

CATERING MENU

CONTINENTAL BREAKFAST

(15) Person Minimum Order

Assorted Mini Pastry	\$33.00 per dozen
Fresh Fruit Bowl	\$ 4.00 per person
Yogurt Parfait Bowl	\$ 6.00 per person
Jumbo Vegan Pastry (Bagged)	\$ 4.50 each

MORNING BEVERAGES

Gourmet Coffee	\$ 42.00 per gallon
Hot Chocolate	\$ 42.00 per gallon
Hot Water w/ Assorted Teas	\$ 36.00 per gallon
Bottled Orange Juice	\$ 3.50 each
Bottled Iced Coffee	\$ 4.50 each

HOT BREAKFAST

(15) Person Minimum Order

Breakfast Burritos (15) Person Minimum Order

w/ Bacon or Sausage	\$ 11.50 each
No meat w/ refried beans	\$ 11.00 each

PREPACKAGED HOT BREAKFAST \$ 16.00 per person

Scrambled eggs, hashbrowns, bacon

HOT BREAKFAST BUFFET \$20.00 per person

Scrambled eggs, hashbrowns, Whole Fruit and coffee.

SANDWICH

Served with chips, cookies, and condiments.

Choice of sub or wrap (6")

Turkey	Tuna Salad
Ham & Swiss	Caprese
Italian Meats	Roasted Vegetable
Chicken Salad	

BOXED LUNCH

\$16.00 EACH

(15) Person Minimum Order

The box includes canned soda, sparkling water, or bottled water.

SALAD

Served with homemade dressing and utensils

Sub Grilled Salmon +\$7

Caesar Salad w/ Chicken
Mixed Green Salad w/ Chicken
Southwest Salad w/ Chicken
Asian Salad w/ Chicken
California Cobb w/ Turkey
Vegan Protein Salad

PREPACKAGED HOT LUNCH

\$18.00 each

(15) Person Minimum Order

Burrito with tortilla chips and salsa (Choose one: Chicken, Carne Asada, or Carnitas)

Pesto Cream Penne Pasta with grilled chicken breast, and vegetables

Chipotle Cream Penne Pasta with grilled chicken breast, and vegetables

Our Famous Grilled Sliced Chicken Breast with tomatillo cilantro sauce, mashed potatoes, corn, and tomatoes

Crispy Tangerine Chicken with steamed rice and vegetables

Lemon-Herb Chicken with mashed potatoes, and vegetables

Torta Sandwich (Choice of Chicken, Carne Asada or Carnitas)

Chicken Fajitas with rice and beans

Grilled Salmon (+9.00) with rice pilaf, vegetables, and mango salsa

Includes utensils.
Beverage not included.

LUNCH BUFFET
\$30.00 per person

(15) Person Minimum Order

Includes fresh-baked cookies and an assortment of beverages

CHOICE OF PROTEIN

Lemon-Herb chicken
Grilled Sliced Chicken in a tomatillo sauce
Chipotle Cream Chicken
Pesto Cream Chicken
Crispy Tangerine Chicken
Chicken Fajitas
Grilled Salmon (+ \$9.00 per person)

CHOOSE TWO SIDES

Mashed Potatoes
Roasted Potatoes
Rice Pilaf
Steamed Rice
Refried Pinto Beans
Sautéed Vegetables
Chipotle Cream Penne Pasta
Pesto Cream Penne Pasta

****Customized Vegetarian, Vegan, and any dietary meals available upon request****

DINNER BUFFET
\$40.00 PER PERSON

Dinner Menu served after 3:00 PM

(15) Person Minimum Order

Includes Assorted Dessert Bars and an assortment of beverages

CHOICE OF PROTEIN

Chicken Piccata
Chicken Parmesan
Chicken Marsala mushroom sauce
Grilled Sliced Chicken in a tomatillo sauce
Chipotle Cream Chicken
Pesto Cream Chicken
Crispy Tangerine Chicken
Chicken Fajitas
Steak Fajitas (+ \$7.00 per person)
Grilled Salmon

CHOOSE TWO SIDES

Mashed Potatoes
Potato Au Gratin
Grilled Asparagus
Macaroni & Cheese
Rice Pilaf
Steamed Rice
Refried Pinto Beans
Sautéed Vegetables
Chipotle Cream Penne Pasta
Pesto Cream Penne Pasta

****Customized Vegetarian, Vegan, and any dietary meals available upon request****

LIGHT REFRESHMENTS

APPETIZERS

\$32.00 per dozen

- Assorted Mini Quiche
- Spring Rolls
- Vegetable Potstickers
- Caramelized Onion Mini Quesadillas
- VEGAN- Meatball Marinara

\$36.00 per dozen

- Chicken or Beef Taquitos with Salsa Vegetable
- Truffle Macaroni & Cheese Balls
- VEGAN- Crispy Tofu Skewers
- Mini Beef Empanadas
- BBQ Meatballs
- Chicken Mini Quesadillas
- Vegetable Samosas

\$42.00 per dozen

- Chicken, Beef or Shrimp Skewers
- Coconut Shrimp
- Beef Slider w/ Cheese
- Crispy Chicken Sliders
- Mini Crab Cakes

SUBS OR WRAP PLATTER

Turkey, Ham & Swiss, Italian Meats, Chicken Salad, Tuna, Caprese, Roasted Vegetable

SMALL (20) 6" Subs or Wraps **\$70.00 (Feeds 15 - 25)**

MEDIUM (30) 6" Subs or Wraps **\$ 210.00 (Feeds 25 - 35)**

LARGE (40) 6" Subs or Wraps **\$ 280.00 (Feeds 45-55)**

DESSERTS

- Brownie Bar Bites-Assorted Flavors **\$ 2.50**
- Assorted Fresh Baked Cookies **\$ 2.50**
- Vegan Dessert **\$ 5.50**
- Specialty Cakes (Available Upon Request)

PLATTERS/BOWLS

SMALL **\$85.00 (Feeds 15 - 25)**

MEDIUM **\$ 175.00 (Feeds 25 - 50)**

LARGE **\$ 225.00 (Feeds 50 -75)**

- Tomato Basil Pasta Salad
- Caesar or Mixed Green Salad w/ Dressing
- Tomato, Basil, Garlic Bruschetta w/ Crostini
- Homemade Chips with Onion Dip
- Guacamole and Tortilla Chips
- Tortilla Chips w/ Homemade Salsa
- Assorted Cheese & Crackers
- Vegetables Crudite w/ Ranch Dressing
- Assorted Deli Meats & Crackers
- Sliced Fruit

PIZZA

Cut into 8 slices

- Cheese **\$ 22.00 each**
- Pepperoni

SNACKS

- Bagged Chips **\$ 2.00**
- Bagged Cookies **\$ 2.00**
- Whole Fruit **\$ 2.00**
- Granola Bars **\$ 3.00**

BEVERAGES

- Bottled Water **\$ 2.50**
- Coca Cola Canned Soda **\$ 3.00**
- Sparkling Water **\$ 3.00**
- Bottled Lemonade **\$ 3.50**
- Bottled Iced Tea **\$ 3.50**

Hosting a special event? Please contact our sales team.

BALLROOM INFORMATION

EVENT SPACES	RENTAL PRICE
	Up to 4 hours/ each additional hour
Ballroom 1	\$400 / \$200
Ballroom 2	\$400/ \$200
Ballroom 3	\$400/ \$200
Ballroom 1-2	\$800/ \$400
Ballroom 1-3	\$1,200/ \$600
UAS Boardroom	\$300 / Flat Rate
University Club Restaurant	\$500 / only available Fridays

CONTACT INFORMATION

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We are here to support your upcoming event.
 Please do not hesitate to contact us for any off-menu requests.

As a self-operated dining service please know our entire staff is passionate about
 providing you with quality food and event services.

Our team has been together for 15 + years and counting.