About Us

Beach Catering welcomes the opportunity to assist you in planning and hosting your event on the California State University, Long Beach campus. Whether you are planning a morning meeting, a working luncheon, an afternoon reception, or a formal wait-served dinner, our team is ready to serve your needs. We offer an outstanding selection of food and beverages, as well as special services that include equipment, centerpieces and linen.

Catering services are provided in any location throughout the Cal State Long Beach campus. The Pacific & Cove Rooms are located in The Chartroom, and are available for your meeting needs at no cost with your catering purchase. You may also pick up orders from The Chartroom at your convenience.

The following catering guide offers a variety of menu options. We can also customize your event to meet your unique needs and tastes.

Contact Us

To schedule an appointment or make a reservation, please contact us at:

562.985.4039 or beachcatering@csulb.edu

We appreciate the opportunity to become your Caterer of Choice. We are a division of the 49er Shops Inc., a not-for-profit organization and your business directly supports students.
To schedule an appointment or make a reservation please contact us at: 562.985.4039

**ADVANCE NOTICE:** We recommend placing your order as early as possible. A minimum of two weeks planning is required for large events. Meetings, Breaks and Snack services require 5 working days notice. We reserve the right to refuse events that are requested late or exceed our capacity to provide the service.

**GUARANTEED ATTENDANCE:** The guaranteed count is due three business days prior to the event, except for non-university events which require 7 business days prior to the event. When a count is not submitted, the most current estimated count will become the guarantee.

**LATE ARRIVAL/EXTENDED MEALS:** Meals are served promptly as scheduled, please confirm the contract service times. We allow 2 hours of service for breakfast and lunch and 3 hours for dinner. Additional charges may be incurred for additional meal time.

**UNIVERSITY EVENT REQUIREMENTS/CANCELLATION FEES:** A catering contract with an authorized signature is required as a confirmation for all university departmental events. Cancellations made three or more business days prior to your event will not incur charges. Cancellations made one or two business days prior to your event will result in a charge of 30% of the total bill. Cancellations made on the day of your event will result in a charge of 100% of the total bill.

**UNIVERSITY ACCOUNT CHARGES & PAYMENTS:** Services charged to preapproved university accounts will be billed the following business day after the event has occurred. A billing invoice will be sent via campus mail to the department on the catering contract, payment should be received no later than 30 days after the billing invoice date.

**NON UNIVERSITY EVENT REQUIREMENTS & CANCELLATION POLICY:** A non-refundable deposit of $300 is required at the time of booking your event unless the total cost is less than the deposit requirement. Final guest count and payment in full is due 7 days prior to your event date. Cancellation of the event less than 7 days prior to the event date will result in forfeiture of the entire deposit and or payments made. A Certificate of Insurance is required for any events held in the Chartroom. Insurance cost is dependent upon guest count and event details.

**SERVICE CHARGE AND SALES TAX:** A service charge of 15% and applicable sales tax will be added to the cost of all food and beverage items. The 15% service charge is subject to State Sales Tax (California State Board of Equalization Regulation #1603).

**BAR SERVICE:** Beer and wine bars can be provided for your event. A general guideline of one bar station for every 75 guests is suggested. A bartender will be provided for each function. Bar set up is $100 per Bar and Bartending services start at $25.00 per hour. Payment in full for Bar Service Only Events is required 7 business days prior for any Non University Clients.

**ALCOHOL POLICY:** Due to the highly restrictive CSULB policies for alcohol service on Campus, all catering clients must adhere to the CSULB guidelines in order to have alcoholic beverages served at your campus events. The Bar Service policy states that the Bar may only remain open for a maximum of 3 hours of bar service. A non-alcoholic beverage must be served at all times during the bar service. In order to have any alcohol or bar service on campus, a Beer and Wine Clearance Form is required.
Levels of Service

PICK-UP SERVICE: Free
You or a representative will come to our facilities on campus and pick-up your order. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus are available for pick-up service)

DROP-OFF SERVICE: UNDER 75 GUESTS $25.00
The Catering Staff will deliver your order, but does not return at the end of the event. All cold food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus & individual beverages are available for drop-off service)

DROP-OFF SERVICE: OVER 75 GUESTS $45.00
The Catering Staff will deliver your order, but does not return at the end of the event. All cold food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.
(Only selected menus & individual beverages are available for drop-off service)

DELIVERY SERVICE & SET-UP: UNDER 75 GUESTS $30.00
The Catering Staff will deliver your order. The staff will not stay at the event, but they will return at the end of the event to pick up service pieces and clear tables. Linens are provided for the buffet tables only, but can be ordered for guest tables at an additional charge. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.

DELIVERY SERVICE & SET-UP: 150-300 GUESTS $120.00
(This service is not available on all menus)
The Catering Staff will deliver your order. The staff will not stay at the event, but they will return at the end of the event to pick up service pieces and clear tables. Linens are provided for the buffet tables only, but can be ordered for guest tables at an additional charge. All food and beverages will be in disposable containers accompanied by appropriate disposable paper goods.

RECEPTION BUFFET: DISPOSABLE WITH STAFF $2.50/person: minimum 15 guests
Reception Buffet on Eco Friendly Disposable Ware includes: cutlery, seven inch plates, cocktail paper napkins. The Catering Staff will deliver your food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens are provided for the Buffet Only.
(Guest table linen & Specialty linens are available at an additional charge)

BUFFET SERVICE: DISPOSABLE WITH STAFF $3.50/person: minimum 20 guests
Buffet on High Quality Eco-Friendly Disposable Ware to include: cutlery, nine inch plates, and paper napkins. The Catering Staff will deliver your food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens are provided for the Buffet only.
(Guest table linen & Specialty linens are available at an additional charge)
CHINA BUFFET SERVICE: CHARTROOM, COVE, PACIFIC ROOM
$6.00/person: minimum 20 guests
Buffet with China, Glassware, Silverware, Beverages on the table, and staffed Catering Servers. The Catering Staff will deliver your food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens & Cloth Napkins are provided for the Buffet and for Guest Tables. (Specialty linens are available for an additional charge)

CHINA BUFFET SERVICE: CAMPUS LOCATIONS
$7.00/person: minimum 20 guests
Buffet with China, Glassware, and Silverware, Beverages on the table and staffed Catering Servers. The Catering Staff will deliver food and beverage, set-up the buffet, attendant will stay & monitor the event. Table Linens and Cloth Napkins are provided for the Buffet and for Guest Tables. (Specialty linens are available for an additional charge)

WAITED TABLE SERVICE: CHARTROOM, COVE, PACIFIC ROOM
$8.00/person: minimum 20 guests
Waited table Service with China, Glassware, and Silverware. The Catering Staff will set the tables with the appropriate flatware and glassware, serve your food and beverage, and service your table. Table Linens and Cloth Napkins are provided for Guest tables. (Specialty linens are available for an additional charge)

WAITED TABLE SERVICE: CAMPUS LOCATIONS
$9.00/person: minimum 20 guests
(May not be available at all locations on campus)
Waited table Service with China, Glassware, and Silverware. The Catering Staff will set the tables with the appropriate flatware and glassware, serve your food and beverage, and service your table. Table Linens and Cloth Napkins are provided for Guest tables. (Specialty linens are available for an additional charge)
### Continental Breakfast

(All breakfast packages & additions require a minimum of 15 orders.)

**LIGHT CONTINENTAL BREAKFAST**

$5.99 per person
- Assorted Mini Muffins
- Starbucks Regular & Decaffeinated Coffee
- Assorted Hot Tea
- Iced Water with Sliced Lemon

**TRADITIONAL CONTINENTAL BREAKFAST**

$7.49 per person
- Assorted Danish Pastries and Muffins
- Seasonal fresh Fruit
- Starbucks Regular and Decaffeinated Coffee
- Assorted Hot Tea
- Chilled Orange Juice
- Iced Water with Sliced Lemon

### Breakfast Additions

#### OATMEAL BAR - $3.50/person
Hot Oatmeal served with Brown Sugar, Raisins & Butter.

#### YOGURT BAR - $4.00/person
Granola, Blueberries & Strawberries, Vanilla & Strawberry

#### HOT BREAKFAST SANDWICHES - $4.49/person
Scrambled egg stuffed sandwich with choice of cheese, meat or vegetarian option.
**Choose One:** Country Biscuit, Croissant or Whole Grain Flat Bread
**Choose One:** American or Swiss cheese
**Choose One:** Bacon, Ham, Sausage Patty or Turkey Sausage Patty; OR Spinach, Tomato, Egg and Cheese

### Design Your Own Continental Breakfast

#### BAKERY
- Coffee Cake: $14.95 per dozen
- Cinnamon Rolls (two dozen minimum): $15.95 per dozen
- Orange Cranberry Loaf or Banana Nut Bread (1 loaf 10 slices): $14.95 loaf
- Assorted Mini Muffins: $12.95 per dozen
- Assorted Muffins: $14.95 per dozen
- Assorted Mini Danish: $13.95 per dozen
- Assorted Large Danish: $15.95 per dozen
- Mini Bagels with Cream Cheese: $12.95 per dozen
- Assorted Bagels with Cream Cheese: $18.95 per dozen
- Doughnuts: $14.95 per dozen
- Assorted Petite Scones: $14.95 per dozen

#### SIDE ITEMS
- Seasonal Fresh Fruit Tray (minimum 15): $2.50 per person
- Individual Seasonal Fresh Fruit Cup: $3.00 per person
- Whole Fresh Fruit (Apple, Orange or Banana): $1.50 each
- Cold Cereal Selection & Milk: $2.25 each
- Individual Yogurt Parfait: $4.49
- Assorted Individual Yogurts: $1.95 each

#### BEVERAGES

(Beverages sold by the gallon serve approximately 15 8-oz cups)
- Starbucks Regular or Decaffeinated Coffee: $20.95 per gallon
- Hot Chocolate: $17.95 per gallon
- Starbucks Regular or Decaffeinated Iced Coffee: $20.95 per gallon
- Assorted Tea Bags with Hot Water: $13.95 per gallon
- Orange, Apple or Cranberry Juice: $17.95 per gallon
- Bottled Juices: $2.49 each
- Go Beach Bottled Water: $1.50 each
ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 15 ORDERS.

**BEACH BREAKFAST BUFFET**
$8.99 per person
- Scrambled Eggs
- Bacon or Sausage
- Country Potatoes
- Assorted Muffins
- Starbucks Regular & Decaffeinated Coffee
- Assorted Hot Tea
- Chilled Orange Juice
- Iced Water with Sliced Lemon

**LIGHT CONTINENTAL BREAKFAST**

**SILVER NUGGET BREAKFAST BUFFET**
$10.99 per person
- Scrambled Eggs
- Bacon or Sausage Links
- Country Potatoes
- Fresh Fruit Salad
- Assorted Breakfast Pastries
- Your Choice of One: French Toast, Pancakes, Waffles

Includes:
- Starbucks Regular & Decaffeinated Coffee, Assorted Hot Tea, Chilled Orange Juice, Cranberry Juice, Iced Water with Sliced Lemon

**GOLDEN NUGGET BREAKFAST BUFFET**
$12.99 per person
Choose One: Bacon or Veggie Quiche, Scrambled Eggs, Egg and Cheese Burritos, Cheese and Vegetable Frittata, Cheese and Meat Frittata (Bacon, Ham or Sausage)
Choose Two: Bacon, Pork Sausage Links, Turkey Sausage Links, Ham
Choose One: Country Potatoes, Hash Browns
Choose Two: Assorted Muffins, Assorted Danish - Assorted Bagels with Cream Cheese, Waffles, French Toast, Southern Style Biscuits with Gravy
Includes: Starbucks Regular and Decaffeinated Coffee, Hot Tea, Chilled Orange Juice, Cranberry Juice, Iced Water with Sliced Lemon

**CLASSIC BEACH BRUNCH**
$19.49 per person (25 person minimum)
- Scrambled Eggs
- Roasted Vegetable Frittata
- Choice of One: Crispy Bacon Strips, Sausage Links, or Grilled Ham
- Rosemary Roasted Potatoes
- Grilled Lemon Chicken
- Carving Station – Choice of One: Roast Beef, Baked Ham, Tri Tip or Roast Turkey
- Mixed Green Salad with Goat Cheese, Grilled Portobello and Caramelized Pecans
- Caprese Salad
- Grilled Vegetable Pasta Salad
- Fresh Fruit Salad
- Freshly Baked Biscuits with Butter and Preserves
- Breakfast Pastries, Bagels with Cream Cheese
- Starbucks Regular and Decaffeinated Coffee, Assorted Hot Tea, Chilled Orange Juice, Cranberry Juice, Iced Water with Sliced Lemon
Lunch To-Go

Lunches To-Go include a sandwich, side salad and a cookie or brownie
Two sandwich selections plus a vegetarian option per 20 guests
Served Boxed or on Platters and Bowls.
Add a bottled water or canned soda for $1.50
Add an additional side for $1.50

Choose One Side:
Pasta with Vegetable Salad, Greek Cucumber Salad,
Three Bean Salad, Potato Salad, Coleslaw,
Watermelon Mint Salad, Cucumber Dill Salad,
Seasonal Fresh Fruit Salad, Potato Chips, Sun Chips

CLASSIC LUNCH
$9.99 per person
Turkey & Swiss on a French Roll
Turkey Pesto on a Ciabatta Roll
Roast Beef with Provolone Cheese on French Roll
Savory Ham with Swiss on Wheat Bread
The Vegetarian: Provolone Cheese, Cucumber,
Black Olives, Tomato and Spinach Served on Wheat Bread

49ER LUNCH
$10.99 per person
Smoked Turkey with Sliced Avocado and Provolone Cheese
on a French Roll
Tuna Salad or Chicken Salad on Wheat Bread
Abruzzo Pesto Chicken Salad on Ciabatta Roll
Smoked Turkey Beach Wrap
Thai Chicken Wrap
Chicken Caesar Wrap
Grilled Vegetable Wrap
Caprese on a Ciabatta Roll
The VIP Vegetarian: Provolone Cheese, Sliced Avocado,
Cucumber, Olives, Tomato and Spinach Served on Squaw Bread

Buffets

Design Your Own Buffet
$16.49 per guest
Includes seasonal vegetables, garden salad, rolls with butter
Starbucks Coffee, Ice Tea and Ice Water

Choose One Entrée
Vegetarian or Vegan Options Available:
Seared Beef Tips with Grilled Mushrooms and Cabernet sauce
Grilled Tri Tip with Garlic Demi-Glace
Grilled Tri Tip with Garlic Demi-Glace
Mediterranean Chicken Kabobs
Grilled Chicken Breast with Sherry Mustard Cream
Lemon & Herb Grilled Chicken Breast
Chicken Marsala
Chicken Basilica
Mediterranean Chicken Roulade
Mediterranean Chicken Kabobs
Chicken Picatta
Chicken Florentine Roulade
Baked Cod with Lemon Butter & Caper Sauce
Sweet & Spicy Stir Fry Shrimp
Linguini with White Beans and Pesto (Vegan)
Tofu Vegetable Stir Fry (Vegan)
Spinach and Ricotta Vegetable Lasagna (Vegetarian)
Butternut Squash Ravioli with Bechamel Sauce (Vegetarian)
Mushroom Ravioli with Marinara Sauce (Vegetarian)
Tofu Picata (Vegetarian)
Choose one Side Dish:
Garlic Mashed Potatoes, Roasted Yukon Gold Potatoes, Rosemary Roasted Red Potatoes, Scalloped Potatoes, Vegetable Rice Pilaf, Jasmine Rice, Vegetable Couscous, Vegetable Paella

Choose one Dessert:
German Chocolate Cake, Carrot Cake, Lemon Bars, Éclairs, Mini Cheesecake, Chocolate Cake, Brownies or Assorted Cookies

**TASTE OF ITALY**
$16.49 per person
Choice of Caesar Salad or Mixed Green Salad with Choice of Dressing
(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Balsamic)

Choice of One Entrée:
Chicken Parmesan, Chicken Marsala, Chicken Basilica, Meat Lasagna, Vegetable Lasagna, Pasta Primavera, Baked Penne Pasta with Marinara & Mozzarella
Includes: Italian Herb Rice Pilaf with Chicken Entrée’s, Antipasto Salad, Garlic Bread Sticks
Dessert: Tiramisu, Cheesecake, Lemon Mousse Cake, Chocolate Mousse
Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

**ASIAN INSPIRED**
$16.49 per person
Spinach and Orange Salad or Mixed Green Salad with Choice of Dressing
(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Balsamic, Honey Mustard or Citrus Sesame)

Choice of One Entrée:
Teriyaki Chicken - Orange Chicken - Beef and Broccoli Sweet & Spicy Stir Fried Shrimp, Tofu Vegetable Stir Fry
Includes: Jasmine Rice, Stir Fry Vegetables, Hawaiian Rolls
Dessert: Fortune & Almond Cookies or Pineapple Upside Down Cake or Coconut Cupcake
Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon
**LATIN FIESTA**  
$16.49 per person  
Jicama and Orange Salad  
Mixed Green Salad with Choice of Dressing  
*(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Cilantro)*  

**Choice of One Entrée:**  
Chicken or Beef Fajitas with Tortillas, Three Cheese Enchiladas  
Chicken Enchiladas, Beef Chili Colorado, Chile Verde  
Includes: Fresh Chips and Salsa with Guacamole, Choice of Refried Pinto or Black Beans and Spanish Rice  
Dessert: Tres Leches Cake, Cheesecake, Assorted Cookies, or Churros  
Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

**SPICE OF INDIA**  
$16.49 per person  
Cucumber Salad and Mixed Green Salad with Choice of Dressing  
*(Ranch, Italian, Blue Cheese, Herb Vinaigrette, Balsamic, Honey Mustard or Citrus Sesame)*  

**Choice of One Entrée:**  
Chicken Tikka Masala, Chicken Tandoori, Mixed Vegetable Curry, Chicken Madras, Aloo Palak (Spinach and Potato Curry)  
Includes: Basmati Rice, Spiced Vegetables, Choice of Naan Bread or Dinner Rolls  
Dessert: Coconut Cupcake, Cheesecake, Assorted Cookies, or Fresh Fruit with Mint  
Drinks: Starbucks Coffee, Iced Tea, Iced Water with Lemon

**BACKYARD BBQ**  
$14.49 per person  
Charbroiled Hamburgers and Hot Dogs Served with All the Fixings  
*(Veggie Burgers available upon request when placing order)*  
Includes: Potato Salad, Coleslaw, Fresh Fruit Salad, Baked Beans or Vegetarian Baked Beans  
Dessert: Assorted Cookies and Brownies  
Drinks: Lemonade, Iced Tea, Iced Water with Lemon

**BARBEQUE FEAST**  
$16.99 per person  
Choice of One Entrée:  
Chicken Breast, Tri Tip, Beef Brisket, Babyback Ribs *(add $2.00)*  
Includes:  
Potato Salad or Mixed Green Salad with Choice of Dressing  
Baked Beans or Vegetarian Baked Beans  
Grilled Seasonal Vegetables  
Mac and Cheese  
Biscuits with Honey and Butter  
Dessert - Choice of One: Apple Pie, Peach Cobbler, Chocolate Cake, Cookies & Brownies, Cheesecake  
Drinks: Starbucks Coffee, Iced Tea, Lemonade, Iced Water with Lemon
DELI PLATTER  
$14.49 per person  
Combination Deli Meat Platter of Smoked Turkey, Savory Ham, and Roast Beef  
Cheese Platter with Provolone, Swiss, and American Sliced Tomatoes, Lettuce, and Dill Pickle Spears  
Assorted Sliced Breads

Choose Two Side Salads: Pasta Salad, Potato Salad, Cole Slaw, Three Bean Salad, Fresh Fruit Salad, Watermelon Mint Salad, Cucumber Dill Salad, Greek Cucumber Salad, Mixed Garden Salad, Marinated Vegetable Salad  
Cookies and Brownies  
Starbucks Coffee, Iced Tea, Iced Water with Lemon

THE CHART ROOM BUFFET  
$11.49 per person  
You and your guests can dine in the Chart Room, located in the University Dining Plaza. We serve lunch from 11:30am to 2:00pm Monday through Friday. Enjoy the convenience of a buffet meal in a comfortable, attractive setting. You may visit us at shopthebeach.com/go/chartroom to view our weekly menus  
Service available from 11:30am to 2:00pm Monday through Friday.

PRIVATE ROOM CHART ROOM BUFFET  
Reservations must be made 24 hours in advance  
$13.49 per person  
Enjoy the convenience of the Chart Room Buffet and a private space for you and your guests, when you obtain your food from the buffet and enjoy it in a private room just a few steps away. Beverages and dessert will be set up in your private room.  
Service available from 11:30am to 2:00pm Monday through Friday.

ENTREE SALADS

Entrée salads can be served boxed or in platters or bowls. The salads include a roll and butter, and a freshly baked cookie or brownie.

CHICKEN OR SHRIMP CAESAR SALAD  
Traditional combination of Romaine Lettuce tossed in our own Zesty Caesar Dressing, topped with Marinated Grilled Tiger Shrimp or Grilled Chicken and Garlic Herb Croutons.  
$11.99 per person

PETITE FILET MIGNON WITH GARDEN GREENS SALAD  
Pan seared Petite Filet Mignon served with Garden Greens, topped with Goat Cheese, caramelized walnuts, grilled Portobello Mushrooms and a light Balsamic Vinaigrette  
$16.99 per person

CALI COBB SALAD  
Romaine Lettuce, topped with Chopped Boiled Egg, Crumbled Bacon, Diced Tomatoes, Avocado, Blue Cheese, and your choice of Baked Turkey Breast, Herb Grilled Chicken Breast, or Seasoned Grilled Portobello Mushrooms. Served with Ranch Dressing  
$11.99 per person

CHICKEN TOSTADA SALAD  
Lettuce and tomato surrounded by tortilla chips with black beans, corn, cheddar cheese, and grilled chicken, topped with sour cream, cilantro salsa and guacamole.  
$11.99 per person
Table Served Meals

All of our entrees are served with Chefs selection of Fresh Seasonal Vegetable, Fresh Baked Dinner Rolls, with your choice of One Salad, One Accompaniment, and One Dessert. Minimum 20 guests.

**MEDITERRANEAN CHICKEN FILET**
Chicken Breast filled with Sweet Red Onion, Feta Cheese & Spinach  
$16 lunch – $19 dinner

**SAUTÉED CHICKEN MARSALA**
Boneless Chicken Breast with Marsala Wine Mushroom Sauce  
$16 lunch – $19 dinner

**BREAST OF CHICKEN PICCATA**
Boneless Chicken Breast with Lemon Caper Sauce  
$16 lunch – $19 dinner

**BREAST OF CHICKEN DIJON**
Boneless Chicken Breast with Sherry Dijon Cream Sauce  
$16 lunch – $19 dinner

**BAKED COD FILET**
With Lemon Butter Caper Sauce  
$16 lunch – $19 dinner

**GRILLED MAHI MAHI**
With Mango Salsa  
$19 lunch – $22 dinner

**ROASTED SALMON**  
With Lemon Dill Sauce  
$19 lunch – $22 dinner

**SHRIMP FETTUCCINE**  
With Spinach Fettuccine & Mushrooms served in a light Cream Sauce  
$16 lunch - $19 dinner

**SEA AND LAND DUO**  
Seared Petite Filet, Paired with Shrimp Scampi  
$26 lunch/$30 dinner Roasted Salmon  
With Lemon Dill Sauce  
$19 lunch – $22 dinner

**SHRIMP FETTUCCINE**  
With Spinach Fettuccine & Mushrooms served in a light Cream Sauce  
$16 lunch - $19 dinner

**SEA AND LAND DUO**  
Seared Petite Filet, Paired with Shrimp Scampi  
$26 lunch - $30 dinner

**FILET MIGNON**  
Broiled to Medium, topped with Béarnaise Sauce  
$24 lunch - $28 dinner

**GRILLED TRI TIP**  
Charbroiled Tri Tip with Cabernet Plum Sauce  
$17 lunch - $21 dinner
ROAST PORK TENDERLOIN
Roast Pork Tenderloin with Apple Ginger Sauce
$16 lunch/$19 dinner

VEGETARIAN OPTIONS

QUINOA AND WILD RICE STUFF
PROTOBELLO MUSHROOM
Quinoa, Wild Rice, Fresh Spinach and Feta Cheese
$16 lunch – $19 dinner

PASTA PRIMAVERA
Spinach Fettuccine, Mushrooms, Red & Green Peppers,
Summer Squash, Sundried Tomatoes in a White
Wine Cream Sauce
$16 lunch – $19 dinner

STIR FRY TOFU
Snap Peas, Red & Green Peppers, Carrots and Red Onion with
Sweet Teriyaki Glaze
$16 lunch – $19 dinner

SALAD
Traditional Caesar, Herbed Croutons &
Parmesan Cheese with Caesar Dressing.
Mixed Greens, Tomato, Shredded Carrots & Cucumber
with Herb Vinaigrette.
Field Greens, Dried Cranberries, Candied Walnuts &
Feta Cheese with Balsamic Vinaigrette.
Baby Spinach, Mandarin Oranges, Candied Walnuts, Red Onion &
Feta Cheese with Poppy Seed Dressing.
Roasted Sunset Vegetables, Field Greens, Goat Cheese, Red Onion,
Candied Pecans with White Balsamic Vinaigrette.
Field Greens with Dried Cherries, Sliced Almonds, Blue Cheese
Crumbles with Balsamic Vinaigrette.

ACCOMPANIMENT
Garlic Mashed Potatoes, Roasted Yukon Gold Potatoes,
Rosemary Red Potatoes, Scalloped Potatoes, Au Gratin Potatoes,
Vegetable Rice Pilaf, Wild Rice Pilaf, Vegetable Couscous, Vegetable
Paella, Jasmine Rice

DESSERT
Fresh Fruit Tart, Lemon Mousse Cake, Cheesecake with Fresh Berry
Sauce. Triple Chocolate Mousse Cake, White & Milk Chocolate
Mousse Cup, Red Velvet Cake. Apple Pie, Italian Tiramisu, German
Chocolate Cake, Carrot Cake
(Minimum 20 guests)
All packages include Starbucks Regular and Decaffeinated Coffee, Iced Tea, Lemonade, and Ice Water with Lemon

**BEACH RECEPTION**
$11.99 per person
Domestic Cheese Display and Crackers, Tomato and Basil Bruschetta, Seasonal Fresh Fruit, Fresh Vegetable Crudités with Dip and Freshly Baked Cookies

**SILVER NUGGET RECEPTION**
$14.49 per person
Domestic Cheese Display With Crackers, Seasonal Fresh Cut Fruit, Fresh Vegetable Crudités With Dip, Assorted Finger Sandwiches, Choice Of 2 Appetizers And Freshly Baked Cookies & Brownies

**GOLDEN NUGGET RECEPTION**
$17.99 per person
Assorted Mini Wraps & Mini Brioche Bun Sandwiches, Domestic & Import Cheese Display with Crackers, Seasonal Fresh Fruit, Fresh Vegetable Crudités with Ranch, Hummus & Pita Triangles, Choice of 3 Appetizers and Assorted Mini Desserts

A dazzling display of buffet-style appetizers can be created by combining a variety of items from the selections below. All orders serve 25 guests, unless noted as per piece.

**COLD APPETIZERS**
Domestic Cheese & Crackers $65
Imported Cheeses offered with Homemade Crostini’s & Crackers $85
Fresh Seasonal Fruit Platter $60
Fresh Vegetable Crudités with Dip Tray $45
Roasted Vegetable Platter $60
Antipasto Platter $65
Assorted Finger Sandwiches $60
Goat Cheese with Pesto Crostini $55
Chips & Salsa $40
Chips, Salsa & Guacamole $55
Tomato & Basil Bruschetta $60
Black Bean Humus served with Tortilla Chips $40
Vegetable Rice Paper Spring Rolls with Dipping Sauce $1.95 per piece
Herbed Cream Cheese Stuffed Petite Potato $1.95 per piece
Sundried Tomato & Cream Cheese Stuffed Petite Potato $1.95 per piece
Gorgonzola & Bacon Stuffed Petite Potato (Hot or Cold) $2.25 per piece
Deviled Eggs $1.75 per piece
Mini Wraps (Vegetarian, Turkey or Roast Beef) $1.95 per piece
Brioche Mini Bun Sandwiches (Turkey, Roast Beef, or Vegetarian) $1.95 per piece
Mini Croissant Sandwiches (Vegetarian, Turkey, Ham or Roast Beef) $2.25 per piece
HOT APPETIZERS
Spicy Buffalo Chicken Wings with Ranch Dip $65
Sweet & Sour Chicken Wings $65
Meatballs in BBQ or Plum Sauce $60
Spicy Thai Chicken Sate with Sweet Peanut Sauce $1.95 per piece
Pot Stickers Pork, Chicken, or Vegetable with Sesame Ginger Dipping Sauce $55
Vegetable Quesadillas with salsa $40
Chicken Quesadillas with Salsa $50
Smoked Chicken Cornucopias $1.95 per piece
Vegetarian Spring Rolls with Sweet Chili Sauce $1.95 per piece
Spanakopita $1.95 per piece
Gorgonzola & Bacon Stuffed Petite Potato (Hot or Cold) $2.25 per piece
Assorted Petite Quiche $1.75 per piece
Southwest Chicken or Buffalo Chicken Empanada $1.95 per piece
Steak & Cilantro Empanada $2.25 per piece
Mushroom Caps Florentine $1.95 per piece

COLD SPECIALTY APPETIZERS
Whole Cold Poached Salmon - (Serves 25) Served with Lemons, Capers, and Onions $90
Pepper Crusted Tenderloin on a Crostini with Spinach & Bleu Cheese $4.00 per piece
Caprese Skewers with Balsamic Drizzle $2.25 per piece
Balsamic Glazed Pear and Goat Cheese Crostini $2.25 per piece
Smoked Salmon Canapé with Horseradish Cream and Minced Red Onion $2.75 per piece
Shrimp Ceviche Cup with Tortilla Triangles $2.75 per cup

HOT SPECIALTY APPETIZERS
Mini Crab Cake served with Dill Aioli $2.25 per piece
Crab Stuffed Mushrooms $2.25 per piece
Bacon-Wrapped BBQ Shrimp $2.25 per piece
Petite Chicken Wellington $2.25 per piece
Petite Beef Wellington $2.25 per piece
Baked Brie en Croute with Fruit Chutney $65
Lemon Parmesan Artichoke Bottoms $2.50 per piece
Garlic Shrimp Skewers: (2 Shrimp per Skewer) $3.70 per piece
Soup Shooters (Tomato Basil, Butternut Squash or Mushroom) $1.95 per piece

A dazzling display of buffet-style appetizers can be created by combining a variety of items from the selections below. All orders serve 25 guests, unless noted as per piece.
MINI CUP DESSERT $27.95 per dozen
These delicacies may be small in size but they make a mighty and lasting impression.
**Flavors:** Chocolate Mousse, Orange Pomegranate, Key Lime Cranberry, Four Berry Cheese, Mango Raspberry

MINI CHEESECAKE ASSORTMENT $27.00 per dozen
An exotic collection of succulent, creamy mini cheesecakes is colorful in flavors, delightful in decadence and superbly rich in taste.
**Flavors:** Mixed Berries, Pumpkin, Plain New York, Triple Chocolate, Crème Brûlée

MINI FRENCH PASTERIES ASSORTMENT $27.00 per dozen
Inspired by the French, this vibrant medley unites simple sophistication with superior flavors in an impressive, stunning display of beauty and exquisiteness.
**Flavors:** Cream Puff, Three Citrus Tart, Opera, Chocolate Ganache, Vanilla Bean, Capuccino, Carrot

MINI CUPCAKE ASSORTMENT $23.49 per dozen
There’s a little something for everyone in this colorful collection of delicious baby cupcakes.
**Flavors:** Red Velvet, Lemon Meringue, Chocolate Ganache, Vanilla Bean, Capuccino, Carrot

MINI ELITE PASTERIES ASSORTMENT $36.00 per dozen
This elegant collection embraces sinfully decadent chocolates, a pleasantly tart lemon treat, irresistibly creamy cheesecake and scintillating Crème Brûlée.
**Flavors:** Crème Brûlée, New York Cheesecake, White Chocolate Espresso, White Chocolate Passion Fruit Curd, Chocolate Fantasy

MINI CANNOLI $27.00 per dozen
Thick, scrumptious ricotta cheese fills this popular Italian pastry

EUROPEAN MACAROON $15.95 per dozen
Lift the mood and add a splash of color to the day, our classic collection includes Raspberry, Chocolate, Pistachio, and Sea Salt Caramel

MEXICAN WEDDING COOKIE $15.95 per dozen
Powdered sugar adds an elegant flair to the flavorful bites

BUTTER COOKIE ASSORTMENT WITH FILLING $15.95 per dozen
Also available Plain Butter Cookie Assortment with no filling

BISCOTTI
(Specialty Cookie) $17.95 per dozen
Mini Biscotti half dipped in chocolate

COCONUT MACAROON LARGE
$19.95 per dozen, petite $14.95 per dozen
Plain coconut or dipped in chocolate

WHOOPIE PIE $17.95 per dozen
**Flavors:** Chocolate with chocolate filling and Red Velvet with cream cheese filling

ICE CREAM SUNDAE BAR
$5.95 per person
**Toppings:** Vanilla and Chocolate
**Toppings:** Chocolate Syrup, Caramel Syrup, Strawberry Topping, Chocolate Chips, Oreo Cookies, Rainbow Sprinkles, Reese’s Pieces, M&M’s, Chopped Nuts, Cherries, Whipped Cream
### EXTRAS

#### BEVERAGES
*(Beverages Sold By The Gallon Serve Approximately 15 8-oz Cups)*
- Starbucks Regular Or Decaffeinated Coffee $20.95 Per Gallon
- Starbucks Regular Or Decaffeinated Iced Coffee $20.95 Per Gallon
- Assorted Tea Bags With Hot Water $13.95 Per Gallon
- Orange, Apple Or Cranberry Juice $17.95 Per Gallon
- Hot Chocolate $16.95 Per Gallon
- Hot Apple Cider $16.95 Per Gallon
- Bottled Juices $2.49 Each
- Ice Tea $15.95 Per Gallon
- Lemonade $14.95 Per Gallon
- Strawberry Lemonade $17.95 Per Gallon
- Ice Water $5.00 Per Gallon
- Can Sodas $1.50 Each
- Bottled Water $1.50 Each

#### SNACKS
- Hummus with Pita Chips $3.50/guest
- Party Snack Mix $24.95 (serves 20)
- Potato Chips or Pretzels $1.50 per bag
- Granola Bars $1.50 each

#### SWEET TREATS
*By the dozen*
- Assorted Cookies $14.49
- Brownies $15.95
- Brownie Bites $12.95
- Rice Crispy Treats $12.95
- Cupcakes $16.95
- Lemon Bars $15.95

#### Bar Service
- Hosted Bar 1 hour @ $9.00 per person
  or 3 hours @ $18.00 per person
  *(no mixed drinks)*
- Domestic and Imported Beer, House Wines
- Soft Drinks, Mineral Water
- $25.00 per hour Attendant/ Set Up Fee
- Hosted Per Consumption *(Only available for University Clients)*
  Billed after event per number of beverages consumed
  $25.00 per hour Attendant/ Set Up Fee

**NO HOST CASH BAR WITH CATERING**
- Up to 100 guests $100 Attendant /Set Up Fee
- Over 100 guests $200 requires 2 Attendants

**NO HOST CASH BAR WITHOUT CATERING**
- $200 Attendant /Set Up Fee requires 2 Attendants

**Corkage Fee** *(Client to provide own or donated wine, restrictions do apply)*
- $10.00 per bottle with a $25.00 per hour Attendant/ Set Up Fee

Due to the highly restrictive state policies for alcohol service on College Campuses, all Catering Clients must adhere to the CSULB guidelines in order to have alcoholic beverages present for all On-Campus events...

The Bar service Policy states that the Bar may only remain open for a maximum not to exceed 3 hours of bar service. A non-alcoholic beverage must be served at all times during the entire bar service or the bar will close. In order to have any alcohol service on campus, a Beer and Wine Clearance Form is required and will be completed by the Catering Department. The Catering Staff must attend all Bar Service events to service the Bar.