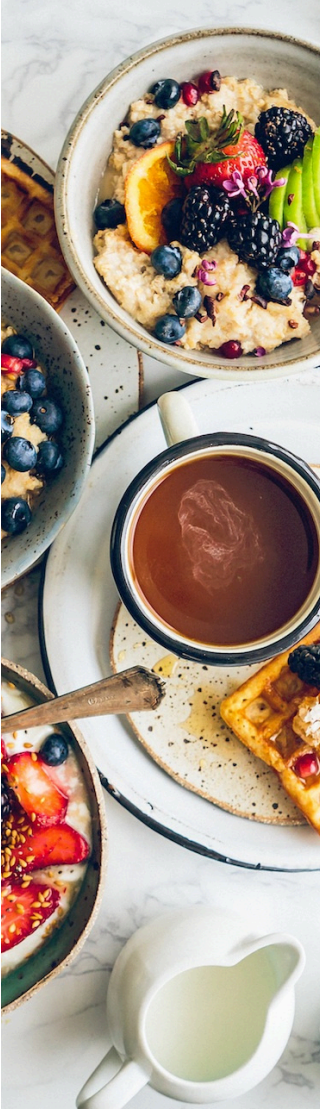


**NOVI COMMUNITY SCHOOL
DISTRICT
CATERING SERVICES**



catering



B R E A K F A S T

BUILD A BREAKFAST

A la Carte Cold

Fresh Pastries (choose up to 2): Scones, Cinnamon Rolls, Muffins	\$2.50
Assorted Bagels with Cream Cheese	\$2.50
Fresh Cut Fruit Platter	\$3.00
Yogurt Bar: Greek Vanilla Yogurt, Fresh Berries & Banana, Walnuts, Sliced Almonds, Chocolate Chips, Homemade Granola	\$6.50

Continental Breakfast \$7.00

- Choice of Two: Scones, Muffins, or Cinnamon Rolls
- Fresh Cut Fruit
- Breakfast Beverage Service
- Add Bagels & Cream Cheese +\$2.00

A la Carte Hot

- Breakfast Sandwich (Choose 2): \$5.50
 - Egg, Turkey Sausage & Cheddar, Croissant
 - Egg, Ham & Swiss, English Muffin
 - Egg, Bacon & Pepper Jack, Buttermilk Biscuit
 - Egg, Cheddar, English Muffin

BUFFETS \$11.00

all includes breakfast beverage service

Fiesta Breakfast

- Scrambled Eggs with Diced Peppers & Onion, Cheddar
- Warm Tortilla
- Sausage Links
- Pico Di Gallo, Guacamole, Sour Cream
- Southwest Breakfast Potatoes

Sunrise Breakfast

- Cheesy Scrambled Eggs
- Bacon or Sausage
- Golden Breakfast Potatoes
- Fresh Cut Fruit
- Choice of 2 Pastries

Sunday Morning Brunch

- Spinach, Mushroom, & Swiss Frittata
- Bacon or Sausage
- Golden Breakfast Potatoes
- Fresh Cut Fruit
- Choice of 2 Pastries

BEVERAGES

Additional Beverages

Bottled Juice	\$2.00
Infused Water	\$10 per dispenser
Hot Chocolate	\$2.00
Bottled Water	\$1.75

Breakfast Beverage Service \$3.00

- Breakfast Beverage Service:
 - Regular & Decaf Coffee
 - Hot Water & Tea
 - Sugar & Creamers
- Starbucks Service +\$2.00



L U N C H

BUILD A LUNCH

Three Main Options and 1 side **\$10.50**
Price includes fresh baked cookies and infused water

MAINS

Sandwiches

Chicken Salad: Lettuce, Tomato, Croissant
Tuna Salad: Lettuce, Whole Grain Roll
California Turkey: Spring Mix, Tomato, Provolone, Roasted Red Pepper Aioli, Guacamole, Ciabatta
Chicken Caesar Wrap: Romaine, Parmesan, Caesar, Wrap
Club: Turkey, Bacon, Lettuce, Tomato, Provolone, Ciabatta
Smokehouse Ham: Spiced Ground Mustard, Mayo, Spring Mix, Tomato, Red Onion, Cheddar, Pretzel Roll
Greek Quinoa: Grilled Veggies, Hummus, Feta, Spinach, Wrap
Caprese: Fresh Mozzarella, Tomato, Pesto, Balsamic Glaze, Ciabatta

Salads - comes with garlic-herb breadsticks

Michigan: Mixed Greens, Blue Cheese, Dried Cherries, Candied Walnuts, Shaved Red Onion, Cherry-Balsamic Vinaigrette
Caesar: Parmesan, Caesar, Homemade Croutons
Mediterranean Quinoa: Mixed Greens, Toasted Almonds, Roasted Chickpeas, Grape Tomato, Cucumber, Feta, Za-atar Pita Strips, Lemon-Tahini Dressing
Garden: Mixed Greens, Shredded Carrot, Cucumber, Grape Tomato, Red Onion, Ranch and Italian
Southwest: Grilled Corn, Black Beans, Red Onion, Tomato, Cheddar, Tortilla Strips, Chipotle Ranch
Greek: Feta, Beets, Pepperoncini, Black Olives, Shaved Red Onion, Greek Dressing

Soups

Chicken Noodle
Beef Mushroom Barley
Potato Leek
Broccoli Cheese
Tomato Basil

Sides

Pasta Salad,
Potato Salad
Fresh Cut Fruit
Chips

Boxed Sandwich Lunch **\$11.50**

Includes fresh baked cookie, one side, fresh whole fruit, bottled water



B U F F E T S

DELI BARS

Sandwich Bar \$10.50

Turkey, Salami, Ham
 Swiss, Cheddar, Pepper Jack
 Lettuce, Tomato, Onion, Pickles
 Tortilla, Croissants, Ciabatta
 Mayo, Mustard, Ranch, Italian
 Pasta Salad or Chips
 Fresh Baked Cookies

Salad Bar \$10.50

Mixed Greens, Romaine
 Chicken, Ham, Bacon, Egg
 Tomatoes, Cucumber, Onion, Bell Pepper, Roasted
 Chickpeas, Croutons
 Ranch, Greek, Italian
 Fresh Baked Breadsticks
 Fresh Baked Cookies

AROUND THE WORLD

Taco Bar \$14.25

Seasoned Ground Beef & Black Beans
 Spanish Rice
 Homemade Queso
 Tortillas, Tortilla Chips
 Onion, Jalapeño, Pico De Gallo, Sour Cream,
 Salsa, Guacamole, Lettuce, Cheddar
 Churro Cookies or Tres Leches Shooters

Fajita Bar \$16.75

Chimichurri Flank Steak & Fajita Chicken
 Sautéed Peppers & Onion
 Cilantro Lime Spanish Rice
 Spiced Black Beans
 Homemade Queso
 Pico De Gallo, Sour Cream, Salsa, Guacamole,
 Lettuce, Cheddar
 Tortillas, Tortilla Chips
 Churro Cookies or Tres Leches Shooters

Italian Classics. \$15.50

Penne or Farfalle
 Creamy Alfredo, Arrabbiata,
 or Creamy Pesto
 Chicken, Sausage, or
 Meatballs
 Balsamic Roasted Vegetable
 Fresh Baked Breadsticks
 Cannoli or Tiramisu Shooters
 Upgrade to Two Proteins for \$2.50

Mediterranean \$15.50

Garlic-Herb Chicken
 Hummus & Tzatziki
 Greek Salad or Tabbouleh
 Warm Pita
 Lettuce, Tomato, Onion
 Baklava

Asian Inspired \$15.50

Seared Lo Mein Noodles or Vegetable
 Fried Rice
 Honey Ginger Glazed Chicken or
 Mongolian Beef
 Sesame-Soy Carrots & Broccoli
 Seared Bok Choy
 Crunchy Wonton Strips
 Vegetable Egg Rolls
 Fortune Cookies
 Upgrade to Two Proteins for \$2.50



C R E A T E A B U F F E T

TIER I - ONE ENTREE, TWO SIDES, ONE SALAD, ONE DESSERT, BREAD, INFUSED WATER \$17.00

TIER II - TWO ENTREES, TWO SIDES, ONE SALAD, ONE DESSERT, BREAD, INFUSED WATER \$19.00

MAINS

Lemon-Dill Salmon
Garlic Herb Chicken
Herb Roasted Turkey & Gravy
Rosemary Brown Butter Pork Loin
Chicken Marsala or Piccata
Slow Cooked Pot Roast & Wild
Mushroom Gravy
Mushroom- Ricotta Ravioli & Creamy
Arrabbiata Sauce

SIDES

Roasted Vegetables
Crispy Balsamic Brussels Sprouts
Roasted Broccoli
Seared Butter Garlic Asparagus
Lemon- Butter Roasted Cauliflower
Herb Roasted Redskins
Wild Rice Pilaf
Parmesan Whipped Potatoes
Pasta with Marinara, Arrabbiata,
Alfredo, or Creamy Pesto

SALADS

Garden with Ranch & Italian
Caesar
Michigan with Cherry-Balsamic Vinaigrette
Greek

DESSERTS

French Macaron (choice of two):

Vanilla, Chocolate, Lemon Crème, Strawberry

Shooter (choose one):

Strawberry Shortcake, Raspberry White Chocolate, Oreo Mudslide

Fresh Baked Cookies

Gourmet Brownies

Handmade Pie (choose one):

Apple, French Silk, Pecan



A P P E T I Z E R S

Cold

Vegetable Crudite: Fresh Cut Assorted Vegetables & Ranch	\$3.25
Hummus Platter: Pita Wedges, Fresh Vegetables	\$3.50
Fresh Cut Fruit Display	\$3.00
Cheese Display: Domestic & Imported Cheeses, Crackers, & Grapes	\$3.50
Bruschetta: Whipped Feta, Roasted Tomato, Basil, Balsamic Glaze	\$3.50
Tea Sandwiches: Assorted Mini & Pinwheel Sandwiches	\$4.50
Caprese Skewers: Mozzarella, Tomato, Basil, Balsamic Glaze	\$4.50
Shrimp Cocktail: Wine & Red Pepper Flake Poached, Cocktail Sauce	\$5.50
Antipasto Skewers: Salami, Mozzarella, Artichoke, Tortellini, Green Olive, Grape Tomato, Balsamic-Pesto	\$5.50

Hot

Spinach- Artichoke Dip: Crackers, Pita Wedges	\$4.00
Meatballs: Swedish or Sweet Thai Chili	\$4.50
Chicken Satay: Honey- Ginger or Coconut Curry	\$4.50
Tandoori Skewer: Tandoori Chicken, Paneer Cube, Bell Pepper, Onion	\$5.50
Assorted Sliders (Choose 2): Cheeseburger, BBQ Chicken, Honey-Dijon Salmon,	
Teriyaki Tofu, Assorted Toppings	\$7.00



D E S S E R T

Dessert

Fresh Baked Assorted Cookies	\$13/ dozen
French Macarons: Vanilla, Strawberry, Lemon Crème, Chocolate,	
Birthday Cake (choose up to 2 flavors per dozen)	\$20/ dozen
Chocolate Dipped Strawberries	\$20.25/ dozen
Salted Caramel Pretzel Brownie Cheesecake Bars	\$13/ dozen
Shooters: Raspberry White Chocolate, Oreo Mudslide	\$2 each
Handmade Pies: Pecan, Apple, French Silk, Peach Cobbler	\$16 each
Deluxe Dessert Spread: Assortment of Pastries, Cookies, Bars	\$2.50/ person

&

B E V E R A G E

Beverages

Coffee Service: Regular, Decaf, Hot Water & Tea, Assorted Sugars & Creamers	\$3.00
Bottled Juice	\$2.00
Bottled Water	\$1.75
Infused Water	\$10/ dispenser
Hot Chocolate	\$2.00
Bottled Soda	\$2.50

Hot Chocolate Bar: \$4.50

Rich Hot Chocolate, Whipped Cream, Chocolate Sauce, Caramel Sauce, Peppermint, Chocolate Chips

Deluxe Coffee Bar: \$6.00

Regular & Decaf Coffee, Rich Hot Chocolate, Whipped Cream, Assorted Gourmet Syrups, Chocolate Sauce, Caramel Sauce, Peppermint, Chocolate Chips, & Creamers

**For ordering or more information please contact:
Kimberly Sinclair, Director of Food & Nutrition Services
248.449.1225 or kimberly.sinclair@novik12.org**

or

**Audy Tenka assistant to Food & Nutrition Department
248.449.1200 x 2020**

**At least 7 business days notice is required for all caterings. Please
note that some caterings may require additional time. Charges will
be assessed for canceled caterings.**

**Special event planning, rentals, set-ups, and custom linens
available upon request.**

Custom menus available upon request



catering



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