Plain Local Catering Service is located on the GlenOak High School community campus. It is run under the administration of Food Service Director, Jennifer Rex, and our Community Caterer, Travis Porter.

We provide a full service catering menu available to the Plain Local School District and surrounding communities. We serve breakfast, lunch, dinner and desserts options.

FOR MORE INFORMATION:
Travis Porter, Community Caterer
(330) 704-1280
portert@plainlocal.org

Jennifer Rex, Food Service Director
(330) 491-3658
rexj@plainlocal.org
French Toast Sticks
Whole grain bread battered and dipped in cinnamon.

Waffles
Decadent Belgian style waffle

Biscuits and Gravy
Hearty sausage gravy smothered over a buttery layered biscuit

Bacon, Egg and Cheese Croissant
Fluffy croissant layered with egg, cheese, and bacon

Pancake Sausage on a Stick
Maple flavored sausage dipped in a sweet pancake batter

*All breakfast entrees are served with two sides

SIDES
All entrees are served with two sides
Hash browns  Eggs
Bacon  Fruit Tray
Sausage  Yogurt Parfait
Ham  Vanilla yogurt with strawberries and topped with granola
Mini Muffins
LUNCH ENTREES:

SANDWICHES & WRAPS
$6.50/person

*All Sandwiches come with a soup or salad and a bag of chips (chips will vary)

Chicken Caesar
Juicy chicken doused in Caesar dressing topped with parmesan, romaine, and tomato

Philly Cheese Steak
Tender steak topped with mushrooms, bell peppers, sautéed onions, and provolone cheese

Club
Smoked turkey and Virginia ham topped with American, Swiss, lettuce, tomato, and bacon

Roast Beef
Sliced roast beef on a toasted bun served with side of au jus

Chicken Bacon Ranch
Juicy chicken doused in ranch dressing and topped with lettuce, tomato, and bacon

Pulled Pork
Slow cooked pork with sweet BBQ

Tuna
Albacore tuna tossed in a mayo and apple cider vinegar with lettuce and tomato

Veggie
Cucumber, bell peppers, spinach, & tomato sprinkled with shredded parmesan and drizzled with ranch

Italian Sub
Smoked ham, hard salami, pepperoni, provolone, baked and topped with lettuce, tomato, and Italian dressing
SOUPS

$3.50/person

Chicken Noodle
Pieces of chicken in a chicken broth with noodles

Chili
Sautéed ground beef, sweet bell pepper, onions, then simmered in petite tomatoes kidney and chili beans

Cheddar Broccoli
Cream based broth with a silky cheddar and little florets of broccoli

Ham, Potato & Cheddar
Cream based broth with a silky cheddar, mirepoix and chunks of potato and ham

Tomato
Tomato based with potatoes immolated and seasoned to taste

SALADS

$3.00/person

Chef
Ham and turkey chopped over fresh salad mix with cherry tomatoes cucumbers, peppers, shredded cheddar and an egg

Caesar
Romaine lettuce tossed in Caesar dressing with cherry tomatoes and sprinkled with parmesan cheese

Berry
Spring mix tossed in a balsamic vinaigrette with seasonal berries, goat cheese, and sunflower seeds

Italian
Spring mix tossed in Italian dressing with cherry tomatoes, cucumbers, and sprinkled with shredded parmesan

Side
Spring mix with cherry tomatoes cucumber carrot sticks and croutons served with ranch
### Dinner Entrees:

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Stuffed Shells</strong></td>
<td>Large shells stuffed with a ricotta garlic parsley mix topped with marinara and shredded mozzarella</td>
</tr>
<tr>
<td><strong>Chicken Alfredo</strong></td>
<td>Linguine with a rich Alfredo sauce topped a grilled Cajun chicken</td>
</tr>
<tr>
<td><strong>Meatballs &amp; Marinara</strong></td>
<td>Tender meatballs served with marinara and penne</td>
</tr>
<tr>
<td><strong>Chicken Parmesan</strong></td>
<td>Breaded chicken breast topped with provolone, marinara, and served with penne</td>
</tr>
</tbody>
</table>

### Pasta

**Pasta**

$6.50/person

### Additional Sides

**Additional Sides**

$2.00/person

<table>
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### Dinners

**Dinners**

$9.00/person

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Steak</strong></td>
<td>8oz juicy ribeye seasoned to perfection and cooked to a tender medium topped with a garlic compound butter</td>
</tr>
<tr>
<td><strong>Chicken</strong></td>
<td>Brined chicken breast grilled and slathered in a sweet BBQ sauce</td>
</tr>
<tr>
<td><strong>Pork Chop</strong></td>
<td>Breaded pork chop seasoned cooked to a savory medium well</td>
</tr>
<tr>
<td><strong>Salmon</strong></td>
<td>Seasoned salmon grilled to a flakey medium well and drizzled with a drawn butter</td>
</tr>
<tr>
<td><strong>Burger</strong></td>
<td>Juicy ¼ pound patty seasoned and cooked to a medium well, cheese added if desired</td>
</tr>
<tr>
<td><strong>Skewers</strong></td>
<td>Chunks of ribeye bell peppers, onion, button mushroom and cherry tomatoes marinated and grilled</td>
</tr>
</tbody>
</table>

### Side Dishes

**Side Dishes**

- Garlic Mashed
- Mac & Cheese
- Roasted Red Potatoes
- Pasta Salad
- Seasonal Veggies

**Side Dishes**

- Glazed Apples
- Baked Potato
- Applesauce
- Pasta Marinara
- Garlic Toast

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*All pasta dinners come with a side salad and garlic toast.*

*Dinners come with a side salad and side of your choice.*

*All Pastas come with a side salad and garlic toast.*
DESSERTS

Lemon Cake
Oreo Ice Cream Pie
Pudding Pies Shots
S'more Cookie Bars
Apple Turnovers
Cheese Cake
Coffee Cake
Iced M&M Brownies

$2.00/person
Cookies $0.25/each

BEVERAGES

Sweet Tea
Lemonade
Coffee
Pop
Bottled Water
Assorted Juice
Fruit Punch

$0.50/person

PLEASE NOTE:

Linen is available for $11.00 per garment. Events exceeding 50 people will be charged for labor. Please call or email for a quote.
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