



Catering Menu

Vail School District

Food Service Department

Catering Contact:

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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

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

| | | | |
|--------------------------|--------|-----------------------|--------|
| Fudge Brownie | \$.75 | Freshly Baked Cookies | \$.60 |
| Lemon Bars | \$.75 | Strawberry Shortcake | \$1.50 |
| Chocolate Mousse | \$1.25 | Cheesecake Chimi | \$1.50 |
| Flourless Chocolate Cake | \$2.00 | | |

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



Snacks and Breaks

Beverages not included

Prices are per person

| | | | |
|------------------------|--------|----------------------|--------|
| Chips and Salsa | \$2.00 | Fresh Fruit Display | \$2.75 |
| Sweet n' Salty | \$1.50 | Sodas and Water | \$1.00 |
| Artisan Cheese Display | \$2.50 | Coffee, Tea, Ice Tea | \$.75 |
| Veggie Tray w/ Ranch | \$2.50 | Lemonade or Punch | \$1.00 |

(Prices subject to change without notice)

Thank you for the opportunity to cater your event.

