

Catering
at

NORCO
COLLEGE

MORENO
VALLEY
COLLEGE

 **RCC**
RIVERSIDE CITY COLLEGE

THE CATERING PROCESS

Thank you for choosing to use your on site college catering services. We strive to provide you with high quality food and beverages with the service to match. This guide is intended to help you as you plan your menu. Our staff will be happy to customize menus to fit your needs and budget. We are here to assist in making your event a success!

STEP 1

Reserve your location with your campus utilization specialist or facilities department. Don't forget to request any needed tables, chairs, podiums or audio visual equipment.

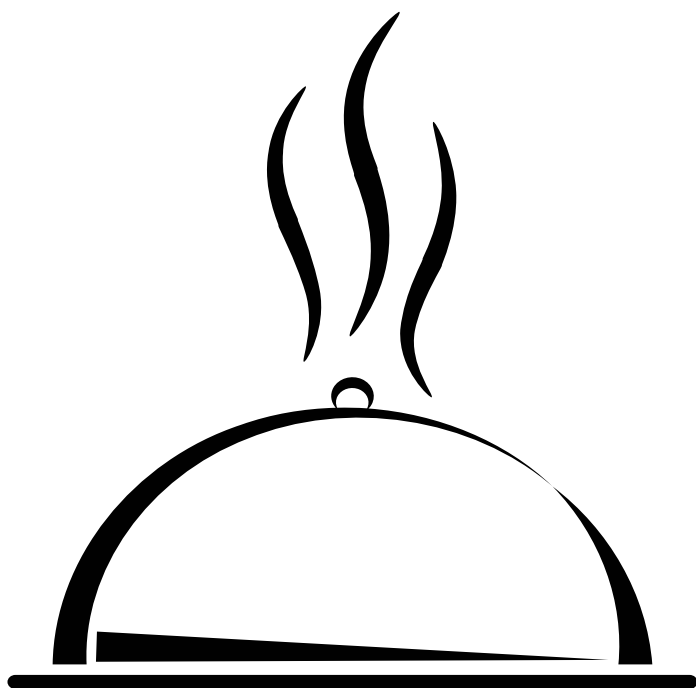
STEP 2

Contact our catering department to discuss your menu selections for your event at 951-222-8483 or via email. We will assist and guide you in your planning.

STEP 3

Once a menu is selected a Banquet Event Order will be sent to you listing the details of all items and quantities ordered, a budget code for payment along with time and date of your event. This contract must be signed and returned to the Catering Department to guarantee your event. If paying by check, cash, or Purchase Order; payment must be received three (3) days prior to date of event.

It's that Easy!



CATERING POLICIES

Cancellations and Changes

Any event or menu item cancelled or changed less than 3 business days prior to the event will result in a service charge of 100% of the cost of products acquired and labor invested at the time of cancellation.

Served Meals

Depending on the size of your event; one or more servers may be needed to serve the event. Servers are \$20 an hour with a two (2) hour minimum.

Delivery Charges

A \$50 delivery charge is added for any off campus event.

Additional Information

Your catering price includes food and beverages, disposable ware, buffet set-up, décor, linen for the food table, equipment, clean-up and removal.

China service can be provided at an additional cost of \$2 per person.

Additional banquet sized or square tablecloths are \$7.50 each. Cloth napkins are \$1 per person. Please note Holiday linen colors are additional and cannot be guaranteed.

Catering prices are also subject to state sales tax.

Events held on RCCD observed holidays are subject to additional labor charges.

RCCD Food Services is not responsible for any food or beverages not supplied by our department. All food and beverages purchased through RCCD must be consumed on the premises.

Total pricing will reflect your menu and service selections. Please feel free to ask any questions.

OUR KITCHEN COMMITMENT

We believe healthy eating is critical to living a long and happy life. Therefore we are committed to provide you, our customer, with dining options that are fresh and made to order.

Our menus are based on availability of ingredients. During certain seasons we may not be able to obtain all menu items needed to prepare your meal and may need to make a substitution. We'll be sure to let you know.

We also do not use trans fats in any of our menu items. Let us know how we are doing, we value your business! Thank you again for choosing your college in-house catering services.

BREAKFAST SELECTIONS

Coffee Break

Freshly brewed coffee, decaf, and a selection of teas.
\$1.75 per person

Mini Continental

An assortment of bakery items, coffee, hot tea and assorted juices.
\$5.25 per person

Classic Continental Breakfast

An assortment of bakery items, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.
\$6.95 per person

The Country Feast

Scrambled eggs, home-style potatoes, with your choice of bacon, sausage or ham, breakfast pastries, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.
\$8.75 per person

Croissant Egg Sandwich

Scrambled eggs stuffed inside a large croissant with your choice of ham, sausage or bacon served with fresh-cut seasonal fruit, home-style potatoes, coffee, hot tea and assorted juices.
\$8.50 per person

Breakfast Burrito

Scrambled eggs with your choice of bacon, sausage or chorizo and shredded cheese in a flour tortilla. Served with salsa, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.
\$7.75 per person

Buttermilk Pancakes

Buttermilk pancakes served with syrup and butter, your choice of bacon or sausage, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.
\$6.95 per person.

BREAKFAST A LA CARTE (OR ANYTIME)

Served by the dozen unless noted

Muffins	\$12.00	Assorted Yogurts	\$1.50 each
Breakfast Bread	\$9.00	Yogurt Parfait Cups	\$2.50 each
Scones	\$18.00	Whole Fruit	\$1.00 each
Danishes	\$11.00	Bottled Juice	\$1.50 each
Bagels with cream cheese and jelly	\$1.50 each	Bottled Water	\$1.50 each

GOURMET LUNCHEON SALADS

(Lunch menu served until 3 pm only)

Selections include rolls and butter, ice tea or lemonade and a freshly baked cookie.

All salads can be prepared vegetarian.

Traditional Chicken Caesar

Romaine lettuce, parmesan cheese, house made croutons with roasted chicken breast and Caesar dressing.

\$9.95 per person

Chinese Chicken

Lettuce mix with mandarin orange segments, green onion, sliced almonds crunchy noodles, sesame seeds and topped with sliced roasted chicken. Served with an oriental sesame ginger dressing.

\$10.95 per person

Cobb Salad

Lettuce mix topped with turkey, bacon, crumbled bleu cheese, avocado, black olives, hard boiled egg and tomato. Served with ranch dressing.

\$10.95 per person

Classic Chef Salad

Lettuce mix with a julienne of turkey, ham and provolone cheese, hard boiled egg, tomato and cucumber. Served with your choice dressing.

\$9.95 per person

Southwestern Chicken Salad

Lettuce mix with a julienne of red pepper, cherry tomatoes, black beans, corn, guacamole and shredded cheese topped with a citrus chili marinated roasted chicken breast. Served with your choice of dressing.

Nacho chips to accompany in lieu of a roll.

\$10.95 per person

California Chicken Salad

Roasted, diced chicken on a bed of salad mix with dried cranberries, sliced apples, mandarin oranges, candied walnuts and blue cheese crumbles. Served with your choice of dressing.

\$10.95 per person

Spinach Salad

Tender spinach, chopped bacon, red onion, hard boiled egg and parmesan cheese with sliced roasted chicken and Italian dressing.

\$9.95 per person

Greek Salad with Chicken

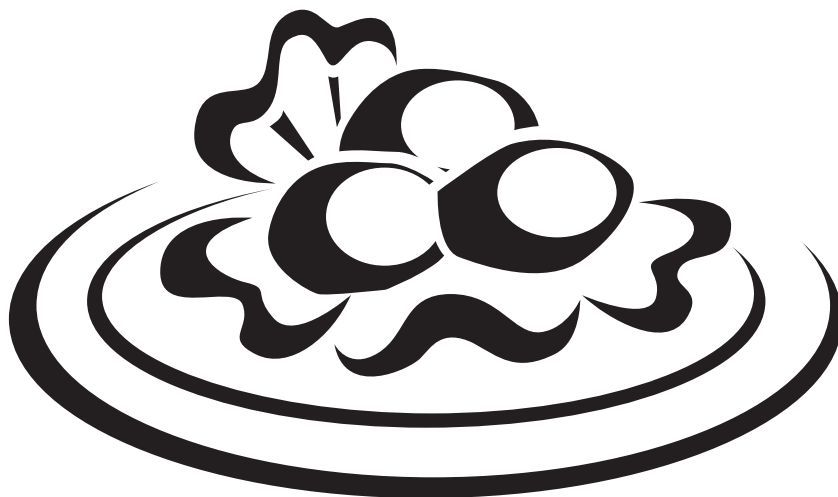
Mixed greens with cucumber, red onion, kalamata olives, tomato and feta cheese. Topped with a roasted chicken breast and your choice of dressing.

\$9.95 per person

Grande Taco Salad

Grande taco shell filled with chopped romaine, black beans, tomatoes, black sliced olives, shredded cheese and topped with your choice of roasted chicken breast or carne asada. Topped with salsa and guacamole. (No roll and butter.)

\$10.50 per person



GOURMET LUNCHEON SANDWICHES/WRAPS

Selections include your choice of cut fruit or house made pasta salad, dill pickle, ice tea or lemonade and a freshly baked cookie.

Vegetable Ciabatta

Roasted eggplant, red pepper, red onion with tomato, spinach and chipotle mayonnaise on a ciabatta roll.

\$8.95 per person

College Club

A sandwich with sliced turkey, bacon, swiss cheese, lettuce, tomato, avocado and mayonnaise on a ciabatta roll.

\$8.95 per person

Chicken Caesar Wrap

Spinach tortilla wrap filled with a classic chicken Caesar salad and chopped tomato.

\$8.95 per person

Pesto Chicken Wrap

A flavored tortilla with pesto chicken, shredded cheese, roasted red peppers, avocado, tomato and lettuce.

\$8.95 per person

Greek Chicken Wrap

Spinach tortilla with roasted chicken, lettuce, diced cucumbers, kalamata olives, chopped tomatoes, and feta cheese with vinaigrette dressing.

\$8.95 per person

Classic Croissant

A buttery croissant with your choice of: ham and swiss, turkey and provolone or roast beef and pepper jack cheese topped with lettuce and tomato. Mayonnaise and mustard to accompany.

\$7.95 per person

Box Lunch

A hearty sandwich of your choice on a hoagie roll with fresh whole fruit, house made pasta salad, fresh baked cookie, bag of chips and pickle spear packaged in a convenient to-go box. A canned soda accompanies this lunch.

\$9.50 per person

GOURMET HOT LUNCHEONS

(Lunch menu served until 3 pm only)

Non-Mexican entrée selections include rolls with butter and freshly baked cookies for dessert. Mexican entrees come with Churros for dessert instead of cookies. Ice tea or Lemonade included.

Baked Lasagna

Classic Meat or Vegetarian Lasagna. Served with a Caesar salad.

\$11.95 per person

Penne Chicken Alfredo

Roasted chicken served over penne pasta with Alfredo sauce. Served with a Caesar salad.

\$11.95 per person

Santa Fe Fajitas

Your choice of chicken or beef fajitas. Served with refried beans and Spanish rice, flour or corn tortillas, salsa, sour cream, guacamole, tortilla chips and cheese.

\$9.95 per person

Chicken, Beef or Cheese Enchiladas

Corn tortillas filled with your choice of chicken, beef or cheese and baked in enchilada sauce. Topped with olives and green onions. Served with refried beans and Spanish rice.

\$8.95 per person

Taco Bar

Seasoned ground beef or marinated and roasted chicken served with your choice of flour or corn tortillas and salsa. Accompanied by refried beans, Spanish rice, sour cream, lettuce and cheese.

\$9.95 per person

Stuffed Potatoes

Stack your favorite toppings into a giant russet baked potato. Toppings include sour cream, whipped butter, green onions, salsa, cheese, bits of bacon, floweret's of broccoli, and sliced black olives. Served with a tossed green salad and ranch dressing.

\$8.95 per person

KITCHEN CLASSIC DINNER MENUS

Dinner entrées include rolls and butter, mixed green salad or Caesar salad, choice of cookies, brownies, cake squares or cupcakes and two beverages (iced tea, lemonade or punch.) Substitute New York Cheesecake with berry topping for an additional \$2.95 per person.

Broiled Tri-Tip

Seasoned and thinly sliced. Served with au jus, mashed potatoes and seasonal vegetables.

\$14.95 per person

Herb Roasted Chicken

Quarter baked chicken seasoned with herbs and spices. Served with rice pilaf and seasonal vegetables.

\$13.95 per person

BBQ Chicken

Quarter baked chicken basted with BBQ sauce. Served with scalloped potatoes and seasonal vegetables.

\$13.95 per person

Roasted Turkey Breast

Freshly baked and sliced breast of turkey with gravy accompanied by stuffing, mashed potatoes and cranberry sauce.

\$14.25 per person

Chicken Piccata

Boneless chicken breast sauteed in lemon, white wine and capers. Served with rice pilaf and seasonal vegetables.

\$13.50 per person

Rosemary Chicken

Roasted boneless chicken breast marinated in rosemary, lemon, garlic and spices. Served with wild rice and seasonal vegetables.

\$13.50 per person

Chicken Marsala

Boneless chicken breast sauteed with marsala wine and mushrooms. Served over pasta with seasonal vegetables.

\$13.50 per person

Chicken Parmesan

Breaded chicken breast topped with marinara sauce and mozzarella cheese baked to perfection. Served over pasta with seasonal vegetables.

\$13.50 per person

Skirt Steak Roulade

Tender skirt steak rolled with cheese, spinach herbs and bread crumbs and roasted. Served with wild rice and seasonal vegetables.

\$14.95 per person



THEMED BUFFETS

Themed Buffets (Perfect for specialty hearty lunches or dinner)

Choose 2 beverages: ice tea, lemonade, punch or coffee

New York Deli \$10.95

Build your own deli sandwiches with assorted deli meats and cheeses.

With all the "fixins" including sandwich bread and rolls, lettuce, onion, tomato slices and pickle chips. We also include house made chips, pasta salad, fruit salad and cookies. Two beverages included.

La Fiesta \$13.75

Your choice of two entrees:

Chicken or Beef Fajitas

Cheese Enchilada Casserole

Chicken or Beef Tacos or Tostadas.

Accompanied by refried beans and Spanish rice, tortilla chips and salsa, lettuce, shredded cheese, guacamole, fruit salad and churros. Two beverages included.

Pacific Rim \$13.95

Your choice of two entrees:

Teriyaki Chicken

Beef and Broccoli

Orange Chicken

Tofu Stir Fry

Chicken and Vegetable Stir Fry

Served with fruit salad, steamed rice, seasonal vegetables, mini eggrolls with sweet and sour sauce, dessert of cake squares or brownies and two beverages.

Country Cooking \$15.25

BBQ Chicken Quarters and Roasted Tri Tip with au jus. Baked beans, corn cobbettes, mixed green salad with ranch dressing, rolls and butter. Apple pie for dessert and two beverages.

Taste of Italy \$13.75

Your choice of two entrees:

Lasagna - Beef or Vegetable

Pasta with Italian meatballs and marinara

Penne Chicken Alfredo

Marinara sauce and pasta

Italian Sausage and pasta

Roasted vegetable Pomodoro and pasta

Served with Caesar Salad and house made croutons, garlic breadsticks, fresh seasonal vegetables, choice of one cake square or brownie and two beverages.

Pizza Party \$8.50

(Minimum of 4 people to party)

In-house made cheese pizzas cut into 8 slices with assorted toppings, mixed green salad with ranch dressing, cookies and two beverages.

Additional toppings \$1.50 each

Pepperoni, sausage, peppers and onions, ham, pineapple, mushrooms or olives.

FINGER FOODS AND APPETIZERS

Gourmet Cheese and Crackers Display
Marinated and Roasted Vegetable Platter
Hot and Spicy Buffalo Wings
Vegetable Patch Crudite and Dip
Housemade Hummus and Pita Chips
Mini Eggrolls with Sweet and Sour Dip
Chicken Skewers
Potstickers with Plum Glaze

Meatballs: BBQ, Sweet and Sour or Italian
Seasonal Fruit Display
Tomato Bruschetta
Shrimp Ceviche with Chips
Stuffed Mushrooms
Chips with Salsa and Guacamole
Taqitos and Salsa
Mini pinwheels: Vegetarian or turkey

Seven items \$15.95 per person
Six items \$13.95 per person
Five items \$11.95 per person
Four items \$8.95 per person
Three items \$6.95 per person

EXHIBITION STATIONS

Carving Stations:

- Slow Roasted Beef with au jus, horseradish sauce and mini rolls
- Roasted Turkey with cranberry sauce and mini rolls
- Citrus Glazed Ham with mustard and mini rolls
- Roasted Pork Loin with apple sauce and mini rolls
- For 25 or more people \$4.50 per person

Dessert Stations:

- Chocolate Fountain with Milk Chocolate:
Seasonal fruit, marshmallows and cake bites with dipping skewers.
For 25 or more people \$3.50 per person
- Ice Cream Sundae Bar:
French vanilla ice cream with chocolate sauce, whip cream, sprinkles and assorted fruit toppings
For 25 or more \$3.50 per person

HOUSE SPECIALTIES

Customized 1/2 or full sheet cakes; your choice of cake, frosting and lettering.

- Full sheet cake \$30.00
- Half sheet cake \$17.50

Chocolate Dipped Strawberries \$3.50 per person
2 each. (Seasonal)

Pineapple Tree with skewered seasonal fruit.
For 25 or more people \$3.50 per person

PARTY PLATTERS

- Seasonal Fruit Tray \$2.95 pp
- Gourmet Cheese and Crackers \$3.00 pp
- Vegetable Patch Crudite with Dip \$2.25 pp
- Mini Pinwheels: Vegetarian or Turkey \$2.25 pp
- Mini Croissant Sandwiches \$3.95 pp

- Mini Bagel Sandwiches \$3.95 pp
- Assorted Finger Sandwiches \$3.95 pp
- Assorted Deli Wrap Platter \$4.95 pp
- Assorted Deli Sandwich Platter \$4.95 pp
- Antipasto Platter \$2.95 pp

BAKERY (by the dozen)

- Cookies \$7.25
- Brownies \$12.00
- Muffins \$12.00
- Cupcakes \$7.25

- Cake Squares \$7.25
- Lemon Bars \$9.00
- Fruit Oatmeal Bars \$8.00
- Rice Krispy Treats \$8.00

SIDES

- Pasta Salad
- Mixed Green Salad \$2.00
- Chips and Salsa \$2.25

- Caesar Salad \$2.25
- Whole Cheese Pizza \$8.00 for 6 slices
- Additional Toppings \$1.50 each

BEVERAGES

- Ice Tea (gallon serves 16) \$10.25
- Punch (gallon serves 16) \$8.50
- Lemonade (gallon serves 16) \$8.50
- Coffee/Decaf (16/8oz cups) \$9.60
- Bottled Water \$1.50 each

- Bottled Soda \$1.50 each
- Bottled Juice \$1.50 each
- Orange Juice (gallon serves 16) \$12.00
- Pitchers of Ice Water no charge with a food order