turkey, bacon crumbles, and shredded cheddar over romaine lettuce blend topped with tomatoes, cucumbers, hard-boiled eggs, shredded carrots, and croutons

Caesar Salad

Fresh romaine lettuce, diced tomatoes, croutons, shredded parmesan cheese, and caesar dressing

Strawberry Salad

Romaine lettuce blend, fresh spinach, pineapple tidbits, mandarin oranges, fresh sliced strawberries, toasted cinnamon candied walnuts, and poppy seed dressing

Winter Salad

Fresh romaine lettuce, baby spinach, diced apples, chopped pears, salted cashews, strips of swiss cheese, and lemon poppy seed dressing

***All dressing are served on the side
(Ranch, KETO Ranch, Italian, Caesar, 1000 Island, or Poppy Seed)**

****All small and medium salads are served with one loaf of sliced sweet bread; All large and ex-large salads are served with two loaves of sliced sweet bread**

***** All salads are layered with ingredients**



Side Dishes

Small:	Serves 5-8	40 ounce bowl
Medium:	Serves 9-15	80 ounce bowl
Large:	Serves 16-28	160 ounce bowl
Ex Large:	Serves 29-55	320 ounce bowl
Small \$20.00	Medium \$31.00	Large \$46.00
		Ex-Large \$56.00

Classic Vegetable Pasta Salad

Fresh cut broccoli florets, shredded carrots, diced bell peppers, and tender pasta tossed in a garlic italian vinaigrette

Tuna Macaroni Salad

Flaked tuna, crisp peas, onion, celery, hard-boiled eggs, and a creamy mayonnaise sauce

Classic Potato Salad

Diced potatoes, onion, celery, hard-boiled eggs, a dash of mustard, and a creamy mayonnaise sauce

Bacon Ranch Potato Salad

Diced potatoes, shredded cheese, crispy bacon crumbles, tossed in a garlic ranch dressing

Classic Cole Slaw

Shredded red and green cabbage, shredded carrots, and a creamy poppy seed slaw dressing

Broccoli Slaw

Fresh cut broccoli florets, slivered almond slices, sunflower seeds, crispy bacon, dried cherries, diced red onions, and a creamy slaw dressing



Appetizers

Small: Serves 9-15
Medium: Serves 16-20
Large: Serves 21-30

Fresh Vegetable Display

Crisp seasonal vegetables accompanied by ranch dill dip

Small \$22.00 Medium \$28.00 Large \$38.00

Two-Bite Domestic Cheeses with Assorted Crackers

Small \$28.00 Medium \$38.00 Large \$56.00

Two-Bite Domestic Cheeses, Cured Meats with Assorted Crackers

Small \$35.00 Medium \$45.00 Large \$61.00

Seasonal Fresh Fruit Display

Fruits of the season with brown sugar dip

Small \$32.00 Medium \$42.00 Large \$58.00

A Duo of Dips and Spreads

Served with appropriate pieces of bread OR chips

Choose two (Serves 20)

\$30.00

~Spinach Artichoke Dip	~Queso
~Fresh Tomato Salsa	~Red Pepper Hummus
~Buffalo Chicken Dip	~Chicken, Bacon, Ranch Dip
~Creamy Avacado Dip	~Mexican Layered Dip

Seven Layer Mexican Dip

Refried beans, sour cream, salsa, taco beef, topped with lettuce, tomatoes and shredded cheddar cheese, this dip is accompanied by tortilla chips

(Serves 25)

\$25.00

Shrimp Cocktail with Fresh Lemon

(21-30 pieces)

\$37.00



Appetizers

Spinach Artichoke Dip (Warm or Cold)

Served with toasted bread OR Tortilla chips

(25 people)

\$27.00

Warm Buffalo Chicken Dip

Served with Tortilla Chips

(25 people)

\$27.00

Chicken Tenders

Served with BBQ Sauce, Ranch, OR Buffalo Style on the Side

(30 pieces)

\$32.00

Boneless Chicken Wings

Breaded

Served BBQ OR Buffalo Style

(40 pieces)

\$32.00

Savory Meatballs

Served BBQ, Sweet & Sour, or Swedish Style

(50 pieces)

\$30.00

Cocktail Franks

Served BBQ Style

(3 pounds)

\$20.00



Buffet Luncheons

We request a 72-hour notice for all buffet luncheons ~ 10 person minimum, please
Buffet luncheons below include your choice of dessert: Assorted Cookies OR Brownies

5 oz. Grilled Breast of Chicken (Italian Parmesan Breaded OR Seasoned OR BBQ) OR Chicken Leg Quarter (Seasoned OR BBQ) OR Cranberry Glazed Chicken (Leg Quarter OR Breast)
Mashed Potatoes with Gravy OR Herb Roasted Redskin Potatoes OR Macaroni & Cheese OR

Scalloped Potatoes

Crisp Green Beans OR Steamed Broccoli

Cinnamon Baked Apples

Fresh Baked Dinner Roll

\$9.75 per person

5 oz. Breast of Chicken Sweet & Sour OR 5 oz. Breast of Chicken Teriyaki Pineapple

Fried Oriental Rice OR Brown Rice OR Asian Garlic Noodles

Roasted Bell Peppers, Shredded Carrots, and Broccoli Florets

Vegetable Egg Roll

Roasted Cinnamon Pineapple Chunks

\$9.75 per person

Beef Lasagna OR Vegetable Lasagna OR Broccoli Chicken Alfredo Bake

Tossed Garden Salad OR Caesar Salad

Crisp Green Beans OR Steamed Broccoli

Cinnamon Baked Apples

Garlic Bread

\$9.75 per person

6 oz. Apple BBQ Pork Loin OR 6 oz. Sweet Glazed Ham

Mashed Potatoes with Gravy OR Herb Roasted Redskin Potatoes OR Stuffing with Apples

Crisp Green Beans OR Steamed Broccoli

Cinnamon Baked Apples

Fresh Baked Dinner Roll

\$10.25 per person



Theme Buffets

The following menus are for buffet service only. Minimum of (10) guests is required for these buffets, the buffet will include disposable table service.

Texas-Style Barbecue

Pulled Pork OR BBQ
Chicken Leg Quarter
Cole Slaw OR Broccoli Slaw
Classic Potato Salad OR
Bacon Ranch Potato Salad
OR Cheesy Potatoes
Baked Beans
Sweet Cornbread with Butter
OR Buns for Pulled Pork
Brownies OR Cookies
\$11.75 per person

Italian

Broccoli Chicken Alfredo OR
Spaghetti with Meatballs OR
Beef Lasagna
Seasoned Green Beans OR
Steamed Broccoli
Garden Salad
Garlic Bread
Individual Cheesecakes OR
Sopapilla Slices
\$11.75 per person

Chinese

Sweet & Sour Popcorn
Chicken
Fried Oriental Rice
Stir-Fry Vegetables
Vegetarian Egg Roll
Fortune Cookies
Brownies OR Cookies
\$9.75 per person

Fresh From Our Oven

Homemade Pizzas
Choose Your Own Toppings
or A Specialty Pizza: Cheese
Lover's, BLT, Hawaiian,
Meat Lover's
Mozzarella Filled Breadstick
with Pizza Sauce
Garden Salad
Plain Potato Chips
Brownies OR Cookies
\$9.75

All American Picnic

Hamburgers OR Hot Dogs
Potato Salad OR Pasta Salad
Cole Slaw OR Broccoli Slaw
Plain Potato Chips
Baked Beans
Watermelon
Brownies OR Cookies
\$10.75 per person

Chicken Trio

Popcorn Chicken, Chicken
Tenders, and Chicken Wings
with Ranch and BBQ
Celery Sticks
Tater Tots
Baked Beans
Classic Potato Salad OR
Bacon Ranch Potato Salad
Freshly Baked Dinner Rolls
Brownies OR Cookies
\$10.75

Nacho/Taco Bar

Nacho Chips and Soft Flour
Tortillas
Seasoned Beef
Refried Beans
Mexican Style Corn
Spanish Rice
Sour Cream and Salsa
Shredded Lettuce and Diced
Tomatoes
Grated Cheddar Cheese
Sweet Cornbread with Butter
Cinnamon Churros OR
Sopapilla Slices
\$10.75 per person

Fajitas Bar

Soft Flour Tortilla
Seasoned Beef or Chicken
Grilled Onions and Peppers
Refried Beans
Mexican Style Corn
Spanish Rice
Sour Cream and Salsa
Shredded Lettuce and Diced
Tomatoes
Grated Cheddar Cheese
Sweet Cornbread with Butter
Cinnamon Churros OR
Sopapilla Slices
\$11.75 per person



Delicious Dessert Selections

Fresh Assorted Cookies
\$4.00 per dozen

**Individual Seasonal Fruit
Pizza**
\$15.00 per dozen

**Cheesecake Filled
Strawberries Halves**
\$10.00 for two dozen halves

**Jumbo Chocolate Chip
Cookies**
\$15.00 per dozen

**Freshly Baked Plain
Brownies**
\$9.00 per dozen

**Assorted Individual
Cheesecakes**
\$2.00 each

Beverage Selections

Coffee Service
Regular & Decaffeinated
Coffee
Assorted Coffee Creamers
Sweeteners
\$1.00 per person
10 person minimum

**Freshly Prepared Lemonade
or Fruit Punch**
\$1.00 per person
10 person minimum

Iced Tea
\$1.00 per person
10 person minimum

Bottled Beverages
Bottled Water \$1.00 each
Bottled Ice Tea \$1.50 each
Bottled Pop \$1.25 each

Canned Beverages
Pepsi OR Coke Products OR
Both \$1.00 each