

This section is intended to inform you of our catering policies:

- All external catering can be picked up at our catering department 7:30 am to 3:00 pm Tue-Th.
- All breakfast, lunch and catered functions are prepared and served by students in training under the direction and supervision of certified food service instructors.
- Functions can be scheduled during the months of September thru May, following the Jeffco public school calendar.
- Culinary Arts and Pi Restaurant at Warren Tech are responsible for providing enough food and supplies for guests attending a buffet or banquet.
- All prices listed are per person.

Guest Estimate and Guarantees

A guarantee as to the number of guests is requested three (3) days prior to the function.

We can accommodate groups of 10 to 800 for lunch banquets or buffets.

Groups will be charged for the guaranteed number even if fewer guests attend.

For buffet service, food should not be served past 2 hours. For food safety reasons leftover food is NOT the property of the guests.

Cost of Your Banquet

- Menu price of item per guest includes: chafers & fuel, serving utensils, platters, bowls etc.
- 15% set up fee for service includes: disposables or china & silver ware, tablecloth, napkins, chafers, sterno, serving dishes and bowls, utensils and decorations
- Sales tax @ 3.5 %
- Please provide a signature prior to the event
- **If you have a tax exempt number, please provide no later than the time of service**

Payment is due upon completion of the function

Make checks payable to **WarrenTech-Culinary Arts**

For Jeffco school account transfers please provide your accounting string prior to event date

A group payment of one (1) check or single Credit Card (Visa, Master Card, AMEX, Discover) is requested

Other Services Available:

- Restaurant reservations and special event reservations at Warren tech and off campus
- Meeting Rooms – 303-982-8605
- Audio Visual Equipment – 303-982-8548

Please call the catering manager at 303-982-8556 or email requests to jschaaf@jeffco.k12.co.us

Continental breakfast \$7.50

Seasonal sliced fruit, fruit salad or fruit kabobs
Assorted freshly baked breakfast pastries
Toasted bagels, English muffins, white and wheat bread, whipped cream cheese
House made jams and jellies
Lavazza coffee, orange juice, hot tea, ice water

Breakfast sandwich \$3

Toasted English muffin or bagel, choice of Black Forest Ham, bacon or house made sausage pattie, fried egg and melted cheddar

Breakfast burrito \$ 3

Chorizo or fresh pork sausage, scrambled eggs, potatoes, chili peppers, and cheddar cheese, wrapped in a warm flour tortilla for easy take out and on the go

Breakfast pastries and breads \$1 ea. \$11dz

Please order from:

Butter croissant, chocolate croissant, cheese/fruit, Danish muffins and quick breads, cinnamon rolls and specialty pastries

Bagel and cream cheese

Also see [bakery price list](#) with dessert section

Fresh seasonal Fruit \$3 per person

Choice of seasonal fresh sliced fruit, fruit salad or fruit kabobs

Beverages \$ 2

Freshly ground Lavazza dark roast or Celestial Seasoning Hot Tea
Orange, Apple, Cranberry Juice

Build a breakfast \$ 10

All breakfast menus come with fresh seasonal fruits, assorted breakfast pastries, coffee, hot tea and juice

Please choose **one each** from the following:

Breakfast meats: Pork sausage links, apple wood smoked crisp bacon strips or black forest ham

Potatoes: O'Brien, hash brown, Lyonnaise, potato pancake, roasted red bliss potatoes

Egg dishes: scrambled, made to order omelets, shirred, frittata, quiche, strata,

Sweets: Buttermilk pancakes, crisp waffles with pecan maple syrup, cheese blintz and berry sauce, stuffed French toast with orange pastry cream

Other breakfast menu choices:

Farmer's breakfast skillet, roasted red bliss potatoes, caramelized onions, crisp bacon, sausage and ham, topped with fried or scrambled eggs, melted cheddar

Savory crepes with scrambled eggs, baby spinach and artichoke hearts, asiago parmesan béchamel

Breakfast burrito, green bell peppers and chili, scrambled eggs, Yukon gold potatoes, melted cheddar smothered with pork green chili. Choice of:

-chorizo sausage

-ham/bacon

-vegetarian

Classical eggs benedict with Canadian bacon, crab cake or smoked salmon, poached egg, hollandaise sauce, served on toasted English muffin or biscuit

BOX LUNCHES \$ 10

A satisfying and convenient solution for your next office luncheon meeting,
special event or picnic in the park

All box lunches include your choice of potato, quinoa or pasta salad, fresh seasonal fruit salad, candy bar, potato chips and house made cookie
Includes lettuce, tomato, pickle spear, mayonnaise, mustard
Earth friendly utensils and napkins are included.

Choose one of the following:

1. Choose from: Fresh roasted turkey breast or beef strip loin, black forest ham and tuna salad
Layered with cheddar, provolone or Swiss cheese on baguette or soft roll
2. Italian sub: Hoagie bun, pickled pepper mix, olives, diced tomato, red onion, Italian dressing
3. Turkey club: Ciabatta roll, avocado spread, Peppered turkey breast, Applewood bacon
4. Grilled veggie wrap: Grilled zucchini, red onion, sweet peppers, portabella mushroom and sprouts, wrapped in spinach or sundried tomato tortilla
5. Steak Fajita wrap: Marinated and grilled beef strip steak, caramelized peppers and onions, chipotle ranch
6. Grilled chicken Caesar wrap: Crisp romaine, creamy Caesar dressing, asiago parmesan

Deli picnic on a wood plank \$ 10

Deli style sliced turkey breast, ham, roast beef, capicola and salami, sliced cheddar, Swiss and pepper jack, choice of pasta or potato salad, Manzanita olives, kosher pickle spears, mustard and mayonnaise, house made potato or pita chips, assorted breads, rolls, assorted cookies, brownies and fresh fruit tray

Finger sandwich buffet \$ 10

Mini sandwiches on soft rolls with assorted meat and cheese, skewered with olives and cornichons, potato or pasta salad, deli chips or tri color tortilla chips, fresh fruit salad, mustard and mayonnaise, assorted cookies and brownies

Assorted cookie tray 2", \$11 per dz 4", \$14 per dz

Peanut Butter, Craisin- White Chocolate, Oatmeal Raisin, Chocolate Chip Pecan, double chocolate, and many more

Cheese Tray \$4

Assortment of Domestic and international cheeses, seeded flatbread, fresh fruit

Vegetable Tray \$ 3

Seasonal fresh or grilled vegetables with roasted red pepper hummus and ranch

Fresh Fruit Tray\$ 3

Seasonal sliced fruits, fruit kabobs or fruit salad

Hors d'oeuvres

All Hors d'oeuvres sold by the piece

Hot

- Mini spanakopita \$3
- Jumbo shrimp or scallop rumaki, wasabi aioli \$4
- Beef-, Chicken- or Pork Satay, Orange Teriyaki sauce \$3
- Sesame chicken strips, sweet & sour glaze \$3
- Cream cheese-Jalapeno poppers, bbq-curry dip \$2
- Crispy fried chicken tenders, chipotle-bbq sauce, honey mustard or ranch \$3
- Stuffed mushroom with Italian sausage or blue crab, parmesan bechamel \$3
- Crisp Mini Beef Wellington \$3
- Miniature Reuben puff, thousand island dip \$3
- House made Swedish, Italian style or BBQ Meatballs: \$2
- Mini Egg rolls from vegetables, pork, or shrimp, teriyaki peanut dip \$2
- Crisp vegetable-cheese strudel \$3
- Artichoke hearts in puff pastry, Meyer lemon sauce \$3
- Blue fin crab or salmon cakes, remoulade sauce \$4
- Mini quiches Lorraine, wild mushrooms and Florentine \$3
- Mini loaded potato skins \$2
- Mac & cheese bites \$2
- Bang Bang shrimp, turkey or pork, sriracha dip \$1

Cold

- Black bean tortilla pinwheels, Pico de Gallo \$1
- Salami cornets and Boursin cheese \$1
- Mascarpone filled fresh strawberries, balsamic drizzle \$3
- Ham and asparagus roll-ups \$2
- Assorted Bruschetta with basil & heirloom tomatoes, olive tapenade \$2
- Prosciutto or Serrano ham, white mission fig \$3
- Shrimp salad and cantaloupe melon, Louis sauce, mini phyllo cup \$3
- 10" Baked brie, tomato chutney \$20
- Cheeses from around the world, assorted breads, seasonal fruit \$4
- Deviled Eggs a la russe \$1
- Fresh marinated & grilled vegetables, green goddess dip \$3
- Beef or Salmon Tartar, traditional garnishes, garlic crostini \$5
- Ovalini mozzarella and yellow pear tomato, fresh basil \$1

Snacks

Per Pound

- House made potato chips, tortilla chips or pita crisps, choice of dip \$7

\$12.00 per Person

Does not include beverage or dessert

Burrito Bar

Marinated sliced beef flank steak, and chicken breast
Taco shells and flour tortillas
Pork or vegetarian green chili, Spanish rice, Ranchero beans
shredded mild cheddar cheese, crisp lettuce, guacamole, sour cream, fresh salsa, green
onion, diced tomatoes and sliced black olives

Colorado Baked Potato Bar

Herb salt and cracked pepper baked russet potato
Chili con carne
Sour cream, whipped butter, green onion, cheddar cheese, bacon bits, broccoli florets
Mixed green salad, dressing of choice

Lasagna al Forno

Savory spicy Italian sausage lasagna or grilled vegetable lasagna
Provolone, mozzarella and Asiago parmesan, marinara sauce

Chicken fettuccini Alfredo

Marinated grilled chicken breast
Fettuccini Alfredo, roasted garlic parmesan cream sauce
Includes garlic bread, mixed green salad or Caesar salad

Stir-Fry from marinated Chicken, Beef, or Pot Stickers

Chicken breast tenders, marinated beef strip loin or house made Pork Gyoza
Orange teriyaki sauce, ginger jasmine rice
Crisp vegetable stir-fry

Burger Bar

Fresh ground beef, house made sesame bun, steak fries, onion rings, condiments
Optional vegetarian black bean burgers available

Banquet style = guest is seated and served a plated multi course meal

Buffet style = guests help themselves from a buffet line

Dietary/allergies = we are happy to accommodate your needs

All meals include choice of soup or salad, protein, starch & vegetable, dessert and assorted beverages

\$16 per person

Please choose one protein. (i.e. Chicken, fish, beef...for the group)

\$17 per person

Please choose two proteins (i.e. Salmon + chicken...for the group)

\$ 17 per person

Please choose a combination of different meals for the group
(i.e. 20 salmon & 15 Beef & 4 Chicken...)

Fish and Shellfish

Grilled Mahi Mahi

Fresh pineapple & mango salsa, rainbow slaw

Steelhead Salmon Filet Mignon

Orange-basil butter sauce

Traditional Fish & Chip

Beer batter cod filet, steak fries, creamy coleslaw, malt vinegar reduction

Crisp trout filet

Your choice en papillote, Almondine or Meneure

Potato Wrapped Halibut Filet

Apple wood smoked bacon jus

Poultry

We use BOULDER FARM CHICKEN
Antibiotic free and humanely raised

Rosemary Roasted Crisp Cornish Game Hen

Orange & green peppercorn sauce

Tender marinated Chicken Breast “Florentine”, flaky Philo dough

Lemon cream sauce

Classical Chicken Cordon Bleu

Black forest ham & Swiss cheese, crisp panko crust
Mushroom Demi Glaze

Chicken Parmesan

Marsala tomato sauce

Roasted Chicken Galantine

Filled with artichoke hearts, baby spinach, sweet peppers and house made
chicken sausage

Chicken Wellington in Puff

Layered with mushroom duxelle, natural jus

Chicken Breast Saltimbocca

Prosciutto ham, provolone cheese and sage, onion béchamel

Beef

Grilled Beef Paupiette from New York Strip

Green asparagus spears, Cognac-peppercorn demi

NY-Steak “Diane”

Champignon-brandly sauce

Marinated & Grilled Beef Flank Steak

Argentina chimichurri, peppercorn or béarnaise sauce

Marinated BBQ Beef Brisket

House made honey Whiskey bbq sauce, vegetable relish

Classical Beef Stroganoff

Tenderloin tips with button mushroom-sour cream sauce, Cornichons

Italian Braciola

Sundried tomatoes, pesto and artichoke hearts

Marinara fresca

Sautéed Beef Tournedos Mignon

Marinated tenderloin tips, apple wood smoked bacon, Robert sauce

Slow Roasted Rosemary crusted Prime Rib au Jus

Creamy horseradish sauce, Yorkshire pudding

Pork

Niman Ranch slow Roasted Pork Loin

Dried apricot and apple filling, pickled mustard seeds, honey jus

Schnitzels

Lightly breaded and crisp fried pork tenderloin cutlets
Choice of caramelized lemon or wild mushroom sauce

Pork Scaloppini Tosca Style

Crisp Asiago parmesan and egg crust, sage & brown butter sauce

Pork Tenderloin Filet Mignon

Apple wood smoked bacon, charcutiere sauce

Crispy Pork Belly

Corn and pepper relish, cider gastrique

Pork Shoulder Roast

Braised red cabbage, potato noodles, caraway gravy

DESSERT SELECTIONS

Sold Per Piece, \$ 3

Assorted Fruit Pies

Please choose from Apple, Cherry, Blueberry, Key Lime, Lemon Chiffon, Strawberry Rhubarb and more

Assorted Cream Pies

Peanut butter chiffon, Coconut, Chocolate Chess, Pecan, Pumpkin and more

Specialty Desserts

Tiramisu, Apple Strudel, Baklava, Crème Brûlée, Flan, House made Ice Creams
Baked Alaska, Banana Foster, Cherry Jubilee, Coupe Melba, Napoleon,
Cream Puff Swans, Éclairs, Croquembouche, Fruit Parfait, Trifle, and more

Assorted Cakes and Tortes

German Chocolate, Carrot Cake, Sacher Torte, NY style Cheese cake,
Oreo-Raspberry-chocolate swirl unbaked cheese cake, Black Forest, Poppy seed and
more

Specialty Dessert Tray \$2

(Groups of 20+)

Assorted **smaller** desserts to include miniature Éclairs or cream puff swans,
cannolis, specialty cakes, fruit tartlets, mini pies & tarts, mini cheesecakes and
much more

<i>ITEM</i>	<i>PRICE EACH</i>	<i>PER DOZEN</i>
<i>Danish</i>	<i>\$1.00</i>	<i>\$11</i>
<i>Cinnamon Roll</i>	<i>\$1.00</i>	<i>\$11</i>
<i>Apple Tart-10 1/2"</i>	<i>\$15.00</i>	
<i>Linzer Hazelnut Tart-10 1/2"</i>	<i>\$20.00</i>	
<i>Lemon Tart-10 1/2"</i>	<i>\$15.00</i>	
<i>Cheesecake w/ Strawberry Topping-10"</i>	<i>\$27.00</i>	
<i>Oreo Cheese Cake-10"</i>	<i>\$27.00</i>	
<i>Black Forest Torte-10"</i>	<i>\$27.00</i>	
<i>Chocolate Mousse Torte-10"</i>	<i>\$27.00</i>	
<i>Carrot Cake-10"</i>	<i>\$27.00</i>	
<i>Apple Pie-9" Deep Dish</i>	<i>\$9.00</i>	
<i>Cherry Pie-9" Deep Dish</i>	<i>\$9.00</i>	
<i>Chocolate Chess Pie-9" Deep Dish</i>	<i>\$10.00</i>	
<i>Peach Pie-9" Deep Dish</i>	<i>\$9.00</i>	
<i>Pecan Pie-9" Deep Dish</i>	<i>\$10.00</i>	
<i>Pumpkin Pie-9" Deep Dish</i>	<i>\$8.00</i>	
<i>Wheat Bread-unsliced</i>	<i>\$3.00</i>	
<i>Honey Nut Raisin Bread</i>	<i>\$4.00</i>	
<i>Cinnamon Swirl Bread</i>	<i>\$4.00</i>	
<i>Soft Rolls</i>		<i>\$3.00</i>
<i>Herb Rolls</i>		<i>\$3.00</i>
<i>Chocolate Zucchini Bread</i>	<i>\$3.50</i>	
<i>Banana Nut Bread</i>	<i>\$3.50</i>	
<i>Blueberry Streusel Bread</i>	<i>\$3.50</i>	
<i>Orange Nut Bread</i>	<i>\$3.50</i>	
<i>Pumpkin Raisin Nut Bread</i>	<i>\$3.50</i>	
<i>Zucchini Bread</i>	<i>\$3.00</i>	
<i>Apple Streusel Muffins</i>	<i>\$1.00</i>	<i>(2oz) \$11</i>
<i>Banana Nut Muffin</i>	<i>\$1.00</i>	<i>(2oz) \$11</i>
<i>Blueberry Muffin</i>	<i>\$1.00</i>	<i>(2oz) \$11</i>
<i>Carrot Raisin Muffin</i>	<i>\$1.00</i>	<i>(2oz) \$11</i>
<i>Pineapple Muffin</i>	<i>\$1.00</i>	<i>(2oz) \$11</i>
<i>Strawberry Muffin</i>	<i>\$1.00</i>	<i>(2oz) \$11</i>
<i>French Doughnuts</i>	<i>\$1.00</i>	<i>\$11</i>
<i>Yeast Raised Doughnuts</i>	<i>\$1.00</i>	<i>\$11</i>
<i>Eclairs or cream puffs large</i>	<i>\$1.00</i>	<i>\$11</i>
<i>Cookies</i>	<i>\$1.00</i>	<i>\$11</i>
<i>Sheet Cake-Whole</i>	<i>\$60.00</i>	<i>Serves 90 guests</i>
<i>Sheet Cake-Half</i>	<i>\$30.00</i>	<i>Serves 45 guest</i>