

Meeting Snacks

**Please email Catering for prices*

Assorted Pre-packaged Snacks
Fruit and Cheese Display
Vegetable Crudité
Charcuterie Board
Bruschetta
Homemade Chips & Salsa
Fresh Baked Cookies

Beverages

Full Beverage Station

Fresh Brewed Coffee, Tea (Sweet or Unsweet), Water
\$3.25 per person

Coffee Station

Fresh Brewed Coffee
\$2.25 per person

Aramark will replenish throughout the event. These options have a 3-hour limit. If all-day service is required, then a double charge will be incurred.

Includes Creamer, Sweeteners, Lids, Napkins, Hot Sleeves, and Stir Sticks

A La Carte Drinks

Tropicana Juice - \$2.50 ea.

Bottled Water - \$1.25 ea.

Canned Soda - \$1.75 ea.

Iced Tea (Sweet or Unsweet) - \$5.50 per gallon

Lemonade - \$7.25 per gallon

Fresh Brewed Coffee(2 gallons) - \$37.50

**Includes Creamer, Sweeteners, Lids, Napkins, Hot Sleeves and Stir Sticks*

Signature Punch

Vanilla-Almond Punch

This drink contains Almond Extract.

\$8.50 per gallon

Catering Guidelines

How To Order

Email Catering Orders and Requests to
Catering@mckinneyisd.net.

Ordering Request

If you are looking to create a special menu for your event, please email Catering@mckinneyisd.net.

Changing Orders

We will do our best to accommodate last-minute changes to an order after it has been confirmed. Please understand that changes made 72 hours after confirmation will be billed for products that have already been purchased. For last-minute requests, please email Catering@mckinneyisd.net.

Canceling Request

Aramark understands that plans can change. We will be happy to work towards a resolution that satisfies all parties. Please be advised that canceling an order before 48 hours of the event will result in an automatic charge for products purchased for your event. For cancellations, please email Catering@mckinneyisd.net.

Contact Us

Jeremy Jordan, Executive Chef

Catering@mckinneyisd.net

Address

4201 S. Hardin Blvd., McKinney, TX 75070



2023 - 2024

Community Event Center Catering Menu

BREAKFAST

Country Breakfast

Scrambled Eggs, Crispy Bacon, Country Potatoes, Biscuits w/ Homemade Sausage Gravy, Homemade Salsa, Butter, Assorted Jelly, and Ketchup

\$13.95 per person - plastic ware

\$15.95 per person - dinnerware

Breakfast Strata

Brioche & Egg Casserole w/ Sausage, Bell Peppers, Onions, and Cheddar Cheese

Country Potatoes, Homemade Salsa

\$12.95 per person - plastic ware

\$11.95 per person - dinnerware

Yogurt Bar

Vanilla Yogurt, Strawberries & Blueberries, Sliced Almonds, Dried Cranberries, Granola, Assorted Fresh Baked Pastries, Fresh Fruit Display,

\$9.95 per person - plastic ware

\$11.95 per person - dinnerware

Big Breakfast Burrito

Scrambled Eggs, Bacon, Sausage, Hash Browns and Shredded Cheese wrapped in a Flour Tortilla served w/ House Made Salsa and Fresh Fruit.

\$10.00 ea.

Al La Carte BREAKFAST

Fresh Baked Muffins

Choice of Fresh Baked Muffins served with Fresh Fruit. *\$9.00 ea.*

Yogurt Parfaits

Vanilla Yogurt w/ Fresh Strawberries and Blueberries topped w/ Granola *\$5.00 ea.*

LITE LUNCH Offers

All options are served with Iced Tea and Water.

Cobb Salad

Grilled Chicken Breast, Mixed Field Greens, Bacon, Diced Tomatoes, Shredded Cheese, Sliced Egg and Buttermilk Ranch Dressing served w/ Fresh Baked Cookie *\$13.00 ea.*

Italian Hoagie

Black Forest Sliced Ham, Genoa Salami, White American Cheese, Lettuce, Tomatoes, Pickles and our House Made Bistro Sauce on a Fresh Hoagie Roll served w/ Kettle Style Potato Chips, Crisp Apple, Fresh Baked Cookie *\$12.00 ea.*

Southwest Chicken Wrap

Fajita Grilled Chicken, Shredded Lettuce, Shredded Cheddar-Jack Cheese, Tomatoes, & Chipotle Mayo wrapped in a Big Four Tortilla served w/ Kettle Chips, Crisp Apple, Fresh Baked Cookie *\$12.00 ea.*

Trio Salad

Chicken Salad w/ Pecans, Dried Cranberries, Red Onion and Celery, Tuna Salad with Pickle Relish, Red Onion, Celery and Hard Cooked Egg and Fruit Salad served w/ Fresh Baked Cookie *\$12.00 ea.*

Turkey and Bacon Club

Fresh Sliced Oven Roasted Turkey Breast, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomatoes and Pickles on a Buttery Croissant served w/ Condiment Packets, Potato Chips, an Apple, Fresh Baked Cookie *\$12.00 ea.*

Buffets

Taco Bar

Seasoned Ground Beef, Flour Tortillas, Mexican Rice, Refried Beans, White Queso, Tortilla Chips and House Made Salsa, Pico de Gallo, Sour Cream, Shredded Cheese, Shredded Lettuce and Chef's Choice Dessert, Iced Tea, and Water.

\$14.95 per person - plastic ware

\$16.95 per person - dinnerware

Pasta Bar

Penne Pasta, Classic Marinara Sauce, Alfredo Sauce, Diced Chicken, Meatballs, Roasted Vegetables, Caesar Salad, Garlic Bread w/ Chef's Choice of Dessert,

Iced Tea, and Water.

\$15.95 per person - plastic ware

\$17.95 per person - dinnerware

Chicken Fried Steak

Hand Breaded Steak, Whipped Potatoes, Green Beans with Bacon and Onions, Creamy Gravy, and Dinner Rolls. Served w/ Chef's Choice of Dessert, Iced Tea, and Water.

\$16.95 per person - plastic ware

\$18.95 per person - dinnerware

Fajita Bar

Steak and Chicken, Fire Roasted Bell Peppers and Onions, Mexican Rice, Refried Beans, House-Made Salsa, Pico de Gallo, Sour Cream, Shredded Cheese, Flour Tortillas, and Tortilla Chips. Served w/ Chef's Choice of Dessert, Iced Tea, and Water.

\$16.95 per person - plastic ware

\$18.95 per person - dinnerware

Southern BBQ

Smoked Brisket, Smoked Sausage, Dr. Pepper BBQ Sauce, Baked Beans, Potato Salad, Relish Tray (pickles, onions & jalapeños), Dinner Rolls w/ Cinnamon Honey Butter, Homemade Peach Cobbler w/ Crumble Topping, Ice Tea, and Water.

\$16.95 per person - plastic ware

\$18.95 per person - dinnerware

Chicken Beurre Blanc

Seared Herb Crusted Chicken Breast with Lemon Beurre Blanc, Herbed Wild Rice, Green Beans with Carrots and Roasted Almonds, Dinner Rolls and Butter w/ Chef's Choice of Dessert, Iced Tea, and Water.

\$17.95 per person - plastic ware

\$19.95 per person - dinnerware

