

Dessert serves 20 to 25

Cookie Tray-\$25.00

Assortment of delicious cookies: Chocolate Chip, Oatmeal Cranberry White Chip, Chocolate Crinkle, Snickerdoodle, and an additional seasonal cookie.

Bar Tray-\$30.00

Assortment of chewy bars: Brownies, Blondies, Monkey Bars, and Lemon Squares.

Cakes and Cupcakes

1/2 Sheet cake-\$30.00

Fantastic Carrot Cake w/Cream Cheese frosting

Yellow Cake w/Cocoa Fudge frosting

Yellow Cake w/Butter Cream Frosting

Chocolate Cake w/Butter Cream frosting

Cup Cakes-\$12/dozen

Sold by the dozen, see flavors above.

*****This is the standard menu from the Davis Culinary Arts class.

We enjoy making different recipes, so please do not hesitate to make other suggestions for your specific catering needs or we can brainstorm together.

The S. John Davis Career Center is a Fairfax County Public School that provides career and employment skills instruction to students with disabilities. The Culinary Arts class prepares each dish while maintaining proper kitchen standards of etiquette and sanitization. Through this class, students attain the skills and knowledge necessary to perform important job functions in a kitchen/restaurant. In addition, these students also develop a work ethic and a sense of responsibility. Each order placed with the Davis Career Center Culinary Arts class gives the students an opportunity to further develop their skills.

**ORDER & PICKUP
INFORMATION**

Contact:

Rebecca McDermott, Teacher
S. John Davis Career Center
703-714-5600
rbmcdermott@fcps.edu

Please Note:

- Orders must be placed one week in advance.
- Cancellations must be made 48 hours in advance.

Thank you for allowing the
Davis Career Center
Culinary Arts Class
to assist with your
entertaining needs.

**S. John Davis Career Center
Culinary Arts
Class
Catering Menu
2019-20**



**Available:
Monday-Friday
8:00 - 3:00
Or by Special Arrangement**

Breakfast Platters serve approximately 20

Fruit Salad-\$35.00

A colorful bowl of chopped fruit of the season.

Assorted Homemade Muffin Platter-\$25.00

Blueberry, Banana, and Morning Glory.

Cream Cheese Danish Platter-\$25.00

Sweet Breakfast Pastries, braided around a Delicious Cream Cheese Filling.

Assorted Homemade Scones Platter-\$40.00

Lemon Blueberry, Orange Cranberry, Chocolate Chip, and Plain (choose 3) served with individual butters.

Make Your Own Parfait-\$2.50 per person

Vanilla Greek Yogurt, Homemade Granola, and Mixed Berries.

Salads and Sides serve 10-12

Mixed Greens-\$25.00

Field Greens, Dried Cranberries, Candied Walnuts, and Feta Cheese. Served with a side of Raspberry Vinaigrette.

Garden Salad-\$25.00

Romaine Lettuce, Tomatoes, Cucumbers, Shredded Carrots. Served with your choice of Ranch, Honey Mustard, and Balsamic Vinaigrette.

Kale Salad-\$35.00

Kale, Grape Tomatoes, and Hemp Seeds tossed in a Chipotle Avocado Dressing.

Roasted Vegetable Orzo Pasta Salad-\$35.00

Mixed Bell Peppers, Red Onions, Eggplant tossed in an Olive Oil and Fresh Lemon Juice Blend, and sprinkled with Pine Nuts, Basil, and Feta Cheese.

Orange Scented Quinoa Salad-\$35.00

Chickpeas, Walnuts, Parsley tossed in a Citrus Vinaigrette Dressing.

Summer Farro Salad-\$35.00

Grape Tomatoes, Cucumbers, and Loads of Basil tossed in a Red Wine Vinaigrette Dressing. Delicious all year long!!!

Asian Noodle Salad-\$35.00

Mixed Lettuce, Purple Cabbage, Shredded Carrots, Sliced Bell Peppers, Peanuts, and Rice Noodles tossed in a Soy Ginger Dressing.

Cilantro Lime Salad-\$35.00

Mixed Lettuce, Tomatoes, Roasted Corn, and Monterey Jack Cheese tossed in a Cilantro Lime Vinaigrette.

Entrées

Each meal option is priced at \$9.00 / person (10 person minimum)

Price includes cookie or bar tray for dessert.

Chili Bar-Your choice of Ground Beef, White Bean Chicken, or Vegetarian Chili. Served with Shredded Cheese, Sour Cream, and Homemade Cornbread Muffins.

Baked Potato Bar-Perfectly Cooked Foil Wrapped Potatoes accompanied by your choice of Freshly Crumbled Bacon, Shredded Cheese, Chopped Green Onions, and Sour Cream.

BBQ-Your choice of Shredded Pork or Rotisserie Chicken in our Secret BBQ Sauce and served with Buns. Served with Coleslaw and Macaroni and Cheese.

Turkey Meatloaf-Super moist and full of flavor. Served with Creamy Mashed Potatoes and a Mixed Greens or Garden Salad.

Make-Your-Own Taco Salad-Start with a Home-Made Tortilla Bowl and fill it with your choice of Shredded Lettuce, Shredded Cheese, Sour Cream, 2 Types of Salsa (tomato and corn/bean), Guacamole, and your choice of Seasoned Ground Beef or Ground Turkey.

Chicken Enchiladas-Tender Pieces of Shredded Chicken are rolled in Flour Tortillas, topped with a Homemade Enchilada Sauce, and Melted Cheese. Served with Yellow Rice and Seasoned Black Beans. 2 per person.

Chicken Fajitas-Chicken marinated in a Juicy Lime Marinade and tossed with Onion and Colorful Bell Pepper Strips. Served with Flour Tortillas, Sour Cream, Shredded Cheese, Homemade Salsa, and Guacamole. 2 per person.

Italian Beef Sandwiches-Composed of slowly cooked and seasoned Roast Beef, simmered Au Jus, and served with Long Italian-Style Rolls. Served with a Mixed Green or Garden Salad.

Sesame Chicken-Slowly Cooked Chicken that is smothered in Sweet and Spicy Asian Sweet Chili Sauce. Served with White or Brown Rice and Steamed Broccoli.

Sandwiches and Wraps-Please inquire, we offer many different varieties. Served with Chips and a Mixed Greens or Garden Salad.

Ciao Italia-Choose from the below items and served with a Mixed Greens or Garden Salad and Homemade Rolls.

- **Spaghetti and Meatballs**-Our Secret Meatball recipe served with your choice of Spaghetti or Spaghetti Squash and Marinara Sauce. Ask about our Zucchini Meatballs for a unique twist or for the vegetarians in the group!

- **Baked Lasagna**-Wide Noodles layered with Italian Ricotta Cheese, a Delicious Homemade Meat Sauce, and Mozzarella Cheese.

- **Spinach Stuffed Shells**-Jumbo Shells stuffed with a trio of flavorful cheeses, tender spinach, fresh herbs, and topped with our Marina Sauce.

- **Chicken Tetrazzini**-Spaghetti, Shredded Chicken, Mushrooms, and Green Peppers, tossed with a Sherry Cream Sauce and topped with Parmesan cheese.

- **Baked Penne and Roasted Vegetables**-Penne tossed with perfectly seasoned and roasted Zucchini, Squash, Yellow Onions, Garlic, and Mushrooms, tossed with our Marinara Sauce and topped with Shredded Mozzarella Cheese.

Party Platters serve 20-25

Fresh Vegetable Platter-\$30.00

Fresh carrots, celery, bell peppers, broccoli, and tomatoes, served with our homemade ranch dip.

Cheese Platter-\$40.00

Cheddar, Swiss, Pepper Jack, and Colby Cheeses garnished with grapes.

Fresh Fruit Platter-\$35.00

A delicious assortment of the season's freshest fruit.

Tomato and Mozzarella Platter-\$30.00

Skewers of grape tomatoes and marinated mozzarella.