



C A T E R I N G



AT CAL STATE
SAN BERNARDINO



Our Menu



WELCOME LETTER

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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome



Cal State San Bernardino Catering is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, College favorites and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.



This brochure will guide you through the planning process for a catered event. In the event that you require a customized menu for your event, we will be happy to meet with you to do so. Contact us at 909-537-7159 or email us at catering@csusb.edu.





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaf and hot tea and a choice of apple, orange or cranberry juice.

CLASSIC CONTINENTAL

An assortment of breakfast breads and pasty, baked fresh daily.

VERY CONTINENTAL

An assortment of breakfast breads and pastry, baked fresh daily and your choice of fresh whole fruit or seasonal sliced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of yogurt and fruit parfaits and your choice of fresh whole fruit or seasonal sliced fruit.

WESTERN SUNRISE

Breakfast burrito with egg, cheese, salsa and bacon. Served with fresh fruit.

Omelet Bar choice of six toppings
Chef \$25 per hour.

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Mushroom cheese strata
- Ham and potato frittata
- Oatmeal with brown sugar
- Yogurt with granola parfait
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Frizzled ham
- Sausage links
- Vegan sausage
- Smoked salmon and condiments
- French toast
- Waffles
- Individual quiche
- Home fried potatoes
- Hash browns
- Breakfast burrito

BEVERAGES

- Bottled water
- Assorted bottled soft drinks
- Bottled juices
- Sparkling cider
- Coffee and tea service
- Lemonade or iced tea service

BAKERY A LA CARTE, SOLD BY THE DOZEN

- Bagels with condiments
- Mini pastry
- Scones
- Sticky rolls
- Cinnamon rolls
- Breakfast breads by the loaf
- Buttermilk biscuits
- Assorted muffins

B R E A K F A S T



LUNCHEON SANDWICHES

EXPRESS LUNCHESES: 3 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. Sandwiches may be presented as a box lunch or on a buffet. Sandwiches are served with condiments, side salad, chips, cookies or brownies, ice tea or lemonade. Bottled beverages, add \$1.50.

GRILLED CHICKEN BREAST WITH ARUGULA

Caesar-marinated chicken and arugula on a baguette with olive mayonnaise.

BEEF, GRILLED ONION AND HAVARTI PANINI

Roast beef and havarti cheese on baguette with grilled onions, romaine, dijon and mayonnaise.

BLT SANDWICH W/PESTO CHICKEN BREAST

Crisp bacon, lettuce, tomato and pesto chicken breast on ciabatta.

CALIFORNIA CLUB ON FACACCIA

Roast turkey with crisp bacon, avocado and sun-dried tomato pesto on focaccia.

VEGETARIAN MEDITERRANEAN PITA

Wheat pita pocket stuffed with cabbage, olives, tomato and feta, seasoned with dill yogurt sauce.

CLASSIC CHEF JAZZ SALAD WRAP

Julienne or turkey, ham, Swiss and cheddar with cucumbers, romaine and blue cheese dressing.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & Swiss.

EXPRESS LUNCHESES



LUNCHEON SANDWICHES

EXPRESS LUNCHESES: 3 GUEST MINIMUM

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ALBUQUERQUE CHICKEN

Chicken sandwich with a southwest flair. Cilantro grilled chicken breast on a multi-grain roll with salsa, olives, lettuce and tomato.

COYOTE CHICKEN SANDWICH

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette.

CLASSIC CROISSANT

Jumbo croissants filled with your choice of chicken salad, tuna salad, egg salad, sliced deli meat or grilled vegetables.

ITALIAN PANINI

Salami, ham, provolone, roasted red pepper on a French roll with garlic mayonnaise.

SANTA FE WRAP

Roasted corn tomato relish with black beans, chipotle sour cream wrapped in a tomato tortilla.

FLANK STEAK ON BAGUETTE

Balsamic grilled flank steak on a baguette with watercress, plum tomatoes, and tarragon tomato aioli.

EXPRESS LUNCHESES



LUNCHEON SALADS

LUNCHEON SALADS: 3 GUEST MINIMUM

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set 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 luncheon salads include a roll and butter, cookies or a brownie, a choice of a ice tea or lemonade. Bottled beverages, add \$1.50.

SMOKED SALMON SALAD

Smoked salmon, watercress and daikon salad with ginger vinaigrette.

WEDGE COBB SALAD

A wedge of romaine lettuce with smoked turkey, avocado, egg, bacon and crumbled blue cheese served with blue cheese dressing.

TROUTCAKE SALAD

Homemade troutcakes on a bed of baby greens with avocado, red onions, fresh orange segments, served with a cilantro vinaigrette.

FLANK STEAK SPINACH SALAD

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

SPINACH SALAD WITH DIJON CHICKEN BREAST

Fresh Spinach topped w/ Dijon marinated chicken breast slices, toasted walnuts, red onions, bacon and chopped Granny Smith Apples.

BULGUR WITH DRIED FRUITS AND NUTS

Bulgur with dried fruit, apples, celery and walnuts mixed with lemon and honey.

CRUNCHY CHICKEN SALAD

Crunchy diced chicken on a bed of mixed greens with shiitake mushrooms, toasted peanuts, and a spicy sesame dressing.

LUNCHEON SALADS



LUNCHEON SALADS

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AVOCADO AND GRAPEFRUIT SALAD

Avocado and grapefruit sections served on baby greens, served with a citrus dressing.

SO. CALIFORNIA SALAD

Served ahi on a bed of spring mix with oranges, strawberries, toasted almonds, brie and served with a raspberry vinaigrette.

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

DATE AND FRUIT SALAD

Dates, fresh oranges, bananas, and chopped pistachios with a sweet yogurt dressing.

CAPRESE WITH ARTICHOKE

Artichoke stuffed with teardrop tomatoes, fresh mozzarella, fresh basil with a basil vinaigrette in a pool of clarified butter.

NACHO CHIP SALAD

Fresh tortilla chips with chopped lettuce, black beans, Spanish rice, shredded cheese, sour cream and your choice of chicken or carne asada.

LUNCHEON SALADS



MOVABLE FEASTS

MOVABLE FEASTS: 15 GUEST MINIMUM

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

LOUISIANA FEAST

Coleslaw, macaroni and cheese, collard greens with ham, corn muffins or biscuits, sweet potato pie, peach cobbler with vanilla ice cream, sweet iced tea or lemonade, Choice of chicken jambalaya, BBQ spare ribs, fried catfish or fried chicken.

ITALIAN FAVORITES FEAST

Anitpasta, sauteed vegetables, rosemary bread, cheesecake, iced tea and lemonade. Choice of two entrees; penne with chicken and sundried tomatoes, chicken marsala, baked ziti, chicken alfredo, spaghetti with meatballs, lasagna, eggplant parmesan, chicken piccata.

OPTIONS

- Three sauces and two pastas with meatballs or sausage

CLASSIC NEW YORK DELI

Sliced turkey, ham and roast beef with Swiss and cheddar cheese. A fresh relish tray with lettuce, tomatoes, pickles and onions. Also a choice of two deli salads.

SOUPER SPECIAL

Three soups served in bread bowls, also a salad bar, fresh fruit, deli meats, assorted rolls, iced tea or lemonade and dessert of your choice: pie, cakes, puddings, cookies or brownies.

FAJITA BAR

Choice of seasoned chicken, carne asada, white fish or grilled vegetables served with fresh tortillas, sour cream, salsa, jack cheese, chopped lettuce, Guacamole \$1.50 per person. Rice and refried beans, rice pudding or tres leche cake. Iced tea or lemonade.

FOOD FROM INDIA

Bagghar-e-chawwal (seasoned rice), mater paneer (green peas and cheese curry), khorma (cubed lamb and potatoes), cauliflower curry, makhan wala chicken (butter chicken with cashews), naan, and carrot pudding. Iced tea.

C L A S S I C S



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

- BEEF**
- FILET MIGNON**
Beef Tenderloin filet with your choice of sauce
- LONDON BROIL**
Sliced sirloin of beef carved and served with burgundy sauce
- BEEF WELLINGTON**
Beef sirloin wrapped in puff pastry and cooked until golden brown
-
- POULTRY**
- CHICKEN COPENHAGEN**
Chicken breast with sourcream, basil, thyme, rosemary and chive sauce
- CHICKEN CORDON BLEU**
Boneless breast of chicken rolled with imported ham and swiss cheese
- CHICKEN SORRENTO**
Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce
- ROSEMARY CHICKEN**
Chicken breast with rosemary and garlic
- COQ AU VIN**
Classic savory chicken with mushrooms braised in a burgundy sauce
- CHICKEN PICATTA**
Lightly breaded chicken breast served with a lemon sauce and capers.
- PORK**
- SOUTHWESTERN GLAZED PORK LOIN**
Carved and served with a zesty chipotle pepper sauce
- ANISE ROAST PORK**
Oven roasted pork stuffed with savory figs and apples with a hint of anise
- STUFFED PORK CHOP**
Center cut pork chop stuffed with cornbread and apple stuffing
-
- PORK TENDERLOIN**
Sliced tenderloins of pork dressed with a savory dijon sauce
-
- VEGAN MUSHROOM OSCAR**
Portobello mushrooms topped with asparagus, onions and tofu. Drizzled with seasoned olive oil
- LEEK PIE**
Leeks with tofu and potato crust
- POLENTA WITH SALSA**
Polenta with a black bean chili salsa

C L A S S I C S



CULINARY CLASSICS

LAMB

LAMB CHOPS

Broiled lamb chops served with mint jelly

ROAST LEG OF LAMB

Boneless roast leg of lamb served with lavender, rosemary and garlic

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

CHILEAN SEA BASS WITH SALSA

Tender and sweet sea bass grilled and topped with fresh tomato salsa

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

AHI TUNA

Ahi Tuna grilled and served with a caponata relish

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

VEGETABLE NAPOLEON

Layers of vegetables and cheese topped with a Chardonnay sauce

SPICY BEAN AND LENTIL LOAF

vegetable loaf with cheddar cheese

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

SPAGHETTI SQUASH

Spaghetti squash with sofrito and vegan pinto beans

RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETABLE HOT POT WITH DUMPLINGS

Carrots, celery, potatoes, leeks, tomatoes, red beans, onions and fresh herbs, topped with cheddar cheese dumplings

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner.

All meals include one salad, one vegetable, one starch and one dessert.

SALADS AND SOUPS

BLUE CHEESE WEDGE

Wedge of lettuce, romaine of iceberg with tomatoes, cucumbers, fresh croutons and blue cheese vinaigrette

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

FRESH MESCLUN

Spring mix with seasoned fruit and raspberry vinaigrette

SPECIALTY SALADS - ADD \$1.75

ARUGULA WITH ROASTED FRESH BEETS AND TOASTED ALMONDS

BUFFALO MOZZARELLA

Tomato mozzarella, basil, capers, balsamic vinaigrette

FRESH SEASONAL FRUIT

SPINACH SALAD WITH WARM BACON DRESSING

SPRING MIX WITH CANDIED WALNUTS & CRAZINS

TOMATO BASIL SOUP

SWEET AND SOUR CABBAGE SOUP

CORN CHOWDER

Made with fresh corn

BUTTERNUT SQUASH SOUP

A seasonal favorite



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Potato stack or fritters
- Mashed potatoes
- Sweet potatoes, mashed or baked
- Buttered brussels sprouts
- Oven roasted garlic potatoes
- Fresh beets with orange sauce
- Basmati rice
- Long grain and wild rice
- Red cabbage in port wine
- Olive couscous
- Basil orzo
- Fried tomatoes
- Fresh broccoli & cauliflower with almonds
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Fresh green beans
- Collard greens with ham
- Glazed carrots
- Seasoned baby squash

CAKES

- Chocolate cake
- Carrot cake
- Coconut cake
- Lemon cake

SPECIALTY - ADD \$1.75

- Bread pudding
- Parfaits or truffles or mousse
- Truffles
- Crème Brûlée
- Flourless chocolate cake
- Coconut cake
- Chocolate molten cake
- Tiramisu
- Angel food cake with seasonal berries
- Cheesecake with chocolate sauce
- Lemon cake

DESSERTS

PIES AND COBBLERS

- Apple pie
- Cherry pie
- Cobbler
- Pumpkin pie
- Key Lime pie

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, PER DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate frosted brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Smores
- Key lime bars
- Chocolate dipped strawberries - each
- Truffles - each

COOKIES, PER DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- White macadamia nut
- Macaroons
- Red, white and blue

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes ice cream with your choice of vanilla or chocolate

Select two sauces from the following:

- Chocolate
- Hot fudge
- Strawberry

Select 3 from the following toppings:

- Chopped peanuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped cream
- Pineapple
- Bananas

CHOCOLATE FOUNTAIN, MINIMUM 25

Chocolate fountain with angel food cake, pretzels, dried fruit, seasonal fresh fruit

SNACKS, BY THE POUND

- Chips and salsa add guacamole
- Pita chips with hummus
- Mixed nuts
- Candy and butter mints

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS, SERVES 10 - 15

Served with baguette or tortilla chips

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Clam dip
- Seven layer dip with tortilla chips
- Shrimp ceviche
- Baked brie

TRAYS AND DISPLAYS, SERVES (15 - 20)

- Tomato or olive bruschetta
- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Tea sandwiches with assorted fillings; butter and watercress, tuna salad, egg salad, cucumber, chicken salad, cream cheese and olive
- Fresh seasonal fruit
- Anti pasta tray

CARVING STATION, PER PERSON

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. Minimum fifteen people.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Ham with citrus glaze
- Roast pork loin with applesauce
- Roast baron of beef with au jus
- Flank steak with Cabernet sauce and mushrooms

Chef \$25.00 per hour

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

PRICED PER PERSON

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT - 2 PER PERSON

- Spinach pie
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini chicken wellington
- Tempura vegetables with dipping sauce
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Potstickers
- Mini quesadillas
- Parmesan artichoke hearts
- Mini lamb chops
- Crab rangoon
- Meatballs with barbeque sauce
- Honey ginger chicken satay
- Crab cakes
- Pear and Brie in phyllo
- Gorgonzola in puff pastry
- Mini calzones
- Beef satay

COLD - 2 PER PERSON

- Sushi roll
- Seasoned asparagus spears
- Shrimp cocktail shots
- Crenshaw or cantaloupe wrapped with prosciutto
- Herb cheese on radish or cucumber rounds
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese

H O R S D ' O E U V R E S



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. You may contact the catering department at 909-537-7159 as well as through our email at catering@csusb.edu. Some arrangements can be made by phone or email, others require an appointment with the Catering Sales Manager. The office hours are Monday through Friday 9:00 am - 4:00 pm.



Catering arrangements and menu selections should be confirmed at least:

- Five days in advance for groups under 50 guests
- Two weeks in advance for groups of 100 guests or more

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late charges to you.



After we have finalized all the details of your event, you will receive a function sheet form to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return within two business days via fax to 909-537-7074.



Planning Your Special Event

Reserving the Room

On campus or off, the location needs to be reserved before we can deliver.



Changes/Guarantees/Cancellations

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed three business days prior to the event. If the event is cancelled the day of the event you may be charged for the entire event. If you do not contact us with a final count within two business days prior to the event, we will prepare for the estimated number and charge accordingly.



Operations

Services and prices are for normal business days in accordance with the College calendar. Events scheduled on College holidays, Sundays or academic breaks may incur an additional labor charge.





Planning Your Special Event

Payment

All catered functions must have a secured payment before they occur. Department account numbers, certified checks, or money orders are all valid payment methods. Non-College related groups are required to pay 100% three business day before the event. Non-College groups are subject to 18% gratuity. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date. Sales tax is 8% and is charged on all catering cost.



Minimum Charges

There will be a minimum charge of \$25.00 for beverage orders and \$25.00 for food orders. Our Catering Department provides plastic or paper products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.



Full Meal China and Silverware Service	\$4.00
Coffee or Beverage China Service	\$2.00
Full Bar Glass Service	\$2.00
Reception China and Silverware Services	\$3.00


All the above are charged per person.





Planning Your Special Event

Linen




As a standard, we provide tablecloths for all food and beverage tables. Linen for guests tables are only included with full service plated breakfast, lunch or dinner. Linens for guest tables at receptions, continental breakfast breaks, buffets and boxed lunches can be provided at an additional charge. The same applies to registration tables, head tables and any additional tables that will not be directly used for food and beverage.

87' Square for round tables \$5.00 per table

10' Rectangle for banquet tables \$5.00 per table


Draped table \$15.00 per table

Napkins \$1.00 per napkin



Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables for an additional cost, please set up an appointment to view the linens.

Attendants



To ensure that your event is a success, catering staff will be provided for all served meals and buffets. If additional time is need, a fee of \$20.00 per hour, per attendant, will apply. Servers for receptions & coffee services are an additional \$20.00 charge. We can also provide a bartender at \$30.00 per hour, minimum four hours.



Planning Your Special Event

Catering Equipment

As the host of the catering event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



Floral Charges

We will be happy to order, receive and handle specific floral and decorative request for an additional fee determined in accordance with your specific needs.



Sustainable and Organic Menus

Our culinary staff is happy to produce a sustainable and/or organic menu for your event. We can create fresh and healthy meals using local products that are free of pesticides, hormones and antibiotics. Some items may be limited based on availability. Please plan on paying an additional 85% for organic food per person.



Food Safety

Due to food safety liability, guests may not remove food from the function site.

