CATERING BASICS
THE MOST FREQUENTLY ORDERED ITEMS

BEVERAGES

COFFEE GOURMET          $20/gallon
LEMONADE OR PUNCH        $12/gallon
TAZO TEA BAGS            $1.50 each
CANNED SODAS             $1.50 each
½ LT BOTTLED WATER       $1.50 each

All beverage service includes cups, napkins, and condiments.

PASTRIES

MINI DANISH, MUFFINS OR CROISSANTS $1.75 each
BAGELS & CREAM CHEESE            $2.50 each

Pastry trays include plates and napkins.

CONTINENTAL BREAKFASTS

WITHOUT FRUIT     $7.00 PER PERSON
WITH WHOLE FRUIT  (APPLES, ORANGES & BANANAS ONLY) $8.00 PER PERSON
WITH CUT FRUIT    $10.00 PER PERSON

All continental breakfasts include regular and decaf coffee, a selection of Tazo teas, an assortment of breakfast pastries, cups, napkins, plates and coffee condiments.

LUNCH BOX SPECIALS

BACK TO BASICS LUNCH $8.50 PER PERSON
Includes sandwich, chips, and cookie

BETTER THAN BASICS LUNCH $10.25 PER PERSON
Add a pasta, potato or fruit salad to the Back to Basics Lunch

Sandwich choices include turkey, ham, roast beef, tuna and vegetarian. All sandwiches include lettuce and tomato on your choice of bread, and can be made with or without cheese.

SALAD LUNCH $10.25 PER PERSON
Choice of Chicken Caesar, Chef or vegetable salad, includes dressing, roll and butter, cookie and beverage. All lunch selections come with napkins and utensils.
FINGER FOODS

FRUIT TRAY
An assortment of fresh seasonal fruit
$4.00 per person

VEGETABLE CRUDITE
Seasonal raw vegetables served with Ranch dressing
$3.50 per person

BRUSCHETTA
Lightly toasted baguette round topped with diced tomato, parmesan cheese, garlic, olive oil, salt and pepper
$2.25 per person

MINI SANDWICHES
Petite rolls filled with your choice of sandwich fillings
$3.00 each

All finger food trays include small plates, napkins, and appropriate utensils

SWEET TREATS

COOKIES
$12/dozen

BROWNIES
$18/dozen

Includes plates and napkins

INCIDENTALS

TABLECLOTHS
$4.00 each

DELIVERY ON CAMPUS
$8.00

DELIVERY OFF CAMPUS
$25.00

Orders and cancellations need to be placed a minimum of 72 hours prior to the event

All orders must include a budget number or other form of payment

All orders will include plates, napkins, cups, utensils and condiments as needed

Catering prices include set-up and clean-up. Airpots, trays, chafing dishes and service utensils (tongs, serving spoons, etc) are the property of Food Service. The client will be billed for the replacement cost of these items if they are not returned at the end of the function.

There are other catering options available. The Food Service site supervisor at each academic campus can help customize catering to meet specific needs, budgets and events. Please do not hesitate to discuss your catering needs with one of them. The supervisors can be reached as follows:

City – Vinee Margetta (619) 388-3850
Mesa - Aaron Trapp or Patrick Breen (619) 388-2560
Miramar – Patton Alberti (619) 388-7636