A La Carte

JUICES AND BEVERAGES

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Orange Juice, 4 oz.	\$ 0.65/ea		
Assorted 100% Juice Drink, 12 oz	\$ 1.25/ea		
Assorted Soft Drinks, 12 oz	\$ 0.75/ea		
Izze/Switch, can	\$ 1.25/ea		
Lemonade	\$ 4.50/gal		
Fruit Punch	\$ 4.50/gal		
Bottled Water, 16.9 oz	\$ 0.75/ea		
Pitcher of Water	No charge		

HOT BREWS

A la Carte

(per person)

Vegetable Tray & Dip \$2.50

THE ICE CREAM

PARLOR \$3.00 per person

Cream, Caramel and Chocolate

Sauce, Strawberry and Pineapple

Vanilla and Chocolate Ice

Whipped Cream, Nuts and

Vanilla and Chocolate Ice

STRAWBERRY PATCH
Angel Food Cake, Strawberries

and Whipped Cream

Vanilla Ice Cream

Cream, Fudge Brownies, Hot

Fudge, Whipped Cream, Nuts

\$0.90

\$1.75

\$0.90

\$0.75

\$2.00

\$3.75

\$1.75

Pretzels

Popcorn

Chips & Salsa

Whole Fresh Fruit

Cheese & Crackers

(seasonal)

Cut Fresh Fruit

Crisp or Cobbler

SUNDAE BAR

BROWNIE BAR

and Cherries

Topping

Cherries

Coffee, 16 cup Air Pot	\$ 9.00/ea
Coffee, 50 cup Urn	\$ 25.00/ea

FRESH BAKERY

(per dozen)			
School Baked Cookies ^{TF}	\$	4.00	
Chocolate Chip			
Best Maid Cookies ^{TF}	\$	5.00	
Chocolate Chip, Snickerdoodle,			
Reese's Peanut Butter, Sugar, M&M			
Asst. Mini Muffins	\$	7.00	
Asst. Fresh Baked Muffins	\$	14.00	
Mini Bagels ^{TF} & Cream Cheese	\$	9.00	
Asst. Fruit Bread ^{TF}	\$	7.00	
Asst. Mini Danish	\$	10.00	
Petite Cinnamon/Caramel Rolls ^{TF}	\$	7.00	
Baker's Basket	\$	8.00	
Assortment of Mini Muffins, Fruit Bread, and			

Assortment of Mini Muffins, Fruit Bread, and Mini Danish

GOURMET BAKERY

(per dozen)			
Devonshire Cookies	\$	9.00	
Chocolate Chunk, White Choc. Macadamian Nut. Snickerdoodle			
Asst. Great Northern Bars	\$	12.00	
7 Layer, Apple Cinnamon, Raspberry, Lemon			
Cinnamon or Caramel Rolls ^{TF}	\$	14.00	
Croissants	\$	14.00	
Butter or Filled			
Asst. Danish	\$	14.00	
Selection of Scones	\$	14.00	
Bruegger's Bagel & Cream Cheese	\$	14.00	
Rice Krispy Bars	\$	12.00	
Special K Bars ^{TF}	\$	12.00	
Brownies ^{TF}	\$	12.00	

TF Product contains trans-fat

Guidelines And Policies

ROYAL CUISINE CATERING

Royal Cuisine Catering takes pride in creating menus with tastes and flavors that reflect our district nutrition belief and commitment. Our Culinary Team uses only the finest quality and freshest of ingredients to produce our recipes.

Ordering Timeline and Late Requests

All orders should be placed SEVEN business days before your event. For orders placed less than seven business days, we may not be able to provide you with the level of service and specific menu you requested. Late requests within 72 hours of an event can only be accepted with our culinary and management teams' approval.

All Catered events must be planned and ordered through the Royal Cuisine office at 952-988-4060.

Use of Facility

The Use of any District 270 Kitchens must be arranged through the Royal Cuisine Office.

Guarantees

Guaranteed confirmation for the number of guests and food order must be received no later than 2 business days prior to the event. Charges will be based on the guarantee or the actual number of guests, whichever is greater.

Prices

Prices are quoted per person unless otherwise noted. Prices are subject to change but are guaranteed on all confirmed functions.

Cancellations

All cancellations must be submitted to the catering office no later than ONE week prior to the function to avoid a cancellation

fee. Events or items cancelled less than one week before the scheduled functions will result in a \$50.00 cancellation fee. Events cancelled within 24 hours of the schedule function will be charged 50% of the estimated food & beverage charge.

Taxes and Service Charge

All food and beverage is subject to the applicable local sales tax unless the function is sponsored by the school district. All serviced events are subject to an 15% service charge. Additional gratuities for exceptional service may be added to the check at your discretion.

All internal orders must include a valid account code at the time the order is placed. A direct bill application or valid credit card preauthorization form must be on file with the catering office for all other functions.



Hopkins ISD 270

Catered Affairs

Royal Rock Catering is pleased to provide you with this representative sampling of our catering offerings. We are proud of our ability to tailor any occasion for you, and to bring you distinctive and imaginative menu selections.

You may be assured that every effort will be made to facilitate your planning process and to provide you with a successful event .

1001 Highway 7 * Hopkins * MN * 55305 952-988-4060 royal_catering@hopkins.k12.mn.us

Prices Effective January 1, 2007

TF Indicates item contains trans-fatty acids.

BOX LUNCHES

(priced per person)

THE CLASSIC

Includes your choice of Classic Sandwich, Proper Condiments, Chips, Whole Fresh Fruit, Cookie, and Soda or Bottled Water \$6.00

THE GRAND

Includes your choice of Grand Sandwich or Wrap, Chips, Whole Fresh Fruit, Cookie or Brownie, and Soda or Bottled Water \$7.00

THE SALAD BOX

Includes your choice of Specialty Salad, Petite Dinner Roll, Whole Fresh Fruit, Cookie or Brownie, and Soda or Bottled Water \$7.00

LUNCH BUFFETS

Groups of 12 or More Beverages are included with all Buffets (priced per person)

THE SANDWICH BOARD

A Selection of up to Three Classic or Grand Sandwiches or Wraps, One Side Salad, Kettle Chips, and Assorted Cookies \$10.00

NEW YORK DELI PLATTER

Platters of Assorted Deli Meats and Cheese, Fresh Baked Breads, Selection of Two Side Salads, and Assorted Cookies or Brownies \$10.00

FOCACCIA SQUARES

Serves 12 per square

Your Choice of Deli Ham & Swiss or Roasted Turkey Breast on a Large Focaccia Square with Lettuce, Tomato, Mayo and Mustard, Chips, and Chocolate Chip Cookies \$8.00

SOUP AND HALF SANDWICH

A Kettle of Homemade Soup

A Selection of up to Three Classic or Grand Half Sandwiches or Wraps, Kettle Chips, and Assorted Cookies \$8.00

SOUP AND SALAD BAR

A Kettle of Homemade Soup

Fresh Salad Greens, Mushrooms, Red Onions, Tomatoes, Broccoli, Cucumbers, Eggs, Diced Ham and Chicken, Croutons, Grated Cheddar Cheese, Choice of Dressings, Petite Dinner Roll, and Assorted Cookies \$10.00

PIZZA PARLOR

Your Choice of Two Slices of Pizza Per Person, Italian or Caesar Salad and Assorted Cookies \$8.00

LUNCH BUFFETS

Continued....

THE PASTA BAR

Choice of Spaghetti, Linguini, or Penne with Bolognese Sauce, Alfredo Sauce or Marinara Sauce, Italian or Caesar Salad, Garlic Bread, and Assorted Cookies \$8.00

PASTA BAKE

Choice of Traditional Lasagna, Vegetarian Lasagna, or Baked Penne with Sausage and Peppers, Italian or Caesar Salad, Bread Sticks, and Assorted Cookies \$8.00

TACO BAR

Soft and Hard Shell Tacos, Chips and Salsa, Mexican Beef and Chicken, Rice and Beans, Sour Cream, Onions, Tomatoes, Salsa and Cheese, and Assorted Cookies \$8.00

SIDE SALADS

Marinated Vegetables
Wild Rice
Classic Potato
Mixed Italian Lettuce
Couscous
Dilled Cucumber
Mediterranean Pasta
Caesar
Cut Fresh Fruit

SOUPS

Chicken Noodle
Minestrone
Chicken Wild Rice
Tomato Basil
Beef Barley
Black Bean
Corn Chowder
Broccoli Chedder
Seasonal Chef Selection

SPECIALTY SALADS

CLASSIC CHEF SALAD

A Bed of Crisp Lettuce Topped with Strips of Turkey, Ham, Sharp Cheddar and Swiss Cheese, Tomato Wedges, and Hard Boiled Eggs. Choice of Ranch, Thousand Island or Balsamic Vinaigrette.

ANTIPASTO SALAD

Mixed Greens with Genoa Salami, Cappicola, Pepperoncini, Provolone, Artichoke Hearts, Tomato, Black Olives, Zesty Italian Vinaigrette

CLASSIC CAESAR SALAD

Roasted Chicken Breast atop Romaine Lettuce, Tomatoes, Croutons, and a Creamy Caesar Dressing

CLASSIC SELECTION

Served with Lettuce and Tomato on Choice of Bread

BREADS

Butter Croissant Focaccia
Multi Grain Pumpernickel
Whole Wheat Sourdough
Marble Rye

SANDWICHES

Classic Tuna Salad Curried Chicken Salad Deli Ham & Swiss (w/ Mayo & Mustard)

Roasted Turkey & Chedder (w/ Mayo & Mustard)

Slow Cooked Roast Beef & Swiss (w/ Horseradish Mayo)

Vegetarian

(Lettuce, Tomato, Cucumber, Sprouts, Red Onion, & Swiss Cheese)

Italian Combo

(Deli ham, Genoa Salami, Cappicola and Provolone Cheese, Romaine Lettuce, Tomato, Red Onion, and Balsamic Vinaigrette)

Pesto Chicken



GRAND SELECTION

ROYAL CLUB

Fresh Sourdough Bread Layered with Smoked Bacon, Roasted Turkey Breast, Deli Ham and Swiss Cheese. Served with Romaine Lettuce, Tomato and Mayo.

MEDITERRANEAN GRAND

Hummus, Olive Tapenade, Peppers, Sliced Red Onions, Romaine Lettuce, Tomato and Cucumbers Served on a Croissant with an Herb Vinaigrette.

ITALIAN COMBO

Deli Ham, Genoa Salami, Capicola and Provolone Cheese With Romaine Lettuce, Tomato, Red Onion and Balsamic Vinaigrette on a Ciabatta Roll

ASIAN BEEF or CHICKEN WRAP

Diced Chicken or Sliced Roast Beef, Fresh Asian Vegetables, Romaine Lettuce and Sesame Dressing

CHICKEN CAESAR WRAP

Grilled Diced Chicken Breast, Romaine Lettuce, Diced Tomatoes, Parmesan Cheese, and Creamy Caesar Dressing

MEDITERRANEAN GRAND

Hummus, Olive Tapenade, Peppers, Sliced Red Onions, Romaine Lettuce, Tomato and Cucumbers with an Herb Vinaigrette

A la carte

14" Cheese or Pepperoni Pizza		\$8.00
Additional toppings available upon re	quest	\$0.25 each
Cup of Soup (per person)		\$1.75
Bowl of Soup (per person)		\$2.50
Side Salad (person)		\$2.00
Classic Sandwich	Whole	\$3.75
]	Half	\$2.50
Grand Sandwich or Wrap	Whole	\$4.25
	Half	\$3.00