

2015 Catering Menu

External Events



HOSPITALITY SERVICES

Executive Chef: Peter Maher

Chef de Cuisine: Nic Manocchio

Catering Manager: Amy Shick

University Glen Catering

We are proud to be the exclusive caterer for the Campus Community and its guests. We provide a wide variety of quality services and the following pages will guide you through the ordering process and in your menu selections.

Arranging catering for your event has never been easier!

1. Decide your level of service

2. Choose your menu

3. Review policies

Your Conferences and Events Specialist will work with you to place your catering order and arrange payment.

We look forward to working with you!

Levels of Service

Standard- included

- Food is served buffet style with all appropriate pieces to ensure proper temperatures and efficient service.
- White linens for buffet tables. Dining table linens are not included.
- Food is delivered at designated time, catering staff, then returns to clean within 2 hours. Catering staff does not attend event.
- Paper and plastic dining products are provided, based on menu selections, for confirmed quantity of guests
- Beverages are provided for the meal period only, unless otherwise arranged.

Premiere- \$7.50 per person

- All services of the **Standard Package** are included plus,
- We will work with your event coordinator to arrange rentals of china, flatware and glassware. Cost of rentals are not included.
- Buffet is set with rented plates and glassware.
- Dining tables are set with rental linens, napkins and flatware.
- Food is delivered at designated time, catering staff attends event for up to 2 hours, to maintain buffet and clear dining tables.
- Rentals will be rinsed and racked and returned to event space for rental company to pick up.

Plated Service- \$12.00

- Most of our buffet menus can be altered to be served as a plated menu
- We will work with your event coordinator to arrange rentals of china, flatware and glassware. Cost of rentals are not included.
- Dining tables are set with rental linens, napkins and flatware.
- A catering team will attend event for up to 2 hours to serve and clear dining tables
- Beverages are served and are provided for the meal period only, unless otherwise arranged.

20% Service Charge is applied to entire order

Levels of Service

Service Upgrades

Linens- \$5 each, please specify size of table. We supply and set up linens for food tables. Unless specified in your level of service, we do not set up additional linens. Linens will be dropped off prior to event. If linens are needed earlier, arrangements can be made to be picked up from Islands Café.

Cloth Napkins- \$.75 each. Add'l \$1 to have pre folded. We do not set up tables with napkins, napkins will arrive to you bundled.

High Quality Plasticware- \$2 per person. Black square plastic plates and high gloss silver plastic cutlery

Bartender- \$25 per person, per hour. 2 hour minimum. If over 150 people you may want to consider having two bartenders.

Buffet Attendant- \$25 per staff member, per hour.

Hors d'oeuvres passing- \$3 per person, in addition to the cost of the appetizer

Menus

Breakfast

All Breakfast Menus Include Orange Juice and
Coffee and Hot Tea Service

Cold

CONTINENTAL BREAKFAST

\$8.50

Assorted Breakfast Pastries

Fresh Seasonal Fruit

BAGEL BAR \$9.50

Assorted Bagels and Cream Cheese

Fresh Seasonal Fruit

DELUXE CONTINENTAL BREAKFAST

\$9.50

Yogurt and Granola

Coffee Cake

Fresh Seasonal Fruit

Hot

ANACAPA BREAKFAST BUFFET \$10.50

Breakfast Burritos

or

Freshly Scrambled Eggs

Red Bliss Breakfast Potatoes

Choice of Bacon, Sausage or Ham

Fresh Seasonal Fruit

DELUXE ANACAPA BREAKFAST \$12.00

Spinach, Tomato and Mushroom Scramble

Red Bliss Breakfast Potatoes, Bacon and Sausage

Choice of:

*Assorted Pastries **Or** French Toast*

Fresh Seasonal Fruit

Menus

Appetizers

Set buffet style.

Single Appetizer- priced per person

Cold \$3.00, Hot- \$4.00, Platter- \$2.50

Light Appetizers- \$7 per person

Choose 2 cold, 1 hot.

Heavy Appetizers- \$12 per person

Choose 1 platter, 3 cold and 2 hot

Each additional Cold- \$1.50 pp, Hot- \$2.50 pp, Platter- \$1 pp

Hot Appetizers

- *Santa Fe Eggrolls- Chicken, Corn, Pepper Jack and Black Beans*
- *Chicken Satay w/Peanut Sauce*
- *Mac and Cheese Bites*
- *Smoked Chicken & Black Bean Empanadas w/ Chipotle Ranch Dip*
- *Buffalo Chicken Empanadas*
- *Stuffed Jalapeno's w/Cool Cilantro Dressing*
- *Veggie Pot Stickers*
- *Baked Brie Cheese & Pear in Puffed Pastry*
- *Individual Spanakopita*
- *Mini Tri Tip & Balsamic Onion Sliders*
- *Taquito's (BEEF or CHICKEN) w/Southwestern Chipotle Dip*

Cold Appetizers

- *Seared Ahi Tuna Wonton w/Asian Mango Slaw*
- *Spicy Korean Beef in Phyllo cups*
- *Ceviche served with Tortilla Chips*
- *Jumbo Shrimp Cocktail w/Wasabi Cocktail Sauce*
- *Tuscan Crostini w/Sun Dried Tomato & Lemon Hummus*
- *Dried Fig & Goat Cheese Crostini w/Balsamic Glaze*
- *Fresh Mozzarella & Tomato Canapés*
- *Pinwheel Sandwich Platter*
- *Minced Curry Chicken Salad w/ Crisp*
- *Phyllo Cup Strawberry, Feta and Candied Walnut Salad in Crisp Phyllo Cup*
- *Flatbreads*
 - ◇ *Buffalo Chicken*
 - ◇ *California- Chicken, Bacon, Avocado, Tomatoes and Ranch*
 - ◇ *Roast Beef & Bourse Cheese*
 - ◇ *Southwestern- Chicken, Black Beans, Corn, Cheddar Cheese and Cilantro*
 - ◇ *Spinach, Artichoke and Tomato*
 - ◇ *Sautéed Mushroom with Parmesan Cheese*
 - ◇ *Margherita Pizza*

Platters

- *Gourmet Cheese & Cracker Platter*
- *Fresh Fruit Platter*
- *Vegetable Crudités w/Ranch Dressing*
- *Antipasti Platter with*
 - *Assorted Meats, Cheeses and Vegetables.*
- *Pita Chips w/Roasted Garlic Hummus*

Boxed Lunches

Boxes include a bottled water (soda available upon request) Mustard, Mayonnaise, and utensils. Boxed Lunches are delivered to location of choice on campus. Linen is not provided. A return pick up/clean up is not included.

ISLAND'S CAFÉ BOXED LUNCH \$8.50

A fresh made deli style sandwich and a bag of chips

ANACAPA DELI SANDWICH BOXED LUNCH \$9.50- *Most popular!*

A fresh made deli sandwich, bag of chips, cookie, fresh fruit

SANTA CATALINA BOXED LUNCH \$11.00

An Italian style sub sandwich, a bag of chips, whole piece of fruit, cookie

SAN CLEMENTE DELUXE BOXED LUNCH \$12.00

A grilled chicken sandwich topped with fresh leafed lettuce and hand sliced tomatoes, bag of chips, cookie, fresh fruit

*If a quantity of Vegetarian sandwiches is not specified,
an automatic 10% will be produced.*

Salad Entrees

All Salads include Bread, Butter, a choice of Cookies or Brownies,
Iced Tea or Lemonade and Water

Assorted Sodas and Bottled Water \$.50 extra

CHINESE CHICKEN OR TOFU SALAD

\$14.00 per person

Mandarin oranges, toasted almonds, water chestnuts, cucumbers, Napa cabbage, romaine lettuce tossed in a sweet sesame dressing

SOUTHWESTERN CHICKEN SALAD

\$14.00 per person

Spicy Marinated Grilled Chicken, Grilled Corn, Black Beans, Tomatoes and Tortillas Strips on a bed of fresh local mixed greens. Served with Creamy Cilantro Lime Dressing

ROASTED TRI COLOR PEPPER & FRESH MOZZARELLA SALAD \$13.00 per person

Roasted julienned red, yellow & green peppers, kalamata olives, crumbled feta cheese, extra virgin olive oil served over a bed of local mixed greens drizzled with a arugula pesto (VEGETARIAN)

COBB SALAD \$14.00 per person

Grilled Chicken, Bacon Bits, Avocado, Hard Boiled Eggs, Tomatoes, Black Olives on a bed of fresh local mixed greens. Served with Blue Cheese Dressing.

CHEF'S SALAD \$14.00 per person

Turkey, Ham and Roast Beef, Swiss and Cheddar Cheese, Tomatoes, Carrots, Cucumbers on a bed of fresh local mixed greens. Served with Ranch and Balsamic Dressing

SPINACH SALAD

\$14.00 per person

Grilled Chicken, Cranberries, Candied Walnuts, Feta Cheese on a bed of fresh local mixed greens. Served with Raspberry Vinaigrette.

POACHED CHICKEN WALDORF SALAD

\$14.00 per person

Crisp celery, chopped granny smith apples, red grapes & dried cranberries tossed in a light honey-sour cream dressing over fresh local mixed greens

**Make any Salad a Wrap for
\$1 more!**

Sandwich Entrees

All Sandwich Platters come with Chips and Cookies, Choice of Iced Tea or Lemonade and Water. Unless specified, 10% vegetarian will be provided.

Assorted Sodas and Bottled Water \$.50 extra

Assorted Sandwich and Wraps Platter- \$13 Per Person

Assorted Ham, Turkey, Roast Beef and Grilled Vegetable. Tuna Available on Request.

Assorted Sandwich and Wraps Platter with Garden Salad-

\$15 Per Person

Assorted Ham, Turkey, Roast Beef and Grilled Vegetable. Tuna Available on Request. Mixed Green Salad with Assorted Dressings, Chips, Cookies,

Deli Buffet- \$16 Per Person

Freshly Sliced Deli Roast Beef, Turkey, and Ham

Assorted Breads, Fresh Leafed Lettuce, Tomatoes, Red Onions, Sliced Dill Pickles Sliced Assorted Cheeses, Green Salad or Pasta Salad

Assorted Sandwich and Wraps and Gourmet Salad Platter-

\$17 Per Person

Assorted Ham, Turkey, Roast Beef and Vegetarian Sandwiches and Wraps. Tuna Available on Request. Choose from any of our Gourmet Salads on Page 11.

Hot and Toasty Sandwiches -

\$16 Per Person

Choose One.

- ◇ *Shredded BBQ Chicken with Coleslaw*
- ◇ *Shredded Buffalo Chicken with Swiss Cheese*
- ◇ *Philly Cheesesteak with Provolone, Onions and Peppers*
- ◇ *Meatball Sub*
- ◇ *Grilled Vegetable with Provolone*

Menus

Build your own Buffet

\$14 per person

Choose- 1 salad, 1 protein, 2 sides and a dessert (page 14).

Salads

Choose 1, \$1.50 each add'l

- ◇ Mixed Green
- ◇ Coleslaw
- ◇ Potato
- ◇ Pasta
- ◇ Caesar
- ◇ Corn and Red Pepper Salad
- ◇ Mixed Greens with Candied Walnuts, Feta and Cranberries- \$.75 extra
- ◇ Mixed Greens with Sliced Apples and Gorgonzola - \$.75 extra

Protein

Choose 1, \$2 each add'l

Grilled and Marinated Chicken Breast

- ◇ Cilantro Lime
- ◇ Chipotle
- ◇ Sweet and Sour
- ◇ Teriyaki
- ◇ Garlic Herb

Fish

- ◇ Tilapia with Lemon Caper Sauce
- ◇ Pesto Crusted Salmon- \$2 extra
- ◇ Shrimp- \$3 extra

Flank Steak- \$2 extra

- ◇ Garlic Rubbed
- ◇ Cajun
- ◇ Teriyaki
- ◇ Grilled with Chimmichurri

Sides

Choose 2, \$1 each add'l

Potatoes

- ◇ Mashed
- ◇ Roasted
- ◇ Au Gratin- \$.75 extra
- ◇ Loaded Mashed- \$1 extra

Rice

- ◇ Cilantro Lime
- ◇ Spanish
- ◇ Jasmine
- ◇ Pilaf

Beans

- ◇ Black
- ◇ Refried
- ◇ Baked

Veggies

- ◇ Sautéed Mixed
- ◇ Lemon Garlic
- ◇ Soy Ginger

Other

- ◇ Mac and Cheese
- ◇ Penne Pasta with Pesto and Tomatoes
- ◇ Mediterranean cous cous with olives, tomatoes and feta

Menus

Build your own BBQ

\$16 per person

Choose- 1 salad, 2 proteins, 2 sides and a dessert (page 14).

Salads

Choose 1, \$1.50 each add'l

- ◇ Mixed Green
- ◇ Coleslaw
- ◇ Potato
- ◇ Pasta
- ◇ Caesar
- ◇ Corn and Red Pepper Salad
- ◇ Mixed Greens with Candied Walnuts, Feta and Cranberries- \$.75 extra
- ◇ Mixed Greens with Sliced Apples Gorgonzola - \$.75 extra

Protein

Choose 1, \$2 each add'l

- ◇ BBQ Chicken Breast
- ◇ Flank Steak- \$2 extra
- ◇ Hamburgers
- ◇ Turkey Burgers
- ◇ Hot Dogs
- ◇ Veggie Burgers

Sides

Choose 1, \$1 each add'l

Potatoes

- ◇ Mashed
- ◇ Roasted
- ◇ Au Gratin- \$.75 extra
- ◇ Loaded Mashed- \$1 extra
- ◇ Mac and Cheese
- ◇ Baked Beans
- ◇ Veggies
 - ◇ Sautéed Mixed
 - ◇ Corn on the Cob
- ◇ Watermelon Slices
- ◇ Cornbread
- ◇ Garlic Bread

Build your own Rice Bowl

\$12 per person

Choose- 1 rice, 1 protein, 1 hot toppings, 1 sauce and a dessert (page 14).

Rice

Choose 1, \$1 each add'l

- ◇ Cilantro Lime
- ◇ Spanish
- ◇ Jasmine
- ◇ Brown
- ◇ Coconut
- ◇ Cous cous
- ◇ Quinoa- \$.50 extra

Protein

Choose 1, \$2 each add'l

- ◇ Grilled and Marinated Chicken Breast
- ◇ Ground Beef
- ◇ Tilapia
- ◇ Shrimp- \$3 extra
- ◇ Flank Steak- \$2 extra
- ◇ Tofu

Hot Toppings

Choose 1, \$1 each add'l

- ◇ Black Beans
- ◇ Sautéed Veggies
- ◇ Fajita Style Corn Medley

Sauces

Choose 1, \$.75 each add'l

- ◇ Teriyaki
- ◇ Green Chili
with Cheese and Sour Cream
- ◇ Red Enchilada
with Cheese and Sour Cream
- ◇ Coconut Curry
- ◇ Ginger Miso
- ◇ BBQ
with Corn Salsa

Extras

- ◇ Guacamole- \$.50

Themed Buffets

All Theme Buffets include a choice of Iced Tea or Lemonade and Water, and choice of one dessert item (page 14). Some menus include different options, please specify choices when placing your order.

SOUTH OF THE BORDER FAJITA BAR

Chipotle and lime marinated chicken breast and ancho rubbed flank steak with seasoned black or refried beans, Spanish rice and flour tortillas. Accompanied by salsa, cheddar cheese, diced onions and sour cream.

\$16.00 per person Add a salad for \$2 per person, Guacamole- \$.50

SAN MIGUEL TACO BAR

Seasoned ground beef and minced chipotle chicken with shredded lettuce, diced tomatoes, onions, cilantro, and shredded cheddar jack cheese, accompanied by salsa, crispy taco shells and a mixed green salad.

\$14.00 per person

BAJA ENCHILADA BUFFET

Chicken Enchiladas Verde and Cheese Enchiladas in a Chile Rojo Sauce, Spanish Rice, Black Beans, Tortilla Chips and Salsa.

\$15.00 per person

MYKONOS GREEK BUFFET

Roasted Lemon Chicken, Spanakopita Pie, Roasted Potatoes, Fresh Pita Chips with Tzatziki and a Greek Salad.

\$15.00 per person

A TASTE OF ITALY

Chicken Parmesan and Vegetable lasagna served with fresh baked bread, caprese salad and grilled vegetable salad, accompanied by grated parmesan cheese and balsamic vinaigrette

\$17.00 per person

SUNDAY DINNER

Meat and Vegetable lasagna served with fresh baked bread and Caesar salad

\$15.00 per person

DELUXE PASTA BAR

Cheese Tortellini, Penne Pasta, Marinara, and Alfredo Sauce, Parmesan Cheese, Caesar Salad and Garlic Bread.

Hot- Choose 2

Grilled Chicken, Italian Sausage, Meatballs, Sautéed Mixed Vegetables.

Cold- Choose 3

Tomatoes, Black Olives, Artichoke Hearts, Roasted Red Peppers, Mushrooms

\$15.00 per person

TASTE OF ASIA

Sweet and sour orange chicken and coconut ginger mahi mahi with your choice of steamed white rice or vegetarian fried rice, sesame bok choy and carrot stir fry, accompanied by crisp wontons, spicy mustard, soy sauce and fortune cookies for dessert.

\$17.00 per person

SAN CLEMENTE DINNER

Homemade baked chicken cordon bleu drizzled with a white wine reduction and a Lemon Baked

Salmon, rice pilaf, sautéed green beans, accompanied by baby spinach salad with candied walnuts, feta cheese, dried cranberries

\$20.00 per person

Menus

Dessert

Included with every Hot Buffet, Sandwich or Salad Platter, you have a choice of

Fresh Baked Chocolate Chip Cookies
Homemade Fudge Brownies
Decadent Lemon Bars
Fresh Sliced Fruit Platter
Whole Fruit Basket

Ala Carte

*Chocolate Chip Cookies
\$11.00 Per Dozen*

*Assorted Cookie Tray
\$12.00 Per Dozen*

*Assorted Desserts Tray (Cookies, Brownies, Lemon Bars)
\$14.00 Per Dozen*

Gourmet Desserts

Add a gourmet dessert to any menu for \$1 off.

*New York Style Cheesecake- Strawberry
or Caramel Sauce on request
\$4.50 pp*

*Homemade Mixed Berry Cobbler with
Whipped Cream
\$4.50 pp*

*Chocolate Fudge Cake
\$4.50 pp*

*Classic Tiramisu
\$4.50 pp*

*Homemade Carrot Cake with Cream
Cheese Frosting
\$4.50 pp*

*Ice Cream Sundae Bar
Vanilla Ice Cream with Assorted
Toppings
\$4.00*

Menus

Beverages

Included with every Hot Buffet, Sandwich or Salad Platter, you have a choice of Iced Tea or Lemonade and Water

Cold Beverages

| | |
|---------------------------|------------------|
| <i>Lemonade and Water</i> | <i>\$1 pp</i> |
| <i>Iced Tea and Water</i> | <i>\$1 pp</i> |
| <i>Punch and Water</i> | <i>\$1 pp</i> |
| <i>Water</i> | <i>\$.25 pp</i> |
| <i>Assorted Sodas</i> | <i>\$1.25 pp</i> |
| <i>Water Bottles</i> | <i>\$1.25 pp</i> |

Hot Beverages

| | |
|--|---------------|
| <i>Coffee & Tea Service with Other Services</i> | <i>\$2 pp</i> |
| <i>Coffee & Tea Service alone</i> | <i>\$3 pp</i> |
| <i>for the 1st hundred people, \$2 each additional person thereafter.</i> | |
| <i>Regular Coffee Only</i> | <i>\$1 pp</i> |
| <i>Apple Cider</i> | <i>\$1 pp</i> |
| <i>Hot Chocolate</i> | <i>\$1 pp</i> |

Refills

| | |
|---|----------------------|
| <i>Drink Refills</i> | <i>\$.50pp add'l</i> |
| <i>Times must be designated, not an "on call" service</i> | |
| <i>Coffee Refill</i> | <i>\$1 pp</i> |

Beer and Wine

Assorted White and Red Wines- \$15 per bottle

Assorted Beers- \$5.50

We will provide a selection for your guests, special requests will be considered.

Bartending Fee- \$25 per person, per hour. 2 Hour Minimum

Corkage Fee- \$10 per 750ml bottle of wine or 6 pack of beer.

Catering Policies

*To ensure a successful event, please contact us as soon as you begin planning.
We kindly request at least a week's notice.*

Service: *University Glen delivers food at designated food service time. Within 2 hours, University Glen will return to remove leftover food and beverages. Arrangements will be considered for set up and full clean up to happen at alternate times, to ensure the least amount of disturbance to guests. Beverages are provided for the meal period only, unless otherwise arranged.*

Minimums:

There is a \$50.00 dollar food and beverage minimum for all full service catering events.

**Hot buffets have a 20 person minimum. If less than 20 people, a \$1 per person charge will apply.*

*Minimum waived for anything that is picked up at **Islands Café**.*

Thousand Oaks Campus Deliveries- \$100 minimum

Boating Center Deliveries- \$100 minimum

Weekend Events have a \$250 minimum.

Campus observed Holidays have a \$500 minimum.

Guest Counts: *Final guest count is due 10 business days prior to the event date. After this date, final guest count cannot be reduced. Additions are permitted up until 3 days prior to the event, and will incur an extra fee of 1.5 times the meal cost will apply.*

Cancellations: *Catered services cancelled less than 10 business days prior to the event will be assessed a 50% charge of the total bill. Events cancelled less than five business days, excluding the day of the event, will be charged in full.*

Serving Utensils: *All events will be provided with proper serving equipment to ensure proper temperatures and efficient service.*

Policies

Food And Beverage Leftovers: *All leftover food is the property of UGC catering. For food-illness safety reasons, we cannot allow you to remove any perishable items at the end of an event. Any nonperishable items (baked goods, etc) may be taken, however arrangements must be made by you to do so as we do not provide any type of to-go containers.*

Plates And 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 UGC 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.*

Alcohol Policy: *Due to the highly restrictive state laws for alcohol service, all catering clients must adhere to CI's alcohol policies. In the event a group violates CI's policies, University Catering Services may decline to provide future alcohol services to that group. Our bartenders have been Hospitality trained and due to personal responsibility, they reserve the right to close a bar at anytime based upon their discretion. If you are serving alcohol on campus, you must coordinate with the Conferences and Events Office in order to receive the necessary campus approvals..*

Dietary Restrictions: *UGC Catering can provide food for people who have food allergies. Additional fees may apply.*