



**Cleveland Metropolitan School District
Food and Child Nutrition Services**

Bistro Catering Menu

Catering Guidelines

Welcome!

Bistro Catering offers a wide range of catering services for district-sponsored events. If you are planning a meeting, business breakfast or luncheon, school party, reception or other special event, Bistro Catering can meet your needs! This guide will assist you with planning and help make your event a success!

Arrangements

Contact the Catering Coordinator at (216)838-6954 for an initial consultation, after you have confirmed your room location. Please enter order into Workday via an “Internal Service Delivery”.
A minimum of two (2) weeks’ notice is required.

Pricing

All meals are priced “per person”. Prices include set up and disposable table service items. Most food will be served using disposable trays or pans. Non-disposable items will be picked up following the event.

Catering orders will be delivered and set-up 15 minutes prior to the serving time.

Staffing

If your event requires serving or other staff, a charge of \$20.00 per hour per individual will be added.

Special Notes

Although two (2) weeks' notice is generally required, contact the Catering Coordinator for last-minute availability.

If an event requires a special menu, contact the Catering Coordinator three (3) weeks prior to schedule an initial consultation. The Catering Coordinator will send special menu for approval within five (5) business days.

Cancellation

All cancellations must be received at least 48 hours prior to the scheduled event. Late cancellation will result in billing for all costs incurred up to the time of cancellation.

EARLY STARTS

Simple, But Tasty – *Signature Cinnamon Twists and Coffee*

Rise and Shine - *A tasty assortment of Fresh Baked Muffins, Signature Cinnamon Twists and Coffee Station.*

Continental Breakfast - *A tasty assortment of Fresh Baked Muffins, Signature Cinnamon Twists and Warm Bagels served with Cream Cheese and Jelly, Orange Juice and Coffee Station.*

Wellness Breakfast – *Assorted Yogurt, Nutri-Grain Bars, Fresh Seasonal Fruit and Coffee Station*

A LA CARTE BREAKFAST

Fresh Baked Muffins – *Chocolate Chip, Blueberry, Orange Cranberry, order by the dozen*

Signature Cinnamon Twists – *order by the dozen*

Glazed Donuts - *order by the dozen*

Baker's Dozen Bagels - *Blueberry, Cinnamon Raisin and Plain (served with regular and/or strawberry cream cheese and jelly)*

Fresh Fruit Salad – *Fresh Cut Seasonal Fruit*

Yogurt Parfaits – *Vanilla Yogurt layered with Fruit and Topped with Crunchy Granola*

Breakfast Sandwiches – *Choice of Bacon or Sausage with Egg and Cheese on a Fresh Baked Bagel*

BOX LUNCH

Choose from selections below (can mix and match)

Each selection includes choice chips, fresh fruit, cookie and beverage

Build Your Own – *On a Ciabatta Roll or Multi-Grain Bread, Choice of Meat (Turkey, Ham, Roast Beef, or Corned Beef), Choice of Cheese (Swiss, Pepper Jack, or American). Includes Condiments.*

Italian Sub Sandwich – *Fresh Baked Sub Bun layered with Ham, Salami and Mozzarella topped with Shredded Lettuce, Chopped Tomatoes, Sliced Onions and drizzled with Italian Dressing.*

Chicken Salad Croissant Sandwich – *House-made Chicken Salad served on a Fresh Croissant with Leaf Lettuce and Tomato Slices.*

Tuna Salad Croissant Sandwich – *House-made Tuna Salad served on a Fresh Croissant with Leaf Lettuce and Tomato Slices.*

Buffalo Chicken Ranch Wrap – *Sundried Tomato Wrap filled with Grilled Chicken Strips tossed in Buffalo Sauce and combined with Diced Celery, Chopped Tomatoes, Shredded Cheddar and Ranch Dressing.*

Chicken Caesar Wrap – *Seasoned Chicken with Shredded Romaine, Shredded Parmesan Cheese and Caesar Dressing in a Wheat Wrap.*

MK's Veggie Wrap – *Spinach Wrap filled with House-made Herbed Cream Cheese, Shredded Cheddar, Chopped Tomatoes and Cucumbers, Julienned Red and Green Peppers, and Romaine Lettuce.*

Turkey Bacon Club Wrap – *Oven Roasted Turkey Breast layered with Bacon Strips, American Cheese, Shredded Lettuce and Chopped Tomatoes.*

SPECIALITY SALADS

Each selection comes with choice of dressing and roll

Asian Chicken Salad – *Mixed Greens topped with Grilled Chicken Strips, Mandarin Oranges, Craisins, Diced Cucumbers and Green Peppers and Grape Tomatoes.*

Buffalo Chicken Salad – *Mixed Greens topped with Grilled Chicken Strips tossed in Buffalo Sauce, Diced Celery, Grape Tomatoes, Shredded Cheddar and Ranch Dressing.*

Chef – *Mixed Greens with Julienned Turkey and Ham, Shredded Cheese, Diced Eggs, Cucumbers, Green Peppers and Grape Tomatoes.*

Chicken Caesar – *Romaine Blend with Diced Chicken Breast, Seasoned Croutons, Shredded Parmesan Cheese and Caesar Dressing.*

Southwestern BBQ Chicken Salad – *Mixed Greens topped with Diced Chicken Breast, Corn, Black Beans, Grape Tomatoes, Shredded Cheddar Cheese, Tortilla Strips with BBQ Ranch Dressing.*

Additional Sides – Cold Salads

Pasta Salad – *House-made Pasta Salad with Green and Red Peppers, Cucumbers, Onions, Celery, Shredded Carrots and Grape Tomatoes in a Zesty Italian Dressing.*

Redskin Potato Salad – *Redskin potatoes tossed with celery, onions in a lite mayo sauce.*

Buffets and More

Buffets are designed for fifteen (15) or more people

Deli Buffet – *Make your selections from the items below (includes condiments and toppings):*

- *Bread Selection (Choose 2) – Ciabatta Rolls, Croissants, Multigrain Bread*
- *Meat Selection (Choose 3) – Turkey, Ham, Roast Beef, Corned Beef, Chicken Salad or Tuna Salad*
- *Cheese Selection (Choose 2) – American, Swiss, Pepper Jack*
- *Salad Selection (Choose 2) – Redskin Potato Salad, Pasta Salad, Chips*

Spuds, Spuds, Spuds!– *Fresh Baked Potatoes with assorted toppings: Chili, Shredded Cheese, Steamed Broccoli, Crumbled Bacon, Diced Green Onions, Sour Cream and Butter. Includes a Tossed Green Salad with Assorted Dressings and Dinner Rolls.*

“That’s Italian-o!” – *Make your selections from the items below:*

- *Choose your Pasta Entrée (Choose 2) –*
 - *3 Cheese Lasagna with Marinara Sauce, Baked Ziti with Meat Sauce, Spaghetti and Meatballs, Chicken Alfredo*

Includes a Tossed Green Salad with Assorted Dressings and Garlic Bread.

South of the Border – *Taco Bar features Seasoned Ground Beef and Fajita Chicken with the following toppings – Shredded Lettuce, Diced Tomatoes, Shredded Cheese, House-made Salsa and Sour Cream. Served with Cilantro Rice, Refried Beans and Tortilla Chips.*

All American Burgers and Dogs – *Hamburgers and Hot Dogs (includes condiments and toppings) served with Baked Beans, Redskin Potato Salad and Fruit Salad.*

Not Your Grandma’s Sunday Dinner – *Oven Fried Chicken, Roasted Redskin Potatoes and Green Beans. Includes a Tossed Green Salad with Assorted Dressings and Dinner Rolls.*

Pizza Party!

Can Include a Tossed Green Salad with Assorted Salad Dressings for an additional charge

Pizza – *Choose from a variety of Pizzas below – can be ordered 8 cut round or sheet*

- **Cheese Pizza** –
 - *made with House-made Pizza Sauce and tons of Mozzarella Cheese, topped with Parmesan Cheese and Spices*
- **Pepperoni Pizza** –
 - *made with House-made Pizza Sauce, Pepperoni Slices and tons of Mozzarella Cheese, topped with Parmesan Cheese and Spices*
- **Hawaiian Pizza** –
 - *made with House-made Pizza Sauce, Diced Ham, Pineapple and tons of Mozzarella Cheese, topped with Parmesan Cheese and Spices*
- **Buffalo Chicken Pizza** –
 - *made with Ranch Dressing, Buffalo tossed Chicken, tons of Shredded Cheddar and topped with Chopped Celery and Green Onions*
- **Veggie Pizza** –
 - *made with House-made Pizza Sauce, Chopped Red and Green Peppers, Black Olives, Onions, Mushrooms, Sliced Tomatoes and tons of Mozzarella Cheese, topped with Parmesan Cheese and Spices*

Appetizers and More

BBQ or Sweet and Sour Meatballs – *Zesty Meatballs prepared in your choice of BBQ or Sweet and Sour Sauce.*

Hot Dips – *Choose one (1) Dip:*

Buffalo Chicken Dip – *House-made with Chicken, Cream Cheese, Hot Sauce and Shredded Cheddar, served hot with Tortilla Chips and Celery Sticks*

Artichoke Dip – *House-made with Artichokes and Parmesan Cheese, served hot with Pita Chips and Crudité.*

Cold Dips – *Choose one (1) Dip:*

Hummus Platter – *Hummus served with Pita Chips and Crudité.*

Spinach Dip – *House-made with Spinach, Onions, Shredded Carrots and Sour Cream, served with Pita Chips and Crudité.*

3 Dip Extravaganza – *Choose any thee (3) dips – Buffalo Chicken, Artichoke, Spinach, Hummus), served with Pita Chips and Crudité.*

Chicken Wings – *Tossed in your choice of sauce – Buffalo, BBQ or Garlic Herb, served with Celery Sticks and Ranch Dip.*

Mini Corn Dogs – *Served with a Spicy Brown Mustard sauce for dipping.*

Party Trays

Vegetable Crudité – Assorted Crisp Garden Vegetables served with Ranch Dip, displayed on a bed of Greens.

Cheese and Cracker Platter – Different Types of Domestic Cheeses (Cheddar, Swiss, Pepper Jack, and Mozzarella) with an assortment of crackers, attractively displayed.

Fruit and Cheese Platter - Different Types of Domestic Cheeses (Cheddar, Swiss, Pepper Jack, and Mozzarella) served with sliced fresh fruit, displayed on a bed of greens.

Fresh Fruit Tray – A variety of Sliced Fresh Fruit (due to seasonal availability), displayed on a bed of greens and served with a honey yogurt dip.

Mini Croissant Tray – Mini Croissant Sandwiches (20 mini croissant sandwiches per tray) with Chicken and Tuna Salad, garnished with Leaf Lettuce.

Petite Sandwich Tray – Snack size Sandwiches (36 petite sandwiches per tray) of Roast Beef, Ham and Turkey with American and Swiss Cheese. Includes condiments.

Break Time and Sweet Treats

Fresh Baked Cookies (by the dozen) – Choose between:

- **Premium** – *Assortment of the following cookies - White Chocolate Macadamia Nut, Chocolate Chip and M&M, Chocolate Chunk, Peanut Butter, Sugar, Peanut Butter Skumptons, and Chocolate Truffle Skumptons*
- **Regular** – *Assortment of the following cookies – Chocolate Chip, Oatmeal Raisin, Sugar, Snickerdoodle and M&M.*

Dessert Tray – *Assortment of Brownies, Lemon Bars, Mini Cream Puffs and Fresh Strawberries attractively displayed for your special occasion.*

Fruit and Cream Pies – *Selections vary – please contact the Catering Coordinator*

Snacks – *Selection of Packaged Chips, Pretzels, Granola Bars*

Basket of Whole Fresh Fruit – *Assorted Seasonal Whole Fresh Fruit*

Fresh Fruit Salad – *Seasonal Fresh Fruit Bowl including watermelon, pineapple, cantaloupe, grapes and berries.*

Beverages:

- *Coffee/Hot Tea Station*
- *Ice Tea or Fruit Punch station*
- *Assorted Canned Beverages*
- *Assorted Bottled Juice*
- *Bottled Water*