

Main Campus

MENU



Schoolcraft College
CULINARY OPERATIONS



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C R A F T
Y O U R

Morning

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

60 minute service

All menu items are provided on and with appropriate disposables.

Sunrise Sweets **v**

An assortment of fresh made breakfast pastries. Served with butter and fruit preserves.

\$6.50/person

Healthy Start **v**

Jump start your morning with an array of delicious, healthy choices. Includes: yogurt granola parfaits, overnight oat shooters, hard-boiled eggs, house made granola bars, seasonal fresh fruit platter, avocado toast and smoothies.

\$18.50/person

Bagel Break **v**

Assorted fresh bagels, cream cheeses, butter, fruit preserves and whole fresh fruit.

\$7.25/person

Breakfast Sammies

An assortment of easy grab and go breakfast sandwiches to fuel your morning. Including: breakfast burritos, egg and cheese croissants and bacon & egg English muffins.

\$8/person



Assorted fresh made breakfast pastries

À la carte

Southwest Hash V

Seared Yukon gold potatoes with bell peppers and Spanish onions.

\$2.50/person

Honey Cured Thick Cut Bacon GF

\$2.50/person

Norwegian-style Cold Smoked Salmon Platter

Served with multigrain toast, red onion, capers, hard-boiled eggs and crème fraîche.

\$120 (serves 20)

Seasonal Fresh Fruit Platter V, VG, GF

\$80 (serves 20)

Yogurt Granola Parfait Shooters V

Vanilla yogurt with seasonal fruit topping and house made granola.

\$36/dozen

Overnight Oat Shooters V

Nutritious oats blended with oat milk, yogurt, honey, orange zest and chia seeds with seasonal fruit topping.

\$36/dozen

Hard-Boiled Eggs V GF

\$14/dozen

Quiche

Mini: \$32/dozen Whole: \$32 each (8 slices)

Mediterranean V

Sautéed spinach, Roma tomatoes and feta cheese.

Florentine V

Sautéed spinach and Gruyere cheese.

Lorraine

Honey cured bacon, caramelized onion and Gruyere cheese.



Seasonal Fresh
Fruit Platter



GF-GLUTEN FREE



V-VEGETARIAN



VG-VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu selections and prices are subject to change without notice. A 25% service charge and 6% sales tax will be applied to all food and beverage.

T H E

Box Collection

Everything is individually packaged for your guests to simply grab and go!

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

60 minute service

All menu items are provided on and with appropriate disposables.



Italian Sandwich with chips, whole fresh fruit and cookie

The Craft Box

1 sandwich selection \$13/box

2 sandwich selections \$16/box

3 sandwich selections \$19/box

Includes: Chips, whole fresh fruit and chocolate chip cookie. Lettuce wraps available upon request

Italian

All natural uncured pepperoni, salami, fresh shredded lettuce, tomato, onion, pepperoncini and basil garlic aioli on ciabatta bread.

Vegetarian V

Grilled red onion, fresh cucumber, arugula, giardiniera and dill avocado yogurt on ciabatta.

Turkey Pretzel Sub

All natural honey-roasted turkey breast, havarti cheese, fresh shredded lettuce, tomato, mayo and mustard served on a soft pretzel roll.

Tuna Wrap

House made albacore tuna salad, fresh spring greens, tomato and honey mustard served on a spinach lawash.

Chicken Caesar Wrap

Marinated grilled chicken breast, fresh romaine lettuce, Parmesan shavings and Caesar dressing on a sun-dried tomato lawash.

Craft 4.0 Box

1 sandwich selection \$17/box

2 sandwich selections \$20/box

3 sandwich selections \$22/box

Includes: Pasta salad, fresh fruit salad and house made fudge brownie. Lettuce wraps available upon request. **GF**

Chicken Shawarma Wrap

Grilled marinated chicken breast, fresh shredded lettuce, tomato, red onion and tzatziki sauce on pita bread.

Grilled Portobello V

Balsamic marinated portobello mushroom, fresh spinach, goat cheese, onion marmalade and basil aioli on a grilled baguette.

Roast Sirloin

Roast beef sirloin, sharp cheddar cheese, caramelized red onion, horseradish aioli and Dijon mustard on a pretzel roll.

Roast Turkey

All natural honey roasted turkey breast, fresh spring greens, tomato and avocado-brie spread on ciabatta.

Fresh in a Flash

- 1 salad selection \$16/box
- 2 salad selections \$19/box
- 3 salad selections \$21/box

Includes: Fresh baked bread or roll, butter, whole fresh fruit and chocolate chip cookie.

Michigan Salad **GF**

Fresh mixed greens, granny smith apples, dried cherries, grapes, bleu cheese, grilled marinated chicken breast and candied walnuts. Served with cherry vinaigrette.

Garden Salad **V**

Fresh mixed greens, cheddar cheese, red onion, cucumber, tomato and hard-boiled egg. Served with croutons and balsamic vinaigrette.

Asian Salad **GF**

Fresh mixed greens, shredded cabbage, Mandarin oranges, carrots, snap peas, scallions, toasted almonds and grilled shrimp served with a toasted sesame vinaigrette.

Classic Chicken Caesar Salad

Romaine lettuce, Parmesan shavings, croutons and grilled marinated chicken breast. Served with Caesar dressing.

Maurice Salad **GF**

Shredded iceberg lettuce, ham, turkey, Swiss cheese, gherkins and green olives. Served with classic Maurice dressing.

Power Up

- 1 Bowl selection \$18/box
- 2 Bowl selections \$21/box
- 3 Bowl selections \$24/box

Includes: Whole fresh fruit and smoothie.

Mediterranean Power Bowl **VG**

Baby spinach, quinoa tabbouleh, roasted red peppers, Kalamata olives, fresh cucumber, tomato and garlic hummus.

Triple A Power Bowl **GF VG**

Fresh avocado, toasted almonds, arugula, golden lentils, roasted cauliflower, tomato and sweet basil vinaigrette.

South of the Border Power Bowl **GF**

Grilled flank steak, wild rice, braised greens, pickled red onions, roasted sweet potato, fresh avocado, cilantro and diablo herb vinaigrette.

Island Breeze Power Bowl **GF**

Jerk chicken, black beans and coconut rice, plantain, purple cabbage, mango avocado salad and cilantro lime sauce.

Asian Power Bowl

Ponzu glazed grilled shrimp, sticky rice, edamame, pickled sweet peppers, seaweed salad, fresh avocado and Sriracha aioli.



Island Breeze Power Bowl



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B U F F E T

Lunch & Dinner

Minimum order of 20 people. A fee of \$75 will be added for groups of fewer than 20 people.

All menu items are provided on and with appropriate disposables.

60 minute service lunch
90 minute service dinner

Deli Fresh

Lunch \$15/person Dinner \$18/person

An assortment of Chef selected deli wraps, chips and garden salad with house made ranch and balsamic vinaigrette.

Lettuce wraps available upon request.

Detroit Style Pizza Party

Lunch \$14/person Dinner \$17/person

We make our dough in house from scratch! Includes: Choice of two Detroit style pizzas, breadsticks with marinara and choice of classic Caesar salad or garden salad with ranch and balsamic vinaigrette.

Gluten free thin crust available upon request, additional \$3 per person with a minimum of 2 servings.

Pepperoni

Pepperoni, Wisconsin brick cheese and red sauce.

Cheese V

Wisconsin brick cheese and red sauce.

Veggie V

Spinach, artichokes, red onion, tomato, bell pepper, olive, Wisconsin brick cheese and red sauce.

Meat Lovers

Honey cured bacon, pepperoni, capicola, Wisconsin brick cheese and red sauce.



*Detroit Style
Pizza Party*



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C O L D

Hors d'Oeuvres

Minimum order of two dozen per selection.

2 hour service



Pear & Gorgonzola Flat Bread

Seasonal Fresh Fruit Platter V, VG, GF

\$80 (serves 20)

Crudités with Herb Dip and Roasted Red Pepper Hummus V GF

\$3/person

Shrimp Cocktail GF

\$32/dozen

International Cheese and Crackers V

\$4/person

Smoked Salmon Pate Crostini

\$24/dozen

Pear & Gorgonzola Flat Bread V

\$12/each, 6 slices per flat bread

Mezze Platter V

\$6 /person

Includes hummus, caponata, quinoa tabbouleh, fresh vegetables and grilled pita bread

Build Your Own Bruschetta Bar V

\$5 /person

Includes tomato caprese, olive tapenade, roasted garlic, basil pesto, red onion marmalade and crostinis



Build Your Own Bruschetta Bar



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Snacks & Beverages

Snacks

Assorted Chips V

\$18/dozen

Assorted Candy Bars V

\$22/dozen

Assorted KIND Granola Bars V

\$36/dozen

Whole Fresh Fruit VG

\$12/dozen

Pretzels V

\$18/dozen

Popcorn V

\$18/dozen

Trail Mix with Nuts & Chocolate V

\$24/dozen



Above:
Bubly Sparkling Water
and Pepsi products
Below:
Naked® Juice Fruit
Smoothies

Beverages

Coffee \$30/Dispenser (Yields 10 servings)

Tea \$30/Dispenser (Yields 10 servings)

Juice \$4 each

Apple, Orange & Cranberry

Naked Juice Fruit Smoothie \$4.50 each

Berry Blast, Green Machine,
Mighty Mango & Strawberry Banana

Bottled Water \$2 each

Sparkling Water \$2 each



Assorted flavors

Pure Leaf Tea \$4 each

Assorted flavors

Soft Drinks \$2 each



Infused Water Minimum order of 10 per flavor

Cucumber Lime, Mint Melon and Citrus

4 hour service: \$4/person

8 hour service: \$7/person

Half Day Beverage Service

\$7/person (4 hours)

All Day Beverage Service

\$12/person 8 hours



Sweet Treats

Minimum order of 20 people. A fee of \$75 will be added to groups of fewer than 20 people.

*Coincides with meal or à la carte
60 minute service lunch, 90 minute
service dinner*

Sweets

Cookies

*Packaged individually: \$30/dozen
Platter: \$24/dozen*

An assortment of fresh baked cookies.

Cookies & Bars

*Packaged individually: \$36/dozen
Platter: \$30/dozen*

An assortment of fresh baked cookies, brownies and bars.

Sweet Shooters

\$48/dozen

Assortment of mini parfaits and mousses.

Indulgent Treats

\$8/person

An assortment of fresh pies, cakes and cheesecakes.

Chef's Assortment

\$15/person

Assorted fresh pies, cakes, cheesecakes, shooters, chocolate covered strawberries and cookies.

The Chocolate Lover's Collection

\$8.50/person

An array of decadent chocolate treats. Includes: fudge brownies, bumpy cupcakes, chocolate dipped strawberries and raspberry chocolate mousse shooters.

Miniature Pastry Assortment

\$8/person

An assortment of classic bite size pastries. Includes: fresh fruit tarts, chocolate cheesecake, chocolate covered strawberries and cream puffs.

Classic Cupcakes

Full Size: \$36/dozen Mini: \$21/dozen

Vanilla or chocolate.

Gourmet Cupcakes

\$60/dozen

An assortment of decadent filled and topped cupcakes.



**Chocolate Covered
Strawberries**



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