



PLAIN LOCAL CATERING SERVICE



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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

BREAKFAST ENTREES:

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*

BREAKFAST

\$6.00/person



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:

Stuffed Shells

Large shells stuffed with a ricotta garlic parsley mix topped with marinara and shredded mozzarella

Chicken Alfredo

Linguine with a rich Alfredo sauce topped a grilled Cajun chicken

Meatballs & Marinara

Tender meatballs served with marinara and penne

Chicken Parmesan

Breaded chicken breast topped with provolone, marinara, and served with penne

PASTA

\$6.50/person



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

DINNERS

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

\$9.00/person

Steak

8oz juicy ribeye seasoned to perfection and cooked to a tender medium topped with a garlic compound butter

Chicken

Brined chicken breast grilled and slathered in a sweet BBQ sauce

Pork Chop

Breaded pork chop seasoned cooked to a savory medium well

Salmon

Seasoned salmon grilled to a flakey medium well and drizzled with a drawn butter

Burger

Juicy ¼ pound patty seasoned and cooked to a medium well, cheese added if desired

Skewers

Chunks of ribeye bell peppers, onion, button mushroom and cherry tomatoes marinated and grilled

Italian Sausage & Peppers

Sweet Italian sausage grilled and paired with sautéed onions and bell peppers

Garlic Mashed

Mac & Cheese

Roasted Red Potatoes

Pasta Salad

Seasonal Veggies

Glazed Apples

Baked Potato

Applesauce

Pasta Marinara

Garlic Toast



+SIDES

\$2.00/person

DESSERTS



\$2.00/person

Cookies \$0.25/each

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

Sweet Tea
Lemonade
Coffee
Pop

Bottled Water
Assorted Juice
Fruit Punch

BEVERAGES

\$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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