

CATERING CORNER

SPRINGFIELD PUBLIC SCHOOLS PREFERRED CHOICE



Home
Grown
SPRINGFIELD

Assorted Cheese Platter & Crudité Platters
Central High School's Class Day Celebration



CUSTOM CHEESE PLATTER



SPECIAL EVENTS

Our meals are freshly prepared by a team of experienced chefs offering Springfield Public Schools a convenient way to feed school staff, students, and guests for special events.

Equipped with their culinary expertise, our chefs will provide you with delicious menu selections. We offer everything from freshly baked muffins, house-made parfaits, hearty salads, handcrafted artisan sandwiches, and made-from-scratch hot entrees.

Pair your meal with our decadent brownie and cookie selections or freshly cut fruit for the perfect dessert. We have an option for any occasion and will customize our menus to meet your needs.

All proceeds from the Home Grown Catering programs directly support Springfield Public School's culinary and nutrition program. Our responsibility as the culinary and nutrition program of Springfield Public Schools is to make healthy and tasty school food. Ensuring students have the fuel to stay focused, engaged, and grow up to become healthy, strong adults.

START PLANNING THE PERFECT CELEBRATION

As a program of Springfield Public Schools, we follow standard SPS operating practices. All orders are tentative until an SPS purchase order for the function is received.

DROP OFF

All catering orders are set as a "DROP OFF" style service. Additional buffet line/chafer service, linen, and servers are subject to availability and are an additional cost. Delivery is included in all services, but there will be additional fees if pick-up service is required.



MINI CANNOLI & TRUFFLE BALLS



ORDERING

MINIMUM ORDER FOR DELIVERY

To be eligible for free delivery, orders need to be \$75.00 or more. Orders less than \$75.00 will incur an additional fee of \$25.00.

ORDERS

All orders must be placed three business days in advance. Orders of \$100.00 or more must be placed five business days in advance.

CANCELLATION POLICY

Cancellations must be made two business days in advance. For any order of \$100.00 or more, any changes or cancellations must be made four business days in advance.

SPS PURCHASE ORDER

All orders are tentative until a SPS purchase order number for the function is received. All orders are subject to availability.

Menu prices are subject to change.



CATERING CORNER

For special events, please call Sarah Belanger to plan the perfect celebration or to customize a menu that suits your needs.

(413) 304-1420 or email Sarah.Belanger@sodexo.com

DELIVERIES

Catering deliveries are made between:

6:30am- 4:00pm

Monday through Friday



AUTUMN KALE
SALAD
W/ APPLE CIDER
VINAIGRETTE

AUTUMN KALE SALAD





BREAKFAST

COLD BREAKFAST

WAKE UP CALL \$65.99

Serves 12-15

Assorted pastries or bagels with bottled water, juice and regular coffee service. Hot water and decaf available on request.

CLASSIC CONTINENTAL \$89.99

Serves 12-15

Assorted pastries or bagels with fresh fruit salad or yogurt parfait, bottled water, juice & coffee service. Hot water & decaf are available on request.

ASSORTED PASTRY BOX \$35.99

Serves 12-15

Muffins, scones, Danish and cinnamon rolls

ASSORTED BAGELS & CREAM CHEESE \$37.99

Serves 12-15

Cinnamon Raisin, Plain, Everything, etc.

INDIVIDUALLY BOXED BREAKFASTS \$7.99 each

A choice of one pastry, muffin or bagel, a choice of fresh fruit or yogurt parfait, and bottled water or juice

HOT BREAKFAST

Served with oven-browned breakfast potatoes with peppers, onions & mushrooms, and a choice of bacon or sausage. Breakfasts also include fresh fruit salad, bottled juice & water, and regular coffee service.

HOT BREAKFAST #1 \$169.99

Serves 12-15

Baked Strata – Layered egg casserole with filling *Choose one*

- Tomato, basil, fresh mozzarella, rustic French bread
- Spinach, sausage, sweet onion, cheddar, rustic French bread
- Smoked ham, tomato, onion, pepper jack, rustic French bread

HOT BREAKFAST #2 \$169.99

Serves 12-15

Stuffed French Toast Soufflé

Choose one

- Baked French toast, granny smith apple, cream cheese, drizzled with maple-flavored caramel
- Baked French toast, cream cheese, topped with wild blueberry compote

A LA CART BREAKFAST OPTIONS

Fresh Fruit Salad or Yogurt Parfait Bowl \$31.99

House-Made Granola – Serves 12-15 \$14.99

Coffee Service – Serves 12-15 \$16.99

Bottled Juice \$1.99 each or 12 for \$19.99

Bottled Water \$0.99 each or 12 for \$10.00



VEGETABLE WONTONS - SPECIAL EVENTS



COLD LUNCH

SANDWICH OPTIONS

Turkey Club, Chicken Caesar Wrap, Roast Beef w/ Creamy Horseradish, Italian Cold Cut, Hummus and Veggie Wrap, Tuna Wrap, Caprese Sandwich, Shaved Ham and Swiss w/ Caramelized Onion Spread

ASSORTED SANDWICH PLATTER **\$124.99**

Serves 12-15

Assortment of sandwiches (cut in half), kettle chips, pickles, condiments, and cookies.

EXECUTIVE SANDWICH PLATTER **\$169.99**

Serves 12-15

Assorted Sandwich Platter with a Signature Salad of your choosing.

INDIVIDUAL BOXED LUNCHES **\$10.99 each**

Your choice of a sandwich, kettle chips, pickle, pasta salad, and cookies. These include 8 oz. bottled water.

SIGNATURE SALAD OPTIONS

All salads come with warm focaccia bread, house-made dressing, and freshly made croutons.

Serves 12-15

Classic Garden Salad - \$ 44.99

with house made lemon basil vinaigrette

Traditional Caesar Salad - \$ 59.99

with house made croutons and shaved parmesan.

Kale & Apple Salad - \$ 49.99

with toasted pumpkin seeds, roasted, butternut, smoked gouda, and cider vinaigrette.

Mediterranean Salad - \$59.99

with kalamata olives, feta, artichokes, roasted red peppers, house made croutons and lemon basil vinaigrette.

Classic Cobb Salad - \$ 65.99

with grilled chicken, bacon, blue cheese, egg, and avocado ranch.

ADDITIONAL SIDES AVAILABLE - INDIVIDUAL/BOWL SERVES 12-15

Pasta or Macaroni Salad **\$2.19/\$24.99**

Potato Salad **\$2.29/\$25.99**

Cole Slaw **\$1.99/\$23.99**

Tossed Salad **\$2.49/\$26.99**



MINI CAESAR (CHICKEN) SALADS



HOT LUNCH

PIZZA

PIZZA PARTY MEAL \$159.99

Serves 12-15

16" pizzas (cut in 8) or calzones with a three-cheese blend and garlic parmesan brushed crust, topped/filled with your choice of premium fresh toppings. Comes with your choice of garden or Caesar salad, local chips, cookies, and bars. Choose four pizza flavors.

***16" pizzas available for \$16.99**

Classic Three Cheese

Pepperoni

House Combo: pepperoni, hamburger, onions, peppers, mushrooms

White Pizza: alfredo sauce, chopped broccoli, grilled chicken, roasted grape tomatoes, roasted garlic

Grilled BBQ Chicken: house made BBQ sauce, charred onion, grilled chicken, chopped bacon, scallions.

Tomato Basil & Fresh Mozzarella

Grilled Vegetable: grilled seasoned vegetables, onions, peppers

PASTA

PASTA PARTY MEAL \$149.99

Serves 12-15

Comes with tossed salad or Caesar salad, garlic bread, cookies, and bars with your choice of one pasta dish.

***Additional half pans of pasta available for \$44.99**

- **Baked Ziti**
- **Spaghetti & Meatballs**
- **Chicken Broccoli Alfredo**
- **Cheese, Vegetable, or Meat Lasagna**
- **5 Cheese Blend Mac & Cheese w Buttered Cracker Crust**

MEATBALLS

MEATBALL SLIDER MADNESS \$69.99

Serves 12-15

Choose one house made meatball served slider-style.

- **Italian Meatball with Homemade Marinara**
- **Bahn Mi Pork Meatball with Slaw & Sriracha Mayo**
- **Buffalo Chicken Meatball with Smoky Buffalo Ranch Sauce**



ASSORTED SANDWICH PLATTER



HOME GROWN PLATTERS

PLATTERS

Small (Serves 12-15)/ Large (Serves 50-60)

Fresh Fruit Platter - with yogurt dip	\$39.99/\$99.99
Grilled Vegetable Platter - with ranch dip	\$44.99/\$89.99
Crudit� Platter - with lemon dip	\$29.99/\$79.99
Assorted Cheese Platter - assorted cheeses, cheese ball, assorted berries, grapes, served with crostini and crackers	54.99/\$129.99

SWEETS & SNACK BREAK

Assorted Bar & Cookie Platter Serves 12-15	\$24.99
Individually Wrapped Sweets	\$1.99 each
Mini Cannoli - Two Dozen	\$29.99
Kettle Chips	\$1.29 each

BEVERAGES

Bottled Water Service (16oz)	\$0.99/person
Bottled Juice Service (10oz)	\$1.99/person
Assorted Beverage Service	\$1.99/person
Infused Water Service (96oz)	\$0.99/person
Iced Tea, Fruit Punch, Lemonade (96oz)	\$1.49/person



KALE & APPLE SALAD

HOME GROWN COOK OUT

BBQ OPTIONS

All three BBQ options come with outdoor onsite grilling service, condiments, American cheese, rolls, pasta salad, potato salad, chips, watermelon, and assorted beverages. Additional add-on sides are available upon request.

BBQ #1	Hamburgers, Hot dogs, Veggie Burgers	\$13.99/person
BBQ #2	Hamburgers, Hot dogs, Marinated Grilled Chicken, Veggie Burgers	\$17.99/person
BBQ #3	Hamburgers, Hot dogs, BBQ Pulled Pork, Veggie Burgers	\$16.99/person

Basic A La Carte BBQ	Hamburgers, Hot Dogs, Chips, Condiments and Assorted Beverages	\$9.99/person
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BBQ ADD-ONS

Per Person

Topping Tray: Lettuce, Tomato, Onion	\$0.99
Smokehouse Baked Beans	\$2.49
Baked Mac & Cheese	\$3.99
Cole Slaw	\$1.99
Potato Salad	\$2.29
Corn Bread	\$2.19
Corn on the Cob	\$1.99
Grilled Seasonal Vegetables	\$2.19

*A service fee of \$100 will be added to all cookout events including transportation/grill fees and the use of a grill cook and a server for up to 150 people. Additional service fees may be required for larger events.

*All menus are subject to availability and can be customized to meet your needs. All items are catered to as a “Drop Off” service and with paper service unless otherwise noted. Full service and linen are available for an additional charge upon request and are subject to availability.



PUMPKIN BISQUES - SPECIAL EVENTS

NO MATTER HOW BIG OR SMALL

Equipped with their culinary expertise, our chefs will provide delicious catering options. Proceeds from the Home Grown Catering program directly support Springfield Public School's culinary and nutrition program. Contact Sarah Belanger, Catering Manager, to discuss options for your next staff appreciation day, classroom party, team meeting, or large school celebration.

DESSERT PLATTER





FRESH FRUIT & CHEESE PLATTER

MEET OUR *team*



Sarah Belanger
Catering Manager



Andrew "Drew" Hall
CNC Production Manager

CONTACT

(413) 304-1420

Sarah.Belanger@Sodexo.com

CAPRESE SKEWERS (SPECIAL EVENTS)





Home Grown

SPRINGFIELD

"For Special Events, please call
(413) 304-1420 and we will help to
customize a menu that suits your needs."

