CATERING AT

RIVERSIDE CITY COLLEGE

a tradition of service
THE CATERING PROCESS

Thank you for choosing Riverside City 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.

CATERING POLICIES

Cancellations and Changes
Any event or menu item cancelled or changed less than three business days prior to the event will result in a service charge of 100 percent.

Served Meals
Depending on the size of your event, one or more servers may be needed to serve the event. Servers are $30 an hour with a two (2) hour minimum.

Delivery Charges
A $50 delivery charge is added for off-campus events.

Additional Information
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 size or round 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 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 the department. Food and beverages purchased through RCCD must be consumed on the premises.

Total pricing will reflect 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.

Menus are based on availability of ingredients. During certain seasons some items needed to prepare your meal may not be readily available and we may need to make a substitution. We'll be sure to let you know.

We do not use transfats in any menu item.

We value your business. Thank you again for choosing Riverside City College catering.

BREAKFAST SELECTIONS

Mini Continental
An assortment of bakery items, coffee, hot tea and assorted juices.
$6 per person

Classic Continental Breakfast
An assortment of bakery items, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.
$8 per person

Deluxe Continental Breakfast
An assortment of bakery items, fresh-cut seasonal fruit, assorted yogurts, coffee, hot tea and assorted juices.
$9.50 per person

The Country Feast
Scrambled eggs and homestyle potatoes with your choice of bacon, sausage or ham, breakfast pastries, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.
$10.35 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, homestyle potatoes, coffee, hot tea and assorted juices.
$10.35 per person

Breakfast Burrito
Scrambled eggs with your choice of bacon, sausage or vegetables and shredded cheese in a flour tortilla. Served with salsa, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.
$8.90 per person

BREAKFAST A LA CARTE

Served by the dozen unless noted

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins</td>
<td>$13.50</td>
</tr>
<tr>
<td>Scones</td>
<td>$18</td>
</tr>
<tr>
<td>Danishes</td>
<td>$13.50</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Assorted Yogurts</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1 each</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$2.85 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2 each</td>
</tr>
</tbody>
</table>
**GOURMET LUNCHEON SALADS**
(Lunch menu served until 3 pm only)

Selections include rolls and butter, iced tea or lemonade and a freshly baked cookie. Salads can be prepared vegetarian.

- **Traditional Chicken Caesar**
  Romaine lettuce, parmesan cheese, house-made croutons with roasted chicken breast and Caesar dressing.
  
  $11.50 per person  
  with salmon $13.50

- **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.
  
  $12.50 per person

- **Cobb Salad**
  Lettuce mix topped with turkey, bacon, cheese, black olives, hard boiled egg and tomato. Served with ranch dressing.
  
  $12.50 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 of dressing. $11.50 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.
  
  $12.50 per person

- **California Chicken Salad**
  Roasted diced chicken on a bed of salad mix with dried cranberries, sliced apples, mandarin oranges, candied walnuts, and cheese. Served with your choice of dressing.
  
  $12.50 per person

- **Spinach Salad**
  Tender spinach, chopped bacon, red onion, hard boiled egg and parmesan cheese with sliced roasted chicken and Italian dressing.
  
  $11.50 per person  
  with salmon $13.50

- **BBQ Chicken Salad**
  Mixed greens with cucumber, red onion, corn, olives, tomato and shredded cheese. Topped with a roasted chicken breast, BBQ sauce and ranch dressing.
  
  $12.50 per person

- **Grilled Chicken Salad**
  Lettuce mix, tomatoes, cucumber, red onion and shredded cheese, topped with a roasted chicken breast. Served with ranch dressing.
  
  $12.50 per person  
  with salmon $14.50
GOURMET LUNCHEONS

SANDWICHES/WRAPS
Selections include your choice of cut fruit, mixed green salad or house-made pasta salad, iced tea or lemonade and a freshly baked cookie.

**Garden Ranch Wrap**
Cucumber, chopped tomato, shredded carrot, pepper strips, shredded cheese and spinach in a whole wheat tortilla with ranch.
$9.50 per person

**College Club**
A sandwich with sliced turkey, bacon, swiss cheese, lettuce, tomato, red onion and mayonnaise on a ciabatta roll.
$10.65 per person

**Chicken Caesar Wrap**
Wheat tortilla wrap filled with a classic chicken Caesar salad and chopped tomato.
$10.35 per person

**Grilled Chicken Wrap**
Roasted chicken, shredded cheese, diced tomato, carrots and lettuce with ranch dressing in a wheat tortilla.
$10.35 per person

**California Chicken Wrap**
Roasted chicken, lettuce, diced tomato, black beans, corn and shredded cheese with ranch dressing in a wheat tortilla.
$10.35 per person

**Classic Croissant**
A buttery croissant with your choice of: ham and swiss, turkey and provolone, or roast beef and pepper jack cheese or tuna salad topped with lettuce and tomato. Mayonnaise and mustard to accompany.
$10 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, and bag of chips packaged in a convenient to-go box. A canned soda accompanies this lunch.
$11 per person

**Baked Lasagna**
Classic meat or vegetarian lasagna. Served with a Caesar salad.
$13.75 per person

**Penne Chicken Alfredo**
Roasted chicken served over penne pasta with alfredo sauce. Served with a Caesar salad.
$13.75 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.
$11.75 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. Baked in a green or red enchilada sauce. Served with refried beans and Spanish rice.
$10.35 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.
$11.50 per person

HOT LUNCHEONS
(Lunch menu served until 3 pm only)
Non-Mexican entrée selections include rolls with butter and freshly baked cookies for dessert. Mexican entrées come with churros for dessert instead of cookies. Iced tea or lemonade included.

**Baked Lasagna**
Classic meat or vegetarian lasagna. Served with a Caesar salad.
$13.75 per person

**Penne Chicken Alfredo**
Roasted chicken served over penne pasta with alfredo sauce. Served with a Caesar salad.
$13.75 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.
$11.75 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. Baked in a green or red enchilada sauce. Served with refried beans and Spanish rice.
$10.35 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.
$11.50 per person
KITCHEN CLASSIC DINNER MENUS

(Dinner menu served after 3 pm)

Dinner entrées include rolls and butter, mixed green salad or Caesar salad, choice of cookies or brownies, and two beverages (iced tea, lemonade or punch). Add 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.
$17.25 per person

**Herb Roasted Chicken**
Quarter baked chicken seasoned with herbs and spices. Served with rice pilaf and seasonal vegetables.
$16 per person

**BBQ Chicken**
Quarter baked chicken basted with BBQ sauce. Served with scalloped potatoes and seasonal vegetables.
$16 per person

**Chicken Piccata**
Boneless chicken breast sauteed in lemon, white wine and capers. Served with rice pilaf and seasonal vegetables.
$15.50 per person

**Rosemary Chicken**
Roasted boneless chicken breast marinated in rosemary, lemon, garlic and spices. Served with wild rice and seasonal vegetables.
$15.50 per person

**Chicken Marsala**
Boneless chicken breast sauteed with marsala wine and mushrooms. Served over pasta with seasonal vegetables.
$15.50 per person

**Chicken Parmesan**
Breaded chicken breast topped with marinara sauce and mozzarella cheese baked to perfection. Served over pasta with seasonal vegetables.
$15.50 per person

**Chicken Teriyaki**
Roasted boneless chicken breast marinated in teriyaki sauce, served with pineapple, steamed rice and seasonal vegetables.
$15.50 per person

**Lemon Dill Salmon**
Roasted salmon served with parsleyed new potatoes and seasonal vegetables.
$18.50 per person
**THEMED BUFFETS**

**New York Deli** ................. $12.50
Build your own deli sandwiches with assorted deli meats and cheeses.
With all the fixins; bread and rolls, lettuce, onion, tomato slices, and pickle chips. We also include house-made chips, pasta salad, mixed green salad with ranch dressing and cookies. Two beverages included.

**Country Cooking** ................. $17.50
BBQ chicken quarters and roasted tri tip with au jus. Baked beans, corn cobbettes, mixed green salad with ranch dressing and cookies. Apple pie and two beverages.

**La Fiesta** ....................... $15.85
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.

**Taste of Italy** .................. $16
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
- Pasta primavera in alfredo sauce
Served with Caesar salad and house-made croutons, garlic breadsticks, fresh seasonal vegetables, brownies, and two beverages.

**Pacific Rim** ..................... $16
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, brownies, and two beverages.

**Pizza Party** .................. $9.75
(Minimum of four people to party)
In-house made cheese pizzas cut into eight slices with assorted toppings, mixed green salad with ranch dressing, cookies, and two beverages.
Additional toppings are $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
House-made hummus and pita chips
Mini eggrolls with sweet and sour dip
Potstickers with plum glaze
Meatballs: BBQ, sweet and sour, or Italian
Seasonal fruit display
Tomato bruschetta
Potato skins with ranch
Stuffed mushrooms

Chips with salsa and guacamole
Mini pinwheels: vegetarian or turkey
House-made chips with ranch dip
Taquitos with salsa: beef or chicken
Mini frittatas: meat or vegetarian

<table>
<thead>
<tr>
<th>Seven items</th>
<th>$18.50 per person</th>
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<tbody>
<tr>
<td>Six items</td>
<td>$16 per person</td>
</tr>
<tr>
<td>Five items</td>
<td>$13.75 per person</td>
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<tr>
<td>Four items</td>
<td>$10.35 per person</td>
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<tr>
<td>Three items</td>
<td>$8 per person</td>
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### PARTY PLATTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (pp)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal fruit tray</td>
<td>$3.50</td>
</tr>
<tr>
<td>Gourmet cheese and crackers</td>
<td>$3.50</td>
</tr>
<tr>
<td>Assorted meats and cheeses with crackers</td>
<td>$4.25</td>
</tr>
<tr>
<td>Vegetable patch crudite with dip</td>
<td>$2.65</td>
</tr>
<tr>
<td>Mini-croissant sandwiches (2 pp)</td>
<td>$4.95</td>
</tr>
<tr>
<td>Antipasto platter</td>
<td>$4.50</td>
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### BAKERY (BY THE DOZEN)

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Cookies</td>
<td>$8.25</td>
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<tr>
<td>Brownies</td>
<td>$13.50</td>
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<tr>
<td>Muffins</td>
<td>$13.50</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>$8.25</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$13.75</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$13.75</td>
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### BEVERAGES

Pitcher of ice water – no charge with a food order

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea (gallon serves 16)</td>
<td>$11.75</td>
</tr>
<tr>
<td>Punch (gallon serves 16)</td>
<td>$9.75</td>
</tr>
<tr>
<td>Lemonade (gallon serves 16)</td>
<td>$9.75</td>
</tr>
<tr>
<td>Coffee/Decaf (16/8 oz cups)</td>
<td>$16</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2 each</td>
</tr>
<tr>
<td>Bottled Soda</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$2.85 each</td>
</tr>
<tr>
<td>Orange Juice (gallon serves 16)</td>
<td>$14</td>
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