



Catering Menu

The Food Service Department was designed to meet all of your catering needs. From a continental breakfast to a business lunch, we welcome the opportunity to serve you and customize your special events.

To provide you with the best service, orders should be placed at least 10 business days prior to the event.

We know at times you may need to cancel an event with short notice. Please notify us as soon as possible to minimize cancellation fees.

Catering prices in the menu include disposable items, set-up, delivery and pick-up.

Contacts: District Chef Andres Romero

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Chef Nancy Turner

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Catering Services Provided by:



In Partnership with Rock Hill School District #3

To place an order please contact the food service office.

1234 Flint Street Exd. Rock Hill, SC 29730

Morning Selections

All Breakfast items include freshly brewed coffee service, juice and water. All items priced per person.

Light and Fit

Fresh Seasonal Melons,
Muffins and Croissants 7.50



Parfait

Yogurt, Granola and Berry Parfaits
with Fresh Seasonal Whole Fruit 7.50

Egg Muffin

Griddled English Muffin with Scrambled Eggs,
Smoked Bacon and Pepper Jack Cheese.
9.95



Frittata

Whole Egg Frittata, Spinach, Tomatoes,
Potatoes
and Bacon. 8.75

BOX LUNCHES AVAILABLE

ADDITIONAL MENU ITEMS AVAILABLE. PLEASE CALL/EMAIL THE CATERING OFFICE FOR MORE INFORMATION.

Lunch Selections

All lunch menu items include freshly brewed iced tea and water. All items priced per person.
One menu selection please per event.

Wrap Grilled Chicken Wrap with Roasted Peppers, Avocado, Lettuce, Caramelized Onion, Herbed Garlic Tortilla, Potato Chips and Seasonal Whole Fruit. 8.50



Three Cheese Pasta Grilled Chicken, Broccoli and Bacon with Orecchiette Pasta, Basil, Sun Dried Tomato, Garlic Scented Cream, Asiago Cheese, Fontina and Parmesan Cheese 9.95



Baked Rigatoni Italian Sausage, Garlic Infused Tomato Sauce, Rigatoni Pasta, Basil, Spinach, Fresh Ricotta, Mozzarella Cheese and Parmigiano-Reggiano 9.95

Fajita Grilled Chicken and Beef Fajitas with Spanish Rice, Pinto Beans, Roasted Peppers, Onions, Flour Tortillas, Guacamole, Sour Cream, Salsa and Jack Cheese 8.75

Salad Pecan Crusted Chicken with Kale, Spinach, Arugula, Crispy Onions, Dried Cranberry, Cucumber, Tomato, Feta Cheese, Pecans, Croutons, Ranch and Italian Dressing. 7.55



Sandwich Assorted Sandwiches to include Roast Turkey, Sliced Beef, Smoked Ham, Aged Cheddar, Gouda, Swiss, Relish Tray, Chips, Whole Fruit and Condiments 8.25



Baked Potato Chopped Bacon, Sliced Cilantro, Sour Cream, Green Onions, Cheddar Cheese, Butter, and chopped tomatoes 8.50

Pizza

Wheat Dough

16' Cheese Pizza 6.50

16' Pepperoni Pizza 7.50



DESSERTS AND BEVERAGE

All items priced per person or as denoted...

Cookie

Assorted Cookies such as
Chocolate Chip, Oatmeal,
Peanut Butter and Macadamia
Nut. 1.00 Per person



Brownie

Chocolate Fudge
Brownie. 1.00 Per person

Petite

Assorted Mini Desserts. One
Dozen 1.00 Per person

Beverage

Lemonade 2.00

Fruit punch 2.00

Iced Tea 2.00

Coffee 1.00

AFTERNOON SELECTIONS

All items priced per person. One selection per event.

Cheese

Artisanal Trio of Cheeses,
Assorted Fresh and Dried
Fruits, Breads, and
Assorted Crackers 6.25

Crudité

Farmer's Market Table with
selection of Raw Vegetables
and Herb Cream Cheese 6.75

Antipasti

Roasted Vegetables, Marinated
Artichoke Hearts, Olives,
Hummus, Spinach Dip, Cured Meats,
Fresh Mozzarella,
and Focaccia Breads 8.50

Bruschetta

Crisp Bread Croutons and a selection of traditional
toppings of Basil Pesto, Kalamata Olive
Tapenade and Tomato Caper
Relish 6.50

Crudo

Garden Vegetables and Crisp
Bread with Chilled
Artichoke Spinach Dip,
Herbed Cream Cheese and
Sun Dried Tomato Pesto 6.50

