



DECATUR TOWNSHIP
**CHILD NUTRITION
CATERING GUIDE**

5275 Kentucky Avenue
Indianapolis, IN 46221
317-856-5265

<https://www.decaturlproud.org/child-nutrition/catering>

Welcome

Thank you for choosing the MSD of Decatur Township Catering Department for your next meeting or event. We hope the information included in this guide will help you with your planning process and make your event a success!

Arrangements

After securing your room location, contact the Catering Department at 317-856-5265 ext. 01643.

We like to have menus planned **a minimum of 2 weeks prior** to your event to ensure availability of the menu selection.

When making arrangements, please be prepared to give specific information concerning your function:

- Date and time
- Location of the event
- Name and telephone number of contact person
- Billing contact or department responsible
- Number of people attending the event
- Name of the group and function title
- Menu choices and details

Guarantee

All groups must give a guaranteed number of guests five (5) business days prior to the event. You will be charged on your invoice for the guaranteed number given.

Pricing

All meals are priced "per person." Prices for breakfast, lunch, and dinner buffets include set-up of the serving line, all table service items (disposable), and clean-up. Party trays and box lunches are priced for "drop off" service (no setup included).

Delivery Fee: If the event venue is outside of District boundaries, a \$2/mile delivery fee will be charged.

Cancellation of Event

All cancellations must be received at least 48 hours prior to the scheduled event.

Groups canceling after this period will be charged 20% of the total cost of the event.

If you have any questions, please don't hesitate to contact the Catering Department at 317-856-5265 ext. 01643.

We look forward to working with you for your next meeting or event!

Additional Information

Linens are available through rental agencies. The Catering Department is happy to provide a list of local vendors to suit your needs. It is the responsibility of the scheduler to order, receive, set up/tear down, and return linens for the event.

Breakfast

Continental Breakfast

Coffee, juice, and assorted muffins, scones, or coffeecake	\$5.00/person
Coffee and assorted muffins, scones, or coffeecake	\$4.00/person
Additional options: Fresh seasonal fruit salad	\$1.50/person
Sodas or bottled water	\$1.00/person

Breakfast Bread Tray

\$20.00 per dozen

Assortment of Scones, muffins, breakfast breads, or other breakfast pastries

Breakfast Buffets

1. Homestyle Breakfast
Scrambled eggs, bacon or sausage links, fresh fruit, water, juice, and coffee \$8.50/person
2. French Toast Casserole
Decadent French toast casserole served with bacon or sausage links, fresh fruit, water, juice, and coffee \$9.00/person
3. Breakfast Burrito
Build your own! Delicious breakfast burrito bar includes:
Eggs, sausage, cheese, and salsa served with homestyle potatoes, fresh fruit, water, juice, and coffee \$9.50/person

A la Carte Breakfast Options:

Add a Second Breakfast Entrée	\$2.00/person
Add Bacon or Sausage	\$2.00/person
Add Scrambled Eggs	\$1.50/person
Add Homestyle Potatoes	\$1.50/person
Add Muffins, Scones, or Coffee Cake	\$1.50/person
Add Fresh Fruit	\$2.00/person
Add Yogurt Cup	\$1.50/person
Add Biscuits and Gravy	\$2.00/person
Add Cinnamon Rolls	\$2.00/person

Buffets

Cookies are served with each buffet.
Complimentary iced tea and lemonade is available upon request.
Soda is available at an additional charge.

Chicken Parmesan

Cost: \$12.75/person

Perfectly cooked pasta served with a breaded Chicken Breast smothered with a zesty marinara sauce and mozzarella cheese. Accompanied by a deluxe garden salad and garlic bread.

Baked Potato & Chili Bar

Cost: \$12.25/person

Fresh baked potatoes with savory chili and all the fixings served with deluxe garden salad.

Mexican Bar

Cost: \$12.25/person

Everything you need to build your own gourmet tacos and nachos. Choose from 2 combinations: Grilled chicken, black beans, and cilantro lime rice **or** Ground beef, pinto beans, and Mexican rice. Toppings include shredded lettuce, onions, tomatoes, shredded cheese, sour cream, and salsa.

Italian Lasagna

Cost: \$10.00/person

Choice of meat or vegetable lasagna accompanied with bread basket and deluxe salad.

Caprese Chicken

Cost: \$13.00/person

Tender and Juicy seasoned Chicken Breast that is baked in a balsamic reduction with fresh mozzarella, basil, and tomatoes. Paired with a Caesar Salad and Garlic Toast.

Bacon Ranch Chicken Breast

Cost: \$12.75/person

Tender grilled chicken breasts smothered with cheddar cheese and bacon. accompanied with roasted parmesan broccoli, deluxe salad, and garlic toast.

Pulled Pork

Cost: \$12.25/person

Tender BBQ pulled pork served with slider buns, mac n' cheese, deluxe salad or coleslaw.

Deli Combination

Cost: \$10.50/person

Choose Two: Gourmet deli sandwiches, deluxe salad, or premium soup. Served with chips or a bread basket.

Gourmet Deli Sandwiches Options:

- Turkey Club
- Italian Sub
- Chicken Salad Croissant
- Veggie Wrap

Premium Soup Options:

- Loaded Potato
- Broccoli and Cheddar
Chicken and Noodle
- Chicken Enchilada

Pot Roast

Seasonal Item - Call for Pricing

Melt-in-your-mouth beef pot roast served with roasted vegetables, accompanied by a deluxe salad and bread basket.

A la Carte Buffet Side Options:

Green Beans

Roasted Vegetables

Mashed Potatoes

Chips

Fruit Salad

Au Gratin Potatoes

Bread Basket

Mac n' Cheese

Black Beans

Cilantro Lime Rice

Buttered Corn

Coleslaw

Deluxe Salad

Pinto Beans

Mexican Rice

Additional Side Dishes: add \$1.75/person

Additional Entrée: add \$3.00 /person

Box Lunches

Perfect for lunch meetings or lunch on the go!

Your box lunch includes a gourmet deli sandwich served with potato chips, fresh vegetables with dip, fresh fruit, bottled water, and cookies.

Gourmet Deli Sandwiches Options:

Turkey Club
Italian Sub
Chicken Salad Croissant
Veggie Wrap
Roast Beef and Cheddar
Spicy Southwest Wrap

All Box Lunches: \$12.00 per person

Cookouts

Hamburgers and Hot Dogs
Choose 2: Potato Salad, Coleslaw, or Baked Beans
Fresh Seasonal Fruit
Toppings Tray
Potato Chips
Cookies
Iced Tea/Lemonade

Cost: \$13.50 per person

Pizza Party

Gourmet handcrafted pies made to order!
(Each Large Pizza serves ~4-6 people)

Pizza Options:

Meat Lovers
Veggie
Cheese
Pepperoni
Sausage

Cost: \$13.00 per pie

A la Carte Pizza Party Options:

Add Breadsticks	\$1.50/person
Add Deluxe Salad	\$1.50/person
Add Marinara Sauce	\$0.25/person
Add Cheese Sauce	\$0.35/person

Holiday Meals

(Requires a minimum count of 25 guests)

Savory turkey **or** glazed ham served with creamy mashed potatoes, gravy, green beans, deluxe salad, and a bread basket.
Festive Dessert
Iced Tea/Lemonade

Cost: \$14.50 per person

**Holiday Meal Buffets can choose an additional entree option above or additional side dishes from the "A la Carte Buffet Side Options" for an additional charge shown below **

Additional Entrée: add \$3.00 /person
Additional Side Dishes: add \$1.75/person

Party Trays

Meat and Cheese Tray

Ham, turkey, and roast beef accompanied by swiss, cheddar, and american cheeses served with crackers.

Small Tray:	\$56.00	(16" Tray serves ~15-20)
Large Tray:	\$70.00	(18" Tray serves ~25-30)

Assorted Slider Platter

Turkey, ham, roast beef, and chicken salad sandwiches. Sliders are served with toppings and condiments.

Small Tray:	\$37.00	(16" Tray serves ~10-12)
Large Tray:	\$70.00	(18" Tray serves ~15-20)

A la Carte Option:

- Potato Chips - \$1.50/person

Charcuterie Board

Summer sausage, pepperoni, and salami served with assorted cheese cubes, crackers, and olives.

Small Tray:	\$50.00	(16" Tray serves ~15-20)
Large Tray:	\$58.00	(18" Tray serves ~25-30)

Deluxe Cheese Tray

Three varieties of cheese with an assortment of crackers and grapes.

Large Tray:	\$58.00	(18" Tray serves ~30-35)
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Mediterranean Tray

A variety of fresh, crisp vegetables, served with creamy hummus and pita.

Large Tray:	\$50.00	(18" Tray serves ~30-35)
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Fresh Fruit Tray

A variety of fresh seasonal fruits served with a sweet fruit dip.

Small Tray:	\$45.00	(16" Tray serves ~20-25)
Large Tray:	\$58.00	(18" Tray serves ~35-40)

Hawks Mix

Our very own sweet and savory snack mix.

Small Bowl:	\$25.00	(serves ~10-15)
Medium Bowl:	\$43.00	(serves ~20-25)
Large Bowl:	\$58.00	(serves ~30-40)

Snacks

Creamy Spinach Dip with carrots and crackers

Cost: \$3.50/person

7 Layer Taco Dip with Tortilla Chips

Small Tray: Seasonal Item - Call for Pricing
(16" Tray serves ~18-20)

Spicy Buffalo Chicken Dip with Tortilla Chips

Half Pan: Seasonal Item - Call for Pricing
(serves ~15-20)

BBQ Meatballs

Half Pan: \$35.00 (serves ~20-25)
Full Pan: \$70.00 (serves ~45-50)

Loaded Nachos w/cheese sauce, jalapenos and salsa

Cost: \$4.00/person

Desserts and More...

Fresh Baked Cookies \$1.00 per person

Fudgy Brownies \$2.00 per person

Honey Drizzled Fruit Cups \$2.00 per person

Assorted Dessert Bars \$2.00 per person

Assorted Cheesecakes \$2.50 per person

Decorated Cakes

(Call for flavor and design options)

10" Round Cake (serves ~ 24) \$40.00 each

Quarter Sheet Cake (serves ~18- 24) \$35.00 each

Half Sheet Cake (serves ~ 36-48) \$50.00 each

Full Sheet Cake (serves ~ 70-96) \$70.00 each

24 Cupcakes (Quantities of 6 or 12 available. Call for price.) \$25.00

Dessert Parfaits \$3.50 per person

Choice of:

Strawberry Shortcake

Chocolate Chip

A La Carte Beverages:

(Includes cups, condiments, and napkins)

Coffee \$25.00 for 50 cups

\$12.50 for 25 cups

Lemonade/Iced Tea \$6.00 per gallon

Soft Drinks/Bottled Juice/Bottled Tea \$1.00 each

Bottled Water \$1.00 each