

# Washington Township Food Service



## Catering

Contact WTFS Supervisor Justine Collins,  
ext. 4283 or [jcollins@wtps.org](mailto:jcollins@wtps.org)

- Our staff at Washington Township Food Services are committed to providing excellent in-house catering services along with take home options as well.
- All options are customizable to meet your needs and budget.
- All catering prices include paper products, unless specifically stated in estimate.
- Labor Costs for Catering events follow guidelines set forth by WTSSSPA contract rates
- If you don't see what you would like just ask. We are here to please!



## Brownie and Cookie Trays



Cookie and Brownie Trays are perfect for any party or gathering, a great way to say “Thank You,” or a special treat for any occasion! Cookie Trays come in three sizes and come with assorted flavors unless otherwise requested. Cookie and Brownie Trays must be ordered at least 48 hours prior to pick up.

- **Large Cookie Tray \$50.00 (7 dozen cookies, serves 50+)**
- **Medium Cookie Tray \$36.00 (5 dozen cookies, serves 30+)**
- **Small Cookie Tray \$22.00 (3 dozen cookies, serves 20+)**
- **Brownie Tray \$26.00 (2 dozen pieces, serves 12+)**

### *Cookie Flavors Available:*

*Chocolate Chip, Sugar, Double Chocolate Chip, Peanut Butter, and White Chocolate Chip with Macadamia Nuts*



## Coffee and Tea Service



Our Coffee and Tea Service is available for 25 people or more and includes the following items:

- Freshly Brewed Coffee
- Hot Water with Assorted Teas and Decaffeinated Coffee
- Sugar and No/Low Calorie Sweetener Packets
- Half & Half Creamer
- Paper Products (cups, beverage napkins, and stirrers)
- Set up and Clean Up by Food Service Staff



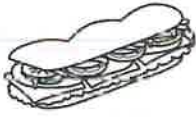


## Continental Breakfast



We offer a variety of options to meet your needs, a typical package includes the following:

- Breakfast Pastries of your choosing. Available options: Bagels, Croissant, Ring Donuts, Filled Donuts, Assorted Muffins, and/or Assorted Danish
- Assorted Spreads to accompany pastries (butter, cream cheese, jelly)
- Whole Fresh Fruits (apples, oranges, etc.)
- Coffee/Tea Service
- Juice and Bottled Water
- Paper Products (plates, napkins, utensils, cover for serving table etc.)
- Set Up and Break Down by Food Service Staff



## Hoagie & Wrap Trays

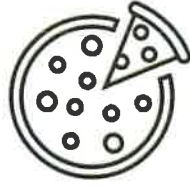


We offer a variety of hoagies and/or wraps. Each tray serves 8. Catering options can include the following:

- Assorted Hoagie and/or Wraps (choose two per tray): Ham & Cheese, Turkey & Cheese, Roasted Veggie, Turkey Club, Tuna Salad, Chicken Salad, or Italian
- Assorted Side Salad(s): Garden Salad with choice of dressing, Caesar Salad, Pasta Salad, Potato Salad, or Macaroni Salad
- Individual Bags of Chips
- Bottled Water
- Paper Products (plates, cutlery, napkins, etc)
- Set Up by Food Service Staff







## **Pizza Luncheon**



Delicious fresh pizza delivered from Jake's on Greentree, a local Italian restaurant. This is a great option for in-school student meetings. A typical luncheon will include the following:

- **Pizza Delivered from Jake's on Greentree with your Choice of Toppings**
- **Whole Fresh Fruits (apples, bananas, etc)**
- **Bottled Water**
- **Paper Products (plates, napkins, etc)**
- **Set up by Food Service Staff**





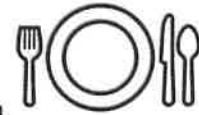
## Ice Cream Social

A tried-and-true special treat that everyone loves! This option is very popular at our elementary & middle schools, students get to “build your own” ice cream. Typical “socials” include the following delights:

- A Cup of Chocolate or Vanilla Ice Cream with the following Toppings: Whipped Cream, Cookie Crumbles, Chocolate Syrup, and Rainbow Jimmies
- Water Bottles
- Small Cookie Tray (Typically Chocolate Chip or Sugar Cookies)
- Set up by Food Service Staff







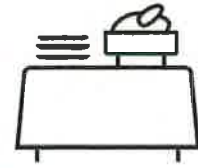
## **Catered Dinner Buffet**

We have a large variety of options for your on-site buffet event. Food Service Staff will prepare your choice of delicious selections. Menus are completely customizable. Some options are:

- Tossed Salad with your choice of two dressings or Caesar Salad
- Fresh Baked Bread with Butter and/or Garlic Knots
- Choice of Two Entrées: Baked Rigatoni, Chicken Parmesan, Baked Ham with Pineapple, Sausage with Peppers & Onions, Three Cheese Tortellini with Spinach & Alfredo Sauce
- Choice of Two Sides: Mixed Steamed Vegetables, Roasted Broccoli, Roasted Red Skin Potatoes, Mashed Potatoes
- Dessert of Assorted Cookies and Brownies
- Disposable Paper Products (plates, napkins, cutlery, serving table covers, etc.)
- Set Up, Meal Service, and Breakdown by Food Service Staff



## Build Your Own Bar



Guests love the casual choice of “Build Your Own Bar” as it gives each diner the choice to make their plates how they want.

- **Philly Cheesesteak Bar Includes: 6” Hoagie Rolls, Chicken and/or Beef Cheesesteak Meat, Cheese Sauce, Grilled Onions, Grilled Peppers, and Condiments (Ketchup, Mayo, and Pickles)**
- **Nacho Bar Includes: Tortilla Chips, Seasoned Ground Beef and/or Fajita Chicken, Queso Sauce and/or Shredded Cheese, Seasoned Rice and/or Seasoned Black Beans, Lettuce, Tomato, Salsa and Sour Cream**
- **Add a Cookie or Brownie Tray for Dessert**





## Take It To-Go!



Almost every item offered for catering can be ordered as a take home and reheat option. We provide a variety of entrée and desserts to take home! Some popular choices are:

- Pasta: Baked Rigatoni or Three Cheese Tortellini Alfredo
- Chicken Parmesan
- “Build Your Own” Nachos
- “Build Your Own” Cheesesteaks
- Caesar Salad (add Grilled Diced Chicken on the side)
- Cookie and Brownie Trays





## Table and Chair Rental



Table and/or chair rentals are available for on-site events when an outside catering company is being used.

If catering is being provided by WT Food Service, there is no charge for tables and chairs.

### Rental Fees:

Round Table (seats 8) \$7.00 each

Chairs \$1.25 each

(up to 20 tables and 200 chairs available)

**\*\*Please note:** If an outside company requires use of school kitchen facilities, WTFS staff must be present for the event. A "Kitchen Use Agreement" must be completed, and any applicable labor/rental fees are the responsibility of group/person holding the event. Please contact Justine Collins for more information.

