

# CATERING

by Bon Appétit @ Concordia University



[concordia.cafebonappetit.com](http://concordia.cafebonappetit.com)

# BON APPÉTIT AT CONCORDIA

We are pleased to serve food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and the environment. Our foundation in catering and focus on culinary expertise means that we provide unparalleled food, presentation and service for your event.

From a quick coffee pick me up to morning breakfast buffets to elegant evening receptions, you will find that we offer only the finest, freshest ingredients prepared with creativity and passion, and presented with style and elegance. Our seasonal menus are thoughtfully designed to highlight the freshest local ingredients available.

We are proud to share with you the menus on the following pages, and will gladly assist you in both selecting items and developing custom menus for your event.

**WE COOK FROM SCRATCH:** Your chef starts with the freshest ingredients and prepares food using healthy cooking techniques. Soups, stocks, salsas, and sauces are made from scratch. Turkey and beef are roasted in-house for deli meat. When the recipe calls for lemon juice, we squeeze lemons, not a bottle. Control over ingredients allows us to support your individual dietary needs

**LOCAL:** We start with the freshest ingredients, sourced from small, owner-operated, nearby farms and fisheries as much as possible. Not only does local food taste better, we like to nourish the communities in which we work.

**SUSTAINABLE:** We also practice responsible sourcing in other areas. We serve only cage-free, certified humanely raised shell eggs; milk and dairy produced without synthetic hormones; sustainable seafood; and poultry and hamburgers raised without routine antibiotics.



# GENERAL CATERING INFORMATION

This guide is intended to help you as you begin to plan your catered event. Bon Appétit will be happy to customize menu and service proposals to meet the specific needs for your special occasion. Total pricing will reflect your menu and service selection. If you have a theme or a vision in mind for your event that you do not see in our guide, please contact our office so we can make your vision a reality.

## ORDERING TIME FRAMES

Advanced notice of 7 to 10 business days is appreciated for all catered events to ensure we provide quality service for your event. We require a minimum of (3) business days' notice for orders, (75) people or less, off our regular menu. Orders placed after this time are subject to a late fee of \$20 and Chef's approval based on product availability.

- A minimum of (5) business days is required for events of (75) guests or more and plated/served meals, off our regular menu. Orders placed within (5) business days will be subject to a \$20 late fee and additional labor or overtime labor fees as needed.
- We require (4) weeks' notice for special request menus such as culture or geographic based menus.
- You must contact Bon Appetit directly if placing orders less than (3) days from event date.

## CATERING HOURS, OFF HOURS AND WEEKEND & HOLIDAY CATERING

Bon Appetit Food Services Hours of Operation during the academic school year at Concordia University are:

Monday to Friday 7:00am- 7:30pm.

Saturday and Sunday 10:30am- 6:30pm

Bon Appétit Food Services Hours of Operation during the summer at Concordia University are:

Monday to Friday 7:30am- 3:30pm.

**ANY CATERED EVENTS HELD OUTSIDE OF THE ABOVE LISTED BUSINESS HOURS OR ON ANY OBSERVED HOLIDAYS WILL BE SUBJECT TO ADDITIONAL PREMIUM LABOR CHARGES, THIS INCLUDES ORDERS REQUIRING EARLY SET UP AND AFTER HOUR CLEAN UPS.**

## ORDER MINIMUMS

Current catering order minimum is \$150 (pre-tax). Any order that does not meet the minimum order requirements will incur a set-up fee of \$20.



# GENERAL CATERING INFORMATION

## GUARANTEE AND CANCELLATION

In arranging a catered event, attendance must be specified by noon (3) business days prior to event date to allow ample time for the ordering process. This number will be your guarantee and will be considered your final count, which is not subject to reduction. Increases to your guarantee after said date are subject to approval based on product availability and chefs' approval. Events cancelled within 48 hours of the event start time may be subject to up to 100% total cost fee.

## FOOD AND BEVERAGE

Food and beverages are to be purchased from Bon Appétit exclusively. University services must approve any request for changes to this policy prior to your event. All food and beverages are to be consumed on the premises. Food and beverages not consumed on premises remain property of Bon Appétit, additional charges will apply if food and beverages are removed. In addition, all equipment provided to service your event is the property of Bon Appétit, and is not to be removed from event site. This includes platters, service utensils, beverage urns etc. removal of these items are subject to additional charges.

## LINEN

All food and beverage buffets are covered with our standard black or white 85x85 linen at no cost to the client. For additional linen needed for client tables, such as guest seating, information tables, etc. it is available to rent for \$5.50 per linen. Linen napkins for sit down dinners are available for rental at \$1.00 per napkin. Additional colors at this price are subject to our vendor's availability. Specialty linen can be ordered for your event at an additional fee.

## SERVICE WARE

Paper plates, plastics utensils, napkins, and disposable ware is included in price. High quality black plastic dinner plates, dessert plates, and coffee cups are available for an additional \$0.50 per person. For upscale events requiring china, glassware, and silverware, Bon Appétit can provide these items up to (100) guests for an additional cost of \$2.50 per person. Events needing these items for over (100) people will require an outside rental company, in this case, the client will incur all costs. We are happy to work with the rental company to arrange details and timing based on your event, the final bill is to be paid by the client to the rental company.

## SET-UP SERVICES

Tables, chairs, tents and trashcans for events that include catering need to be ordered through University Services or your 25Live request. Bon Appetit will provide you with the needed equipment for food service. For more information on this process please contact Davis Garton.



# GENERAL CATERING INFORMATION . . .

## STAFFING

Bon Appétit is pleased to offer a variety of service styles for all catering events.

- The current menu pricing reflects a casual drop and go style of service and includes all disposable and paper products.
- If hot or plated food is being served a server may be required to switch out hot food items based on guest count.

## STAFFING GUIDELINES

- **Buffet Lunch or Dinner**  
(1) server for every (25) guests for parties with more than (40) guests
- **Plated Lunch or Dinner**  
(1) server for every (16) guests
- **VIP Service**  
(1) server for every (10) guests
- **Reception Style Service**  
(1) server for every (30) guests

## STAFFING RATES

- Standard Bon Appétit server rates are \$18 per hour and will be provided based on availability
- When Bon Appétit servers are not available we use contracted labor priced at \$28.00 per hour for minimum of (4) hours
- Cooks required onsite for plated service or action and carving stations standard rates are \$ 25 per hour minimum of (2) hours

When planning your event, the catering team will help determine the staffing needs to of your event. All events using China, glass and silver require staff for set up, service and clean up.

To place an order please visit [www.concordiacafe.catertrax.com](http://www.concordiacafe.catertrax.com). For catering questions, please call Stephanie Mareina at 949.214.3450 or email [stephanie.mareina@cui.edu](mailto:stephanie.mareina@cui.edu)

# FOOD ALLERGIES + DIETARY RESTRICTIONS

The top eight most common food allergens are present in all Bon Appétit kitchens. Please notify your catering manager of any possible allergies or dietary restrictions and we can work with you to provide options that are safe for all of your guests.

Bon Appétit's approach to food is unique in the industry. We are dedicated to providing the freshest, highest quality selections that are planned specifically for each of our catering menus.

We cook from scratch in all locations, much like you might at home – tasting and adjusting as we go to meet flavor profiles and make use of as many local and seasonal ingredients as possible. This approach allows us to easily tell you what ingredients are in a dish.

However, it is not uncommon for a single Bon Appétit kitchen to handle hundreds, if not thousands, of ingredients. For this reason, the chefs and managers will be able to tell you what was used in a dish in real time, if that item may have been prepared where risk for cross-contact is high, and share package information for the product(s) that were used.

## SUBSTITUTIONS AND CUSTOM MENUS

We will do our best to accommodate any requests for ingredient or accompaniments with our catering menus at no additional charge, however certain substitutions may result in a higher menu price. Please work with our catering team to find out what substitutions and customs items may be available for your order.



# CONTINENTAL BREAKFAST

Continental breakfast buffets include freshly squeezed orange juice and coffee and tea service.  
(minimum order: 10)

## **The Coffee Break 1.50 per person**

Freshly brewed regular and decaffeinated coffee and hot water  
with assorted teas

## **Mini Continental 4.50 per person**

Freshly- baked pastries

## **The Continental 6.00 per person**

Freshly baked assorted pastries and seasonal fruit platter

## **Bagel Bar 6.25 per person**

Assorted bagels served with cream cheese, butter, peanut butter, and fruit  
preserves

*add fresh fruit 1.00 per person*

## **Lox and Bagels 8.25 per person**

Slices of smoked salmon with capers, sliced tomatoes, onions, sliced bagels,  
herbed cream cheese, and butter

*add fresh fruit 1.00 per person*

continental breakfast .....



# HOT BREAKFAST

Hot breakfast buffets include freshly squeezed orange juice, coffee and tea service.  
(minimum order: 10)

## French Toast 9.95 per person

A sweet treat of thick Texas bread in cinnamon vanilla custard with maple syrup served with country potatoes and choice of bacon or sausage

## Country Breakfast Buffet 9.95 per person

Cage-free scrambled eggs, bacon or sausage links, hash browns, freshly baked breakfast pastries

## Breakfast Enchiladas 10.95 per person

Corn tortillas rolled with scrambled cage-free eggs and choice of bacon, sausage or grilled vegetables with guajillo sauce or salsa verde and melted cheese served with breakfast potatoes

## Early Eagle Breakfast 12.95 per person

Eggs benedict with Canadian bacon or smoked salmon topped with hollandaise sauce, O'Brien potatoes, fresh sliced fruit

## SCRAMBLES

### Spanish Scramble 10.95 per person

Cage-free scrambled eggs, diced sausage, mild green chilies, and melted cheddar cheese served with tortillas, sour cream, salsa, breakfast potatoes, and seasonal fruit platter

### Southern Scramble 10.95 per person

Cage-free scrambled eggs, cheddar cheese, served with breakfast potatoes, crispy bacon, buttermilk biscuit, and country gravy with seasonal fruit platter

### Concordia Scramble 11.75 per person

Cage-free scrambled eggs, grilled chicken, tomatoes, mushrooms, and Swiss cheese, served with tater tots, seasonal fruit platter, and house-made salsa

### Vegetarian Scramble 9.95 per person

Cage-free scrambled eggs, grilled local vegetables, melted mozzarella cheese, served with breakfast potatoes, and seasonal fruit platter

hot breakfast





# A LA CARTE BREAKFAST

## A.M. SANDWICHES AND BURRITOS 5.25 each

*(minimum order of 5)*

### A.M. Sandwiches

Cage-free eggs, melted cheese, with choice of: bacon or sausage and served on a flaky croissant or English muffin

### A.M. Burritos

Flour tortilla filled with cage-free scrambled eggs, cheese, hash browns, and choice of: bacon, sausage, or grilled vegetables

## BAGELS

Assorted Artisan Bagels 17.00 per dozen  
with plain or flavored cream cheese  
*(jalapeño and cheddar, assorted berry cream cheese)*

## ON THE SIDE

*(minimum order of 5)*

Seasonal Fruit Platter	2.75 per person
Fruit, Yogurt, Granola Parfait	2.95 per person
<b>Artisan Bakery Selection</b>	
Mini Assorted Danish and Croissants	15.00 per dozen
Assorted Tea Breads	15.00 per dozen
Freshly-baked Muffins	15.00 per dozen
Freshly-baked Scones with Butter and Jam	16.50 per dozen
Whole Seasonal Fruit	1.00 each
Assorted Fruit Juice ( <i>apple, orange, or cranberry</i> )	2.25 each
Bottled Water	1.25 each

on the side



# ARTISAN DELI SANDWICH 8.95 per person

Choice of sandwich buffet or boxed lunch and includes; house-made potato chips or assorted individually packaged chips, assorted cookies and choice of freshly-brewed iced tea, lemonade or canned soda. (minimum order: 6)

## Bon Appétit Club

Turkey, bacon, ham, lettuce, tomato, and Swiss cheese with avocado aioli on artisan Kaiser roll

## Chicken Club

Grilled chicken breast topped with lettuce, tomato, Swiss cheese, bacon, and avocado on artisan bread

## Grilled Tuscan Chicken

Grilled chicken breast, sun-dried tomato spread, roasted red onions, red and yellow peppers, sliced tomato, Swiss cheese, and wild greens on artisan focaccia bread

## Honey Black Forest Ham and Swiss

Thin-sliced honey glazed ham and Swiss cheese, green leaf lettuce, tomato, Dijon mustard blend on a croissant

## Italian Sub

Black forest ham, house-roasted turkey, salami, lettuce, tomato, provolone cheese, pepperoncini's, and Italian dressing on a French roll

## Roast Beef or Turkey and Cheddar Hoagie

House-roasted beef or turkey, cheddar cheese, red onion jam, lettuce, tomato, on a freshly-baked hoagie roll

## Traditional Chicken or Curry Chicken Salad

Chicken salad, lettuce, tomato, mayonnaise, on croissant or deli bread

## Tuna Salad

Tuna salad, lettuce, tomato, on croissant or deli bread

artisan deli sandwiches



# ARTISAN DELI SANDWICH 8.95 per person

Choice of sandwich buffet or boxed lunch and includes; house-made potato chips or assorted individually packaged chips, assorted cookies and choice of freshly-brewed iced tea, lemonade or canned soda. (minimum order: 6)

## Sliced Egg Sandwich

Cage-free hard-boiled egg with dill, tomato, pickle, cucumber, and mustard aioli on a croissant

## Fuji Chicken

Grilled chicken breast with thin sliced Fuji apple, green leaf lettuce, tomato, sage pesto mayonnaise on a whole wheat bun

## Grilled Vegetables and Antipasto

Grilled eggplant, zucchini, yellow squash, red onions, green bell pepper, provolone cheese, pesto spread, and your choice of bread

## Eggplant Parmesan

Breaded Eggplant parmesan, sun-dried tomato spread, fresh mozzarella, and local basil on focaccia bread

## Caprese Pesto

Fresh mozzarella, heirloom tomato, local basil, pesto spread on whole wheat

artisan deli sandwiches . . . . .



# WRAPS 8.50 per person

Can be set up as a buffet or boxed lunch and includes; house made potato chips or individually packaged chips, freshly baked cookies and choice of; iced tea, lemonade or assorted canned soda.  
(minimum order: 6)

## Chicken Bacon Ranch

Grilled chopped chicken breast, smoked crispy bacon, heirloom tomato, cheddar cheese, Boston lettuce, ranch dressing, spinach flour tortilla

## Buffalo Chicken

Breaded chicken breast, hearts of romaine, sliced tomato, pepper Jack cheese, Drake Farms blue cheese dressing, house-made buffalo sauce, chipotle flour tortilla

## Turkey Club

Smoked turkey breast, green leaf lettuce, crispy sliced bacon, Swiss cheese, avocado, tomato, flour tortilla

## Grilled Chicken and Pineapple

Grilled chicken breast, red onion, Napa cabbage, pineapple, cilantro, sweet soy, jumbo flour tortilla

## Avocado and Tuna

House-made tuna salad, avocado, Boston lettuce, heirloom tomato, whole wheat flour tortilla

## Turkey Reuben

Smoked turkey breast, cabbage slaw, baby spinach, thousand island, whole wheat tortilla

## Hummus and Vegetable

House-made hummus, cucumber, tomato, shredded carrots, baby kale, red peppers, feta cheese, whole wheat tortilla

## The Greek

Baby spinach, sliced tomatoes, Kalamata olives, red onions, roasted red peppers, feta cheese, artichoke hearts, mushrooms, cucumber, white balsamic vinaigrette, flour tortilla

*(add chicken for 1.00)*

## Tangy Vegetable

Spinach, shredded carrots, red onion, red peppers, sunflower seeds, cottage cheese, Dijonnaise spread, spinach flour tortilla

artisan deli sandwiches



# CHILLED SALADS 8.95 per person

Choice of buffet style set up or individually prepared salads. Salad selection includes; rolls and butter, freshly-baked cookies and choice of, brewed iced tea, lemonade or canned soda.  
(minimum order: 6)

## Spinach and Chicken

Spinach, grilled chicken breast, candied walnuts, granny smith apple, gorgonzola cheese crumbles, balsamic vinaigrette

## Smoked Turkey and Wild Rice

Baby organic mix, smoked turkey, wild rice, dried cranberry, tomatoes, gorgonzola cheese, celery, walnuts, cilantro, cranberry vinaigrette

## Classic Chicken Caesar

Chilled romaine hearts, house-made garlic croutons, shaved parmesan cheese, grilled chicken breast, creamy Caesar dressing

## Pear and Cappicola

Cappicola, salami, Bosc pear, avocado, Drake Farms goat cheese, heirloom tomato, chopped dates, mixed greens, white balsamic vinaigrette

## Grilled Chicken, Spinach, and Berry

Grilled sliced chicken breast, spinach, arugula, seasonal berries, Drake Farms goat cheese crumbles, candied pecans, raspberry vinaigrette

## Asian Sesame-Ginger

Grilled chopped chicken breast, Napa cabbage, iceberg lettuce, green onions, red pepper, carrots, cucumbers, orange segments, fried wontons, ginger dressing

## Southwestern Chicken

Grilled chicken breast, black bean, roasted corn, tomato, shredded cheese, cilantro, julienne green peppers, tortilla strips, avocado jalapeño ranch dressing

## Beetroot

Baby mixed greens, frisee, red beets, gold beets, orange segments, red onions, feta cheese, vanilla balsamic vinaigrette

## Balsamic Steak 9.50 per person

London broiled beef, grilled asparagus, cucumber, red onion, grape tomato, candied pecans, Drake Farms blue cheese, balsamic vinaigrette

chilled seasonal salads



# SPECIALTY BUFFETS

Buffets includes choice of freshly brewed iced tea, lemonade or assorted canned soda for beverage  
Vegetarian options are available, please speak with your catering manager to learn more.  
(minimum order: 10 of each selection)

## The Sandwich Deli Buffet 11.95 per person

Black forest ham, house-roasted turkey breast, herbed roasted beef  
Sliced domestic cheeses, green leaf lettuce, sliced tomatoes, dill pickles,  
red onion, mayonnaise, mustard, assorted fresh artisan bread  
*Includes:* House-made potato chips and choice of loaded baked potato salad,  
pasta salad or fresh fruit medley, house-baked cookies and brownies

## Pasta Buffet 12.95

*Choice of two entrees:* Meat lasagna, vegetable lasagna, stuffed pasta shells,  
house-made ricotta manicotti with spinach or penne pasta with marinara sauce  
*Choice of:* Caesar salad or mixed green salad with Italian dressing  
*Includes:* Garlic bread + choice of tiramisu or cheesecake

## Bambooz Buffet 13.95

*Choice of two entrees:* Sweet soy glaze chicken, sweet and sour pork, Kung pao  
chicken, orange beef or chicken with sugar peas and mushrooms or beef and  
broccoli  
*Choice of:* Fried rice, steamed white rice, chow mein noodles  
*Includes:* Stir fried vegetables, Asian apple salad with sherry vinaigrette,  
and house-made almond cookies

## Mundo Latino 13.95 per person

*Choice of two entrees:* Cheese or beef enchiladas with choice of guajillo sauce  
or tomatillo salsa Verde, chicken or carne asada fajitas with flour tortillas,  
street tacos (2 per person) with choice of chicken, beef or pork al pastor with  
assorted toppings to include; shredded lettuce, diced tomato, grated cheese  
(jack and cheddar) sour cream, onions, cilantro, guacamole and salsa  
*Includes:* Spanish rice and refried beans, tortilla chips with house-made pico de  
gallo along with tres leches cake or caramel flan  
(Add house-made agua fresca 1.00 per person)  
(Add house-made guacamole 1.25 per person)

## Santa Maria BBQ 14.95 per person

*Choice of two entrees:* BBQ spare ribs, chicken breast, or marinated tri-tip  
served with coleslaw, roasted corn on the cob, ranch style baked beans,  
Texas toast, pico de gallo and your choice of fruit cobbler or apple pie

buffet classics



# SPECIALTY BUFFETS

Buffets includes choice of freshly brewed iced tea, lemonade or assorted canned soda for beverage  
Vegetarian options are available, please speak with your catering manager to learn more.  
(minimum order: 10 of each selection)

## Concordia Cookout 10.95 per person

All beef hot dogs and certified humane beef hamburgers (garden burgers available on request) sliced domestic cheeses, lettuce leaf, sliced tomatoes, sliced onions & pickles

*Includes:* Baked beans, corn on the cob, and garden salad, potato salad, pasta salad or coleslaw, cookies or brownies

## Pizza Party 33.00 per pizza

Choose from a variety of pizza toppings including cheese, pepperoni, sausage, honey-cured smoked ham, fresh tomato, basil, pineapple, mushroom, black olive, onion, and bell peppers

*Includes:* garden salad, choice of dressings + cookies or brownies  
(Each pizza serves approximately 4 people and is cut into 8 slices)

buffet classics . . . . .



# LUNCH AND DINNER ENTRÉES

All lunch and dinner entrees include; salad, protein, starch and vegetable and freshly baked rolls and butter. Please choose one item from the sections stated above.

## POULTRY

	lunch/dinner
Pan-seared Airline Chicken Breast + sun-dried tomato cream sauce	14.95/16.95 per person
Chicken Paillard + pancetta and sage butter wine sauce	14.95/16.95 per person
Sweet and Spicy Tomato Chicken Breast + roasted peppers	14.95/16.95 per person
Spinach and Mushroom Chicken Breast + tomato and mozzarella white wine on parsley spaghetti	14.95/16.95 per person
Curried Chicken Kabobs + tzatziki sauce	13.95/15.95 per person
Caribbean Jerk Chicken	14.95/16.95 per person
Dijon Crusted Turkey Breast + cream sauce	13.95/15.95 per person
Mushroom Asiago Chicken Breast	13.95/15.95 per person
Chicken Cordon Bleu	14.95/16.95 per person
Chicken enchiladas + guajillo sauce or salsa verde	12.95/14.95 per person

the main plate





# LUNCH AND DINNER ENTRÉES

All lunch and dinner entrees include; salad, protein, starch and vegetable and freshly baked rolls and butter. Please choose one item from the sections stated above.

the main plate

## BEEF



	lunch/dinner
Grilled Flank Steak + chimichurri sauce	14.95/16.95 per person
Pan-seared Beef + tomato, red onion, and balsamic	14.95/16.95 per person
Santa Maria Tri Tip + tangy barbecue sauce	14.95/16.95 per person
Grilled Beef Sirloin + sweet soy glaze	14.95/16.95 per person
Slow-Cooked Prime Rib + au jus and horseradish	market price
Grilled Filet Mignon + red wine reduction	market price

## PORK



Coriander Pork Tenderloin + carrot ginger sauce	14.95/16.95 per person
Chipotle Apricot Glaze Pork Loin	14.95/16.95 per person
Pan-seared Pork Loin + dried fruit compote	14.95/16.95 per person



# LUNCH AND DINNER ENTRÉES

All lunch and dinner entrees include; salad, protein, starch and vegetable and freshly baked rolls and butter. Please choose one item from the sections stated above.

the main plate

## SEAFOOD



	lunch/dinner
Striped Seabass + balsamic glaze	market price
Mustard-crusted Salmon	market price
Wood Plank Grilled Salmon + ginger glaze	market price
Halibut + tomato and basil coulis	market price

## PASTA



Penne al Pesto Sautéed pasta, pesto cream sauce, yellow squash, asparagus, sun-dried tomato <i>(add grilled chicken 2.00 per person)</i>	11.95/13.95 per person
Classic Beef or Vegetarian Lasagna	11.95/13.95 per person
Chicken Fettucine Alfredo	11.95/13.95 per person
Traditional Spaghetti and Meatballs	11.95/13.95 per person
Shrimp and Linguini Linguine pasta, shrimp, cherry tomato, local basil, carrot ribbons, broccoli, onion	15.95/17.95 per peson



# LUNCH AND DINNER SIDES + SWEETS

All lunch and dinner entrees include; salad, protein, starch and vegetable and freshly baked rolls and butter. Please choose one item from the sections stated above.

## SALADS | CHOOSE ONE

### Concordia House Salad

Mixed baby greens, candied pecans, pear tomatoes, dried figs, blue cheese crumble, raspberry vinaigrette

### Mixed Italian Salad

Local greens, garbanzos, olives, diced Roma tomatoes, parmesan cheese, diced cucumbers, Italian vinaigrette

### Classic Caesar Salad

Romaine, parmesan cheese, garlic croutons, house-made Caesar dressing

### Roma Tomato Salad

Local greens, parmesan cheese, diced Roma tomatoes, Boursin cheese crostini, Roma tomato vinaigrette

### Spinach Salad

Baby frisee, almonds, cherry tomatoes, strawberry vinaigrette dressing

## SIDES | CHOOSE ONE

Rosemary Roasted Potatoes

Golden Crusted Rice

Jasmine Rice Timbales

Twice Baked Potatoes

Wild Rice Pilaf

Traditional Mashed Potatoes

Saffron and Spinach Couscous

Gorgonzola Mashed Potatoes

Sautéed Orzo Pasta with Fresh Herbs  
and Diced Tomato

Herb Roasted Fingerling Potatoes

Spanish Rice

Refried Beans

## VEGETABLES | CHOOSE ONE

Steamed Snow Peas and Corn

Sautéed Rainbow Chard

Sautéed Green Beans and Carrots

Orange Glazed Carrots

Broccoli And Trio of Peppers

Green Beans Almandine

Sweet Corn on the Cob

Curried Cauliflower

Roasted Asparagus

Glazed Brussels Sprouts

Seasonal Vegetables

## DESSERT OPTIONS 3.50 per guest

*(for plated service add 1.00 per guest)*

Fresh Fruit Cheesecake Tart

Chocolate Mousse or Flourless Torte

Cheesecake or Chocolate Cheesecake with Berry Sauce

Espresso Cheesecake with Chocolate Sauce

American Shortcake Biscuit with Mixed Berries

Carrot Cake with Cream Cheese Icing

Double Chocolate Cake with Chocolate Ganache

the perfect complement



# HORS D'OEUVRES

A la carte items, (select one item and we will prepare 3 pieces per person). Plan to serve six pieces per person for a pre-dinner reception event and nine pieces per person for a reception only event. (Minimum of 10) 20.00 set up fee for orders under 150.00

small bites



## 3.75 per person

- Garden Vegetable Platter | house-made ranch dip
- Vegetable Spring rolls | peanut dipping sauce
- Vegetable Pot Stickers | hoisin dipping sauce
- Spanakopita | baked phyllo filled with spinach & feta cheese
- Mini Herb Crusted Tofu and Vegetable Skewer | pineapple coconut sauce
- Parmesan-crusted Artichoke Hearts | marinara or cream cheese spinach dip
- Mozzarella Sticks Wrapped in Pancetta | pesto cream sauce
- Stuffed Mushroom | choice of chicken, sausage or pesto, mozzarella and vegetables
- Chicken Skewers | choice of teriyaki, cilantro lime or zesty orange barbecue
- Chicken Tenders | house-made honey mustard, barbecue sauce or ranch
- Beef Tenderloin on House-made Focaccia | savory dark chocolate sauce

## 4.50 per person

- Tomato and Basil Bruschetta
- Bacon-wrapped Shrimp | chili and lime
- Boursin Crêpe Napoleon | candied bacon and strawberry
- Turkey Meatball | sun-dried tomato and sweet chipotle sauce
- Braised Pork in Phyllo Cup | salsa verde
- Sweet and Savory Beef Patty | pickled cucumber
- Beef or Chicken Empanadas | cilantro sour cream sauce
- Shaved Beef Filet | wild arugula and artichoke hummus on toasted crostini
- Cochinita Pibil (Pork) or Shredded Chicken Tinga Flautas | guayaba salsa
- Burger Slider | choice of beef or spicy pork with mango citrus slaw

## 4.95 per person

- Crab stuffed mushroom
- Tuna Poke | garnished with sesame cluster
- Smoked Salmon on Potato Apple Latke | chive crème fraiche
- Dungeness Crab and Shrimp Cakes | mango and papaya salsa
- California Roll or Spicy Tuna Roll | wasabi and sweet soy sauce
- Chicken Drummet Trio | mango habanero, classic buffalo, garlic parmesan teriyaki, sweet and sour or passion fruit
- + Add - celery and carrot sticks for 1.00 per person

# SWEET AND SAVORY SNACKS

(minimum order: 6)

Assorted Sodas	1.25 per person
Assorted Cookies, Brownies, or Bar Cookies	1.50 per person
Trio of Desserts chocolate covered strawberry, mini cream puff, mini fruit tart, or mini chocolate éclair	3.95 per person
Cookies and Coffee Freshly brewed coffee, decaf, and a selection of freshly baked cookies or brownies	3.25 per person
Gourmet Desserts Customized per order including specialty tortes, tarts, cheesecakes, mousses and more	3.95 - 5.95 per person
Chocolate Covered Tuxedo Strawberries Dark and white chocolate dipped fresh strawberries	3.25 per person
Make It A Float Your choice of vanilla ice cream and cola, root beer, or orange soda	2.95 per person
<b>Sundae Buffet</b> <i>(minimum order: 20)</i> Vanilla, chocolate, and strawberry ice cream with chocolate, strawberry, and caramel toppings mixed sprinkles, chopped nuts, brownie crumbles, maraschino cherries and whipped cream	5.25 per person

XOXO  
mmmm



# SWEET AND SAVORY SNACKS

(minimum order: 6)

- |   |                        |
|---|------------------------|
| <b>Assorted Packaged Snacks</b><br>Choices include; assorted packaged chips, popcorn, pretzels, trail mix, cereal bars, corn nuts, peanuts and candy  | 1.50 - 2.25 per person |
| <b>House-made Potato Chips and French Onion Dip</b>   | 2.25 per person        |
| <b>Tortilla Chips and Salsa or Pico de Gallo</b><br><i>(add house-made guacamole 1.50 per person)</i>   | 2.75 per person        |
| <b>Hot Pretzels</b><br>Salted or unsalted pretzels served warm with yellow mustard, and cheese sauce  | 3.25 per person        |
| <b>Cheese &amp; Crackers</b><br>Domestic cheese tray, sliced apples, grape clusters, gourmet crackers   | 3.25 per person        |
| <b>Gourmet Imported Cheese &amp; baguette platter</b><br>An array of imported cheeses including: Stilton, smoked gouda and muenster served with French baguette slices gourmet crackers, seasonal fruit, and red grape clusters | 4.45 per person        |
| <b>Traditional Vegetable Crudité Platter</b><br>Assortment of crunchy vegetables served with house-made ranch dip   | 3.25 per person        |

XOXO  
mmmm



# SNACKS ALA CARTE

(minimum order: 10)

Pita Chips	1.95 per person
choice of plain or parmesan garlic herb	
Pita Chips with Hummus	2.95 per person
Individual Bags of Chips	1.25 each
Whole Fruit	1.00 per piece
Fresh Fruit Platter	2.75 per person
Fresh Fruit Medley	2.50 per person
Seasonal Fruit Skewers	2.75 each
Yogurt Parfait	2.95 each
Assorted Tea Sandwiches	2.75 per person
<i>(2 pieces per order)</i>	
Mozzarella and Tomato with Fresh Basil	
Curry Chicken Salad	
Cucumber and Herbed Cream Cheese	
<b>BEVERAGES</b>	
Coffee or Decaf	1.50 per person
Hot Chocolate	1.50 per person
Iced Tea	1.25 per person
Hot Water with Herbal Teas	1.50 per person
Orange Juice, Apple, or Cranberry Juice	2.25 per person
Citrus Punch or sparkling fruit punch	1.95 per person
Agua Fresca	1.50 per person
Assortment of Sodas on Ice	1.25 per person
Lemonade	1.25 per person
Bottled Water	1.25 each

ala carte



# BAKERY

## CAKES | quarter sheet 40 | half sheet 65 | full sheet 85

*Prices include: plates, forks and napkins. A server may be requested to cut the cake for an additional labor fee. When ordering please specify what kind of cake, frosting, colors and writing you would like and if you require a server*

*\*\*\*cost is approximate depending on amount of decoration requested*

*\*\*\*there is an additional charge for special requests/designs*

1/4 Sheet	Serves 15-25
1/2 Sheet	Serves 30-40
Full Sheet	Serves 50-100

**Flavors:** white, chocolate, marble, strawberry, yellow, red velvet, double chocolate cake

**Fillings:** vanilla Bavarian, chocolate Bavarian, lemon Bavarian, raspberry Bavarian, strawberry Bavarian and banana Bavarian, fresh strawberry filling, chocolate mousse

**Frosting:** white butter cream or chocolate butter cream

**WEDDING CAKES** *(please call to inquire about cake and pricing)*

### CUPCAKES + COOKIES

Cupcakes	17.95 per dozen or 1.50 each
Mini Cupcakes	13.25 per dozen
Assorted Cookies by the Dozen	7.00 per dozen

made-from-scratch



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