Our Menu

Internal 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)

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(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
- 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)
Fees

- A 10% Service Charge for all Internal* catered events
- 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

*Internal events are mission-based and paid with a department’s accounting string #*

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.
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**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** $11
- Breakfast Burritos OR
- Freshly Scrambled Eggs
- & Red Bliss Breakfast Potatoes
- Fresh Sliced Seasonal Fruits
- Choice of Bacon, Sausage
  OR Ham

**DELUXE ANACAPA BREAKFAST** $13
- 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** $9.50
- Assorted Breakfast Pastries
  & Breads
- Fresh Sliced Seasonal Fruits

**DELUXE CONTINENTAL** $11.00
- Yogurt & Granola
- Coffee Cake
- Fresh Sliced Seasonal Fruits

**BAGEL BAR** $10.50
- Assorted Bagels & Cream Cheese
- Fresh Sliced Seasonal Fruits
**Quick Bites**

**Bagels & Cream Cheese**  
$15 per dozen

**Gourmet Bagels & Cream Cheese**  
$19 per dozen

**Breakfast Burritos**  
$5 each  
Vegetarian, Bacon, Ham or Sausage

**Assorted Cookies**  
$11 per dozen

**Chocolate Chip Cookies**  
$12 per dozen

**Assorted Desserts**  
$14 per dozen  
Cookies, Brownies & Bars

**Donuts**  
$24 per dozen

**Fruit Platter**  
$30 each  
serves 12 – 15

**Muffins**  
$16 per dozen

**Assorted Pastries**  
$16.50 per dz

**Boxed* Water**  
$3 each

**Canned Soda**  
$2 each  
Coke, Sprite, Diet Coke

**Coffee-To-Go**  
serves 10  
$19.95

* 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

Chinese Chicken Salad $14
Diced Grilled Chicken, Mandarin Oranges, Toasted Almonds, Water Chestnuts, Cucumbers, Napa Cabbage & Romaine Lettuce
Sweet Sesame dressing

Southwestern Chicken Salad $14
Spicy Marinated Grilled Chicken, Grilled Corn, Black Beans, Tomatoes, Tortilla Strips & Fresh Local Mixed Greens.
Creamy Cilantro Lime Dressing

Classic Cobb Salad $14
Diced Grilled Chicken, Bacon Bits, Avocado, Hard Boiled Eggs, Tomatoes, Black Olives & Fresh Local Mixed Greens.
Bleu Cheese Dressing

Chef’s Salad $14
Turkey, Ham & Roast Beef, Carrots, Swiss & Cheddar Cheese & Cucumbers & Fresh Local Mixed Greens.
Ranch & Balsamic Dressing

Chicken Spinach Salad $14
Grilled Chicken, Cranberries, Candied Walnuts, Feta Cheese & Fresh Local Spinach
Raspberry Vinaigrette

Chicken Waldorf Salad $14
Poached Chicken, Crisp Celery, Chopped Granny Smith Apples, Red Grapes, Dried Cranberries & Fresh Local Mixed Greens.
Light Honey-Sour Cream Dressing

Roasted Tri-Color Pepper & Mozzarella Salad $13
Roasted Julienne Red, Yellow & Green Peppers, Kalamata Olives, Fresh Mozzarella & Crumbled Feta Cheese, Extra Virgin Olive Oil & Fresh Local Mixed Greens. Arugula Pesto

Make Any Salad a WRAP for $1 more

** Tofu Substitution available upon request **
**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

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**Assorted Sandwiches & Wraps $13**

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

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**Build Your Own Deli Platter $16**

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

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**Sandwiches, Wraps & Salad $15**

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

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**Sandwiches, Wraps & Gourmet Salad $17**

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

Plus your choice of any Gourmet Salad (from Page 3)

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*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 $10.50

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

** ANACAPA DELI SANDWICH BOXED LUNCH $11.50

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 $13

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

** SAN CLEMENTE DELUXE BOXED LUNCH $14

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)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Baked Brie Cheese &amp; Pear in Phyllo Cup</strong></td>
<td>$16</td>
</tr>
<tr>
<td><strong>Smoked Beef &amp; Black Bean Empanadas</strong></td>
<td>$24</td>
</tr>
<tr>
<td>with Chipotle Ranch Dip</td>
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<tr>
<td><strong>Chicken Satay</strong></td>
<td>$20</td>
</tr>
<tr>
<td>with Peanut Sauce</td>
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<tr>
<td><strong>Stuffed Jalapenos</strong></td>
<td>$14</td>
</tr>
<tr>
<td>with Cool Cilantro Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Mac &amp; Cheese Bites</strong></td>
<td>$14</td>
</tr>
<tr>
<td><strong>Spring Rolls</strong></td>
<td>$17</td>
</tr>
<tr>
<td>Ginger Spiced Asian Vegetables with Teriyaki Dipping Sauce</td>
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</tr>
<tr>
<td><strong>Spanakopita</strong></td>
<td>$20</td>
</tr>
<tr>
<td><strong>Chicken Taquitos</strong></td>
<td>$16</td>
</tr>
<tr>
<td>with Southwestern Chipotle Dip</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Tri Tip &amp; Balsamic Onion Sliders</strong></td>
<td>$22</td>
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<tr>
<td>Cold Appetizers</td>
<td>Price</td>
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<tr>
<td>----------------------------------------------------</td>
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</tr>
<tr>
<td>Seared Ahi Tuna Wonton with Asian Mango Slaw</td>
<td>$22</td>
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<tr>
<td>Minced Curry Chicken Salad In Crisp Phyllo Cup</td>
<td>$17</td>
</tr>
<tr>
<td>Dried Fig &amp; Goat Cheese Crostini with Balsamic Glaze</td>
<td>$15</td>
</tr>
<tr>
<td>Spicy Korean Beef In Phyllo Cups</td>
<td>$17</td>
</tr>
<tr>
<td>Fresh Mozzarella &amp; Tomato Canapes</td>
<td>$15</td>
</tr>
<tr>
<td>Pinwheel Sandwich Platter</td>
<td>$14</td>
</tr>
<tr>
<td>Fresh Ceviche with Tortilla Chips</td>
<td>$18</td>
</tr>
<tr>
<td>Strawberry, Feta &amp; Candied Walnut Salad In Phyllo Cups</td>
<td>$16</td>
</tr>
<tr>
<td>Tuscan Crostini With Sundried Tomato &amp; Lemon Hummus</td>
<td>$15</td>
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</tbody>
</table>
**Cold Appetizers**

**Flatbreads**

- **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**

- **Antipasti Platter** Assorted Meats, Cheeses & Vegetables
  - Small: $85
  - Large: $120
- **Gourmet Cheese & Cracker Platter**
  - Small: $75
  - Large: $100
- **Fresh Fruit Platter**
  - Small: $65
  - Large: $90
- **Pita Chips with Roasted Garlic Hummus**
  - Small: $55
  - Large: $80
- **Spinach & Artichoke Dip** with Toasted Bread
  - Small: $60
  - Large: $85
- **Vegetable Crudités** with Ranch Dressing
  - Small: $55
  - Large: $80
Taste of Italy $17.50
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 $16.50
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 $17.50
Sweet & sour orange chicken & coconut ginger white fish with choice of steamed white rice OR vegetarian fried rice, sesame bok choy & carrot stir fry.
Accompanied by crispy wontons, spicy mustard, soy sauce & fortune cookies

San Clemente Dinner $21
Baked chicken cordon bleu drizzled with white wine reduction & lemon baked salmon, rice pilaf & sautéed green beans.
Served with baby spinach salad, candied walnuts, feta cheese & dried cranberries

South of the Border Fajita Bar $17
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 $16
Seasoned ground beef &
Diced chipotle chicken with cilantro, shredded lettuce, diced tomatoes, onions, & shredded cheddar jack cheese.
Accompanied by Spanish rice and Refried Beans, Mexican hot sauce, salsa, crispy taco shells & mixed green salad with ranch & cilantro dressings Add Guacamole for $1.50

Baja Enchilada Buffet $15
Chicken Enchiladas in Chile Rojo Sauce & Cheese Enchiladas in a Verde 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 $17
Roasted lemon chicken, spanakopita pie, roasted potatoes & fresh pita chips with tzatziki & Greek salad

All Themed Buffets include a choice of Dessert, Water and Iced Tea or Lemonade
* Substitute Soda for $1.00 per person

20 person minimum, OR + $2 per person under

* Conferences & Catering

California State University
Channel Islands
Build Your Own Buffet $15

20 person minimum, OR + $2 per person under

Buffets include Water & Iced Tea or Lemonade

* Substitute Soda for $1.00 per person

Salads
Choose 1 ($2.50 each additional)

- Mixed Green
- Potato
- Caesar
- Spinach
  - with Candied Walnuts, Feta & Cranberries
- Mixed Greens
  - with Sliced Apples & Gorgonzola

- Coleslaw
- Pasta
- Corn & Red Pepper

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

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

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** $16

20 person minimum, OR + $2 per person under

Buffets include Water & Iced Tea or Lemonade

* Substitute Soda for $1.00 per person

### Salads

Choose 1 ($2.50 each additional)

<table>
<thead>
<tr>
<th>Mixed Green</th>
<th>Coleslaw</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato</td>
<td>Pasta</td>
</tr>
<tr>
<td>Caesar</td>
<td>Corn &amp; Red Pepper</td>
</tr>
<tr>
<td>Spinach</td>
<td>$1 extra</td>
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</tbody>
</table>

- Spinach: with Candied Walnuts, Feta & Cranberries
- Mixed Greens: $1 extra with Sliced Apples & Gorgonzola

### Sides

Choose 2 ($2 each additional)

<table>
<thead>
<tr>
<th>Potatoes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed</td>
</tr>
<tr>
<td>Roasted</td>
</tr>
<tr>
<td>Au Gratin $2 extra</td>
</tr>
<tr>
<td>Loaded Mashed $2 extra</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Baked Beans</th>
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<table>
<thead>
<tr>
<th>Veggies</th>
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<tbody>
<tr>
<td>Sautéed Mixed</td>
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<tr>
<td>Corn on the Cob</td>
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<table>
<thead>
<tr>
<th>Other Options</th>
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<tbody>
<tr>
<td>Mac &amp; Cheese</td>
</tr>
<tr>
<td>Watermelon Slices</td>
</tr>
<tr>
<td>Corn Bread</td>
</tr>
<tr>
<td>Garlic Bread</td>
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</tbody>
</table>

### Proteins

Choose 2 ($4 each additional)

<table>
<thead>
<tr>
<th>BBQ Chicken Breast</th>
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</thead>
<tbody>
<tr>
<td>Hamburgers</td>
</tr>
<tr>
<td>Turkey Burgers</td>
</tr>
<tr>
<td>Hot Dogs</td>
</tr>
<tr>
<td>Veggie Burgers</td>
</tr>
<tr>
<td>Flank Steak $4 extra</td>
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</tbody>
</table>

### Desserts

<table>
<thead>
<tr>
<th>Homemade Cookies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fudge Brownies</td>
</tr>
<tr>
<td>Dessert Bars</td>
</tr>
<tr>
<td>Fresh Sliced Fruits &amp; Berries</td>
</tr>
<tr>
<td>Basket of Whole Fruit</td>
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</tbody>
</table>

20 person minimum, OR + $2 per person under
### Build Your Own 10" Rice Bowl $12

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

Buffets include Water & Iced Tea or Lemonade

* Substitute Soda for $1.00 per person

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#### Rice

<table>
<thead>
<tr>
<th>Choose 1 ($2 each additional)</th>
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<tbody>
<tr>
<td>Brown</td>
</tr>
<tr>
<td>Coconut</td>
</tr>
<tr>
<td>Jasmine</td>
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<tr>
<td>Quinoa $2 extra</td>
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</table>

#### Proteins

<table>
<thead>
<tr>
<th>Choose 1 ($4 each additional)</th>
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</thead>
<tbody>
<tr>
<td>Grilled &amp; Marinated Chicken Breast</td>
</tr>
<tr>
<td>Ground Beef</td>
</tr>
<tr>
<td>Tofu</td>
</tr>
<tr>
<td>Shrimp $6 extra</td>
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<tr>
<td>Flank Steak $4 extra</td>
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</table>

#### Sauces

<table>
<thead>
<tr>
<th>Choose 1 ($1.50 each additional)</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ with Corn Salsa</td>
</tr>
<tr>
<td>Coconut Curry</td>
</tr>
<tr>
<td>Ginger Miso</td>
</tr>
<tr>
<td>Teriyaki</td>
</tr>
<tr>
<td>Green Chili with Cheese &amp; Sour Cream</td>
</tr>
<tr>
<td>Red Enchilada with Cheese &amp; Sour Cream</td>
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</tbody>
</table>

#### Hot Toppings

<table>
<thead>
<tr>
<th>Choose 1 ($2 each additional)</th>
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</thead>
<tbody>
<tr>
<td>Black Beans</td>
</tr>
<tr>
<td>Sauteed Veggies</td>
</tr>
<tr>
<td>Fajita-style Corn Medley</td>
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</table>

#### Extras

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

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**California State University**

**CONFERENCES & CATERING**

**CHANNEL ISLANDS**

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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
- Gourmet Desserts

**A LA CARTE**

- Assorted Cookies $11 per dozen
- Chocolate Chip Cookies $12 per dozen
- Assorted Desserts Tray $14 per dozen
  Cookies, Brownies & Bars
- Ice Cream Sundae Bar $6 per person
  Vanilla Ice Cream with Assorted Toppings
  *(Nuts, Cherries, Sprinkles, Crushed Candy & Syrup)*

**Cones** $0.50 per person

**GOURMET DESSERTS**

$4.00 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

Ice Water $1 per person
Iced Tea & Water $2 per person
Lemonade & Water $2 per person
Punch & Water $2 per person
Horchata $2 per person
Assorted Sodas *(Coke, Diet Coke & Sprite)* $2 each
Boxed Water *(330mL)* $3 each

HOT BEVERAGES

Regular Coffee Only $2 per person
Hot Chocolate Only $2 per person
Beverage Station $3 per person with food order
Regular & Decaf Coffee, Assortment of Hot Herbal Teas & Ice Water $4 per person *a la carte*

Refills *(Must be pre-scheduled)*

Cold Beverages $1 per person
Hot Beverages $1.50 per person
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 **

<table>
<thead>
<tr>
<th>Assortment of White &amp; /or Red Wines</th>
<th>$20 per bottle</th>
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** Assortment of Domestic Beers **

<table>
<thead>
<tr>
<th>Assortment of Domestic Beers</th>
<th>$5 per bottle</th>
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** * Importied Beers **

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<thead>
<tr>
<th>* Importied Beers</th>
<th>$6 per bottle</th>
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** Bartending Fee **

<table>
<thead>
<tr>
<th>Bartending Fee</th>
<th>$25 per Bartender*, per hour (2 Hour Minimum)</th>
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<tbody>
<tr>
<td></td>
<td>* 1 Bartender per 100 guests</td>
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** Corkage Fee **

<table>
<thead>
<tr>
<th>Corkage Fee</th>
<th>$15 per bottle</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$175 per keg</td>
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</table>

** * * YOU WILL NEED TO SUPPLY ALL EQUIPMENT ALONG WITH THE KEG* * **
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 $100 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 $2 per person under minimum.
- **Boating Center Deliveries:** $250 minimum
- **Weekend Events:** $250 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.
CATERING POLICIES

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.