

MENU

BEACH

— CATERING —

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ABOUT US

Beach Catering welcomes the opportunity to assist you in planning and hosting your event on the California State University, Long Beach campus. Whether you are planning a morning meeting, a working luncheon, an afternoon reception, or a formal wait-served dinner, our team is ready to serve your needs. We offer an outstanding selection of food and beverages, as well as special services that include equipment, centerpieces and linen.

Catering services are provided in any location throughout the Cal State Long Beach campus. The Pacific & Cove Rooms are located in The Chartroom, and are available for your meeting needs at no cost with your catering purchase. You may also pick up orders from The Chartroom at your convenience.

The following catering guide offers a variety of menu options. We can also customize your event to meet your unique needs and tastes.

CONTACT US

To schedule an appointment or make a reservation, please contact us at:

562.985.4039 or beachcatering@csulb.edu

We appreciate the opportunity to become your Caterer of Choice. We are a division of the 49er Shops Inc., a not-for-profit organization and your business directly supports students.



RESERVATION POLICIES

To schedule an appointment or make a reservation please contact us
at: **562.985.4039**

ADVANCE NOTICE: We recommend placing your order as early as possible. A minimum of two weeks planning is required for large events. Meetings, Breaks and Snack services require 5 working days notice. We reserve the right to refuse events that are requested late or exceed our capacity to provide the service.

GUARANTEED ATTENDANCE: The guaranteed count is due three business days prior to the event, except for non-university events which require 7 business days prior to the event. When a count is not submitted, the most current estimated count will become the guarantee.

LATE ARRIVAL/EXTENDED MEALS: Meals are served promptly as scheduled, please confirm the contract service times. We allow 2 hours of service for breakfast and lunch and 3 hours for dinner. Additional charges may be incurred for additional meal time.

UNIVERSITY EVENT REQUIREMENTS/CANCELLATION

FEES: A catering contract with an authorized signature is required as a confirmation for all university departmental events. Cancellations made three or more business days prior to your event will not incur charges. Cancellations made one or two business days prior to your event will result in a charge of 30% of the total bill. Cancellations made on the day of your event will result in a charge of 100% of the total bill.

UNIVERSITY ACCOUNT CHARGES & PAYMENTS: Services charged to preapproved university accounts will be billed the following business day after the event has occurred. A billing invoice will be sent via campus mail to the department on the catering contract, payment should be received no later than 30 days after the billing invoice date.

NON UNIVERSITY EVENT REQUIREMENTS &

CANCELLATION POLICY: A non-refundable deposit of \$300 is required at the time of booking your event unless the total cost is less than the deposit requirement. Final guest count and payment in full is due 7 days prior to your event date. Cancellation of the event less than 7 days prior to the event date will result in forfeiture of the entire deposit and or payments made. A Certificate of Insurance is required for any events held in the Chartroom. Insurance cost is dependent upon guest count and event details.

SERVICE CHARGE AND SALES TAX: A service charge of 15% and applicable sales tax will be added to the cost of all food and beverage items. The 15% service charge is subject to State Sales Tax (California State Board of Equalization Regulation #1603).

BAR SERVICE: Beer and wine bars can be provided for your event. A general guideline of one bar station for every 75 guests is suggested. A bartender will be provided for each function. Bar set up is \$100 per Bar and Bartending services start at \$35.00 per hour. Payment in full for Bar Service Only Events is required 7 business days prior for any Non University Clients.

ALCOHOL POLICY: Due to the highly restrictive CSULB policies for alcohol service on Campus, all catering clients must adhere to the CSULB guidelines in order to have alcoholic beverages served at your campus events. The Bar Service policy states that the Bar may only remain open for a maximum of 3 hours of bar service. A non-alcoholic beverage must be served at all times during the bar service. In order to have any alcohol or bar service on campus, a Beer and Wine Clearance Form is required.

LEVELS OF SERVICE

PICK-UP SERVICE:

Free

You or a representative will come to our facilities on campus and pick-up your order. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus are available for pick-up service)

DROP-OFF SERVICE: UNDER 75 GUESTS

\$25.00

The Catering Staff will deliver your order, but does not return at the end of the event. All cold food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus & individual beverages are available for drop-off service)

DROP-OFF SERVICE: OVER 75 GUESTS

\$45.00

The Catering Staff will deliver your order, but does not return at the end of the event. All cold food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus and individual beverages are available for drop-off service)

DELIVERY SERVICE & SET-UP: UNDER 75 GUESTS

\$35.00

The Catering Staff will deliver your order. The staff will not stay at the event, but they will return at the end of the event to pick up service pieces and clear buffet tables. Linens are provided for the buffet tables only, but can be ordered for guest tables at an additional charge. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.

DELIVERY SERVICE & SET-UP: OVER 75 GUESTS

\$70.00

The Catering Staff will deliver your order. The staff will not stay at the event, but they will return at the end of the event to pick up service pieces and clear tables. Linens are provided for the buffet tables only, but can be ordered for guest tables at an additional charge. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.

DELIVERY SERVICE & SET-UP: 150-300 GUESTS

(This service is not available on all menus)

\$130.00

The Catering Staff will deliver your order. The staff will not stay at the event, but they will return at the end of the event to pick up service pieces and clear tables. Linens are provided for the buffet tables only, but can be ordered for guest tables at an additional charge. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.

RECEPTION BUFFET: DISPOSABLE WITH STAFF

\$3.50/person: minimum 15 guests

Reception Buffet on Eco Friendly Disposable Ware includes: cutlery, seven inch plates, cocktail paper napkins. The Catering Staff will deliver your food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens are provided for the Buffet Only.
(Guest table linen & Specialty linens are available for an additional charge)

BUFFET SERVICE: DISPOSABLE WITH STAFF

\$5.00/person: minimum 20 guests

Buffet on High Quality Eco-Friendly Disposable Ware to include: cutlery, nine inch plates, and paper napkins. The Catering Staff will deliver your food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens are provided for the Buffet only
(Guest table linen & Specialty linens are available at an additional charge)

**BUFFET SERVICE CHINA DINNER PLATE,
SILVERWARE, LINEN NAPKIN**

\$5.00/person: minimum 15 guests

Buffet with China Dinner Plate, Rolled Silverware. Beverages and Dessert will be stationed with disposable plates, utensils, and cups. The Catering Staff will deliver your food and beverage, set-up the buffet. If over 20 guests attendant will stay & monitor the buffet.

(Specialty linens are available for an additional charge)

**CHINA BUFFET SERVICE:
CHARTROOM, COVE, PACIFIC ROOM**

\$7.00/person: minimum 20 guests

Buffet with China, Glassware, Silverware, Beverages on the table, and staffed Catering Servers. The Catering Staff will deliver your food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens & Cloth Napkins are provided for the Buffet and for Guest Tables.

(Specialty linens are available for an additional charge)

CHINA BUFFET SERVICE: CAMPUS LOCATIONS

\$8.00/person: minimum 20 guests

Buffet with China, Glassware, and Silverware, Beverages on the table and staffed Catering Servers. The Catering Staff will deliver food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens and Cloth Napkins are provided for the Buffet and for Guest Tables.

(Specialty linens are available for an additional charge)

**WAITED TABLE SERVICE:
CHARTROOM, COVE, PACIFIC ROOM**

\$9.00/person: minimum 20 guests

Waited table Service with China, Glassware, and Silverware. The Catering Staff will set the tables with the appropriate flatware and glassware, serve your food and beverage, and service your table. Table Linens and Cloth Napkins are provided for Guest tables.

(Specialty linens are available for an additional charge)

WAITED TABLE SERVICE: CAMPUS LOCATIONS

\$11.00/person: minimum 20 guests

(May not be available at all locations on campus)

Waited table Service with China, Glassware, and Silverware. The Catering Staff will set the tables with the appropriate flatware and glassware, serve your food and beverage, and service your table. Table Linens and Cloth Napkins are provided for Guest tables.

(Specialty linens are available for an additional charge)

CONTINENTAL BREAKFAST

(All breakfast packages & additions require a minimum of 15 orders.)

TRADITIONAL CONTINENTAL BREAKFAST

\$7.99 per person

Assorted Danish Pastries and Muffins

Seasonal fresh Fruit

Starbucks Regular and Decaffeinated Coffee

Iced Water with Sliced Lemon

BREAKFAST ADDITIONS

OATMEAL BAR - \$3.50/person

Hot Oatmeal served with
Brown Sugar, Raisins, & Butter.

YOGURT BAR - \$4.49/person

Granola, Assorted Berries, Vanilla,
& Strawberry

HOT BREAKFAST SANDWICHES - \$5.25/person

Scrambled egg stuffed sandwich with choice of cheese, meat
or vegetarian option.

Choose One: Country Biscuit, Croissant or Whole Grain Flat Bread

Choose One: American or Swiss cheese

Choose One: Bacon, Ham, Sausage Patty or Turkey Sausage
Patty; OR Spinach, Tomato, Egg and Cheese

DESIGN YOUR OWN CONTINENTAL BREAKFAST

BAKERY

Coffee Cake	\$14.95 per dozen
Cinnamon Rolls (two dozen minimum)	\$15.95 per dozen
Orange Cranberry Loaf or Banana Nut Bread (1 loaf 10 slices)	\$14.95 loaf
Assorted Mini Muffins	\$12.95 per dozen
Assorted Muffins	\$14.95 per dozen
Assorted Mini Danish	\$13.95 per dozen
Assorted Large Danish	\$15.95 per dozen
Mini Bagels with Cream Cheese	\$12.95 per dozen
Assorted Bagels with Cream Cheese	\$18.95 per dozen
Doughnuts	\$14.95 per dozen
Assorted Petite Scones	\$14.95 per dozen

SIDE ITEMS

Seasonal Fresh Fruit Tray (minimum 15)	\$2.50 per person
Individual Seasonal Fresh Fruit Cup	\$3.50 per person
Whole Fresh Fruit (Apple, Orange or Banana)	\$1.50 each
Cold Cereal Selection & Milk	\$2.50 each
Individual Yogurt Parfait	\$4.49
Assorted Individual Yogurts	\$1.95 each
Hardboiled Egg	\$1.95 each

BEVERAGES

(Beverages sold by the gallon serve approximately 15 8-oz cups)

Starbucks Regular or Decaffeinated Coffee	\$21.95 per gallon
Hot Chocolate	\$17.95 per gallon
Starbucks Regular or Decaffeinated Iced Coffee	\$21.95 per gallon
Assorted Tea Bags with Hot Water	\$13.95 per gallon
Orange, Apple or Cranberry Juice	\$18.95 per gallon
Bottled Juices	\$2.99 each
Go Beach Bottled Water	\$1.50 each

BREAKFAST BUFFET

All breakfast packages require
a minimum of 15 orders.

BEACH BREAKFAST BUFFET

\$10.99 per person

Scrambled Eggs
Bacon or Sausage
Country Potatoes
Assorted Muffins
Starbucks Regular &
Decaffeinated Coffee
Assorted Hot Tea
Chilled Orange Juice
Iced Water with Sliced Lemon

SILVER NUGGET BREAKFAST BUFFET

\$12.99 per person

Scrambled Eggs
Bacon or Sausage Links
Country Potatoes
Fresh Fruit Salad
Assorted Breakfast Pastries
Your Choice of One:
French Toast, Pancakes, Waffles

Includes:

Starbucks Regular &
Decaffeinated Coffee, Assorted Hot Tea, Chilled Orange Juice,
Cranberry Juice, Iced Water with Sliced Lemon

GOLDEN NUGGET BREAKFAST BUFFET

\$14.49 per person

Choose One: Bacon or Veggie Quiche, Scrambled Eggs, Egg and Cheese Burritos, Cheese and Vegetable Frittata, Cheese and Meat Frittata (Bacon, Ham or Sausage)
Choose Two: Bacon, Pork Sausage Links, Turkey Sausage Links, Ham
Choose One: Country Potatoes, Hash Browns
Choose Two: Assorted Muffins, Assorted Danish - Assorted Bagels with Cream Cheese, Waffles, French Toast, Southern Style Biscuits with Gravy
Includes: Starbucks Regular and Decaffeinated Coffee, Hot Tea, Chilled Orange Juice, Cranberry Juice, Iced Water with Sliced Lemon.

CLASSIC BEACH BRUNCH

\$21.49 per person (25 person minimum)

Scrambled Eggs
Roasted Vegetable Frittata
Choice of One:
Crispy Bacon Strips, Sausage Links, or Grilled Ham
Rosemary Roasted Potatoes
Grilled Lemon Chicken
Carving station – Choice of One:
Roast Beef, Baked Ham, Tri Tip or Roast Turkey
Mixed Green Salad with Goat Cheese,
Grilled Portobello and Caramelized Pecans
Caprese Salad
Grilled Vegetable Pasta Salad
Fresh Fruit Salad
Freshly Baked Biscuits with Butter and Preserves
Breakfast Pastries, Bagels with Cream Cheese
Starbucks Regular and Decaffeinated Coffee, Assorted Hot Tea,
Chilled Orange Juice, Cranberry Juice, Iced Water with Sliced Lemon

LUNCH TO-GO

Lunches To-Go include a sandwich, side salad and a cookie or brownie

Two sandwich selections plus a vegetarian option **per 20 guests**

Served Boxed or on Platters and Bowls.

Add a bottled water or canned soda for **\$1.50**

Add an additional side for **\$1.50**

Choose One Side:

Pasta with Vegetable Salad, Greek Cucumber Salad,

Three Bean Salad, Potato Salad, Coleslaw,

Watermelon Mint Salad, Cucumber Dill Salad,

Seasonal Fresh Fruit Salad, Potato Chips, Sun Chips

CLASSIC LUNCH

\$10.99 per person

Turkey & Swiss on a Wheat Bread

Turkey Pesto on a French Roll

Roast Beef with Provolone Cheese on French Roll

Savory Ham with Swiss on Wheat Bread

The Vegetarian: Provolone Cheese, Cucumber,
Black Olives, Tomato and Spinach Served on Wheat Bread

49ER LUNCH

\$12.49 per person

Smoked Turkey with Sliced Avocado and Provolone Cheese
on a French Roll

Tuna Salad or Chicken Salad on a Croissant

Smoked Turkey Beach Wrap

Thai Chicken Wrap

Chicken Caesar Wrap

Grilled Vegetable Wrap

The VIP Vegetarian: Provolone Cheese, Sliced Avocado,
Cucumber, Olives, Tomato and Spinach Served on Squaw Bread

BUFFETS

(Minimum 20 guests)

DESIGN YOUR OWN BUFFET

\$17.49 per guest

Includes seasonal vegetables, garden salad, rolls with butter

Starbucks Coffee, Ice Tea and Ice Water

Choose One Entrée

Vegetarian or Vegan Options Available:

Seared Beef Tips with Grilled Mushrooms and Cabernet sauce

Grilled Tri Tip with Garlic Demi-Glace

Mediterranean Chicken Kabobs

Grilled Chicken Breast with Sherry Mustard Cream

Lemon & Herb Grilled Chicken Breast

Chicken Marsala

Chicken Basilica

Mediterranean Chicken Roulade

Chicken Picatta

Chicken Florentine Roulade

Baked Cod with Lemon Butter & Caper Sauce

Sweet & Spicy Stir Fry Shrimp

Linguini with White Beans and Pesto (Vegan)

Tofu Vegetable Stir Fry (Vegan)

Spinach and Ricotta Vegetable Lasagna (Vegetarian)

Butternut Squash Ravioli with Bechamel Sauce (Vegetarian)

Mushroom Ravioli with Marinara Sauce (Vegetarian)

Tofu Picata (Vegetarian)

Choose one Side Dish:

Garlic Mashed Potatoes, Roasted Yukon Gold Potatoes,
Rosemary Roasted Red Potatoes, Scalloped Potatoes
Vegetable Rice Pilaf, Jasmine Rice, Vegetable Couscous,
Vegetable Paella

Choose one Dessert:

German Chocolate Cake, Carrot Cake, Lemon Bars, Éclairs, Mini
Cheesecake, Chocolate Cake, Brownies or Assorted Cookies

THEME BUFFETS

TASTE OF ITALY

\$16.49 per person

Choice of Caesar Salad or Mixed Green Salad with Choice of
Dressing

(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Balsamic)

Choice of One Entrée:

Chicken Parmesan, Chicken Marsala, Chicken Basilica,
Meat Lasagna, Vegetable Lasagna, Pasta Primavera,
Baked Penne Pasta with Marinara & Mozzarella,
Mushroom Ravioli with Marinara

Includes: Italian Herb Rice Pilaf with Chicken Entrée's, Antipasto
Salad, Garlic Bread Sticks, and Sauteed Green Bean

Dessert: Tiramisu, Cheesecake, Lemon Mousse Cake,
Chocolate Mousse

Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

ASIAN INSPIRED

\$17.49 per person

Spinach and Orange Salad or

Mixed Green Salad with Choice of Dressing

*(Ranch, Italian, Blue Cheese, Herb Vinaigrette,
Balsamic, Honey Mustard or Citrus Sesame)*

Choice of One Entrée:

Teriyaki Chicken - Orange Chicken - Beef and Broccoli
Sweet & Spicy Stir Fried Shrimp, Tofu Vegetable Stir Fry
Includes: Jasmine Rice, Stir Fry Vegetables, Hawaiian Rolls

Dessert: Fortune & Almond Cookies or

Pineapple Upside -Down Cake or Coconut Cupcake

Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

LATIN FIESTA

\$17.49 per person

Jicama and Orange Salad
Mixed Green Salad with Choice of Dressing
(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Cilantro)

Choice of One Entrée:

Chicken or Beef Fajitas with Tortillas, Three Cheese Enchiladas
Chicken Enchiladas, Beef Chili Colorado, Chile Verde

Includes: Fresh Chips and Salsa with Guacamole, Choice of
Refried Pinto or Black Beans and Spanish Rice

Dessert: Tres Leches Cake, Cheesecake, Assorted Cookies,
or Churros

Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

SPICE OF INDIA

\$17.49 per person

Cucumber Salad and Mixed Green Salad with
Choice of Dressing
(Ranch, Italian, Blue Cheese, Herb Vinaigrette,
Balsamic, Honey Mustard or Citrus Sesame)

Choice of One Entrée:

Chicken Tikka Masala, Chicken Tandoori,
Mixed Vegetable Curry,
Chicken Madras, Aloo Palak (Spinach and Potato Curry)

Includes: Basmati Rice, Spiced Vegetables,
Choice of Naan Bread or Dinner Rolls

Dessert: Coconut Cupcake, Cheesecake, Assorted Cookies, or
Fresh Fruit with Mint

Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

BACKYARD BBQ

\$14.99 per person

Charbroiled Hamburgers and Hot Dogs Served with All the Fixings
(Veggie Burgers available upon request when placing order)

Includes: Potato Salad, Coleslaw, Fresh Fruit Salad,
Baked Beans or Vegetarian Baked Beans

Dessert: Assorted Cookies and Brownies

Drinks: Lemonade, Iced Tea, Iced Water with Lemon

BARBEQUE FEAST

\$18.49 per person

Choice of One Entrée:

Chicken Breast, Tri Tip, Beef Brisket, Babyback Ribs (add \$2.00)

Includes:

Potato Salad Mixed Green Salad with Choice of Dressing
Baked Beans or Vegetarian Baked Beans
Grilled Seasonal Vegetables
Mac and Cheese

Biscuits with Honey and Butter

Dessert - Choice of One: Apple Pie, Peach Cobbler, Chocolate
Cake, Cookies & Brownies, Cheesecake

Drinks: Starbucks Coffee, Iced Tea, Lemonade,
Iced Water with Lemon

ON SITE COOKING \$100

DELI PLATTER

\$15.49 per person

Combination Deli Meat Platter of Smoked Turkey, Savory Ham, and Roast Beef

Cheese Platter with Provolone, Swiss, and American
Sliced Tomatoes, Lettuce, and Dill Pickle Spears
Assorted Sliced Breads

Choose Two Side Salads: Pasta Salad, Potato Salad, Cole Slaw, Three Bean Salad, Fresh Fruit Salad, Watermelon Mint Salad, Cucumber Dill Salad, Greek Cucumber Salad, Mixed Garden Salad, Marinated Vegetable Salad

Includes: Cookies and Brownies
Starbucks Coffee, Ice Tea, Ice Water

THE CHART ROOM BUFFET

\$11.99 per person

You and your guests can dine in the Chart Room, located in the University Dining Plaza. We serve lunch from 11:30am to 2:00pm Monday through Friday. Enjoy the convenience of a buffet meal in a comfortable, attractive setting. You may visit us at shopthebeach.com/go/chartroom to view our weekly menus. Service available from 11:30am to 2:00pm Monday through Friday.

PRIVATE ROOM CHART ROOM BUFFET

Reservations must be made 24 hours in advance

\$13.99 per person

Enjoy the convenience of the Chart Room Buffet and a private space for you and your guests, when you obtain your food from the buffet and enjoy it in a private room just a few steps away.

Beverages and dessert will be set up in your private room.

Service available from 11:30am to 2:00pm Monday through Friday.

ENTREE SALADS

Entrée salads can be served boxed or in platters or bowls. The salads include a roll and butter, and a freshly baked cookie or brownie.

CHICKEN OR SHRIMP CAESAR SALAD

Traditional combination of Romaine Lettuce tossed in our own Zesty Caesar Dressing, topped with Marinated Grilled Tiger Shrimp or Grilled Chicken and Garlic Herb Croutons.

\$12.99 per person

PETITE FILET MIGNON WITH GARDEN GREENS SALAD

Pan seared Petite Filet Mignon served with Garden Greens, topped with Goat Cheese, caramelized walnuts, grilled Portobello Mushrooms and a light Balsamic Vinaigrette

\$17.49 per person

CALI COBB SALAD

Romaine Lettuce, topped with Chopped Boiled Egg, Crumbled Bacon, Diced Tomatoes, Avocado, Blue Cheese, and your choice of Baked Turkey Breast, Herb Grilled Chicken Breast, or Seasoned Grilled Portobello Mushrooms. Served with Ranch Dressing

\$12.99 per person

CHICKEN TOSTADA SALAD

Lettuce and tomato surrounded by tortilla chips with black beans, corn, cheddar cheese, and grilled chicken, topped with sour cream, cilantro salsa and guacamole.

\$12.99 per person

TABLE SERVED MEALS

All of our entrees are served with Chefs selection of Fresh Seasonal Vegetable, Fresh Baked Dinner Rolls, with your choice of One Salad, One Accompaniment, and One Dessert. Minimum 20 guests.

MEDITERRANEAN CHICKEN FILET

Chicken Breast filled with Sweet Red Onion,
Feta Cheese & Spinach
\$17 lunch - \$20 dinner

SAUTÉED CHICKEN MARSALA

Boneless Chicken Breast with Marsala Wine Mushroom Sauce
\$17 lunch - \$20 dinner

BREAST OF CHICKEN PICCATA

Boneless Chicken Breast with Lemon Caper Sauce
\$17 lunch - \$20 dinner

BREAST OF CHICKEN DIJON

Boneless Chicken Breast with Sherry Dijon Cream Sauce
\$17 lunch - \$20 dinner

BAKED COD FILET

With Lemon Butter Caper Sauce
\$17 lunch - \$20 dinner

GRILLED MAHI MAHI

With Mango Salsa
\$20 lunch - \$23 dinner

ROASTED SALMON

With Lemon Dill Sauce
\$20 lunch - \$23 dinner

SHRIMP FETTUCCINE

With Spinach Fettuccine & Mushrooms served in a
light Cream Sauce
\$17 lunch - \$20 dinner

SEA AND LAND DUO

Seared Petite Filet, Paired with Shrimp Scampi
\$27 lunch - \$31 dinner

FILET MIGNON

Broiled to Medium, topped with Béarnaise Sauce
\$25 lunch - \$29 dinner

GRILLED TRI TIP

Charbroiled Tri Tip with Cabernet Plum Sauce
\$18 lunch - \$22 dinner

ROAST PORK TENDERLOIN

Roast Pork Tenderloin with Apple Ginger Sauce

\$17 lunch/\$20 dinner

VEGETARIAN OPTIONS

QUINOA AND WILD RICE

STUFFED PORTOBELLO MUSHROOM

Quinoa, Wild Rice, Fresh Spinach and Feta Cheese

\$16 lunch – \$19 dinner

PASTA PRIMAVERA

Spinach Fettuccine, Mushrooms, Red & Green Peppers,

Summer Squash, Sundried Tomatoes in a White

Wine Cream Sauce

\$16 lunch – \$19 dinner

STIR FRY TOFU

Snap Peas, Red & Green Peppers, Carrots and Red Onion with

Sweet Teriyaki Glaze

\$16 lunch – \$19 dinner

SALAD

Traditional Caesar, Herbed Croutons &

Parmesan Cheese with Caesar Dressing.

Mixed Greens, Tomato, Shredded Carrots & Cucumber

with Herb Vinaigrette.

Field Greens, Dried Cranberries, Candied Walnuts &

Feta Cheese with Balsamic Vinaigrette.

Baby Spinach, Mandarin Oranges, Candied Walnuts, Red Onion &

Feta Cheese with Poppy Seed Dressing.

Roasted Sunset Vegetables, Field Greens, Goat Cheese, Red Onion,

Candied Pecans with White Balsamic Vinaigrette.

Field Greens with Dried Cherries, Sliced Almonds, Blue Cheese

Crumbles with Balsamic Vinaigrette.

ACCOMPANIMENT

Garlic Mashed Potatoes, Roasted Yukon Gold Potatoes,

Rosemary Red Potatoes, Scalloped Potatoes, Au Gratin Potatoes,

Vegetable Rice Pilaf, Wild Rice Pilaf, Vegetable Couscous, Vegetable

Paella, Jasmine Rice

DESSERT

Fresh Fruit Tart, Lemon Mousse Cake, Cheesecake with Fresh Berry

Sauce. Triple Chocolate Mousse Cake, White & Milk Chocolate

Mousse Cup, Red Velvet Cake. Apple Pie, Italian Tiramisu, German

Chocolate Cake, Carrot Cake

RECEPTION PACKAGES

(Minimum 20 guests)

All packages include Starbucks Regular and Decaffeinated Coffee
Iced Tea, Lemonade, and Ice Water with Lemon

BEACH RECEPTION

\$12.99 per person

Domestic Cheese Display and Crackers, Tomato and Basil
Bruschetta, Seasonal Fresh Fruit, Fresh Vegetable Crudités with Dip
and Freshly Baked Cookies

SILVER NUGGET RECEPTION

\$16.49 per person

Domestic Cheese Display With Crackers, Seasonal Fresh Cut Fruit,
Fresh Vegetable Crudités With Dip, Assorted Finger Sandwiches,
Choice Of 2 Appetizers And Freshly Baked Cookies & Brownies

GOLDEN NUGGET RECEPTION

\$19.49 per person

Assorted Mini Wraps & Finger Sandwiches, Domestic & Import
Cheese Display with Crackers, Seasonal Fresh Fruit, Fresh Vegetable
Crudités with Ranch, Hummus & Pita Triangles,
Choice of 3 Appetizers and Assorted Mini Desserts

APPETIZERS

*A dazzling display of buffet-style appetizers can be created by combining
a variety of items from the selections below. All orders serve 25 guests,
unless noted as per piece.*

COLD APPETIZERS

- Domestic Cheese & Crackers **\$67**
- Imported Cheeses offered with Homemade
Crostoni's & Crackers **\$87**
- Charcuterie Board **\$120**
- Fresh Seasonal Fruit Platter **\$62**
- Fresh Vegetable Crudités with Dip Tray **\$47**
- Roasted Vegetable Platter **\$60**
- Antipasto Platter **\$65**
- Assorted Finger Sandwiches **\$60**
- Goat Cheese with Pesto Crostoni **\$55**
- Chips & Salsa **\$40**
- Chips, Salsa & Guacamole **\$55**
- Tomato & Basil Bruschetta **\$60**
- Black Bean Humus served with Tortilla Chips **\$40**
- Vegetable Rice Paper Spring Rolls
with Dipping Sauce **\$1.95 per piece**
- Herbed Cream Cheese Stuffed Petite Potato **\$1.95 per piece**
- Sundried Tomato & Cream Cheese Stuffed
Petite Potato **\$1.95 per piece**
- Gorgonzola & Bacon Stuffed Petite Potato
(Hot or Cold) **\$2.25 per piece**
- Deviled Eggs **\$1.75 per piece**
- Mini Wraps (Vegetarian, Turkey or Roast Beef) **\$1.95 per piece**
- Brioche Mini Bun Sandwiches (Turkey, Roast Beef,
or Vegetarian) **\$1.95 per piece**
- Mini Croissant Sandwiches (Vegetarian, Turkey, Ham
or Roast Beef) **\$2.25 per piece**

HOT APPETIZERS

Spicy Buffalo Chicken Wings with Ranch Dip **\$65**

Sweet & Sour Chicken Wings **\$65**

Meatballs in BBQ or Plum Sauce **\$60**

Spicy Thai Chicken Sate with Sweet Peanut Sauce **\$2.25 per piece**

Pot Stickers Pork, Chicken, or Vegetable with Sesame

Ginger Dipping Sauce **\$55**

Vegetable Quesadillas with salsa **\$40**

Chicken Quesadillas with Salsa **\$50**

Mac and Cheese Bites **\$50**

Smoked Chicken Cornucopias **\$1.95 per piece**

Vegetarian Spring Rolls with Sweet Chili Sauce **\$1.95 per piece**

Spanakopita **\$1.95 per piece**

Gorgonzola & Bacon Stuffed Petite Potato

(Hot or Cold) **\$2.25 per piece**

Assorted Petite Quiche **\$1.95 per piece**

Mushroom Caps Florentine **\$1.95 per piece**

Egg Rolls Pork or Vegetable with Sweet and Sour Sauce **\$1.95 per piece**

Empanadas Beef or Chicken served with Cilantro Sour Cream **\$2.25 per piece**

Teriyaki Beef Skewer **\$2.50 per piece**

SPECIALTY APPETIZERS

A dazzling display of buffet-style appetizers can be created by combining a variety of items from the selections below. All orders serve 25 guests, unless noted as per piece.

COLD APPETIZERS

Whole Cold Poached Salmon - (Serves 25)

Served with Lemons, Capers, and Onions **\$90**

Pepper Crusted Tenderloin on a Crostini with

Spinach & Bleu Cheese **\$4.00 per piece**

Caprese Skewers with Balsamic Drizzle **\$2.25 per piece**

Balsamic Glazed Pear and Goat Cheese Crostini **\$2.25 per piece**

Smoked Salmon Canapé with Horseradish Cream and

Minced Red Onion **\$2.75 per piece**

Shrimp Ceviche Cup with Tortilla Triangles **\$2.75 per cup**

HOT APPETIZERS

Mini Crab Cake served with Dill Aioli **\$2.25 per piece**

Crab Stuffed Mushrooms **\$2.25 per piece**

Bacon-Wrapped BBQ Shrimp **\$2.25 per piece**

Petite Chicken Wellington **\$2.50 per piece**

Petite Beef Wellington **\$2.50 per piece**

Baked Brie en Croute with Fruit Chutney **\$65**

Lemon Parmesan Artichoke Bottoms **\$2.50 per piece**

Garlic Shrimp Skewers: (2 Shrimp per Skewer) **\$3.70 per piece**

Soup Shooters (Tomato Basil, Butternut Squash or Mushroom)

\$1.95 per piece

SPECIALTY PETITE DESSERTS

MINI CUP DESSERT \$27.95 per dozen

These delicacies may be small in size but they make a mighty and lasting impressions.

Flavors: Chocolate Mousse, Orange Pomegranate, Key Lime Cranberry, Four Berry Cheese, Mango Raspberry

MINI CHEESECAKE ASSORTMENT \$27.00 per dozen

An exotic collection of succulent, creamy mini cheesecakes is colorful in flavors, delightful in decadence and superbly rich in taste.

Mixed Berries, Pumpkin, Plain New York, Triple Chocolate, Crème Brûlée

MINI FRENCH PASTRIES ASSORTMENT \$27.00 per dozen

Inspired by the French, this vibrant medley unites simple sophistication with superior flavors in an impressive, stunning display of beauty and exquisiteness.

Cream Puff, Three Citrus Tart, Opera, Chocolate Ganache, Vanilla Bean, Capuccino, Carrot

MINI CUPCAKE ASSORTMENT \$23.49 per dozen

There's a little something for everyone in this colorful collection of delicious baby cupcakes.

Flavors: Red Velvet, Lemon Meringue, Chocolate Ganache, Vanilla Bean, Capuccino, Carrot

MINI ELITE PASTERIES ASSORTMENT \$36.00 per dozen

This elegant collection embraces sinfully decadent chocolates, a pleasantly lemon tart treat, irresistibly creamy cheesecake and scintillating Crème Brûlée.

Flavors: Crème Brûlée, New York Cheesecake, White Chocolate Espresso, White Chocolate Passion Fruit Curd, Chocolate Fantasy

MINI CANNOLI \$27.00 per dozen

Thick, scrumptious ricotta cheese fills this popular Italian pastry

EUROPEAN MACAROON \$15.95 per dozen

Lift the mood and add a splash of color to the day, our classic collection includes Raspberry, Chocolate, Pistachio, and Sea Salt Caramel

MEXICAN WEDDING COOKIE \$15.95 per dozen

Powdered sugar adds an elegant flair to the flavorful bites

BUTTER COOKIE ASSORTMENT WITH FILLING

\$15.95 per dozen

Also available Plain Butter Cookie Assortment with no filling

BISCOTTI

(Specialty Cookie) \$17.95 per dozen

Mini Biscotti half dipped in chocolate

COCONUT MACAROON LARGE

\$19.95 per dozen, petite \$14.95 per dozen

Plain coconut or dipped in chocolate

WHOOPIE PIE \$17.95 per dozen

Flavors: Chocolate with chocolate filling and Red Velvet with cream-cheese filling

ICE CREAM SUNDAE BAR

\$6.95 per person

Vanilla and Chocolate

Toppings: Chocolate Syrup, Caramel Syrup, Strawberry Topping, Chocolate Chips, Oreo Cookies, Rainbow Sprinkles, Reese's Pieces, M&M's, Chopped Nuts, Cherries, Whipped Cream

EXTRAS

BEVERAGES

(Beverages Sold By The Gallon Serve Approximately 15 8-oz Cups)

Starbucks Regular Or Decaffeinated Coffee **\$21.95 Per Gallon**

Starbucks Regular Or Decaffeinated Iced Coffee **\$21.95 Per Gallon**

Assorted Tea Bags With Hot Water **\$13.95 Per Gallon**

Orange, Apple Or Cranberry Juice **\$18.95 Per Gallon**

Hot Chocolate **\$17.95 Per Gallon**

Hot Apple Cider **\$16.95 Per Gallon**

Bottled Juices **\$2.99 Each**

Ice Tea **\$15.95 Per Gallon**

Lemonade **\$15.95 Per Gallon**

Strawberry Lemonade **\$17.95 Per Gallon**

Ice Water **\$5.00 Per Gallon**

Can Sodas **\$1.50 Each**

Bottled Water **\$1.50 Each**

SNACKS

Hummus with Pita Chips **\$3.50/guest**

Party Snack Mix **\$24.95** (serves 20)

Potato Chips or Pretzels **\$1.50 per bag**

Granola Bars **\$1.50 each**

SWEET TREATS

By the dozen

Assorted Cookies **\$14.49**

Brownies **\$15.95**

Brownie Bites **\$12.95**

Rice Crispy Treats **\$12.95**

Cupcakes **\$16.95**

Lemon Bars **\$15.95**

BAR SERVICE

Hosted Bar 1 hour @ **\$9.00 per person**

or **3 hours @ \$18.00 per person**

(no mixed drinks)

Domestic and Imported Beer, House Wines

Soft Drinks, Mineral Water

\$35.00 per hour Attendant/ Set Up Fee

Hosted Per Consumption *(Only available for University Clients)*

Billed after event per number of beverages consumed

\$35.00 per hour Attendant/ Set Up Fee

NO HOST CASH BAR WITH CATERING

\$100 Set Up Fee plus Attendant Fee

NO HOST CASH BAR WITHOUT CATERING

\$200 Set Up Fee plus Attendant Fee, requires 2 Attendants

Corkage Fee *(Client to provide own or donated wine, restrictions do apply)*

\$10.00 per bottle with a \$35.00 per hour Attendant/ Set Up Fee

Due to the highly restrictive state policies for alcohol service on College Campuses, all Catering Clients must adhere to the CSULB guidelines in order to have alcoholic beverages present for all

On-Campus events...

The Bar service Policy states that the Bar may only remain open for a maximum not to exceed 3 hours of bar service. A non-alcoholic beverage must be served at all times during the entire bar service or the bar will close. In order to have any alcohol service on campus, a Beer and Wine Clearance Form is required and will be completed by the Catering Department. The Catering Staff must attend all Bar Service events to service the Bar.