

catering guidelines

HOW TO ORDER

Please place all catering orders through Catertrax.

<https://cusd.catertrax.com/>

Catering Manager: Amber Rogers (catering@cusd80.com)

ADVANCED NOTICE REQUIREMENT

We realize that you may need to schedule functions at the last minute, and we are more than happy to accommodate your event. To ensure availability of items, please contact the Catering Team at the food service office (480-812-7266)

The recommended timeline for catered orders is as follows:

- 75 guests or fewer — 7 days
- More than 75 guests — 14 days

ORDERING FROM LOCAL RESTAURANTS

The Catering Department is happy to pick up lunch for you from a local restaurant. Orders from outside vendors are subject to a 25% fee, which includes full setup. Contact us for additional information.

ORDERING OFF MENU

Looking for a unique, chef-inspired menu? Contact the Catering Department.

480-812-7266 or catering@cusd80.com

for assistance in designing a meal not featured on the catering menu.

FLOOR STOCK ITEMS

Floor stock items are unopened bulk product by the case. Floor stock only includes delivery and does not include any additional services or items.

These items will include a 25% upcharge.

PRICING & REMITTANCE

Please be advised that the prices listed in this brochure are honored during school and work hours (7 AM–5 PM). For Saturday caterings, an additional 25% fee will apply.

Most billing is conducted through CUSD PO Numbers We also honor the following alternative methods of payment: checks, cash, cashier's checks and money orders. Please make payment to *Chandler Unified School District Food Services*.

2024-2025

catering menu



aramark 

BREAKFAST

BREAKFAST BURRITO

Sausage, Crispy Bacon or Southwest Veggies with Breakfast Potatoes, Cheese, Eggs and Salsa & Sour cream
\$7.5. Minimum 12

FRUIT & YOGURT PARFAITS

Granola, Yogurt and Mixed Berries
\$6 ea. Minimum 12

BREAKFAST SANDWICHES

Bacon, Sausage or Egg with Cheese on a Warm Croissant
\$6.5 ea. Minimum 12

ASSORTED PASTRIES

Muffins, Danishes and Scones
\$40 per dozen

CONTINENTAL BREAKFAST

Muffins, Danishes, Scones and coffee
\$7 per person Minimum 12

AMERICAN SUNRISE BUFFET

Scrambled Eggs, Breakfast Potatoes, choice of Bacon or Breakfast Sausage, Biscuit and Fresh Whole Fruit
\$11 per person Minimum 12

WAFFLE BAR

Build Your Own Waffles with Maple Syrup, Butter, Whipped Cream, Powdered Sugar, Strawberries and Chocolate Chips
\$9 per person Minimum 12

FRENCH TOAST

Build Your Own French Toast Plate with Strawberries, Whipped Cream, Chocolate Chips, Maple Syrup and Butter
\$11 per person Minimum 12

FRUIT TRAY

Seasonal Fruit



DESSERTS

ASSORTED COOKIES

\$15 per dozen

BROWNIE TRAY

Freshly Baked Brownies
\$12 per dozen

SALADS

CAESAR SALAD

Romaine Lettuce, Parmesan, Croutons and Caesar Dressing
\$53 Serves 12-15

CHEF SALAD

Romaine Lettuce, Cherry Tomato, Hardboiled Egg, Ham, Turkey, Shredded Cheddar
Choice of Ranch or Balsamic
\$65 Serves 12-15

ANTIPASTO SALAD

Iceberg Lettuce, Salami, Provolone, Black Olives, Cherry Tomato, Ham, Pepperoncini, Fresh Mozzarella
Balsamic Dressing
\$70 Serves 12-15

LUNCH

NACHO BAR

Tortilla Chips, Ground Beef Taco Meat, Nacho Cheese, Sour Cream, Salsa, Diced Tomatoes, Black Olives and Jalapenos.
\$10.5 per person
Upgrade to Grilled Chicken \$1.5 per person

TACO BAR

Includes Warm Flour Tortillas, Ground Beef Taco Meat, Onions, Sour Cream, Salsa, Lettuce, Tomato, Cheese and Hot Sauce
\$10 per person (3 tacos ea)
Upgrade to Grilled Chicken \$1.5 per person

POTATO BAR

Includes Sour Cream, Butter, Shredded Cheddar, Bacon, Scallions, BBQ Sauce
\$8 per person
Add Grilled Chicken for \$4 per person
Add Brisket for \$8 per person

BISTRO BOXES

Turkey, Ham, Grilled Chicken Breast or Veggie On Hoagie Roll, Wrap or Croissant, Lettuce, Tomatoes, Cheddar. Bottled Water, Fresh Fruit, Chips and a Chocolate Chip Cookie
\$11 per person

Gluten Free available \$1.5 extra per person

PASTA BAR

Breadsticks, Salad, Variety of Pasta, Alfredo and Marinara, Grilled Chicken and Meatballs



ORDERING OFF MENU

Looking for a unique, chef-inspired menu? Please contact the **Catering Team**(480-812-7266) for assistance in designing a meal not featured on the catering menu.

BEVERAGES

COFFEE

Regular or Decaf
\$2 per person

HOT CHOCOLATE

With Marshmallows
\$2 per person

ORANGE OR APPLE JUICE

\$2.75 per bottle

FRUIT PUNCH OR LEMONADE

\$8 per gallon

BOTTLED WATER

\$1 per bottle

CANNED SODA

Dr. Pepper, Coke, Diet Coke, Sprite
\$2 per can

***We kindly ask that you let us know of any food sensitivities or allergens that may need special accommodations when placing your catering order.