



SCHOOL CATERING MENU





SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

POLICIES | TERMS AND CONDITIONS
- THIS CATERING MENU IS SUBJECT TO CHANGE -

ADVANCE NOTICE

All food and beverage orders require at least 48 business hour's advance notice. We will accommodate any orders or quantity changes after 48 hours to be best of our ability.

GUARANTEE

Guest guarantees must be received at least 48 hours in advance of each food & beverage function. Guarantees for functions occurring on Monday must be provided by 12:00 PM (noon) the previous Thursday. You will be charged for your guaranteed guest count, per the final signed BEO contract agreement. If you do not provide a guarantee by 48 hour business days prior, the "Number Expected" as indicated on the Banquet Event Order (BEO) will be the final guarantee.

BUFFETS

Banquet buffets offer enough food to satisfy the amount of people ordered for. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Please note the minimum number of people required for buffets. All buffets have a 1 ½ hour time limit to assure quality.

QUALITY

Sapphire at School lunch menus are carefully selected to provide healthy variety, balance, and flavor. Our sauces, soups, and dressings are homemade and contain no preservatives, additives or high fructose syrup. Our cured meats are nitrate-free, and our hamburger patties are all natural 100% beef. Sapphire at School also utilizes all natural, antibiotic & hormone free chicken. For our sandwiches, we serve a low sodium turkey breast and we proudly utilize locally produced, artisanal breads. Sapphire proudly serves LAMILL coffee and hot tea, and Assam iced tea.

ALCOHOLIC BEVERAGE SERVICE

To ensure exceptional service, quality, and value for our catering events, all full service events require one server per every 50 guests. Due to California State Liquor Laws, it is required that all guests have valid identification to consume alcoholic beverages. We require that all guests carry their identification with them to the function in order to show proof of legal drinking age. If in an event where alcohol is provided by the client and Sapphire staff is to serve, there will be a beverage service charge per person.



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SAPPHIRE AT SCHOOL | CATERING MENU

POLICIES | TERMS AND CONDITIONS
- CONTINUED -

SETUP & BREAKDOWN

Prices apply during school operating hours. All prices include appropriate catering need such as: serving utensils, platters, chafing dishes, and sternos.

Number of Guests	Setup & Breakdown Fee
1-25	\$15
26-50	\$25
51-100	\$50
100+	\$75

DELIVERY FEE

There is a \$50 delivery fee from our commissary kitchen for all orders that are not prepared on site. A separate setup/breakdown fee will not apply.

**Delivery fee waived for orders over \$1000 (before tax and service charge).*

LINEN RENTAL

Sapphire Catering offers linen tablecloth rental in black or white for \$8.00 per linen. Linens are a standard poly that measure approximately 90"x90". For a 6ft buffet table, (2) tablecloths are required. Advanced notice is required and linens are subject to availability.

SERVICWARE

All orders include eco-friendly disposable paper products and plastic ware, unless otherwise noted.

SERVICE CHARGE & SALES TAX

All food and beverage is subject to a service charge and California Sales Tax (currently 7.75%). Service charges are subject to tax by California State Law (per State Board of Equalization).

Type of Service	Service Charge
Food Service Only No Alcohol	15%
Food Service Beer & Wine	18%
Food Service Full Bar	22%

BREAKFAST BUFFETS

- Minimum order of 20 people -

CONTINENTAL BREAKFAST | A



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

\$5.25 per person

Assorted Homemade Muffins, Mini Pastries, Croissants
Freshly Squeezed Orange Juice
Freshly Brewed Sapphire Blend Coffee | Half & Half, Assorted Sugars

CONTINENTAL BREAKFAST | B

\$7.50 per person

Fresh Fruit Salad, Berries, Mint
Assorted Homemade Muffins, Mini Pastries, Croissants
Freshly Squeezed Orange Juice
Freshly Brewed Sapphire Blend Coffee | Half & Half, Assorted Sugars

CONTINENTAL BREAKFAST | C

\$9.00 per person

Orange-Honey Yogurt Parfait | Berry Compote, Homemade Granola Topping
Fresh Fruit Salad, Berries, Mint
Assorted Homemade Muffins, Mini Pastries, Croissants
Freshly Squeezed Orange Juice
Freshly Brewed Sapphire Blend Coffee | Half & Half, Assorted Sugars

ENHANCED CONTINENTAL BREAKFAST BUFFET | D

\$9.95 per person

Mini Egg, Bacon, Cheddar Breakfast Burrito | Roasted Tomato Salsa
Fresh Fruit Salad, Berries, Mint
Assorted Homemade Muffins, Mini Pastries, Croissants
Freshly Squeezed Orange Juice
Freshly Brewed Sapphire Blend Coffee | Half & Half, Assorted Sugars



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

BREAKFAST PLATTERS

BREAKFAST BURRITOS | Served with Salsa

- Minimum order of 12 per item -

- [V] Scrambled Egg, Potato, Onion, Cheddar | \$3.75 each
- Scrambled Egg, Sausage, Peppers, Cheddar | \$3.95 each
- Scrambled Egg, Chorizo, Potato, Cheddar | \$3.95 each
- Scrambled Egg, Bacon, Potato, Cheddar | \$3.95 each

BREAKFAST SANDWICHES

- Minimum order of 12 per item -

- [V] Scrambled Egg, Sautéed Spinach, Onions, Cheddar, Freshly Baked Croissant | \$3.95 each
- [V] Scrambled Egg Whites, Sautéed Spinach, Tomato, English Muffin | \$4.25 each
- Scrambled Egg, Bacon, Cheddar, English Muffin | \$4.25 each
- Scrambled Egg, Bacon, Cheddar, Freshly Baked Croissant | \$4.25 each
- Scrambled Egg, Ham, Cheddar, Freshly Baked Croissant | \$4.25 each

INDIVIDUAL BREAKFAST QUICHES

- Minimum order of 12 per item -

- [V] Sautéed Spinach, Onion, Feta | \$4.25 each
- Ham, Bacon, Onion, Swiss | \$4.75 each

OMELET ROLLS & FRITTATAS | Room Temperature

- [V] Vegetarian Frittata, Sautéed Spinach, Potato, Onion, Peppers, Goat Cheese | **Serves 10-12** | \$34.50 each
- [V] Southwestern Omelet Roll, Black Beans, Roast Corn, Peppers, Onion, Cheese, Sour Cream, Salsa
Serves 6-8 | \$23.95 per roll
- Smoked Salmon Omelet Roll, Onions, Chives, Cream Cheese, Lemon Crème Fraîche
Serves 6-8 | \$25.95 per roll



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

BREAKFAST PLATTERS
- CONTINUED -

FRESHLY SLICED FRUIT & MIXED BERRIES

Small Platter | **Serves 10-12** | \$39.50 each
Large Platter | **Serves 20-22** | \$59.50 each

FRESH FRUIT SALAD

Small Bowl | **Serves 15-20** | \$45 each
Large Bowl | **Serves 25-30** | \$70 each
Individual Cups | **6oz.** | \$2.50 each

ORANGE-HONEY YOGURT PARFAIT

Berry Compote, Homemade Granola Topping
Small Bowl | **Serves 15-20** | \$45 each
Large Bowl | **Serves 25-30** | \$75 each
Individual Cups | **6oz.** | \$2.75 each

SWISS BRIAR GREEK YOGURT MUESLI

Dried Fruits, Apple, Honey
Small Bowl | **Serves 15-20** | \$45 each
Large Bowl | **Serves 25-30** | \$75 each
Individual Cups | **6oz.** | \$2.75 each

BAGELS AND CREAM CHEESE | \$21.25 per dozen

Assorted Freshly Baked Bagels, Individual Cream Cheese
Flavored Cream Cheese: Roasted French Onion – OR – Mixed Berry | **Additional \$1.00 per person**

PLATTER OF FRESHLY BAKED MINI PASTRIES | \$11.75 per dozen

- Can be a mixture of muffins and pastries | May contain nuts -

Morning Pastries: Cinnamon Roll, Lemon Cream Cheese, Apple, Berry, Plain Croissant,
Chocolate Croissant

Muffins: Lemon Poppy Seed, Apple Cinnamon, Blueberry, Oat Bran

*Gluten free muffins available upon request

BREAKFAST BREAD | \$9.95 per loaf

- Minimum order of 2 loaves -

- Choose one | 1 loaf serves approximately 8 slices -

Apple-Cinnamon, Banana, Chocolate-Marble, Blueberry, Lemon-Poppy



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

BEVERAGES

FRESHLY BREWED SAPPHIRE BLEND COFFEE | \$19.75 per gallon

1 Gallon | **Serves 15-18 cups**

Regular or Decaf | Half & Half, Assorted Sugars

HOT TEA | \$19.75 per gallon

1 Gallon | **Serves 15-18 cups**

Assortment of Tea Bags | Lemon Wedges, Honey, Assorted Sugars

FRESH SQUEEZED ORANGE JUICE | \$17.00 per gallon

1 Gallon | **Serves 15-18 cups**

FRESHLY BREWED ICED TEA | \$18.95 per gallon

1 Gallon | **Serves 15-18 cups**

Lemon Wedges, Simple Syrup

HOMEMADE LEMONADE | \$16.95 per gallon

1 Gallon | **Serves 15-18 cups**

HOMEMADE FLAVORED LEMONADE | \$18.95 per gallon

1 Gallon | **Serves 15-18 cups**

Hibiscus | Pineapple | Strawberry | Watermelon

ARNOLD PALMER | \$18.95 per gallon

1 Gallon | **Serves 15-18 cups**

INDIVIDUAL ORANGE JUICE | 8oz. | \$1.65 each

INDIVIDUAL APPLE JUICE | 8oz. | \$1.65 each

INDIVIDUAL BOTTLED BEVERAGES

Bottled Niagara Water | \$1.00 each

Bottled Smart Water | \$2.50 each

Sparkling San Pellegrino, Lemon or Blood Orange | \$1.95 each

Vitamin Water | \$1.95 each

Izze Sparkling Juice | \$1.95 each

Assorted Bottle Iced Teas | \$2.95 each

Starbucks™ Coffee Drinks | \$2.75 each

Lorina French Lemonade | \$2.75 each

Large Naked Juice | \$3.85 each



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

LUNCH BUFFETS

GOURMET DELI BUFFET | \$18.95 per person

- Minimum order of 25 people | One sandwich per person -

ASSORTED SLICED MEATS

Roasted Turkey, Virginia Ham, Herb Roast Beef, Grilled Chicken Breast

ASSORTED SLICED CHEESES

Cheddar, Havarti, Swiss

ASSORTED FRESH BAKED BREAD

Classic White, Whole Wheat, Artisanal Bun

ACCOMPANIMENTS

Lettuce, Tomato, Pickles, Mayonnaise, Mustard

SALAD SELECTION

- Please Choose Two of the Following -

[V] Baby Mixed Greens | Cucumber, Tomato, Cranberries, Cheddar Cheese, Balsamic Vinaigrette

[V] Southwestern | Black Beans, Roasted Corn, Pico De Gallo, Avocado-Cilantro Dressing

[V] Grilled Vegetable Pasta Salad | Parmesan, Pesto

[V] Greek | Cucumber, Olive, Onion, Crumbled Feta, Basil-Lemon Dressing

[V] Orzo | Tomato, Green Bean, Goat Cheese, Citrus-Olive Oil

[V] Quinoa | Roasted Root Vegetable, Honey-Sherry Vinaigrette

[V] Couscous Tabbouleh | Tomato, Parsley, Mint, Lemon-Cumin Dressing

[V] Young Kale | Roasted Corn, Dried Cranberries, Crumbled Goat Cheese, Basil-Lemon Olive Oil

Classic Caesar | Romaine Leaves, Shaved Parmesan, Herb Croutons, Parmesan Dressing

Classic Potato | Bacon, Green Onion, Dijonnaise

DESSERT SELECTION

- Please Choose One of the Following -

Assorted Freshly Baked Cookies

Brownies

Lemon Bars

BEVERAGES

Freshly Squeezed Lemonade

Water, Citrus Slices



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

LUNCH BUFFETS
- CONTINUED -

SAPPHIRE BOXED LUNCH | Please Choose One Sandwich, Wrap, or Salad | \$10.95 each
- Minimum order of 20 people | Minimum of 10 of the same item -

Boxes are artfully packed with chef's pasta salad, whole fruit, kettle chips, freshly baked cookie, bottled water, utensils.

SANDWICHES

- [V]** Caprese, Fresh Mozzarella, Ripened Tomato, Basil Leaves, Wild Arugula, Pesto, Whole Wheat Baguette
- Roasted Turkey Breast, Tomato, Lettuce, Havarti Cheese, Dijonnaise, Whole Wheat Bread
- Rare Roast Beef, Caramelized Onions, Watercress, Horseradish Aioli, Tomato, French Baguette
- Cold Cut Trio, Salami, Mortadella, Ham, Provolone, Lemon-Artichoke Aioli, Rustic Italian Bread
- Tuna Salad, Albacore Tuna, Lettuce, Tomato, Kalamata Olive Baguette
- Country Chicken Apple Salad, Cranberries, Walnuts, Tarragon Mayonnaise, Whole Wheat Bread
- Grilled Chicken "BLTA", Applewood Smoked Bacon, Avocado, Tomato, Lettuce, Honey Mustard, Whole Grain Bread

WRAPS

- [V]** Green Goddess, Mozzarella, Tomato, Spinach, Hardboiled Egg, Lettuce, Sprouts, Onion Spread Whole Wheat Tortilla | **Additional \$2.00 per box**
- [V]** Grilled Vegetable Wrap, Eggplant, Zucchini, Onion, Tomato, Red Pepper Coulis, Hummus Whole Wheat Tortilla
- Roasted Turkey Breast & Spinach | Gorgonzola, Bacon, Mushroom, Herb Aioli, Whole Wheat Tortilla
- Asian Chicken, Shredded Broccoli Slaw, Ginger-Hoisin Dressing, Whole Wheat Tortilla
- Chicken Caesar, Romaine Leaves, Herb Croutons, Parmesan, Whole Wheat Tortilla
- Roast Beef, French Onion Spread, Lettuce, Tomato, Cheddar Cheese, Lavash
- Chicken Shawarma, Tomato, Cucumber, Cilantro, Mint, Tahini Yogurt Sauce, Lavash

SALADS

- [V]** Spinach & Kale, Roasted Corn, Sweet Potato, Quinoa, Dried Cranberries, Citronade Dressing
- Classic Caesar, Chicken Breast, Romaine Leaves, Shaved Parmesan, Herb Croutons, Parmesan Dressing
- Chicken Cobb, Mixed Greens, Smoked Bacon, Avocado, Chopped Egg, Tomatoes, Crumbled Blue Cheese, Balsamic Vinaigrette
- Beef Taco, Shredded Iceberg, Pico de Gallo, Roasted Corn, Black Bean, Cotija Cheese, Crispy Tortilla Strips, Salsa Ranch
- Asian Chicken, Mixed Greens, Cucumber, Shredded Carrots, Bean Sprouts, Orange Segments, Fried Wontons, Soy-Ginger Dressing



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SAPPHIRE AT SCHOOL | CATERING MENU

LUNCH BUFFETS | HOT OFF THE GRILL
- OPTION TO GRILL ONSITE AVAILABLE -

HAMBURGER BUFFET | \$11.75 per person
- Minimum order of 25 people -

PROTEINS

Charbroiled All Natural Beef Burgers

[V] Garden Burgers | Mushroom Medley

Upgrade | 8 oz. Kobe Beef | \$14.75 per person

ACCOMPANIMENTS

Lettuce, Tomato, Onion, Pickles, House Spread, Cheddar, Swiss

CONDIMENTS

Packets of Ketchup, Mustard, Mayonnaise

INCLUDES

Assorted Kettle Chips

Assorted Freshly Baked Cookies

BEVERAGE STATION

Fresh Squeezed Lemonade

Water, Citrus Slices

HOT DOG BUFFET | \$8.95 per person
- Minimum order of 25 people -

PROTEINS

Kosher Hot Dog

House Made Turkey Chili

ACCOMPANIMENTS

Relish, Chopped Onion, Diced Tomato, Shredded Cheddar

CONDIMENTS

Packets of Ketchup & Mustard

INCLUDES

Assorted Kettle Chips

Assorted Freshly Baked Cookies

BEVERAGES

Freshly Squeezed Lemonade

Water, Citrus Slices



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SAPPHIRE AT SCHOOL | CATERING MENU

LUNCH BUFFETS | PIZZA

- ONLY AVAILABLE AT SCHOOLS THAT HAVE KITCHENS ONSITE -

LARGE PIZZA | 8 Slices

- All Pizzas Include: Tomato Sauce, Freshly Shredded Mozzarella & Parmesan Cheese, and Oregano -

[V] NAPOLITANA | \$12.50 each

Fresh Basil

[V] FOUR CHEESE | \$13.95 each

[V] VEGGIE | \$15.50 each

Eggplant, Zucchini, Spinach, Mushroom, Tomato, Onion, Bell Pepper

[V] GARDEN GENOVESE | \$15.50 each

Fresh Tomato, Spinach, Mushroom, Onion, Ricotta, Pesto

[V] GREEK | \$16.50 each

Olives, Tomato, Onion, Feta, Mint, Basil

PEPPERONI | \$14.95 each

HAWAIIAN | \$14.95 each

Ham, Pineapple

MEAT LOVER | \$15.50 each

Ham, Pepperoni, Sausage

CALIFORNIA BBQ CHICKEN | \$15.95 each

Red Onion, Cilantro, Tangy BBQ Sauce

SUPREME | \$15.95 each

Pepperoni, Sausage, Mushroom, Onion, Bell Pepper

BUFFALO CHICKEN | \$15.95 each

Blue Cheese Crumbles, Celery Leaves

MEXICAN | \$16.50 each

Beef Taco, Sour Cream, Pico de Gallo, Cilantro



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

SNACKS & REFRESHMENT PLATTERS

- Minimum order of 15 people -

AFTERNOON BREAK | A

\$13.95 per person

Mini Roasted Turkey & Cheddar Pinwheels, Dijonnaise

Choice of:

Market Crudité Platter, Buttermilk Ranch, Hummus

- OR -

Fresh Seasonal Fruit Platter | Berries, Mint

Includes:

Assorted Freshly Baked Cookies

Freshly Brewed Coffee | Half & Half, Assorted Sugars

Freshly Squeezed Lemonade

Water, Citrus Slices

AFTERNOON BREAK | B

\$16.95 per person

Mini Ham & Cheese Croissant

Farmhouse Cheese Platter | Dried Fruit, Crackers and Baguette

Hummus Dip | Lavash Chips

Freshly Baked Brownie Bites

Lemon Bars

Freshly Brewed Coffee | Half & Half, Assorted Sugars

Freshly Squeezed Lemonade

Water, Citrus Slices

AFTERNOON BREAK | C

\$18.95 per person

Roast Beef Wrap, Baby Greens, Roasted Onion Aioli

Grilled Vegetable Platter, Balsamic Drizzle

Home Fried Tortilla Chips, Fresh Salsa

Fresh Watermelon

Chocolate Covered Strawberries

Freshly Brewed Coffee, Half & Half, Assorted Sugars

Individual Fresh Fruit Smoothies

Water Station, Citrus Slices



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

A LA CARTE SNACKS

GOURMET SALADS | Each Serves 10-12

[V] Greek | Cucumber, Olive, Onion, Crumbled Feta, Basil-Lemon Dressing | \$42.95 each

[V] Chef's Pasta | Garden Vegetables, Pesto | \$34.95 each

Classic Caesar | Herb Croutons, Parmesan Dressing | \$39.95 each

Classic Chicken Caesar | Herb Croutons, Parmesan Dressing | \$54.95 each

Asian Chicken | Mixed Greens, Cucumber, Shredded Carrots, Bean Sprouts, Orange Segments, Fried Wontons,
Soy-Ginger Dressing | \$54.95 each

BBQ Chicken | Iceberg, Roast Corn, Tomato, Black Bean, Fried Onion, Cheddar Cheese, BBQ Ranch \$54.95 each

Chicken Cobb | Mixed Greens, Smoked Bacon, Avocado, Chopped Egg, Tomatoes,
Crumbled Blue Cheese, Balsamic Vinaigrette | \$59.95 each

Classic Potato | Bacon, Green Onion, Dijonnaise | \$32.95 each

FARMHOUSE CHEESE PLATTER

Soft Goat, Marinated Feta, Cheddar, Swiss, Brie

Crackers, Baguette, Dried Fruit, Grapes

Small Tray | **Serves 25** | \$79.50 each

Large Tray | **Serves 50** | \$153.00 each

PINWHEELS | \$18.65 per dozen

- **Minimum Order of Two Dozen of Each Type-**

Roasted Turkey & Havarti

Ham & Cheddar

[V] Grilled Vegetable & Hummus Spread



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

A LA CARTE SNACKS
- CONTINUED -

FRESH CRUDITÉS PLATTER | \$29.25 each

Serves 12-15

Buttermilk Ranch, Hummus

TOMATO SALSA | \$15.95 each

Serves 12-15

Home Fried Tortilla Chips

HUMMUS DIP | \$19.25 each

Serves 12-15

Pita Chips

BLACK BEAN DIP | \$19.25 each

Serves 12-15

Home Fried Tortilla Chips

FIVE LAYER DIP | \$24.95 each

Serves 12-15

Beans, Salsa, Sour Cream, Avocado, Cheese

Home Fried Tortilla Chips

ARRAY OF DIPS | \$24.95 each

Serves 12-15

Hummus, Tzatziki, Baba Ghanoush

Crisp Lavash, Pita Chips



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

DESSERTS

ASSORTED FRESHLY BAKED COOKIE PLATTER | \$9.75 per dozen

Chocolate Chip, Oatmeal Cranberry, Snickerdoodle, Double Chocolate

ASSORTED FRESHLY BAKED BARS | \$12.95 per dozen

Lemon Bars, Brownie Bites, Blondies

ITALIAN CANOLIS | \$14.95 per dozen

Please Select a Filling | Orange Mascarpone, Espresso Cream, Vanilla, Lemon, Chocolate

MINI FRUIT TARTLETS | \$29.95 per dozen

Mixed Berry, Chocolate, Lemon

ASSORTMENT OF 8" PIES

- Need 72 Hour Advance Notice -

- Serves approximately 8 slices -

Apple, Cherry, Pumpkin | \$15.95 each

Banana Cream, Chocolate Cream, Pecan | \$19.95 each

FRESHLY BAKED 8" LEMON CHEESECAKE | \$19.95 each

- Need 72 Hour Advance Notice -

Serves approximately 8 slices

Berry Compote

A LA CARTE DESSERTS

S'more Brownie Bites | \$14.95 per dozen

Chocolate Covered Strawberries | \$23.75 per dozen

Almond Biscottis | \$14.95 per dozen

Chocolate Dipped Coconut Macaroons | \$14.95 per dozen

Freshly Baked 5" Churros, Cinnamon Sugar | \$9.95 per dozen

Coffee Cake, Fresh Apple Crumble | **Serves approximately 8 slices** | \$10.95 per loaf

Carrot Cake, Cream Cheese Frosting | **Serves approximately 8 slices** | \$10.95 per loaf

Individual Mixed Fruit Yogurt Smoothie | **12oz.** | \$3.75 each



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

COLD HORS D'OEUVRES

- Minimum order of two dozen per item -
- Cold hors d'oeuvres can either be tray passed or presented on platters -
- Tray passed service requires a server per 15-20 guests -

[V] VEGETARIAN

Caprese Skewer, Arugula, Pesto Drizzle | \$2.75 each
Goat Cheese and Roasted Tomato Tart | \$1.95 each
Watermelon, Basil & Feta Lollipop, Balsamic | \$2.15 each
Mini Baked Potato, Chives, Sour Cream | \$1.95 each
Vietnamese Autumn Roll, Mint-Cucumber Dip | \$2.50 each

SEAFOOD

Poached Shrimp Cocktail, Lemon, Cocktail Sauce | \$2.95 each
Smoked Salmon, Potato Cake, Lemon-Chive Cream | \$2.75 each
Baja White Fish Ceviche, Tortilla Cup | \$2.75 each
Seared Albacore, Wasabi Aioli, Wonton Chip | \$3.25 each
Japanese Salmon, Cucumber, Ginger Soy | \$2.95 each
Mini Thai Shrimp Summer Roll, Mint Dip | \$2.95 each
Coconut Milk Shrimp Escabeche, Fried Plantain, Chinese Spoon | \$3.25 each

MEAT/ POULTRY

Jamon Serrano Wrapped Melon | \$2.95 each
Vietnamese Chicken Salad "To-Go", Chili-Lime Dressing | \$3.25 each
Roast Beef, Boursin Spread, Toasted Brioche | \$2.50 each
Roasted Turkey & Havarti Pinwheels | \$2.25 each
Butcher's Open Faced Sandwich, Italian Meats, Havarti, Pesto Drizzle | \$2.75 each
Adult Ham & Cheese, Prosciutto, Apple, Manchego | \$2.95 each



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

HOT HORS D'OEUVRES

- Minimum order of two dozen per item -
- Tray passed service requires a server per 15-20 guests -

[V] VEGETARIAN

Mini Napolitana Wheel, Tomato, Mozzarella, Basil | \$2.75 each
Caramelized Onion, Gruyere Melt | \$1.95 each
Goat Cheese, Ratatouille Empanada | 2.75 each
Vegetable Spring Roll, Sweet Chili Dipping Sauce | \$2.75 each
Spanakopita, Feta, Spinach | \$2.50 each
Herbed Spinach & Feta Phyllo Cup | \$2.75 each

SEAFOOD

Black Pepper Shrimp Satay | \$4.25 each
Mini Smoked Salmon Pizza, Lemon Crème Fraîche | \$3.25 each
Mini Crab Cake, Remoulade | \$3.75 each
Salmon & Tofu Slider, Wasabi Aioli, Soft Bun | \$4.50 each
Coconut Shrimp, Pineapple-Mango Chili Dip | \$4.25 each
Salmon & Green Onion Kushiyaki, Teriyaki | \$4.00 each

MEAT/ POULTRY

Mini Pizza Wheel, Pepperoni, Tomato, Mozzarella | \$ 2.25 each
Turkey Chili Empanada | \$2.50 each
Ham and Cheese Melt, Fried Sage | \$2.50 each
Mini BBQ Chicken, Mozzarella, Pizza Wheel | \$2.75 each
House Made Sausage, Tomato, Puff Pastry | \$2.75 each
Mini Kibbeh, Raisin, Cinnamon-Tomato Sauce | \$3.00 each
Coconut Chicken, Tropical Chili Sauce | \$2.95 each
Thai Chicken Skewer, Chili-Sunflower Dipping Sauce | \$3.25 each
Mini Beef Wellington, Puff Pastry, Mushroom Sauce | \$3.50 each
Chimichurri Beef Skewer | \$3.85 each
Burmese Style Beef Skewer, Chili-Lime | \$3.85 each
Mini Kobe Sliders, Lettuce, Tomato, Dijonnaise, Soft Roll | \$4.35 each



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

HOT BUFFET

- Full service buffet includes chafing dishes and serving utensils -

BUFFET MENU #1 | BACKYARD BBQ | \$17.50 per person
- Minimum of 25 people -

FRESH FROM THE GARDEN

- Please Choose Two of the Following -

- Mixed Greens | Tomato, Cucumber, Peas, Green Beans, BBQ Ranch Dressing
- Pineapple Cole Slaw | Carrots, Sunflower Seeds
- Classic Potato | Bacon, Green Onion, Dijonnaise

HOT OFF THE GRILL

- Please Choose Two of the Following -

- Grilled Chicken Breast | Paniolo BBQ Sauce
- Sliced Beef Brisket | Kansas City BBQ Sauce
- “Build your Own” Sloppy Joe | Lean Ground Beef, Tangy BBQ Sauce, Soft Roll
- BBQ Pulled Pork | Grilled Pineapple, Soft Rolls

INCLUDES

Mac & Cheese

DESSERT

Snickerdoodle Cookies
Freshly Baked Lemon Bars

BEVERAGES

Freshly Squeezed Lemonade
Water, Citrus Slices



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

HOT BUFFET

- Full service buffet includes chafing dishes and serving utensils -
- CONTINUED -

BUFFET MENU #2 | ITALIAN KITCHEN | \$18.50 per person

- Minimum of 25 people -

FRESH FROM THE GARDEN

[V] Mixed Greens | Tomato, Olives, Pepperoncini, Broccoli, Oregano Vinaigrette

[V] Young Spinach | Tomato, Mushroom, Onion, Focaccia Croutons, Garbanzo Beans, Balsamic Dressing

HOT FROM THE OVEN

- Please Choose One of the Following Pastas -

[V] Penne Primavera | Onions, Zucchini, Tomato, Pesto Cream

[V] Baked Ziti Pasta | Marinara, Mozzarella, Ricotta Cheese

Rigatoni a la Salsiccia | Olive Tomato Fondue, Parmesan Cheese

- Please Choose One of the Following Entrées -

Grilled Chicken Alfredo | Garlic Parmesan Cream

Braised All-Beef Meatballs | Tomato-Basil Fondue

INCLUDES

Garlic Bread

DESSERT

Chocolate Dipped Italian Cannoli, Orange Mascarpone

Freshly Baked Brownie Bites

BEVERAGES

Freshly Squeezed Lemonade

Water, Citrus Slices



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

HOT BUFFET

- Full service buffet includes chafing dishes and serving utensils -
- CONTINUED -

BUFFET MENU #3 | ASIAN CUISINE | \$18.95 per person

- Minimum of 25 people -

FRESH FROM THE KITCHEN

- Please Choose Two of the Following Salads -

[V] Mixed Greens | Cucumber, Shredded Carrots, Bean Sprouts, Orange Segments, Fried Wontons,
Soy-Ginger Dressing

[V] Cold Tofu | Green Kale, Cabbage, Cucumber, Bell Pepper, Carrots, Sesame Dressing
Vietnamese Pulled Chicken | Fresh Basil, Crispy Rice Noodles, Sweet Chili-Lime Sauce

FROM THE WOK

- Please Choose Two of the Following Entrées -

[V] Asian Greens & Tofu | Long Beans, Shiitake Mushrooms, Cabbage, Bok Choy, Oyster Sauce
Beef Teriyaki Strips | Green Onions, Mushroom
Sweet-N-Sour Chicken | Onion, Bell Pepper, Fresh Pineapple
Chicken & Cashew | Green Beans

INCLUDES

Steamed Brown Rice - OR - Vegetable Fried Rice

DESSERT

Lemon Ginger Cheesecake Bites
Fresh Seasonal Fruit Salad, Berries, Mint

BEVERAGES

Freshly Squeezed Lemonade
Water, Citrus Slices



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

DINNER BUFFET

- Full service buffet includes chafing dishes and serving utensils -
- CONTINUED -

BUFFET MENU #4 | MEDITERRANEAN CUISINE | \$19.75 per person

- Minimum of 25 people -

FRESH FROM THE FARMLAND

- Please Choose Two of the Following Salads -

- Young Kale | Tomato, Olives, Quinoa, Creamy Oregano Dressing
- Grilled Vegetable Platter | Balsamic Drizzle, Extra Virgin Olive Oil
- Couscous Tabbouleh | Tomato, Parsley, Mint, Lemon-Cumin Dressing
- Classic Caesar | Herbed Croutons, Parmesan Dressing

FROM THE MARCHE

- Please Choose Two of the Following Entrées -

- Cheese Tortellini | Roasted Vegetables, Sundried Tomato Cream
- Moroccan Chicken Breast | Tomato, Olives, Preserved Lemon
- Braised Beef "Pasticciata" | Herbed Polenta, Spinach, Peas
- Penne Bolognese | Tomato Fondue, Parmesan

INCLUDES

Garlic Bread

DESSERT

Chocolate Dipped Coconut Macaroons
Fresh Seasonal Fruit Salad, Berries, Mint

BEVERAGES

Freshly Squeezed Lemonade
Water, Citrus Slices



SAPPHIRE CULINARY CREATIONS | GLOBAL CUISINE
SAPPHIRE AT SCHOOL | CATERING MENU

DINNER BUFFET

- Full service buffet includes chafing dishes and serving utensils -
- CONTINUED -

BUFFET MENU #5 | LA FIESTA

- Minimum of 25 people -

FRESH FROM THE KITCHEN

- Please Choose Two of the Following -

[V] Southwestern Pasta Salad | Tomato, Corn, Black Bean, Avocado, Cilantro Vinaigrette

[V] Ensalada Fresca | Tomato, Cucumber, Sweet Onion, Queso Fresco, Lime-Oregano Dressing

Beef Taco, Shredded Iceberg, Pico de Gallo, Roasted Corn, Black Bean, Cotija Cheese,

Crispy Tortilla Strips, Salsa Ranch

ENTRÉE

- Please Choose One of the Following Options -

CHOICE A | \$16.95 per person

ENCHILADAS

- Please Choose Two of the Following -

Pulled Chicken & Cheese Enchiladas | Salsa Verde

Shredded Pork Enchilada | Onion, Salsa Rojo

[V] Swiss Chard & Spinach Enchilada | Queso Fresco

Cilantro-Tomatillo

ACCOMPANIMENTS

Spanish Rice

Homemade Refried Beans

Home Fried Tortilla Chips

Roasted Tomato & Tomatillo Salsa

DESSERT

Freshly Baked Churros, Cinnamon Sugar

Fresh Watermelon

CHOICE B | \$17.95 per person

“MAKE YOUR OWN” TACOS

- Please Choose Two of the Following -

Grilled Beef Asada

Ancho Chicken

Carnitas

[V] Calabacitas Con Crema

ACCOMPANIMENTS

Corn & Flour Tortillas

Spanish Rice | Homemade Refried Beans

Shredded Cabbage | Pickled Jalapeño

Onions & Cilantro | Sour Cream

Cotija Cheese | Cheddar Cheese

Home Fried Tortilla Chips

Roasted Tomato & Tomatillo Salsa

BEVERAGES

Freshly Squeezed Lemonade

Water, Citrus Slices