

CERRITOS COLLEGE CULINARY ARTS

Welcome to Cerritos College Culinary Arts Catering Services. We are pleased to present this Catering Guide to assist you in planning your event, included in this guide are menus, prices and our food service policies.

Cerritos College Culinary Arts have been training students in the fields of Professional Baking & Pastry/Professional Chefs Training for over 25 years, all food is prepared and served by **STUDENTS** under the direction and supervision of our Instructors.

Reserving a Location/Room

BEFORE contacting our Catering Department, room reservations must be made through the Facilities Scheduling office ex:2303. Special Items such as: tables/chairs, podiums, trash cans should be discussed at this time. Please don't forget to order food tables if they are needed for your event.

If your event requires any Audio/Visual services please contact the Instructional Media Services at **ex:2797**. Special Items such as laptops, projectors, VHS/DVD players, easels and screens should be discussed at this time.

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 master calendar. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at **LEAST 15 business days before the event**. You may contact the catering department via phone or email.

Contact the Catering Office

At least fifteen business days before the event, contact the catering office at (562)860-2451 ex:2456 or email us at amajor@cerritos.edu. Some arrangements can be made by phone or email, others require an appointment with the Banquet & Catering Coordinator. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs.

Payment

All catered events on/off campus may be paid for with:

Department Account

Cash

Checks (Should be made out to Cerritos College)

P.O.

The method of payment will be established at the time of the request, all catering sales are subject to State sales tax. **WE DO NOT** accept credit cards.

Event Confirmation and Guarantees

A guarantee is required seven business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled, you are responsible for contacting the catering department and cancelling the event. You will be liable for 75% of your food bill for any event that is not cancelled within five business and confirmed in writing.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. All equipment sent out **MUST** be returned by noon the following day. Any missing or damaged catering equipment or supplies will be charged to your account, at replacements costs.

Linens and Skirting

We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables there will be \$5.00 per tablecloth. Other tables may be skirted and covered at \$5.00 per tablecloth and \$10.00 per skirt. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$1.00 per napkin.

Linen/Napkin Sizes

Linen comes in two sizes: 85' for round tables.

52 x 114' for 6' tables.

Linen requests require a minimum two week notice(We don't keep linen in stock, it is ordered on a as needed basis)Please inquire about available colors.

ABSOLUTELY NO Glitter or Confetti to be used on the tables with linen. A cleaning fee will be charged if done so.

Food Removal Policy

Due to health regulations, it is the policy of Cerritos College Culinary Arts Department that excess food items from events cannot be removed from the event site.

Delivery Fees

There is no delivery fee for catering services held on campus. Deliveries off campus will be subject to a delivery fee of \$35.00.

Weekend Catering

Weekends are Saturdays/Sundays, if you would like catering on these days, we require a minimum of 100 guests. **NO EXCEPTIONS**

College Holidays and Breaks

We are closed for all holidays and there is no foodservice available during the college breaks.

Thanksgiving Break

Winter Break

Spring Break

General Information

Buffet: The guests serve themselves at buffet tables. Our staff will keep food selections fresh and restocked, beverages are set up buffet style, and disposable serveware is standard.

Plated Service: Cold beverages are preset. Salad, Entrée and Dessert are served, servers clear plates and refill beverages until the dessert course is served.

Hors D' Oeuvres: All menu items will be attractively displayed on buffet tables or stations. If there is a program during your event, which would extend the meal period longer than one hour, please let the Catering Coordinator know.

All Continental Breakfasts include disposable plates, cutlery, napkins, cups and condiments for coffee. There is a minimum of 15 guests on all continental breakfast.

1. Freshly baked assortment of Danish, OJ and Coffee.
\$4.25 per person
2. Freshly baked assortment of Muffins, Fresh Fruit, OJ and Coffee.
\$4.75 per person
3. Freshly baked assortment of Danish, Fresh Fruit, OJ and Coffee.
\$4.75 per person
4. Freshly baked assortment of Muffins, Croissants, Danish, Fresh Fruit, Coffee & OJ.
\$6.00 per person

Falcon Breakfast Buffet

Scrambled Eggs, Home fried Potatoes, Bacon or Sausage, Biscuits
Coffee & Orange Juice.

\$9.50 per person

The breakfast buffet requires a minimum of 25 guests. Served buffet style, includes high quality paper and plastic service, linens for buffet tables, and thermal beverage servers.

Mornings A la Carte

All baked items are prepared by our students in our Professional Baking & Pastry Program and require at least a weeks notice for most orders.

Freshly baked assortment of Danish
\$2.50 per dozen

Freshly baked Croissants
\$4.00 per dozen

Freshly baked assortment of Muffins
\$3.50 per dozen

Deli Buffets

Deli Buffet #1

Sliced Turkey and Ham, Assorted rolls, Cookies and Choice of one Beverage.

\$6.75 per person

Deli Buffet #2

Sliced Turkey and Ham, Assorted rolls, Vegetable Tray, Cookies, Chips and Choice of one Beverage.

\$8.00 per person

Deli Buffet includes quality paper and plastic service and condiments. Roast Beef can be added for \$1.00 per person.

Minimum of 20 guests for service.

Salad Buffet(minimum of 20 people)

Mixed Green salad, Tomatoes, Cucumbers, Carrots, Cheese and Croutons with two salad dressings all accompanied by Rolls, Cookies and Choice of one Beverage.

\$7.00 per person . Add Grilled Chicken for \$1.00 per person.

All Boxed Lunches are prepared with your choice of Turkey, Ham or Vegetarian, Roast Beef is \$1.00 per person extra, and Choice of one Beverage. Sandwiches are prepared on Freshly baked Focaccia bread , condiments on the side.

Boxed Lunch #1

Sandwich

Apple

Pasta Salad

Cookies(2)

\$6.50 per person

Minimum of 15 guests

Boxed Lunch #2

Sandwich

Potato Chips

Apple

Cookies(2)

\$6.00 per person

Minimum of 15 guests

Salads to Go

Includes a Entrée Salad, Cookies(2) and Choice of One Beverage

Chicken Caesar Salad

Romaine Lettuce tossed with Caesar dressing, Croutons, Parmesan Cheese and topped with Marinated Chicken

\$7.75 per person

Cobb Salad

Mixed Greens with Diced Tomatoes, Egg, Bacon, Avacado , Blue Cheese Crumbles, Turkey.

\$7.75 per person

Chinese Chicken Salad

Mixed Greens with Marinated Chicken Breast, Mandarin Oranges, Fried Noodles

\$7.75 per person

Minimum of 10 guests for Salad to Go.

Lunch Entrees Hot/Cold(minimum of 25 people)

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes your choice of a Garden Salad with choice of Dressing or Caesar Salad, Seasonal Vegetables & Starch, Rolls, Chefs Choice of Dessert, Coffee and Choice of One Beverage, Water.

Lasagna

Lasagna noodles layered with Fresh Ricotta, Mozzarella, Parmesan cheese and Meatsauce.

\$8.50 per person

Grilled Salmon Fillet with a Lemon Buerre Blanc

\$9.50 per person

Chicken Cordon Bleu

Boneless breast of Chicken stuffed with Ham and Swiss Cheese, lightly breaded served with a Parmesan Cream Sauce.

\$9.25 per person

Stuffed Chicken

Breast of Chicken stuffed with Sundried Tomato, Goat Cheese, and Herbs.

\$9.50 per person

Chicken Picatta

Boneless breast of Chicken lightly Sauteed and served in a light Lemon Sauce with Capers.

\$9.75 per person

Chicken Marsala

Boneless breast of Chicken lightly Sauteed and served with a Marsala Sauce.

\$9.75 per person

Teriyaki Chicken

Boneless breast of Chicken lightly Sauteed and served with a Teriyaki Sauce

\$9.25 per person

Entrée Salads

Cobb Salad \$8.50 per person

Chinese Chicken Salad \$8.50 per person

Caesar Salad with Chicken \$8.50 per person

Entrée Salads are accompanied by Rolls, Choice of Beverage, Water, Chefs Choice of Dessert.

Regional Themed Buffets

Includes high quality paper and plastic service, linens for buffet tables and your choice of Raspberry Tea, Lemonade or Punch. (Choice of one) Coffee & Condiments, Chefs Choice of Dessert. The minimum number of guests on Themed Buffets is 25 guests. Maximum guests is 100. All Buffets include quality paper/plastic serveware.

A Stroll thru Italy

Choice of Chicken Parmesan, Baked Lasagna or Baked Penne Pasta w/ Marinara Sauce

Seasonal Vegetables

Caesar Salad or Mixed Green Salad

Rolls

Lunch \$9.00 per person

Dinner \$12.00 per person

Pasta Buffet

Fettucine Pasta & Penne Pasta

Marinara Sauce

Alfredo Sauce

Seasonal Vegetables

Caesar Salad or Mixed Green Salad

Rolls

Lunch \$8.25 per person

Dinner \$12.00 per person

Pasta Station

Guests can be treated to having their food prepared in front of them, by one of our Culinary students.

Choice of two Pastas: Fettucine, Linguine, Penne

Alfredo & Marinara Sauce

Condiments: Bellpeppers, Onions, Mushrooms, Tomatoes, Parmesan Cheese and Chicken.

Caesar Salad or Mixed Green Salad

Rolls

Lunch \$9.50 per person

Dinner \$13.50 per person

All American Barbecue Buffet

Entrees: Burgers, Hot Dogs, Chicken Breasts

Sides: Baked Beans, Corn on the Cobb, Macaroni & Cheese

Salads: Potato Salad, Pasta Salad, Coleslaw, Mixed Green Salad

The barbecue buffet includes high quality paper and plastic serviceware, condiments and Cookies and Choice of one beverage.

Barbecue Buffet #1

Choice of (1) Entrée

Choice of (2) Sides

Choice of (1) Salad

\$8.00 per person

Barbecue Buffet #2

Choice of (2) Entrees

Choice of (2) Sides

Choice of (2) Salads

\$9.50 per person

Barbecue Buffet #3

Choice of (3) Entrees

Choice of (2) Sides

Choice of (2) Salads

\$12.50 per person

Baked Potato Bar

Potatoes

Mixed Green Salad with Choice of Dressing

Condiments: Shredded Cheese, Green Onions, Salsa, Sour Cream and Butter

Cookies

Choice of One Beverage

Lunch \$8.00 per person/Dinner \$ 11.00 per person

Pacific Rim

Fresh Vegetable Stir Fry

Steamed Rice

Choice of Chicken, Beef, or Pork

Mixed Green Salad

Rolls

Chefs Choice of Dessert

Choice of Beverage

Lunch \$8.50 per person

Dinner \$12.50 per person

South of the Border

Build your own Fajita Bar

Choice of Chicken or Beef

Spanish Rice

Mixed Green Salad

Choice of Black Beans or Refried Beans

Warm Flour Tortillas

Sour Cream, Shredded Cheese, Shredded Lettuce and Salsa

Lunch \$8.50 per person

Dinner \$12.50 per person

Mexican Fiesta

Choice of One Enchiladas (Beef, Chicken or Cheese)

Or

Taco Bowl (Beef or Chicken)

Spanish Rice

Choice of Black Beans or Refried Beans

Mixed Green Salad

Lunch \$8.50 per person

Dinner \$12.50 per person

The minimum number of guests on all Themed Buffets is 25 guests. Maximum number of guests 100. All buffets include quality paper and plastic serviceware.

Dessert Buffet (minimum of 25 guests)

A Lavish display of Assorted Fresh Mini Pastries, Cream Puffs, Eclairs, Napoleons, Mini Mousses and Assorted Cakes. Coffee and the Choice of one Beverages. \$9.50 per person

Beverages

Beverage service includes high quality paper and plastic service and condiments. All beverages are served in 3 or 5 gallon cambros. Each gallon yields 13 10 oz servings.

Hot

Freshly brewed Coffee	\$6.00 per gallon
Freshly brewed Decaf	\$6.00 per gallon

Asst. Bigelow Teas	\$2.00 per person
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Includes Sweetners, Creamers, Cups and Stirsticks.

Cold

Orange Juice	\$6.50 per gallon
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Lemonade	\$5.50 per gallon
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Iced Tea	\$5.50 per gallon
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Fruit Punch	\$5.50 per gallon
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Asst. Sodas/Bottled Water	\$1.25 per can/bottle
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Afternoon Breaks and Snacks

Snack Break #1

Assorted Cookies, Asst. Sodas & Bottled Water

\$4.00 per person

Snack Break #2

Assorted Cookies, Fresh Fruit Tray, Asst. Sodas & Bottled Water

\$5.00 per person

Snack Break #3

Assorted Cookies, Brownies, Fresh Fruit Tray, Asst. Sodas & Bottled Water

\$6.50 per person

Bakery

Cake Flavors & Fillings

White Cake	Lemon
Chocolate Cake	Raspberry
	Cherry
	Apricot

9" Cake- any style (12)	\$13.00
9" Mousse Cake (12)	\$15.00
9" Cheesecake (16)	\$18.00
¼ Sheet Cake (24)	\$20.00
½ Sheet Cake (48)	\$30.00
Full Sheet Cake (64-96)	\$65.00

Pies & Tarts

Fruit Pies: Apple, Cherry \$7.00

10" Tarts- various styles \$13.00

Cookies- Freshly baked assortment of Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Sugar. \$6.00 per dozen

Hors D' Oeuvres All Hors D Oeuvres are set-up buffet style, includes high quality paper and plastic, Dessert Buffet, Coffee, condiments and the Choice of one beverage Please choose from the following options. Minimum of 25 guests

Cold

Crudite

An assortment of Fresh vegetables with a Ranch Dip

Fruit Tray

A gourmet display of Seasonal Melons and Berries

Cheese Tray

A variety of Imported & Domestic Cheeses displayed with an assortment of Crackers

Mozzarella Caprese

Fresh mozzarella cheese, tomatoes, basil drizzled with olive oil and balsamic vinegar.

Finger Sandwiches

An assortment of Ham, Turkey and Vegetarian sandwiches

Hot

Meatballs

Beef Skewers

Skewered strips of Skirt steak with Teriyaki sauce

Chicken Skewers

Skewered strips of Chicken breast with Teriyaki sauce

Spanokopitas

Phyllo dough stuffed with Spinach and Cheese

Potstickers

Jalepeno Poppers

Buffet #1	2 Cold Selections/2 Hot Selections	\$12.95 per person
Buffet #2	3 Cold Selections/3 Hot Selections	\$14.95 per person
Buffet #3	4 Cold Selections/4 Hot Selections	\$16.95 per person

Dinner (minimum of 75 guests)

All Dinner entrees include: Your choice of Entrée, Chefs choice of Seasonal vegetables and starch, your choice of salad, rolls and Chefs choice of Dessert. Coffee and condiments, water and your choice of one beverage. China is standard. Linen tablecloths and Napkins are available at an additional charge.

Salads

Mixed Green Salad

Choice of one dressing: Ranch or Vinaigrette

Caesar Salad

Romaine lettuce tossed with a creamy Caesar dressing, parmesan cheese, croutons

Entrees

Chicken Cordon Bleu

Breast of Chicken stuffed with ham, swiss cheese, served with a Parmesan Cream Sauce

\$14.95 per person

Chicken Marsala

Breast of Chicken, served with a Mushroom Marsala Sauce

\$14.95 per person

Chicken Picatta

Breast of Chicken, served with a Lemon Caper Sauce

\$14.95 per person

Chicken Florentine

Breast of Chicken stuffed with a Spinach/Cheese filling

\$14.95 per person

Salmon Fillet

Lightly sautéed, served with a Lemon Buerre Blanc

\$17.95 per person

Prime Rib

Slow roasted prime rib, served with Au Jus

\$22.95 per person

Duets

Oven Roasted Tenderloin of Beef with Seared Salmon Fillet, Pinot Noir Sauce and Lemon Buerre Blanc

\$19.95 per person

Oven Roasted Tenderloin of Beef with Grilled Breast of Chicken, Pinot Noir Sauce and a Cream Sauce

\$16.95 per person

A Dessert Buffet can substituted for the Chef's Choice Dessert for an additional \$3.50 per person.

- Plated service is used for all Dinner Entrée selections which runs in the following order. Cold beverages are preset. Salad, Entrée and Dessert are served. Serve, clear plates and refill beverages. China is standard.
- Linen is **NOT INCLUDED** in Dinner price, please keep that in mind when ordering.
- If there is a program during your event, which would extend the meal period longer than one hour, please inform the coordinator.
- Culinary Arts is not responsible any items left after event is over.

A la Carte Menu

Salads by the Bowl (Minimum of 20 guests)

Potato Salad \$2.00 per person

Pasta Salad \$ 1.50 per person

Mixed Green Salad \$ 1.50 per person

Choice of Dressing (Ranch, Balsamic Vinaigrette or Vinaigrette)

Caesar Salad with Croutons \$ 1.75 per person

On the Go

Chicken Enchiladas (30) \$32.00

Cheese Enchiladas (30) \$32.00

Beef Enchiladas (30) \$32.00

Vegetarian Lasagna (24) \$32.00

Beef Lasagna (24) \$32.00

Spaghetti (24) \$32.00

Mostaccioli (24) \$32.00

Sandwich Trays (minimum of 15 guests)

Our sandwiches are made on freshly baked Focaccia bread with your choice of Turkey, Ham or Vegetarian. Condiments on the side.

\$3.50 per person

2pcs per person

Platters To Go (Minimum of 15 guests)

Crudite

An assortment of Fresh Vegetables with a Ranch dip.

\$ 1.50 per person

Cheese Tray

An assortment of Imported & Domestic Cheeses, served with Crackers

\$1.75 per person

Fruit Tray

An assortment of Seasonal Melons & Berries

\$2.25 per person

Customer Checklist

1. Choose date, time and location of the event.
2. Check availability of desired location and make reservations.
3. Arrange for a rain location if event is outdoors.
4. Decide if the event will be formal or informal.
5. Establish a catering budget
6. Determine what type of food service will best suit your needs- Buffet or plated meal.
7. Choose a menu at least two weeks in advance.
8. Confirm your FINAL guest count, 5 business days before the event.
9. Inform Culinary Arts who will be financially responsible for the event.
10. Consider any special needs, such as a podium, audio/visual equipment, trash cans, etc.
11. Inform Culinary Arts of any vegetarian needs.
12. Decide how much time to allow for the meal and the program.