

# 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

### VEGETABLE CRUDITE

Seasonal raw vegetables served with Ranch dressing

### BRUSCHETTA

Lightly toasted baguette round topped with diced tomato, parmesan cheese, garlic, olive oil, salt and pepper

### MINI SANDWICHES

Petite rolls filled with your choice of sandwich fillings



₹4.00 PER PERSON

₹3.50 PER PERSON

₹2.25 PER PERSON

₹3.00 EACH

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

## SWEET TREATS

### COOKIES

### BROWNIES

Includes plates and napkins



₹12/DOZEN

₹18/DOZEN

## INCIDENTALS

### TABLECLOTHS

### DELIVERY ON CAMPUS

### DELIVERY OFF CAMPUS



₹ 4.00 EACH

₹ 8.00

₹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. Client will be bill 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 - Vince Margetta**

**Mesa - Aaron Trapp or Patrick Breen**

**Miramar - Patton Alberti**

**(619) 388-3850**

**(619) 388-2560**

**(619) 388-7636**