



GRAND PRAIRIE SCHOOLS
innovate. educate. graduate.

Catering Menu

The Food Service Department was designed to meet all of your catering needs. From a continental breakfast to a business lunch, we welcome the opportunity to serve you and customize your special events.

To provide you with the best service we request at least a ten business day notice.

We know at times you may need to cancel an event with short notice. Please notify us as soon as possible to minimize cancellation fees.

Catering prices in this menu include disposable items, set-up, delivery and pick up.

Catering Services Provided by:



In Partnership with GPISD.

**To place an order please
contact the food service office**

GPISD Child Nutrition Office

514 Skyline Road
Grand Prairie, Texas 75051
972.343.4410

MORNING SELECTIONS

All breakfast menu items include freshly brewed coffee service, juice and water. All items priced per person.

Light and Fit

Fresh Seasonal Melons,
Muffins and Croissants 5.00

Continental

Breakfast Danish and Fresh
Seasonal Whole Fruit 5.00

Milk and Cereal

Fresh Whole and 2% Milk with
Assorted Low Calorie, High
Protein and High Fiber Cereal
5.00

Parfait

Yogurt, Granola and Berry
Parfaits with Fresh Seasonal
Whole Fruit 6.95



Kolache

Sausage Kolaches, Fresh
Seasonal Whole Fruit and
Breakfast Danish 7.25

Egg Muffin

Griddled English Muffin
layered with Scrambled
Eggs, Smoked Ham and
Pepper Jack Cheese 7.95

Frittata

Whole Egg Frittata,
Smoked Bacon and Crispy
Potatoes 8.75



LUNCH SELECTIONS

All lunch menu items include freshly brewed iced tea and water. All items priced per person. One menu selection please per event.

Wrap Grilled Chicken Wrap with Roasted Peppers, Avocado, Lettuce, Caramelized Onion, Herbed Garlic Tortilla, Potato Chips and Seasonal Whole Fruit 6.25



Sandwich Assorted Sandwiches to include Roast Turkey, Sliced Beef, Smoked Ham, Aged Cheddar, Gouda, Swiss, Relish Tray, Chips, Whole Fruit and Condiments 6.25

Club Roast Turkey and Ham on Ciabatta Bread with Muenster Cheese, Swiss Cheese, Bacon, Onion, Pickle, Tomato, Lettuce, Chips and Whole Fruit 6.25

Salad Pecan Crusted Chicken with Kale, Spinach, Arugula, Crispy Onions, Dried Cranberry, Cucumber, Tomato, Feta Cheese, Pecans, Croutons and Sweet Vidalia Onion Vinaigrette 7.45

Three Cheese Pasta Grilled Chicken, Broccoli and Bacon with Orecchiette Pasta, Basil, Sun Dried Tomato, Garlic Scented Cream, Asiago Cheese, Fontina and Parmesan Cheese 7.95

Baked Rigatoni Italian Sausage, Garlic Infused Tomato Sauce, Rigatoni Pasta, Basil, Spinach, Fresh Ricotta, Mozzarella Cheese and Parmigiano-Reggiano 7.95

Fajita Grilled Chicken and Beef Fajitas with Spanish Rice, Pinto Beans, Roasted Peppers, Onions, Flour Tortillas, Guacamole, Sour Cream, Salsa and Jack Cheese 7.75

BOX LUNCHES AVAILABLE

ADDITIONAL MENU ITEMS AVAILABLE. PLEASE CALL CATERING OFFICE

DESSERTS AND BEVERAGE

All items priced per person or as denoted..

Cookie

Assorted Cookies such as
Chocolate Chip, Oatmeal,
Peanut Butter and Macadamia
Nut. One Dozen 10.00

Brownie

Chocolate Fudge Pecan
Brownie. One Dozen 15.00

Petite

Assorted Mini Desserts. One
Dozen 22.50



Beverage

Lemonade 1.00

Fruit punch 1.00

Iced Tea 1.00

Coffee 1.00

Bottled Water 1.25

Bottled Tea 2

Bottled Juice 2



AFTERNOON SELECTIONS

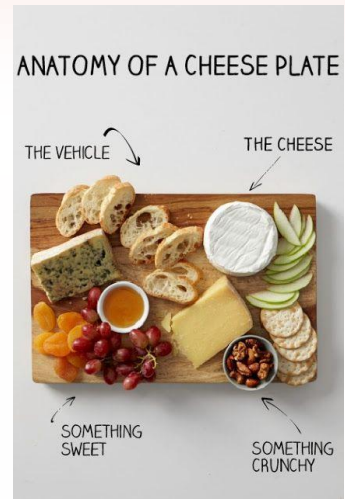
.All items priced per person. One selection per event

Cheese

Artisanal Trio of Cheeses,
Assorted Fresh and Dried
Fruits, Breads, Lavosh and
Assorted Crackers 5.00

Crudité

Farmer's Market Table with
selection of Raw Vegetables and
Herb Cream Cheese 5.00



Antipasti

Roasted Vegetables, Marinated
Artichoke Hearts, Olives,
Hummus, Cured Meats,
Mozzarella di Bufala, Lavosh
and Focaccia Breads 7.50



Bruschetta

Crisp Bread Croutons and a
selection of traditional toppings
of Basil Pesto, Kalamata Olive
Tapenade and Tomato Caper
Relish 5.00



Crudo

Garden Vegetables and Crisp
Bread with Chilled
Artichoke Spinach Dip,
Herbed Cream Cheese and
Sun Dried Tomato Pesto
5.00

Salsa

Tortilla Chips and Fire
Roasted Tomato Salsa 1.50