



FHPS Catering

2021-2022

CK12 CATERING

BY CHARTWELLS

Forest Hills Public Schools Food Service Department Catering helps you make sure your event is perfect—from planning to presentation! We have an experienced and passionate team dedicated to your event, and for your convenience, our chef has created menus with popular, seasonal and perfect pairings. This is just a sample of what we offer, so do not hesitate to share your ideas—we are here to make them happen.

Whether your plans call for a small reception or staff gathering, our catering team will work with you every step of the way.

FHPS Catering means you are doing something great from the start—proceeds from the event go directly back to Forest Hills Public Schools.

Chef Dani
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BREAKFAST

MINIMUM OF 15 GUESTS

CONTINENTAL

- Variety of: muffins, sweet breads and pastries
- Bagels and cream cheese
- Fresh Fruit Salad (seasonal fruits)
- Freshly Brewed Coffee and creamers
- Orange Juice & Water

\$ 6.50 PER PERSON

YOGURT PARFAIT BAR

- Low fat Vanilla Yogurt
- Fresh Berries
- Chocolate chips
- Shredded coconut
- Slivered Almonds
- Crunch Granola
- Fresh Fruit Salad (seasonal fruits)
- Freshly Brewed Coffee and creamers
- Orange Juice & Water

\$ 6.85 PER PERSON

BREAKFAST CASSEROLE

(Gluten Free Option available)

- Ham and Cheddar biscuit casserole
- Spinach, Mushroom and Cheddar biscuit casserole
- Assorted Pastries
- Fresh Fruit Salad (seasonal fruits)
- Freshly Brewed Coffee and creamers
- Orange Juice & Water

\$ 8.10 PER PERSON

BREAKFAST BURRITO BAR

(Gluten Free Option available)

- Flour Tortillas
- Scrambled eggs
- Bacon bits
- Sausage crumbles
- Cheddar cheese
- Tater tots
- Assorted Pastries
- Fresh Fruit Salad (seasonal fruits)
- Freshly Brewed Coffee and creamers
- Orange Juice & Water

\$ 8.70 PER PERSON

THE GRIDDLE

- Scrambled Eggs
- Sausage links **OR** Bacon
- Chef's Special Potatoes
- Pancakes **OR** French Toast
- Strawberry Topping
- Whipped Topping
- Butter and Syrup
- Fresh Fruit Salad (seasonal fruits)
- Freshly Brewed Coffee and creamers
- Orange Juice & Water

\$ 8.95 PER PERSON

All services include, plates, napkins, cups, silverware, set up and clean up.



HORS D'OEUVRES

SAVORY

	SMALL (10-20 people)	MEDIUM (25-35 people)	LARGE (35- 50 people)
Fruit Platter —an assorted display of fresh cut fruit	\$37.50	\$75.00	\$100.00
Garden Vegetable Platter — Garden vegetables with ranch dip	\$37.50	\$75.00	\$100.00
Snack Platter —generous selection of snack size cheese and meats complemented with crackers	\$67.50	\$135.00	\$180.00
Hummus Dip Platter —served with baby carrots, celery sticks, red peppers, cucumbers & pita wedges	\$45.00	\$90.00	\$120.00
Party Pinwheel Platter —variety of meat and cheese pinwheel roll-ups	\$52.50	\$105.00	\$140.00

SWEETS

	SMALL (10-20 people)	MEDIUM (25-35 people)	LARGE (35- 50 people)
Pastry Platter - Assorted sweet breads, muffins, scones & mini strudels	\$26.25	\$52.50	\$70.00
Dessert Platter —Brownie bites, chocolate eclairs, cake bites and sweet bars	\$41.25	\$82.50	\$110.00

BY DOZEN

\$6.00

- Cookies
- Donut Holes
- Donuts
- Sweet Breads
- Muffins



BUILD YOUR OWN

MINIMUM OF 15 GUESTS

YOU PICK TWO

Selection of any two of the following: Sandwich, Soup OR Salad.
Along with one side choice of: Fresh baked cookies, Chips OR Fruit Salad Bowl.
Beverage: Bottle Water

Sandwich

Bread Choices (Pick TWO)

- Sub bun
- Ciabatta
- Flatbread
- Sliced Rye

Meat Choices (Pick TWO)

- Ham
- Turkey
- Salami
- Pepperoni
- Roast Beef
- Corned Beef

Cheese Choices (Pick TWO)

- Provolone
- Swiss
- Colby
- Pepperjack
- Cheddar

Soup Choices (Pick ONE)

- Beef Chili
- Chicken Noodle
- Corn Chowder
- Vegetable Beef Barley
- Italian Wedding
- Broccoli Cheddar

Salad Choices (Pick ONE)

- Homestyle Potato Salad
- Creamy Macaroni Salad
- Italian Rotini Pasta Salad
- Tossed Garden Salad
- Classic Caesar Salad

Side Choices (Pick ONE)

- Chocolate Chip Cookie
- Oatmeal Raisin Cookie
- Carnival Cookie
- Fruit Salad
- Chips

\$ 9.50 PER PERSON

Lunch buffet menus include Foam plates, bowls, cups or glasses, plastic silverware.

EATING ON THE RUN?
CHECK OUT OUR [ADULT MENU](#)



THEME LUNCH BUFFETS

MINIMUM OF 15 GUESTS

PASTA BAR

Pick ONE of each:

- Pasta: Rotini, Penne OR Spaghetti
- Sauce: Marinara, Alfredo, Creamy Pesto OR Cheese Sauce
- Meat: Chicken Parmigiana (grilled chicken available) OR Meatballs
- Side: Roasted Green Beans OR Roasted Vegetables
- Salad: Caesar Salad OR Garden Salad

Included: Breadsticks, Parmesan, Olive oil, Red pepper flakes, Black pepper, Cookie Tray and Bottle Water.

\$ 10.00 PER PERSON

TACO BAR

Pick ONE of each:

- Chicken Fajita OR Beef Taco
- Corn Tortilla chips OR Spanish Rice
- Soft Taco Shell OR Corn Tortilla
- Cheese sauce OR Shredded Cheddar
- Refried Beans OR Seasoned black beans
- Fresh Pico de Galo OR Corn Salad

Included: Diced Tomatoes, Diced Onions, Jalapenos, Sour Cream, Salsa, Hot Sauce, Cookie Tray and Bottle Water.

\$ 11.00 PER PERSON

BAKED POTATO BAR

Large Baked Russet Potatoes, Homemade Chili, Cheese Sauce, Bacon Bits, Shredded Cheddar, Sour Cream, Butter, Diced Onions, Diced Tomatoes, fresh green onions, Cookie Tray and Bottle Water.

- Side: Garden Salad OR Caesar Salad
- Bread: Fresh Baked Biscuit, Corn Biscuit, Breadstick OR Garlic Bread.

\$ 9.50 PER PERSON

Lunch buffet menus include Foam plates, bowls, cups or glasses, plastic white silverware.



BEVERAGE SERVICE & LINEN RENTAL

BEVERAGES

Cups and Napkins included

- Lemonade or Punch \$3.25 Gallon
- Fresh Orange Juice \$7.50 Gallon
- Fresh Brewed Ice Tea, served with Lemons \$4.50 Gallon
- Hot Chocolate \$4.80 Gallon

BOTTLED BEVERAGES

- Apple Juice, Orange Juice, Dasani Water or Flavored Water \$1.50 each
- Canned Sodas \$2.00 each

BASIC COFFEE SERVICE

Regular Coffee with Creamer Packets, Sugar Packets, sweeteners, cups & napkins

- 30 Cups \$28
- 50 Cups \$32
- 100 Cups \$42

LINEN RENTAL

Table Cloths

- White
 - 52 x 114 \$2.00 each
 - 72 X 72 \$1.50 each
 - 62 x 62 \$1.00 each
 - 120' Round \$10.50 each
- Color
 - 52 x 114 \$2.25 each
 - 62 x 62 \$1.50 each
 - 90" round \$ 7.50 each
 - 120' round \$10.50 each

Napkins

- White \$.15 each
- Color \$.25 each



CATERING DETAILS

ABOUT

We are a proud part of Chartwells K12 & FHPS. We not only are student focused, but dedicated to the community as well as creating extraordinary events and sourcing exceptional ingredients. We would like to have fun along the way and are happy proceeds go back to FHPS.

SCHEDULING

Please confirm arrangements at least 7 working days prior to the date of the event.

This allows us time to provide appropriate staffing and to offer the very highest quality product at the best possible cost to you. For events requiring a more detailed menu or for large groups, please reserve the date with us two weeks in advance to ensure availability and to customize a menu to suit your needs.

SERVICE STANDARD

The primary purpose of FHPS Catering is to provide outstanding services for the school district as well as off-site caterings. Please contact our office for school function pricing.

ADDITIONAL OPTIONS

We will be glad to order special floral arrangements or decorative requests for an additional fee. Linen tablecloths will be provided for all food and beverage tables only. Linens for other tables are available for an additional charge and requests must be made in advance. Quality disposable products are supplied. China service is available for a minimum number of guests and an additional fee.

FEES

Your contract will outline details on delivery and staffing charges.

LET'S GET STARTED

Chef Dani Eggers McClure
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