

Hot Buffet

20 person minimum

One entree - \$10.75/person

Two entrees - \$14.75/person

Three entrees - \$17.75/person

****Includes:** tossed garden salad, two side dishes, rolls and butter and paper products

Make it a complete meal! Get sodas, waters and desserts for \$4.75/person more.

Entrees

Chicken Cordon Bleu

Baked Ham with Pineapple

Sliced Turkey Breast and Stuffing

Homemade Meatloaf

Chicken Marsala

Baked Ziti

Lasagna

Baked Chicken

Roast Beef Au Jus

Boneless BBQ Chicken Breast

Braised Beef Tips in Gravy

Pork Tenderloin with Gravy

Beef Stroganoff

Sliced Pot Roast with Vegetables

Lump Meat Crab Cakes (\$1.50/person extra)

Sides

Green Beans Almandine

Vegetable Medley

Macaroni and Cheese

Oven-Roasted Potatoes

Rice Pilaf

Glazed Baby Carrots

Buttered Corn

Parsley Potatos

Mashed Potatoes

Mashed Candied Sweet Potatoes

\$25 delivery fee on all orders

\$45 delivery for Kent & Sussex Counties

We accept credit cards, cash and checks

Culinary Catering is an extension of The Culinary School at the Food Bank of Delaware, a program that prepares under- and unemployed adults for careers in the food service field.

Every event advances the mission of the Food Bank of Delaware by helping to fund The Culinary School!

The Cause: When you work with Culinary Catering, your reward is two-fold, honoring your guests or valued employees with great-tasting food and wonderful service, while helping to change lives in the community!

Our caterers specialize in organizational or business events of 20-125 guests.

To inquire about catering, please contact:
Kim Turner
(302) 444-8074 or ktturner@fbd.org

Depending on the size of the event, a minimum of 20 business days lead time may be required

Please note prices scheduled to change without notice

www.fbd.org



The Culinary School
at the Food Bank of Delaware



Culinary Catering

Catering for a Cause

Catering Menu

Continental Breakfast

Includes:

Coffee and tea service
Assorted pastries, muffins and bagels
In-season fresh fruit salad
Orange Juice
Butter, jelly and cream cheese

20 person minimum
\$8.00/person

Executive Lunch Box

Includes:

Choice of gourmet sandwich:
Chicken or tuna salad, turkey/cheese,
ham/cheese or vegetable on
wheat, rye or wrap
Pasta salad, chips, cookie and beverage

\$9.50/person

Sandwich Board

\$8.00/person

*All sandwich board trays include potato and
pasta salad and potato chips*

Assorted Deli Sandwich Tray

Fresh deli sandwiches on a variety of
rolls, breads and wraps.

Assorted Salad Tray

Chicken, egg and tuna salad on a variety of
breads, rolls and wraps.

Italian Meatball

Meatballs in marinara with cheese and rolls

Italian Sausage

Sweet Italian sausage with peppers and onions

****All prices include:**

Paper products, condiments and set up

Salads & Sides

Feeds 15-20 people

Mixed greens salad with balsamic vinaigrette

\$16.00

Caesar Salad

\$16.00 (add chicken for \$2.00)

Chef Salad

\$20.00

Potato Salad

\$16.00

Pasta Salad

\$16.00

Fruit Salad (seasonal)

\$30.00

Platters

Feeds 15-20 people

Vegetable Crudités with Dip

\$25.00

Cheese & Pepperoni

\$25.00

Tomato & Mozzarella

\$25.00

Fresh Seasonal Fruit Tray

\$35.00

Hummus & Pita

\$25.00

Roasted Vegetables

\$25.00

Tortilla Chips & Homemade Salsa (seasonal)

\$10.00

Potato Chips & Pretzels

\$10.00

Hors D'Oeuvres

Feeds 15-20 people

Swedish Meatballs

\$45.00 - 50 pieces / \$75 - 100 pieces

Franks in Pastry

\$40 - 50 pieces / \$70 - 100 pieces

Mini Egg Rolls

\$40 - 50 pieces / \$70 - 100 pieces

Chicken Fingers

\$40 - 50 pieces / \$70 - 100 pieces

Hot Wings

\$45.00 - 50 pieces / \$80 - 100 pieces

Desserts

Feeds 15-20 people

Assorted Cookie Tray

\$25.00

Brownies

\$35.00

Beverages

Lemonade/Iced Tea

\$2.50/gallon

Bottled Water

\$1.50/each

Cans of Soda

\$1.50/each