

Breakfast

Rio Royal Breakfast

\$10.00 / Person

Egg Frittata, Homemade Muffins, Seasonal Fresh Fruit,
Yogurt , Cheese, Cereal,

Rio Continental Breakfast

\$7.50 / Person

Bagels, Fresh Seasonal Fruit, Yogurt, Cheese

Yogurt Parfait / Oatmeal Bar

\$5.50 / Person

Sweet Indulgences

Assorted Cookies: \$ 10.00 / dozen

Rosie's Fruit Crisp, Served Heated

\$4.00 Per Person / Ala Mode \$4.50 per person

Limoncello Mascarpone cake: \$4.00 per person

Decadent Double Chocolate Cake: \$4.00 per person

Tiramisu: \$4.00 per person

Rio's famous chocolate cup: \$3.00 each

Ala Carte

Bagels with Cream Cheese

1 dozen / \$22.00

Fresh Baked Breakfast Bread / Muffins

1 dozen / \$24.00

Veggie or Fruit Platter

Serves 15 / \$25.00

Crackers with Cheese or Snack Platter

Serves 15 / \$22.00

Maria's Seasonal Spa Water

Serves 25 / \$17.00

Aqua Fresca

Serves 25 / \$25.00

Bottled Water

Case 16.8 oz. / \$12.00

Coffee Service

Service for 25: \$25.00 50: \$50.00

**All catering request must be received two we
prior to the event.**

Ordering forms are available on line at



Please call **Rosie Gutierrez at (805)**

485-3111 or email at

rgutierrez@rioschools.org with any questions

Rio School District Child Nutrition Services

Catering Menu 2023—2024



Rio School District
Child Nutrition Department

1800 Solar Dr.

Oxnard, Ca. 93030

If you don't see what you are looking for on our menu, please ask us. We may be able to accommodate your request.

Menu Items Throughout The Year

Prices include labor, tax and appropriate condiments. Additional charges will be added for weekend or after hours service and delivery.



Entrée Salads

\$8.00 Per Person

Farm Fresh Salad

Seasonal lettuce mix, tomatoes, cucumber, red onion, cranberries, sunflower seeds, and cheese. With a balsamic vinaigrette

Fiesta Salad

Seasonal lettuce mix, tomatoes, diced seasoned chicken, cheese, black beans, and corn salsa. With a chipotle ranch.

Chicken Caesar Salad

Chopped romaine, diced chicken, tomatoes, parmesan cheese, and croutons. Served with a Caesar dressing.

California Chef Salad

Seasonal lettuce mix, turkey, ham, cheese, diced egg, tomatoes, and blue cheese. Served with homemade ranch dressing

Soups

\$6.00 per person Served with tortilla chips or crackers

Chicken Tortilla

Diced seasoned chicken, corn, black beans, fresh seasonal vegetables in a chicken broth. With crunchy tortilla strips.

Vegetable

Fresh seasonal vegetable in a vegetable broth (vegetarian)

Chicken Posole:

Slow roasted chicken and hominy in a red chili broth. Served with shredded cabbage, radish, avocado, and lime.

Specialty Sandwiches / Wraps

\$10.00 Per Person

Your choice of the following as either a sandwich or wrap

Veggie

Seasonal veggies, hummus and feta cheese (vegetarian)

Turkey and cheese or Tuna Salad

Served with lettuce, tomato, pickle

Bread choices: Wheat, Sourdough or roll

Wrap choices: Whole wheat or spinach tortilla

Combo Meal

\$11.50 Per Person

Your choice of 2 from the following:

Entrée Salads, Soups or Specialty

Sandwich / Wraps

Group Meal Selections

Gourmet Feast

\$15.00 Per Person

Choice Of: Tri Tip, Ham or Turkey

Served with either Seasoned roasted or creamy mashed potatoes

Farm Fresh Vegetables, Salad and Bread

Tostada / Burrito Fiesta

\$12.00 Per Person

Choice of one of the following: Tostada Shells or flour tortilla.

Choice of two of the following:

Whole seasoned pinto beans, refried beans, cilantro lime rice seasoned turkey taco meat, or diced seasoned chicken

Choice of 5 of the following

Lettuce, salsa, diced tomato, sour cream, diced onion, salsa, shredded cheese, corn, jalapeños, or cilantro

Italian Feast

\$12.50 Per Person

Choice of one of the following:

Spaghetti, Lasagna Rollup, or Homemade Pizza

Caesar Salad or Garden Salad

Garlic bread or bread stick

Oriental Bowl

\$12.00 Per Person

Choice of: Orange Chicken or Teriyaki Chicken

Served with eggrolls, steamed rice, and seasonal vegetables

American or Southern Classic

\$11.50 Per Person

Baked Chicken

Choice of: Macaroni & Cheese or Pasta Salad

Choice of: Coleslaw or Sautéed Collard Greens

Choice Of: BBQ Baked Beans or Corn On The Cob

Served with Warm Roll