

Main Campus

M E N U



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

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

\$6.50/person Gluten free add \$1.00/person

Jump Start

Jump start your morning with an array of delicious, healthy choices. Includes: yogurt bar, broccoli cheddar egg bites, baked oatmeal, mini muffins, and seasonal fresh fruit platter.

\$12.50/person

Bagel Break

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

\$7.50/person

Breakfast Sammies

Choose from the following easy grab and go breakfast sandwiches to fuel your morning:

Sausage egg & cheese burritos,
Egg and cheese croissants,
Bacon & egg English muffins.

\$8/each



Assorted fresh made breakfast pastries

À la carte

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

Whole: \$32 each (8 slices)

Mediterranean V

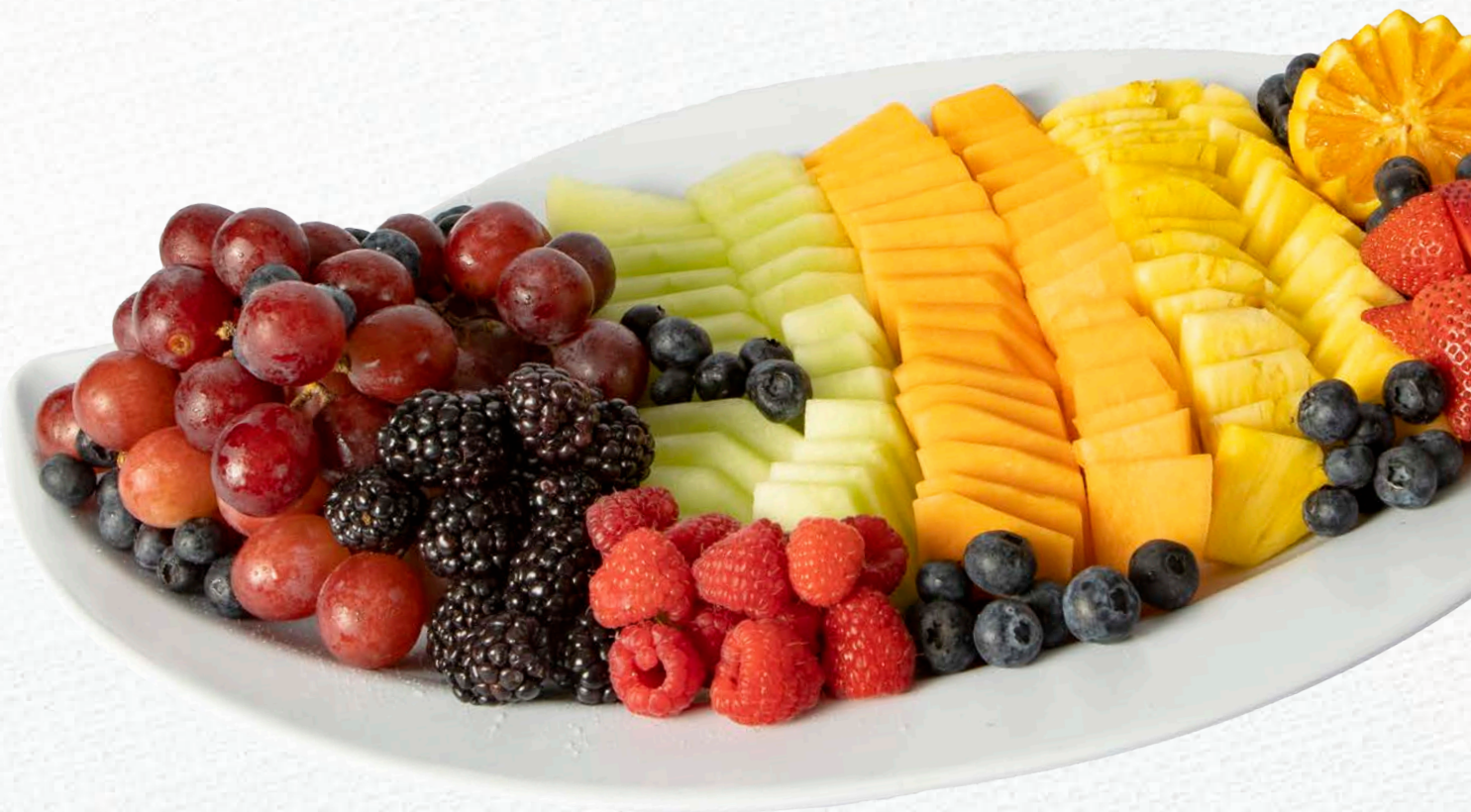
Sautéed spinach, Roma tomatoes and feta cheese.

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

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.

The Craft Box

1 sandwich selection \$13/box

2 sandwich selections \$16/box

3 sandwich selections \$19/box

Includes: Chips 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.



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 Sesame Shrimp Salad GF

Fresh mixed greens, shredded cabbage, Mandarin oranges, carrots, scallions, chow mein noodles, 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.

Craft Bowls

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

Mediterranean Bowl VG

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

Asian Noodle Bowl

Garlic sesame glazed grilled shrimp, soba noodles, carrots, broccoli, water chestnuts, baby corn, and scallions, tossed in a ginger sesame vinaigrette.

Greek Chicken Bowl GF

Grilled marinated chicken breast, rice, fresh cucumber, tomato, pickled red onion, feta cheese, Kalamata olives, pepperoncini and tzatziki sauce.

Tex Mex Bowl GF

Grilled chicken breast, rice, black beans, sweet corn, cotija cheese, cabbage, jalapeno peppers, scallions, pico de gallo, tortilla strips and lime crema.



GF-GLUTEN FREE



V-VEGETARIAN



VG-VEGAN

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

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, ham,
Wisconsin brick cheese and red sauce.



Deli Fresh

Choose from a variety of deli wraps and sandwiches. Includes 2 sides and a variety of cookies and bars.

(Prices are per sandwich) (Choose up to 3 sandwiches)

Sandwich Selections:

Turkey Wrap \$16

All natural honey-roasted turkey breast, Havarti cheese, fresh shredded lettuce, and tomato on a honey wheat wrap.

Italian Wrap \$16

All natural uncured pepperoni, salami, fresh shredded lettuce, tomato, onion, pepperoncini and basil garlic aioli on a spinach wrap.

Chicken Caesar Wrap \$17

Marinated grilled chicken breast, fresh romaine lettuce, parmesan shavings and Caesar dressing on a honey wheat wrap.

Roast Turkey Sandwich \$17

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

Bavarian Ham & Swiss Sandwich \$17

Bavarian ham, Swiss cheese and Dijon mustard on a fresh baguette.

Greek Chicken Pita \$19

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

Roast Sirloin Pretzel Bun \$19

Roast beef sirloin, cheddar cheese, and horseradish aioli on a pretzel roll.

Vegetable Ciabatta \$15

Roasted zucchini, yellow squash, eggplant and red onions tossed in Za'atar seasoning and topped with arugula lettuce and garlic hummus on a ciabatta roll.

Sriracha Asian Cauliflower Wrap \$15

Roasted cauliflower, cabbage, celery, red onions, tossed in a sriracha sesame garlic sauce on a wheat wrap and served with a vegan spicy peanut sauce.

Side Selections:

(Choose 2)

- Coleslaw
- Pasta Salad
- Potato Salad
- Garden Salad
- Whole Fruit
- Housemade Chips

Detroit Style
Pizza Party



GF-GLUTEN FREE



V-VEGETARIAN



VG-VEGAN

Hors d'Oeuvres

Minimum order of two dozen per selection.

2 hour service

Seasonal Fresh Fruit Platter V, VG, GF
\$80 (serves 20)

Crudités with Herb Dip and Garlic Hummus V GF
\$3/person

Shrimp Cocktail GF
\$32/dozen

International Cheese and Crackers V
\$4/person

Norwegian-style Cold Smoked Salmon Platter
\$120 (serves 20)
Served with multigrain toast, red onion, capers, hard-eggs and crème fraîche.

Grilled Vegetable Flat Bread V
\$12/each, 6 slices per flat bread
Seasonal grilled vegetables on artisan flatbread topped with feta cheese and a balsamic glaze.

Mezze Platter V
\$6 /person
Includes hummus, caponata, quinoa tabbouleh, fresh vegetables and grilled pita bread

Build Your Own Bruschetta Bar V
\$6 /person
Includes tomato caprese, olive tapenade, roasted garlic, basil pesto, red onion marmalade and crostinis



Build Your Own Bruschetta Bar

-  **GF-GLUTEN FREE**
-  **V-VEGETARIAN**
-  **VG-VEGAN**

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:

Beverages

- Coffee** \$30/Dispenser (Yields 10 servings)
- Tea** \$30/Dispenser (Yields 10 servings)
- Juice** \$4 each
Apple, Orange & Cranberry
- 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



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
Gluten Free available: Add \$6/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.

Vanilla Creme Brulee

\$48/dozen
A rich creamy custard dessert.

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 choux vanille.

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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