

ORDERING & DELIVERY



While the many ideas included in this guide provide a wide variety of options in menu planning, it is impossible to reflect the varied tastes of the entire community. Our staff can help design just the right menu to suit your particular needs for your social and professional gatherings.

ORDERING INFORMATION

Whatever your occasion, our wide variety of selections will fit all your needs. Contact Sara Bintrim to help you create your perfect event!

LAST MINUTE ORDERS

We ask for at least 7 days notice for all catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them. For your last minute orders, we will offer a selection of Food & Beverages.

To Order

Phone: 817-252-2043

Email: bintrims@castleberryisd.net

Sara Bintrim- Executive Chef



CATERING GUIDE



Castleberry ISD





BREAKFAST

MORNING AGENDA

Cheesy scrambled eggs, crispy cubed potatoes, choice of sausage & bacon with warm buttery biscuits. *\$5.00 Per Person*
Add sausage gravy \$0.50.

SOUTHWEST SCRAMBLE

Scrambled eggs mixed with cheese, bell peppers, onions and sausage with crispy cubed potatoes & tortillas with salsa. *\$7.00 Per Person*

MAKE YOUR OWN WAFFLE BAR

Waffle station stocked with fresh made waffle mix and a variety of toppings, and maple syrup. *\$4.50 Per Person*

Al La Carte

Items priced by the dozen

Breakfast burritos with salsa \$21.00

Bagels with cream cheese \$10.50

Variety mini muffins \$4.00

Cinnamon Rolls with Icing \$13.50

Sausage Rolls \$11.50

Sausage biscuit sandwich \$18.00

Large muffins assorted \$13.80

Filled croissants \$9.00

Mini bagels with cream cheese \$2.50

Mini assorted quiche \$10.00

YOGURT PARFAIT BAR

Vanilla yogurt with berries and granola. *\$4.00 Per Person*

BREAKFAST ENCHILADAS

Cheesy eggs with sausage or chorizo, peppers and onions rolled in flour tortillas. Includes crispy potato cubes and salsa. *\$7.00 Per Person*

FRUIT PLATTER

Seasonal sliced fruit. Serves 24. *\$35.00*

CONTINENTAL BREAKFAST

Seasonal fresh fruit, assorted muffins, pastries, or mini bagels. Served with orange juice and coffee. *\$6.50 Per Person*

SPECIALITY COFFEE SERVICE

Regular or decaf coffee served with flavored syrups and creamers. *\$1.50 Per Person*

HOT CHOCOLATE SERVICE

Hot cocoa served with a variety of toppings and mix-ins. *\$3.25 Per Person*

BEVERAGES

Coffee, Regular or Decaf *\$12.50 Serves 10*

Orange Juice *\$5.50 Serves 10*

Apple Juice *\$5.50 Serves 10*

LIGHT LUNCHES

DELUXE DELI TRAY

Design your own sandwiches with a display of assorted breads, ham, turkey, roast beef, assorted cheeses, and all the trimmings. Includes potato salad and a variety of chips. *\$7.50 Per Person*

CAESAR SALAD

Crispy romaine lettuce, seasoned croutons, parmesan cheese & Caesar dressing. *\$6.00 Per Person*
Add chicken \$7.00 Per Person

BISTRO BOX LUNCH

Select one of our premium sandwiches: ham and cheddar or turkey and pepper-jack on pretzel roll. Includes chips, fruit, cookies, and bottled water. *\$8.95 per person*

ENTRÉE GARDEN SALAD

Crispy romaine lettuce, shredded carrots, sliced cucumber, tomato, croutons and shredded cheese. Choice of Italian or Ranch dressing. *\$6.00 Per Person*
Add chicken \$7.00 Per Person



DESSERTS

FUDGE BROWNIES

Chocolate fudge brownies.
\$8.25 Per Dozen

FRESH BAKED COOKIES

Assorted cookies including chocolate chip, sugar, oatmeal raisin, and peanut butter.
\$6.00 Per Dozen

FRUIT COBBLER

Choice of apple or blueberry. Serves 24.
\$22.00
A la mode additional \$1.00

BANANA PUDDING

Layered vanilla custard, vanilla wafer cookies, whipped topping and bananas. Serves 24.
\$25.00

SOPAPILLA CHEESECAKE

Flaky dough filled with a cream cheese filling and topped with a crispy cinnamon crust.
Serves 15.
\$15.00

TRES LECHE CAKE

Creamy vanilla cake soaked in 3 kinds of milk. Serves 20.
\$50.00

CREME BRULEE

Rich vanilla custard topped with a caramelized turbinado sugar crust.
\$4.50 each

TIRAMISU

Vanilla sponge cake soaked in espresso topped with a mascarpone filling and topped with cocoa powder. Serves 15.
\$38.00

THEMED BUFFETS

SANTE FE CHICKEN DINNER

Fajita seasoned chicken topped with an avocado pico de gallo and pepper-jack cheese. Served with Mexican rice, seasonal vegetable, and roll.
\$9.50 Per Person

BACKYARD BBQ

Choice of brisket or BBQ chicken served with either coleslaw or potato salad, baked beans, and dinner rolls or cornbread muffins.
\$10.00 Per Person

FIESTA COMIDA

Choice of beef or chicken fajitas topped with pepper medley, served with Mexican rice, charro beans, flour tortillas, sour cream, cheddar cheese, and pico de gallo. Chips and salsa included.
\$9.50 Per Person

CHICKEN PICATTA DINNER

Lightly seasoned chicken breast with a lemon caper sauce, served with confetti rice, and green beans and garden salad.
\$9.50 Per Person

ITALIAN PRANZO

Classic beef lasagna, Caesar salad, seasonal vegetable, and dinner rolls with garlic bread.
\$8.00 Per Person

SUNDAY SUPPER

Fried chicken, mashed potatoes with gravy, seasonal vegetables, and dinner rolls.
\$8.00 Per Person

GRILL WORKS

Choice of beef hamburger or hotdogs with all the trimmings Served with potato salad.
\$8.00 Per Person

PIZZA PARTY

Choice of cheese or pepperoni pizza. Each pizza serves 8 people.
\$8.00 Per Pizza
Specialty flavor \$9.50 Per Pizza

GARDEN SALAD

Add a garden salad of crisp Romaine lettuce, cucumbers, tomatoes and shredded carrots to any buffet for an additional \$1.00. Ranch and Italian dressing included.

BAKED POTATO BAR

Dress your potato with traditional toppings: butter, beef chili, green onions, sour cream, bacon bits, and cheddar cheese. Garden salad included.
\$9.00 Per Person

BEVERAGES

Iced Tea 1 Gallon (Serves 12)
\$4.00

Lemonade 1 Gallon (Serves 12)
\$5.50

Bottled Water (16 oz)
\$0.50

Canned Soft Drinks (12 oz)
\$0.65