



C A T E

R I N G



AT **CALIFORNIA
LUTHERAN
UNIVERSITY**



Our Menu



WELCOME LETTER

MENU CHAPTERS:

A GREAT START

LUNCH TIME

LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES

GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

HORS D'OEUVRES

BEVERAGES

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

CLU Campus Dining by Sodexo 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, university 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 (805) 493-3203, or email us at sodexocatering@callutheran.edu or visit our website: clurestaurants.com





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.

EARLY RISER

An assorted pastry basket and an assortment of orange, apple and cranberry juice.

EYE OPENER

An assorted pastry basket and assortment of orange, apple and cranberry juice and an assortment of fresh seasonal sliced fruit.

SUNRISE START

An assortment of bagels and scones with accompaniments of fruit yogurt with granola, an assortment of orange, apple and cranberry juice and an assortment of fresh seasonal sliced fruit.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal cut fruit
Seasonal whole fresh fruit
Seasonal fresh fruit platter
Parfait - yogurt, granola and seasonal fresh fruit

B R E A K F A S T



A GREAT START

REGAL-KINGSMEN BUFFET BREAKFAST

French toast & pancakes, fresh fruit, bacon, home fried potatoes, nut bread, orange juice and coffee station

ALL AMERICAN BUFFET BREAKFAST

Scrambled eggs, bacon, home fried potatoes, nut bread, orange juice and coffee station

REGENT'S CLU OMELETTE BAR

Our Chef will prepare omelettes to order for your guests with a variety of fillings. Served with Fresh Fruit, Home Fried Potatoes, Banana Bread, Orange Juice and Coffee Station. Does not include Chef's Fee

The following items can be added to our breakfast to create a custom menu for any occasion.

BAKERY A LA CARTE

- Spinach mushroom cheese frittata
- Lo-carb breakfast, assorted cheeses, hard-boiled eggs, and assorted meats platter
- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- Turkey sausage
- Bacon, egg and cheese burrito with salsa
- French toast
- Waffles
- Pancakes
- Grits
- Hash browns
- Assorted bagels with condiments
- Assorted donuts
- Mini croissants
- Mini pastry
- Mini sticky rolls
- Assorted scones
- Low carb pastry basket
- Assorted breakfast breads
- Assorted muffins

B R E A K F A S T



LUNCH TIME

VALUE EXPRESS LUNCHES: (4 GUEST MINIMUM)

Our signature specialty sandwiches & salads can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time. They can be presented with condiments, potato chips or cookies and a Canned Soda or bottled water.

GRILLED CHICKEN BREAST WITH ARUGULA

Caesar marinated chicken and arugula on a baguette with pesto mayonnaise with side salad of the day

ITALIAN PANINI

Hot salami, ham, provolone, roasted red peppers on a French roll with garlic mayonnaise with side salad of the day

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day

CHICKEN CAESAR WRAP

Romaine lettuce, sliced chicken breast caesar dressing and parmesan wrapped in a flour tortilla with side salad of the day

VEGETARIAN MEDITERRANEAN PITA

Wheat pita pocket stuffed with carrots, cucumber, onions, tomato and feta seasoned with herbed mayo with side salad of the day

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, turkey breast, ham and swiss, with side salad of the day

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with side salad

CLUB CROISSANT

Flaky Butter Croissant with Turkey, Ham, Cheddar & Swiss Cheese, Lettuce and Tomato.

SWEET BEEF

Roast beef with caramelized onion and dijon mayonnaise on a baguette served with side salad of the day

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, focaccia croutons and caesar dressing.
* Add grilled balsamic chicken breast
* Add beef strips

CHICKEN MYKONOS SANDWICH

Grilled Breast of Chicken on Focaccia Bread with Fresh Basil, Provolone Cheese and our Special Sauce

CHINESE CHICKEN SALAD

Bed of Lettuce & Shredded Cabbage with Julienne Breast of Chicken, Toasted Sesame Seeds & Almonds, Green Onion & Cilantro. Tossed with Oriental Vinaigrette Dressing

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS: (4 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 dinner roll and butter, cookies or a brownie and choice of a canned soda or bottled water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and ranch, italian & honey mustard dressing with a dinner roll and butter.

SOUTHWESTERN COBB SALAD

Black beans, corn, grilled chicken breast, tomato, cheddar cheese, green onion and tortilla strips and southwestern ranch dressing.

FRUIT AND COTTAGE CHEESE

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

GREEK SALMON WITH FETA AND ORZO SALAD

Lemon oregano marinated salmon with minted orzo salad and feta cheese

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing

FIESTA SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa

CLU CHICKEN WALDORF

A traditional waldorf salad with seasoned greens and a hint of bleu cheese on citrus vinaigrette topped with candied walnuts

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS: (4 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 dinner roll and butter, cookies or a brownie and choice of a canned soda or bottled water.

ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

VEGETARIAN HUMMUS PLATE

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

BIG GREEK SALAD

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a flat bread cone.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (10 GUEST MINIMUM)

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

SLICERS DELI BUFFET

Sliced roast beef, ham, turkey, american, swiss and provolone accompanied by assorted bread and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies and a canned soda or bottled water

OPTIONS

- Add soup of the day - additional \$1.89 pp
- Pasta salad, potato salad, garden salad, caesar salad - additional \$1.50 pp

ASIAN EXPRESS BUFFET

Beef & Broccoli, Chicken Teriyaki, Egg Rolls, Chinese Vegetables and your choice of Fried Rice or Sticky White Rice & Green Salad or Cabbage Salad
Fortune Cookies & Almond Cookies
Lemonade or Iced Tea

GOURMET PIZZA & SALAD BUFFET

Choice of Three:

Cheese, Pepperoni, BBQ Chicken, Artichoke & Feta, Veggie or Meatlovers Pizza (2 Slices per person)
Choice of Tossed Green Salad or Caesar Salad
Bite Size Brownies
Lemonade or Iced Tea

SALAD BUFFET

Choice of Two Salads from the "Luncheon Salads Section" (excluding Greek Salmon Orzo Salad)
Breadsticks or Rolls w/ Butter
Bite Size Cookies
Lemonade or Iced Tea

ROMA ITALIAN

Mixed green salad with italian dressing and antipasto. Choice of two: penne, tri-color rotini or fettuccini with marinara sauce. Served with breadsticks, foil butter, shredded parmesan cheese, italian cookies and a canned soda or bottled water

OPTIONS:

- Add grilled chicken breast - \$3.00 pp
- Add grilled shrimp - \$4.00 pp
- Add cheese ravioli - \$3.00 pp
- Add meat lasagna - \$3.00 pp

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (20 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.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad, coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, lemonade and water

TEXAS STYLE BBQ

Pulled BBQ pork, BBQ chicken quarters with BBQ sauce, corn on the cob, baked beans, potato salad, cole slaw, rolls, relish tray with lettuce, tomato, pickles, onion, condiments, cookies, brownies and lemonade and water

OPTIONS

- Canned Sodas and Bottled Water
- Watermelon
- Add BBQ pork ribs - \$3.00 pp
- Add Brisket - \$3.50 pp
- Add Kelbasa sausage- \$2.75 pp
- Add Peach or Apple cobbler - \$2.50 pp

FAJITA BAR

Choice of chicken, beef or shrimp fajitas, warm flour tortillas accompanied with spanish rice; beans vegetable fajitas, salsa, sour cream & lime wedges with lemonade, ice water and churros

OPTIONS

- Taco Bar \$3.00 pp
- Cheese Enchiladas \$3.00 pp
- Chicken Enchiladas \$5.00 pp



CULINARY CLASSICS

10 GUEST MINIMUM

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 red wine reduction

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef served with au jus

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry with mushroom demi glace and cooked until golden brown

STEAK AU POIVRE

Delicious beef tenderloin served with a classic brandy sauce with green peppercorns

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK

Oven roasted pork topped 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

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

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

ITALIAN CHICKEN

Boneless breast of chicken seasoned with Italian marinade and grilled

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

C L A S S I C S



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

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

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

SPAGHETTI SQUASH - SEASONAL

Spaghetti squash with soffrito and vegan pinto beans

RAVIOLI PORCINI MOREL

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

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

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

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

BUFFALO MOZZARELLA

Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD WITH WARM BACON DRESSING

ARUGULA WITH ROASTED PEPPER VINAIGRETTE

THAI CUCUMBER SALAD

ORZO

Sautéed spinach and feta

THAI PASTA SALAD WITH SNOW PEAS

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE OR CAESAR DRESSING WEDGE

PEAR AND TOASTED WALNUT SPRING SALAD



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

- Baked potato
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Asparagus spears (seasonal)
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

CAKES

- Chocolate cake
- Carrot cake
- Black forest cake
- German chocolate cake
- Angel food cake with seasonal berries
- Cheesecake with strawberries
- Carrot cake with cream cheese filling
- Bread pudding

SPECIALTY - Additional \$4.00 pp

- Sorbet
- Parfaits
- Tiramisu
- Crème Brûlé

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach cobbler
- Boston cream pie
- Pumpkin pie
- Key Lime pie
- Lemon meringue pie

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS

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

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Raspberry ribbon brownies
- Marshmallow krispies
- Macaroons
- Carrot cake bar

COOKIES

- Sugar
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Chocolate chip cookie
- Macadamia nut cookie
- Bite size cookies
- Bite size brownies

CAKES

- Mini cupcakes
- Strawberry shortcake
- Cheesecake w/seasonal berries and whip cream
- Full sheet cake w/filling (serves 80-100 people)
- 1/2 sheet cake w/filling (serves 40-50 people)
- 1/4sheet cake w/filling (serves 20-25 people)
- 8" round w/filling (serves 10-14 people)

CHOCOLATE FOUNTAIN BAR

10 GUEST MINIMUM

Includes fresh strawberries, bite size marshmallow krispies and bite size pound cake

ICE CREAM SUNDAE BAR - 10 GUEST MINIMUM

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Caramel

Select 3 from the following toppings:

- Chopped peanuts
- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS - 6 PERSON MINIMUM

CHOCOHOLIC - Assorted large candy bars, chocolate dipped seasonal fruit, malt balls, chocolate covered raisins, chocolate & regular milk, assorted canned sodas and bottled water. Price per person.

TAKE FIVE - Vegetable crudite, soft pretzels with mustard sauce, assorted cookies and dessert bars. Assorted canned sodas and bottled water. Price per person.

SNACK ATTACK - Popcorn, pretzels & chips, assorted cookies and granola bars. Assorted canned sodas and bottled water. Price per person.

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

ASSORTED DIPS,

Served with crackers

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

TRAYS AND DISPLAYS

- Crudités and dip
- Cheese and crackers
- Imported specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Smoked salmon with condiments
- Mini rollers
- Tea sandwiches with assorted fillings: (Select 3)
tuna salad, egg salad, chicken salad,
seafood salad
- Chips & salsa - add Guacamole \$1.99pp
- Fresh seasonal fruit

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



HORS D'OEUVRES

BY THE DOZEN

HOT

- Swedish meatballs
- Sausage bites w/champagne mustard and white wine
- Mac & cheese poppers
- Buffalo wings
- Honey drizzled chicken drumettes
- Pita w/goat cheese and onions
- Vegetable spring rolls
- Chicken satay
- Pot stickers
- Assorted mini quiche
- Parmesan artichoke hearts
- Southwest quesadillas
- Spanakopita
- Egg rolls
- Roasted red peppers and gouda quesadillas
- Potato latkes
- Mini chicken pot pies
- Chicken empanadas
- Stuffed mushrooms
- Beef yakitori sticks
- Shrimp wrapped in bacon
- Mini chicken wellington
- Mini beef wellington
- Coconut shrimp
- Crab cakes
- Shrimp cakes
- Mini lambchops

COLD

- Skewered fruit w/dressing
- Endive & goat cheese
- Tuscan bruschetta
- Tomato, mozzarella and basil crostini
- Caprese crostini
- Curried chicken salad
- Thai beef cucumber
- Beef carpaccio on lavish
- Thai shrimp cucumber
- Tuna and avocado tartar
- Poke ahi w/bib lettuce
- Vegetarian sushi
- Shrimp cocktail
- Salmon pinwheel
- Assorted sushi
- Mediterranean platter

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



BEVERAGES

HOT

- CLU coffee station, coffee, decaf & assorted hot teas
- Gourmet coffee station, Starbucks coffee w/flavored syrups
- Hot cocoa (seasonal)

COLD

- Canned soda
- Bottled waters
- Assorted premium beverages - additional charge
- Sparkling water
- Shirley temple

PUNCHES

- Lemonade/fruit punch
- Raspberry iced tea
- Iced tea
- Mock sangria punch

PREMIUM BEVERAGES

- Starbucks - Frappuccino, Doubleshots
- Rockstar
- Full Throttle
- Powerade
- Sobe
- Sparkling water

B E V E R A G E S



Planning Your Special Event

Contact the Catering Office

You should contact the catering office at least 10 days prior to the event. We will either make arrangements with you by telephone, fax, email, and website or by appointment. For more complex events, we will set up an appointment time with the Catering Coordinator

Office Hours	10 AM - 5 PM
Telephone Number	(805) 493-3203
Fax Number	(805) 493-3500
Email address	sodexocatering@callutheran.edu
Website	clurestaurants.com



Food and Beverage Orders

Food and beverage orders require a minimum of 10 days notice and a 3 week notice for groups of 100 or more. The Catering Department will try to accommodate requests for services within reason, but unfortunately cannot guarantee service of all short-term events.



To determine your food and beverage needs, please review the enclosed menus and for your convenience, you order can be placed online at clurestaurants.com. If you would like to design a special menu with our chef, we will be happy to customize one with you. Once your selections are made, a Banquet Event Order (BEO) will be prepared and provided for you. Please include your "mail code" and "account #" to be billed at this time.

Confirmation of Details

After finalizing the details of your event, you will receive a BEO within 72 hours confirming all the details of the event. Please carefully review all the information for accuracy and completeness; sign and fax to the Catering Office at (805) 493-3203.



Menu Changes

Any requests for changes to menu items must be made 5 days prior to the event.



Planning Your Special Event

Late Charges

If you contact the catering office less than 24 business hours in advance and we are able to book your event, a surcharge of \$25.00, or 20% over the original selling price, whichever is greater, will apply. This surcharge is necessary due to the additional cost of planning for last minute events.



Changes, Guarantees and Cancellations

All cancellations and/or changes referring to the menu, count and event arrangements must be confirmed within 48 business hours prior to the event time. Any event that is not cancelled within this time frame will result in full payment due as contracted on the event form. If you do not contact us with a final count at least three (3) business days prior to the event, we will prepare for the estimated number and charge accordingly.



Payment

All catered functions must have a secured payment before they occur. A Department Account # must be submitted prior to service. Checks, Visa, MasterCard and cash are all valid payment methods. Non-University related groups are required to make a deposit of 75% one week prior, with the balance due at the conclusion of the event. Non-University groups are subject to an 20% service charge and 8.25% sales tax for all food and beverage events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date.



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. Any missing, or damaged catering equipment or supplies will be charged to your account at replacement cost.



Planning Your Special Event

Linens

As a standard, we provide white or ivory table cloths for all food and beverage tables. Linens for guest tables at receptions, continental breakfast, breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametag tables, head tables and any additional tables that will not be directly used for food and beverage set up.



Linens Charges

85" square for round tables - \$5.00 each

52" square for small tables or as overlays - \$5.00 - \$25.00 each

114" rectangle for 6' and 8' banquet tables - \$5.00 - \$25.00 each

Napkins - \$.75 each

Specialty Linen - \$12.00 - \$27.00



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

China Charge

Quality plastic and paper products are included with all events. We also offer china service for any event at an additional charge.



Coffee or Beverage Service	\$1.50 per person
Full Bar Glass Service	\$1.00 each
Reception China and Silverware Service	\$2.50 per person
Full Meal China and Silverware Service	\$3.00 per person
Fine China	up to \$8.00 per person
Served China Rental	\$8.00 per person



Planning Your Special Event

Alcohol Policy

All events providing alcohol must be approved by Events at CLU (805) 493-3203. The wine and/or beer will be provided by the client hosting the event. All alcoholic beverages must be served by our personnel. Proof of age will be required as all guest must be 21 or older.

Wine bottles will be opened as needed.



Service Staff

Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 40 guests and are included with the per person price.

Served meals are priced on an individual basis. The charge for each staff member is:

Attendants	\$25.00 - \$30.00 per hour (minimum 4 hours)
Bartenders	\$25.00 - \$30.00 per hour (minimum 4 hours)
Station Chefs	\$50.00 per hour (minimum 2 hours)



Food Removal Policy

Due to health regulations, it is the policy of Sodexo Catering Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.





C A T E R I N G

A GREAT START

	PER PERSON
Early riser	\$4.29
Eye opener	\$5.59
Sunrise start	\$6.99
Regal-Kingsmen buffet	\$9.99
All-American buffet	\$8.59
Regent's CLU Omelette bar	\$9.99

ENTRÉES

	PER PERSON
Spinach mushroom cheese frittata	\$2.59
Lo-carb breakfast	\$8.29
Scrambled eggs	\$1.59
Bacon	\$1.59
Ham steak	\$1.89
Sausage links	\$1.59
Turkey sausage	\$1.59
French toast	\$2.29
Waffles	\$2.39
Pancakes	\$2.29
Hash browns	\$2.39
Grits	\$2.29
Breakfast burrito	\$6.00

MORNING BREAKS A LA CARTE

	PER PERSON
Cereal with milk	\$2.09
Seasonal fresh fruit salad	\$1.99
Seasonal whole fresh fruit	\$.79
Seasonal fresh cut fruit	\$2.79
Fruit parfait	\$2.99

BAKERY A LA CARTE

	PER PERSON
Assorted bagels with condiments	\$2.09
Assorted donuts	\$1.29
Mini croissants	\$1.39
Mini pastry	\$1.89
Mini sticky rolls	\$1.89
Assorted scones	\$2.29
Low carb bakery basket	\$2.29
Assorted breakfast breads	\$1.89
Pound cake	\$1.89
Assorted muffins	\$1.39

LUNCH TIME - VALUE EXPRESS LUNCHES

Grilled chicken breast with arugula	\$9.99
Bistro grill	\$9.99
Vegetarian Mediterranean Pita	\$9.29
Grilled portobello on focaccia	\$9.99
Sweet beef	\$9.99
Italian panini	\$9.99
Chicken Caesar wrap	\$9.99
Picnic lunch	\$8.29
Caesar salad	\$7.99
Chinese chicken salad	\$9.79
Chicken Mykonos sandwich	\$9.99
Club croissant	\$8.95

Please contact your catering manager for special events and requests.

Prices Effective Through July 2011

C A T E R I N G

LUNCHEON SALADS

PER PERSON

Chef salad	\$12.99
Southwestern cobb salad	\$12.99
Fruit and cottage cheese	\$9.99
Greek salmon with freta and orzo salad	\$11.99
Chicken fajita salad	\$12.99
Fiesta salad	\$12.99
CLU chicken waldorf	\$12.99
Antipasto salad plate	\$12.99
Thai beef and noodle jazz salad	\$13.99
Vegetarian hummus plate	\$10.99
Big greek salad	\$12.99

BOUNTIFUL BUFFETS

PER PERSON

Slicers deli buffet	\$12.59
Salad buffet	\$9.99
Roma Italian	\$10.99
Gourmet Pizza & Salad bar	\$10.25
Asian Express buffet	\$9.95

MOVABLE FEASTS

PER PERSON

Basic BBQ	\$12.99
Texas style BBQ	\$14.99
Fajita bar	\$12.99

CULINARY CLASSICS

PER PERSON

Filet mignon	\$28.59
Roast top round of beef	\$19.59
Beef wellington	\$29.59
Steak au poivre	\$28.59
Chicken piccata	\$17.99
Chicken cordon bleu	\$20.59
Chicken sorrento	\$20.59
Rosemary chicken	\$14.99
Italian chicken	\$15.99
Southwestern glazed pork loin	\$20.59
Anise roast pork	\$20.59
Stuffed pork chop	\$22.59
Pork tenderloin	\$22.59
Roast leg of lamb	\$20.59
Lamb chops	\$30.59
Shrimp scampi	MARKET
Chilean sea bass with salsa	MARKET
Broiled salmon with dill butter	MARKET
Ahi tuna	MARKET
Maryland crab cakes	MARKET
Almond coconut tilapia	MARKET
Garlic orange chili shrimp	MARKET
Vegetable napoleon	\$16.59
Eggplant rollard	\$15.59
Chèvre, orzo, & basil stuffed portobello	\$16.59
Spaghetti squash	\$14.59
Ravioli porcini morel	\$16.59
Vegetarian lasagna	\$14.59

Prices Effective Through July 2011

C A T E R I N G

ASSORTED DIPS

PER PERSON

Spinach and artichoke dip	\$3.29
French onion dip	\$2.99
Garden vegetable dip	\$2.99
Ranch dip	\$2.99
Crab dip	\$3.99
Shrimp dip	\$3.99
Seven layer dip with tortilla chips	\$3.79

TRAYS AND DISPLAYS

PER PERSON

Crudités and dip	\$4.29
Cheese and crackers	\$4.29
Imported/specialty cheese and gourmet crackers	\$4.99
Fresh seasonal fruit and cheese	\$4.29
Smoked salmon with condiments	\$6.29
Mini rollers	\$4.29
Tea sandwiches	\$4.29
Chips & salsa	\$2.99
Guacamole	\$1.99
Fresh seasonal fruit	\$4.29

SNACKS

PER PERSON

Chocoholic	\$7.25
Take five	\$7.25
Snack attack	\$7.25
Ice cream sundae bar	\$5.29
Chocolate fountain bar	\$5.00

ASSORTED COOKIES

BY THE DOZEN

Sugar cookie	\$9.99
Oatmeal raisin cookie	\$9.99
Peanut butter drop cookie	\$9.99
Chocolate chocolate chip cookie	\$9.99
Chocolate chip cookie	\$9.99
Macadamia nut cookie	\$9.99
Bite size cookies	\$2.99
Bite size brownies	\$2.99

FINISHING TOUCHES

BY THE DOZEN

Chocolate brownies	\$9.99
Marble brownies	\$12.99
Lemon bars	\$9.99
Seven layer bars	\$12.99
Raspberry ribbon brownies	\$20.00
Marshmallow krispies	\$8.99
Macaroon	\$12.99
Carrot cake bar	\$12.99

CAKES

Full sheet	\$53.99
1/2 Sheet	\$39.99
1/4 Sheet	\$29.99
8" Round	\$9.99
10" Round	\$12.99
Mini cupcakes	\$9.99
Strawberry shortcake	\$3.99 pp
Cheesecakes w/Seasonal berries and Whipped cream	\$3.00 per slice

Prices Effective Through July 2011

C A T E R I N G

HORS D'OEUVRES

BY THE DOZEN

HOT	
Swedish meatballs	\$11.00
Sausage bites w/champagne mustard and white wine	\$12.00
Mac & cheese poppers	\$12.00
Buffalo wings	\$13.00
Honey drizzled chicken drumettes	\$13.00
Pita w/goat cheese and onions	\$13.00
Vegetable spring rolls	\$13.00
Chicken satay	\$14.00
Pot stickers	\$15.00
Assorted mini quiche	\$15.00
Parmesan artichoke hearts	\$19.00
Southwest quesadillas	\$19.00
Spanakopita	\$20.00
Egg rolls	\$20.00
Roasted red peppers and gouda quesadillas	\$20.00
Potato latkes	\$20.00
Mini chicken pot pies	\$20.00
Chicken empanadas	\$20.00
Stuffed mushrooms	\$25.00
Beef yakitori sticks	\$25.00
Shrimp wrapped in bacon	\$25.00
Mini chicken wellington	\$28.00
Mini beef wellington	\$28.00
Coconut shrimp	\$30.00
Crab cakes	MARKET
Shrimp cakes	MARKET
Mini lambchops	MARKET

HORS D'OEUVRES

BY THE DOZEN

COLD	
Skewered fruit w/dressing	\$13.00
Endive & goat cheese	\$13.00
Tuscan bruschetta	\$15.00
Tomato, mozzarella and basil crostini	\$15.00
Caprese crostini	\$15.00
Curried chicken salad	\$15.00
Thai beef cucumber	\$15.00
Beef carpaccio on lavish	\$16.00
Thai shrimp cucumber	\$16.00
Tuna and avocado tartar	\$17.00
Poke ahi w/bib lettuce	\$19.00
Vegetarian sushi	\$25.00
Shrimp cocktail	MARKET
Salmon pinwheel	MARKET
Assorted sushi	MARKET
Mediterranean platter	\$40.00

BEVERAGES

PER PERSON

HOT																	
CLU coffee station	\$1.79																
Gourmet coffee station	\$3.79																
Hot cocoa	\$1.59																
COLD																	
Canned soda	\$1.09 ea																
Bottled water	\$1.69 ea	PUNCHES		Lemonade/fruit punch	\$1.09	Iced tea	\$1.09	Raspberry iced tea	\$1.19	Mock Sangria	\$1.69	Shirley Temple	\$1.99	Sparkling Water	\$2.99	Assorted premium beverages	\$2.50 - \$4.99
PUNCHES																	
Lemonade/fruit punch	\$1.09																
Iced tea	\$1.09																
Raspberry iced tea	\$1.19																
Mock Sangria	\$1.69																
Shirley Temple	\$1.99																
Sparkling Water	\$2.99																
Assorted premium beverages	\$2.50 - \$4.99																

Prices Effective Through July 2011