

CATERING AT



RCC

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

Muffins	\$13.50
Scones	\$18
Danishes	\$13.50
Bagels with Cream Cheese	\$1.50 each and Jelly
Assorted Yogurts	\$1.50 each
Whole Fruit	\$1 each
Bottled Juice	\$2.85 each
Bottled Water	\$2 each

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

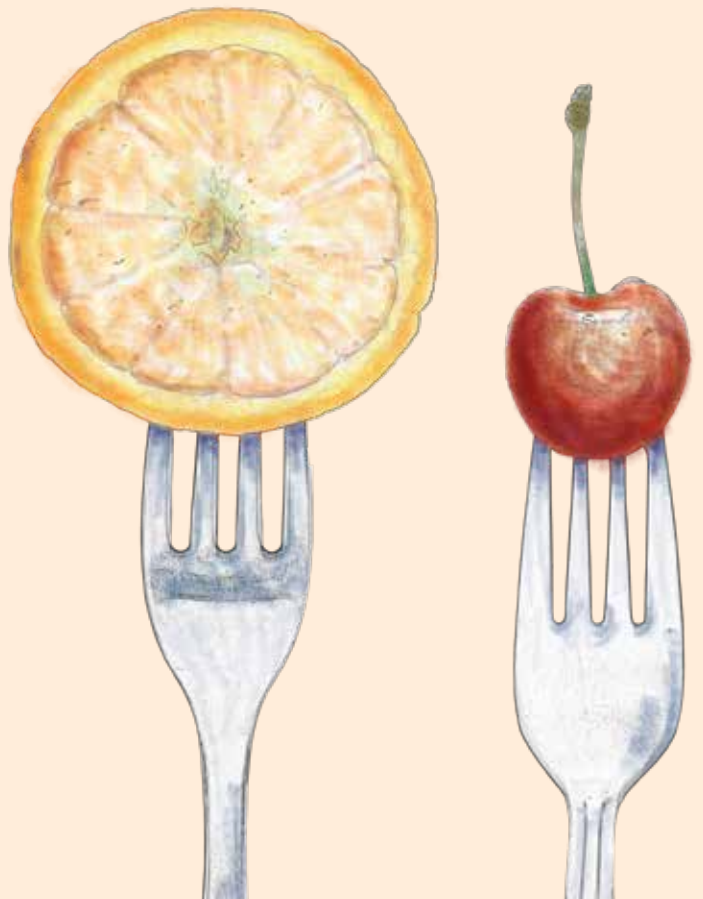
Mixed greens with cucumber, red onion, corn, olives, tomato and shredded cheese. Topped with a roasted chicken breast, BBQ sauce and ranch dressing.

\$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

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

THEMED BUFFETS

Themed Buffets (Perfect for a specialty hearty lunch or dinner)

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

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.

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.

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.

Country Cooking \$17.50

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 and two beverages.

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.

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
Taqitos with salsa: beef or chicken
Mini frittatas: meat or vegetarian

Seven items \$18.50 per person

Six items \$16 per person

Five items \$13.75 per person

Four items. \$10.35 per person

Three items. \$8 per person



PARTY PLATTERS

<p>Seasonal fruit tray \$3.50 pp</p> <p>Gourmet cheese and crackers . . . \$3.50 pp</p> <p>Assorted meats and cheeses \$4.25 pp with crackers</p> <p>Vegetable patch crudite with dip . . \$2.65 pp</p>	<p>Mini-croissant sandwiches (2 pp) . \$4.95 pp</p> <p>Antipasto platter \$4.50 pp</p>
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BAKERY (BY THE DOZEN)

<p>Cookies \$8.25</p> <p>Brownies \$13.50</p> <p>Muffins \$13.50</p>	<p>Cupcakes \$8.25</p> <p>Lemon Bars \$13.75</p> <p>Assorted Dessert Bars \$13.75</p>
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BEVERAGES

Pitcher of ice water – no charge with a food order

<p>Iced Tea (gallon serves 16) \$11.75</p> <p>Punch (gallon serves 16) \$9.75</p> <p>Lemonade (gallon serves 16) \$9.75</p> <p>Coffee/Decaf (16/8 oz cups) \$16</p>	<p>Bottled Water \$2 each</p> <p>Bottled Soda \$2.25 each</p> <p>Bottled Juice \$2.85 each</p> <p>Orange Juice (gallon serves 16) \$14</p>
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