



## SCHOOL CATERING MENU





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

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**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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**BREAKFAST BUFFETS**

- Minimum order of 20 people -

**CONTINENTAL BREAKFAST | A**

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

**CONTINENTAL BREAKFAST | B**

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**

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**

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



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## **BREAKFAST PLATTERS**

### **BREAKFAST BURRITOS | Served with Salsa**

**- Minimum order of 12 per item -**

- [V] Scrambled Egg, Potato, Onion, Cheddar
- Scrambled Egg, Sausage, Peppers, Cheddar
- Scrambled Egg, Chorizo, Potato, Cheddar
- Scrambled Egg, Bacon, Potato, Cheddar

### **BREAKFAST SANDWICHES**

**- Minimum order of 12 per item -**

- [V] Scrambled Egg, Sautéed Spinach, Onions, Cheddar, Freshly Baked Croissant
- [V] Scrambled Egg Whites, Sautéed Spinach, Tomato, English Muffin
- Scrambled Egg, Bacon, Cheddar, English Muffin
- Scrambled Egg, Bacon, Cheddar, Freshly Baked Croissant
- Scrambled Egg, Ham, Cheddar, Freshly Baked Croissant

### **INDIVIDUAL BREAKFAST QUICHES**

**- Minimum order of 12 per item -**

- [V] Sautéed Spinach, Onion, Feta
- Ham, Bacon, Onion, Swiss

### **OMELET ROLLS & FRITTATAS | Room Temperature**

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



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**BREAKFAST PLATTERS**  
- CONTINUED -

**FRESHLY SLICED FRUIT & MIXED BERRIES**

Small Platter | **Serves 10-12**

Large Platter | **Serves 20-22**

**FRESH FRUIT SALAD**

Small Bowl | **Serves 15-20**

Large Bowl | **Serves 25-30**

Individual Cups | **6oz.**

**ORANGE-HONEY YOGURT PARFAIT**

Berry Compote, Homemade Granola Topping

Small Bowl | **Serves 15-20**

Large Bowl | **Serves 25-30**

Individual Cups | **6oz.**

**SWISS BRIAR GREEK YOGURT MUESLI**

Dried Fruits, Apple, Honey

Small Bowl | **Serves 15-20**

Large Bowl | **Serves 25-30**

Individual Cups | **6oz.**

**BAGELS AND CREAM CHEESE** | dozen

Assorted Freshly Baked Bagels, Individual Cream Cheese

Flavored Cream Cheese: Roasted French Onion – OR – Mixed Berry

**PLATTER OF FRESHLY BAKED MINI PASTRIES** | 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** | loaf

- Minimum order of 2 loaves -

- Choose one | 1 loaf serves approximately 8 slices -

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



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## BEVERAGES

### **FRESHLY BREWED SAPPHIRE BLEND COFFEE**

1 Gallon | **Serves 15-18 cups**  
Regular or Decaf | Half & Half, Assorted Sugars

### **HOT TEA**

1 Gallon | **Serves 15-18 cups**  
Assortment of Tea Bags | Lemon Wedges, Honey, Assorted Sugars

### **FRESH SQUEEZED ORANGE JUICE**

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

### **FRESHLY BREWED ICED TEA**

1 Gallon | **Serves 15-18 cups**  
Lemon Wedges, Simple Syrup

### **HOMEMADE LEMONADE**

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

### **HOMEMADE FLAVORED LEMONADE**

1 Gallon | **Serves 15-18 cups**  
Hibiscus | Pineapple | Strawberry | Watermelon

### **ARNOLD PALMER**

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

### **INDIVIDUAL ORANGE JUICE | 8oz.**

### **INDIVIDUAL APPLE JUICE | 8oz.**

### **INDIVIDUAL BOTTLED BEVERAGES**

Bottled Niagara Water  
Bottled Smart Water  
Sparkling San Pellegrino, Lemon or Blood Orange  
Vitamin Water  
Izze Sparkling Juice  
Assorted Bottle Iced Teas  
Starbucks™ Coffee Drinks  
Lorina French Lemonade  
Large Naked Juice



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## **LUNCH BUFFETS**

### **GOURMET DELI BUFFET**

- 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 -

- Baby Mixed Greens | Cucumber, Tomato, Cranberries, Cheddar Cheese, Balsamic Vinaigrette
  - Southwestern | Black Beans, Roasted Corn, Pico De Gallo, Avocado-Cilantro Dressing
  - Grilled Vegetable Pasta Salad | Parmesan, Pesto
  - Greek | Cucumber, Olive, Onion, Crumbled Feta, Basil-Lemon Dressing
  - Orzo | Tomato, Green Bean, Goat Cheese, Citrus-Olive Oil
  - Quinoa | Roasted Root Vegetable, Honey-Sherry Vinaigrette
  - Couscous Tabbouleh | Tomato, Parsley, Mint, Lemon-Cumin Dressing
  - 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



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**LUNCH BUFFETS**  
**- CONTINUED -**

**SAPPHIRE BOXED LUNCH | Please Choose One Sandwich, Wrap, or Salad**

**- 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**

- [M] 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**

- [M] Green Goddess, Mozzarella, Tomato, Spinach, Hardboiled Egg, Lettuce, Sprouts, Onion Spread Whole Wheat Tortilla
- [M] 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**

- [M] 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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**LUNCH BUFFETS | HOT OFF THE GRILL**  
- OPTION TO GRILL ONSITE AVAILABLE -

**HAMBURGER BUFFET**

- Minimum order of 25 people -

**PROTEINS**

Charbroiled All Natural Beef Burgers  
[V] Garden Burgers | Mushroom Medly  
**Upgrade** | 8 oz. Kobe Beef

**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

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**HOT DOG BUFFET**

- 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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**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 -

**[M] NAPOLITANA**

Fresh Basil

**[M] FOUR CHEESE**

**[M] VEGGIE**

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

**[M] GARDEN GENOVESE**

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

**[M] GREEK**

Olives, Tomato, Onion, Feta, Mint, Basil

**PEPPERONI**

**HAWAIIAN**

Ham, Pineapple

**MEAT LOVER**

Ham, Pepperoni, Sausage

**CALIFORNIA BBQ CHICKEN**

Red Onion, Cilantro, Tangy BBQ Sauce

**SUPREME**

Pepperoni, Sausage, Mushroom, Onion, Bell Pepper

**BUFFALO CHICKEN**

Blue Cheese Crumbles, Celery Leaves

**MEXICAN**

Beef Taco, Sour Cream, Pico de Gallo, Cilantro



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**SNACKS & REFRESHMENT PLATTERS**

- Minimum order of 15 people -

**AFTERNOON BREAK | A**

Mini Roasted Turkey & Cheddar Pinwheels, Dijonnaise

**Choice of:**

Market Crudit  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**

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**

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



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**A LA CARTE SNACKS**

**GOURMET SALADS | Each Serves 10-12**

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

[V] Chef's Pasta | Garden Vegetables, Pesto

Classic Caesar | Herb Croutons, Parmesan Dressing

Classic Chicken Caesar | Herb Croutons, Parmesan Dressing

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

BBQ Chicken | Iceberg, Roast Corn, Tomato, Black Bean, Fried Onion, Cheddar Cheese, BBQ Ranch

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

Classic Potato | Bacon, Green Onion, Dijonnaise

**FARMHOUSE CHEESE PLATTER**

Soft Goat, Marinated Feta, Cheddar, Swiss, Brie

Crackers, Baguette, Dried Fruit, Grapes

Small Tray | **Serves 25**

Large Tray | **Serves 50**

**PINWHEELS**

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

Roasted Turkey & Havarti

Ham & Cheddar

[V] Grilled Vegetable & Hummus Spread



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**A LA CARTE SNACKS**  
- CONTINUED -

**FRESH CRUDITÉS PLATTER**

**Serves 12-15**

Buttermilk Ranch, Hummus

**TOMATO SALSA**

**Serves 12-15**

Home Fried Tortilla Chips

**HUMMUS DIP**

**Serves 12-15**

Pita Chips

**BLACK BEAN DIP**

**Serves 12-15**

Home Fried Tortilla Chips

**FIVE LAYER DIP**

**Serves 12-15**

Beans, Salsa, Sour Cream, Avocado, Cheese

Home Fried Tortilla Chips

**ARRAY OF DIPS**

**Serves 12-15**

Hummus, Tzatziki, Baba Ghanoush

Crisp Lavash, Pita Chips



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## DESSERTS

### ASSORTED FRESHLY BAKED COOKIE PLATTER

Chocolate Chip, Oatmeal Cranberry, Snickerdoodle, Double Chocolate

### ASSORTED FRESHLY BAKED BARS

Lemon Bars, Brownie Bites, Blondies

### ITALIAN CANOLIS

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

### MINI FRUIT TARTLETS

Mixed Berry, Chocolate, Lemon

### ASSORTMENT OF 8" PIES

- Need 72 Hour Advance Notice -

- Serves approximately 8 slices -

Apple, Cherry, Pumpkin

Banana Cream, Chocolate Cream, Pecan

### FRESHLY BAKED 8" LEMON CHEESECAKE

- Need 72 Hour Advance Notice -

Serves approximately 8 slices

Berry Compote

### A LA CARTE DESSERTS

S'more Brownie Bites

Chocolate Covered Strawberries

Almond Biscottis

Chocolate Dipped Coconut Macaroons

Freshly Baked 5" Churros, Cinnamon Sugar

Coffee Cake, Fresh Apple Crumble | **Serves approximately 8 slices**

Carrot Cake, Cream Cheese Frosting | **Serves approximately 8 slices**

Individual Mixed Fruit Yogurt Smoothie | **12oz.**



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**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 -

**[M] VEGETARIAN**

Caprese Skewer, Arugula, Pesto Drizzle  
Goat Cheese and Roasted Tomato Tart  
Watermelon, Basil & Feta Lollipop, Balsamic  
Mini Baked Potato, Chives, Sour Cream  
Vietnamese Autumn Roll, Mint-Cucumber Dip

**SEAFOOD**

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

**MEAT/ POULTRY**

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



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**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  
Caramelized Onion, Gruyere Melt  
Goat Cheese, Ratatouille Empanada  
Vegetable Spring Roll, Sweet Chili Dipping Sauce  
Spanakopita, Feta, Spinach  
Herbed Spinach & Feta Phyllo Cup

**SEAFOOD**

Black Pepper Shrimp Satay  
Mini Smoked Salmon Pizza, Lemon Crème Fraîche  
Mini Crab Cake, Remoulade  
Salmon & Tofu Slider, Wasabi Aioli, Soft Bun  
Coconut Shrimp, Pineapple-Mango Chili Dip  
Salmon & Green Onion Kushiyaki, Teriyaki

**MEAT/ POULTRY**

Mini Pizza Wheel, Pepperoni, Tomato, Mozzarella  
Turkey Chili Empanada  
Ham and Cheese Melt, Fried Sage  
Mini BBQ Chicken, Mozzarella, Pizza Wheel  
House Made Sausage, Tomato, Puff Pastry  
Mini Kibbeh, Raisin, Cinnamon-Tomato Sauce  
Coconut Chicken, Tropical Chili Sauce  
Thai Chicken Skewer, Chili-Sunflower Dipping Sauce  
Mini Beef Wellington, Puff Pastry, Mushroom Sauce  
Chimichurri Beef Skewer  
Burmese Style Beef Skewer, Chili-Lime  
Mini Kobe Sliders, Lettuce, Tomato, Dijonnaise, Soft Roll



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**HOT BUFFET**

- Full service buffet includes chafing dishes and serving utensils -

**BUFFET MENU #1 | BACKYARD BBQ**

- 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

**DESSERTS**

Snickerdoodle Cookies  
Freshly Baked Lemon Bars

**BEVERAGES**

Freshly Squeezed Lemonade  
Water, Citrus Slices



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**HOT BUFFET**

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

**BUFFET MENU #2 | ITALIAN KITCHEN**

- 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

**DESSERTS**

Chocolate Dipped Italian Cannoli, Orange Mascarpone

Freshly Baked Brownie Bites

**BEVERAGES**

Freshly Squeezed Lemonade

Water, Citrus Slices



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**HOT BUFFET**

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

**BUFFET MENU #3 | ASIAN CUISINE**

- 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

**DESSERTS**

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

**BEVERAGES**

Freshly Squeezed Lemonade  
Water, Citrus Slices



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**DINNER BUFFET**

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

**BUFFET MENU #4 | MEDITERRANEAN CUISINE**

- Minimum of 25 people -

**FRESH FROM THE FARMLAND**

- Please Choose Two of the Following Salads -

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

**FROM THE MARCHE**

- Please Choose Two of the Following Entrées -

- [M] 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

**DESSERTS**

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**

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**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 -

- Southwestern Pasta Salad | Tomato, Corn, Black Bean, Avocado, Cilantro Vinaigrette
- 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**

**ENCHILADAS**

- Please Choose Two of the Following -

- Pulled Chicken & Cheese Enchiladas | Salsa Verde
- Shredded Pork Enchilada | Onion, Salsa Rojo
- 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**

**“MAKE YOUR OWN” TACOS**

- Please Choose Two of the Following -

- Grilled Beef Asada
- Ancho Chicken
- Carnitas
- 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