

AFTERNOON BREAKS

\$RWHG6DFN	\$0. per guest
\$RWHG&LS	\$0. per guest
JH%DNHG&RRNLH	\$.00 per guest
RJWDIDLWDFNLH	\$.0 per guest
6RIWHWHOLWPWDG	\$.00 each

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JHWPLLP

FRESH FRUIT PLATTER

A \$00 per guest

FRESH CRUDITÉ PLATTER

A \$.00 per guest

CHEESE PLATTER

A \$.00 per guest

ANTIPASTO PLATTER

A \$. 0 per guest
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DINNER SECTIONS

10 guest minimum

Includes TWO Entrées, TWO hot sides, and ONE Cold Side, Bottled Water & Cookies

\$. 0 per guest

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PLANNING YOUR EVENT

Placing Your Order

To provide you with the best catered services we request a **one week** notice for your event.

Cancellations

Cancellations must be made **24 hours** in advance. Shorter notices may result in charges **70%** of the original billing.

Minimums

All items are priced ala carte, on a per guest basis, and based on **one** guest and **\$20.00** minimum

Discounts:

May be granted to large parties over 75 people or Student Activities. Donations are tracked and budgeted per school year and are subject to approval.

Labor Hours:

Events planned after school hours and off school days will be charged an additional employee labor.

Sodexo does not profit from catering as all revenues belong to Cumberland School Department

Additional Services

All appropriate paper products and disposable tablecloths will accompany orders.

China and linen services is available at an additional cost Flowers or special decorations can be provided for your event for an additional charge with a **48 hour** notice needed for these items.



Catering Menu

Cumberland High School Foodservice Department





WELCOME

Our team of catering professionals is available to assist you with planning your event.

The menu selections and services in this pamphlet are the most frequently requested, and should serve as a guide for your event.

Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. It is our pleasure to work with you.

Shauna Spillane
General Manager

Gina Rodriguez
Food Service Manager

Call: 401-658-2600 ext 203 or 214

BREAKFAST BUNDLES

10 guest minimum

CONTINENTAL \$2.50 per guest
Assorted pastries & muffins with bottle juices & water or gourmet coffee

DELUXE CONTINENTAL \$3.00 per guest
Add a fresh cut seasonal fruit platter to the Continental breakfast.

THE BAGEL BAR \$4.00 per guest
Add assorted fresh bagels, with a cream cheese to Deluxe Continental.

THE HEALTHY START \$4.00 per guest
Fresh cut seasonal fruit platter & low-fat yogurts.

AMERICAN HOT BUFFET \$6.75 per guest
Scrambled eggs, hash brown potato, bacon OR sausage, assorted pastry & muffins served with bottle juices & water or gourmet coffee.

BEVERAGES

Assorted Soft Drinks	\$0.50 per guest
Bottle Water small	\$0.50 per guest
Bottle Water Large	\$1.00 per guest
Bottle Juices	\$1.25 per guest
Milk	\$0.50 per guest
Gourmet Coffee	\$1.25 per guest
Assorted Teas	\$1.00 per guest
Fruit Punch	\$1.25 per guest
Lemonade	\$1.25 per guest
Iced Tea	\$1.25 per guest



SALADS

All salad selections come with a fresh baked roll, cookies and bottled water.

Garden Salad	\$3.50 per guest
Caesar Salad	\$3.50 per guest
Classic Cobb Salad	\$3.50 per guest
Classic Chef Salad	\$4.00 per guest
Chicken Caesar Salad	\$4.50 per guest

SANDWICHES

BUILD YOUR OWN BUFFET \$7.50 per guest

Assorted deli meats & cheeses and a variety of fresh Deli style breads. Served with a specialty salad, bottle water, & cookies. 10 guest minimum order.

WRAP PLATTER \$7.50 per guest

Variety of specialty sandwich wraps. Served with specialty salad, bottle water & cookies. 10 guest minimum order.

CLASSIC BOX LUNCH \$4.50 per guest

Includes sandwich, chips, fruit, cookie & bottle water.