

Guarantee Number

Your guaranteed number of people attending should be submitted with your order at least seven working days prior to the event. All changes must be submitted no later than three working days prior to the event to avoid possible additional charges.

Cancellations

Cancellations should be made at least three working days prior to event to avoid being charged.

Prices

Prices listed are per person unless otherwise noted. Full service events will be priced according to the event needs and menu selection.

Payment

Please submit a catering request through SchoolDude and if an email follow up is required, contact gonzalezn@castleberryisd.net

A formal quote will be returned to you on the catering request that you can use for the requisition of a purchase order. The catering order will not be confirmed without a requisition or purchase order number.

Last Minute Orders

We ask for at least seven working days of notice for all catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them.

Please be aware this guide provides a variety of meal options but could never reflect the varied tastes of our entire community. Please contact Chef CC (celisse.rodriguez@sodexo.com) or Chef Jamie (jamie.renshaw@sodexo.com) to assist in developing a menu that fits your needs for your event or professional gathering.

To book catering, please contact the Child Nutrition office for a quote today.



The Lion's Den Catering Guide





Good Morning Breakfasts

All options come with coffee, orange juice and water.

All American - \$9.25/Person

Scrambled eggs, hash browns, bacon or sausage.

Breakfast Tacos - \$9.25/Person

Warm flour tortilla filled with scrambled eggs and your choice of three of the following: potatoes, sausage, bacon, chorizo, shredded cheese, salsa, onions, and pepper.

BYO Pancake/Waffle Bar - \$8.50/Person

Pancake/waffle station stocked with freshly made mix, a variety of toppings, and maple syrup.

Continental Breakfast - \$5.95/Person

An assortment of fresh baked breads, pastries and bagels.

Homestyle Breakfast Plate - \$10.99/Person

Scrambled eggs, country style potatoes, sausage or bacon, biscuit, and gravy.

Light Lunches

Deli Sandwich/Wrap Tray - \$9.95/Person

An assortment of handcrafted deli sandwiches or wraps. Served with chips, and choice of side salad or cup of fruit.

Deluxe Boxed Lunch - \$9.95/Person

Choice of our deli sandwiches or wraps. Served with chips and choice of side salad or fresh fruit, fresh baked cookie and bottled water.

Add a cup of soup for \$2.50/Person

Charcuterie

Domestic Cheese Platter - \$6.95/Person

Assortment of cube cheeses served with crackers.

Fruit Platter

\$35 Small

\$55 Large

Tray of diced assorted local fresh fruit. Small serves 15, Large serves 30.

Snacking Board -\$45.00 Small \$75.00 Large

Hors d'oeuvre

tray of cheese, crackers, fruit, meats, nuts, olives, pickles and spreads. Small serves 15, Large serves 35.

Vegetable Crudités - \$30 Small

\$50 Large

Crisp carrots, celery, broccoli, and cherry tomatoes with ranch dressing.

Small serves 15, Large serves 30.

Salads

Caesar: Romaine, season croutons, parmesan cheese and Caesar dressing.

Garden Salad: Spring mix, croutons, shredded carrots, red cabbage, cucumber, tomatoes and choice of ranch or Italian dressing.

Greek Salad: Spring mix, cucumbers, tomatoes, black olives, feta cheese, pepperoncini and Greek dressing.

Taco Salad: Spring mix, shredded cheese, tomatoes, black beans, corn, tortilla chips and Chipotle Ranch dressing.

Seasonal Salad: Current fresh seasonal choice.

Basic Salad - \$8.75/Person

Deluxe Salad - \$10.75/Person

Add a protein choice of chicken, tofu or beef.

Themed Entrees

All options include a small dessert, water and iced tea.

Add a side salad to any options for \$3/Person.

All choices require a 15-person minimum.

Baked Potato Bar - \$11.95/Person

Choice of ground beef or diced chicken. Served with sour cream, shredded cheese, scallions, and jalapenos.

Chicken Piccata - \$12.95/Person

Lightly seasoned chicken breast with a lemon caper sauce. Served with pasta and green beans.

Classic Beef Lasagna - \$11.95/Person

Layers of pasta, ricotta, parmesan and mozzarella cheese in a rich basil marinara sauce. Served with roasted Italian vegetables and garlic bread.

Enchiladas - \$11.95/Person

Choice of cheese, chicken or beef enchiladas topped with choice of rich red sauce or green chili cream. Served with rice, beans, chips and salsa.

Fajita Bar - \$13.95/Person

Choice of marinated beef or chicken with roasted peppers and onions, warm tortillas, cheese, sour cream, and pico de gallo. Served with rice, beans, chips and salsa.



Home-Style Burger Bar - \$9.95/Person

Grilled 1/2lb patties with all the fixings. Served with cheese slices, lettuce, tomato, onion, pickles and condiments. Includes chips and potato salad.



Desserts

Brownies - \$11

One dozen rich chocolate fudge brownies.

Cookies - \$8.75

One dozen assorted freshly baked cookies.

Cupcakes - \$9.25

One dozen assorted freshly

baked and decorated cupcakes.

Fruit Cobber - \$25

Choice of seasonal fruit. Serves 24.

Something for Everyone - \$8.99

Assortment of fresh sliced fruit platter, cupcakes, choice of brownies or cookies.

Beverages

Bottled Water - \$2.50/Person

Canned Soda - \$3.00/Person

Coffee Bar - \$3.25/Person

Choice of regular or decaf. Served with sugar and creamer.

Hot Chocolate Bar - \$4.00/Person

Served with an assortment of toppings and mix-ins.

Iced Tea - \$3.25/Person

Lemonade - \$3.25/Person

Orange Juice - \$2.95/Person