Catering Menu

Vail School District
Food Service Department

Catering Contact:
Danelle Harrelson
harrelson-danelle@aramark.com
(520) 879-2081
(520) 647-1535 Cell

Marco Parra
parra-marco@aramark.com
(520)-879-2065
(520)-258-2437 Cell
Welcome

We invite you to enjoy our warm, friendly catering service. The following brochure is full of ideas and suggestions for your catering event. From a casual morning coffee set up for your early morning department meeting to an elaborate dinner or reception, we welcome the opportunity to help make your event a success.

Our services are by no means limited to the following listed selections; we have listed only a sample of what we can provide. Please feel free to discuss any special request you may have. Our goal is to provide you with a full range of catering expertise, with any special touches you need to satisfy the particular requirements of your catering event.

Please feel free to call us with any questions you may have, so we can assist you with your catering needs. We are delighted to help and look forward to assisting you.

How to Schedule Your Event

To schedule an event, please call the Aramark Food Service Department at 520-879-2081 or 520-879-2065. Arrangements can be made over the phone, email or a meeting can be scheduled.

To assure our highest quality of food and professional services, please notify us ten (10) business days in advance for dinners, luncheons, or large receptions. For smaller coffees or receptions, five (5) working days’ notice is requested. Of course, we will make every attempt to take care of your last minute catering needs.

We require a final guarantee count a minimum of 3 working days prior to the scheduled events. Cancellations also require a 2 working days’ notice prior to the scheduled event.

Prices listed include self-serve buffet set-up of food, required service wares and disposable dinnerware. Catering attendants can be provided at an additional hourly charge. China, glassware, silverware and linens are available from a local rental agency at an additional cost. An invoice will follow after the event takes place, please process payment within 30 days.

Please note that all serving utensils, baskets, equipment and decorations are the property of Aramark /Vail Food Service Department.
Breakfast Buffets are served with Freshly Brewed Coffee and Water. Juice is available per request.

**Protein Plate**
Hardboiled Eggs, Hummus w/ Pita Chips and Fresh Fruit $4.25

**Continental**
Assorted Pastries with Fresh Fruit $5.75

**Full Breakfast**
Scrambled Eggs Served with Flour tortillas and Homemade Salsa
Bacon, Sausage, Breakfast Potatoes and Fresh Fruit $6.75

**Breakfast Burrito**
Soft Flour Tortilla filled with Scrambled Eggs with Mild Chorizo or Ham and Cheddar Cheese
Breakfast Potatoes or Refried Beans
Homemade Salsa $6.95

**Breakfast Sandwiches**
Egg and Cheese, Sausage and Cheese or Egg, Bacon and Cheese. Sandwiches are served on a Croissant with a side of Fresh Fruit $5.75

**Yogurt Bar**
Vanilla Yogurt with Fresh Berries and Granola
Freshly Baked Pastries $5.75

**Quiche**
Choose from: Classic Ham w/ Cheddar, Sausage Onion w/ Cheddar, Mushroom Tomato Artichoke w/ Swiss, Broccoli, Chive w/ Cheddar, Tomato Basil w/ Mozzarella, or Taco Meat w/ Pepper jack. $4.25

---

**After Noon – Cold**

All After Noon Buffets include beverage

**Hoagie or Wrap Buffet**
*Choose from:* Turkey/Swiss, House-made Chicken Salad, Smoked Ham and Cheddar
Or Italian Style Hoagies. Topped with Lettuce & Tomato
*Choice of:* Chips, Potato Salad or Pasta Salad $6.95

**Holiday Turkey Sandwich**
Sliced oven Roasted Turkey w/ Sage Stuffing, Spring Mix and Cranberry Mayonnaise. Served with Fresh Fruit. $6.95

**Southwest Cobb Salad**
Build your own with Chopped Romaine, Marinated Chicken Breast, Bell Peppers, Black Beans, Roasted Corn, Avocado, Bacon Bits, Hardboiled Eggs and a Zesty Chipotle Ranch Dressing.
Served with Freshly Baked Bread sticks. $8.95
**Chicken Caesar Salad**
Freshly Chopped Romaine with Grilled Chicken, Roma Tomato, Parmesan, and Garlic Croutons. Served with House-made Caesar Dressing and Tomato Bruschetta with Balsamic Drizzle and Freshly Baked Bread Sticks $6.50

**Apple & Chicken Salad**
Freshly Chopped Romaine with Chicken, Apples, and Dried Cranberries. Top with Blue Cheese crumbles and roasted Pecans. Served with Balsamic or Ranch Dressing and a Freshly Baked Bread Stick. $7.95

**Mandarin Chicken Salad**
Freshly Chopped Romaine with Chicken, Mandarin Oranges, Mushrooms, Broccoli, Green Onions, Celery, Carrots, Chow Mein Noodles. Served with a House made Sesame Dressing. $7.95

**Tomato Cucumber Salad**
Freshly Chopped Romaine with Feta Cheese, Tomato and Cucumbers. Served with a House Made Balsamic Vinaigrette and a Breadstick.$5.25

---

**After Noon – Hot Buffets**

All After Noon Buffets include Beverage

**Pasta Bar**
Linguine or Penne Pasta with Your Choice of:
Chicken Alfredo, Marinara, Sausage and Peppers, Meatballs and Marinara
Served with Tossed Caesar Salad and Garlic Bread . $7.50

**Chef’s Lasagna**
Choose a Cheesy Beef, Chicken, or Roast Vegetable Casserole served with a Caesar Salad and Garlic Bread. $7.50

**Enchilada Bar**
Choose from Taco Beef, Chicken with Green Chilis, or Cheese with Green Chilis. Served with Refried Beans, Spanish rice, Shredded Lettuce, and Sour Cream. Tortilla Chips and Home-made Salsa. $7.25

**Rice Bowls**
Teriyaki Chicken or Szechwan Beef and Broccoli Stir Fry with Steamed Asian Rice. Served with an Asian Chopped Salad and Sesame Breadsticks. $7.95

**Fajita Bar**
Spicy Marinated Chicken or Carne Asada Tossed with Bell Peppers, Onions, and Chiles. Served with Flour Tortillas, Sour Cream, Home-made Salsa, Rice and Refried Beans. $7.25

**Baked Potato Bar**
Perfectly Baked Potato with Toppings- Broccoli-Cheddar Sauce, Bacon Bits, Green Onions, Cheddar, Ground Beef Chili, Sour Cream, and Butter. Served with a House Salad and Breadsticks. $6.95

**Taco Bar**
Build Your Own with Seasoned Ground Beef or Marinated Chicken, Taco Shells soft and hard. Then Lettuce, Tomato, Cheese, Sour Cream, and Salsa. Served with Chips, Refried Beans, and Spanish rice. $7.50

**BBQ**
Chicken, Beef or Pork served on a bun. Choice of Pasta Salad or Potato Salad. Served with a side of fresh fruit. $7.25
# Desserts & Extras
*(All prices are per person)*

## Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fudge Brownie</td>
<td>$.75</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$.75</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td>$1.25</td>
</tr>
<tr>
<td>Flourless Chocolate Cake</td>
<td>$2.00</td>
</tr>
<tr>
<td>Freshly Baked Cookies</td>
<td>$.60</td>
</tr>
<tr>
<td>Strawberry Shortcake</td>
<td>$1.50</td>
</tr>
<tr>
<td>Cheesecake Chimi</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

Substitutions and alternate packaging available at additional cost. Please contact Aramark for pricing.

## Snacks and Breaks
*Beverages not included*  
*Prices are per person*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips and Salsa</td>
<td>$2.00</td>
</tr>
<tr>
<td>Sweet n’ Salty</td>
<td>$1.50</td>
</tr>
<tr>
<td>Artisan Cheese Display</td>
<td>$2.50</td>
</tr>
<tr>
<td>Veggie Tray w/ Ranch</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fresh Fruit Display</td>
<td>$2.75</td>
</tr>
<tr>
<td>Sodas and Water</td>
<td>$1.00</td>
</tr>
<tr>
<td>Coffee, Tea, Ice Tea</td>
<td>$.75</td>
</tr>
<tr>
<td>Lemonade or Punch</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

(Prices subject to change without notice)

Thank you for the opportunity to cater your event.