Policies and Procedures

**Hours**: DH Catering is available anytime. Additional fees may apply for evening or weekend events, based on availability. The DH Catering office is open Monday-Friday, 8:30am-4:30pm.

**Minimum Requirements**: All buffet menus require a minimum order for 20 guests. If your guest count is less than 20, please choose from our a la carte items.

**Placing an Order**: All CSUDH related catering orders must be placed at least 5 business days in advance. Non-CSUDH related events must be placed at least 15 business days in advance. Order forms are available online: http://www4.csudh.edu/foundation/commercial-services/catering/, and can be submitted either through email or fax. Most requests will be processed within 24 hours. If you do not receive an invoice within that time, please contact our office to ensure receipt.

**Late Orders**: If your event is less than 5 business days away (15 business days for Non-CSUDH related events), you must order from the Late Catering Menu available online: http://www4.csudh.edu/foundation/commercial-services/catering/.

**Confirmation of Catering Order**: Once you receive your invoice, check to make sure the information is correct. A signature and account/payment information are required on the invoice as confirmation at least 3 business days (10 business days for Non-CSUDH related events) in advance. By signing the invoice, you are agreeing to DH Catering's policies. You are also confirming the information provided on the invoice is accurate and correct. If the required paperwork is not submitted on time, your catering order may be cancelled.

**Guaranteed Attendance**: Your catering event is a business agreement. DH Catering agrees to serve your guests and do everything possible to ensure your event is successful. In turn, you agree to guarantee the number of guests to be served. A guaranteed attendance for CSUDH related events must be submitted no later than 3 business days (10 business days for Non-CSUDH related events) in advance. This number will be considered a guarantee, not subject to reduction.

**Cancellations**: All cancellations must be made at least 3 business days in advance. If the cancellation is made 2 days in advance, you will be billed 50% of the invoice total. If the cancellation is made one day in advance, or on the day of the event, the full invoice amount will be billed.

For Non-CSUDH related events, cancellations must be made at least 10 business days in advance.

Telephone 310/243-3814   Fax 310/516-4197   Email dhcatering@csudh.edu
Policies and Procedures

**Equipment and Supplies:** DH Catering does not loan equipment. Equipment may not be removed from any catered event. All catered events come complete with necessary supplies and equipment. As the Event Contact, you are responsible for the safekeeping of all catering equipment. DH Catering staff will confirm the equipment provided at every event with the Event Contact (or other designated person). Any lost or damaged equipment will result in additional charges.

**Leftover Food:** Health Department regulations do not permit taking leftover food from any event. Any leftover food is the property of Campus Dining Services. Please be aware that most food, due to Health Department regulations, cannot be left out at room temperature longer than two hours. If you elect to take leftover food from your catered event, it is no longer the responsibility of Campus Dining Services. By signing your invoice, you accept any and all liability that may result in the mishandling or any illness that might occur once the food has been removed from an event.

**Alcohol Policy:** DH Catering holds a beer and wine license only. The service of beer and wine at a campus function must be administered by DH Catering, and comply with all University Alcohol Policies and the Office of Student Life. Events taking place outside the Loker Student Union may require a one day liquor license. These events should be booked at least two weeks in advance in order to secure the proper paperwork.

**Corkage Fee:** If you wish to provide your own wine at an event, there is a 5.00 corkage fee per bottle. In addition, the service of wine at a campus event must be administered by DH Catering staff.

**Pricing and Availability:** All prices are subject to change. Due to seasonality, certain items may not be available.

**Policy Changes:** DH Catering policies are subject to change without notice, but will NOT affect existing confirmed bookings. Always refer to posted DH Catering policies before placing your order.
Policies and Procedures

Payments for CSUDH Related Events: Catered events may be billed to either a departmental budget code or a private party. The method of payment will be established with DH Catering when placing your order, in compliance with CSUDH Foundation guidelines for events.

Foundation accounts require the following to secure an event: an authorized signature and account number written on the invoice.

Foundation grant accounts require the following to secure an event: an authorized signature and account number written on the invoice, along with a copy of the event agenda/program. Once the event has taken place, a copy of the sign-in sheet is required to process the invoice.

Departmental budget codes require the following to secure an event: an authorized signature on the invoice and copies of the signed departmental requisition and justification for hospitality expenditures form (Executive Order #761).

If you are not billing your event to a campus account/budget code, the full balance is due 3 business days in advance. Acceptable forms of payment include cash, Visa, Mastercard or check.

Payments for Non-CSUDH Related Events: A 50% deposit is required to secure your event. The remaining balance is due 10 business days in advance. Acceptable forms of payment include cash, Visa, Mastercard or cashier’s check. Personal checks cannot be accepted.

Any order placed less than 10 business days in advance requires a valid credit card on file. Payment form and payment due date will be determined at the time of placing your order. If full payment is not collected by the due date, the credit card on file will be charged.
DH Catering Services

DH Catering staff will set-up your catering order, and return at the end of your event to clean-up. For our hot buffets, staff will remain at the event to assist in serving your meal. DH Catering provides the appropriate equipment to service your menu, and provides our high quality paper and plasticware, along with linens for the food tables.

Service Includes:
- High quality paper and plasticware
- Appropriate serving pieces and equipment
- Linens for food tables
- Set-up and clean-up
- Staff for hot buffets

Fees:
- A 10% service charge will be added to all CSUDH related events
- A 20% service charge will be added to all Non-CSUDH events

Designated items (marked with an * on the menu) are available for pick-up. The service charge will be waived for pick-up events.

Upgrades:
- Linens for banquet tables 6.00 each
- Specialty linens Call for quote
- Buffet service on china 7.50 per person
- DH Catering staff will set the buffet tables with china, glassware and silverware roll-ups. Linens are provided for banquet tables.

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Breakfast Buffets

**Continental Breakfast One**  
9.25 per person  
Served with assorted mini pastries, seasonal fresh fruit platter and DH coffee service

**Continental Breakfast Two**  
12.25 per person  
Served with assorted mini pastries, seasonal fresh fruit platter, nonfat yogurt with granola and strawberry topping and DH coffee service

**CSUDH Breakfast Buffet**  
13.75 per person  
Choose one: Scrambled eggs with cheese or scrambled eggs with roasted vegetables  
Choose one: Pork sausage, turkey sausage or bacon  
Choose one: Seasonal fresh fruit platter, orange juice or apple juice  
Served with oven roasted potatoes and DH coffee service

**Mexican Breakfast Buffet**  
13.50 per person  
Choose one: Chilaquiles verde with scrambled eggs, ranchero breakfast tostadas, chile relleno casserole or roasted poblano and chicken hash  
Choose one: Seasonal fresh fruit platter, orange juice or apple juice  
Served with oven roasted potatoes and DH coffee service

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Breakfast Buffets

Southern Breakfast Buffet
13.75 per person

Choose one: French toast bread pudding, peach pancakes with cinnamon butter, bacon waffles or cheddar biscuits with onion and thyme gravy
Choose one: Maple basted ham with red eye gravy, fried chicken wings or grilled smoked sausage
Choose one: Seasonal fresh fruit platter, orange juice or apple juice
Served with scrambled eggs and DH coffee service

American Brunch Buffet
18.95 per person

Choose two: California eggs benedict, garden vegetable scramble, honey ham and potato frittata, French toast with maple syrup, herb roasted chicken, honey mustard ham or slow braised brisket
Choose one: Pork sausage, turkey sausage or bacon
Choose one: Oven roasted potatoes or red roasted garlic potatoes
Choose two: Seasonal fresh fruit platter, mixed green salad with ranch and Italian dressing, penne pasta salad or vegetable platter with ranch dressing
Served with assorted mini pastry display, DH coffee service and orange juice
Breakfast A la Carte Items

**Freshly Baked Pastries**
*Items available for pick-up*

**Mini pastries**
12.25 dozen

Choice of: Mini Danish, mini bagels with cream cheese, mini muffins, mini scones, mini cinnamon rolls or an assortment

**Scones**
16.25 dozen

Assortment of blueberry, brown sugar with cinnamon and raspberry white chocolate

**Bagels**
22.95 dozen

Assortment of plain, onion, poppy seed and blueberry
Served with cream cheese

**Muffins**
23.25 dozen

Assortment of cappuccino, blueberry, cranberry, double chocolate chip and sunrise

**Seasonal fresh fruit platter**
Small serves 25 and large serves 50

Small 39.75 Large 68.25

**Quiche**
24.50 (8 servings)

Choice of: Traditional Lorraine, spinach and mushroom, cheddar and broccoli or chile relleno

**Breakfast burritos**
29.75 (6 servings)

Eggs, sausage (pork or turkey), potatoes and Monterrey Jack cheese wrapped in a flour tortilla
Served with tortilla chips and salsa fresca

**Cold Beverages**

Choice of: Orange juice, apple juice or cranberry juice

7.95 pitcher (7 servings)
15.75 gallon (14 servings)

**Hot Beverages**

Choice of: Regular coffee, decaf coffee or hot water with tea bags

12.25 airpot (8 servings)
24.50 gallon (16 servings)

**DH Coffee Service**
Served with: Regular coffee, decaf coffee and hot water with tea bags

2.35 per person
# Box Lunches

*Items available for pick-up*

<table>
<thead>
<tr>
<th>Box Lunch</th>
<th>Price</th>
<th>Description</th>
<th>Additional Options</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Dean</strong></td>
<td>12.95</td>
<td>Two Hawaiian rolls, one thinly sliced turkey and one honey ham, both topped with lettuce, tomato, American cheese and mayonnaise. Served with chips and a cookie. Choose one: Can soda or bottled water</td>
<td></td>
</tr>
<tr>
<td><strong>The Executive Director</strong></td>
<td>13.25</td>
<td>Salami, ham, mortadella, provolone cheese, pepperoncini, lettuce and mayonnaise on a hoagie roll. Served with Italian dressing, chips and a cookie. Choose one: Can soda or bottled water</td>
<td></td>
</tr>
<tr>
<td><strong>The Associate Dean</strong></td>
<td>14.50</td>
<td>Turkey, avocado, Swiss cheese, lettuce, tomato and mayonnaise on a croissant. Served with chips and a cookie. Choose one: Can soda or bottled water</td>
<td></td>
</tr>
<tr>
<td><strong>The Vice Chairman</strong></td>
<td>13.75</td>
<td>BBQ chicken breast topped with lettuce, tomato, pepper jack cheese and BBQ ranch dressing on herb focaccia. Served with chips and a cookie. Choose one: Can soda or bottled water</td>
<td></td>
</tr>
<tr>
<td><strong>The Toro</strong></td>
<td>12.95</td>
<td>Thinly sliced roast beef and sharp cheddar cheese on a hoagie roll with lettuce, tomato, red onion and spicy horseradish sauce. Served with chips and a cookie. Choose one: Can soda or bottled water</td>
<td></td>
</tr>
<tr>
<td><strong>The Provost</strong></td>
<td>11.75</td>
<td>Tuna salad with chopped celery, onions, lettuce and tomato on wheat bread. Served with chips and a cookie. Choose one: Can soda or bottled water</td>
<td></td>
</tr>
<tr>
<td><strong>The President</strong></td>
<td>14.25</td>
<td>Turkey, ham, bacon and Swiss cheese topped with lettuce, tomato, avocado and mayonnaise on toasted white bread. Served with chips and a cookie. Choose one: Can soda or bottled water</td>
<td></td>
</tr>
<tr>
<td><strong>The Vice President</strong></td>
<td>11.75</td>
<td>Two Hawaiian rolls topped with seasonal grilled vegetables. Served with chips and a cookie. Choose one: Can soda or bottled water</td>
<td></td>
</tr>
</tbody>
</table>

Telephone 310/243-3814 Fax 310/516-4197 Email dhcatering@csudh.edu
Box Lunches
*Items available for pick-up*

The Athletic Director
13.50 per person

- Eggplant, zucchini, yellow squash, Portobello mushrooms, carrots, roasted peppers, red onion, avocado, provolone cheese and balsamic vinaigrette on herb focaccia
- Served with chips and a cookie
- Choose one: Can soda or bottled water

The Professor
14.00 per person

- Grilled chicken breast, tomato, red onion, Parmesan cheese and croutons on a bed of romaine lettuce
- Served with Caesar dressing and an herb roll
- Choose one: Can soda or bottled water

The Coordinator
14.75 per person

- Citrus grilled salmon, endive, cucumber, tomato and orange segments on a bed of spinach
- Served with tangy citrus vinaigrette and an herb roll
- Choose one: Can soda or bottled water

The Director
14.75 per person

- Grilled ginger chicken breast, Napa cabbage, carrots, zucchini, red peppers, green onions, Mandarin oranges and rice noodles on a bed of romaine lettuce
- Served with sesame ginger dressing and an herb roll
- Choose one: Can soda or bottled water

The Manager
14.25 per person

- Tuna salad, red cabbage, hard boiled egg, cherry tomatoes, green beans and green onions on a bed of romaine lettuce
- Served with ranch dressing and an herb roll
- Choose one: Can soda or bottled water

The Advisor
14.75 per person

- BBQ chicken breast, jalapeno, carrots, green onion, roasted red peppers, tomato and pepper jack cheese on a bed of romaine lettuce
- Served with smoked tomato vinaigrette and an herb roll
- Choose one: Can soda or bottled water

The Master
14.75 per person

- Grilled chicken breast, crumbled bacon, avocado, hardboiled egg and crumbled blue cheese on a bed of romaine lettuce
- Served with ranch dressing and an herb roll
- Choose one: Can soda or bottled water

Sack Lunch
9.25 per person

- Choose one: Turkey or ham sandwich with lettuce and cheese
- Served with: Penne pasta salad and assorted cookies
- Choose one: Can soda or bottled water

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Cold Lunch Buffets

**Deluxe Deli Buffet**
16.50 per person

Make your own sandwich buffet with turkey, ham, roast beef and tuna salad
Condiments include: Mayonnaise, mustard, green leaf lettuce, tomato, onion and pickle spears
Assorted breads include: Wheat, sourdough and hoagie rolls
Choose two: Provolone, cheddar, Swiss or pepper jack cheese
Choose two: Penne pasta salad, grilled marinated vegetables, seasonal fresh fruit platter or potato salad
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch
Served with assorted cookies

**Salad Buffet**
17.25 per person

Choose three: Caprese pasta salad, strawberry spinach salad, black bean and roasted corn salad, roasted mushroom salad, quinoa and garden vegetable salad or Mediterranean brown rice salad
Choose two: Curry chicken apple salad, pesto chicken salad, turkey cranberry salad, tuna pasta salad or salmon Caesar salad
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch
Served with tomato herb focaccia bread and assorted cookies

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Budget Buffets
*Items available for pick-up*

**BBQ Buffet**
9.25 per person

Choose one: 1/4 lb. hamburger, veggie burger or 1/4 lb. all beef hot dog
Choose one: Assorted potato chips, corn on the cob or potato salad
Choose one: Can soda or bottled water
Served with condiments

**Chicken Buffet**
9.25 per person

Choose one: Rotisserie chicken, fried chicken or baked herb chicken
Choose two: Mixed green salad with ranch and Italian dressing, corn on the cob, mashed potatoes and gravy, pinto beans or Spanish rice
Choose one: Biscuits, flour tortillas or corn tortillas
Choose one: Can soda or bottled water

**Create Your Own Taco Buffet**
8.25 per person

Choose one: Grilled chicken or carne asada
Choose one: Flour tortillas or corn tortillas
Choose one: Can soda or bottled water
Served with Spanish rice, refried beans, cilantro, onions, lime, lettuce and fresh salsa

**Pasta Buffet**
10.25 per person

Choose one: 5 cheese baked ziti, spaghetti with marinara sauce and parmesan cheese or chicken Alfredo with penne pasta
Choose one: Caesar salad or mixed green salad with ranch and Italian dressing
Choose one: Can soda or bottled water
Served with garlic bread

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Theme Buffets

**American BBQ**  
19.25 per person

Choose two: BBQ chicken, BBQ turkey breast, smoked beef brisket, smoked Kielbasa sausage, spice rubbed pork loin or slow smoked pulled pork
Choose two: Coleslaw, roasted green bean salad, red potato salad, grilled corn, baked beans or macaroni and cheese
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch
Served with jalapeno cheese muffins and assorted cookies

**Asian Buffet**  
18.75 per person

Choose one: Crispy ginger chicken, curry coconut chicken, broccoli beef, char sui pork or crispy tilapia with lemon garlic sauce
Choose two: Mixed green salad with sesame ginger dressing, ramen salad, Asian cabbage slaw, Chinese chicken salad or seasonal fresh fruit platter
Choose two: Vegetable chow mein, garlic noodles, steamed rice, vegetable fried rice, stir fried green beans and mushrooms or garlic spinach
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch
Served with assorted cookies

**Italian Pasta Buffet**  
19.25 per person

Choose one: Lasagna with meat sauce, lasagna with grilled vegetables, spaghetti with meatballs, chicken fettuccini Alfredo, chicken parmesan with linguini or salmon scampi with linguini
Choose one: Caesar salad or mixed green salad with ranch and Italian dressing
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch
Served with tomato herb focaccia bread, grilled marinated vegetables, sliced tomatoes with fresh mozzarella and assorted cookies

**Gourmet Dessert**  
6.00 per person
Choose one: Caramel apple tart, seasonal berry tart with lemon curd, French toast bread pudding with vanilla bean sauce and fresh berries or double chocolate brownie with coffee ice cream

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Theme Buffets

**Italian Pasta Bar Buffet**  
21.75 per person  
Choose two: Orecchiette, ziti, fusilli, spinach and cheese ravioli or four cheese tortellini  
Choose two: Pomodoro, white wine Alfredo, sundried tomato cream or Bolognese meat sauce  
Choose one: Grilled lemon chicken, garlic beef roast, meatballs or Italian sausage  
Choose two: Mixed green salad with Italian dressing, Caesar salad, grilled marinated vegetables or sliced tomatoes with fresh mozzarella  
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch  
Served with tomato herb focaccia bread, pesto, grated parmesan cheese, crushed red pepper and assorted cookies

**Mexican Buffet**  
18.95 per person  
Choose one: Beef fajitas, chicken fajitas, cheese enchiladas, shredded chicken enchiladas, carne asada with grilled onions, al pastor, snapper Vera Cruz or chile relleno  
Choose one: Santa Fe salad with ranch dressing, Caesar salad with cilantro pepita dressing or jicama citrus salad  
Choose one: Refried beans or charro beans with tomatoes, onion and cheese  
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch  
Served with Spanish rice, tortillas (except enchiladas), tortilla chips with salsa fresca and assorted cookies

**Gourmet Dessert**  
6.00 per person  
Choose one: Caramel apple tart, seasonal berry tart with lemon curd, French toast bread pudding with vanilla bean sauce and fresh berries or double chocolate brownie with coffee ice cream

Telephone 310/243-3814 Fax 310/516-4197 Email dhcatering@csudh.edu
Theme Buffets

**Mexican Tostada Buffet**  
17.95 per person  
Choose one: Grilled chicken or picadillo style ground beef  
Condiments include: Lettuce, pico de gallo, sour cream, shredded cheese and jalapenos  
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch  
Served with Tostada shells, Spanish rice, refried beans and assorted cookies

**Polynesian Buffet**  
19.50 per person  
Choose one: Chicken katsu, grilled sesame chicken wings, kalbi short ribs, BBQ pork, grilled albacore with ginger and scallions or tempura tilapia  
Choose two: Fruit salad with shredded coconut, macaroni salad, grilled sweet potato salad or Polynesian coleslaw  
Choose one: Steamed rice or vegetable chow mein  
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch  
Served with Hawaiian sweet rolls and assorted cookies

**Southern Buffet**  
19.25 per person  
Choose one: Creole chicken, smothered chicken, meatloaf, roast beef or cornmeal fried catfish  
Choose two: Corn on the cob, collard greens with bacon, succotash, macaroni and cheese, candied yams or baked sweet potatoes  
Choose one: Flaky biscuits or cornbread muffins  
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch  
Served with mixed green salad with ranch dressing, red potato salad and assorted cookies

**Gourmet Dessert**  
6.00 per person  
Choose one: Caramel apple tart, seasonal berry tart with lemon curd, French toast bread pudding with vanilla bean sauce and fresh berries or double chocolate brownie with coffee ice cream

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
# Lunch and Dinner Buffets

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price per person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Veronique</strong></td>
<td>27.75</td>
<td>Chicken breast served in a creamy champagne sauce and garnished with grapes</td>
</tr>
<tr>
<td><strong>Chicken Marsala</strong></td>
<td>27.75</td>
<td>Chicken breast served with mushrooms in a Marsala wine and cream sauce</td>
</tr>
<tr>
<td><strong>Lemon Rosemary Chicken</strong></td>
<td>27.75</td>
<td>Chicken breast served with lemon rosemary sauce</td>
</tr>
<tr>
<td><strong>Garlic Rubbed Chicken</strong></td>
<td>27.75</td>
<td>Garlic marinated chicken breast</td>
</tr>
<tr>
<td><strong>Pepper Crusted Roast Beef</strong></td>
<td>28.75</td>
<td>Served with au jus</td>
</tr>
<tr>
<td><strong>Rib Eye Roast</strong></td>
<td>34.25</td>
<td>Served with au jus</td>
</tr>
<tr>
<td><strong>Tri Tip</strong></td>
<td>29.50</td>
<td>Served with mushroom demi-glaze</td>
</tr>
<tr>
<td><strong>Filet Mignon</strong></td>
<td>41.50</td>
<td>Served with merlot demi-glaze</td>
</tr>
<tr>
<td><strong>Herb Salmon Filet</strong></td>
<td>37.25</td>
<td>Served with butter caper sauce</td>
</tr>
<tr>
<td><strong>Grilled Vegetarian Wellington</strong></td>
<td>38.50</td>
<td>Served with Madeira wine sauce</td>
</tr>
<tr>
<td><strong>Pan Roasted Cod</strong></td>
<td>29.00</td>
<td>Served with brown butter and mushrooms</td>
</tr>
<tr>
<td><strong>Portobello Porterhouse</strong></td>
<td>24.75</td>
<td>Served with tomato onion relish</td>
</tr>
<tr>
<td><strong>Broiled Orange Roughy</strong></td>
<td>32.00</td>
<td>Served with tomato and herb vinaigrette</td>
</tr>
<tr>
<td><strong>Cauliflower Steak</strong></td>
<td>24.75</td>
<td>Served with apple raisin curry sauce</td>
</tr>
</tbody>
</table>

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Lunch and Dinner Buffet Side Choices

Salad
Choose one: Wild field greens (with choice of ranch dressing or balsamic vinaigrette), spinach salad with pecans, mandarin oranges, berries and balsamic vinaigrette or pickled vegetable and quinoa salad

Vegetable
Choose one: Fresh vegetable medley, grilled marinated vegetables, butter baby carrots or steamed broccoli

Starch
Choose one: Rice pilaf, mashed potatoes and gravy or red roasted garlic potatoes

Beverage
Choose one: Iced tea, raspberry iced tea, lemonade or fruit punch

Dessert
Choose one: Cheesecake, lemon bars or fudge brownies with nuts

Gourmet Dessert 6.00 per person
Choose one: Caramel apple tart, seasonal berry tart with lemon curd, French toast bread pudding with vanilla bean sauce and fresh berries or double chocolate brownie with coffee ice cream

All lunch and dinner buffets are served with rolls and butter
Cold Hors d’ Oeuvres Menu
*Items available for pick-up*

**Vegetarian Selections**
24 servings per platter

Avocado spring rolls with peanut sauce (seasonal) - 66.00
Devilled eggs (half) - 18.00
Grilled bread topped with grapes, thyme and ricotta cheese (seasonal) - 49.00
Mini avocado tostadas (seasonal) - 54.00
Mini cream cheese pizzas topped with tomato and fresh basil - 45.75
Okra cornmeal cakes with chevre and roasted tomato - 49.00
Strawberry bruschetta (seasonal) - 46.75
Sundried tomato hummus crostini - 49.00
Tomato, basil and garlic bruschetta - 49.00
Vegetable shooters with ranch dressing - 34.75

**Chicken Selections**
24 servings per platter

Cashew chicken puffs - 46.75
Chicken spring rolls with peanut sauce - 69.75
Mini chicken tostadas - 54.00

**Seafood Selections**
24 servings per platter

Bloody Mary shrimp cocktail shooters (seasonal) - 70.75
Shrimp cocktail with sliced lemons - seasonal (call for pricing)
Snapper ceviche shooters - 74.00
Spicy tuna salad on crisp tortillas -70.75
Stuffed bay artichokes with seafood salad and lemon aioli - 70.75
Thai shrimp spring rolls with peanut sauce - 70.75

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Hot Hors d’ Oeuvres Menu

Vegetarian Selections
24 servings per platter

Black bean and cheeseburritos with chipotle and cumin sour cream - 42.00
Caramelized onion tarts - 37.00
Grilled mushroom and parmesan tarts - 37.00
Mini vegetarian egg rolls with Thai sweet chili sauce - 47.75
Mushroom meatballs - 36.00
Roasted pear and walnut crostini - 37.00
Spanikopita with spinach and Feta cheese - 47.75
Stuffed mushrooms with pesto and pinenuts - 42.00
Wild mushroom Wellington with béarnaise sauce - 78.00

Chicken Selections
24 servings per platter

Chicken empanadas with sour cream and salsa - 54.00
Chicken flautas with salsa - 58.75
Chicken satay with teriyaki sauce - 66.00
Chicken wings (choice of teriyaki, buffalo, BBQ or lemon pepper) - 34.95
Smoked chicken tarts with fontina cheese - 58.75
Steamed chicken potstickers with sweet ginger scallion soy sauce - 66.00
Stuffed mushrooms with chicken, basil and roasted pepper - 46.75

Beef Selections
24 servings per platter

Beef empanadas with sour cream and salsa - 66.00
Beef filet and mushroom kabobs with demi-glaze - 70.75
Beef flautas with salsa - 66.00
Cheeseburger sliders - 54.00
Mini beef Wellington with merlot demi-glaze - 84.75
Italian meatballs - 34.75
Teriyaki beef skewers - 66.00
Swedish meatballs - 34.75

Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Hot Hors d’ Oeuvres Menu

**Pork Selections**
24 servings per platter

Crispy chorizo burritos with roasted salsa - 46.75  
Lumpia with Thai sweet chili sauce - 46.75

**Seafood Selections**
24 servings per platter

Bacon wrapped scallops with teriyaki sauce - 78.00  
Crab and cream cheese quiche - 82.75  
Crab cakes with roasted red pepper sauce - 78.00  
Garlic shrimp skewers with Thai sweet chili sauce - 78.00  
Mini salmon croquettes with green onion aioli - 82.75  
Seafood quesadillas - 82.75  
Shrimp tempura with ginger vinaigrette - 82.75
Platters
Small serves 25 and large serves 50

Cheese platter
Small 49.50 Large 95.00
Served with gourmet crackers

Fresh fruit and cheese platter
Small 45.25 Large 89.00
Served with gourmet crackers

Seasonal fresh fruit platter
Small 39.75 Large 68.25

Vegetable platter
Small 39.00 Large 78.00
Served with ranch dressing

Trays
Small serves 25 and large serves 50

Brie en Croute
Small 70.95
Served with caramel pecan topping and gourmet crackers

Assorted mini palm sandwiches
Small 48.75 Large 97.50
Assortment includes: turkey, ham, roast beef and vegetarian on Hawaiian rolls
Served with mayonnaise packets

Assorted pinwheels
Small 37.50 Large 75.00
Turkey, ham and roast beef, wrapped in a spinach tortilla with alfalfa sprouts, green leaf lettuce and roasted red peppers with a roasted garlic spread
A la Carte Menu  
*Items available for pick-up*

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<tbody>
<tr>
<td>Salads</td>
<td>Dip</td>
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<tr>
<td>Caesar salad</td>
<td>Fresh salsa</td>
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<td>Small 35.75</td>
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<td>Large 71.50</td>
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<td>Mixed green</td>
<td>Guacamole</td>
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<tr>
<td>salad Small 33.75</td>
<td>and tortilla</td>
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<tr>
<td>Large 69.75</td>
<td>chips</td>
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<td>Served with</td>
<td>Layered bean</td>
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<td>ranch and</td>
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<td>Italian</td>
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<td>dressing</td>
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<tr>
<td>Penne pasta</td>
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<tr>
<td>salad Small 37.50</td>
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<td>Large 75.00</td>
<td>Middle Eastern</td>
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<td>Potato salad</td>
<td>Medley</td>
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<tr>
<td>Small 37.50</td>
<td>Grilled</td>
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<tr>
<td>Large 75.00</td>
<td>marinated</td>
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Telephone 310/243-3814  Fax 310/516-4197  Email dhcatering@csudh.edu
Reception and Break Packages

**Toro Uno**
16.25 per person

Choice of any one hors d’oeuvres
Served with cheese platter with crackers, seasonal fresh fruit platter, vegetable platter with ranch dressing, assorted cookies and iced tea

**Toro Dos**
19.25 per person

Choice of any two hors d’oeuvres
Served with cheese platter with crackers, seasonal fresh fruit platter, vegetable platter with ranch dressing, assorted cookies and iced tea

**Toro Tres**
22.75 per person

Choice of any three hors d’oeuvres
Choose one of the following: cheesecake squares, lemon bars or fudge brownies with nuts
Served with cheese platter with crackers, seasonal fresh fruit platter, vegetable platter with ranch dressing and iced tea

**Healthy Break**
7.75 per person

Served with assorted granola bars, honey nut Chex Mix, seasonal fresh fruit and berry platter and infused water

**Three in the Afternoon Break**
8.50 per person

Served with assorted cookies, fudge brownies with nuts, plain and chocolate biscotti, infused water, sparkling mineral water and DH coffee service

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Beverage Menu

**Cold Beverages**
Choice of: Iced tea, raspberry iced tea, lemonade, fruit punch, watermelon agua fresca, pineapple agua fresca, hibiscus agua fresca or horchata

7.95 pitcher (6 servings)
15.75 gallon (12 servings)

**Infused Water**
Choice of: Cucumber, honeydew, wild berry or citrus

6.00 pitcher (6 servings)
12.00 gallon (12 servings)

**Hot Beverages**
Choice of: Regular coffee, decaf coffee or hot water with tea bags

12.25 airpot (8 servings)
24.50 gallon (16 servings)

**DH Coffee Service**
Served with: Regular coffee, decaf coffee and hot water with tea bags and condiments

2.35 per person

**Bottled water**
1.75 each

**Assorted can sodas**
1.75 each

**Perrier sparkling mineral water**
2.75 each

**Alcoholic Beverages**

**Domestic beer**
3.00 bottle

**Imported Beer**
4.00 bottle

**House red wine**
22.00 bottle

**House white wine**
22.00 bottle

**House champagne**
22.00 bottle
Dessert Menu
*Items available for pick-up*

**Old fashioned cookies**
12.75 dozen
Assortment of sugar, oatmeal raisin, peanut butter, chocolate chip and double chocolate chip

**Fancy cookies**
16.50 dozen
Assortment of strawberry, apricot, pecan, chocolate drizzle and almond filled shortbread cookies

**Cheesecake squares**
22.75 dozen
Assortment of plain, chocolate and strawberry

**Fudge brownies with nuts**
20.25 dozen

**Lemon bars**
20.25 dozen

**Individual mousse shooters**
42.25 dozen
Assortment of chocolate, vanilla and strawberry

**Sweet Treat Tray**
Assortment of strawberry and chocolate cheesecake squares, lemon bars, pecan bars, mini fruit tarts and chocolate covered strawberries
37.75 (25 servings)
75.50 (50 servings)

**Bakery Cakes**
Please call for available flavors, fillings and icing

**1/4 sheet cake**
69.00 (12-16 servings)

**1/2 sheet cake**
109.00 (30-36 servings)

**3/4 sheet cake**
145.00 (44-55 servings)

**Full sheet cake**
176.00 (70-75 servings)