

2017-2018 Catering Menu



University

Auxiliary

Services

Services

Director of Food Services & Executive Chef: **Peter Maher**

Chef De Cuisine: **Nic Manocchio**

Catering Manager: **Bridget Partida**

(805) 437-8905

<http://uas.csuci.edu/catering/>

Email: uascatering@csuci.edu

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UAS CATERING

University Auxiliary Services is proud to be the exclusive caterer for CSU Channel Islands and its guests. The following pages will guide you through our menu options and the ordering process. Our Catering Manager is available to assist you in planning a menu that will ensure all of your catering needs are met. We are also able to customize a menu if our standard menu options do not meet your needs.

We look forward to working with you!

To place an order, please email your request in the following format to uascatering@csuci.edu OR bridget.partida@csuci.edu

Name of Event:

Date of Event:

Location:

of Guests: (best estimate. Final guest count is due 3 business days before event)

Start time: (what time you would like the catering set up and ready by)

End time: (what time we can return to clear catering)

Menu:

Additional Linens needed: (for guest/display/registration tables, etc. We provide linens for buffet tables)

Accounting String #*:

* Accounting string numbers need to be provided when placing a catering order. If you simply require a quote, the quote will remain in “tentative” status until an accounting string is received.

***Order is not confirmed and catering will not be delivered
without an accounting string #***



Event Delivery & Set Up

Our Catering Staff will deliver your order and set-up the catered service. We will return to pick-up service pieces and clear the food &/or beverage table(s). Serving staff is *not* present during the event. If you would like service staff present, they are available for \$25 per Server, per hour. For food safety and quality, all perishable food must be cleared within a 2 hour timeframe.

Service includes:

- Delivery on campus
- Linens for food &/or beverage tables
- Appropriate service pieces
- Paper plates and napkins, plastic cups and utensils
- Return to pick up service pieces and clear the table

Services *not* included*:

- Tables
- Trash Services
- Guest Table Linens (*available upon request in a variety of colors for an additional fee of \$5 each*)

** Please contact the Conference & Events Office at (805) 437-3900 or events@csuci.edu to arrange for tables, chairs &/or trash services.*

Fees

- A 10% Service Charge for all “internal” catered events
- A 20% Service Charge for all “external” catered events
- **Late Fee:** \$1 per person for any event booked after 12noon on the Friday prior to the event. (*Weekend events require at least 1 week notice.*)
- Service Charge is waived for any item picked up from Island’s Café

Available Upgrades

- **High Quality Plastic ware:** \$2 per person. Includes plates, silverware and cups
- **Linens:** \$5 each (*does not include set-up*), please specify size of table. We supply and set up linens for all food &/or beverage tables.



- **Cloth Napkins:** 75¢ each, delivered to the catering location bundled. (\$1.75 for pre-folded napkins.)
- **Bartender:** \$25 per Bartender, per hour (2 hour minimum). We recommend at least 1 Bartender per 150 guests.
- **Event Server:** \$25 per Server, per hour (2 hour minimum).
- **Buffet Service on China:** \$7.50 per guest. Our Catering Staff sets the buffet table with china, glassware and silverware and will deliver and set up the food and beverage; an attendant will stay and monitor the event. Linens are provided for the buffet and guest banquet tables.
- **Waited Table Service:** \$9 per guest. Catering Staff sets the guest's table(s) with the appropriate flatware, glassware, and serves each course of your meal. Table linens and cloth napkins are included for the guest tables.



Coffee To-Go

Pick up from Islands Café
Anytime between 7am and 8pm

\$13.95 for 10 servings

Add-ons

- Bagels & Cream Cheese \$10 dozen
- Gourmet Bagels & Cream Cheese \$14 dozen
- Breakfast Burritos (*Vegetarian, Bacon, Ham or Sausage*) \$4 each
- Small Fruit Platter (*serves 10 – 12*) \$15
- Muffins \$14 dozen
- Assorted Pastries \$14 dozen
- Assorted Cookies \$9 dozen
- Chocolate Chip Cookies \$10 dozen
- Assorted Desserts (*Cookies, Brownies & Bars*) \$12 dozen
- Bottled Water \$1.25 each

BREAKFAST MENU

All Breakfast Buffets include Fresh Orange Juice, Coffee (Regular & Decaf),
Assortment of Hot Herbal Teas & Ice Water

CONTINENTAL BREAKFAST BUFFET \$7.50

Assortment of House-made Breakfast Pastries
Fresh Local Sliced Fruits & Berries

BAGEL BAR \$8.50

Assorted Bagels & Cream Cheese
Fresh Local Sliced Fruits & Berries

DELUXE CONTINENTAL BREAKFAST BUFFET \$8.50

Yogurt & Granola
Coffee Cake
Fresh Local Sliced Fruits & Berries

ANACAPA BREAKFAST BUFFET \$9.50

Fresh Local Sliced Fruits & Berries
Breakfast Burritos (*Egg, Potato, Cheese & Choice of Bacon, Sausage or Ham*)

OR

Freshly Scrambled Eggs
Red Bliss Breakfast Potatoes
Choice of Bacon, Sausage or Ham

DELUXE ANACAPA BREAKFAST \$11

Fresh Local Sliced Fruits & Berries
Spinach, Tomato and Mushroom Scramble
Red Bliss Breakfast Potatoes, Bacon & Sausage

Choice of:

Assorted House-made Pastries **OR** French Toast with Whipped Butter & Maple Syrup



APPETIZER SELECTIONS

HOT APPETIZER SELECTION (*priced per dozen*)

Baked Brie Cheese & Pear in Puffed Pastry	\$16
Smoked Chicken & Black Bean Empanadas with Chipotle Ranch Dip	\$15
Chicken Satay with Peanut Sauce	\$18
Stuffed Jalapenos with Cool Cilantro Dressing	\$13
Mac & Cheese Bites	\$14
Santa Fe Eggrolls (<i>Chicken, Corn, Pepper Jack & Black Beans</i>)	\$18
Spanakopita	\$16
Taquitos (<i>Beef or Chicken</i>) with Southwestern Chipotle Dip	\$16
Mini Tri Tip & Balsamic Onion Sliders	\$18
Mini Wellingtons (<i>Beef or Chicken</i>)	\$18

COLD APPETIZER SELECTION (*priced per dozen*)

Seared Ahi Tuna Wonton with Asian Mango Slaw	\$18
Minced Curry Chicken Salad with Crisp Phyllo Cup	\$17
Dried Fig & Goat Cheese Crostini with Balsamic Glaze	\$14
Gazpacho Shooters with Fresh Avocado	\$15
Spicy Korean Beef in Phyllo cups	\$16
Fresh Mozzarella & Tomato Canapés	\$14

COLD APPETIZER SELECTION continued (priced per dozen)

Pinwheel Sandwich Platter	\$12
Shrimp Ceviche & Tortilla Chips	\$16
Jumbo Shrimp Cocktail with Wasabi Cocktail Sauce	\$22
Strawberry, Feta & Candied Walnut Salad in Crisp Phyllo Cup	\$16
Tuscan Crostini with Sun Dried Tomato & Lemon Hummus	\$14
Flatbreads	\$14
<ul style="list-style-type: none"> • Buffalo Chicken • California (Chicken, Bacon, Avocado, Tomato & Ranch) • Margherita Pizza • Roast Beef & Boursin Cheese • Southwestern (Chicken, Black Beans, Corn, Cheddar Cheese & Cilantro) • Spinach, Artichoke & Tomato • Sautéed Mushroom with Parmesan Cheese 	

DIPS & PLATTERS

	Small Serves 20-40	Large Serves 50-75
Antipasti Platter <i>Assorted Meats, Cheeses & Vegetables</i>	\$65	\$90
Gourmet Cheese & Cracker Platter	\$55	\$80
Fresh Fruit Platter	\$45	\$70
Pita Chips with Roasted Garlic Hummus	\$45	\$70
Spinach & Artichoke Dip with Toasted Bread	\$50	\$75
Vegetable Crudités with Ranch Dressing	\$40	\$65

BOXED LUNCH MENU OPTIONS

All Boxed Lunches include bottled water (soda available upon request), mustard, mayonnaise and utensils. Boxes are delivered to the location of your choice on campus.

Linen is not provided and a return pick up/clean-up is not included.

A discount of 50¢ per box will be given if picked up from Islands Café.

ISLAND'S CAFÉ BOXED LUNCH \$7.50

A fresh made deli sandwich & bag of chips

ANACAPA DELI SANDWICH BOXED LUNCH \$8.50 *Most popular!*

A fresh made deli sandwich, bag of chips, whole fruit & cookie

SANTA CATALINA BOXED LUNCH \$10

An Italian style sub sandwich, bag of chips, whole fruit & cookie

SAN CLEMENTE DELUXE BOXED LUNCH \$11

A grilled chicken sandwich with fresh leafed lettuce, hand sliced tomatoes, bag of chips, whole fruit & cookie

*If a quantity of Vegetarian sandwiches is not specified,
an automatic 10% will be provided.*



SALAD ENTREE PLATTERS

All Salads include bread, butter and choice of dessert,
Iced Tea or Lemonade & Water

Assorted Sodas & Bottled Water available for 50¢ extra per person

CHINESE CHICKEN or TOFU SALAD \$12

Mandarin oranges, toasted almonds,
water chestnuts, cucumbers,
Napa cabbage & romaine lettuce
with sweet sesame dressing

COBB SALAD \$12

Grilled chicken, bacon bits, avocado,
hard boiled eggs, tomatoes & black olives
on fresh local mixed greens
with bleu cheese dressing

SOUTHWESTERN CHICKEN SALAD \$12

Spicy marinated grilled chicken, grilled corn, black
beans, tomatoes & tortillas strips
with fresh local mixed greens
& creamy cilantro lime dressing

CHEF'S SALAD \$12

Turkey, ham & roast beef,
swiss & cheddar cheese, tomatoes,
carrots & cucumbers
on fresh local mixed greens
with ranch dressing & balsamic vinaigrette

ROASTED TRI-COLOR PEPPER & FRESH MOZZARELLA SALAD \$11

Roasted julienned red, yellow
& green peppers, kalamata olives,
crumbled feta cheese & extra virgin olive oil
on fresh local mixed greens
with arugula pesto (VEGETARIAN)

SPINACH SALAD \$12

Grilled chicken, cranberries, candied walnuts
& feta cheese on fresh local spinach
with raspberry vinaigrette

POACHED CHICKEN WALDORF SALAD \$12

Poached chicken, crisp celery,
chopped granny smith apples, red grapes
& dried cranberries on fresh local mixed greens
with a light honey-sour cream dressing

Make any Salad a Wrap for \$1 more!



SANDWICH PLATTERS

All Sandwich Platters come with chips & choice of dessert,
Iced Tea or Lemonade & Water

Assorted Sodas & Bottled Water available for 50¢ extra per person

ASSORTED SANDWICH & WRAPS PLATTER \$11

Assortment of ham, turkey, roast beef & grilled vegetable (*tuna available on request*)

ASSORTED SANDWICH & WRAPS PLATTER WITH GARDEN SALAD \$13

Assortment of ham, turkey, roast beef & grilled vegetable (*tuna available on request*)
& mixed green salad with assorted dressings

DELI BUFFET \$14

Freshly sliced deli roast beef, turkey & ham
Assorted breads, fresh leafed lettuce, tomatoes, red onions, sliced dill pickles,
Assortment of sliced cheeses with mayo & mustard
and choice of green salad or pasta salad

ASSORTED SANDWICHES, WRAPS & GOURMET SALAD PLATTER \$15

Assorted ham, turkey, roast beef & vegetarian sandwiches & wraps (*tuna available on request*)
and choose any one of our Gourmet Salads from Page 11

HOT & TOASTY SANDWICHES \$14

Choose One:

- Shredded BBQ Chicken with Coleslaw
- Shredded Buffalo Chicken with Swiss
- Meatball Sub
- Philly Cheesesteak with Provolone, Onions & Peppers
- Grilled Vegetable with Provolone

THEMED BUFFETS

All Themed Buffets include a choice of Dessert and Iced Tea or Lemonade & Water.

Some menus include options, please specify your preferences when placing your order

SOUTH OF THE BORDER FAJITA BAR \$14

Chipotle & lime marinated chicken breast,
Ancho rubbed flank steak,
Seasoned black **OR** refried beans,
Spanish rice & flour tortillas.
Accompanied by salsa, diced onions,
shredded cheddar cheese & sour cream
Add a Salad for \$2 / Guacamole 50¢

SAN MIGUEL TACO BAR \$12

Seasoned ground beef &
Diced chipotle chicken with cilantro, shredded lettuce,
diced tomatoes, onions, & shredded cheddar jack cheese.
Accompanied by Mexican hot sauce, salsa, crispy taco
shells & mixed green salad with ranch & cilantro
dressings
Add Guacamole for 50¢

BAJA ENCHILADA BUFFET \$13

Chicken Enchiladas Verde &
Cheese Enchiladas in a Chile Rojo Sauce
with Spanish rice, seasoned black beans,
tortilla chips & salsa
Add a Salad for \$2
Guacamole 50¢ / Sour Cream 25¢

MYKONOS GREEK BUFFET \$13

Roasted lemon chicken, spanakopita pie,
roasted potatoes & fresh pita chips
with tzatziki & Greek salad

TASTE OF ITALY \$15

Chicken milanese &
meat **OR** vegetable lasagna
Served with warm focaccia bread,
caprese salad & grilled vegetable salad.
Accompanied by grated parmesan cheese
& balsamic vinaigrette

DELUXE PASTA BAR \$14

Cheese tortellini, penne pasta,
Marinara, alfredo & pesto sauces.
Parmesan cheese, Caesar salad & garlic bread.
Choice of 2 Hot Toppings:
Grilled chicken, Italian sausage, meatballs
or sautéed mixed vegetables
Choice of 3 Cold Toppings:
Tomatoes, black olives, artichoke hearts,
roasted red peppers, jalapeños
or mushrooms

TASTE OF ASIA \$15

Sweet and sour orange chicken
& coconut ginger mahi mahi with your choice of
steamed white rice **OR** vegetarian fried rice,
sesame bok choy & carrot stir fry.
Accompanied by crisp wontons, spicy mustard,
soy sauce & fortune cookies

SAN CLEMENTE DINNER \$18

Homemade baked chicken cordon bleu
drizzled with white wine reduction
& lemon baked salmon,
rice pilaf & sautéed green beans.
Accompanied by baby spinach salad
with candied walnuts, feta cheese
& dried cranberries



BUILD YOUR OWN BUFFET \$12

Choose 1 salad, 1 protein, 2 sides & 1 dessert

Salads

Choose 1 (\$1.50 each additional)

- Mixed Green
- Coleslaw
- Potato
- Pasta
- Caesar
- Corn & Red Pepper
- Spinach with Candied Walnuts, Feta & Cranberries *75¢ extra*
- Mixed Greens with Sliced Apples & Gorgonzola *75¢ extra*

Proteins

Choose 1 (\$2 each additional)

Grilled & Marinated Chicken Breast

Cilantro Lime
Chipotle
Teriyaki
Sweet & Sour
Garlic Herb

Fish

Tilapia with Lemon Caper Sauce
Salmon *\$2 extra*
Shrimp *\$3 extra*

Flank Steak *\$2 extra*

Garlic Rubbed
Cajun
Teriyaki
Grilled with Chimichurri

Sides

Choose 2 (\$1 each additional)

Potatoes

Mashed
Roasted
Au Gratin *75¢ extra*
Loaded Mashed *\$1 extra*

Rice

Cilantro Lime
Spanish
Jasmine
Pilaf

Beans

Black
Refried
Baked

Veggies

Sautéed Mixed
Lemon Garlic
Soy Ginger

Other Options

Mac & Cheese
Penne Pasta with Pesto & Tomatoes
Mediterranean cous cous with olives, tomatoes & feta

Desserts

- Homemade Cookies
- Fudge Brownies
- Dessert Bars
- Fresh Sliced Fruits & Berries
- Basket of Whole Fruit

BUILD YOUR OWN BBQ \$14

Choose 1 salad, 2 proteins, 2 sides & 1 dessert

Salads

Choose 1 (\$1.50 each additional)

- Mixed Green
- Coleslaw
- Potato
- Pasta
- Caesar
- Corn & Red Pepper
- Spinach with Candied Walnuts, Feta & Cranberries *75¢ extra*
- Mixed Greens with Sliced Apples & Gorgonzola *75¢ extra*

Sides

Choose 2 (\$1 each additional)

Potatoes

Mashed

Roasted

Au Gratin *75¢ extra*

Loaded Mashed *\$1 extra*

Baked Beans

Veggies

Sautéed Mixed

Corn on the Cob

Mac & Cheese

Watermelon Slices

Corn Bread

Garlic Bread

Proteins

Choose 2 (\$2 each additional)

- BBQ Chicken Breast
- Flank Steak *\$2 extra*
- Hamburgers
- Turkey Burgers
- Hot Dogs
- Veggie Burgers

Desserts

- Homemade Cookies
- Fudge Brownies
- Dessert Bars
- Fresh Sliced Fruits & Berries
- Basket of Whole Fruit

BUILD YOUR OWN RICE BOWL

\$10 for 6" bowls | \$12 for 10" plates

Choose 1 rice, 1 protein, 1 hot topping, 1 sauce & 1 dessert

Rice

Choose 1 (\$1 each additional)

- Cilantro Lime
- Spanish
- Jasmine
- Brown
- Coconut
- Cous cous
- Quinoa **50¢ extra**

Sauces

Choose 1 (75¢ each additional)

- Teriyaki
- Green Chili
with Cheese & Sour Cream
- Red Enchilada
with Cheese & Sour Cream
- Coconut Curry
- Ginger Miso
- BBQ with Corn Salsa

Protein

Choose 1 (\$2 each additional)

- Grilled & Marinated Chicken Breast
- Ground Beef
- Tilapia
- Shrimp **\$3 extra**
- Flank Steak **\$2 extra**
- Tofu

Extras

- Guacamole **50¢**
- Sour Cream **25¢**
- Crumbled Bacon **\$1**
- Tropical Salsa **50¢**

Hot Toppings

Choose 1 (\$1 each additional)

- Black Beans
- Sautéed Veggies
- Fajita-style Corn Medley

Desserts

- Homemade Cookies
- Fudge Brownies
- Dessert Bars
- Fresh Sliced Fruits & Berries
- Basket of Whole Fruit

DESSERT SELECTIONS

Choice of the following included
with every Hot Buffet, Sandwich or Salad Platter:

Fresh Baked Chocolate Chip Cookies

Assortment of Cookies

Homemade Fudge Brownies

Decadent Dessert Bars

Fresh Sliced Fruits & Berries

Basket of Whole Fruit

A LA CARTE

Assorted Cookies \$9 per dozen

Chocolate Chip Cookies \$10 per dozen

Assorted Desserts Tray (Cookies, Brownies & Bars) \$12 per dozen

Ice Cream Sundae Bar \$4 per person

Vanilla Ice Cream with Assorted Toppings

(Nuts, Cherries, Sprinkles, Crushed Candies & Syrup)

Additional Ice Cream Flavors \$1 each | Cones 25¢

GOURMET DESSERTS

\$3.50 per person a la carte

OR Upgrade Buffet Dessert for \$2.50 per person

New York Style Cheesecake (Strawberry or Caramel Sauce on request)

Chocolate Fudge Cake

Homemade Carrot Cake with Cream Cheese Frosting

Homemade Mixed Berry Cobbler with Whipped Cream

Classic Tiramisu



BEVERAGES

Choice of Iced Tea **OR** Lemonade & Ice Water is included with every Hot Buffet, Sandwich or Salad Platter. *Add both for 50¢ per person.*

COLD BEVERAGES

Lemonade & Water	\$1
Iced Tea and Water	\$1
Punch and Water	\$1
Ice Water	25¢
Horchata	\$1.50
Assorted Sodas	\$1.25
Bottled Water	\$1.25

HOT BEVERAGES

Regular Coffee Only	\$1
Coffee (Regular & Decaf), Assortment of Hot Herbal Teas & Ice Water <i>with Food Order</i>	\$2
<i>Beverage Station only (no food)</i>	\$3

REFILLS *(Times must be pre-designated)*

Iced Tea or Lemonade	50¢
Coffee, Hot Tea or Hot Chocolate	\$1

ALCOHOL

All catering clients must adhere to CSUCI's alcohol policies (Policy #SA.03.003). In the event a group violates CSUCI's policies, UAS may decline to provide future alcohol services to that group. Our Bartenders are TIPs trained and authorized to close any bar at any time at their sole discretion.

If you are serving alcohol on campus, you must complete the 25Live form at least 30 days prior to your event in order to receive the necessary campus approvals for a liquor license.

Assortment of White &/or Red Wines \$15 per bottle

Assortment of Imported & Domestic Beers \$5 per bottle

Bartending Fee \$25 per Bartender*, per hour (2 Hour Minimum)
* 1 Bartender per 150 guests

Corkage Fee \$10 per bottle
\$125 per keg

CATERING POLICIES

To ensure a successful event, please contact us as soon as you begin planning and consider all of the following:

Guest Counts: The catering manager must be notified of final guest counts 3 full business days prior to event. If the actual number in attendance is greater than the amount confirmed, UAS catering cannot guarantee that adequate quantities will be available for all guests.

Cancellations: Catered services cancelled less than three working days prior to the event will be assessed a 50% charge of the total bill. Events cancelled less than one business day, excluding the day of the event, will be charged in full.

Minimums:

- There is a \$50 food and beverage minimum for all full service catering events.
- Minimum waived for anything that is picked up at Islands Café.
- Hot Buffets have a Minimum of 20 people, OR pay \$1 additional per guest.
- ***Thousand Oaks Campus Deliveries:*** \$100 minimum
- ***Boating Center Deliveries:*** \$100 minimum
- ***Weekend Events:*** \$250 minimum
- ***Holidays:*** \$500 minimum

Event Service Time: UAS Catering will arrive prior to the designated start time in order to allow adequate time to set up the event. Please have the doors unlocked and the room/area set up so that there are no delays. ***(Client is responsible for confirming tables and trash services through Conference & Events or Facilities).***

Pickup: UAS Catering will work with you to determine an event pick up time. While we understand that some events require the use of the room for extended periods of time, please remember that for the safety of your guests, perishable foods need to be cleaned up within a certain amount of time of set up. We will coordinate with you to ensure the least amount of disturbance possible.

Food & Beverage Leftovers: All leftover food is the property of UAS Catering. For food safety reasons, we cannot allow you to remove any perishable items at the end of an event. Any nonperishable items (baked goods, etc.) may be taken. However, arrangements must be made by you to do so as we do not provide any type of to-go containers. ***Our platters, baskets and other equipment may not be taken from the event. Any missing equipment will be billed to the department of the group hosting the event.***



Plates & Utensils: All catered events will be served with appropriate plates, eating utensils and cups, based on the service level chosen, in quantities sufficient to service the event. All excess plates and utensils are the property of UAS Catering and may not be removed from the event. In the event any condiments or paper goods are taken from the event, a fee of \$100 will be assessed.

Serving Utensils: All events will be provided with proper serving equipment to ensure safe and proper temperatures and efficient service.

Payment Methods: Once a banquet event order (BEO) is approved, an accounting string needs to be provided. Orders are not confirmed and catering will not be delivered without an accounting string number. External caterings must be paid for in full prior to the event. We accept cash, check, Visa and MasterCard.

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Dietary Restrictions: UAS Catering is happy to accommodate dietary restrictions with advanced notice.

