

EVENT MENU



CAMPUS DINING
CSU BAKERSFIELD



INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

WHAT'S INSIDE

Page 4: All-Day Packages

Page 6: Breakfast

Page 10: Sandwiches & Salads

Page 11: Buffets

Page 15: Receptions

Page 18: Beverages & Desserts

VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL DAY DELICIOUS \$49.19

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 8 guests or more.

DELICIOUS DAWN	
Assorted Muffins V	380-550 Cal each
Assorted Scones V	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP	
Granola Bars V	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH	
Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto V EW	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York Cheesecake V	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP	
Chilled Spinach Dip with Tortilla Chips V	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$39.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 8 guests or more.

MORNING MINI	
Miniature Muffins V	80-120 Cal each
Miniature Danish V	140-170 Cal each
Miniature Scones V	100-110 Cal each
Yogurt Parfait Cups V	400-450 Cal each
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER	
Donut Holes V	45-90 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP	
Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap V PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips V	100-160 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES	
Tortilla Chips V	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy Cookies V	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$32.09

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 8 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts ▼	240-500 Cal each
Assorted Bagels ▼	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:	
Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta ▼ EW PF	500 Cal each
Individual Bag of Chips ▼	100-160 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips ▼	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja ▼	20 Cal/1 oz. serving
Salsa Verde ▼	5 Cal/1 oz. serving
Pico De Gallo ▼	5 Cal/1 oz. serving
Assorted Whole Fruit ▼ EW PF	45-100 Cal each
Assorted Craveworthy Cookies ▼	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ENJOY OUR ALL-DAY
PACKAGES TO SUSTAIN YOUR
GUESTS THROUGHOUT THE DAY.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 8 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$12.39

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

QUICK START \$12.49

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	250-420 Cal each
Assorted Muffins v	380-550 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Croissants v	370 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

EUROPEAN CONTINENTAL \$16.59

European Breakfast Charcuterie: Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini

400 Cal/4.5 oz. serving

Croissants with Butter and Jam **v**

370 Cal each

Seasonal Fresh Fruit Platter **VG PF**

35 Cal/2.5 oz. serving

Assorted Juice

110-170 Cal/8 oz. serving

Iced Water

0 Cal/8 oz. serving

Java City Coffee, Decaf and Hot Tea

0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Cinnamon Rolls v \$28.49 Per Dozen	350 Cal each
Assorted Pastries v \$23.99 Per Dozen	210-530 Cal each
Granola Bars v \$2.99 Each	130-250 Cal each
Assorted Yogurt Cups \$3.59 Each	50-150 Cal each
Whole Fruit VG EW PF \$1.49 Each	45-100 Cal each
Vegan Blueberry Banana Breakfast Bread VG PF \$16.29 Serves 12	250 Cal/3 oz. serving

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 8 guests or more. All appropriate condiments included.

AMERICAN BREAKFAST \$13.99

Choice of One (1) Breakfast Pastry:	
Assorted Danish ▼	250-420 Cal each
Assorted Muffins ▼	380-550 Cal each
Assorted Scones ▼	400-440 Cal each
Assorted Bagels ▼	290-450 Cal each
Croissants ▼	370 Cal each
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOME LIKE IT HOT AND SPICY \$14.39

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Breakfast Potatoes ▼	120-140 Cal/3 oz. serving
Choice of Three (3) Flavorful Breakfast Sandwiches:	
Egg, Bacon, Lettuce, Tomato and Avocado Bagel	420 Cal each
Hot Honey Salami Bagel with Everything-Spiced Cream Cheese	460 Cal each
Nashville Chicken Biscuit	650 Cal each
Southwestern Breakfast Wrap with Just* Egg Scramble, Guacamole, Fajita Vegetables, Roasted Corn, Spinach, Corn Chips and Salsa in a Tortilla VG PF	
	400 Cal each
Scrambled Chickpea Wrap with Guacamole, Spinach, Salsa, Fajita Vegetables, Roasted Corn and Corn Chips VG PF	
	410 Cal each
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SOUTHERN SUNRISE \$14.49

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs ▼	180 Cal/4 oz. serving
Shredded Cheddar Cheese ▼	110 Cal/1 oz. serving
Choice of One (1) Breakfast Meat:	
Country Ham	60 Cal each
Crisp Bacon	60 Cal each
Choice of One (1) Southern-Style Breakfast Entrée:	
Biscuits and Gravy	570 Cal/7 oz. serving
Spicy Chicken 'n Waffle	950 Cal/10.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments.

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BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 8 guests or more.

TRADITIONAL SANDWICHES \$5.99 PER PERSON

Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin v	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup v PF	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Bagel	
	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each

EGGS-TRAVAGANZA \$5.69 PER PERSON

Choice of Two (2) Egg Delights; Individual Quiche-a-Dillas, Artisanal Frittatas and Egg Bites. All items are made with Cage-Free Eggs

Choice of Two (2) Egg Delights:	
Lorraine Quiche Cup	390 Cal each
Parmesan and Grilled Vegetable Quiche Cup v	320 Cal each
Spinach, Tomato and Mushroom Quiche Cup v	310 Cal each
Egg White and Turkey Frittata	270 Cal each
Mushroom, Pepper, Zucchini and Spinach Frittata v	150 Cal each
Broccoli, Cheddar and Swiss Frittata v	120 Cal each
Lorraine Egg Bite	290 Cal each
Sausage and Peppers Egg Bite	180 Cal each
Spinach Parmesan Egg White Bite v	100 Cal each

BREAKFAST BURRITOS AND TACOS \$6.49 PER PERSON

Choice of Two (2) Breakfast Burritos and/or Tacos: Choose from Meat Lovers, Pico, Florentine, or Sweet Potato Breakfast Burritos; or Egg & Hashbrowns, Vegan Chorizo, Egg & Chorizo, or Sausage, Egg and Cheese Tacos. One (1) Burrito Per Person, Two (2) Tacos Per Person:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	820 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo v	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar v	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto v EW PF	450 Cal each
Egg & Hash Breakfast Tacos (2) v	270 Cal each
Vegan Chorizo Breakfast Tacos (2) VG EW	270 Cal each
Egg & Chorizo Tacos (2)	350 Cal each
Sausage, Egg & Cheese Taco	280 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

DELI EXPRESS \$15.99

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Blackened Chicken Ciabatta \$18.49

Grilled Blackened Chicken Breast, Spring Salad Mix and Cucumber Raita on Ciabatta	410 Cal each
Spiced Sweet Potato Salad vg ew	120 Cal/4 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving

Tuscan Flatbread \$18.09

Sun-Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula Flatbread v ew	430 Cal each
Herbed Quinoa Side Salad vg pf	110 Cal/3.5 oz. serving
Individual Bag of Chips v	100-160 Cal each
Bakery-Fresh Brownie v	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving

Steakhouse Chop Salad \$19.39

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg pf	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC BOX LUNCH \$15.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Iced Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Iced Water	0 Cal/8 oz. serving

CLASSIC SELECTIONS SANDWICH BUFFET \$18.99

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll	400 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	520 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts v pf	620 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 8 guests or more.

THE EXECUTIVE LUNCHEON \$21.39

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages		
Choice of Two (2) Side Salads (pg 10)	30-240 Cal each	
Dill Pickle Slices VG	0 Cal/1 oz. serving	
Individual Bags of Chips V	100-160 Cal each	
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each	
Assorted Craveworthy Cookies V	210-260 Cal each	
Choice of Two (2) Beverages:		
Lemonade	90 Cal/8 oz. serving	
Iced Tea	0 Cal/8 oz. serving	
Iced Water	0 Cal/8 oz. serving	

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)	
Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Turkey and Avocado Mayo on Multigrain	390 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	430 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	680 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives V PF	580 Cal each

SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)	
Traditional Garden Salad with a Balsamic Vinaigrette Dressing VG EW PF	50 Cal/3.5 oz. serving
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing VG EW PF	25 Cal/3 oz. serving
Strawberry Melon Salad EW	40 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing VG	120 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	90 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

FRESH GINGER \$24.79

Vegetable Spring Roll VG	230 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce V	50 Cal/1 oz.serving
Sweet & Sour Sauce VG	40 Cal/1 oz.serving
Chili Garlic Sauce VG	40 Cal/1 oz.serving
Choice of Two (2) Bases:	
Jasmine Rice VG	130 Cal/4 oz.serving
Rice Noodles VG	210 Cal/4 oz.serving
Napa Cabbage Greens Mix VG	10 Cal/2 oz.serving
Brown Rice VG EW	110 Cal/4 oz.serving
Choice of Two (2) Vegetables:	
Sweet Soy Green Beans VG PF	80 Cal/3 oz.serving
Stir-Fry Vegetables VG EW PF	45 Cal/4 oz.serving
Steamed Fresh Broccoli VG PF	20 Cal/4 oz.serving
Choice of One (1) Sauce:	
Peanut Sauce VG	70 Cal/1 oz.serving
Thai Basil Red Curry Sauce VG	50 Cal/1 oz.serving
Sweet Chili Vinaigrette VG	25 Cal/1 oz.serving
Choice of Two (2) Toppings:	
Herb Omelet	50 Cal/4 oz.serving
Fresh Jalapenos VG	0 Cal/.5 oz. serving
Pickled Carrot & Daikon VG PF	10 Cal/1 oz. serving
Crispy Shallots VG	20 Cal/.5 oz. serving
Chopped Peanuts VG	80 Cal/.5 oz.serving
Marinated Cucumber VG	10 Cal/1 oz.serving
Coconut Mango Rice Dessert V	220 Cal each

SOUP AND SALAD BUFFET \$22.69

Garden Fresh Mixed Greens VG	15 Cal/3 oz. serving
Sliced Red Onions VG	10 Cal/1 oz. serving
Tomatoes VG	10 Cal/1 oz. serving
Cucumbers VG	5 Cal/1 oz. serving
Shredded Carrots VG	10 Cal/0.5 oz. serving
Shredded Cheese V	60 Cal/0.5 oz. serving
Roasted Chickpea VG	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
Ranch Dressing V	200 Cal/2 oz. serving
Italian Dressing V	80 Cal/2 oz. serving
Croutons V	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each

ALL-AMERICAN PICNIC \$19.99

Traditional Potato Salad V	240 Cal/4 oz. serving
Fresh Country Coleslaw V EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips V	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger V PF	170 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) VG	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies V	210-260 Cal each
Bakery-Fresh Brownies V	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving





BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

NORTHERN ITALIAN BUFFET \$24.99

Mediterranean Salad with a Greek Vinaigrette v	110 Cal/3.25 oz. serving
Garlic Breadsticks v	110 Cal each
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
Vermicelli Pasta VG	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving

TASTY TEX MEX \$22.69

Tortilla Chips v	260 Cal/3 oz. serving
Mexican Rice VG	130 Cal/3 oz. serving
Charro Beans VG EW PF	80 Cal/3 oz. serving
Sauteed Peppers and Onions VG	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese v	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo VG	10 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Salsa Roja VG	20 Cal/1 oz. serving
Cinnamon Crisps v	20 Cal each

BUFFETS

THEMED BUFFETS

All prices are per person and available for 8 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

TACO DEL SEOUL \$27.69

Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce vg	40 Cal/ 1 oz. serving
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Corn Tortillas vg	40 Cal each
Bibb Lettuce Wrap vg	0 Cal/0.5 oz. serving
Jasmine Rice vg	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
Korean BBQ Tofu vg	140 Cal/2 oz. serving
Asian Slaw vg EW PF	20 Cal/1.25 oz. serving
Pickled Cucumbers vg	10 Cal/1 oz. serving
Pickled Carrot and Daikon vg PF	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Mango Salsa v	30 Cal/1 oz. serving
Shredded Green Cabbage vg	0 Cal/0.5 oz. serving
Scallions vg	0 Cal/0.25 oz. serving
Cilantro vg	0 Cal/0.125 oz. serving
Toasted Sesame Seeds vg	20 Cal/0.125 oz. serving
Chopped Peanuts vg	40 Cal/0.25 oz. serving
Coconut Mango Rice Dessert v PF	220 Cal/5.85 oz. serving

CLASSIC PIZZA \$20.79

Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	50 Cal/3.5 oz. serving
Home-Style Kettle Chips vg EW PF	190 Cal/1.25 oz. each
Traditional New York-Style Cheese Pizza Slices v	250 Cal/slice
Meat Lover's Pizza Slices	460 Cal/slice
Garden Vegetable Pizza Slices v EW	370 Cal/slice
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

LATIN FLAVORS \$22.69

Citrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch v EW PF	110 Cal/2.4 oz. serving
Grilled Flatbread v	110 Cal each
Choice of One (1) Rice:	
Cilantro Lime White Rice vg	120 Cal/3 oz. serving
Cilantro Lime Brown Rice vg EW	140 Cal/3.5 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Cumin Black Beans vg EW PF	90 Cal/3 oz. serving
Chipotle Orange Roasted Chicken	390 Cal/6 oz. serving
Carne Asada con Papas Ranchero	250 Cal/6 oz. serving
Sopaipillas v	70 Cal each

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette EW	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Roasted Vegetable Platter with Chimichurri Mayo V PF	200 Cal/4 oz. serving

BUFFET ENTREES

Grilled Lemon Rosemary Chicken EW \$23.79	130 Cal/3 oz. serving
Roasted Turkey with Cranberry Relish \$23.79	200 Cal/3.5 oz. serving
Cavatappi with Grilled Chicken, Chorizo, Tomatoes, Mushrooms, Roasted Peppers and Beans \$23.79	690 Cal/18 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$23.79	210 Cal/3.75 oz. serving
Moroccan Grilled Salmon \$25.19	130 Cal/2.75 oz. serving
Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar \$29.79	200 Cal/3 oz. serving
Vegan Chorizo Stuffed Portobello Cap VG PF \$23.19	320 Cal each

BUFFET SIDES

Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Balsamic Bacon Brussels PF	130 Cal/2.6 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes V	120 Cal/3.75 oz. serving
Maple Mashed Sweet Potatoes V PF	110 Cal/4.25 oz. serving
Roasted Red Potatoes VG	100 Cal/2.75 oz. serving
Quinoa and Wild Rice Blend VG EW	80 Cal/2.75 oz. serving

BUFFET FINISHES

Apple Pie V VG	410 Cal/slice
New York-Style Cheesecake	440 Cal/slice
Mini Chocolate and Caramel Cheesecakes V	80 Cal/3.75 oz. serving
Spiced Carrot Cake V	350 Cal/slice
Aquafaba Chocolate Mousse VG	240 Cal/2.75 oz. serving
Glazed Strawberry Bars VG	380 Cal each

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RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Beef Empanadas	\$30.99	80 Cal each
Beef Satay	\$31.99	35 Cal each
Chicken Quesadillas	\$28.99	50 Cal each
Chicken Satay	\$28.99	20 Cal each
Boursin Mushroom Pinwheel	v \$37.99	70 Cal each
Spicy Corn Fritters with Jalapeno Ranch Drizzle	v \$37.99	45 Cal each
Spankopita Mushrooms	\$37.99	30 Cal each
Vegetable Spring Rolls	vg \$48.39	50 Cal each
Lamb Kofta Meatballs	\$29.79	90 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours	v \$29.99	60-140 Cal each
Cool Citrus Mini Cheesecakes	v \$29.99	80 Cal each
Italian Pinwheel Skewer	\$37.99	90 Cal each
Mediterranean Antipasto Skewers	v \$36.69	60 Cal each
Traditional Tomato Bruschetta Crostini	v \$19.09	50 Cal each
Middle Eastern Chickpea Toast Points	v ew \$19.09	70 Cal each

UNSUREOF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.





RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 8 guests or more.

FRESH GARDEN CRUDITÉS \$53.79 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip **V PF** 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$47.19 SERVES 12

Seasonal Fresh Fruit **VG PF** 35 Cal/2.5 oz. serving

CHEF'S CHOICE CHARCUTERIE BOARD MARKET PRICE SERVES 12

Charcuterie Board Calories Vary Per Assortment

HOUSE-MADE SPINACH DIP \$50.89 SERVES 12

House-Made Spinach Dip served with Fresh Pita Chips **V** 230 Cal/2.25 oz. serving

FLATBREAD CRISPS \$65.99 SERVES 12

Flatbread Crisps served with Hummus, Harissa and Tzatziki **V** 400 Cal/6.18 oz. serving

*All packages include necessary accompaniments and condiments.

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RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 8 guests or more.

DIM SUM \$14.49

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	40 Cal/1 oz. serving
Sweet and Sour Sauce vg	30 Cal/1 oz. serving
Chili Garlic Sauce vg	40 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings	
with Celery Sticks	590 Cal/7.5 oz. serving
Gourmet Dessert Bars v	300-370 Cal/2.75-3.25 oz. serving

AMERICAN TEA \$13.69

Fresh Mozzarella Tea Sandwiches v	240 Cal each
Grilled Chicken and Apple Tea Sandwiches	230 Cal each
Roast Beef and Brie Tea Sandwiches	260 Cal each
Scones with Jam and Honey Cream Cheese v	380 Cal/3 oz. serving
Assorted Petit Fours v	60-140 Cal each
Shortbread Cookies v	20 Cal each
Hot Water with Assorted Tea Bags	0 Cal/8 oz. serving

SLIDE INTO HOME \$15.79

Choice of Three (3) Sliders:	
Grilled Veggie Sliders vg ew pf	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
Spicy Cauliflower Slider vg pf	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

BREAKS

All prices are per person and available for 8 guests or more.

ENERGY BREAK \$4.19

Granola Bars v	130-250 Cal each
Fruit Filled Bar v	130-250 Cal each
Breakfast Bar v	130-250 Cal each

THE HEALTHY ALTERNATIVE \$10.29

Apple vg ew pf	60 Cal each
Orange vg ew pf	45 Cal each
Banana vg ew pf	100 Cal each
Pear vg	90 Cal each
Yogurt Cup v	80-150 Cal each
Trail Mix v	290 Cal each
Granola Bars v	130-250 Cal each

SNACK ATTACK \$8.29

Assorted Chips v	100-160 Cal each
Roasted Peanuts v	180 Cal/1 oz. serving
Trail Mix v	290 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

COFFEE BREAK \$6.29

Assorted Craveworthy Cookies v	210-260 Cal each
Java City Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Assorted Sodas (Can) \$2.29 Each	0-150 Cal each
Assorted Individual Fruit Juices \$3.39 Each	110-170 Cal each
Regular Coffee \$24.99 Per Gallon	0 Cal/8 oz. serving
Decaffeinated Coffee \$24.99 Per Gallon	0 Cal/8 oz. serving
Hot Chocolate \$25.89 Per Gallon	160 Cal/8 oz. serving
Iced Tea \$20.99 Per Gallon	0 Cal/8 oz. serving
Lemonade \$20.99 Per Gallon	90 Cal/8 oz. serving
Iced Water \$1.99 Per Gallon	0 Cal/8 oz. serving
Infused Water \$11.69 Per Gallon	
Choice of One (1) Fruit Infused Water:	
Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
vg Aluminum Bottled Water \$3.49 Each	0 Cal/16 oz. serving

DESSERTS

v Assorted Craveworthy Cookies \$19.19 Per Dozen	210-260 Cal each
v Bakery-fresh Brownies \$23.19 Per Dozen	250 Cal/2.25 oz. serving
v Gourmet Dessert Bars \$23.19 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
v New York Cheesecake (Each) \$32.39 Serves 8	440 Cal/slice
vg Vegan Peach-Banana Cake (Each) \$22.79 Serves 8	300 Cal/slice

ORDERING INFORMATION

Lead Time

Notice of 4 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

VG VEGAN

V VEGETARIAN


EW EAT WELL

PF PLANT FORWARD

Contact Us Today

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Prices effective until 07/01/2024
Prices may be subject to change

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