



catering



Midland Independent School District

Midland ISD 2021-2022 Catering Menu

Let us cater your next event!



Ready to serve you!

Chartwells K12 Catering

From making your event extra special to treating your team, Midland ISD Chartwells Catering is here to make the experience seamless and easy! Browse our Catering Guide to see what we have to offer.

Scheduling

Please confirm arrangements at least 7 working days prior to the date of the event. For special requests or groups larger than 50 people, please reserve the date with us a minimum of two weeks in advance. This allows our team to offer the very highest quality product and service at the best possible cost to you.

Custom pre-orders of any size must be submitted at least 24 hours in advance (i.e. 12 turkey sandwiches, 3 veggie sandwiches).

Special, off-menu requests are welcome. We love to collaborate and always do our best to give you exactly what you're looking for. Please be advised, our ability to fulfill special requests is dependent upon product availability and staffing. Please submit special requests as early as possible so we can get back to you in ample time.

Fees

Additional fees may apply for requests that include:

- Delivery to non-MISD locations
- Full, off-site catering set up at non-MISD locations
- Servers present at your catered event
- Special requests for linens, silverware, etc.
- Disposable products are supplied at no extra cost

If you're interested in any of these additional services, please include them in your initial requests. We will ensure additional costs are included in your quote.

Catering Manager Contact Information:

Randall Holloman
(909)225-4616

Randall.Holloman@compass-usa.com

Azael Torres
(956)337-5736

Azael.Torres@compass-usa.com

**All prices per guest Minimum 20 please.*





BREAKFAST

American Breakfast Buffet

Fluffy Scrambled Eggs, Roasted Potatoes, crisp Bacon and Sausage links, assorted Pastries and Gourmet Coffee Service

\$12 per person

Deluxe Continental Breakfast

Assorted Pastries and Bagels, seasonal fresh cut Fruit Platter, Gourmet Coffee Service, Fruit Juices

\$9.25 per person

The Healthy Start

Seasonal fresh cut Fruit Platter, Bagels with Cream Cheese, assorted Yogurts, Gourmet Coffee Service

\$9.75 per person

Made to Order Omelet Bar

Made to order Omelet with your choice of Meats, Veggies and cheese, served with Roasted Potatoes and Gourmet Coffee Service

\$13 per person

Freshly Baked Crust-Less Quiches

Your choice of: **Quiche Lorraine** (Ham and Swiss), **Relleno** (Roasted Hatch Chile and Fresh Mozzarella) **Field Fresh** (Spinach, Broccoli, Mushroom and Feta)

Roasted Red Potatoes, Fresh Tossed Fruit, Gourmet Coffee Service

\$14 per person

**All prices per guest Minimum 20 please.*



BREAKFAST

Fresh Baked Belgian Waffle Bar

Fluffy Scrambled Eggs, seasonal fresh Fruit Platter, warm Maple Syrup, Berry Compote, Whipped Topping, Whipped Butter and Gourmet Coffee Service

\$13 per person

South of The Border Breakfast

Flour Tortillas with Scrambled Eggs and your choice of: ***Huevos con Chorizo, Huevos con Machaca, or Chicken Chili Verde.***

Served with Mexican Potatoes, Fresh tossed Fruit, Sour cream, Salsa, fresh Pico de Gallo, Olives and Jalapenos

\$11 per person

A La Carte Breakfast Items

Danish	\$2 per person
Fresh Baked Cinnamon Rolls	\$4.50 per person
Assorted Bagels w/ Cream Cheese	\$3.50 per person
Assorted Muffins or Donuts	\$2.00 per person
Fresh Scones (Blueberry and Chocolate)	\$3.00 per person
Seasonal Fruit Platter	\$4.50 per person

**All prices per guest Minimum 20 please.*

Buffet Lunches

Mexican Buffet

Choose two entrees:

Cheese Enchiladas, Chicken or Beef Tacos, Beef, Chicken or Vegetable Fajitas

Choose two sides:

Refried Beans, Mexican Rice, Charro Black Beans or Calabacitas (baby squash and roasted corn)

Buffet Includes Toppings Bar:

Sour Cream, Shredded Cheese, Lettuce, Black Olives and Jalapeños

\$14 per person

Served with Chips and Salsa

*Add guacamole \$3.75 per guest

Italian Buffet

Choose two main dishes:

Chicken Parmigiana
Beef Lasagna
Vegetarian Lasagna
Italian Meat Sauce w/ Pasta
Chicken Alfredo w/ Pasta
Baked Ziti

Choose two sides:

Caesar Salad
Tomato Cucumber Salad
Italian Pasta Salad
Roasted Vegetables

\$15.75 per person

Asian Buffet

Choose one entrée:

Chicken or Beef Szechuan, Chicken and Broccoli, Sweet & Sour Chicken, or Tofu Stir Fry Vegetables

Choose two sides:

Asian Vegetables, Steamed Rice, Fried Rice, Vegetable Lo Mien and Egg Rolls

\$14 per person

Classic Comfort Buffet

Choose one entrée:

Meatloaf, Sirloin Tip Stroganoff, or Roasted Pork Loin with cornbread apple stuffing.

\$14.75 per person

Served with Caesar Salad and two accompaniments.

Pizza & Salad Buffet

Fresh baked pizza with your choice of 2 toppings. Eight slices per pizza.

Choose Toppings:

Pepperoni, Italian Sausage, Canadian Bacon, Diced Chicken, Hamburger, Onion, Mushroom, Green Bell Pepper, Diced Tomato, Black Olive, Pineapple

Choose Sauce: Italian Red Sauce, Alfredo Sauce, BBQ Sauce

Served with Garden Salad for 4 people

\$10 per pizza

\$12 per specialty pizza



**All prices per guest
Minimum 20 please.*

FRESH FROM THE DELI

Sandwiches

Sandwich or Wraps Platter

\$10.50 per person

Please choose from Ham & Swiss, Turkey & Provolone with Pesto, Italian Meats Combo, Curry Chicken Salad, Caprese, or Roasted Vegetable. Served on Ciabatta, Country 7 Grain Bread or Tortilla Wrap.

The Classic Box

\$12 per person

Our classic Box includes an assortment of Deli Meats with assorted Cheeses (unless otherwise specified). Served with Chips, bottled water and cookies. Vegetarian, Tuna Salad and other dietary options are available upon request.

Build Your Own Deli Buffet

\$10.50 per person

Assorted deli meats and cheeses with all the fixings and a variety of fresh deli style breads served with a tossed green salad, chips, bottled water and cookies.

Salads

All Salad Buffet entrées include a freshly baked Bread Stick or Roll, Cookies, and Bottled Water *

Chicken Caesar Salad

\$11 per person

Grilled Chicken Breast tossed with fresh chopped Romaine Lettuce, Croûtons and shredded Parmesan Cheese. Served with Caesar dressing.

Asian Chicken Salad

\$11 per person

Marinated Chicken Breast served on a bed of Mixed Greens and topped with Chow Mien Noodles, sliced Almonds, Mandarin Oranges and served with our special Sesame Dressing.

Chef Salad

\$11 per person

Sliced Ham, Turkey, Cheddar and Swiss served on a bed of Mixed Lettuce and topped with Shredded Carrots, Cucumber, Tomato and Egg Wedges served with your choice of Dressing.

Spinach & Apple Salad

\$11 per person

Fresh tossed Baby Spinach, Feta Cheese, Julienne of Apples, Bacon Bits, Sunflower Seeds, Croutons. Served with our Balsamic Vinaigrette.

Capreses Salad

\$13 per person

Sliced Heirloom Tomatoes, with Fresh Mozzarella and topped with Basil Chiffonade and Balsamic Reduction.

**Add the Soup of the Day to any Sandwiches or Salad selection for only \$3.00 per guest. *Clam Chowder available for \$4.50 per guest. *Add Smoked Salmon or Shrimp to any Salad for \$5.00*

**All prices per guest Minimum 20 please.*





Afternoon Snacks & Sweet Treats

Tortilla Chips with Fresh Pico De Gallo and/or Salsa

\$3.50 per person

Guacamole

\$4 per person

Beef or Chicken Nachos with Pico De Gallo & Sour Crème

\$7 per person

Bruschetta Assortment
(Tomato/Basil, Salmon Mousse,
Curried Chicken Salad)

\$7 per person

Warmed Spinach & Artichoke Dip
with Pita Slices

\$7 per person

Charcuterie Board w/ Assorted
Fruit, Meats, & Cheeses

\$7 per person

New York Cheesecake with a
Raspberry Glaze

\$6 per person

Home baked Cookies and/or
Brownies

\$4 per person

Signature Bread Pudding with
Crème An Glaise

\$5 per person

Ice Cream Sundae Bar

\$6.50 per person

Chef "Aces" Homebaked Cobbler
(Peach or Cherry)

\$7 per person

**All prices per guest
Minimum 20 please.*

Ala Carte Beverage Service

Cold Beverages

Iced Tea (Sweet or Unsweet)
\$2.00 per person

Lemonade or Fruit Punch
\$3.00 per person

Bottled Juices Assorted
\$3.00 per person

Bottled Sodas
\$2.50 per person

Canned Sodas
\$2.00 per person

Milk
\$2.00 per person

Bottled Spring Water
\$2.00 per person

Hot Beverages

Gourmet Coffee Service
(Decaf on request)
\$2.00 per person

Hot Cocoa
\$2.00 per person

Hot Apple Cider
\$2.00 per person

**All prices per guest Minimum 20 please.*





Have you made your selections?

**Step 1: Fill out the catering request
form at the link below**

**Step 2: Email your catering request
form to MISD Child Nutrition
Services or MISD Catering Team**

Catering Request Form

Catering Manager Contact Information

- Randall Holloman (909)225-4616
- Randall.Holloman@compass-usa.com
- Azael Torres (956)337-5736
- Azael.Torres@compass-usa.com

chartwells 
serving up happy & healthy

Please contact your catering team to book your special event!!

- ☐ Holiday Parties
- ☐ Outdoor BBQ's
- ☐ Carving Station Dinners
- ☐ Live Action Pasta Station Dinners
- ☐ High Teas
- ☐ Multi Station Brunches
- ☐ Continental Breakfast
- ☐ Grab & Go Lunches
- ☐ Work Meetings
- ☐ Late Night Community Events
- ☐ Sports Banquets
- ☐ Team Gatherings
- ☐ After School Events
- ☐ Special Events