

Occidental College Campus Dining

In-House Catering Menu

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Standard Charges:

- Delivery by push cart outside of JSC \$6 flat fee (includes equipment collection)
- Delivery by vehicle \$10 (includes equipment collection)
- Remote location fee – staffed events outside of JSC/china \$2.50 per person
- Remote location fee – staffed events outside of JSC/compostable products \$1.50 per person
- Labor fee – staffed events, fewer than 10 guests \$30 per staff member

*-Value Priced **-2 week notice required ***-Gluten free options available

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- Labor fee – fewer than menu minimum \$30

Refreshment Combinations...

- #1** Fresh brewed regular and decaffeinated coffee and tea... **\$1.25 per person**
- #2** Choice of Juice, punch, lemonade or iced tea... **\$1.10 per person**
- #3** Coffee, decaf & tea, choice of juice, punch, lemonade or iced tea... **\$1.80 per person**
- #4** Coffee, decaf, tea and cookies... **\$2.15 per person**
- #5** Lemonade or iced tea and cookies... **\$2.00 per person**
- #6** Lemonade and iced tea and cookies... **\$2.15 per person**
- #7** Coffee, decaf & tea, cookies, choice of punch, lemonade or iced tea ... **\$2.70 per person**
- #8** Coffee, decaf & tea, morning pastries... **\$2.25 per person**
- #9** Coffee, decaf & tea, juice and morning pastries... **\$2.80 per person**

Beverage Selections, add on, per bottle

CANNED SODA ... \$1.10
 OXY BOTTLED WATER... \$1.25
 SPARKLING MINERAL WATER... \$1.50

Bakery Selections, add on, per person

YOGURT & GRANOLA ... \$2.25
 ITALIAN COOKIES ... \$2.50

Bakery Selections, add on, per piece

SMALL GOURMET DANISH ... \$1.50
 LARGE MUFFIN ... \$2.25
 MINI MUFFIN ... \$1.50
 SCONE ... \$1.75
 BAGEL & Cream Cheese ... \$1.75
 BUTTER CROISSANT ... \$2.00
 CINNAMON ROLL ... \$2.00
 SWEET BREAKFAST BREAD ... \$1.75
 CLASSIC COOKIE...\$1.25***
 STUFFED CROISSANT **...\$4.50 Selection of sweet and savory

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Continental & Full Breakfasts...



***A. VALUE PRICED ... \$2.25 per person**

Assorted breakfast pastries, fresh brewed regular and decaffeinated coffee and tea

B. STANDARD ... \$2.80 per person

Assorted breakfast pastries, fruit juice, fresh brewed regular and decaffeinated coffee and assorted teas

C. DELUXE ... \$4.30 per person

Assorted breakfast pastries, assorted bagels with cream cheese, seasonal fresh fruit tray, fruit juice, fresh brewed regular and decaffeinated coffee and assorted teas

#1 ... \$7.75 per person

Selection of stuffed croissants and fresh baked scones with jam and cream, seasonal fresh fruit, fruit juice, fresh brewed regular and decaffeinated coffee and assorted teas

#2 ... \$9 per person

The low-carb breakfast includes tomato juice, hard boiled eggs, fresh berries with choice of cottage cheese or yogurt with honey, fresh brewed regular and decaffeinated coffee and assorted teas

Breakfast Buffets (minimum 8 people)...

All full breakfast buffets include breakfast pastries, fruit juice, fresh brewed regular and decaffeinated coffee and assorted teas

#3 ... \$14 per person

Quiche Lorraine, chicken-apple sausage, roasted red potatoes and seasonal fresh fruit tray

#4 ... \$14 per person

Fluffy scrambled eggs, crisp bacon, country fried potatoes, Belgian waffles with syrup and seasonal fresh fruit tray

#5 ... \$14 per person

Irish oatmeal with brown sugar-cinnamon and raisins, made-to-order omelets, O'Brien potatoes, sweet Irish soda bread, fresh fruit and granola

#6 ... \$11 per person

Build you own breakfast by making a selection of any four of the following:

Fluffy scramble eggs

Omelets

Crisp bacon

Country fried potatoes

French toast with syrup

Succulent pork sausage links

Hash browns

Buttermilk pancakes with syrup

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Gourmet Salad Entrées...



Individually plated, or 8 people minimum for buffet service. Gourmet salads include fresh baked rolls and butter, cookies or small sweets, iced tea & lemonade or coffee service

AHI TUNA SALAD ... \$19 per person

Ahi tuna with Napa cabbage, julienne vegetables and sugar snap peas served with pear-ginger vinaigrette

ASIAN VEGETABLE SALAD (V) ... \$14 per person

Napa cabbage, snap peas, julienne carrots & red peppers and oyster mushrooms served with soy-ginger vinaigrette

BARBEQUE CHICKEN SALAD ... \$16 per person

Barbeque chicken breast, crisp romaine, diced tomatoes, avocado, black beans, roasted corn, crispy tortilla strips and shredded jack cheese served with barbeque-ranch dressing

BUCKWHEAT NOODLE SALAD (V) ... \$15 per person

Buckwheat noodles and julienne vegetables served with miso-karashi vinaigrette

CALIFORNIA COBB SALAD ... \$15 per person

Cojita cheese, hard-boiled egg, diced chicken breast, sliced avocado, tomatoes and fresh mixed greens served with cilantro-ranch dressing

*** CHICKEN CAESAR SALAD ... \$14.50 per person**

Diced chicken breast on a bed of romaine lettuce accompanied by tangy Caesar dressing and homemade croutons

CHICKEN AND PISTACHIO SALAD ... \$18 per person

Grilled breast of chicken with pistachios, baby greens and Gorgonzola cheese served with balsamic vinaigrette

CHINESE CHICKEN SALAD ... \$17.50 per person

Chopped chicken breast, julienne Napa & red cabbages, shredded carrots, mandarin oranges, fried wontons and rice stick noodles, sesame-ginger dressing

*** CONRAD'S SPINACH SALAD (V) ... \$12 per person**

Fresh baby spinach, sliced strawberries, raisins, and sliced almonds served with raspberry-walnut vinaigrette

CURRY CHICKEN SALAD ... \$18 per person

Curried chopped chicken breast, baby greens and garbanzo beans

FIESTA SALAD (VL) (GF) ... \$15 per person

Romaine, black beans, cotija cheese, tortilla chips and corn, mango vinaigrette

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Gourmet Salad Entrées...



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FONTANESI SALAD (VL) ... \$15 per person

Baby greens, candied walnuts, dried cherries and Gorgonzola cheese served with Champagne vinaigrette

GREEK SALAD (VL) ... \$16 per person

Arugula, feta cheese, sun-dried tomatoes, olives, artichoke hearts served with balsamic vinaigrette

GRILLED SEA SCALLOPS SALAD ... \$19 per person

Mixed micro greens, grilled sea scallops and fresh mango served with lemon-mirin vinaigrette

INDIAN CHICKEN SALAD ... \$16 per person

Grilled chicken breast on curried couscous with slivered almonds, raisins, garbanzo beans and diced tomatoes

MINTED MULTI-GRAIN SALAD (VL) ... \$14 per person

Quinoa, bulgur and wheat berries topped with sliced cucumber, black olives and crumbled feta cheese

PEAR AND BLUE CHEESE SALAD (VL) ... \$14.50 per person

Ripe, juicy pears, blue cheese and candied walnuts on a bed of mesclun, assorted wild greens served with pomegranate-cranberry vinaigrette

SOUTHWEST GRILLED CHICKEN SALAD ... \$19 per person

Grilled chicken breast, crisp romaine, cilantro, diced tomatoes, avocado, green onions, black beans, roasted corn, shredded Monterey Jack and cheddar cheese served with either cilantro ranch or salsa ranch dressing

SPICY SHRIMP AND MANGO SALAD ... \$18.50 per person

Spicy jumbo shrimp with chunks of sweet mango and baby spinach served with lime-chili vinaigrette

THAI BEEF TENDERLOIN SALAD ... \$19 per person

Baby greens with tender slices of marinated Thai beef and lemongrass served with spicy Thai vinaigrette

WILD MUSHROOM SALAD (VL) ... \$14 per person

Wild mushrooms with baby greens and Gorgonzola cheese served with roasted shallot vinaigrette

"ADD-ONS" TO ANY VEGETARIAN SALAD ... \$4 per person

Grilled chicken breast, smoked turkey, sautéed shrimp or poached salmon

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Sandwiches...



Under minimum guest count – \$30 additional fee

Sandwiches include fresh fruit or tossed green salad, potato chips, cookies or small sweets, iced tea & lemonade or coffee service

BALSAMIC CHICKEN BREAST ... \$14 per person

Balsamic vinaigrette marinated grilled chicken breast with baby romaine and sun-dried tomatoes on rosemary bread

BLACK FOREST HAM and CHEESE ... \$12 per person

Succulent slices of Black Forest ham and Swiss cheese, topped with Dijon mustard on French bread

CROISSANT (VL-option) ... \$14 per person

Your choice of smoked turkey and Swiss cheese or garden vegetables

GRILLED EGGPLANT AND GOAT CHEESE (VL) ... \$14 per person

Grilled eggplant, roasted peppers and goat cheese served on onion bread

PORTOBELLO MUSHROOM (VL) ... \$13 per person

Grilled portobello mushroom with provolone cheese and honey mustard on a freshly baked wheat roll

SMOKED SALMON AND CUCUMBER ... \$15.50 per person

Smoked salmon, cucumber and herbed cream cheese on pumpernickel rye or an onion bagel

SMOKED TURKEY AND AVOCADO ... \$15.50 per person

Smoked turkey breast with avocado, sliced tomatoes and romaine with honey mustard on whole-grain bread

GOURMET SANDWICH BUFFET (minimum 10 people) ...\$15 per person

Choice of up to three sandwiches (from above)

*** CLASSIC SANDWICH BUFFET (minimum 10 people)... \$12.50 per person**

Choice of any three sandwiches (from below) on assorted sliced breads

Roast turkey breast
Black Forest ham and cheese
Brie and cheese
Portobello mushroom
Tuna salad

SUBSTITUTE A GOURMET SALAD (page 4/5) ON ANY SANDWICH BUFFET ...+\$8 per person

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Paninis & Wraps...



Under minimum guest count – \$30 additional fee

Paninis and wraps include fresh fruit or tossed green salad, potato chips, cookies or small sweets, iced tea & lemonade or coffee service

PANINIS (minimum 15 people/35 maximum)...\$16 per person***

Choice of any three Paninis pressed golden brown
(72 hour notice required for all orders)

TURKEY BRIE

Thin slices of smoked turkey breast with Brie cheese, honey mustard, lettuce and tomato on a French baguette

PROSCIUTTO and SMOKED MOZZARELLA

Prosciutto ham, smoked mozzarella cheese, tapenade and arugula on a French baguette

GRILLED VEGETABLE (V)

Seasonal grilled vegetables with flavorful hummus on ciabatta bread

BRIE AND FRESH BASIL (VL)

Buttery soft Brie cheese, fresh basil leaves and Roma tomatoes, drizzled with a balsamic vinegar reduction on ciabatta bread

ROAST BEEF AND BLUE CHEESE

Tender, thinly sliced roast beef, caramelized onions and tomatoes, with sour cream-horseradish dressing on a French baguette

CUBAN

Tender, thinly sliced roast pork and baked ham, provolone cheese and sliced dill pickles, with yellow mustard on a French baguette

WRAPS...(minimum 10 people)...\$16 per person***

Choice of any three fillings, wrapped in large tortillas

ALMOND CHICKEN SALAD

CURRIED CHICKEN

CHICKEN CAESAR

BBQ CHICKEN

ROAST BEEF

TURKEY AVOCADO

ITALIAN OR GRILLED VEGETABLES

(VL and V options)

SUBSTITUTE A GOURMET SALAD (page 4/5) ON ANY SANDWICH BUFFET ...+\$8 per person

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Poultry Entrées...



Individually plated, or 8 people minimum for buffet service. Accompanied by salad (pages 14/15), two side dishes (page 16) and dessert

CALIFORNIA CHICKEN WITH MANGO CHUTNEY ... \$15 per person
Boneless breast of chicken served with a tangy, sweet relish

CHICKEN CHARDONNAY ... \$14 per person
Chicken breast sautéed with quartered mushrooms, leeks, Chardonnay wine, mustard seeds and cream

CHICKEN FLORENTINE ... \$15 per person
Chicken breast stuffed with goat cheese and spinach served with a Marsala sauce

CHICKEN PARMESAN ... \$15 per person
Boneless chicken breast lightly breaded and stuffed with mozzarella cheese served with angel hair pasta and marinara sauce

CHICKEN PICATTA ... \$14 per person
Breast of chicken served with creamy lemon sauce with capers

CHICKEN TEQUILA SUNRISE ... \$13.50 per person
Chicken breast with tequila lime and orange salsa

CHICKEN WELLINGTON ... \$15 per person
Boneless breast of chicken mushrooms and caramelized onions, baked in a puff pastry served with a white wine sauce

COCONUT CHICKEN ... \$15.50 per person
Coconut chicken breast topped with a green apple relish, with tangy orange sauce

INDIAN GRILLED CHICKEN VINDALOO ... \$14 per person
Grilled chicken breast, served with a sauce of chicken stock, ginger, cumin, coriander, cardamom and cinnamon garnished with julienne tomatoes & grilled onion

MEDITERRANEAN CHICKEN MIRABELLA ... \$16 per person
Airline chicken breast sautéed with green olives, capers and prunes-this dish is sweet, salty and tangy all at the same time

TURKEY ROULADE ... \$16 per person
Turkey breast stuffed with cranberries and goat cheese

WILD MUSHROOM STUFFED CHICKEN ... \$16 per person
Boneless chicken breast stuffed with wild mushrooms, Boursin cheese, sautéed leeks & bacon served with Madiera or Marsala sauce

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Meat Entrées...



Individually plated, or 8 people minimum for buffet service. Accompanied by salad (pages 14/15), two side dishes (page 16) and dessert

FILET MIGNON ... \$30.50 per person

Grilled choice beef filet served with a green peppercorn sauce

GRILLED PORK CHOP ... \$14 per person

Served with a stone fruit compote

LAMB CHOPS ... \$26.50 per person

Served with a mint julep relish or rosemary balsamic vinaigrette

*** MAYAN GRILLED PORK TENDERLOIN ... \$13 per person**

Moist, tender pork served with a delicious Mexican style sauce

PRIME RIB (minimum 50 people) ... \$22.50 per person

Served with au jus and creamed horseradish

RIB EYE GORGONZOLA ... \$23.50 per person

Served with a red wine balsamic reduction

ROASTED NEW YORK STEAK ... \$20 per person

Served with a red wine and mustard sauce

SHORT RIBS ... \$16 per person

Boneless braised beef short ribs in a red wine reduction

*** STUFFED MEATLOAF ... \$12 per person**

Classic meatloaf stuffed with spinach and red bell peppers

STUFFED PORK LOIN ... \$15 per person

Sweet, glazed pork tenderloin stuffed with dried fruit

SURF AND TURF ... Market price

Your choice of two of the following:

Petit filet mignon or New York steak
Lobster tail or sea scallops or jumbo prawns

*Sauces can be substituted with any of the following choices:
Bearnaise, Bordelaise, Chasseur, Espagnole, Hollandaise, or Compound Butters*

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Seafood Entrées...

All seafood entrées subject to market price

Individually plated, or 8 people minimum for buffet service. Accompanied by salad (pages 14/15), two side dishes (page 16) and dessert

ALMOND CRUSTED SALMON ... \$19 per person

Salmon filet topped with crushed almonds served with an Asian pesto

BLACK COD KASUZUKE ... \$22 per person

Sautéed filet of black cod marinated in sake lee and mirin

BLACKENED SWORDFISH ... \$22 per person

Sautéed filet of swordfish served with sweet potato crab hash

*** CREOLE TILAPIA ... \$17 per person**

Tilapia filet baked in a creole sauce served with fresh spinach

GRILLED HALIBUT ... \$20 per person

Served with papaya pico de gallo

GRILLED SEA BASS ... \$24 per person (sustainably sourced)

Thick filet of grilled sea bass served with either ginger vinaigrette or lime beurre blanc

*** HERB GRILLED SALMON ... \$17 per person**

Served with an herb compound butter

MACADAMIA NUT MAHI-MAHI ... \$20.50 per person

Mahi-mahi topped with macadamia nuts, served with a chili, papaya and pineapple chutney

PAELLA ... \$24 per person

Classic dish of shrimp, clams, scallops, mussels, chicken, andouille sausage and fresh vegetables in a saffron-herb broth

PARMESAN POTATO CRUSTED SALMON ... \$18 per person

Filet of salmon topped with Parmesan mashed potatoes grilled until golden brown

PRAWNS ALLA DIAVOLA ... \$18 per person

Jumbo prawns in a spicy tomato sauce

SEA BASS ESCABECHE ... \$24 (sustainably sourced)

Marinated sea bass poached in a sweet & sour chili sauce

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Seafood Entrées...

All seafood entrées subject to market price

Individually plated, or 8 people minimum for buffet service. Accompanied by salad (pages 14/15), two side dishes (page 16) and dessert

SEA BASS WITH BANANA BUTTER ... \$24 (sustainably sourced)

Thick filet of grilled sea bass served with a banana liquor reduction, topped with crispy sweet potato straws

SEARED SESAME ENCRUSTED AHI TUNA ... \$22 per person

Seared Ahi tuna lightly encrusted served with a cilantro, garlic and lime sauce topped with black and white sesame seeds

SHRIMP AND SCALLOP SCAMPI ... \$22 per person

Sautéed shrimp and scallops in a garlic butter sauce served over linguini pasta

SURF AND TURF ... Market price

Your choice of two of the following:

Petit filet mignon or New York steak
Lobster tail or sea scallops or jumbo prawns

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Pasta Entrées...



Individually plated, or 8 people minimum for buffet service. Accompanied by salad (pages 14/15), two side dishes (page 16) and dessert

BUTTERNUT SQUASH RAVIOLI (VL) ... \$14.50 per person

Plump butternut squash filled pasta served with a roasted red pepper sauce or browned butter and fresh sage

CHICKEN ZITI ... \$16.50 per person

Long thin tube pasta served with chicken breast and wild mushrooms in a cream sauce

*** CLASSICAL LASAGNA ... \$11.50 per person**

Pasta layered with ricotta cheese and mozzarella cheese, tomato sauce and seasoned ground beef

CLASSICAL LINGUINI (V-option available) ... \$14 per person

Linguini pasta served with your choice of clam or white wine sauce

CREAMY PESTO ORECCHIETTE (VL) ... \$16.50 per person

"Little ears" pasta tossed with sun-dried tomatoes, artichokes and fresh oregano served in a creamy pesto sauce

*** GOURMET FOUR CHEESE MACARONI (VL-option) ... \$ 13 per person**

Serve this decadent macaroni and cheese "as is" or add pancetta or prosciutto (\$4 extra) for a special treat

JAMBALAYA LINGUINE ... \$18 per person

Creole style pasta with andouille sausage, chicken, tiger shrimp and scallops

***# PASTA POMODORO (VL) ... \$12.50 per person**

Penne pasta tossed with diced tomato, fresh basil, garlic and white wine, topped with fresh Parmesan cheese

RADIATORE PASTA PRIMAVERA (V) ... \$13 per person

"Little radiator" pasta tossed with diced fresh vegetables in a sun-dried tomato sauce

*** VEGETARIAN LASAGNA (VL) ... \$11.50 per person**

Pasta layered with ricotta and mozzarella cheese, seasoned vegetables and a light garlic cream sauce

VERONA BASIL CHICKEN PASTA ... \$13.50 per person

Pasta marinara topped with diced chicken breast, fresh basil and feta cheese

Whole wheat option available

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Vegetarian Entrées...



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CHILES RELLENOS (VL) ... \$14 per person

Stuffed Anaheim chilies with white cheddar and Oaxaca cheese, served with salsa ranchero

EGGPLANT NAPOLEON (V) ... \$14 per person

Layers of grilled eggplant, roasted peppers and garlic mashed potatoes topped with caramelized onions

GRILLED EGGPLANT ROULADE (VL) ... \$14 per person

Thinly sliced eggplant rolled with fresh mozzarella and Roma tomatoes

* GRILLED VEGETABLE PLATE (V) ... \$12.50 per person

Seasonal squash, peppers, eggplant and onions marinated in olive oil and garlic served with your choice of garlic mashed potatoes, tricolor rotini or polenta

MEDITERRANEAN STUFFED BELL PEPPERS (VL) ... \$13 per person

Sweet red bell peppers stuffed with a creamy risotto

MUSHROOM WELLINGTON (VL) ... \$14 per person

Puff pastry stuffed with wild mushrooms and caramelized onions served with a roasted pepper coulis

OAXACA TAMALES (VL) ... \$13 per person

Mild roasted salsa, Oaxaca cheese and fresh guacamole

POLENTA NAPOLEON (V) ... \$14 per person

Layers of grilled Polenta, eggplant, roasted peppers and squash, served with a roasted tomato coulis

PORTOBELLO HEAVEN (VL) ... \$14 per person

Large Portobello mushroom filled with goat cheese and pine nuts, served with wilted spinach and drizzled with a balsamic vinaigrette reduction

* TEQUILA LIME GRILLED TOFU (V) ... \$12 per person

Grilled tofu served with a tequila lime sauce and cucumber salsa

TOFU PORTOBELLO (V) ... \$15 per person

Portobello mushroom stuffed with tofu and navy beans on top of Bloomsdale spinach with sweet potato crisps

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Salads for Plated Entrées...



Make a selection from the salads below to complement a plated entrée

CALIFORNIA ALMOND SALAD (V)

Sliced almonds on a bed of mesclun, assorted wild greens, with lemon-almond vinaigrette

CALIFORNIA GARDEN GREEN SALAD (V)

Baby garden greens and enoki mushrooms with sun-dried cherry vinaigrette

CONRAD'S SPINACH SALAD (V)

Fresh baby spinach, sliced strawberries, raisins, and sliced almonds with raspberry-walnut vinaigrette

FIESTA SALAD (VL)

Romaine, black beans, cotija cheese, tortilla chips and corn served with mango vinaigrette

FONTANESI SALAD (VL)

Baby greens, candied walnuts, dried cherries and Gorgonzola cheese served with Champagne vinaigrette

GRILLED ASPARAGUS SALAD (VL)

Wild arugula, grilled asparagus, yellow cherry tomatoes and freshly grated pecorino cheese with white balsamic vinaigrette

ITALIAN PROVENCIAL SALAD (V)

Baby arugula and ciliegine, sweet, petit tomatoes, with balsamic vinaigrette

PEAR AND BLUE CHEESE SALAD (VL)

Ripe, juicy pears, blue cheese and candied walnuts on a bed of mesclun, assorted wild greens, with pomegranate-cranberry vinaigrette

SPINACH AND QUINOA SALAD (VL)

Fresh baby spinach, quinoa, diced cucumbers, tomatoes, garbanzo beans and feta cheese with smoked paprika dressing

TOSSED SALAD (VL and V-options)

Mixed green salad with ranch or Italian dressings

WILD MUSHROOM SALAD (VL)

Wild mushrooms with baby greens and Gorgonzola cheese with roasted shallot vinaigrette

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Salads for Buffet Entrées...



Make a selection from the salads below to complement a buffet entrée

CAESAR SALAD

CONRAD'S SPINACH SALAD (V)

BROCCOLI SLAW (VL)

PASTA SALAD (V or VL)

COLESLAW (V or VL)

COUSCOUS AND ORANGE SALAD (V)

FONTANESI SALAD (VL)

HERB DIJON POTATO SALAD (V)

PROVENÇAL POTATO SALAD (VL)

TOSSED GREENS AND VEGETABLE SALAD (V or VL)

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Side Dishes...



Make two selections from the side dishes below to complement your entrée

Potatoes...

- BAKED POTATO WITH BUTTER, SOUR CREAM AND CHIVES (VL)
- CREAMY SCALLOPED POTATOES (VL)
- FINGERLING POTATOES (V)
- GREEK LEMON POTATOES (V)
- GRUYERE POTATO AU GRATIN (VL)
- LYONNAISE POTATOES (VL)
- MASHED POTATOES WITH EITHER GARLIC AND PARMESAN OR SPINACH (VL)
- PARSLEY BUTTER PARISIENNE POTATOES (VL)
- ROASTED BABY RED POTATOES WITH HERB BUTTER (VL)
- SWEET POTATO PUREE (V)
- TWICE BAKED POTATOES (VL)
- YAMS AND YUKON GOLD MASHED POTATOES (VL)

Rice...

- BASMATI SAFFRON RICE (V)
- BROWN RICE AND MUSHROOM PILAF (V)
- CREAMY POLENTA (VL)
- CONFETTI RICE (V)
- GRILLED POLENTA (V)
- HERB GARLIC AND PINE NUT RICE (V)
- JASMINE RICE (V)
- PESTO ORZO (VL)
- SPANISH RICE (V)
- TOASTED COCONUT RICE (V)
- WILD AND LONG RICE AMADINE (V)

Risotto...

- FONTINA RISOTTO (VL)
- LEMON RISOTTO WITH POMEGRANATE SEEDS (VL)
- MUSHROOM RISOTTO (VL)
- RISOTTO PRIMAVERA (VL)

Fresh Vegetables and Legumes...

- CUBAN BLACK BEANS (V)
- FRIJOLES DE LA OLLA (V)
- GLAZED BABY CARROTS (V)
- GRILLED ZUCCHINI, YELLOW SQUASH AND BELL PEPPERS (V)
- GRILLED ASPARAGUS AND JULIENNE BELL PEPPERS (V)
- OVEN BROILED TOMATOES (VL)
- PARSNIP PUREE (V)
- REFRIED PINTO BEANS (V)
- SAUTEED FRENCH BEANS, JULIENNE CARROTS AND CHERRY TOMATOES (V)
- SAUTEED SPINACH (V)
- SNOW PEAS (V)
- STEAMED BROCCOLI (V)
- SWEET PLANTAINS (V)

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Themed Buffets...

All buffets include your choice of lemonade & iced tea or coffee service

Under minimum guest count – \$30 additional fee

ASIAN EXPRESS (minimum 15 people) ... \$15.50 per person

Chicken stir-fry, Asian vegetable stir-fry, vegetarian egg rolls, lemon noodles, fried rice, Japanese cucumber salad, ambrosia salad and fortune cookies

FAR EAST EXCURSION (minimum 15 people) ... \$19 per person

Mongolian chicken, vegetarian chow mein, mu-shu pork w/Peking pancakes, Szechuan green beans, steamed rice, mini eggrolls, fruit salad, fortune cookies

INDIAN TABLE (minimum 15 people) ... \$19 per person

Vegetarian Samosas, choice of Lamb Tikka, Chicken Tandoori or Curry Meat Balls, Basmati Saffron Rice, Channa Dall, Paneer Pakadas, cucumber and onion, Raitha Paratha or Naan, grilled vegetables, fresh fruit and Kheer

* ITALIAN FEAST (minimum 15 people) ... \$15.50 per person

Radiatore, whole wheat penne, and linguini pasta, with your choice of creamy pesto with sun-dried tomato sauce, alfredo sauce or marinara sauce, antipasto tray, fresh fruit tray, Caesar salad, garlic rolls and biscotti

* JUST LIKE HOME (minimum 10 people) ... \$14 per person

Old-fashioned meatloaf with gravy, mashed potatoes, glazed carrots, house salad with ranch dressing and buttermilk biscuits with whipped honey butter and brownies

LONESTAR BBQ (minimum 15 people) ... \$18.50 per person

Chicken breast with Chipotle BBQ glaze, marinated tri-tip beef or pork ribs, corn cobbetts, beans, coleslaw, watermelon wedges, corn bread muffins and fruit pie

MEDITERRANEAN MEDLEY (minimum 15 people) ... \$19.50 per person

Lemon and orange chicken, lamb kebabs, lavender scented couscous, Mediterranean meze (including olives, peppers, pita chips, hummus and tzatziki), Greek salad, spanakopita, grilled vegetables, figs and dates, and rosemary cake

SOUTH OF THE BORDER (minimum 15 people) ... \$19 per person

Fajita Bar - grilled beef or chicken, seasonal squash, peppers and onion, Spanish rice, rancho beans, guacamole and salsa with tortilla chips and sour cream, Fiesta salad with mango lime vinaigrette, fresh fruit tray

TAQUITO BUFFET (minimum 35 people) ... \$19 per person

Carne asada, chicken, carnitas, black beans, pico de gallo, guacamole, cotija cheese, green onions, chopped tomatoes, olives, shredded lettuce, mini corn tortillas, Spanish rice and flan

TROPICAL LUAU (minimum 15 people) ... \$14.50 per person

Chicken teriyaki, stir-fried vegetables, chow mein, macadamia and pineapple rice, Asian vegetable salad, tropical fresh fruit, sweet Hawaiian bread and angel food cake with papaya-berry sauce

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Barbeque Menus...



All barbeque meals come with paper plates, paper napkins, compostable flatware, paper cups and serving utensils. Please **order** tablecloths from Campus Dining if needed. Food will be pre-cooked unless you want cook staff on-site (a labor charge will apply). If cooked on site, you will need to **order** barbeque grills and fire extinguishers from the Facilities Department, if there are none at your event location.

MENU 1 SANTA MARIA BBQ...\$19 per person

Tri-tip sirloin, choice of either BBQ chicken or sausage, tossed green salad, pinto beans, macaroni and cheese, grilled seasoned vegetables, grilled French bread dipped in sweet butter, fresh seasonal fruit, cookies and brownies, iced tea and lemonade

MENU 2 WESTERN BBQ...\$14 per person

Chicken breast, pork ribs, corn cobbetts, vegetarian baked beans, potato salad or pasta salad, fresh seasonal fruit, specialty rolls, cookies and brownies, iced tea and lemonade

***MENU 3 ALL AMERICAN BBQ...\$12 per person**

Hamburgers, garden burgers, turkey hot dogs, vegetarian hot dogs, potato salad, hamburger and hot dog buns, potato chips, condiments, fresh seasonal fruit, cookies and brownies, iced tea and lemonade

Picnic Boxes...

SUPER DELUXE...\$14 per person

Your choice of poached salmon with mustard dill sauce, eggplant rotellini or grilled chicken breast w/mango chutney, served with baby greens w/raspberry walnut vinaigrette, fresh seasonal fruit, freshly baked roll & butter, gourmet cookie and a soda, sparkling or still water

DELUXE...\$11.50 per person

Your choice of cold fried chicken, pomodoro pasta salad or Chinese chicken salad (napa cabbage with marinated chicken breast topped with Asian noodles), fresh seasonal fruit, a gourmet cookie and a soda, sparkling or still water

SANDWICH BOX...\$8.50 per person

Your choice of turkey, ham, vegetarian or peanut butter and jelly sandwich, served with fresh seasonal fruit, a cookie and a soda. Add \$1 for chips or salad

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Pizza...



Your choice of cheese, pepperoni or vegetarian pizza in two sizes:

Individual	7"	\$6.50 each
Large	16" (8 slices)	\$12 each
Extra toppings		\$1 each

* PIZZA DINNER...\$9.50 per person

Your choice of pizza, a tossed green salad with ranch dressing, assorted cookies, and iced tea and lemonade

Specialty Stations and Bars...

[Beverage and dessert not included] *Under minimum guest count – \$30 additional fee*

ANTIPASTI BAR (minimum 25 people) ... \$5.50 per person

Selection of cured meats, marinated olives, mushrooms and artichoke hearts, assorted cheeses, pepperoncinis and grilled vegetables

CARVING STATION (minimum 75 people) ... \$6 per person

All meats are custom carved and accompanied by freshly baked petit rolls
Choice of one of the following:

Roast Baron of Beef with creamed horseradish and au jus

Roast Turkey with whole fresh cranberry sauce and pan gravy

Smoked Virginia Ham served with bourbon raisin sauce and honey mustard

Whole Smoked Salmon with dill crème fraîche or Champagne caviar sauce

FONDUE BAR (minimum 25 people) ... \$5.50 per person

Cubes of fresh sourdough and French bread to dip into your choice of melted cheese, infused with wine and fresh herbs - also available in chocolate

* **GROUND BEEF TACO BAR (minimum 10 people) ... \$12 per person**

Ground beef, refried beans, Spanish rice, flour tortillas or flour tostadas, cheese, sour cream, guacamole, shredded lettuce, ranchero sauce, homemade salsa, onions, olives and diced tomatoes

* **POTATO BAR (minimum 10 people) ... \$10 per person**

Baked potatoes or creamy mashed potatoes served with an array of toppings and wild mushroom sauce, creamy cheese sauce or country gravy

SEAFOOD STATION (minimum 25 people) ... \$ market price

Chilled jumbo shrimp, crab claws, oysters, mussels, poached salmon and seared ahi tuna served with cocktail sauce, dill tarter sauce and wasabi

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Specialty Stations and Bars...



[Beverage and dessert not included] *Under minimum guest count – \$30 additional fee*

* **SUPREME NACHO BAR** (minimum 10 people) ... \$10 per person
Nacho cheese, refried beans, ground beef, sour cream, diced tomatoes, black olives and jalapeños

TACO BAR (minimum 25 people) ... \$12 (one) \$14 (two) \$16 (three) per person
Choice of 1, 2 or 3 priced accordingly – chicken, carne asada or carnitas, black beans, Spanish rice, flour tortillas or flour tostadas, cheese, sour cream, guacamole, shredded lettuce, ranchero sauce, homemade salsa, onions, olives and diced tomatoes

TAPAS BAR (minimum 50 people) ... \$24 per person
An array of Latin American and Spanish flavors. Choice of any 8 of the following:

GAMBAS AL PIL PIL
Sizzling garlic shrimp
PATATAS BRAVAS
Spicy potatoes
PINCHAS MORUNOS
Moorish pork kebobs
ALBONDIGAS EN SALSA DE ALMENDRE
Meatballs in almond sauce
CHAMPIÑONES AL AJILLO
Sautéed mushrooms
ENCURTIDOS
Spicy olives with pickled vegetables
SALMOREJO CORDOBES
Gazpacho cream dip with crudite
TORTILLA ESPAÑOLA
Spanish potato omelet
TORTELLINI TAPAS
Tortellini with spicy ranch dip
PULPO GALLEGO
Galician style octopus
POLLO AL AJILLO
Garlic chicken with tomato raisin sauce

MINI TAPAS BAR (minimum 10 people) ... \$12 per person

Choice of any three of the following:
ALBONDIGAS EN SALSA DE ALMENDRE
CHAMPIÑONES AL AJILLO
ENCURTIDOS
POLLO AL AJILLO
SALMOREJO CORDOBES
TORTILLA ESPAÑOLA
TORTELLINI TAPAS

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Cold Hors D'oeuvres...



Served with Dinner (3 pieces) ... \$4 per person
 Served alone (6 pieces) ... \$7.75 per person
 Served alone (10 pieces) ... \$12.50 per person
 •Additional \$1.50 per person

ASIAN GINGER SHRIMP***

Spicy ginger shrimp wrapped in snow peas served on skewers

BEET CROSTINI (VL)

Roasted beets and burrata cheese served on crostini

BRIE AND SUNDRIED TOMATO PESTO CANAPÉS (VL)

Sundried tomato pesto spread over crostini topped with Brie cheese

BRUSCHETTA (VL)

Crostini with roasted red pepper, fresh basil, garlic, feta cheese and balsamic glaze

BUFFALO MOZZARELLA AND ROMA TOMATOES (VL) (GF)

Thinly sliced buffalo mozzarella layered with fresh basil and Roma tomatoes

CEVICHE CUPS***

Miniature shrimp marinated in seasoned lime juice

CUCUMBER AND FIG (VL) (GF)

Fresh fig and mascarpone cheese wrapped in thinly sliced cucumber

CURRIED CHICKEN CANAPÉS

Artfully seasoned chicken breast with Indian curry in a crisp pastry base

FRESH FRUIT SKEWERS (V) (GF)

A selection of three seasonal fruits skewered served with lemon-mint dipping sauce

GAZPACHO SHOTS (V) (GF)

Spanish tomato based raw vegetable soup

GREEN OLIVE AND WALNUT CANAPÉS WITH GOAT CHEESE

Goat cheese spread over crostini and topped with chopped green olives, walnuts and anchovy filets

JAPANESE EGGPLANT ROLLS (V-option)***

Japanese eggplant rolls filled with grilled vegetables or chicken skewered and served with miso karaschi dipping sauce

JICAMA SKEWERS WITH PICO DE GALLO (V)

Skewered fresh jicama seasoned with pico de gallo and lime

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Cold Hors D'oeuvres...



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 •Additional \$1.50 per person

PROSCIUTTO WRAPPED ASPARAGUS***

Grilled asparagus wrapped in prosciutto served with gorgonzola dipping sauce

SMOKED SALMON (GF)

Smoked salmon with dill cream cheese served on an English cucumber round

STEAMED SHRIMP•(GF)

Full-flavored jumbo shrimp, lightly steamed, served with cocktail sauce or lemongrass ginger dipping sauce

THAI BEEF ON CUCUMBER ROUND***

Succulent southeast Asian seasoned beef served on a hot house cucumber round

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Hot Hors D'oeuvres...



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 Served alone (6 pieces) ... \$7.75 per person
 Served alone (10 pieces) ... \$12.50 per person
 •Additional \$1.50 per person

BAKED PINEAPPLE WITH BACON (GF)

Sweet, fresh pineapple cubes wrapped in crisp smoked bacon

CAJUN SHRIMP SKEWERS• (GF)

Savory shrimp, artfully presented on skewers

CARIBBEAN CHICKEN EMPANADAS

Black bean and jerk chicken breast in a flaky pastry, served with a spicy Caribbean dipping sauce

CHEESE STUFFED MUSHROOMS (VL) (GF)

Fresh mushrooms filled with herb goat cheese

COCONUT FRIED SHRIMP

Large shrimp in a coconut batter served with an orange marmalade sauce

CRAB HARUMAKI WITH SPICY PONZU DIP

Mini crab meat and shiso leaves spring rolls served with citrus ponzu dipping sauce

CRAB RANGOON

Wonton wrapper stuffed with cream cheese and crabmeat, baked or deep fried

CRISPY ARTICHOKE (VL-option)

Deep-fried artichoke bottoms topped with crab aioli or sun-dried tomato aioli

CRISPY CALAMARI

Tender squid, coated in batter, deep-fried until golden brown and served with cocktail sauce

FILO TARTLETS (VL)

Crisp filo pastry tartlets filled with brie and pear

MARINATED GOAT CHEESE CROUTONS (VL)

Olive oil, garlic and herb-marinated croutons with melted goat cheese

MINI CRAB CAKES

Served with your choice of rémoulade or aioli sauce

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Hot Hors D'oeuvres...



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 Served alone (6 pieces) ... \$7.75 per person
 Served alone (10 pieces) ... \$12.50 per person
 •Additional \$1.50 per person

MINI KEBABS***

Skewered flank steak marinated in a sweet soy sauce

MINI MEAT BALLS

Served Swedish style or with barbeque or marinara sauce

MINI QUICHE (VL-option)

Mini versions of the classic Lorraine or Spinach Florentine

MONGOLIAN SHRIMP PYRAMID•

Shrimp and hoisin sauce folded in a carrot infused pyramid shaped pastry

MOORISH PORK KEBOBS• (GF)

Marinated tender pieces of pork tenderloin a la Galician style

POT STICKERS (V-option)

Chicken, pork, duck or vegetarian pan-fried Chinese dumplings

SHRIMP COCKTAIL WONTONS

Wonton wrapper stuffed with shrimp, baked or deep-fried with soy sesame-ginger sauce

SHRIMP TRIANGLES ALLA FRENCH TOAST

Minced shrimp, Thai chili paste and cilantro spread between sliced bread, battered and deep-fried until golden brown served with Thai dipping sauce

SPINACH AND CHEESE FILOS (VL)

Flaky pastry triangles filled with spinach and feta cheese

SPRING ROLLS (VL)

Asian vegetables wrapped and deep fried or baked

TEMPURA CHICKEN WITH CHINESE SAUCE

Breast of chicken chunks in a light tempura batter served with Asian dipping sauce

VEGETABLE CURRY SAMOSA (V)

Crisp, tasty triangles filled with vegetables in a savory curry sauce

WONTONS

Deep fried traditional Chinese wontons served with sweet and savory sauce

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Reception Trays...



ANTIPASTO PLATTER ... \$4.50 per person

A selection of Italian meats and cheeses, grilled vegetables, pepperoncini, black olives, green stuffed olives, roasted red peppers and marinated artichoke hearts

**ASSORTED SUSHI (minimum 15 people) ... \$6 per person

Spicy tuna rolls, California rolls and vegetarian rolls
Subject to availability

BRIE EN CROUTE (minimum 30 people) ... \$4 per person

Brie cheese topped with pesto or cranberry relish encased in pastry, then baked

CHEESE TRAY (cheese varieties may vary)... \$3.50 per person

Cheddar, smoked Gouda, jalapeño Jack, Danish blue, herb and garlic Boursin and provolone cheese garnished with fresh fruit

CRUDITE TRAY ... \$1.50 per person

A selection of seasonal vegetables with a dip of your choice

FRESH FRUIT TRAY ... \$2 per person

A selection of beautiful seasonal fruits

GRILLED VEGETABLE PLATTER WITH GAZPACHO DIP ... \$3.50 per person

Market fresh vegetables with an olive oil marinade grilled until tender and thinly sliced ciabatta bread

MEDITERRANEAN PLATTER ... \$3.50 per person

A trio of red pepper, basil and garlic, and classic hummus served with pita chips

PESTO RICOTTA TORTE (minimum 15 people) ... \$4 per person

Layered ricotta cheese, basil pesto, sun-dried tomatoes encased in provolone cheese served with crostini

SOUTHWESTERN CHIP AND DIP ... \$3 per person

Tortilla chips with salsa and guacamole

* ASSORTED COOKIES ... \$14 per dozen

A selection of chocolate chip, peanut butter, oatmeal raisin, double-chocolate and brownies

FANCY SWEETS ... \$4.50 per person

An assortment of mini sweets, gourmet French pastries and bars, petit feurs and butter cookies

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Reception Trays...



GOURMET COOKIES ... \$17 per dozen

Delicious chocolate chunk cookies and macadamia nut with white chocolate cookies

DIPPED STRAWBERRIES ... \$1.50 per piece

Classic chocolate or white chocolate dipped or **custom – tuxedo, bridal, theme

TEA SANDWICHES ... \$8 per dozen

Petite sandwiches with a variety of fillings

VEGAN BAKED GOODS PLATTER*** ... \$14 per dozen

Vegan cookies, brownies, bars and blueberry muffins

Hospitality Baskets...

WELCOME BASKET...\$15

4 pieces of assorted whole fruit, a generous bunch of grapes and 2 cookies

BREAKFAST BASKET...\$20

2 assorted breakfast pastries, 4 gourmet mini muffins, 2 slices of banana nut bread, 4 pieces of assorted whole fruit and a generous bunch of grapes

AFTERNOON INDULGENCE BASKET...\$25

2 assorted scones, 1 mini pot of preserves, 2 cookies, 2 lemon bars, 2 brownies and an abundance of fresh strawberries

DELUXE BASKET...\$40

1 bottle of sparkling cider, 4 assorted sodas, 6 mini cheeses with crackers, 4 pieces of assorted whole fruit and a generous bunch of grapes

SUPER DELUXE BASKET...\$60

1 bottle of white and 1 bottle of red wine, 2 individual sparkling waters, 2 Oxy waters, 6 mini cheeses and crackers, 4 pieces of assorted whole fruit, a generous bunch of grapes and 4 gourmet cookies

**CUSTOMIZED BASKETS

Designed to fit the needs of the recipient

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Whole Desserts...



ANGEL FOOD CAKE ...\$35 each

Soft spongy white cake topped with seasonal berries

Cakes...\$50 each (serve 14-16)

BLACK FOREST CAKE

Layers of chocolate sponge cake and cherries topped with whipped cream covered in chocolate shavings

CALIFORNIA LEMON CAKE

Tart lemon cake with a citrus filling lightly coated with white chocolate

CHOCOLATE FUDGE TORTE

Ribbons of dark chocolate weave through a layer of rich white chocolate nestled atop a thick fudge shell

FLOURLESS CHOCOLATE CAKE

Moist fudgy flourless chocolate cake dusted with white powdered sugar served with whipped cream

TIRAMISU

Layers of espresso and rum soaked lady fingers and creamy mascarpone dusted with cocoa powder

TWO LAYER CARROT CAKE

Two layers of moist carrot cake frosted with cream cheese

TWO LAYER DARK CHOCOLATE CAKE

Two layers of intensely chocolatey cake with dark chocolate frosting

DECORATED CAKES

Double-layer cakes with frosting, flower decoration and your special message

**Custom decoration available

10" round –up to 16 servings ... \$40 per cake

¼ sheet cake –up to 24 servings ... \$45 per cake

½ sheet cake –up to 48 servings ... \$60 per cake

¾ sheet cake –up to 72 servings ... \$75 per cake

Full sheet cake –up to 100 servings ... \$95 per cake

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Desserts...



Pies...

APPLE PIE ... \$18 per pie

PECAN PIE ... \$20 per pie

PUMPKIN PIE ... \$18 per pie

Cheesecakes... (serve 14-16)

APPLE STRUDEL CHEESECAKE ... \$50 per cake

BLUEBERRY CHEESECAKE ... \$50 per cake

CHOCOLATE PECAN CHEESECAKE ... \$50 per cake

CHOCOLATE SWIRL CHEESECAKE ... \$50 per cake

NEW YORK CHEESE CAKE ... \$45 per cake

RASPBERRY CHEESECAKE ... \$50 per cake

STRAWBERRY CHEESECAKE ... \$50 per cake

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Desserts...



House Specialties...

APPLE BREAD PUDDING ... \$4.50 per person

CHOCOLATE MOUSSE ... \$3 per person

CLASSIC BREAD PUDDING ... \$4 per person

CLASSIC CUPCAKES ... \$2.50 per piece

CREAM BRULEE ... \$3 per person

DOUBLE-DOUBLE CHOCOLATE DIPPED STRAWBERRIES ... \$2 per piece

ENGLISH SHERRY TRIFLE ... \$4 per person

FRUIT COBBLER ... \$3.50 per person

MANGO MOUSSE ... \$3 per person

MARGUERITA MOUSSE ... \$3 per person

MEXICAN KAHLUA FLAN ... \$4 per person

MEYER LEMON TARTS ... \$4 per piece

RICE PUDDING ... \$3 per person

RICOTTA MASCARPONE MOUSSE WITH BALSAMIC STRAWBERRIES ... \$2.50 per person

STRAWBERRY MOUSSE ... \$3 per person

TAPIOCA PUDDING ... \$3 per person

ICE CREAM BAR (minimum 15 persons) ... \$5 per person

French vanilla or chocolate ice cream with chocolate, strawberry and butterscotch syrup, crushed Snickers bars, rainbow jimmies, chopped peanuts, mini M&M's and whipped cream

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Afternoon Tea...



Minimum 20 people...\$15 per person

**** Assorted Finger Sandwiches...*

Smoked salmon with cream cheese and dill
 Cream cheese and watercress
 Smoked turkey with cranberry chutney
 Chicken salad
 Egg Salad
 Cream cheese and cucumber

**** Assorted Pastries and Fruits...*

Freshly baked scones with fruit jam and cream cheese
 Fresh fruit tartlets
 Assorted mini pastries
 Fresh strawberries and cream

Variety of Hot Teas...

English tea time
 Apple-cinnamon
 Orange spice
 Earl Grey
 Lemon
 Mint

Cold Beverages...Choice of one of the following:

Orange, lemon and pineapple punch
 Cranberry and pineapple punch
 Tropical punch
 Pink Champagne punch
 Lemonade
 Paradise iced tea

Bar Service...

Bar service labor will be charged at \$25 per bartender per hour/4 hour minimum,

Basic – house choice

Wine...\$5 per person
 Beer...\$6 per person
 Wine & Beer...\$7 per person
 Wine & Sparkling Wine...\$7 per person

Standard – featuring Babcock Wines

Wine...\$7 per person
 Beer...\$7 per person
 Wine & Beer...\$9 per person
 Wine & Sparkling Wine \$9 per person

Full Bar – house shelf...\$12 per person

Full Bar – top shelf... \$15 per person

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INTERNAL ORDERING TIMELINES & LATE CHARGES

(Effective for events occurring after 10/15/13)

Use this chart for timely planning of catered events. Adequate notice for catering is crucial for a successful event, allowing Campus Dining to properly plan, place supply orders and deploy staffing. Late orders are costly to the College, resulting in unplanned overtime and wasted resources. Late orders can also disrupt other events that were planned in advance. Please follow the guidelines below to help Campus Dining give you the best possible service, and to avoid late charges.

Category	Event Type	Description	Timeline	Late Charge
1	Custom menu - hot or cold or Custom menu - VIP events (hot or cold)	Custom menu, with or without VIP enhanced presentation, attention & sourcing	5-6 weeks advance notice, menu set one month prior to event date	Menu set less than 1 month's notice - 10% late charge less than 2 weeks' notice - 20% late charge
2	Standard Menu - hot meals or hot/cold hors d'oeuvres or Standard Menu - VIP events (hot or cold)	Published menu with or without VIP enhanced presentation, attention & sourcing	10 business days (request should be submitted with Event Plan)	Less than 10 business days' notice - 10% late charge
3	Standard Menu - cold meals or VIP Simple Refreshment orders	Published menu only with or without VIP enhanced presentation, attention & sourcing	5 business days	Less than 5 business days' notice - 10% late charge
4	Simple Refreshment orders	Unstaffed, delivered or picked up, published menu only	by 1pm, 3 business days prior (i.e. Monday for Thursday, Friday for Tuesday)	Less than 3 business days' notice - 5% late charge
5	Emergency orders	Event may be declined. If accepted, menu limited to chef's choice.	Events with less than 1 (24 hour) business day's notice	All emergency orders - 20% late charge

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