

Catering Services
at The University of La Verne
is proud to present our new menus.

From basic coffee services to outdoor events of unlimited numbers,
our goal is to provide you with a full range of quality and innovative catering services
backed by a diverse, service-oriented staff
and a wide range of resources available from our international network.

As a catering service, our main function is Food! Our trained, professional staff is
dedicated to providing the highest level of catering services.

The quality of your food, however, does not rest upon the chefs alone.
Every member of the Catering Department receives monthly training on food and
beverage services, as well as day-to-day experience on the job.

This brochure provides you with fresh, contemporary menus.
However, this represents only a starting point.. Our commitment is to customize and
create whatever is required to provide
your guests with an unforgettable experience.

We look forward to the opportunity to work with you!
Director of Catering at University of La Verne

Morning Fare
Campus Continental
\$ 4.79 per person

Choose 2 Bakery Items

An Assortment of Fresh Muffins, Mini Danish or Mini Scones,
Chilled Orange Juice, Freshly Brewed Coffee and Decaf, Herbal
and Non-Herbal Tea

Add fresh fruit and melon slices for \$1.20 per person

Gourmet Continental
6.99 per person

Banana, pumpkin, Cinnamon Streusel, or Poppyseed Bread
Fresh Mini Danish & Bagels with Cream Cheese
Butter and Preserves

Sliced Seasonal Fruit Platter to include Fresh Melon and Berries
Orange, and Cranberry Juice

Freshly Brewed Seattle's Best Coffee, Decaf and
a Selection of Herbal and Non-Herbal Teas

Breakfast Buffet

Build Your Own Buffet

\$ 10.99 per person

Customize your breakfast buffet to compliment any event. All breakfasts include orange juice, seasonal selection of fruit,
freshly brewed coffee and decaf, herbal and non-herbal teas. Make your choices from the following:

Select one entree:

Mediterranean Frittata
An Italian Omelet made with Spinach, Sweet Red Onion and Feta Cheese

Classic Quiche Lorraine
Hickory Smoked Bacon, Onion and Swiss Cheese
Baked in a Flaky Crust

Ham and Cheese Scramble
Fluffy Eggs and California Cheddar
Scrambled with Smoked Ham and Green Onions

Country Frittata
Fresh Tomatoes, Summer Zucchini and Savory Basil

Select one

Grilled Ham Slices
Link or Patty Sausage
Hickory Smoked Bacon

Select two

Banana, pumpkin, Cinnamon Streusel, Marble Chocolate Chip, or Poppyseed Bread

Assorted Mini Danish
Fresh Muffins
Bagels and Cream Cheese,
Blueberry, Cranberry or
Cinnamon-Apple Scones

Select one

Country-Style New Potatoes
with Sautéed Onions
Homestyle Biscuits and Gravy
O'Brien Potatoes
Southern-Style Hash Browns

Homestyle Breakfast Buffet

9.99 per person

Assorted Muffins

Sliced Seasonal Fruit Platter, Orange Juice
Freshly Brewed Seattle's Best Coffee, Decaf And
A Selection Of Herbal And Non-Herbal Teas
Scrambled Eggs, Sausage Or Bacon, Breakfast Potatoes,
Mini Waffles, Pancakes, Or Biscuits And Gravy

A La Carte Breakfast Selections

Seasonal Whole Fresh Fruit

\$.79

Sliced Fresh Fruit Platter

Selection will include seasonal melon, pineapple and fresh berries

1.99

Individual Non-Fat Yogurt on Ice

1.79

Multigrain Bars and Granola Bars

1.19

Individual Cereal with 2% Milk

1.99

Creamy Cheese Blintzes

with warm fruit topping

2.49

Fresh Fruit / and Yogurt Parfaits

2.99

Morning Bakery Selections

Our Famous Scones

Cranberry-Orange, Cinnamon, Blueberry

1.39

Freshly Baked Muffins

1.09

Jumbo Flaky Butter Croissant

1.49

Fresh Assortment of Bagels

with cream cheese

1.49

Add Strawberry Cream Cheese For .25

Butter Pound Cake Slices

.79

Assortment of Sliced Breakfast Breads

Cinnamon Streusel, Banana, Pumpkin Bread, Orange Poppyseed or Marble Chocolate Chip

1.49

Mini Danish

.89

Fresh Donuts

1.19

Homemade Fresh Glazed Cinnamon Rolls

1.29

Fresh Berry or Apple Turnovers
1.29

Beverage Service

Cold Beverages

One gallon serves approximately 12-16 portions

Orange Juice,
Orange Passion Guava Juice
Cranberry or Apple Juice

By the Gallon

\$12.99

Champagne Sorbet Punch

\$14.99

Passionfruit Guava Punch

\$12.99

Iced Tea

7.99

PassionFruit Iced Tea

8.99

Cranberry Sparkling Punch

11.99

Citrus Punch

9.99

Lemonade or Fruit Punch

7.99

Arrowhead Water Service

Presented with an attractive ceramic crock and stand

3.99/ Gallon

Canned and Bottled Beverages

Canned Soft Drinks

\$ 1.09 each

Arrowhead Bottled Water

1.29 each

Perrier

1.79 each

Bottled Fruit Juice

1.49 each

Odwalla Fresh Squeezed Juices

2.99 each

Half Pints of Milk; Whole, Skim, Chocolate

1.09 each

Martinelli's Sparking Cider

9.99 bottle

Hot Beverages

*One gallon serves approximately 12-16 guests
Includes appropriate disposabware and condiments*

Full Coffee Service
Includes Seattle's Best Coffee,
Hot Tea assortment,
2.49 per person

Seattle's Best Coffee, Regular and Decaf
14.99 per gallon

Herbal and Non-Herbal Tea
9.99 per gallon

Hot Chocolate
11.99 per gallon

Hot Spiced Apple Cider
*made with cinnamon sticks and cloves
18.99 per gallon*

Break Packages

Health Nut Break

4.49 per person

Freshly Squeezed Odwalla Juices, Bottled Spring Water, Granola Snack Bars,
Fresh Vegetable Crudite with herb dip, and Pretzel Twists

Afternoon Snack Attack

3.79 per person

Assorted Soft Drinks and Bottled Water, Individual Bags of Chips,
Assortment of Candy Bars and Granola Snack Bars

Mid-Day Refresher

5.39 per person

Sliced Fresh Fruit Platter, Basket of Tortilla Chips and Fresh Salsa, Homemade Cookies
or Brownies, Assorted Soft Drinks and Bottled Water

Leopard "Pick Me Up"

5.99 per person

Fresh Vegetable Crudite with Parmesan Peppercorn Ranch Dip, Assortment of Mini Sandwich Rolls,
Potato Chips and Creamy Onion Dip, Assorted Sodas and Bottled Water

Ice Cream Sundae Bar

5.89 per person, minimum 25 persons

French Vanilla Ice Cream with Toppings to include Crushed Oreos,
Colorful Jimmies, Chocolate and Strawberry Sauce, Whipped Cream and Chopped Nuts

*Let us enhance your Meeting Table with Iced Water Service and Hard Candy Mints.
Special Meeting needs can be arranged with our catering coordinator.*

Express Box Lunches

All box lunches include a bottle of water or canned soda, chips, whole fruit, salad du jour, two freshly baked cookies, and appropriate condiments and serveware.

The Classic Box Lunch

\$8.99 per person

Oven-Roast Turkey with Swiss, Country Style Ham and California Cheddar,
Thinly Sliced Roast Beef with Monterey Jack Cheese, Or Oven-Roasted Vegetables with Provolone
With Leaf Lettuce and Tomato Slices
Served on a French baguette, or your choice of bread.

"Tortilla Wrap" Box Lunches

8.39 per person

The Tortilla Club

Roast Turkey, Bacon, Avocado, Lettuce, and Red Onions
wrapped in a Flour Tortilla with a drizzle of Creamy Peppercom Ranch Dressing

Chicken Caesar

Grilled Marinated Chicken Breast and Crispy Romaine Lettuce, Shaved Parmesan, Herbed Croutons,
Thinly Sliced Red Onions and Creamy Caesar Dressing wrapped in a Sundried Tomato Tortilla

Vegetarian Gourmet

Hummus, Roasted Vegetables, Feta Cheese, Tomatoes and Black Olives with Lettuce
and our House Balsamic Vinaigrette wrapped in a Spinach Herb Tortilla

All Boxed Lunches can be setup as a buffet or arranged for a served luncheon,
whichever best suites your event. There will be an additional charge for this service.

Our Hand Tossed Pizza

*Our Pizzas are 16" and are cut into 8 large slices.
Pizza orders come complete with appropriate disposabware,
Parmesan Cheese and Red Pepper Flakes
Don't forget to order cookies and drinks!*

Cheese Pizza

\$8.99

Pepperoni Pizza

\$9.99

Vegetarian Pizza

\$8.99

Supreme Pizza

\$10.99

Add A Café Salad!

\$2.49 per person

Mixed Greens with tomatoes, carrots, shredded cabbage and croutons
Served with Hidden Valley ranch and Italian dressing

Gourmet Luncheon Salads

Our signature specialty salads can be prepared to suit your event. "On the Move"? We can package these to go with you. Limited time for a luncheon? They can be preset along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All gourmet salad luncheons come with assorted sodas and bottled water, cookies or brownies, and dinner rolls and butter.

Asian Chicken Salad

\$9.49

Grilled Chicken Breast, Red Cabbage, Shredded Carrots, Green Onion, Mandarin Oranges, Water Chestnuts, Red & Green Peppers and Crispy Won Ton Skins on a bed of Baby Greens and served with a Sesame Soy Dressing. Garnished with Pineapple

Traditional Chef Salad

8.99

Julienne Ham, Turkey, Cheddar, And Swiss Cheese Served On A Bed Of Fresh Greens With Garden Fresh Tomatoes And Croutons. Your Choice Of Dressing.

Santa Fe Salad

9.99

Sliced Marinated Beef, Diced Tomatoes, Fresh Corn, Bell Peppers, Onions and Black Beans in a Chipotle Sauce over a Bed of Romaine Lettuce. Served with Sour Cream, Guacamole & Salsa

Chicken Caesar Salad

8.99

Freshly Grilled Chicken Breast, Shredded Parmesan Cheese, Tomato Wedges, And Croutons Served On A Bed Of Romaine Salad With Our Zesty Caesar Dressing

Cobb Salad

10.99

Diced Tomatoes, Hard Cooked Egg, Avocado, Chopped Bacon, Diced Chicken, And Bleu Cheese Crumbles Served On A Bed Of Gourmet Greens

Tri-Tip &

Roasted Red Potato Salad

9.99

Grilled Strips of Marinated Tri-Tip Beef served with Roasted Red Potatoes and Green Onions tossed with Fresh Herbs and Tomato-Basil Dressing. Presented on a bed of Mixed Greens and Spinach

Seafood Louis

10.99

Bay Shrimp And Surimi Style Crab Served On A Bed Of Fresh Greens With Egg, Tomato Wedges, Cucumber Slices, Olives, And Lemon. Served With Our Lois Style Dressing.

Tostado Grande

9.99

Your choice of marinated chicken or seasoned ground beef, refried beans, lettuce, Jack and cheddar cheese, Diced tomatoes and black olives garnished with sour cream and salsa fresca. Add guacamole for 99 cents!

Ask For Our seasonal sandwich and salad specials!

Gourmet Luncheon Sandwiches

Our signature specialty sandwiches can be prepared to suit your event. "On the Move"? We can package these to go with you. Limited time for a luncheon? They can be preset along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All Gourmet Sandwiches come with salad du jour, chips, cookies or brownies, and assorted sodas and bottled water.

Curried Chicken Salad Croissant

\$9.79

Classic Curried Chicken Salad mixed with Crunchy Celery, Grapes and Slivered Almonds and Topped with Cucumber Slices and Leaf Lettuce on a Flaky Croissant.

Vegetable Grill Sandwich

9.59

Vegetables Marinated in Herb Infused Oils then Grilled and topped with Provolone Cheese served on Focaccia or French Baguette with a Creamy Spiced Mustard Spread.

Monterey Beef Sandwich

8.79

Thinly Sliced Beef and Carmelized Onions with Monterey Jack Cheese, Leaf Lettuce and Roasted Red Peppers on a French Roll or baguette.

Italian Submarine Sandwich

8.49

Thinly Sliced Ham, Salami, Provolone Cheese, Pepperoncini, Tomato, Red Onion, And Shredded Lettuce Served Drizzled In Balsamic Dressing On A French Baguette.

California Turkey Club Croissant

8.79

Thinly Shaved Turkey Breast, Bacon Slices, Ripe Avocado, Leaf Lettuce And Tomato On A Flaky Croissant.

Ask For Our seasonal Sandwich and salad specials!

Deli Buffets

Deli Traditions

\$8.79 per person

A selection of premier deli meats including
Oven-Roast Turkey, Country-Style Ham, and Thinly Sliced Roast Beef
with California Cheddar, Swiss and Provolone Cheese
Leaf Lettuce, Sliced Tomatoes, Onion,
Pickle slices, and a variety of breads and rolls.
Includes Chips, and salad du jour, Homemade Cookies,
Brownies, or Rice Krispie Treats.
Assorted sodas and bottled water.

Classic Sandwich Buffet

9.49 per person

Sandwiches are pre-made, and presented on platters.
Choice of salad du jour
along with Baskets of Chips and cookies or brownies.
Assorted sodas and bottled water.

Classic Sandwich Selections are Served on a Baguette or French Roll:

Oven-Roast Turkey with Swiss
Country Style Ham and California Cheddar
Thinly Sliced Roast Beef with Monterey Jack Cheese
Oven-Roasted Vegetables with Provolone

Make It A Soup And Sandwich Buffet!

\$2.29 per person

Includes saltine crackers

Choice of:

Tomato Basil Soup
New England or Manhattan Clam Chowder
Chicken Gumbo
Tortilla Soup
Smoky Navy Bean
Cream Of Broccoli Cheddar

Don't see a soup that tempts you? Let us know what does, and we'll make it just for you!

Lunch & Dinner Buffets

The following buffets have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. All are served with iced tea, iced water, Coffee and hot tea service, appropriate rolls and butter, and your choice of dessert listed under "Entrée selections on the following pages. A SECOND entrée selection may be added for an additional \$2.00 per person.

Asian Inspiration

\$12.99 per person

Asian Noodle Salad

Seasonal Melon Salad With Fresh Mint

Stir Fried Seasonal Vegetables

White Rice

Select ONE of the following entrees

Thai Beef

Kung Pao Chicken (Spicy)

Orange Chile Tofu

Chinese Beef And Broccoli

Teriyaki Chicken

The Mediterranean

\$12.99 per person

Traditional Greek Salad With Feta

Fresh Pita Bread With Hummus

Fasolakia (Fresh Green Beans With A Tomato Sauce)

Lemon Rice

Select ONE of the following entrees

Beef Or Vegetarian Moussaka

Chicken Or Beef Souvlaki

Lemon Chicken Breast

Topped With Artichokes, Olives And Plum Tomatoes

The Hearty American

12.99 per person

Romaine Salad With Raspberry Walnut Vinaigrette

Steamed Asparagus With Roasted Red Peppers

Garlic And Leek Mashed Potatoes

Combread With Whipped Butter

Select ONE of the following entrees

Roast Pork Loin

With Gingered Apricots And Sautéed Apples

Herb-Roasted Chicken Breast

With Artichokes And Mushrooms

Char-Roasted Tri-Tip

Topped With Sautéed Mushroom,

Onions And Crumbled Bleu Cheese

The Pacific Island Buffet

\$13.99 per person

Mandarin Almond Salad With Chow Mein Noodles And Sesame-Soy Vinaigrette

Oriental Stir-Fried Vegetables

Calrose Short Grain Rice

Select ONE of the following entrees

Kahlua Pork

Chicken Katsu

Grilled Mahi Mahi With Tropical Salsa

Korean Beef Bulgogi

Sweet and sour Pork

Little Italy Buffet

\$10.99 per person

Café Caesar Salad with Creamy Caesar Dressing

Garlic Breadsticks

Seasonal Squash Saute'

Select ONE of the following entrees

Baked Ziti

Chicken Marsala

with your choice of pasta

Cheese Or Meat Lasagna

Chicken Piccata

with your choice of pasta

Cheese Tortellini Al Pesto

Chicken Cacciatore

with your choice of pasta

Two Pastas and Two Sauces Of Your Choice

The Mexicali

\$12.99 per person

Tossed Garden Salad with two Dressings

Tortilla Chips and salsa fresca

Refried or Seasoned black beans

Spanish Rice

Sour Cream

Add \$1.00 for guacamole

Select ONE of the following entrees

Cheese or Chicken enchiladas

Beef or Chicken fajitas

Served with corn or flour tortillas

Pork Chile verde

Served with corn or flour tortillas

Carne Asada

Served with corn or flour tortillas

The Santa Fe Buffet

12.99 per person

Mixed Greens, Vine-Ripened Tomato, Sweet Carrots and Red Bell Pepper

with Southwestern Vinaigrette and Salsa Ranch Dressing

Tortilla Chips with Salsa Fresca

Southwest Green Chile Rice

Fire Roasted Corn Cobettes

Select ONE of the following entrees

Three-Pepper Chicken

with Roasted Tomato-Poblano Sauce

Pork Loin Chop Mole

Southwest Grilled Tri-Tip

With a red chile sauce

Build Your Own Barbecue or Picnic
*Enjoy lunch or dinner along with our beautiful Southern California weather at the location of your choice!
 Our culinary staff can come along and Barbecue on site or we can deliver everything ready to eat!
 Arrangements can be made through the catering department.
 Double entrees can be prepared if you choose. Minimum 25 persons.*

**All Barbecues and Picnics include: Baked Beans, Corn Cobettes
 Brownies or Cookies, Lemonade, and Iced Water.
 Add a platter of sliced American and swiss cheese for .50 per person**

Select Two Salads
 Fresh Mixed Greens Tossed with Vegetables served with Two Dressings
 Fresh Vegetable Crudite with Creamy Ranch-Dill Dip
 Pasta, macaroni, or potato Salad
 Fresh Fruit Salad
 Grilled Vegetable Platter with Balsamic Vinaigrette
 Classic Creamy Cole Slaw
 New Red Potato Salad with Gorgonzola and Green Onion Vinaigrette

Select your Entree

Barbecued Beef Brisket On A Kaiser Roll	\$10.99
Braised brisket of beef simmered in our own house-made Barbecue Sauce	
All American Grill	9.99
Quarter-pound Hamburgers, Garden Burgers, and Quarter-pound all beef Hot Dogs Served with lettuce, tomatoes, pickes, and red onions. Add cheese slices for .50	
Grilled Chicken Breasts	10.99
With our house-made barbecue sauce served on a roll Served with lettuce, tomatoes, pickes, and red onions. Add cheese slices for .50	
Italian Sausage and Peppers	9.99
Spicy Italian sausage served smothered in grilled onions and peppers served on a French roll	
Char-Grilled Tri-Tip or Flank Steak	14.99
Tri-Tip or Flank Steak Marinated and Grilled to perfection. Served with rolls and butter	
Grilled Atlantic Salmon or Alaskan Halibut	19.99
Served grilled, pan fried, or poached in a court bouillon. Served with rolls and butter	
Steaks Your Way!	Market Price
Any variety of fresh cut steaks are available. Ask our catering coordinator !	

Served Lunches & Dinners

Fine Dining Full Service Menus

*These full service menus have been designed for maximum flexibility
in creating the menu you wish to serve your guests.
They can be served or presented buffet style, whichever most suits your event*

The menus below come with rolls and butter, café house salad with your
Choice of dressing, and appropriate fresh vegetable.
For buffet service, an additional salad may be selected.
See below for potato, rice, or pasta accompaniments.

Additional Buffet Salad Selections

Choose an Additional salad for buffet service

Penne Pasta Salad
Seasonal Fresh Fruit Salad
Cucumber, Tomato and Red Onion Salad
Grilled Chilled Vegetable Platter
Red Potato and Gorgonzola Salad
House Macaroni or Potato Salad

Side Dish Selections

House Rice Pilaf
Roasted Garlic and Herb Linguine
Mushroom Parmesan Risotto
Long Grain and Wild Rice Blend
Baked Potato with Sour Cream and Chives
Roasted Garlic Mashed Potatoes
Twice Baked Bleu Potatoes
Mushroom Parmesan Polenta
Scalloped Potatoes
Rosemary Roasted New Potatoes

Choose One Gourmet Dessert

Black Forest Cake
Margarita Cream Pie
New York Cheesecake With Strawberry Sauce
Carrot Cake
Apple, Peach, Cherry, or Berry Pie
Lemon Meringue Pie
Strawberry Shortcake
Banana or Coconut Cream Pie
Three Berry Cobbler

Upgrade Your Dessert!

Upgrade your Dessert For Only \$1.00!

Cappuccino Mousse Cake
Fresh Berries Zabaglione
Served in a martini glass
Cappuccino Mousse Cake
Fruit Cup Florentine
Mini Lindser Torte
Berry Poundcake Trifle
Served in a martini glass
Rustic Pear Tart
Strawberry Mango Mousse Cup
Individual Tiramisu Rounds
Chocolate Pyramid Anglaise

Wildberry Charlotte
 Bananas Foster Pie
 Chocolate Opera
 Classic Napoleon

	Plated	Buffet
Filet Of Beef A La Maloof	23.99	21.99
Tender Filet Of Beef stuffed with gorgonzola and fresh sage and char-grilled. Served with a sage demi-glace		
Ginger-Lime Chicken	\$15.99	\$13.99
Fresh Ginger and Lime Marinated Chicken Breast with Teriyaki and Pineapple Glaze		
Tuscan Chicken	15.99	13.99
Grilled Chicken Breast with Roma Tomato, Sweet Basil and Green Olives		
Pecan Crusted Chicken	16.99	14.99
Served with a bourbon sauce		
Chipotle Chicken	14.99	12.99
Grilled Breast Marinated with Roasted Red and Green Peppers, Onions and Chipotle Chiles		
Chicken Medallions Chardonnay	14.99	12.99
Chicken Medallion sauté served with a Chardonnay Beurre Blanc		
The New Yorker	23.99	21.99
Char-Broiled ½ Pound New York Strip Steak with a Rich Merlot Reduction		
Salmon Your Way	21.99	19.99
Grilled, Pan-Fried, or Poached in a court bouillon. Served with lemon-dill sauce or dill butter		
Peppercorn Crusted Tenderloin of Beef	22.99	20.99
Oven-Roasted Tenderloin of Beef sliced, and served with a Pinot Noir Sauce		
Char-Grilled Flank Steak	16.99	14.99
Marinated Flank Steak served with merlot-mushroom demi-glace		
Pork Tenderloin Sauce Robert	14.99	12.99
Classical French preparation, served sliced and drizzled with sauce robert		
Roast Loin of Pork	13.99	11.99
Rosemary and Garlic Rubbed then Oven-Roasted and Presented with Sautéed Apples		
Grilled Ahi Tuna	19.99	17.99
Grilled Pacific Tuna with a Savory Ginger Soy Sauce. Can be served black and blue upon request		
Pan-Fried Halibut	21.99	19.99
Dusted in seasoned flour and pan fried in extra-virgin olive oil. Served with lemon beurre blanc.		
Vegetarian Options		
Roasted Vegetable Empanada	13.99	11.99

	A variety of fresh roasted vegetables baked en croute served with a mild red pepper cream		
Mushroom Strudel		13.99	11.99
	Wild Mushroom and Feta Strudel served on Roasted Red Pepper Coulis		
	Pasta		
Cheese Manicotti		13.99	11.99
	Served with artichoke pesto or marinara sauce		
House Made Lasagna		12.99	10.99
	Beef or three cheese lasagna		
Portobello Mushroom Ravioli		14.99	12.99
	Jumbo ravioli filled with a savory Portobello mushroom duxelle with artichoke pesto or marinara sauce		
Lobster Ravioli		18.99	16.99
	Jumbo ravioli filled with Lobster and vegetables. Served with marinara or pesto cream sauce		

Hors d'Oeuvres

The following hors d'oeuvres are priced at two pieces per person and can be passed on trays or set up on stationary buffets depending on the style of your event. 24 piece minimum per hors d'oeuvre type.

Cold

Prosciutto Wrapped Melon
\$1.99

Shrimp and Mango Skewers with Citrus-Lime Glaze
2.99

Assorted Sushi Rolls with Soy, Wasabi and Pickled Ginger
1.79

Deviled Eggs garnished with tapenade
.79

Fresh Roma Tomato Bruschetta
On grilled Sliced Baguette
1.29

Tomato and Mozzarella Skewers Marinated in Basil Olive Oil
1.99

Seasonal Fresh Fruit Skewer
1.59

Shrimp, Cucumber and Dill Cream Cheese Canape
1.79

Cocktail Shrimp
3.59

Wild Mushroom Gorgonzola Strudel
1.69

Hummus and Pita Triangles
1.49

Tortilla Pinwheels
Ham, Turkey, or Roasted veggie

1.99

Smoked Salmon And Capers In Phyllo Cup
3.49

Shrimp Salad Canape
1.49

Assorted Savory Tartlets
Curried Chicken, fruited cheese, Smoked Salmon
3.29

Mini-Bun Sandwiches
Roast beef, deli ham, or turkey served with cheese on dinner rolls
2.49

Assorted Finger Sandwiches
1.99

Cucumber and Fresh Dill
Curried Chicken Salad
Tuna Salad
Egg Salad

Hot
Chicken Sate
with Spicy Thai Peanut Sauce
\$2.99

Mushroom Caps Stuffed with Boursin Cheese
1.99

Chicken Drumettes
Served buffalo style, teriyaki, or barbecue
1.79

Spanikopita
1.99

Mini Egg Rolls
Vegetable or Chicken with sweet and sour sauce

1.99

Petite Brie and Pear In Phyllo
2..79

Meatballs
Teriyaki, Swedish Style, or Sweet and Sour
.99

Mini Crab Cakes
3.79

Teriyaki Beef Brochette
3.29

Mini Beef Wellington
3.79

Mini Quiche

2.59

Bacon Wrapped Scallops
3.59

Parmesan Artichoke Hearts
Served with Marinara Dipping Sauce
2.99

Spinach and Goat Cheese Pizzette
Mini Pizzas with spinach and goat cheese
2.99

Red Potato Slices With Bacon And Cheddar
1.79

Chicken Wontons
Served with sweet and sour sauce
2.39

Mini Beef Empanadas
2.79

Jalapeno Poppers
Stuffed with cream cheese
2.29

Mini Beef Tacos
1.09

Reception Platters and Displays
Priced per person- minimum 10 persons

Sliced Seasonal Fresh Fruit and Melon
\$1.99

Garden Fresh Vegetables
1.79
served with Fresh Herb Dip

California "It's the Cheese" Platter
1.99

Monterey Jack, Port Salut, Aged Cheddar and Domestic Swiss with an assortment of crackers

Gourmet Cheese Display
3.79

Double Cream Brie, Gouda, Smoked Cheddar, Boursin Cheese,
Herbed Chevre and Swiss. Garnished with fresh fruit.
Served with Water Crackers and sliced Baguette

Cold Antipasto Platter
\$4.99 per person

Genoa Salami, Prosciutto Ham, Roasted Red Peppers and Grilled Marinated Vegetables,
Provolone and Mozzarella, Marinated Artichoke Hearts and Mushrooms with an assortment of Olives and
Pepperoncini

Grilled Chilled Vegetables
\$2.29 per person

A variety of squash, Portobello mushrooms, carrots, and sweet peppers
Marinated in balsamic vinegar, grilled, and chilled for service

Baked Brie en Croute

Serves 25-30

37.99 each

Served with Water Crackers and Sliced Baguette

Chips and Salsa

2.59

Tortilla Chips and Our house made Salsa Fresca

Add Guacamole for \$1.00

Potato Chips

1.79

with Herb or Creamy Onion Dip

Warm Artichoke and Spinach Dip

Serves 15-20 persons

18.99 each

Served with sliced Baguette and Water Crackers. Served in a Sourdough Boule

7 Layer Dip

Minimum 15 Persons

2.39

Layers of Shredded Lettuce, refried beans, guacamole, sour cream, Jack and cheddar cheeses, salsa fresca and diced tomatoes served with tortilla chips

Carving and Sauté Stations

Our carving and sauté stations are designed to enhance your reception when you need a little heartier fare.

If you would like to serve them as a main entree or set up as a buffet,

our catering consultant can arrange that for you.

These stations are priced as an addition to your menu

Minimum 25 persons

Traditional Carving Stations

Carved selections are accompanied by an assortment of dinner rolls, condiments and sauces as selected by our Chef. Chef Carving Fee will apply

Maple Syrup and Mustard Glazed Baked Ham

\$4.49

Roast Turkey

4.49

Salmon en Croute with Spinach and Herbs

6.99

Herb-crusted Roast Tenderloin

8.99

Carved Roast Sirloin of Beef

5.99

Sauté Stations

*These saute' stations are designed to enhance your event.
If you would like to serve them as a main entrée or set up as a buffet,
Contact our catering coordinator to arrange this for you.
A chef fee will apply to all sauté stations.*

Tortellini, Penne, Cheese Ravioli or Fettuccine
Sautéed to order with your choice of our house-made sauces: Marinara,
Bolognese, Carbonara, or Fresh Vegetables Marinated and Roasted with Olive Oil and Garlic
3.99

Ginger-Soy Chicken, Bok Choy, Napa Cabbage, Mushrooms, Zucchini and
Carrots tossed with your choice of sauces and served with Jasmine Rice
4.99

Choose one of our classic dessert sautés for a special event
Cherries Jubilee, Bananas Foster served with French Vanilla Ice Cream or Crepe Suzette
4.99

Just Desserts

Cookies & Bars
By the dozen

Freshly Baked Chocolate Chip, Peanut Butter,
Oatmeal-Raisin, White Chocolate Macadamia, or Sugar Cookies
\$ 6.29

Chocolate-Dipped Coconut Macaroons,
6.99

Fresh Fudge or Cake Brownies
8.99

Dessert Bars

Pumpkin, Oatmeal, Strawberry Oatmeal, Apple Streusel, Lemon Bars, Chocolate Coconut Meltaways, Pecan Chocolate Chunk,
Chocolate Raspberry
12.99

Gourmet Dessert Bars

Macaroon Brownies, Cream Cheese Swirl, Cream Cheese Streusel, Key Lime Brulee, Raspberry White Chocolate Brulee,
Chocolate Chip Cheese Brulee
14.99

Rice Krispie Treats
6.99

Ellegant petit french pastry assortment or Mini Chocolate Eclairs
2 dozen minimum
22.99 per dozen

Chocolate Dipped Strawberries
\$2.49

Cakes To Order

Contact our catering coordinator for specialty cakes to order

Introduction

Welcome to the University of La Verne's very own catering services!

Please use this information as a guideline to assist you in planning your catering event. The services outlined in the following pages are intended to be used to customize your event for your particular needs. If you cannot find a service that is just right for you, give our catering manager a call at 909-593-3511 x4427. They will be more than happy to assist you in creating an event that fits your needs.

Reservations

To ensure the availability of items and the availability of catering personnel, please contact our catering department a minimum of 14 days prior to your event. (The earlier, the better!) For our planning process, we will ask for a preliminary estimate of the number of guests you are expecting.

Guarantees and Changes

When placing an order, the client must provide an estimated guest count. The final guarantee is then due three days prior to your event. This guarantee can be phoned in to our catering office at 593-3511 x4427. In the event of last minute increases, the Catering Department is prepared to serve 5% above the final guarantee. The client will be billed for the guaranteed number of guests or the actual number of guests served, whichever ever is greater. To ensure the success of your event, any changes to the catering order should be made prior to your event.

Should your order be under the minimum requirements, you may be subject to a service charge.

Cancellations

All cancellations must be made 48 hours prior to scheduled event or a service charge may apply.

Payment

All catered functions must have a secured payment before they occur. University account numbers, Credit Card, Checks, Cash, or Money Orders are all valid payment methods. Non-University related groups will be subject to a 20% service charge, and are required to make a 50% deposit upon acceptance of order with the balance due with the guaranteed guest count 3 days prior to the start of the event.

Off Campus Events

Catering by Sodexo is eager to cater your off campus event! A delivery fee, plus minimum labor and service charges will apply.

Bar Services

For events not occurring on the main campus, the Catering Department can provide bar and corkage services upon request.

Deliveries and Minimums

All orders must be placed a minimum of 72 hours prior to the event to ensure availability of items requested. With the exception of the West Dining Room and the PDR, our Catering staff do not have access to the rooms or buildings on campus. It is the client's responsibility to ensure that the facilities are unlocked and tables are available for setup, delivery and pickup. A time for these services will be set in advance. There is a minimum \$35 charge for our catered services.

Upgrades

All food and beverage service will be delivered with high quality disposable plastic and cutlery. China is available at an additional charge from \$1.50-\$3.00 depending on the type of service you desire. Let us take care of all your rental needs! Rental charges are billed at cost +20%.

Attendants

To ensure your event is a success, catering staff will be provided for all served meals and buffets during the first two hours of service. If additional time is needed, a fee per attendant will apply. We recommend that you have attendant(s) for all receptions and breaks exceeding 75 guests. You may also elect to add an attendant, bartender, or a chef to a buffet or reception. Our Catering Manager will recommend staffing to you based on the level of service required.

Room Reservations

Please book room **and** table needs with the ULV Scheduling Office at 909-593-3511 ext. 4911. If you are not using our catering service for your event in the West Dining Room or PDR and need the room set in a particular fashion, a \$35 setup fee will apply.

Linens/Flowers

Linen and skirting are included in your buffet or served catering event, and for food tables at receptions, breaks, and continental breakfasts. You may need to cover and/or drape additional tables not associated with food. (i.e., tables for check-in, meeting, reception seating, nametags, awards, etc.) Additional tablecloths are available at \$6.00 each, and additional tables can be covered and skirted at \$18 per table. See our Catering Manager at Davenport for available linen sizes and colors.

We include basic flower bud vases for all of our events. You may wish to discuss floral upgrades with our catering manager.

Leftover Policy

For your safety, we do not allow food to be taken from catered events.