



CATERING MENU

From an afternoon snack to a four-course meal, our on-site culinary staff from the Smilin' G Cafe will work with you to plan your event menu. Catering orders through our cafe help provide real-world training opportunities for individuals with barriers seeking future employment in the food service industry. Under the direction of the culinary and catering manager, Chef Joe Cross, trainees learn food preparation, customer service, cash register, safety and sanitation skills.

BREAKFAST

Egg Bakes	\$6 per person	Biscuits and Gravy	\$3 each
<ul style="list-style-type: none"> • Regular: Egg, meat and cheese • Vegetarian: Egg, vegetables and cheese 		French Toast Sticks	\$4.25 per person
Breakfast Pizza	\$12 each	Yogurt Cup	\$4 each
<ul style="list-style-type: none"> • Regular: Egg, cheese sauce, meat and mozzarella • Vegetarian: Cheese sauce, vegetables and mozzarella 		Fresh Fruit Bowl	Seasonal Market Price
Hashbrown Casserole	\$3.75 per person		<ul style="list-style-type: none"> • Pineapple, cantaloupe, strawberries, honeydew
Breakfast Burritos	\$5 each	A La Carte Items	\$1 each
<ul style="list-style-type: none"> • Sausage, egg, potato, cheese, salsa and sour cream 		<ul style="list-style-type: none"> • Muffins • Cinnamon Rolls • Danishes 	

LUNCH

Taco Bar	\$9 per person	Pizza	\$10 each
<ul style="list-style-type: none"> • Beef or Chicken • Includes chips, lettuce, olives, tomatoes, salsa, sour cream, jalapenos and cheese • Guacamole \$1.25 extra 			+ \$0.50 per topping
Fajita Bar	\$9.50 per person	<ul style="list-style-type: none"> • Topping options: Peppers, mushrooms, ham, pepperoni, bacon, sausage, pineapple, olives, tomatoes, jalapenos, onions, banana peppers 	
<ul style="list-style-type: none"> • Beef or Chicken • Includes onions, peppers, Mexican rice, black beans, shells, olives, tomatoes, salsa, sour cream and jalapenos • Guacamole \$1.25 extra 		Spaghetti and Meatballs	\$7.50 per person
Pasta Bake	\$7.50 per person	<ul style="list-style-type: none"> • Includes noodles, meatballs, marinara and breadstick 	
<ul style="list-style-type: none"> • Meat or Vegetarian • Caesar salad add-on, \$2 per person • Includes breadstick 		Italian Chicken Breast	\$24 (serves 12)
Baked Potato Bar	\$9 per person	Meatballs	\$22 (serves 12)
<ul style="list-style-type: none"> • Includes potato, cheese sauce, chili, sour cream, butter, bacon bits, tomatoes, cheese and salsa 		Oven Roasted Vegetables	\$20 (serves 12)
		Deli Meat Platter	\$70 (serves 10)

YOU DONATE. WE TRAIN. JOBS EARNED. LIVES CHANGED.

Box Lunches	\$9.50 per person
<ul style="list-style-type: none"> • Sandwich/wrap options: Turkey, ham, roast beef, chicken salad, crab salad, dagwood sub • Box lunches include chips, fresh fruit (apple or banana), cookie and condiments 	
Sandwich Only	\$7.25 per person
<ul style="list-style-type: none"> • Sandwich/wrap options: Turkey, ham, roast beef, chicken salad, crab salad, dagwood sub 	
Individual Bags of Chips	\$1.25 each

Salad Bar	\$9.50 per person
<ul style="list-style-type: none"> • Choice of six items to build your salad bar: Tomatoes, eggs, ham, chicken, bacon bits, cheese, olives, cucumber, peppers, onions, jalapenos, banana peppers, baby corn and beets • Choice of two dressings: Ranch, French, Italian and thousand island 	
Soup du Jour	\$3.25 per person
<ul style="list-style-type: none"> • Options: Chicken noodle, tomato bisque, broccoli cheese or chili 	
Dinner Rolls	\$20 (serves 12)

DESSERTS

Cookies	\$12 per dozen	Rice Krispie Treats	\$12 per dozen
<ul style="list-style-type: none"> • Chocolate Chip or Snickerdoodle 		Scotcheroos	\$22 per dozen
Brownies	\$12 per dozen		

BEVERAGES

Coffee	\$12 per gallon	Soda and Juice	\$2 per bottle
Lemonade	\$10 per gallon	Water	\$1.50 per bottle
Iced Tea	\$7 per gallon		

OUR MISSION

Our Food Service Skills Training Program offers paid hands-on training to individuals with barriers. Trainees have the opportunity to experience all aspects of the food service industry, including safe food handling, food preparation, equipment maintenance and customer service.

Chef Joe Cross and our other Food Service Skills trainers work with trainees so that they will gain the skills and experience necessary to earn employment in the community. Many of our Food Service Skills Training graduates go on to receive jobs with local businesses, where they achieve competitive wages, increased independence and integration into their workplace.

When you cater with us, you are helping to provide these skills training programs and employment services to lowans facing barriers in their job search. Thank you for partnering with us!



Chef Joe Cross working with a trainee on cash register skills

For more information or to place a catering order, contact us at catering@dmgoodwill.org or call 515-265-5323.

Pricing includes disposable tableware.

Disclaimer: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

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