Event Planning Guide

Catering Services

Contact us at: (385) 646-4327 or (385) 646-4321

Web address: http://www.graniteschools.org/C14/Catering
PARTY SUPPLIES
For your 'pot luck' functions, etc. Also available in bulk. Please call the catering office for quantities and price breaks.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>9&quot; Dinner Plates</td>
<td>$0.10</td>
</tr>
<tr>
<td>9&quot; Oval Platters</td>
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</tr>
<tr>
<td>6&quot; Side Plates</td>
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<tr>
<td>School Lunch Plates</td>
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<tr>
<td>Stir Sticks</td>
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<tr>
<td>8 oz. Paper Hot Cups</td>
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<tr>
<td>9 oz. Plastic Cold Cups</td>
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<tr>
<td>4 oz. Portion Cups</td>
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<tr>
<td>8 oz. Soup Bowls</td>
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<td>Heavyweight Plastic Flatware</td>
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<tr>
<td>Dinner Napkins</td>
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<tr>
<td>Cocktail Napkins</td>
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<tr>
<td>Dispenser Napkins</td>
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</tr>
<tr>
<td>Table Linen—84&quot; square</td>
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<tr>
<td>Table Linen—54&quot; x 108&quot;</td>
<td>$3.00</td>
</tr>
<tr>
<td>Table Linen—54&quot; square</td>
<td>$5.25</td>
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<tr>
<td>Linen Napkins</td>
<td>$4.45</td>
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</tbody>
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OUR PLEDGE
We guarantee your total satisfaction with your event. If for any reason you are not completely satisfied with our product and service, we will happily replace the item or refund your money.

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 will 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 a 48 hour advance notice for food orders, and a 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 number of guests,
- Time and location of event,
- Billing arrangements (Department number or billing method), and
- Any other special arrangements you need us to know.

Ala Cartè & Supplies
**Catering Details**

**Guarantee & Billing Policies**
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.

- Due to our advance preparation, cancellations must be made at least 24 hours in advance. Cancellations with less than 24 hour notice may be subject to a fee of up to 100% of the original order.
- Granite Food Services 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 6:00 a.m. or after 4:00 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 a 72 hour notice.

*Some of our menu items can be made Gluten free if requested at an additional cost of $1.00 per person.

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**A LA CARTÈ BEVERAGES**

**Cold Beverages**

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<tbody>
<tr>
<td></td>
<td>$4.50</td>
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<tr>
<td>One Gallon—(Serves 16)</td>
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</tr>
<tr>
<td>Two Gallon—(Serves 32)</td>
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<td></td>
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<tr>
<td>Three Gallon—(Serves 48)</td>
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<td>$14.00</td>
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Water Service: $0.25

*price is per person

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<tbody>
<tr>
<td>Bottled Juice</td>
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<tr>
<td>Canned Soda</td>
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<tr>
<td>Bottled Water-(sm)</td>
<td>$0.75</td>
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<tr>
<td>Bottled Water-(lg)</td>
<td>$1.25</td>
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**Hot Beverages**

We offer fresh brewed regular and decaf coffee.

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<table>
<thead>
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<tbody>
<tr>
<td>Coffee by the cup</td>
<td>$0.75</td>
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<tr>
<td>Hot Chocolate by the cup</td>
<td>$0.75</td>
</tr>
<tr>
<td>Herbal Tea by the cup</td>
<td>$0.75</td>
</tr>
<tr>
<td>Gourmet Coffee Air Pot—(Serves 8)</td>
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<tr>
<td>30 cup serving</td>
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<tr>
<td>50 cup serving</td>
<td>$35.00</td>
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<tr>
<td>100 cup serving</td>
<td>$68.50</td>
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**Beverages**

- Iced Tea
- Fruit Punch
- Lemonade
- Bottled Juice
- Canned Soda
- Bottled Water-(sm)
- Bottled Water-(lg)

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**Cold Beverages**

- One Gallon—(Serves 16) $4.50
- Two Gallon—(Serves 32) $8.00
- Three Gallon—(Serves 48) $14.00

**Water Service** $0.25

*price is per person

- Bottled Juice $1.15
- Canned Soda $1.00
- Bottled Water-(sm) $0.75
- Bottled Water-(lg) $1.25

**Hot Beverages**

- Coffee by the cup $0.75
- Hot Chocolate by the cup $0.75
- Herbal Tea by the cup $0.75
- Gourmet Coffee Air Pot—(Serves 8) $7.50
- 30 cup serving $22.50
- 50 cup serving $35.00
- 100 cup serving $68.50

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*Some of our menu items can be made Gluten free if requested at an additional cost of $1.00 per person.
BREAKFAST SELECTIONS

Wake Up Call
Assorted pastries or bagels and cream cheese (low-fat available upon request), house coffee, tea and bottled juices. .................................. $3.75

Rise and Shine
Seasonal fresh cut fruit platter, assorted pastries, gourmet coffee, tea and bottled juices. .................................................. $4.50

Fast Track
Seasonal fresh cut fruit platter, bagels with low-fat cream cheese, hard boiled eggs, assorted low fat yogurts and granola, gourmet coffee, tea and bottled juice assortment. .................................. $5.50

All American—(10 person minimum)
Fluffy scrambled eggs, hash browns, crispy bacon & Sausage links, assorted pastries, house coffee, tea and bottled juices. .................................. $6.50

Southern Jam—(10 person minimum)
Scrambled eggs, roasted new potatoes, crispy bacon & sausage links, biscuits & gravy, gourmet coffee, tea and bottled juices. .................................. $6.50

French Toast Breakfast—(10 person minimum)
French Toast, scrambled eggs roasted new potatoes, crispy bacon & sausage links, gourmet coffee, tea and bottled juices. .................................. $6.50

Breakfast Burrito—(10 person minimum)
Build to order or premade breakfast burrito, filled with scrambled eggs, crispy bacon, refried beans, cheese, and roasted red potato, gourmet coffee, tea and bottled juices. .................................. $6.50

Made to order Omelet Station (at GEC building only)
The perfect way to start your day. A custom made to order omelet prepared by one of our chefs right in front of you. It comes with hash browns, bacon or sausage, gourmet coffee, tea and bottled juices $7.50

HORS D'OEUVRES

The hors d'oeuvres listed below are based on market pricing and have a 10 person minimum. Please call Catering for a consultation. We look forward to planning your event!

Mini Quiche—(2 per order) ................................................................. $2.00
Pot Stickers—(3 per order) ............................................................... $2.50
Swedish Meatballs—(3 per order) .................................................... $1.50
BBQ Meatballs—(3 per order) ......................................................... $1.50
Sweet-n-Sour Smokies—(3 per order) ............................................. $1.50
Poppers Cream Cheese Filled Jalapenos—(2 per order) ..................... $1.50
Breaded Zucchini with Dipping Sauce—(3 per order) ....................... $1.50
Stuffed Mushrooms—(2 per order) ................................................. $1.95
Chicken Drumettes with Dipping Sauce—(3 per order) ....................... $1.50
Spicy Buffalo Wings—(3 per order) ................................................. $1.50
Tortilla Rollups—(3 per order) ......................................................... $1.75
Spinach Dip in Sourdough Bread Bowl ........................................... per person $1.75
AFTERNOON BREAKS & SNACKS

PLATTERS
Platters are priced per person, with a 6 person minimum. Refer to the Desserts section for sweeter choices!

Fresh Fruit Platter .............................................. $1.50
An assortment of fresh seasonal fruit. Served with our special fruit dip.

Fresh Veggie Platter ........................................... $1.50
An assortment of fresh vegetables. Served with our special house dip.

Cheese & Cracker Tray ......................................... $1.75
Assorted sliced cheeses served with a cracker assortment.

Cheese, Meat & Cracker Tray ................................. $2.75
Assorted sliced meats and cheeses. Served with a cracker assortment

Antipasto Platter .................................................. $3.00
Salamis, pepperoni, cheese, artichoke hearts, marinated mushrooms, olives & pepperoncini. Served with sliced baguette bread.

“GIVE ME A BREAK” COMBO PACKAGES*

The Basic Break .................................................. $2.95
Fresh baked cookies and baskets of popcorn served with a cold beverage assortment and coffee service.

Dip-D-Dip-D-Dip .................................................. $5.25
Crispy mozzarella sticks with marinara sauce, mini eggrolls with sweet ‘n’ sour sauce, and fresh veggies with ranch dressing.

Fiesta! .............................................................. $4.25
Tortilla chips with nacho cheese sauce, guacamole, sour cream & salsa, warm churros, and a cold beverage assortment.

*Combo packages are priced per person, with an 8 person minimum.

Chips & Salsa .................................................... $1.50
Fresh tortilla chips with homemade salsa.

AL CARTE

Cinnamon Rolls ................................................ $1.75
Breakfast Pastries ........................................... $1.25
Yogurt Parfait .................................................. $1.79
Assorted Yogurt ................................................ $1.50
Muffins .......................................................... $1.25
Bagels with Cream Cheese ............................... $1.35
Donuts .......................................................... $0.75
Biscuits .......................................................... $0.75
BUFFETS & DESSERTS

Special Desserts

Order ahead to celebrate a company anniversary, birthday, office or holiday party with a special cake! We will customize your cake to fit any theme!
Price includes plastic forks, paper plates, and cocktail napkins for serving.

1/2 Sheet Cake (serves 50) ................................................................. $35.00

Full Sheet Cake (serves 100) ......................................................... $55.00

Ice Cream Social*

Classic ................................................................. $3.00

One scoop of ice cream, chocolate topping, whipped cream and nuts.

Deluxe ................................................................. $4.00

Two scoops of ice cream, two toppings, whipped cream and nuts.

*The ice cream prices are per person

Carrot Cake- (Serves 16) ................................................................. $24.00

New York Cheese Cake- (Serves 16) ........................................... $24.00

Strawberry Lace Cake- (Serves 16) ............................................ $24.00

SANDWICHES

Submarine Sandwich (4 person minimum) ......................................................... $5.95

Turkey, ham, roast beef or Italian, with select cheeses, lettuce, tomatoes, & red onions, on fresh submarine sandwich bread! Served with a deli side salad, cookies, chips, and a cold beverage.

READY-MADE Buffet or Box Lunch

The Classic Box* .............................................................................. $6.95

Sandwich assortment served on your choice of a variety of fresh deli style breads, pita bread, roll or a Kaiser roll. Served with deli side salad, fresh fruit salad, cookies, chips and a cold beverage.

Deluxe Vegetarian Box Lunch ......................................................... $6.95

Choice of vegetarian sandwich on a croissant. Served with deli side salad, fresh fruit salad, cookies, chips and a cold beverage.

The Gourmet Box ............................................................................ $8.50

All Gourmet Box menu choices are served with fresh cut fruit, deli side salad, gourmet dessert, cookies, chips, and a cold beverage. Choose from the following gourmet sandwich & wrap selection:

Choose from the following gourmet sandwich & wrap selection:

Chicken Breast Croissant Mediterranean Wrap Smoked Turkey Wrap

Tuna on Kaiser roll Vegetable Wrap Grecian Wrap

Soup, Salad, & Sandwiches (25 person minimum) ................................................... each selection—$3.00

Choose from a selection of soups, salads and/or any 1/2 deli sandwiches. Select one, two or for a heartier meal, choose all three. All three—$8.50

SALADS: Caesar Salad Garden Salad Cobb Salad Santa Fe Salad Oriental Salad Chicken Salad

SOUPS: Chicken & Rice Tomato Broccoli Minestrone Chicken Tortilla Chicken Noodle

Add bread bowl for $1.25.

*The Classic Box menu choices will consist of an assortment of turkey, ham, and roast beef, with assorted cheeses, unless otherwise specified. Vegetarian, tuna salad and other options are available upon request.

~Choose any 1/2 deli sandwich for $3.00.

SALADS:

Caesar Salad
Garden Salad
Cobb Salad
Santa Fe Salad
Oriental Salad
Chicken Salad

SOUPS:

Chicken & Rice
Tomato
Broccoli
Minestrone
Chicken Tortilla
Chicken Noodle

Buffets & Desserts
**SPECIALTY BUFFETS**

**Pasta Buffet**

Choose one pastas and two sauces:
- Fettuccini
- Penne
- Radiatore
- Spinach Fettuccini

*Whole wheat pasta available upon request*

Served with breadsticks, Caesar salad, choice of dessert, and canned soft drink assortment.

**Orient Express**

Teriyaki chicken breast, vegetable fried rice, stir fried vegetables, and egg rolls with fortune cookies and soft drinks.

**Tater Temptations**

Oversized baked potatoes, with cheddar cheese sauce, bacon bits, western chili, steamed broccoli, sour cream and salsa. Served with Caesar salad, cookies, and soft drink assortment.

*Be sure to ask about our “Theme Cuisine” exhibition cooking specials for a real crowd pleaser.

**GOURMET GRILL BUFFETS**

Themed Cookouts served with all the fixings and your choice of 2 accompaniments, soft drinks and a dessert.

**Hot dog and Hamburger**

**Chicken**

**Steak**

**Steak and Chicken**

**Baby Back Ribs**

- Pasta Salad
- Garden Salad
- Cole Slaw
- Grilled Vegetables
- Potato Salad
- Corn Cobbettes
- Fresh Fruit
- Chips
- Baked Beans
- Mashed Potato

**SALADS AND TOSSED SALAD BUFFETS**

*All salad entrees include a freshly baked breadstick, dessert, and assorted soft drinks. All prices listed are per person, and require a minimum of 10 people.*

**Chef Salad**

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

**Classic Chicken Caesar**

Grilled chicken breast tossed together with fresh chopped romaine lettuce, croutons and freshly shredded parmesan cheese. Served with Caesar dressing.

**Sante Fe Salad**

Marinated chicken or beef, avocado, black olives, shredded cheddar, sour cream, black beans, fresh chopped romaine lettuce, and salsa. Topped with corn tortilla strips. Served with Mexi ranch dressing.

**Oriental Chicken Salad**

Marinated chicken breast served on a bed of mixed greens and topped with toasted almonds, mandarin oranges and red peppers. Served with our housemade oriental dressing, and topped with rice noodles.

**Taco Salad***

Hot seasoned ground beef or barbacoa pork and refried beans and lime rice served in a tortilla shell and topped with lettuce, shredded cheese, diced tomatoes, green onions, black olives, guacamole, sour cream and salsa.

**Classic Cobb Salad**

Grill mixed greens topped with chopped egg, diced tomato, corn, chopped bacon, bleu cheese crumbles, and chopped black olives. Served with blue cheese dressing unless otherwise requested.

***The above salads are available individually boxed. The Taco Salad is unavailable for individual servings.*

***Please contact us regarding your school lunch BBQ we have additional resources available to you.***

Sandwiches, Boxed Lunches & Salads
HOT ENTRÉES
*All hot entrees are served with fresh baked breadsticks or dinner rolls or chips, your choice of an accompaniment, dessert, and assorted soft drinks or fruit punch. 10 person minimum. For more than one menu choice per event, add $5.00 person.

**Cheese Tortellini**............................................................ $7.95
Cheese filled tortellini topped with alfredo or marinara sauce.

**Baked Lasagna or Ziti**....................................................... $8.95
Savory meat & cheese or vegetarian.

**Gourmet Chicken Your Way**............................................ $6.25
Please choose on menu format per group:
- BBQ
- Plum sauce
- Teriyaki
- Parmesan
- Orange Chicken

**Stuffed Chicken Breast**.................................................... $8.95
Please choose one menu format per group:
- Chicken Cordon Bleu
- Chicken Florentine
- Artichoke and Mushroom

**Chicken Enchilada**.......................................................... $8.50
Our unique take on a Mexican classic.

**Sweet ‘n’ Sour Pork or Chicken**........................................ $8.50
Tender chunks of battered pork or chicken, with onions, peppers, and pineapple in tangy sweet & sour sauce, served atop a bed of white rice.

**Honey Garlic Roast Pork**............................................... $9.25
Glazed pork loin slow roasted to a tender perfection.

**Beef Stroganoff**............................................................... $8.25
Tender cubed beef simmered in a sour cream sauce and served over egg noodles.

**Braised Beef Steak Tips**.................................................. $9.75
Slow roasted beef tips served with a Marsala reduction.

**Beef Brisket Dinner**....................................................... $8.25
Slow oven roasted beef brisket dinner.

**Barbeque Pulled Pork**..................................................... $8.25
Slow roasted pork shoulder served with barbeque sauce.

**Prime Rib**..................................................................... $10.95
Slow roasted prime rib served with au jus and horseradish sauce.

**Roast Turkey Dinner**...................................................... $8.50
Roast turkey dinner served with cranberry sauce.

**Accompaniments**
- Seasonal Steamed Vegetables
- Caesar Salad
- Stuffing
- Lime Rice
- Mashed Potatoes
- Garden Salad
- Scallop Potatoes
- Green Bean Almandine
- Roasted Red Potatoes
- Pasta Salad
- Refried Beans
- Herbed Rice Pilaf

*Add extra accompaniments for $1.00 each, per person.

**ARTISAN PIZZAS**
*Prices listed are a la carte. Each pizza is 16” round.

**Granite Artisan Pizza**.................................................... $12.00
Our specialty crust with savory pizza sauce, and topped with your choice of toppings.

**Pizza Party**................................................................... $8.00
Consider creating a buffet with breadsticks, Caesar salad, a dessert from the menu listed below, and an assortment of soft drinks for $8.00 per person. One Pizza serves 4 people.

**Desserts**
- Fresh Fruit Cup
- Seasonal Fruit
- Cookies
- Brownies

Upgrade to cheesecake or layer cake for $1.00 per person.

Hot Entrees & Pizza