

The image shows four small, golden-brown fried appetizers, possibly wonton cups, arranged on a light-colored wooden tray. Each cup is filled with a mixture of ingredients, including what appears to be salmon, green onions, and other vegetables. The background is a soft, out-of-focus teal color. The text is overlaid in the center of the image.

# Catering Guide Regis Jesuit High School

# guidelines

Flik independent schools dining is pleased to present this catering menu developed for your school. The guide serves only as a sampling of our catering abilities and does not reflect the full range of selections and services we can provide. Our executive chef will gladly assist you in developing a customized menu for your next meeting or event. We look forward to serving your catering needs.

All requests must be submitted by e-mail.

The "catering request form" can be sent to you electronically.

We require 48 hours notice for all orders and cancellations. Any order for groups over 50 require 72 hours notice.

## **Conditions and Service Fees:**

Evenings and weekends may require an additional surcharge to defray the cost of overtime labor.

## **Timing**

When submitting the "catering request form" please note that the set-up time is an "approximate time" that we will be there to begin set-up (usually 30-45 minutes prior to the event). The set-by time is the time the food needs to be in place and ready for your guests (usually 15 minutes prior to your guest's arrival or break). For stations or buffet luncheons, we require access to the room an additional 30 minutes in advance for set-up.

## **Cancellation Policy**

If an order is cancelled in less than 48 hours (72 hours for large groups), the customer is responsible for full payment of the catering order.

## **Additional Charges**

### **China:**

Our services include all the necessary disposable paper products for a successful event. However, for a more formal event, china and silverware are available as rentals.

### **Wait staff/Station Attendants/ After hours labor**

Our normal charges include the set-up, delivery, and pick-up of all orders. If you wish to have a professional wait staff present for your function, the cost is \$35 per hour with a 4 hour minimum charge. If catering is requested outside of regular operating hours of 7am-3:30pm, overtime charges will be applied.

# breakfast

Priced per Person  
minimum of 8 guests

## **Fruit & Yogurt 10**

Greek yogurt, seasonal fruit, honey, granola, dried cranberries, juice, bottled water & coffee service

## **Avocado Toast Bar 13**

whole wheat bread, mashed ripe avocado, grape tomatoes, sliced red onions, crisp cucumbers, chopped bacon, hard boiled eggs, juice, bottled water & coffee service

## **Classic Hot breakfast 13**

scrambled eggs, home fries, apple wood smoked bacon, sausage, sliced fruit, juice, bottled water & coffee service

## **Continental 11**

mini muffins & pastries, sliced fruit, mini yogurt parfait, overnight oats cup, juice & coffee service

## **A la Carte**

<b>Whole Seasonal Fresh Fruit</b>	<b>2</b>
<b>Seasonal Sliced Fresh Fruit</b>	<b>4.5</b>
<b>Assorted Yogurt Cups</b>	<b>3</b>
<b>Yogurt Parfait</b>	<b>4</b>
<b>Breakfast Burrito</b>	<b>5</b>
<b>Classic Breakfast Sandwich</b>	<b>5</b>

## **Beverages**

<b>Bottled Water</b>	<b>2</b>
<b>Sparkling Water</b>	<b>2</b>
<b>Coffee Service (Per Person)</b>	<b>2.5</b>
coffee, hot tea, decaf	
<b>Bottled Juice</b>	<b>2.5</b>
<b>Bottled Tea &amp; Lemonade</b>	<b>2.5</b>



# Lunch -

Priced per Person  
minimum of 6 guests

## **Mini Sandwiches** 11

selection of 3, choice of 1 side salads, Flik chips, signature baked cookies, Seasonal Waterworks

*Italian*

*Caprese*

*Ham & Provolone*

*Buffalo Chicken*

*Turkey & Cheddar*

*Bahn MI*

## **Wraps** 13

selection of 3 wraps, choice of 2 side salads, Flik chips, Signature Baked Cookies, Seasonal Waterworks

*Chicken Caesar*

*Caprese*

*Black Forest Ham & Cheddar*

*House Roasted Turkey & Honey Mustard*

## **Side Salad Selections:**

*Pasta Salad*

*Classic Caesar*

*Chips*

*Garden Vegetables*

## **Artisan Collection** 14

selection of 3 artisan sandwiches, choice of 1 side salads, Flik chips, Cookies, Bottled Water

*Italian Hoagie*

*Caprese Chicken*

*Caprese*

*Bahn Mi*

*Pesto Turkey Club*

*Honey Dijon Ham*

## **Boxed lunch** 15

selection of artisan sandwiches, choice of side salad, Flik chips, Signature chocolate chip cookie, Seasonal fruit cup

*Italian Hoagie*

*Turkey Club*

*Caprese Chicken*

*Ham & Cheddar*

*Caprese*



# lunch- salads

## Selection of family style salad with dressing on the side

### Chicken Caesar

small (serves 10-15) **125** / Large (serves 20-25) **195**

### Greek salad

small (serves 10-15) **100** / Large (serves 20-25) **165**

### Chicken Cobb

small (serves 10-15) **125** / Large (serves 20-25) **195**

## Side Salad Platters

your choice of side salad from the selections

**Classic Caesar** salad small (serves 10-15) **50** /

Large (serves 20-25) **100**

### Pesto Pasta

small (serves 10-15) **40** / Large (serves 20-25) **75**

### Garden Salad

small (serves 10-15) **40** / Large (serves 20-25) **75**



# lunch- platters

## **Mediterranean Grilled Vegetable Platter**

small (serves 10-15) **55** / medium (serves 20-25) **95**

## **Vegetable Crudités and House Made Hummus**

small (serves 10-15) **55** / medium (serves 20-25) **95**

## **Fresh Seasonal Fruit with Yogurt Dipping Sauce**

small (serves 10-15) **55** / medium (serves 20-25) **95**

**Antipasto** pepperoni, salami, capicola, provolone, fresh mozzarella, roasted peppers, kalamata olives, artichokes, crostini

small (serves 10-15) **125** / medium (serves 20-25) **175**

## **Mediterranean**

marinated chicken skewers, roasted red peppers, house made hummus, olives, feta & pita small

(serves 10-15) **125** / medium (serves 20-25) **175**



# Lunch - buffets

Priced per Person  
minimum of 10 guests

## **Mediterranean 13**

Lemon Chicken, grilled pita, hummus, kalamata olives, diced tomatoes, diced cucumbers, red onion, feta cheese, tzatziki, Greek salad, flourless chocolate torte, bottled water

## **Taco Cantina 13**

Carne asado, soft tortillas, pico de gallo, salsa verde, beans, Spanish rice, tortillas, shredded lettuce, cheddar cheese, dessert bars & bottled water

add guacamole **+1.50**

add cilantro lime slaw **+1.25**

## **Pasta Bar 13**

Grilled Chicken and pasta served with basil cream sauce, marinara, mixed vegetables, assorted rolls, garden salad, crème Brulé cheesecake & bottled water

## **Baked Potato Bar 13**

Baked Potatoes, cheddar cheese, sour cream, bacon, broccoli, chives, diced chicken, butter, garden salad, assorted chips, rice crispy treat, bottled water.

## **Salad Bar 13**

Mixed greens accompanied with a variety of seasonal toppings and assorted dressing. Free Fruit Platter, cookies & bottled water.



# Afternoon snacks

Priced per Person  
minimum of 6 guests

## A la carte snacks

Whole Seasonal Fruit	2
Seasonal Sliced Fruit	4.5
Assorted Yogurt Cups	3
Yogurt Parfait	4
Flik Chips	2.5
Assorted Bagged Chips	2
House Baked Signature Cookies	2.5
Fudge Brownies or Dessert Bars	4

## Beverages

Bottled Water	2
Sparkling Water	2
Seasonal Water Works	2
Coffee Service (Per Person) coffee, hot tea, decaf	2.5
Bottled Juice	2.5
Bottled Tea & Lemonade	2.5

We are happy to customize menus for your special events.  
Please contact [jramos@oakwoodschoool.org](mailto:jramos@oakwoodschoool.org) for more information.