



# SDSU Catering



*We have provided quality food and service to San Diego State University since 1932. Dedicated entirely to catering, our team will handle your events with efficiency and style. We do what it takes to ensure a successful event - whether for 12 people or 5,000 people.*

*Our professional culinary team prepares all food items, using only the freshest, highest-quality ingredients. Our friendly and efficient professional staff will make sure your guests are pleased. Plus, we offer several different levels of service to fit your specific needs and budget.*



## **CATERING SALES OFFICE**

Phone: (619) 594-7641 or (619) 594-7642

Fax: (619) 594-7476

Office Hours: Monday - Friday 8:00 a.m. - 4:00 p.m.

## **AZTEC SHOPS, LTD.**

San Diego State University  
San Diego, CA 92182-1701



# GETTING STARTED

## GUIDELINES & DETAILS

The key to a successful event is good planning, and we are here to help you. Follow the steps below and we will work together to make sure all of the details are handled.

## CALL US

The Catering Office is available Monday through Friday, 8:00 a.m. - 4:00 p.m. We are closed on selected university holidays. The minimum notice for a catered event is 5 business days, but we recommend that you reserve your event as soon as possible to guarantee the menu and service you want. Call us at (619) 594-7641 or (619) 594-7642.

San Diego State has a perfect location for almost any kind of event. Some of the more popular are:

### **Aztec Center**

594-5278

Administered by Associated Students, Aztec Center has facilities for 10 - 1,000 guests.

Options include:

### **Montezuma Hall**

One of the largest venues on campus, Montezuma Hall can accommodate up to 450 guests at tables and up to 1,000 for a reception. Stage and audio equipment is available.

### **Casa Real/Backdoor**

Two smaller venues at Aztec Center, each can accommodate up to 96 people at tables and up to 250 for a reception. Stage and audio equipment is available.

### **Scripps Cottage**

594-5278

Also administered by Associated Students, Scripps Cottage is a historic site that accommodates up to 40 guests at tables inside and up to 100 guests on the outside patio. Groups of up to 500 can enjoy a picnic-style event at the cottage and adjacent hillside.

### **Faculty-Staff Club**

594-5178

A semi-private setting for receptions of up to 100 guests. The patio, with its trees and fountain, provides a cozy yet elegant retreat in the heart of campus. A dining room and two conference rooms are also available.



## Viejas Arena/Mezzanine Suite

594-0234

The arena floor accommodates up to 600 guests at tables or 2,500 guests for a reception. Stage and audio equipment is available. The Mezzanine Suite accommodates up to 120 guests at tables and 300 guests for a reception.

## East Commons

594-7641

A beautiful room with adjoining patio and drive-up access, East Commons accommodates up to 450 guests for a reception. Your sales associate can discuss available dates.

Other possible locations include conference and meeting rooms, classrooms, patios, foyers and individual offices.

## PLAN YOUR MENU

The menus on the following pages feature some of our most popular items, but we would be delighted to arrange menus to suit your needs, themes, budgets and other requirements. The costs associated with each menu cover the food for your event.

## CHOOSE A LEVEL OF SERVICE

Once you have decided on a menu, choose the level of service that matches your plans and budget. To help you stretch your event dollars, we have developed six levels of service – from you pick it up yourself to full-service with linens, glassware and staff. Choose the level of service you prefer. The cost of the menu plus the cost of the service will determine the final cost of your event.

### *Level One*

Pickup Service

You or your associates come to our facilities on campus and pick up your order. All food and beverage is in disposable containers. Disposable plates, cups, flatware and napkins are available at an additional cost of \$0.75 per person. Serving utensils can also be purchased for your convenience.

### *Level Two*

Drop-off Service

Catering staff delivers your order, but does not return at the end of the event. All food and beverage is delivered in disposable containers. Disposable plates, cups, flatware and napkins are available at an additional cost of \$0.75 per person. Serving utensils can also be purchased for your convenience. Drop-off fee may vary depending the size of your order.

**\$25.00**

### *Level Three*

Delivery Service

Catering staff delivers your order on disposable ware. They return at the end of your event to pick up the equipment. Linens are provided to cover buffet tables. Guest table linens can be ordered at an additional cost. China is available at an additional cost of \$2.75 per guest. (Some events may require staffing).

**\$45.00 Standard Setup**

**(Additional costs apply for guest table setup and decor enhancements)**



### **Level Four**

Buffet on High-Quality Plasticware with Staffed Service

Catering staff delivers your food and beverage, sets up the buffet, and stays to monitor the event. Linens are provided for buffet and guest banquet tables. (Specialty linens are available at an additional cost.)

**\$2.75** per guest

*(Events for less than 20 guest will incur an additional fee.)*

### **Level Five**

Buffet on China and Glass with Staffed Service

Catering staff delivers your food and beverage, sets up the buffet, and stays to monitor the event. Linens are provided for buffet and guest banquet tables. (Specialty linens are available at an additional cost.)

**\$4.25** per guest

*(Events for less than 20 guest will incur an additional fee.)*

### **Level Six**

Table Service on China and Glass

Catering staff sets the tables with appropriate flatware and glassware and serves your meal. Linens are provided for guest tables. (Specialty linens are available at an additional cost.)

**\$6.50** per guest

*(Events for less than 20 guests will incur an additional fee.)*

*Note: Most hot food requires selection of levels four, five or six.*

## **HANDLE THE DETAILS**

To assure a successful event, we ask that you understand our policies. Your event manager can answer any questions.

### **Guarantee and Cancellations**

Shortly after you place your order, we will fax you a copy of your event contract for review, changes and signature. We must receive your signed contract at least three days prior to the event.

To assure adequate food and staff, a minimum guarantee of attendance must be received by 12:00 p.m. five business days before your event. This is the minimum number of guests for which you will be charged. Once guaranteed, the attendance cannot be reduced.

If you do not provide a guaranteed attendance, you will be charged for the attendance estimated in your contract. Should the actual number of guests exceed the guarantee, you will be billed for the actual number of guests in attendance to your event.

### **Sales Tax**

Any event recognized as an SDSU student activity is not subject to sales tax. All other entities seeking tax-exempt status should be prepared to provide appropriate documentation.



### ***Payment Methods***

A deposit or purchase order (with your signed contract) is necessary to confirm your event. We accept cash, checks, Visa, MasterCard and Aztec Credit Cards. Campus entities and organizations should plan to use an SDSU Foundation account number or state purchase order number for confirmation.

### ***Alcohol Policy***

Due to the highly restrictive state policies for alcohol service on college campuses, all catering clients must adhere to SDSU guidelines. Student organizations must have written permission from the SDSU Student-Faculty Activities Board to order alcohol for an on-campus event. Faculty and staff groups should check with their individual departments for additional alcohol policies.

A copy of the San Diego State University Alcohol Policy is provided with your event agreement.

Bartenders and/or security personnel are available at an additional charge.

### ***Unused Food***

For health reasons, all protein-based foods (meat, fowl, fish, cheese, etc.) remain the property of SDSU Catering and cannot be given to your guests at the end of your event.

### ***Missing Equipment & Time Adjustments***

You are responsible for the safekeeping of all catering equipment dropped off at your event. Any lost or damaged equipment will result in additional charges. Additional charges may also result if equipment is not available at the designated pick-up time.



# BREAKFAST

## ***Quick Fix***

Assorted Individual Juices  
Assortment of Freshly Baked Medium Muffins  
Coffee Service  
Hot Tea Service  
**\$6.25** per guest or **\$5.75** with bulk juices

## ***Healthy Fix***

Assorted Granola and Nutrigrain Bars  
Individual Non - Fat Fruit Yogurts  
Whole Fresh Fruit  
Coffee Service  
Hot Tea Service  
**\$7.95** per guest

## ***Continental Breakfast***

Assorted Chilled Individual Juices  
Seasonal Fresh Fruit Bowl  
Assorted Medium Muffins, Danish or Mini Bagels  
with Cream Cheese (Pick Two)  
Coffee Service  
Hot Tea Service  
**\$7.75** per guest or **\$6.00** with bulk juices  
*Butter, jam and peanut butter available for an additional charge.*

## ***Campus Choice Breakfast Buffet\****

Chilled Orange Juice  
Seasonal Fresh Fruit Bowl  
Scrambled Eggs (Southwestern Style with fresh salsa or Plain)  
Home-fried Potatoes  
Sausage (2 pcs. per guest) or Bacon (2 pcs. per guest)  
Cinnamon Swirl Coffee Cake  
Coffee Service  
Hot Tea Service  
**\$10.25** per guest

*\*Some menu items may require a minimum guest count.*

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### ***Breakfast Quiche Buffet\****

Freshly Baked Quiche Lorraine or Spinach Quiche  
Breakfast Potatoes  
Fresh Sliced Fruit Bowl  
Assorted Health Breads  
Coffee Service  
Hot Tea Service  
**\$9.00** per guest

### ***Eggs to Order\****

Shredded Cheese, Chopped Onions, Sliced Mushrooms, Chopped Peppers,  
Chopped Tomatoes, Diced Ham, Fresh Salsa.  
Chilled Orange Juice  
Fresh Fruit Bowl  
Breakfast Potatoes  
Sausage (2 pcs. per guest) or Bacon (2 pcs. per guest)  
Cinnamon Swirl Coffee Cake  
Coffee Service  
Hot Tea Service  
**\$12.25** per guest  
*Plus \$30.00 per hour Chef charge (1 Chef per 30 guests)*

***For an additional charge, you can add the following items to your buffet:***

### ***Waffle Station\****

Fruit Toppings and Specialty Syrups  
**\$2.75** per guest  
*Plus \$30.00 per hour Chef charge*

Individual Assorted Cereals or Oatmeal with Milk  
**\$3.00** per guest

Fruit Yogurts with Granola and Raisins  
**\$3.00** per guest

Assorted Bagels and Cream Cheese  
**\$3.00** per guest

Crème Brûlée French Toast  
**\$3.00** per guest

Fresh Whole Fruit (bananas, oranges and apples)  
**\$1.25** per guest

Individual Yogurts  
**\$2.25** per guest

*\*Some menu items may require a minimum guest count.*



## *Fresh From the Bake Shop*

Assorted Gourmet Muffins  
(blueberry, banana nut, apple cinnamon, chocolate chip and bran)

**\$17.75** per dozen (medium)

**\$19.75** per dozen (regular)

Health Breads  
(banana nut, lemon poppyseed, zucchini, crème)

**\$6.25** per loaf (10 slices per loaf)

Danish Pastry (fruit or cheese), Cinnamon Rolls, Bear Claws

**\$20.00** per dozen (regular)

**\$12.75** per dozen (mini)

Assorted Scones  
(blueberry, cranberry, raisin and chocolate chip)

**\$15.25** per dozen

Bagels with Cream Cheese

**\$28.00** per dozen (regular)

**\$16.00** per dozen (mini)

*Butter, jam and peanut butter available for an additional charge.*

Sticky Buns

**\$25.00** per dozen

Cinnamon Swirl Coffee Cake

**\$55.00** (60 servings)

**\$35.00** (1/2 sheet)

Croissants with Butter and Jelly

**\$20.75** per dozen (regular)

**\$14.25** per dozen (mini)

*\*Some menu items may require a minimum guest count.*

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## BEVERAGES

### *Hot – Served by the Gallon*

(15 – 8 oz. servings per gallon)

Freshly Brewed Regular and Decaffeinated Coffee

Hot Tea Service with Regular and Herbal Teas

**\$22.00** per gallon

Starbucks Coffee and Tazo Teas

**\$35.00** per gallon

### *Cold – Served by the Gallon*

(15 – 8 oz. servings per gallon)

Fruit, Sparkling Cranberry and Sunrise Punch

Lemonade

Orange Juice

**\$23.00** per gallon

Iced Tea with Sliced Lemon

**\$19.75** per gallon

Iced Water

**\$6.75** per gallon

### *Served by Individual Portions*

Canned Pepsi Products (12 oz.)

Pepsi, Diet Pepsi, Pepsi One, Wild Cherry Pepsi, Sierra Mist, Diet Sierra Mist, Mt. Dew,  
Diet Mt. Dew, Mug Root Beer, Lipton Brisk Sweetened with Lemon

**\$1.50** each

Bottled Waters

Aztec Logo (.5L) **\$1.50** each

Aquafina (.5L) **\$1.50** each

Assorted Fruit Juices

Orange, Apple, Ruby Red Grapefruit, Cranberry

**\$2.95** each

Individual Milk (16 oz.)

**\$2.25** each

*\*Some menu items may require a minimum guest count.*



# LUNCHES

## SALADS

Salads are served in individual containers with freshly baked rolls with butter, and bottled water or soda. Add \$1.00 per guest for jumbo cookie or brownie.

### *Fresh Garden Salad*

Fresh greens with tomatoes, peppers, mushrooms, olives, shredded carrots, red onions and cucumbers. Served with your choice of dressing.

**\$7.75** per guest

### *Cobb Salad*

Turkey breast strips, tomatoes, avocados, hard-boiled egg wedges, celery, scallions, red onion, bacon pieces and bleu cheese served over a bed of romaine lettuce.

**\$11.00** per guest

### *Asian Chicken Salad*

Julienne grilled chicken breast, red cabbage, shredded carrots, green onions, water chestnuts, red peppers, snow peas and chow mein noodles over mixed greens. Served with a sesame ginger dressing.

**\$11.00** per guest

### *Classic Caesar Salad*

Romaine lettuce with shredded Parmesan cheese. Served with a creamy Caesar dressing and homemade croutons.

**\$8.25** per guest

With Chicken **\$11.00** per guest

With Shrimp **\$14.00** per guest

### *Greek Pasta Salad*

Orzo pasta, feta cheese, kalamata olives, tomato wedges, pepperoncinis and cucumber slices. Served with a vinaigrette dressing.

**\$10.00** per guest

### *Roasted Turkey Waldorf Salad*

Strips of smoked turkey on a bed of shredded cabbage with apples and candied walnuts. Served with a citrus dressing.

**\$11.00** per guest

*\*Some menu items may require a minimum guest count.*

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### ***Southwest Flair***

Southwestern-marinated chicken breast, fresh tomatoes, pepper jack cheese, mild chilies, zucchini, grilled corn, black beans and crispy tortilla strips on fresh greens. Served with a barbecue ranch dressing.

**\$11.25** per guest

### ***Penne, Pear & Walnut Salad***

Chilled penne pasta served on a bed of field greens with pear, walnuts and balsamic vinaigrette.

**\$10.50** per guest

With Chicken **\$14.00** per guest

## **BOXED LUNCHES**

### ***Classic Boxed Lunches***

Choice of ham and Swiss, turkey and provolone, roast beef and cheddar or Swiss, cheddar and provolone on our own freshly baked whole-grain bread. Served with mayonnaise, mustard, chips, a freshly baked jumbo cookie and a can of soda or bottled water.

**\$8.25** per guest

### ***Pannini Boxed Lunches***

Served in an elegant box with pasta primavera salad, red potato salad or fruit salad, gourmet chocolate brownie or rice crispie treat and a can of soda or bottle of water. (Please note: Pannini Boxed Lunches require a minimum of 48 hours notice.)

### ***Cordon Bleu***

Turkey, ham and Swiss cheese with chipotle mayonnaise on Pannini flat bread.

**\$11.25** per guest

### ***Vegwich***

Sun-dried tomato cream cheese, cucumbers, lettuce and tomatoes on Pannini flat bread.

**\$9.75** per guest

### ***Hummus***

Garbanzo bean spread, Monterey jack cheese, lettuce and tomatoes on Pannini flat bread.

**\$9.75** per guest

### ***Beefeater***

Roast beef and pepper jack cheese with roasted garlic mayonnaise on Pannini flat bread.

**\$11.75** per guest

*\*Some menu items may require a minimum guest count.*



### ***Baguette Boxed Lunches***

Served in an elegant box with pasta primavera salad, red potato salad or fruit salad, gourmet chocolate brownie or rice crispie treat and a can of soda or a bottled water.

#### *Santa Cruz Club*

Turkey, bacon, lettuce, tomato, avocado and Monterey Jack with mayonnaise on a whole-wheat baguette.

**\$11.75** per guest

#### *Grilled Eggplant and Peppers*

Smoky grilled vegetables, rich tapenade and tangy goat cheese on a French baguette.

**\$10.50** per guest

#### *Smoked Chicken & Sun-dried Tomato with Pesto*

Thinly sliced smoked chicken, sun-dried tomatoes and field greens on a French baguette.

**\$11.75** per guest

### **DELI BUFFET\***

Assorted deli breads with a selection of meats (turkey breast, roast beef and ham) and cheeses (Swiss, cheddar and jack). Accompanied by sliced tomatoes, lettuce, pickle spears, pasta salad, potato salad or fruit salad, chocolate fudge brownies or gourmet cookie and a can of soda or a bottled water.

**\$13.50** per guest

### **PIZZA**

Cheese

**\$12.50** each

Vegetarian, Pepperoni

**\$14.75** each

Meat Lovers

**\$15.50** each

*\*Some menu items may require a minimum guest count.*



## LUNCHEONS\*

Luncheons are available as a buffet or with seated service (Service Levels 4-6). You may order one or two entrée items for your buffet or served luncheon. The prices for the food will be calculated based on the price of the most expensive item you order plus **\$3.50** per person for each additional entrée.

Luncheons include your choice of tossed green salad (with choice of dressing) or Caesar salad. Also included is your choice of dessert (brownies, cookies or rice crispie treats) and beverage (coffee, iced tea and water).

### ***Chicken Enchiladas***

Shredded chicken with cheese enchiladas topped with sour cream and served with Spanish rice, refried beans, tortilla chips, salsa and fresh fruit.

**\$13.00** per guest

### ***Thai Stir-Fry***

Chicken or beef stir-fried with fresh vegetables in a light oriental sauce served with fried rice and spring rolls with hot mustard and sweet and sour sauce.

**\$13.00** per guest

### ***Homemade Meatloaf***

Seasoned, oven-roasted meatloaf smothered with mushroom gravy and served with garlic mashed potatoes, chef's vegetable and freshly baked rolls.

**\$13.00** per guest

### ***Sautéed Lemon Rosemary Chicken Breast***

Served with chef's choice potato and vegetable and freshly baked rolls.

**\$13.50** per guest

### ***Jerk Chicken Breast with Spicy Mango Salsa***

Served with chef's choice rice and vegetable and freshly baked rolls.

**\$13.50** per guest

### ***Pasta with Grilled Vegetables***

Roasted vegetables tossed with pasta in a pesto cream sauce and served with freshly baked rolls.

**\$10.75** per guest

### ***Garden Salad Buffet***

Choice of three salads (pasta primavera, chicken walnut, citrus walnut, cobb, chef, chicken caesar, seafood pasta, chicken sumi, thai noodle salad with or without chicken, fresh fruit, orzo greek salad, or pasta with baby field greens tossed with pears and goat cheese) and freshly baked rolls.

**\$15.50** per guest or **\$13.00** for choice of two

*\*Some menu items may require a minimum guest count.*



## HORS D'OEUVRES

### *Hot*

Brie En Croute with Sun-dried Tomatoes and Pesto  
(served with sliced baguettes)

**\$45.00** (25 servings)

Chicken Tenders with Honey Mustard Dip

**\$20.00** per dozen

Buffalo Chicken Tenders with Bleu Cheese Dip,  
Carrots and Celery Sticks

**\$26.00** per dozen

Buffalo Wings – Hot and Spicy with Bleu Cheese or Ranch Dip,  
Carrots and Celery Sticks

**\$14.00** per dozen

Meatballs – Choice of Sweet and Sour, Barbecue or Teriyaki Sauce

**\$15.00** per dozen

Mini Quiche (served hot or at room temperature)

**\$19.50** per dozen

Vegetarian Lumpia with Sweet and Sour Sauce

**\$19.00** per dozen

Spanakopita – Spinach and Feta Cheese Turnover

**\$19.50** per dozen

Hot Pizza Dip with Sliced Baguettes

**\$45.00** (25 servings)

Chicken Skewers with Lemon and Thyme

**\$26.00** per dozen

*\*Some menu items may require a minimum guest count.*



### ***Cold***

Brie Cheese Topped with Honey and Pecans or Glazed with Kiwi Cranberry Marmalade and Served with Crackers

**\$45.00** (25 servings)

Lavosh – Rolled with Turkey and Cheddar Cheese, Roast Beef with Pepper Jack Cheese, Tuna Salad, Chicken Curry Salad or Vegetarian (*up to a combination of three varieties*)

**\$55.00** (50 pcs.)

Deli Party Ring

(Turkey, Roast Beef, Ham or Vegetarian with Tomato, Lettuce, Cheese, Black Olives, Red Onions and Peppercornis. Mayo and Mustard packets included.)

**\$55.00** (serves 25)

Mexican Layered Salad with Tortilla Chips

**\$40.00** (serves 25)

Fresh or Grilled Vegetable Platter with Sun-dried Tomato Aioli

#### **Fresh**

**\$35.00** for 12" (serves 17)

**\$52.00** for 16" (serves 25)

#### **Grilled**

**\$50.00** for 12" (serves 17)

**\$75.00** for 16" (serves 25)

Fresh Fruit Platter

**\$45.00** for 12" (serves 17)

**\$55.00** for 16" (serves 25)

Honey Yogurt Dip

**\$5.50** for small tray

**\$7.50** for large tray

Cheese and Cracker Tray

**\$50.00** for 12" (serves 17)

**\$78.00** for 16" (serves 25)

Hummus with Pita Triangles

**\$45.00** (serves 25)

Prosciutto Ham with Melon

**\$18.00** per dozen

*\*Some menu items may require a minimum guest count.*



Mexican Pinwheels

**\$35.00** (50 pcs.)

3 Types of Salsa with Tortilla Chips  
(tomatilla, hot tomato and salsa fresca 16 oz. each)

**\$31.50**

***Gourmet***

Minimum of 2 dozen order

Coconut Shrimp

**\$26.00** per dozen

Jumbo Shrimp with Cocktail Sauce

**\$28.00** per dozen

Scallops Wrapped in Bacon

**\$29.00** per dozen

Hot Caesar Artichoke Dip with Sliced Baguettes

**\$68.00** (serves 25)

Mini Beef Wellington or Chicken Wellington

**\$25.00** per dozen

Gourmet Tortilla Chips with Avocado Monterey Jack Salsa

**\$52.00** (serves 25)

Stuffed Mushroom Caps with Choice of Fillings  
(Italian Sausage, Seafood or Artichoke Parmesan)

**\$19.50** per dozen

California Rolls with Pickled Ginger and Wasabi

**\$21.00** per dozen slices

Gourmet International Cheese Board  
with Sliced Baguettes, Dried Fruits and Nuts

**\$65.00** for 12" (serves 17)

**\$95.00** for 16" (serves 25)

*\*Some menu items may require a minimum guest count.*

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## DINNERS

Dinners are available as a buffet or with seated service (Service Levels 4-6). You may order one or two entrée items for your buffet or served dinner. The prices for the food will be calculated based on the price of the most expensive item you order plus **\$4.50** per person for an additional entrée.

Dinners include your choice of salad (Caesar, Garden, Spinach or Mandarin Orange), the chef's fresh vegetable and your choice of wild rice pilaf, garlic mashed potatoes, roasted red potatoes, chateau potatoes, or double-stuffed red potatoes (unless otherwise noted). Also included are freshly baked rolls, your choice of cake for dessert (chocolate, carrot or cheesecake) and beverage (coffee, iced tea or water).

### FINE DINING\*

Each entrée will come with your choice of one gourmet salad.

#### ***Beef Tenderloin or Prime Rib***

Served with your choice of sauce: wild mushroom demi-glace, creamy horseradish or Béarnaise.

**\$29.00** per guest

#### ***Chicken or Beef Wellington***

Served with Madeira sauce.

**\$28.00** per guest

#### ***Nut Crusted Chicken Breast (Almond or Macadamia)***

Served with honey beurre blanc sauce.

**\$15.75** per guest

#### ***Chicken Marsala***

Chicken breast with mushrooms and pearl onions in Marsala wine sauce.

**\$15.75** per guest

#### ***Apple-Cider-Basted Turkey***

Served with a roasted apple and sausage stuffing and apple cider gravy.

**\$15.00** per guest

\*Some menu items may require a minimum guest count.



***Roasted Pork Tenderloin***

Served with Dijon mustard sauce.

**\$15.75** per guest

***Herb-Crusted Mahi-Mahi***

Served with pineapple-mango salsa.

**\$15.75** per guest

***Grilled Salmon***

Served with lemon dill sauce.

**\$18.75** per guest

***Meat, Cheese or Spinach Lasagna***

(no potato or rice)

**\$14.75** per guest

***Lamb Rack with Rosemary Demi***

**\$26.00** per guest

***Torte Milanese***

Served with red pepper coulis. (no potato or rice)

**\$14.75** per guest

***Roasted Stuffed Eggplant***

Served with fresh tomato coulis.

**\$14.75** per guest

**ACTION STATIONS\***

Action stations staffed by a chef may be combined with any lunch or dinner buffet for the additional per-guest charge noted below and a **\$30.00** per hour chef charge.

***Carving Station***

Beef Tenderloin

**\$9.50** in addition

Smoked Tri-Tip

**\$8.00** in addition

Baked Ham

**\$5.50** in addition

Roasted Turkey Breasts

**\$5.50** in addition

*\*Some menu items may require a minimum guest count.*



### ***Quesadilla Station***

Ingredients including grilled chicken, bay shrimp or crab, shredded cheese, guacamole, fresh tomatoes and fresh salsa served between gourmet flour tortillas.

**\$7.50** in addition

### ***Pasta Station***

Ingredients including chicken, shrimp, Italian sausage, fire-roasted tomatoes, black olives, mushrooms, peppers, Parmesan cheese and crushed red chili peppers tossed with two types of pasta, alfredo and marinara sauce.

**\$7.50** in addition

## **BARBECUES & THEMES\***

All barbecues and themes include beverages (coffee, iced tea and water).

For barbecues cooked at your site, please add an additional \$30.00 charge per hour per chef. Barbecues for less than 50 guests will incur an additional

**\$150.00** grill charge.

### ***All American Barbecue***

Grilled hot dogs with buns

Grilled hamburgers with buns

Grilled veggie burgers with buns

Baked beans

Potato chips

Condiment platter with lettuce, tomato, sliced red onion, pickle spears, mustard, mayonnaise, pickle relish and ketchup

Choice of gourmet cookies or chocolate fudge brownies

**\$11.50** per guest

### ***Barn Buster Barbecue***

Grilled marinated tri-tip steak

Grilled chicken breasts

Grilled marinated portobello mushrooms

Monterey jack salsa with crispy tortilla chips

Tossed garden salad with assorted dressings

Red potato salad

Corn cobettes with butter

Freshly baked rolls and butter

Choice of chocolate cake or apple crisp

**\$17.25** per guest

*\*Some menu items may require a minimum guest count.*



### ***Mexican Fiesta***

Carne or pollo asada (served with gourmet flour tortillas, fresh guacamole, fresh salsa, shredded cheese and sour cream)

Cheese enchiladas

Spanish rice

Charro beans

Tossed garden salad with tomatoes, jicama, black beans and corn

Served with chipotle ranch and vinaigrette dressings

Crispy tortilla chips and fresh salsa

Choice of Mexican brownies or Mexican wedding cookies

**\$15.00** per guest

### ***Italian Feast***

Your choice of two pastas and three sauces

(meat sauce, hearty marinara sauce plain or with meatballs or sausage, alfredo, seafood mornay, sun-dried tomato or basil pesto)

Classic caesar salad

Italian green beans

Freshly baked herb rolls and butter

Tiramisu

**\$15.00** per guest

### ***Comfort Foods Spread***

Fried catfish

Barbeque chicken

Macaroni and cheese

Garlic mashed potatoes

Collard greens

Coleslaw with vinaigrette dressing

Freshly baked rolls and butter

Choice of apple, cherry or blueberry pie

**\$15.00** per guest

### ***Asian Delight***

Chicken or beef stir-fry

Asian vegetable stir-fry

Sweet and sour pork

Fried rice or sticky rice

Vegetarian spring rolls with hot mustard and sweet and sour sauce

Sumi salad

Choice of coconut macaroons or almond cookies

**\$15.00** per guest

*\*Some menu items may require a minimum guest count.*

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## DESSERTS

Our classically trained pastry chefs will prepare a custom cake that your guests will love. Just choose the type of cake, filling and icing.

### CUSTOM CAKES

Full Sheet Cake (serves 60)	<b>\$78.00</b>
Half Sheet Cake (serves 30)	<b>\$45.00</b>
10" Round Cake (serves 16)	<b>\$22.00</b>

Special logos are available at an additional cost.

#### ***Cakes***

White  
Marble  
Chocolate

#### ***Fillings***

Chocolate, Bavarian, Peach, Apple or Strawberry Mousse  
Lemon or Raspberry Preserves  
Fresh Berries (In Season)

#### ***Icings***

Butter Cream  
Whipped Cream  
Cream Cheese  
Chocolate Ganache

#### ***Classics***

Carrot  
German Chocolate  
Strawberry Shortcake

*\*Some menu items may require a minimum guest count.*



## CAKES

Cheesecake  
**\$32.00** (10" round)

Cheesecake Topped with Fresh Fruit  
**\$98.00** for full sheet (serves 70)  
**\$55.00** for 1/2 sheet (serves 35)

## BAKERY TREATS

Fresh Baked Gourmet Cookies  
(chocolate chip, oatmeal raisin, M&M, white chocolate with macadamia nut)  
**\$14.75** per dozen

Fresh Baked Jumbo Cookies  
(chocolate chip, peanut butter, oatmeal raisin, sugar, Mexican tea)  
**\$12.50** per dozen

Biscotti  
**\$14.00** per dozen

Rice Crispie Treats  
**\$13.75** per dozen

Gourmet Chocolate Brownies  
With or without nuts and with choice of icing  
(peanut butter, mint, cream cheese or chocolate fudge)  
**\$15.00** per dozen

Lemon Bars  
**\$14.00** per dozen

3" Fresh Fruit Tarts  
**\$28.00** per dozen

Chocolate Eclairs, Cream Puffs, Napoleon Treats  
**\$26.00** per dozen

Mini Petit Fours  
**\$28.00** per dozen

*\*Some menu items may require a minimum guest count.*

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Chocolate-Dipped Strawberries  
\$26.00 per dozen

Stemmed Chocolate-Dipped Strawberries  
**Market Price**

Ice Cream Sundae Bar  
Chocolate, Vanilla and Strawberry Ice Cream  
Chocolate Syrup  
Non-dairy Whipped Topping  
Maraschino Cherries  
Strawberries  
Chopped Walnuts  
Chocolate Chips  
\$6.75 per guest (minimum 25 guests)

*Note: Menu prices are generally guaranteed through  
June 30, 2009, but are subject to change without notice.*

\*Some menu items may require a minimum guest count.