

Dessert



Cookie Tray- \$40.00

Assortment of delicious cookies

Flavors can include chocolate chip, snickerdoodle, sugar, oatmeal white chip cranberry and other seasonal cookies.

Serves approximately 20-25.

Bar Tray- \$40.00

Assortment of chewy bars

brownies, blondies, monkey bars and lemon bars. Serves approximately 20-25

Cupcakes - \$15.00/doz

Sold by the dozen. Flavors include:

Yellow cake with butter cream frosting

Yellow cake with cocoa fudge frosting

Chocolate cake with butter cream frosting

Chocolate cake with cocoa fudge frosting

Carrot cake with cream cheese frosting

1/2 Sheet Cake- \$35.00

See cupcake flavors

Cookie Cake (12 inch)- \$15.00

Chocolate chip cookie cake with buttercream frosting. Serves approximately 10.



This is the standard menu from our Davis Center Catering 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!



Contact Us

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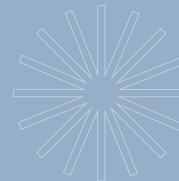
Orders must be placed at least one week in advance. We advise ordering as early as possible to be sure we have availability on our calendar. Cancellations must be made 48 hours in advance.

The S. John Davis Career Center (DCC) is a dynamic school providing excellent career and transition education to students with disabilities. Our students are Driven to Achieve success in Vocation, Independence, and Self-Determination. The Davis Center Catering classroom works each day to make that success a reality!

From start to finish, starting with menu planning, shopping, food preparation, deadlines and delivery, our students work to prepare each order while maintaining proper, Fairfax County Health Department approved standards of kitchen etiquette and sanitization.

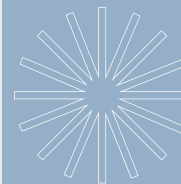
Our students and staff are passionate about all aspects of food and food service and work together to learn about the "farm to table" concept, the business of food and hard work of being in the food service industry, as well as the rewards of preparing a delicious meal.

Each order you place with DCC supports our students by providing opportunities to prepare for future work opportunities in the community. Please check out our menu, ask about any special requests (our students LOVE a challenge) and we look forward to working with you!



Catering Menu 2024-2025

Available:
Monday-Friday
8:30am-3:00pm
Following the FCPS calendar



[daviscentercatering](https://www.daviscentercatering.com)

Breakfast Platters

serves approximately 20

Assorted Homemade Muffin Platter- \$30.00

Includes three types of seasonal muffins

Cream Cheese Danish Platter- \$30.00

Sweet breakfast pastries, braided around a delicious cream cheese filling

Fruit Salad- \$40.00

A colorful assortment of chopped fruit of the season

Assorted Homemade Scones Platter- \$45.00

Lemon blueberry, orange cranberry, chocolate chip, plain or seasonal (choose up to three)

Make Your Own Parfait- \$3.50 per person

Vanilla Greek yogurt, homemade granola (contains nuts) and mixed berries

Salads and Sides

serves approximately 10-12

Mixed Greens Salad- \$20.00

Field greens, dried cranberries, candied walnuts and crumbled feta cheese. Served with a side of raspberry vinaigrette.

Garden Salad- \$20.00

Romaine lettuce, grape tomatoes, cucumbers, shredded carrots. Served with a side of balsamic vinaigrette or ranch dressing.

Greek Salad- \$25.00

Romaine lettuce, grape tomatoes, cucumbers, red onion, kalamata olives and crumbled feta cheese. Served with a side of Greek vinaigrette.

Cilantro Lime Salad- \$25.00

Mixed lettuce, grape tomatoes, roasted corn, and monterey jack cheese. Served with a side of cilantro lime vinaigrette.

Ginger Sesame Salad- \$25.00

Mixed lettuce, julienne peppers, crisp wontons, mandarin oranges, toasted almonds, and sesame seeds. Served with a side of ginger sesame dressing.

Roasted Vegetable Orzo Pasta Salad- \$35.00

Roasted bell peppers, red onions, and eggplant tossed in an olive oil and lemon juice blend. Sprinkled with pine nuts, basil and feta cheese.

Macaroni and Cheese- \$25.00

Elbow noodles cooked with a homemade roux and mixed with a rich and creamy cheese sauce.

Entrées

Each meal option is priced at \$12.00/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 with sides 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.

Make Your Own Taco Salad

Start with a homemade tortilla bowl and fill it with shredded lettuce, shredded cheese, sour cream, two types of salsa (tomato and corn/bean), guacamole, and your choice of seasoned ground beef or ground turkey.

Chicken Fajitas

Chicken breast cooked 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.

Chicken Lettuce Wraps

Ground chicken marinated in hoisin and soy sauce and mixed with water chestnuts and green onions. Served with white rice and lettuce cups.

Chicken Tikka Masala

Tender pieces of chicken drenched in a warm, creamy sauce with tons of curried spices. Served with white rice and topped with cilantro.

Boxed Lunches

Each meal option is priced at \$12.00/person (10 person minimum). Price includes cookie or bar tray for dessert.

Salad Boxed Lunch

Your choice of Mixed Greens, Garden, Greek, Ginger Sesame or Cilantro Lime salads. Each salad served with roasted chicken.

Wrap Boxed Lunch

Your choice of turkey/provolone, ham/swiss, roast beef/pepper jack, or vegetable/feta wraps. Served with chips.

Ciao Italia

Each meal option is priced at \$12.00/person (10 person minimum). Price includes a choice of Mixed Greens or Garden Salad and a cookie or bar tray for dessert.

Spaghetti and Meatballs

Our secret meatball recipe served with marinara sauce and your choice of spaghetti or spaghetti squash.

Baked Lasagna

Wide noodles layered with four savory cheeses and baked with your choice of homemade ground beef or Italian sausage meat sauce.

Spinach Stuffed Shells

Jumbo shells stuffed with a trio of flavorful cheeses, tender spinach, and fresh herbs. Topped with our marinara sauce.

Baked Penne and Roasted Vegetables

Penne tossed with perfectly seasoned and roasted zucchini, squash, yellow onion, garlic and mushrooms. Tossed with our marinara sauce and topped with mozzarella cheese.

Italian Sausage Subs

Flavorful pieces of Italian sweet sausage cooked with fresh herbs, onions, and green and red pepper slices. Served with sub rolls and shredded mozzarella cheese.

Party Platters

serves approximately 20-25

Fresh Vegetable Platter- \$35.00

Fresh carrots, celery, bell peppers, cucumbers and tomatoes. Served with ranch dressing.

Tomato and Mozzarella Platter- \$35.00

Skewers of grape tomatoes and marinated mozzarella

Cheese Platter- \$40.00

Cheddar, swiss, pepper jack, and colby cheese garnished with grapes

Fresh Fruit Platter- \$40.00

A delicious assortment of the season's freshest fruit