



Leaders in Learning, Caring and Growing

CATERING MENU

2025/2026 School Year

District Chef-William Torres torres.william@littletonaz.org

Catering Manager-Marlene Pedroza

General Manager-Anabel Short

short.anabel@littletonaz.org



CONTINENTAL

Classic Continental

Fresh baked assorted mini Danish,
Fresh baked assorted muffins and breakfast breads,
Fresh cut seasonal fruit, juice selection, and Coffee service
\$5.95 per person

Express Continental

Fresh baked assorted mini Danish,
Fresh baked assorted muffins and breakfast breads, juice selection, and Coffee service
\$4.25 per person

BARS

Sunshine Yogurt

Parfait Bar

Fresh seasonal berries and assorted cut fruit,
Low fat Greek vanilla yogurt.
Topped w/granola and gourmet honey
plus, Coffee service
\$5 per person

Bagels & Croissants

Assorted sliced bagels and buttery croissants,
Fresh butter, flavored and plain cream cheeses,
Assorted jams and jellies,
Fresh cut seasonal fruit, juice selection, and Coffee service
\$5.25 per person

Buenos Dias Breakfast Taco or Burrito Bar

Fluffy scrambled eggs with your choice of one filling:
(Sausage, bacon, ham, or vegetable)
Served with refried beans, warm flour or corn tortillas,
Fresh house made salsa and shredded cheese,
and Coffee service
\$9 per person

Full Coffee Service \$0.75/ person



ORDERING & DELIVERY

While the many ideas included in this guide provide a wide variety of options in menu planning, it is impossible to reflect the varied tastes of the entire community. Our chefs can customize any menu to suit the needs for your social and professional gatherings.

Whatever your occasion, our wide variety of selections will fit all your needs. Contact the District Exec. Chef of Food Services Department Littleton Office to place an order.

LAST MINUTE ORDERS

We ask for 72 hours notice for all catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them. A limited menu will be available for last minute orders.

To Order:

Phone: (623) 478-5657

Email: torres.william@littletonaz.org

or William.Torres@sfellc.org

BREAKFAST SELECTIONS





ACTION STATIONS

Made to Order Pancake Action Station

Fresh prepared Belgium waffles or fluffy pancakes
Served with whipped butter, warm syrup, whipped cream, powdered sugar, warm fruit compote & choice protein of breakfast sausage, crispy bacon, or ham steak
Includes Coffee service
\$8 per person

BREAKFAST SELECTIONS

Made to Order Omelet Action Station

Made to order omelets with an assortment of toppings:
Choose Three meats and four vegetables
(Breakfast sausage, bacon, ham,
Onion, bell pepper, tomato, fresh spinach, mushrooms and jalapenos)
Shredded cheddar cheese
Includes Coffee service

Additional Accompaniments:
Seasoned breakfast potatoes *Egg Whites Available Upon Request*
\$10 per person

BREAKFAST MEALS

All American Breakfast

Fluffy scrambled eggs, Southwest roasted red potatoes,
Your choice of: breakfast sausage,crispy bacon, or ham steak
Biscuits and gravy, fresh cut seasonal fruit,
and Coffee service
\$12.50 per person

Fresh Baked Quiche

Flaky piecrust filled with a fluffy egg custard, shredded cheese and your choice of one protein & one vegetable filling
Breakfast sausage, crispy bacon, diced ham, steamed broccoli, sautéed fresh spinach, roasted asparagus, bell pepper, onion and mushroom. With juice selection,
and Coffee service
\$10 per person
Serves 6 to 8 people
Each Additional Filling Add \$1



Snacks/Shack

Hummus/ or Whipped Feta

Roasted Garlic Hummus \$2.00/ Person

Chipotle Hummus \$2.00/ Person

Roasted Red Pepper Hummus \$2.00/ Person

*Served w/fresh vegetables, crostini, or pita bread



Snack Brake \$2.50 Per Person

Popcorn, Trail Mix, and Assorted Soda or Bottled water

Charcuterie Board \$5.25 Per Person

Assortment of gourmet cheese & meats (Parmesan, burrata, goat, fresh mozzarella) (Peppered salami, soppressata, prosciutto, pancetta), seasonal fresh fruit, candied nuts & combination of fresh and roasted vegetables

Veggie Tray with Dip \$2.30 Per Person

Cold crisp garden veggies with Ranch dressing and your choice of Beverage

Pretzel Board w/ Dip \$4.95 Per Person

Fresh baked Bavarian pretzels salted & accompanied with choice of queso/ queso blanco, cinnamon butter, grain mustard, corn nuts, & cornichons

Fruit & Cheese Platter \$3.25 Per Person

Variety of seasonal fresh fruit, assortment of cubed cheese includes a variety of assorted gourmet crackers with your choice of Beverage

Executive Box Lunches

(Choose from a fresh hoagie roll, Brioche bun, sourdough, or 9-grain rye bread)
All sandwiches below include: whole fruit, a bag of chips and appropriate condiments

Minimum 10 lunches per order required

Add 2 fresh baked cookies or 1 brownie for an additional \$1.00

Add 12 oz. can of soda or 16 oz. bottle water for an additional \$1.00

Oven Roasted Turkey or Smoked Ham

Thinly sliced premium oven roasted turkey breast or honey ham, Swiss or cheddar cheese, romaine lettuce, sliced tomatoes, red onion and pickle chips, served on your choice of fresh bread or roll

\$5.95 per person

Authentic Italian Grinder

Shredded Italian beef topped w/ sauteed broccoli rapini, pepperoncini, mozzarella & provolone cheeses, roasted tomatoes, onions & peppers

\$8.95 per person

Premium Roast Beef, Corned Beef or Pastrami

Thinly sliced premium roast beef, corned beef or pastrami on your choice of Fresh bread, topped with romaine lettuce, sliced tomatoes,

Red onion, pickle chips and Swiss cheese

\$5.95 per person

The Cubano

Slow roasted pork carnitas piled high w/ shaved honeyed ham, swiss cheese, pickled onions, a citrus slaw w/ a Dijon-grain mustard on fresh ciabatta bread

\$8.95 per person

BBQ Pulled Beef/ Pork/ Or Chicken

Slow braised protein in our signature rub, pulled & tossed in home-made barbeque sauce served on brioche bun w/ fresh slaw

\$6.95 per person

Welcome to the Club, Club

Thinly sliced premium oven roasted turkey breast, smoked ham, Crisp bacon, swiss & cheddar cheese, leaf lettuce, sliced tomatoes, red onion and pickle chips, served on your choice of fresh bread or roll

\$7 per person

The Veggie

Fresh sliced cucumber, Roma tomatoes, red onion, shredded lettuce, Shredded carrot, red bell pepper rings, Pickle chips, Swiss or cheddar cheese Served on your choice of fresh bread or roll

\$5.95 per person

New York Rueben

Premium smoked pastrami topped with house made Cole slaw, House made 1000 island dressing, swiss cheese on marbled rye bread Served cold

\$7 per person



Garden Fresh Salads

Choice of ranch, chipotle ranch, bleu cheese, 1000 island, creamy Caesar,
Honey mustard, balsamic vinaigrette, Raspberry vinaigrette or avocado vinaigrette

The House Always Wins

Our house salad starts with crisp fresh mixed greens, shredded carrots and Purple cabbage, tomato wedges, cucumbers, house made

Buttery garlic croutons and your choice of dressing

\$4.95 per person

Grilled Chicken Breast Add \$2.00

Classic Caesar Salad

Crisp, fresh romaine lettuce, shredded Parmesan cheese, house made

Buttery garlic croutons served with our creamy house Caesar dressing

\$3.95 per person

Grilled Chicken Breast Add \$2.00

Italian Antipasto

Fresh mixed greens, shaved parmesan cheese, peppered salami, kalamata olives, giardiniera, & soppressata

\$7 per person

Asian Salad

A medley of a healthy power slaw blend w/ pickled ginger, crispy chow mein noodles, & mandarin oranges

\$5.95 per person

Grilled Teriyaki Chicken Add \$2.00

Gourmet Greens

New!!Mixed Berry Salad

Fresh mixed greens, topped with fresh sliced strawberries, raspberries, black berries (seasonal), Crumbled feta cheese, walnuts, dried cranberries,

With raspberry vinaigrette

\$6.95 per person

Southwest Chipotle Chicken Salad

Crisp, fresh mixed greens topped with diced grilled chipotle chicken, roasted red peppers, Kernel corn, black beans, diced avocado (seasonal), shredded cheddar cheese, roma tomatoes, crispy tortilla strips and our house chipotle ranch

\$5.95 per person

Original Cobb Salad

Crisp, fresh mixed greens topped with fresh-diced tomatoes, Grilled and diced chicken breast, crumbled bacon, chopped hard-boiled eggs, Diced avocado (seasonal) and crumbled bleu cheese Served with our creamy house Ranch dressing

\$6 per person

Mediterranean Salad

Mixed fresh greens topped w/ pepperoncini, kalamata olives, roasted tomatoes, feta cheese crumbles, & julienne onions

\$6 per person

*Add Protein To All Salads for Surcharge



Other Buffet Selections

All selections are priced per person and have a 20 guest minimum

All Buffet selections include professional set up with all appropriate paper goods, linen, chafing dishes, serving utensils and bright beautiful decor

The Authentic Taco Bar

Served with warm street size soft corn or flour tortillas, diced onions, chopped Cilantro, our house made red & green salsas, pico de gallo, Spanish or Cilantro rice and refried beans

Choose 2: Our in house carne asada, pork carnitas, pollo asado, or beef birria
\$14 per person

House made Guacamole Add \$1.00



Taste of Italy Pasta Bar

Includes garlic bread, Parmesan cheese and red pepper flakes

Choice of one pasta: Fettucine, rotini or linguini

Choice of one of our house made sauces: Rustic Marinara, Pesto Cream, Alfredo, Bolognese

Choice of one meat: Meatballs, Italian sausage or Italian Herb charred chicken breast

\$12 per person

Or try our house made beef lasagna or creamy vegetable lasagna
\$12 per person

Each Additional Meat Add \$2

Each Additional Pasta or Sauce Add \$1

Whole Grain or Gluten Free Pasta Upon Request



Mac 'N Cheese Bar

Includes our house made cheese sauces made to your liking either Southern style: With brown butter breadcrumbs, Arizona Con Chile: Queso Blaco w/ roasted chilies, American Fair: Yellow cheese w/ shredded cheese throughout

Topping Choices: Brown butter bread crumbs, shredded cheese, roasted peppers & onions, crumbled bacon

Choice of Protein Additional Charge:

Shredded BBQ Beef: \$3

Diced BBQ Chicken: \$2

Pulled BBQ Pork: \$2

\$12 per person



LUNCH & LATE MEALS

Just Like Momma use to Make Selections

All selections are priced per person and have a 20-guest minimum

All Buffet selections include professional set up with all appropriate paper goods, linen, chafing dishes, serving utensils and bright beautiful decor

Chinese Take-Out

Choose from either Fried rice, Sesame White Rice, or Lo Mein noodles

Pick a protein: Chicken, pork, or beef

Pick a House-made Sauce: Teriyaki, Spicy Orange, Sweet 'n Sour

Accompanied with pork, chicken, or vegetable eggrolls

\$10.50 per person

Option: Crab Rangoon Add \$1.00

Asian Salad Add \$1.00

Americana Burger Bar

Includes charred burgers, sliced onions, lettuce, tomatoes, pickles, aioli, brioche buns, caramelized onions & roasted peppers

Choice variety of cheeses: American, pepperjack, & swiss

Accompanied w/ Side salad, baked fries, or tater tots

\$10.95 per person

*** Our District Executive Chef can customize personal menus catered to your liking/or request! Feel free to inquire via email for any ideas that the Chef may have. We look forward to being a flavorful part of your event!**

Oven Roasted Chicken

A combination of herb roasted white meat and dark meat quarter chickens, Choose from whipped garlic mashed potatoes with a rich chicken gravy or cheesy

Potatoes Au Gratin, seasonal roasted vegetables and fluffy biscuits with

Butter and honey

\$10.95 per person

The Smokehouse BBQ

Includes pickle chips, sliced onions, pickled jalapenos, warm cornbread and a Choice from our BBQ sauces: Sweet, Kansas, Carolina or Texas

Choice of one meat: House pulled pork, braised beef, whole roasted/ or pulled chicken, pork or beef spareribs. (Country Style also available)

Choice of one side: BBQ baked beans, creamy Cole slaw, house made macaroni and cheese, potato salad, buttered corn cobbette or

Seasonal roasted vegetables

\$14 per person

Each Additional Meat Add \$2.25

Each Additional Side Add \$1.00

Baked Potatoes for Stuffing Add \$1.00

Chili For When It's Chilly or Not Chilly

Choose between our house made Texas chili with beans or our "I can't believe it's Vegan chili" or try both to make everyone happy

Top them with diced onions, shredded cheddar cheese, sour cream, parsley, and green onions.

Served with our house salad and green chili corn bread and butter

\$9.95 per person



For the Sweet Tooth

All selections are priced per person unless otherwise noted and have a 15 guest minimum

Chocolate Brownie and Chocolate Pudding Trifle	\$3.00 Per Person
Vanilla Cake Strawberry Trifle	\$3.00 Per Person
Vanilla Cake and Banana Pudding Parfait	\$4.50 Each
Chocolate Brownies with Dark and White Chocolate Drizzle	\$30/ Platter
Fresh Baked Cookies (Chocolate, Oatmeal raisin, Sugar)	\$25/ Platter
Sliced Fresh Fruit	\$20/ Platter
Pineapple Upside Down Cake	\$5.50 Per Person
Pumpkin Bars	\$2.75 Per Person



Please Make Checks Payable to: Littleton ESD
Po# _____ (Prior to Catering) or Self
Pay (Please Note How You Will Be Paying).

ORDERING & DELIVERY

To Order:

Phone: (623) 478-5657

Email: torres.william@littletonaz.org

or William.Torres@sfellc.org

<Order Info>

Contact Name:

Contact Email:

Contact Phone:

Event Location:

Event Date: _____

Event Start Time: _____

Event End Time: _____

Pick Up Time: _____

Special Instructions:

