



School of the Wise Catering is committed to providing full-service catering with unlimited resources for event planners, corporations and individuals planning special events ranging from large-scale galas, weddings to smaller more intimate in-home dinner parties and everything in between. The School of the Wise Catering staff offers a one of a kind event experience by helping clients create customized menus or even collaborate on site selection and event design.

The passion for high quality food, emphasis on customer service and focus on value has set us apart. Our diverse menu offers a wide range of options to choose from, and is constantly evolving as our chefs are inspired by new ingredients, techniques, and flavors. School of the Wise Catering offers an unmatched assortment of restaurant quality menu items including everything from fresh salads, interactive food stations to elegant entrées and stunning desserts.

We've put together a few sample menus to assist you with your planning. We can help you at any time but request at least 48 hours notice to prepare properly. For your convenience, all items (except hot food) will be trayed and ready-to-serve. For extra services such as rentals, servers, floral, etc. allow additional time.

Breakfast

Classic Continental Buffet

Fresh-cut seasonal fruits, assorted house-baked pastries, muffins and croissants with sweet cream butter.

Yogurt and Cereal Bar

Choose from an assortment of cold cereals, along with skim or whole milk and sugar. Plain or berry-infused yogurt, granola, fresh berries and raisins.

Oatmeal Bar

Served with brown sugar and milk. Topped with Raisins, Craisins, Bananas, Blueberry, Strawberry, Honey, Chocolate chips and Apple

All American Buffet

Fluffy scrambled eggs, potatoes, Applewood smoked bacon, maple sausage patties, seasonal fresh fruit and assorted muffins and rolls with whipped sweet cream butter.

Pancake Bar

Dress up your vanilla-infused Pancakes with choice of maple syrup, fresh strawberry sauce, mixed berry compote, chocolate chips, whipped cream, whipped sweet cream butter, powdered sugar, candied pecans or caramelized bananas.

Omelet Station

Have our chefs prepare your omelet in front of your guests from a selection of whole egg, bacon, ham, cheddar cheese, feta cheese, peppers, scallions, broccoli, mushrooms, sundried tomatoes and asparagus. Served with potatoes and choice of cinnamon and caramel rolls or assorted muffins and croissants

Quiche

Flakey Pie crust filled with eggs and cream mixed with your favorite toppings.

Egg Bake

Savory bake of eggs, bread crumbs, cheese, and sausage, ham or bacon.

Breakfast Sandwich

Fresh eggs, American cheddar and choice of bacon, sausage or ham perfectly packed between whole wheat or white bread

Assorted scones, muffins, Banana Bread and Danishes

BREAKFAST BEVERAGES

- Coffee (regular or decaf)
- Milk (Skim or whole)
- Hot Cider with Cinnamon Stick
- Hot Chocolate with Peppermint or Marshmallow
- Fruit & Vegetable Juice (orange, cranberry, grapefruit, pineapple, apple)

Soups & Salads

Oven Roasted Tomato

Chili

Salon Salad

Mixed greens, blue cheese, apples, pecans, & dried cranberries served with a lemon poppy seed dressing.

Fresh Garden Salad

Crisp Romaine lettuce topped with sliced cucumbers, egg, carrots, red onion, and parmesan cheese.

Caesar Salad

Crisp romaine lettuce tossed in a house made dressing and topped with homemade croutons.

Antipasto Salad

Served on a bed of crisp romaine lettuce topped with diced red pepper, tomato, onion, artichoke, asparagus, black olives and fresh mozzarella all tossed in our balsamic vinaigrette

Appetizers

Antipasto Platter

Mixed olives, cornichons, fresh mozzarella, salami, prosciutto, smoked cheddar, roasted red pepper, pepperoncini, smoked turkey, served with baguettes and gourmet crackers.

Tapas Platter

A variety of seasonal Tapas served with warm pita bread.

Ploughman's Platter

Assorted meat and gourmet cheese sided with fruits and vegetables.

Assorted Crustinis-

Roast beef with caramelized onions, Tomato Bruschetta, Caprese

Spinach Artichoke Dip

Bubbly artichoke dip served with warm pita bread.

Cheese Fondue

Soft Gruyere, garlic and white wine melted into perfection, and then topped with a bit of nutmeg. Served with toasted French baguette, sliced red pepper and apple.

Meatballs and Homemade BBQ Sauce

Italian seasoned ground chuck cooked to perfection and tossed in a sweet BBQ sauce.

Bruschetta Caprese

Balsamic marinated tomato, fresh mozzarella, basil, and garlic on an herb toasted baguette.

Lunch Buffets

Salad Lunch Buffet

Mixed greens, roasted chicken, assorted fresh accoutrements, a selection of House made vinaigrettes and dressings, fresh pasta salad and artisan breads.

Deli Buffet

Assortment of sliced sandwiches, dill pickles and seasoned kettle chips

Soup and Sandwich Buffet

Soup du jour, assortment of sliced sandwiches, and seasoned kettle chips

Sandwich Options:

Roast Beef

Served on Focaccia bread with feta cheese, sweet pepper and tomato relish with a side of horseradish cream.

Fresh Apple & Brie

Served on potato bread

Grilled Cheese

Cheddar, Havarti and Gruyere cheese married with a fresh tomato, black olive aioli, and crumbled bacon on potato bread.

Italian Panini

A trio of gourmet meats — peppercorn salami, Capicola ham, and Prosciutto, with provolone and tomato pesto on Focaccia bread.

Roasted Asparagus & Gruyere

Served on a French baguette

Tuna Melt

Albacore tuna with Dijon mustard, diced red onion, mayo, dill & cumin topped with gruyere cheese.

Oven Roasted Turkey

Served with sharp cheddar with a dab of Dijon bistro sauce on whole wheat bread.

Ham & Havarti

Served with a dab of honey dijon mustard on Focaccia bread.

Traditional Grilled Cheese

Sharp cheddar and Havarti on potato bread

Peanut Butter and Jelly

Served on potato bread with chips

A Touch of Elvis

Peanut butter, sliced banana, and honey served on potato bread.

Picnic Buffets

Build your own Hot dog buffet

All beef hot dogs, poppy seed and regular buns, chopped onion, green relish, sport peppers, shredded cheddar, all meat chili, ketchup, mustard, pickle, celery salt and tomatoes, served with potato salad and seasoned kettle chips.

Pulled Sandwich Buffet

Choice of pulled pork or pulled chicken, served with buns and accompaniments. Your choice of potato salad or coleslaw and baked beans or southern style corn on the cob. Includes kettle chips and salted shell on peanuts.

All-American BBQ

Grilled hamburgers, bratwurst, hot dogs, fresh buns, lettuce, cheddar, sliced tomato, pickles, onion, mustard, mayo, ketchup, served with mustard potato salad, coleslaw and baked beans.

Backyard BBQ

Slow roasted pork ribs, pulled BBQ chicken, served with mustard potato salad, western style baked beans, seasoned kettle chips and corn bread.

Fiesta BBQ

Barbacoa style beef and chicken, hard and soft taco shells, crisp lettuce, tomatoes, green scallions, sour cream and salsa served with Jalapeno corn bread and re-fried beans.

Salad Shaker Station

"You pick it, we shake it."

Choose from romaine, spring mix, spinach, red pepper, cucumber, tomato, carrot, black olives, almonds, candied pecans, strawberries, apple, , raisins, feta, parmesan, bleu, house made croutons, balsamic vinaigrette, buttermilk ranch, Caesar, bleu cheese. Our chefs will take it from there and shake it up for each guest and serve with artisan bread

Entrées

Beef Stroganoff

Tender strips of beef and mushrooms cooked in sour cream and served over noodles make up this classic beef stroganoff recipe.

Spaghetti and Meatballs

Meat Loaf

Our own special recipe made with fresh chuck, pork, onions and more.

Pizza

Veggie, Cheese, Pepperoni and Green Olive, BBQ Chicken

Assorted Ravioli

Special selection of Braised Beef, Butternut squash, Seafood, Vegetarian,

Italian Buffet

Build your own pasta with your choice of fettuccini, penne, pulled roasted chicken, Italian style meatballs, assorted vegetables, Alfredo or Red sauce, topped with grated Parmesan. Served with Caesar salad and artisan breads.

Desserts

Cookies

Chocolate chip, M&M, peanut butter or oatmeal raisin

Bars

Brownies, seven layer, lemon, blondes or Pumpkin bars with Cream cheese frosting

Chocolate Mouse torte

Bread Pudding

Seasonal toppings

Apple Crisp

Slow-baked seasonal apples with a brown sugar and butter topping.

Ice Cream Sundae Bar

Choose from vanilla bean, chocolate or strawberry ice cream, then top with hot fudge, caramel, strawberry sauce, mini M&M's, maraschino cherries, crushed Oreos, sprinkles, wafer cookies, crushed peanuts or whipped cream

Dessert and Coffee Platters

Coffee (regular or decaf) with cups, sugar/sweetener, creamer and stir sticks, Mini Cookies, Assorted Petite Bars, Large Fresh Fruit and Cheese Platter and Cracker Basket

Gifts

If you would like to send a special meal or gift to someone in our delivery area, call School of the Wise Catering for ideas and assistance. We'll take care of the rest. Please allow 24 hours for processing - some requests may take longer.