Our Menu

External 2021

(805) 437-8905
uascatering@csuci.edu

Director of Dining: Peter Maher
Executive Chef: Nic Manocchio
Catering Manager: Bridget Donlon
University Auxiliary Services is proud to be the exclusive caterer for the CI campus community and its guests.

The following pages will guide you through your menu options and the ordering process. Our Catering Team is available to assist you in creating a menu to ensure that all your catering needs are met.

For a successful event, please contact us as soon as you begin planning. We request at least one week notice.

**10% Late fee applies to orders received less than 5 business day in advance**

(805) 437-8905
uascatering@csuci.edu
To place an order, please email your request in the following format to
Bridget.Partida@csuci.edu OR UASCatering@csuci.edu

Name of Event:
Date of Event:
Location:

# of Guests: (best estimate. Final guest count is due 5 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 automatically provide linens for buffet tables)
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(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*
  * Delivery off-campus is available with a delivery fee (rates depend on distance)
- Linens for food &/or beverage tables
- Appropriate serving pieces
- Paper plates and napkins, plastic cups and utensils

**Services not included***:

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

• A 20% Service Charge for all External catered events
• **Late Fee:** 10% for any event booked after **12noon** on the Friday prior to the event. *(Weekend events require at least 7 business days' notice.)*
• Service Charge is waived for any order picked up from Island’s Café

Available Upgrades

• **High Quality Plastic ware:** $3 per person. Includes plates, cutlery and cups
• **Linens:** $5 each, delivered to the catering location bundled *(does not include set-up on tables)*, please specify size of table. We supply and set up linens for all food &/or beverage tables.
• **Cloth Napkins:** $1 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 100 - 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.
Table of Contents

Breakfast 7
Quick Bites 8
Salad Entrees 9
Sandwich Entrees 10
Boxed Lunches 11
Hot Appetizers 12
Cold Appetizers 13
Themed Buffet 15
Build Your Own...

Buffet 16
BBQ 17
Rice Bowl 18

Desserts 19
Beverages 20
BREAKFAST

All Breakfast Menus include
Orange Juice, Coffee (Regular & Decaf),
Hot Herbal Teas & Water

HOT

20 person minimum, OR + $2 per person

ANACAPA BREAKFAST BUFFET $14
- Breakfast Burritos OR
- Freshly Scrambled Eggs
- & Red Bliss Breakfast Potatoes
- Fresh Sliced Seasonal Fruits
- Choice of Bacon, Sausage
- OR Ham

DELUXE ANACAPA BREAKFAST $15
- Spinach, Tomato
- & Mushroom Scramble,
- Red Bliss Breakfast Potatoes,
- Bacon & Sausage
- Fresh Sliced Seasonal Fruits
- Choice of Assorted Pastries OR
- French Toast with Whipped Butter
- & Maple Syrup

COLD

CLASSIC CONTINENTAL $11
- Assorted Breakfast Pastries & Breads
- Fresh Sliced Seasonal Fruits

DELUXE CONTINENTAL $12.00
- Yogurt & Granola
- Coffee Cake
- Fresh Sliced Seasonal Fruits

BAGEL BAR $11
- Assorted Bagels & Cream Cheese
- Fresh Sliced Seasonal Fruits

20 person minimum, OR + $2 per person
# Quick Bites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels &amp; Cream Cheese</td>
<td>$16 per dozen</td>
</tr>
<tr>
<td>Gourmet Bagels &amp; Cream Cheese</td>
<td>$21 per dozen</td>
</tr>
<tr>
<td>Breakfast Burritos</td>
<td>$5 each</td>
</tr>
<tr>
<td>Vegetarian, Bacon, Ham or Sausage</td>
<td></td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$12 per dozen</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$13 per dozen</td>
</tr>
<tr>
<td>Assorted Desserts</td>
<td>$15 per dozen</td>
</tr>
<tr>
<td>Cookies, Brownies &amp; Bars</td>
<td></td>
</tr>
<tr>
<td>Donuts</td>
<td>$28 per dozen</td>
</tr>
<tr>
<td>Fruit Platter</td>
<td>$35 each</td>
</tr>
<tr>
<td>serves 12 – 15</td>
<td></td>
</tr>
<tr>
<td>Muffins</td>
<td>$18 per dozen</td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td>$19 per dozen</td>
</tr>
<tr>
<td>Boxed* Water</td>
<td>$4 each</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Coke, Sprite, Diet Coke</td>
<td></td>
</tr>
<tr>
<td>Coffee-To-Go</td>
<td>serves 10</td>
</tr>
<tr>
<td></td>
<td>$21</td>
</tr>
</tbody>
</table>

* Per CSU Policy #5236.00, CSUCI is eliminating single-use plastic water bottles and replacing with compostable, recyclable products (ie “boxed” water)
Salad Entrees

All Salads include Bread, Butter, choice of Cookies, Brownies or Sliced Fruit, Water & Iced Tea OR Lemonade

* Substitute Soda for $1.00 per person

** Tofu Substitution available upon request **

Chinese Chicken Salad $15
Diced Grilled Chicken, Mandarin Oranges, Toasted Almonds, Water Chestnuts, Cucumbers, Napa Cabbage & Romaine Lettuce
Sweet Sesame dressing

Southwestern Chicken Salad $15
Spicy Marinated Grilled Chicken, Grilled Corn, Black Beans, Tomatoes, Tortilla Strips & Fresh Local Mixed Greens.
Creamy Cilantro Lime Dressing

Classic Cobb Salad $15
Diced Grilled Chicken, Bacon Bits, Avocado, Hard Boiled Eggs, Tomatoes, Black Olives & Fresh Local Mixed Greens.
Bleu Cheese Dressing

Roasted Tri-Color Pepper & Mozzarella Salad $14
Roasted Julienned Red, Yellow & Green Peppers, Kalamata Olives, Fresh Mozzarella & Crumbled Feta Cheese,
Extra Virgin Olive Oil & Fresh Local Mixed Greens. Arugula Pesto

Chef’s Salad $15
Turkey, Ham & Roast Beef, Carrots, Swiss & Cheddar Cheese & Cucumbers & Fresh Local Mixed Greens.
Ranch & Balsamic Dressing

Chicken Spinach Salad $15
Grilled Chicken, Cranberries, Candied Walnuts, Feta Cheese & Fresh Local Spinach
Raspberry Vinaigrette

Chicken Waldorf Salad $15
Poached Chicken, Crisp Celery, Chopped Granny Smith Apples, Red Grapes, Dried Cranberries & Fresh Local Mixed Greens.
Light Honey-Sour Cream Dressing

Make Any Salad a WRAP for $1 more
Sandwich Entrees

All Sandwich Platters include Miss Vickie’s Chips & Cookies, Water & Choice of Iced Tea or Lemonade

* Substitute Soda for $1.00 per person

Assorted Sandwiches & Wraps $14
Assortment of Ham, Turkey, Roast Beef & Grilled Vegetable Sandwiches & Wraps

Sandwiches, Wraps & Salad $16
Assortment of Ham, Turkey, Roast Beef & Grilled Vegetable Sandwiches & Wraps, plus Mixed Green Salad with Ranch & Vinaigrette

Build Your Own Deli Platter $17
Assorted Platter of Freshly Sliced Deli Turkey, Roast Beef & Ham with Assorted Breads, Fresh Lettuce, Tomatoes, Red Onions, Dill Pickles, Assorted Cheeses, Mustard & Mayo and choice of Green Salad or Pasta Salad

Sandwiches, Wraps & Gourmet Salad $18
Assortment of Ham, Turkey, Roast Beef & Grilled Vegetable Sandwiches & Wraps Plus your choice of any Gourmet Salad (from Page 3)

* Tuna Available upon Request *
$2 Per Person
Each Boxed Lunch includes Boxed* Water, Mustard, Mayo & Utensils.

** Substitute Soda for $1.00 per person

A discount of 50¢ per box will be given & service charge will be waived if boxed lunches are picked up from Islands Café.

**Islands Café Boxed Lunch** $11.50

A freshly made Deli-style Sandwich & bag of Miss Vickie’s Chips (Turkey, Roast Beef, Ham &/or Vegetarian)

**Anacapa Deli Sandwich Boxed Lunch** $12.50

A freshly made Deli-style Sandwich, bag of Miss Vickie’s Chips, Cookie & whole Fresh Fruit (Turkey, Roast Beef, Ham &/or Vegetarian)

**Santa Catalina Boxed Lunch** $14

An Italian-style Sub Sandwich with Ham, Salami & Pepperoni, bag of Miss Vickie’s Chips, Cookie & whole Fresh Fruit

**San Clemente Deluxe Boxed Lunch** $15

Grilled Chicken Sandwich with fresh Lettuce, Tomatoes, bag of Miss Vickie’s Chips, Cookie & whole Fresh Fruit

* Per CSU Policy #5236.00, CSUCI is eliminating single-use plastic water bottles and replacing with compostable, recyclable products (ie “boxed” water)
HOT APPETIZERS

(Priced per dozen)

**Baked Brie Cheese & Pear in Phyllo Cup** $16

**Smoked Beef & Black Bean Empanadas** $28
  with Chipotle Ranch Dip

**Chicken Satay** $24
  with Peanut Sauce

**Stuffed Jalapenos** $16
  with Cool Cilantro Dressing

**Mac & Cheese Bites** $16

**Spring Rolls** $19
  Ginger Spiced Asian Vegetables with Teriyaki Dipping Sauce

**Spanakopita** $24

**Chicken Taquitos** $18
  with Southwestern Chipotle Dip

**Mini Tri Tip & Balsamic Onion Sliders** $28
**Cold Appetizers**

(Priced per dozen)

**Seared Ahi Tuna Wonton** $24
with Asian Mango Slaw

**Minced Curry Chicken Salad** $18
In Crisp Phyllo Cup

**Dried Fig & Goat Cheese Crostini** $16
with Balsamic Glaze

**Spicy Korean Beef** $19
In Phyllo Cups

**Fresh Mozzarella & Tomato Canapes** $16

**Pinwheel Sandwich Platter** $15

**Fresh Ceviche** $19
with Tortilla Chips

**Strawberry, Feta & Candied Walnut Salad** $17
In Phyllo Cups

**Tuscan Crostini** $16
With Sundried Tomato & Lemon Hummus

---

*California State University*
COLD APPETIZERS

**Flatbreads**
$18 per dozen

- **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**

<table>
<thead>
<tr>
<th></th>
<th>Small Serves 20-40</th>
<th>Large Serves 50-75</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Antipasti Platter</strong> Assorted Meats, Cheeses &amp; Vegetables</td>
<td>$100</td>
<td>$135</td>
</tr>
<tr>
<td><strong>Gourmet Cheese &amp; Cracker Platter</strong></td>
<td>$90</td>
<td>$115</td>
</tr>
<tr>
<td><strong>Fresh Fruit Platter</strong></td>
<td>$80</td>
<td>$105</td>
</tr>
<tr>
<td><strong>Pita Chips with Roasted Garlic Hummus</strong></td>
<td>$70</td>
<td>$95</td>
</tr>
<tr>
<td><strong>Spinach &amp; Artichoke Dip</strong> with Toasted Bread</td>
<td>$75</td>
<td>$100</td>
</tr>
<tr>
<td><strong>Vegetable Crudités</strong> with Ranch Dressing</td>
<td>$70</td>
<td>$95</td>
</tr>
</tbody>
</table>
All Themed Buffets include a choice of Dessert, Water and Iced Tea or Lemonade

* Substitute Soda for $1.00 per person

**TASTE OF ITALY** $19
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** $18
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

**SOUTH OF THE BORDER FAJITA BAR** $20
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 $2.50 | Guacamole $1.50

**SAN MIGUEL TACO BAR** $18
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 $1.50

**BAJA ENCHILADA BUFFET** $18
Chicken Enchiladas Verde &
Cheese Enchiladas in a Chile Rojo Sauce
with Spanish rice, seasoned black beans,
tortilla chips & salsa
Add a Salad for $2.50
Guacamole $1.50¢ | Sour Cream .75¢

**MYKONOS GREEK BUFFET** $20
Roasted lemon chicken, spanakopita pie,
roasted potatoes & fresh pita chips
with tzatziki & Greek salad
Buffets include Water & Iced Tea or Lemonade

* Substitute Soda for $1.00 per person

**Salads**
Choose 1 ($2.50 each additional)

- Mixed Green
- Coleslaw
- Potato
- Pasta
- Caesar
- Corn & Red Pepper
- Spinach
  - $1 extra
  - with Candied Walnuts, Feta & Cranberries
- Mixed Greens
  - $1 extra
  - with Sliced Apples & Gorgonzola

**Proteins**
Choose 1 ($4 each additional)

- Grilled & Marinated Chicken Breast
  - Cilantro Lime
  - Chipotle
  - Teriyaki
  - Sweet & Sour
  - Garlic Herb
- Fish
  - Tilapia with Lemon Caper Sauce
  - Salmon
    - $4 extra
  - Shrimp
    - $6 extra
- Flank Steak
  - $4 extra
  - Garlic Rubbed
  - Cajun
  - Teriyaki
  - Grilled with Chimichurri

**Sides**
Choose 2 ($2 each additional)

- Potatoes
  - Mashed
  - Roasted
  - Au Gratin
    - $2 extra
  - Loaded Mashed
    - $2 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 Couscous
  - with olives, tomatoes & feta

**Desserts**
Choose 1

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

20 person minimum, OR + $2 per person under
## Build Your Own BBQ $19

20 person minimum, OR + $2 per person under

Buffets include Water & Iced Tea or Lemonade

* Substitute Soda for $1.00 per person

### Salads

<table>
<thead>
<tr>
<th>Choose 1 (2.50 each additional)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mixed Green</strong></td>
</tr>
<tr>
<td><strong>Coleslaw</strong></td>
</tr>
<tr>
<td><strong>Potato</strong></td>
</tr>
<tr>
<td><strong>Pasta</strong></td>
</tr>
<tr>
<td><strong>Caesar</strong></td>
</tr>
<tr>
<td><strong>Corn &amp; Red Pepper</strong></td>
</tr>
<tr>
<td><strong>Spinach</strong></td>
</tr>
<tr>
<td>$1 extra</td>
</tr>
<tr>
<td>with Candied Walnuts, Feta &amp; Cranberries</td>
</tr>
<tr>
<td><strong>Mixed Greens</strong></td>
</tr>
<tr>
<td>$1 extra</td>
</tr>
<tr>
<td>with Sliced Apples &amp; Gorgonzola</td>
</tr>
</tbody>
</table>

### Sides

<table>
<thead>
<tr>
<th>Choose 2 ($2 each additional)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Potatoes</strong></td>
</tr>
<tr>
<td>Mashed</td>
</tr>
<tr>
<td>Roasted</td>
</tr>
<tr>
<td>Au Gratin $2 extra</td>
</tr>
<tr>
<td>Baked Beans</td>
</tr>
<tr>
<td>$2 extra</td>
</tr>
<tr>
<td>Loaded Mashed</td>
</tr>
<tr>
<td>$2 extra</td>
</tr>
<tr>
<td><strong>Baked Beans</strong></td>
</tr>
<tr>
<td><strong>Veggies</strong></td>
</tr>
<tr>
<td>Sautéed Mixed</td>
</tr>
<tr>
<td>Corn on the Cob</td>
</tr>
<tr>
<td><strong>Other Options</strong></td>
</tr>
<tr>
<td>Mac &amp; Cheese</td>
</tr>
<tr>
<td>Watermelon Slices</td>
</tr>
<tr>
<td>Corn Bread</td>
</tr>
<tr>
<td>Garlic Bread</td>
</tr>
</tbody>
</table>

### Proteins

<table>
<thead>
<tr>
<th>Choose 2 ($4 each additional)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BBQ Chicken Breast</strong></td>
</tr>
<tr>
<td><strong>Hamburgers</strong></td>
</tr>
<tr>
<td><strong>Turkey Burgers</strong></td>
</tr>
<tr>
<td><strong>Hot Dogs</strong></td>
</tr>
<tr>
<td><strong>Veggie Burgers</strong></td>
</tr>
<tr>
<td><strong>Flank Steak</strong> $4 extra</td>
</tr>
</tbody>
</table>

### Desserts

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Homemade Cookies</strong></td>
</tr>
<tr>
<td><strong>Fudge Brownies</strong></td>
</tr>
<tr>
<td><strong>Dessert Bars</strong></td>
</tr>
<tr>
<td><strong>Fresh Sliced Fruits &amp; Berries</strong></td>
</tr>
<tr>
<td><strong>Basket of Whole Fruit</strong></td>
</tr>
</tbody>
</table>
# Build Your Own 10" Rice Bowl $15

Buffets include Water & Iced Tea or Lemonade

* Substitute Soda for $1.00 per person

Upgrade to 12" Plate for $2 Per Person - 20 person minimum, OR + $2 per person

<table>
<thead>
<tr>
<th>Rice</th>
<th>Sauces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose 1 (2 each additional)</td>
<td>Choose 1 (1.50 each additional)</td>
</tr>
<tr>
<td>Brown</td>
<td>BBQ with Corn Salsa</td>
</tr>
<tr>
<td>Cilantro Lime</td>
<td>Coconut Curry</td>
</tr>
<tr>
<td>Coconut</td>
<td>Ginger Miso</td>
</tr>
<tr>
<td>Cous Cous</td>
<td>Teriyaki</td>
</tr>
<tr>
<td>Jasmine</td>
<td>Green Chili with Cheese &amp; Sour Cream</td>
</tr>
<tr>
<td>Spanish</td>
<td>Red Enchilada with Cheese &amp; Sour Cream</td>
</tr>
<tr>
<td>Quinoa</td>
<td></td>
</tr>
</tbody>
</table>

## Proteins

Choose 1 ($4 each additional)

- Grilled & Marinated Chicken Breast
- Ground Beef
- Tilapia
- Tofu
- Shrimp 6 extra
- Flank Steak 4 extra

## Extras

- Crumbled Bacon 1.50 extra
- Guacamole 1.50 extra
- Sour Cream 75¢ extra
- Tropical Salsa 1 extra

## Hot Toppings

Choose 1 ($2 each additional)

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

## Desserts

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

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

Fresh Baked Chocolate Chip Cookies
Homemade Fudge Brownies
Fresh Sliced Fruits & Berries

Assorted Cookies
Decadent Dessert Bars
Basket of Whole Fruit

A LA CARTE

Assorted Cookies $12 per dozen
Chocolate Chip Cookies $13 per dozen
Assorted Desserts Tray $15 per dozen
Cookies, Brownies & Bars

GOURMET DESSERTS

$5.00 per person a la carte OR
Upgrade Buffet Dessert for $3.50 per person

Carrot Cake with Cream Cheese Frosting
Mixed Berry Cobbler with Whipped Cream
Classic Tiramisu
New York Style Cheesecake
Chocolate Fudge Cake
BEVERAGES

Ice Water plus choice of Iced Tea OR* Lemonade is included with every Hot Buffet, Sandwich or Salad Platter.

* Add both for $1 per person; Substitute Soda for $1.00 per person

COLD BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Water</td>
<td>$2</td>
</tr>
<tr>
<td>Iced Tea &amp; Water</td>
<td>$3</td>
</tr>
<tr>
<td>Lemonade &amp; Water</td>
<td>$3</td>
</tr>
<tr>
<td>Punch &amp; Water</td>
<td>$3</td>
</tr>
<tr>
<td>Horchata</td>
<td>$3</td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>$3 each</td>
</tr>
<tr>
<td>Horchata (Coke, Diet Coke &amp; Sprite)</td>
<td>$3 each</td>
</tr>
<tr>
<td>Boxed Water (330mL)</td>
<td>$4 each</td>
</tr>
</tbody>
</table>

HOT BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee Only</td>
<td>$3</td>
</tr>
<tr>
<td>Hot Chocolate Only</td>
<td>$3</td>
</tr>
<tr>
<td>Beverage Station</td>
<td>$4 per person with food order</td>
</tr>
<tr>
<td></td>
<td>$5 per person a la carte</td>
</tr>
<tr>
<td>Regular &amp; Decaf Coffee, Assortment of Hot Herbal Teas &amp; Ice Water</td>
<td></td>
</tr>
</tbody>
</table>
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 $22 per bottle
Assortment of Domestic Beers $6 per bottle
* Imported Beers $7 per bottle

Bartending Fee $25 per Bartender*, per hour (2 Hour Minimum)
* 1 Bartender per 100 guests

Corkage Fee $18 per bottle
$200 per keg

** You will need to supply all equipment along with the 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:** Final guest count is due 5 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 business 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 $350 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 30 people OR pay $4 per person under minimum.
- **Boating Center Deliveries:** $350 minimum
- **Weekend Events:** $750 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. Nonperishable items (baked goods, etc.) may be taken. However, arrangements must be made by you to do so as we do not provide to-go containers. Our platters, baskets and other equipment may not be taken from the event. Any missing equipment will be billed to the host of 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 in full prior to the event. We accept cash, check, Visa and MasterCard.

Alcohol Policy: 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.

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