

iCAT

CAREER & TECHNICAL EDUCATION

CULINARY ARTS



CATERING

Appetizers

\$1.50/person

Fresh Fruit Plate

Seasons fresh fruit

Cheese Platter

Cheddar, Swiss and Pepper-jack Cheeses accompanied with assorted crackers.

Meatballs

Your choice of Teriyaki, BBQ, Cranberry, or Lemon Dill garnished . . .

Fresh Seasonal Vegetable Platters

Seasonal fresh vegetables arranged and accompanied with Dill Dip.

Baked Brie

Baked brie melted in a sourdough bread served with bread to dip.

Pea Pesto

Delicious Pea Pesto served on a baguette garnished with cherry tomatoes.

Stuffed Mushrooms

Button mushrooms stuffed with feta and spinach mix topped with a balsamic glaze.

Cream Cheese Balls

Mini balls of cream cheese dipped in your choice of dill, nuts, black or green olives.

\$2.00/person

Chicken Skewers

Your choice of Teriyaki, BBQ, Cranberry, or Lemon Dill garnished . . .

Deluxe Cheese Platter

Gouda, Muenster, and Monterey Jack cheeses accompanied with assorted crackers.

Sandwiches

Shredded BBQ Beef or Pork - \$6.00

Slowly cooked and shredded beef tossed with homemade BBQ sauce. Served with a bag of chips and choice of cookie.

Pulled Pork Sliders (2) - \$5.00

Slowly cooked and shredded beef tossed with homemade BBQ sauce. Served with a bag of chips and choice of cookie

Buffet Bar

Starting at \$10/person

Includes: Cookies and beverage

Taco Bar

Seasoned ground beef or chicken served with chips, topped with your choice of lettuce, salsa, sour cream, cheddar cheese accompanied with Spanish rice and beans.

Fajita Bar

Sizzling seasoned beef or chicken and grilled vegetables served with a warm flour or corn tortilla, guacamole, sour cream, and salsa, accompanied with Spanish rice and beans.

Potato Bar

Baked potato topped with your choices of butter, freshly steamed broccoli, chili, cheese, bacon crumbles, sour cream and scallions.

Pasta Bar

Choice of Meat, Alfredo, Vegetarian sauces served over pasta. Served with Caesar Salad and Garlic Bread. Chicken can be added to Alfredo sauce.

Sides

Garlic Mashed Potato

Mashed red or russet potatoes blended with sour cream, butter, and scallions or garlic and seasonings.

Tossed Green Salad

Mixed greens, grape tomatoes, mushrooms and red onions served with Ranch, Italian, or Balsamic Dressings.

Famous Caesar Salad

Romaine lettuce tossed with parmesan cheese, croutons, and Chef Guinn's Caesar dressing.

Potato Salad

NSD Culinary perfected potato salad. Our recipe is a secret, so for specific details, check with the Chef.

Entrees

(Plated or Buffett Style)

Includes: Choice of tossed green salad, Cesar salad or potatoes salad, choice of vegetable, choice of dessert, served with bread and beverage.

Tri-Tip - \$15.00

Marinated beef tri-tip, grilled to perfection and thinly sliced.

Prime Rib - \$22.95

Seasoned and slowly cooked to perfection Rib Eye Roast.

Cross-Rib Roast - \$10.00

Seasoned and slowly cooked to perfection Rib Roast.

Beverages

\$1.00/each or per-person

- Lemonade (pink and lemon)
- Ice Tea (sugar)
- Water (bottled)
- Coffee (cream and sugar)
- Fruit Punch

Desserts

\$1.00

Assorted Brownies or Cookies

\$2.00

Cakes/Cupcakes


(Ask for details)

\$2.50

Truffles/Bonbons

Additional items available upon request.

Dishware: All items are accompanied with disposable plates, glasses, and flatware. Non-disposable plates, glasses, and flatware are available for an additional service fee.



All catering proceeds go towards student engagement in leadership and technical skill training, development, and competition.



Delivering high-quality, industry-driven career training to students of the Nampa School District.



To have us cater your next event, please contact:

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