

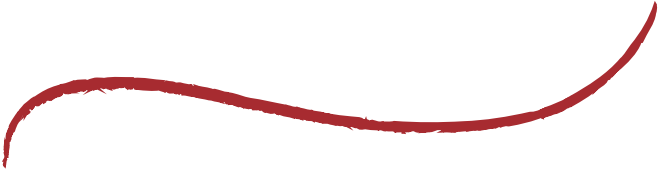


CATERED SERVICES



UNIVERSITY CATERING

Sonoma State University
1801 E. Cotati Avenue
Rohnert Park, CA 94928
Telephone 707.664.4163 or 707.664.3978
Fax 707.664.3322



University Catering Services is proud to be the exclusive caterer for the Campus Community and its guests. We provide a wide variety of quality services and the following pages will guide you in your menu selections. Our Catering Specialists are always available to assist you in creating an event that will ensure that all of your catered needs are met.

We look forward to meeting with you and invite you to contact our catering office at (707) 664-4163 or (707) 664-3978.

ARRANGEMENTS....

To ensure a successful event, please contact us as soon as you begin planning. Please consider the following:

- Date and time of the event
- Choice of location
- Style of event
- Theme of event
- Estimated start and end time
- Approximate guest count
- Budget parameters

BOOKING & PAYMENT....

We ask that your Request for Use of Facilities and *Services is submitted two months prior to your event to the Office of Conference & Event Services*. Catered events may be billed to either a private party or a campus account. If a campus account is to be charged, the Request for Use of Facilities and Services form with all the proper signatures must be received ten days prior to your service. *We will not be able to provide the service if signatures are not received prior to the date of your event.* Once the Catering Office has received the signed form, you will receive a menu quote for your approval. If your catered service is being billed to a private party, payment is due prior to the service. Any additional charges or credits will be assessed after the event and payment is due upon receipt of this finalized bill.



GUARANTEES....

We require that you provide us with a guaranteed guest count, by noon, *five* working days prior to your event. This is a guarantee not subject to reduction. Your final bill will reflect your guaranteed count plus any charges for additional guests. If a guarantee is not provided, your last estimate becomes your guarantee. *Our staff will prepare food and service for the guaranteed attendance plus a cushion of 10% for an event with less than 100 guests and 5% for events with more than 100 guests.* Last minute guest count changes may result in an additional charge. If your guest count increases less than four working days before your event, we may not be able to increase the quantity of every menu item, but can offer an appropriate substitution. We try to be flexible.

LATE BOOKING CHARGES....

SSU Catered Services may not have the ability to handle late notices. We recommend that you book as early as possible. Orders placed less than *ten (10)* business days in advance may not be possible at the level of service or at the time you desire. We are always happy to offer you other options available on short notice. All services provided with less than *ten (10)* business days notice will be subject to an *increased charge of \$20.00 or 10% of your order, whichever is greater.*

SERVICE TIME....

Since a delay in the service of a meal affects the quality of the food, it is our continued desire to serve you promptly at the scheduled time of your service. Our menus have been designed to have a service time of two hours. Late charges will apply to events not finished by the scheduled time. Should your event run later and our staff is required to make an additional trip, you will be billed at a rate of \$25.00 per return trip.

ALCOHOL....

Due to the highly restrictive state laws for alcohol service, all catering clients must adhere to SSU's alcohol policies. In the event a group violates SSU's policies, University Catering Services may decline to provide future alcohol services to that group. Our bartenders have been Hospitality trained and due to personal responsibility, they reserve the right to close a bar at anytime based upon their discretion. *If you are serving alcohol on campus, we must receive your request 30 days prior to your event in order to receive the necessary campus approvals and obtain a "one day" liquor license from the Dept. of Alcohol & Beverage control. Bars cancelled with less than 30 days notice, will result in a \$50.00 cancellation fee.*



SERVICE CHARGE AND SALES TAX....

Prices included in these menus do not include a 17% *service charge* or applicable state sales tax. These charges will be added to your final bill.

THEME AND DÉCOR.....

Simple but appropriate arrangements for the dining tables and buffet tables are provided for all meals served on china. Speciality items can be ordered upon request. Your catering coordinator can explore the possibilities with you and provide an estimated cost. All décor items are the property of Catered Services and may not be removed from the event.

EQUIPMENT....

*University Catering does not supply tables and chairs. Some rooms come equipped with tables and chairs and therefore will not need to be rented. Please clarify your table and chair requirements with the office of *Conference and Event Services* when booking your space. These may be rented from the University for an additional charge. Equipment may not be removed from an event. Any damaged or missing equipment will be charged based upon the direct cost of replacement or repair.*

CANCELLATION....

Catered services cancelled less than three working days prior to the event will be assessed a 50% charge of the total bill. Events cancelled less than one business day, excluding the day of the event, will be charged in full.

ADDITIONAL INFORMATION....

Due to regulations of the Health Department, and in line with catering industry standards, any food not consumed at the event may not be removed, except by Catered Services' staff. No credit will be given for unused food or under-attended events.

Due to seasonal changes and availability of fresh produce, meat & Seafood products, we reserve the right to substitute certain ingredients, for optimal freshness and quality. The price and contents of the menus are subject to change without notice, until the booking is confirmed.

HOLIDAY RATES....

Due to increased staffing charges, there is a \$1,000.00 minimum order charge for catered services on holidays.



SELECTED SERVICE LEVELS

In planning your event you will need to determine the level of service you want to offer your guests along with the menu. To assist you in maximizing your event dollars, we have developed *five* levels of service – from pick-up service at our facility to a full service served meal with linens, glassware, decorations and staff. Our menus are offered at all levels of service unless otherwise stated in our brochure. You select the level of service which best meets the needs for your event. The cost of the menu plus the cost of the service will determine the final cost of your event.

LEVEL ONE:

Easy Pick-up Service

Available Mon.-Fri from 7am-4:30pm

You or your associates come to our facilities on campus and pick-up your order. All food and beverage is in disposable containers accompanied by appropriate paper or plastic ware products to accommodate your catered service. *Bulk beverages are only available for up to 100 guests. Only selected menu items are available for pick up service (please see brochure.)*

No Charge for Level 1 – It is Complimentary!

LEVEL TWO:

Creative Delivery Service and set up

Our Catering Staff delivers your order and provides a set-up for the catered service. They will return to pick-up service pieces and clear the service table, but they do not stay during the event. Catered Services provides the appropriate equipment to service the menu and provides high quality paper or plastic ware for your guests. Linens and skirting are provided for the buffet tables and can be ordered for the guest tables at an additional charge. Event décor is added to your service or buffet table. There is a \$75.00 minimum order charge for this service. *Based on the menu, an attendant may be required for groups larger than 100. There will be an additional charge for this service.*

Cost: Additional \$2.00 per guest per service



LEVEL THREE:

Buffet on High Quality Plastic ware with Staffed Services

The Catering Staff will deliver your food and beverage; set up the buffet and an attendant will stay and monitor the service. Linens are provided for both the buffet and guest banquet tables. Event décor is added to the buffet tables and simple centerpieces are added to your guest tables. *Based on the menu, an attendant may be required for groups larger than 100. There will be an additional charge for this service.*

Cost: Additional \$2.75 per guest per service

LEVEL FOUR:

Buffet Service on China

Buffet with china, glassware, silverware and beverages on the table. The catering staff will deliver your food and beverage; set up the buffet and an attendant will stay and monitor the event. Linens are provided for the buffet and guest banquet tables. Event décor is added to the buffet table and simple centerpieces are added to your guest tables. *(Specialty linens are available for an additional charge.)*

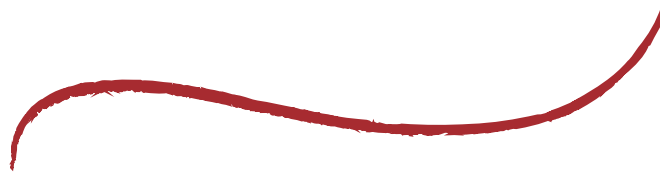
Cost: Additional \$5.00 per guest per service

LEVEL FIVE:

Waited Table Service

Our Catering Staff sets the table with the appropriate flatware, glassware, simple table centerpiece and serves your meal. Table linens and cloth napkins are provided for the guest tables. *(Specialty linens are available for an additional charge.)*

Cost: Additional \$6.00 per guest per service



BREAKFAST BUFFETS

All Breakfast Buffets are accompanied by
Orange Juice, an Assortment of Hot Teas and
Regular Fair Trade Coffee(Decaf is available upon request)

CLASSIC CONTINENTAL

A sampling of Petite Pastries
including Mini Muffins and
Danishes, Scones and Cake Donuts
\$6.50 per guest

SONOMA CONTINENTAL

Individual Yogurts
Granola Cereal with Milk
Fresh Fruit Platter
\$7.95 per guest

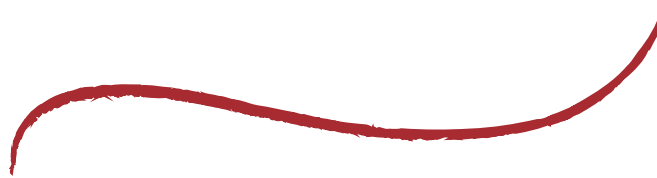
Minimum order for 15 guests
The above two items can be ordered
at Level 1-4

EUROPEAN CONNECTION

Blintzes with Sour Cream
and a Mixed Berry Sauce
Artichoke, Potato and Onion Frittata
paired with Cottage Potatoes
Smoked Applewood Bacon or
Chicken Apple Sausages
Served with Butter and Preserves
An assortment of breakfast Pastries
including Scones, Croissants and Mini Danishes
\$12.50 per guest

SOUTHERN HOME BREAKFAST

A Breakfast Scramble with Eggs, Diced Ham,
Sausage, and Cheddar Cheese
Biscuits and Savory Sausage Gravy
Seasoned Cottage Potatoes
Peppered Bacon or Smoked Pork Loin
Fresh Fruit Platter
\$10.95 per guest
Additional breakfast meat available upon request.
Add \$1.50 per guest



VALLEY OF THE MOON

A Breakfast Scramble with a Variety of Herbs
Cottage Potatoes
Applewood Smoked Bacon, Ham, or Chicken Apple Sausages
Pastries accompanied by Butter and
an assortment of Preserves
Fresh Fruit Platter
\$11.95 per guest
Additional Breakfast meat available upon request.
Add \$1.50 per guest

Additions upon Request

Fresh Fruit \$1.00
Assorted Bagels paired with an Herbed Cream Cheese \$1.75
Cereal(Special K, Raisin Bran, Cheerios) with Milk \$2.50

Hot Breakfast Buffets can be ordered at Level 3 & 4
Minimum order of 20 guests



SERVED BREAKFASTS

All served Breakfasts are accompanied by a basket of Breakfast Breads,
Orange Juice, and Fair Trade Coffee. Hot Tea is available upon request.
The following meals are served with Cottage Potatoes and Fruit Garnish.
Minimum order of 20 guests

Level 5 only

EGG SCRAMBLER WITH BACON

Scrambled Eggs, Cheddar Cheese
and Chives
\$13.95

CROISSANT SANDWICH

Scrambled Eggs, Cheddar Cheese,
and Ham on a Croissant
\$13.95

EGGS BENEDICT

The Traditional with Ham \$14.95
The Florentine with Spinach \$15.95
The Norway with Smoked Salmon \$16.95

QUICHE OR FRITTATA

Eggs, Ham, Spinach,
Potato and Cheese
\$13.95



BREAKFAST BEVERAGES

Variety of Juices
Orange, Cranberry, Grapefruit, and Apple
\$8.50 per pitcher
\$16.75 per gallon

Hot Water accompanied by
Hot Chocolate and an
assortment of Teas
\$15.00 per gallon

Fair Trade Coffee
Decaffeinated Coffee
\$23.50 per gallon

Hot Apple Cider spiced with
Citrus, Cinnamon, and Cloves
\$15.00 per gallon

Add Coffee and Hot Tea Service to any served Entrée or Buffet
\$1.50 per person
Pitcher serves 8-10 cups and a gallon serves 14-16 cups

BREAKFAST TRAYS

Prices reflect Level 1 service
Items can be ordered at levels 1-4
Minimum order of one dozen

Assorted Muffins with Butter and Preserves
Banana, Blueberry, Poppy Seed,
Apple Cinnamon
Mini Muffins \$9.95 dozen
Large Muffins \$22.00 dozen

Assorted Scones with Butter and Preserves
Blueberry, Cinnamon, Cranberry
\$18.00 per Dozen

Buttery Flakey Croissants with Butter and
Preserves
Mini Croissant - \$16.00 per Dozen
Large Croissant - \$24.00 per Dozen

Assorted Mini Danish
Apple, Cheese and Mixed Berry
\$14.00 per dozen

Assorted Raised Cake Donuts
(Minimum of 2 dozen)
\$11.95 per Dozen



**FRESH NEW YORK-STYLE
BAGELS**

with Whipped Herbed Cream Cheese and
Preserves

Regular - \$18.95 per Dozen

Add Lox Spread

\$15.00 per pound

Add Garden Vegetable Cream Cheese Spread

\$10.00 per pound

Additions

Breakfast 9-inch Quiche
Garden Vegetable \$12.95
Quiche Lorraine \$14.95

Hard-Boiled Eggs
(Minimum of 2 dozen)
\$11.00 per Dozen

Whole Fresh Fruit
\$1.00 each

Individual Low-Fat Yogurts
\$1.50 Each

Granola Bars \$1.25 Each



DELI STYLE BISTRO BOX MEALS

Choice of Thinly Sliced **Roast Beef and Cheddar,**
Ham and Swiss, or Turkey and Jack Cheese

Served on a soft French Roll

Lettuce, Tomatoes, and Condiments on the side

Bag of Regular Potato Chips

4-Pack Oreo Cookie

Bottled Water or Canned Soda.

Vegetarian

Grilled Zucchini, Yellow Squash, Red Pepper,

Eggplant with Herbed Goat

Cheese Spread served on Focaccia Bread

Bag of Regular Potato Chips

4-Pack Oreo Cookie

Bottled Water or Canned Soda.

\$8.45 per person

Levels 1 & 2

Two sandwich choices per order

DELUXE BISTRO BOX MEALS

Customize your own Bistro Box Meal. All accompaniments must be the same for all sandwich selections. An additional \$2.00 per box charge applies on orders of less than 10 per type of sandwich; excluding vegetarian Levels 1 & 2.

All Deluxe Bistro Box Meals come with your choice of the following:

Penne Pasta Salad, Red Bliss Potato Salad, Fresh Fruit Salad \$2.00 each

Gourmet Otis Spunkmeyer 2 oz Cookie \$1.25 each

Chocolate Fudge Brownie or Biscotti \$2.00 each

Assorted Bottled Soda or Water \$1.50



SIGNATURE BISTRO BOX LUNCHES

Comes with Potato or Pasta salad
Fresh baked cookie, piece of fruit and
12oz. Soda or 20oz water.

\$11.95

Levels 1 & 2

“THE SONOMA”

Turkey, Smoked Gouda, Roasted Red Peppers, Lingonberry spread on a Flaky Croissant.

“THE PETALUMA”

Pita Stuffed with Grilled Greek marinated Chicken Breast, Tomato, Shredded Lettuce, Feta, and Olives with a side of Tzatziki.

“THE CAZADERO”

Grilled Portabella Mushroom, Bleu Cheese, Caramelized Onions, Baby Arugula and Roasted Garlic with White Bean spread on Ciabatta Bread.

“THE FORESTVILLE”

Roasted Vegetables, Brie and Olive Sun Dried Tomato Tapenade on Focaccia Bread.

“THE BODEGA BAY”

Grilled Salmon, Brie, Red Onion, Field Greens and a Pesto Aioli.

“THE CAYMAN”

Sliced Jerked Pork Loin with Caribbean Slaw, Pepper Jack and Mango Pineapple Salsa



ANYTIME PLATTERS

Our platters are great for groups that are interested in something light.
Small trays are designed to serve about 12 guests and large trays 24 guests
Platters can be ordered at levels 1-4.
Prices below reflect Level 1 service.

FRESH SEASONAL FRUIT PLATTER

A selection of our best seasonal Fresh Fruit beautifully arranged
Served with a Citrus Dressing

Small \$27.00 per tray Large \$49.00 per tray

CHEESE AND CRACKER TRAY

An assortment of Sonoma County Cheeses and Crackers

Small \$43.00 per tray Large \$69.00 per tray

SEASONAL FRUIT AND CHEESE PLATTER

A wonderful pairing of Seasonal Fresh Fruit and Domestic Cheeses
Served with both Crackers and Bread

Small \$32.00 Large \$57.00

PASTRY SAMPLING PLATTER

Our small platter includes an assortment of 24 mini pastries and the large an assortment of 48 mini pastries
This tray may feature Half Bagels, Petite Muffins, Mini Danish and Scones

Small \$32.00 Large \$40.00

CHEFS ASSORTED SWEETS TRAYS

Our chefs selection of wonderful tasty treats.
(1.5 pieces per guest)
\$1.75 per guest



PARTY PLATTERS

GRILLED VEGETABLE PLATTER

Eggplant, Peppers, Zucchini and other Seasonal Vegetables tossed in a Balsamic Vinaigrette

Served with Crostini

\$75.00

Serves 30-40 guests

INTERNATIONAL CHEESE AND FRESH FRUIT DISPLAY

A Beautifully displayed selection of Imported and Domestic Cheeses and Seasonal Fresh Fruit

Served with Assorted Crackers

Small \$80.00 Serves 20-30 guests

Large \$135.00 Serves 40-50 guests

CRUDITES AND DIP

A colorful display of assorted Fresh Seasonal Vegetables

Served with Ranch Dip

\$50.00

Serves 35-40 guests

MEXICAN FIESTA PLATTER

Layers of Vegetarian Refried beans, Shredded Cheeses, Sour Cream, Green Onions,

Tomatoes, Olives, Jalapenos and Avocado

Served with Crispy Tortilla Chips

\$60.00

Serves 35-40 guests

MINI FOCACCIA SANDWICH PLATTER

Petite Sandwiches filled with Salami, Mozzarella, Tomato and Pepperoncini

or Roasted Seasonal Vegetables

\$40.00

Serves 15-20 guests



PARTY PLATTERS

MIDDLE EASTERN PLATTER

A delicious duo of Baba Ghanoush and Hummus served with Pita Triangles and Vegetables

\$65.00

Serves 35-40 guests

SPINACH AND ARTICHOKE DIP

Creamy Spinach, Garlic, Artichoke, and Sour Cream Dip served in a Hollowed Out French Round

Served with Sliced Sourdough Baguette

\$45.00

Serves 35-40 guests

ANTIPASTO PLATTER

A meal in itself!

Salami, Provolone, Marinated Mushrooms, Artichoke Hearts, Roasted Red Peppers,
Kalamata Olives and Pickled Pepperoncinis

Served with Crostini

\$80.00

Serves 25-30 guests

BAKED BRIE EN CROUTE

Whole Creamy Brie, lightly spread with Roasted Garlic and baked in a Puff Pastry Shell.

Served with Sliced Sourdough Baguette

\$50.00

Serves 20-25 guests

PETITE CIABATTA SANDWICH PLATTER

Assorted Sandwiches with Chicken Salad, Tuna Salad and Sliced Ham

Served with Condiments

\$40.00

Serves 15-20 guests



HORS D'OEUVRES

Minimum of 2 dozen per item
Cold items available at Level 1 & above.
Hot items available at Level 3 & above
Tray pass receptions are available
for Hors d'oeuvres.
Please add \$25.00/hr. per server

ASSORTED PETITE QUICHES

\$12.00 per dozen

DEVILED EGGS

\$12.00 per dozen

JERKED PORK TENDERLOIN ON FRIED WON-TON WITH GRILLED RELISH

\$18.00 per dozen

POTATO PANCAKE WITH SMOKED SALMON

and Lemon Scented Crème Fraiche
\$18.00 per dozen

GRILLED SLICED CHICKEN APPLE SAUSAGES

With Assorted Mustards
\$15.00 per dozen

POTATO PANCAKE WITH SMOKED DUCK

and Mango Jam
\$18.00 per dozen

TERIYAKI SESAME BEEF SKEWERS

\$17.00 per dozen

MOROCCAN CHICKEN SATAY

With Tzatziki Sauce
\$18.00 per dozen

GRILLED LAMB AND PEAR KABOBS

\$18.00 per dozen

BRUSCHETTA

With Seasonal Toppings
\$15.00 per dozen

GRILLED CHILLED CARIBBEAN SPICED PRAWNS

With Pesto and Pineapple
Cocktail Dipping Sauces
\$27.00 per dozen



HORS D'OEUVRES

STEAMED BABY RED POTATOES

With Sour Cream topped with Caviar and
Herbs
\$18.00 per dozen

TRIO OF TAPENADES

With Crostini
\$15.00 per dozen

JERKED PORK TENDERLOIN

With Sun Dried Tomato Tapenade and Goat
Cheese
\$16.00 per dozen

ARTICHOKE PROSCIUTTO

CROSTINI
\$18.00 per dozen

FRESH VEGETABLE ROLL

With Sweet Chili and Plum Dipping Sauces
\$22.00 per dozen

COCKTAIL MEATBALLS

With Dill Mustard and BBQ Sauces
\$16.00 per dozen

MINI VEGETABLE POT STICKERS

With Soy Wasabi and Hoisin Dipping Sauces
\$18.00 per dozen

ANDOUILLE SAUSAGE

Wrapped in Puff Pastry
\$18.00 per dozen

MUSHROOM CAPS FLORENTINE

Filled with Creamy Spinach
\$17.00 per dozen

GOAT CHEESE CRANBERRY TARTLETS

\$15.00 per dozen

POTATO PANCAKE

With Apple Relish and Crème Friache
\$15.00 per dozen

BRIE AND ROASTED RED PEPPER QUESADILLA

With Mango Chutney
\$18.00 per dozen



HORS D'OEUVRES

SPICY CHICKEN WINGS

With Celery Sticks and Blue Cheese Dip
\$16.00 per dozen

WILD MUSHROOM RAGOUT

With Crostini
\$20.00 per dozen

SEASAME CHICKEN BITES

With Honey Sauce
\$18.00 per dozen

SEARED RARE AHI

On Purple Potato Chip topped with
Wasabi Cream
\$24.00 per dozen

PROSCIUTTO WRAPPED ASPARAGUS

With Dijon Mayonnaise Dip
\$18.00 per dozen

SMOKED DUCK QUESADILLA

With Brie and Roasted Red Peppers and
Mango Salsa
\$20.00 per dozen

MINI CRAB CAKES WITH REMOULADE

\$26.00 per dozen

CHICKEN, APPLE, GREEN CHILIES, AND JACK CHEESE

With Chipotle Aioli
\$18.00 per dozen

SEARED PANCETTA WRAPPED SEA SCALLOPS

With Basil Pesto
\$24.00 per dozen

GOAT CHEESE SOUFFLE IN PHYLLO CUP

\$18.00 per dozen

SPANAKOPITA

\$15.00 per dozen



SALAD BAR BUFFET

Levels 2, 3 & 4
15 person minimum

COLUMN ONE

**Choice of Three Salads Buffet style
with Rolls, Cheesecake and Lemonade
\$11.95**

Marinated Artichoke

Mushroom and Red Peppers

Edamame and Black Eyed Pea Salad

Southwestern Black Bean Salad with
Roasted Corn and Chayote in
Chili Cilantro Vinaigrette.

Tuscan White Bean Salad with Red Onion,
Sun Dried Tomatoes, and Basil in
Red Wine Vinaigrette

Broccoli Salad with Bacon, Red Onions,
Radishes and Raisins.

Baby Arugula and Spinach Salad with Roasted
Beets and Goat Cheese.

Fruit Salad

Potato Salad with Yukon
Gold, Purple, and Red Potatoes
Traditional or Vinaigrette

Thai Noodle Salad with Sweet Chili and
Ginger Dressing

Pasta Salad with Roasted Vegetables

Wild Rice and Cranberry-Mango Salad

Quinoa Salad

Pesto Tortellini

COLUMN TWO

**Add on \$2.25 per person for selections
from column two salad**

Caesar Salad

Cucumber and Tomato

Mixed Green

Cuban Mojo Pork Salad
Serrano Marinated Pork with Avocado,
Mango, Cashews and an
Orange Soy Vinaigrette garnished
with Fried Plantains

Tri-tip Caesar

Chicken Caesar

Cobb

Grilled Portobello

Crab Cake Caesar

Seafood Salad

Salmon Caesar

Asian Beef Salad

Chicken Curry Salad
with Apples, Grapes,
Celery and Curry Mayonnaise
(Available with Baked Tofu)

South Pacific Chicken

Pasta Salad with Chicken

Muffaletta



LUNCH BUFFETS

All Buffets include Iced Tea and Lemonade
Add Coffee and Tea for an
additional \$1.50 per guest
Minimum order of 15 guests

FARMER'S DELI PICNIC

An array of sliced Roast Beef, Ham, &
Smoked Turkey
With Pepper Jack, Cheddar, Swiss,
and Smoked Gouda
Relish Tray with Green Leaf Lettuce,
Sliced Tomato, Red Onion
Mustard and Mayonnaise
Assorted Breads and Rolls
Mixed Green Salad with Ranch and
Raspberry Dressings
Sliced Fresh Fruit Display
Choice of Pasta or Potato Salad

\$13.95

Can be ordered at Levels 1-4

PASTA ABONDONZA

Sonoma Spring Mix with Tomato, Cucumber
and Balsamic Vinaigrette
Tri-Colored Tortellini with Prosciutto, Peas,
and Tomato in a Garlic Cream Sauce
Penne Pasta with Wild Mushrooms, Tomato,
Spinach, and Parmesan Cheese
tossed in Garlic and Olive Oil
Fresh Fruit Display
Garlic Bread

\$14.75

Offered at levels 2-4

FLAVORS OF THE PACIFIC RIM

Shredded Napa Cabbage and Carrot Slaw
tossed with Chili Mint Dressing
Grilled Marinated Chicken Breast with
Coconut Sweet Chili Sauce
Sweet and Sour Tempura Pork
Pad Thai Noodles with Vegetables in a
Malaysian Curry Sauce
Green Onion Coconut Rice Pilaf
Steamed Baby Bok Choy with Ponzu Sauce

\$16.50

Offered at Levels 2-4

LATIN HEAT

Sonoma Greens with Cilantro Lime Dressing
Choice of Beef, Chicken, or Rock Shrimp
Sautéed with Onions, Peppers and Spices
Cheese Enchiladas
Mexican Rice and Refried Beans
Grated Cheddar Cheese, Sour Cream,
Guacamole, Pico de Gallo
Warm Corn and Flour Tortillas
Churros

\$15.00

Offered at levels 2-4

POLYNESIAN FEAST

Pulled Kahlua Pork
Orange Horseradish Coated Salmon with
Pickled Ginger Cream
Steamed Cilantro Lime Sticky Rice
Steamed Seasonal Vegetables with
Pineapple Slaw
Calamari Poke and Salmon Lomi-Lomi
Tropical Fruit Display

\$16.00

Offered at Levels 2-4



SERVED LUNCHES

Prices are based upon two selections.
Please add 1.75 per guest for each additional entrée.

All meals include:

Mixed Green Salad

Seasonal Vegetables

Rolls and Butter

Freshly Brewed Iced Tea

Add Coffee or Tea to any entrée for an
additional \$1.50 per person.

Served at Level 5 only

GRILLED SOUTH PACIFIC MARINATED CHICKEN BREAST

With Pickled Ginger Green Onion Mashed
Potatoes finished with Sweet Chili Sauce

\$19.50

PENNE PASTA WITH SMOKED CHICKEN

Peas, Spinach, and Oven Dried Tomatoes
In a Pale Ale Mustard Cream Sauce

Topped with Shaved Pecorino

\$18.75

ROASTED CEDAR PLANKED SALMON

With Rice Pilaf finished with a Pesto Sauce

\$22.25

ROASTED BLACK ANGUS TRI-TIP

With Pesto Mashed Potatoes finished with
Wild Mushroom Tarragon Demi Glacé

\$22.25

CAYMAN STYLE ROASTED PORK LOIN

With Roasted Sweet Potatoes and Red Onion
Finished with Mango Chutney

\$20.25



VEGETARIAN OPTIONS

(Can be made vegan upon request)

POLENTA STACK

With Spinach Sundried Tomato Tapenade and Pesto Ricotta
Served on a pool of Tomato Coulis
With Steamed Asparagus
\$18.25

GRILLED PORTOBELLO WELLINGTON

Mushroom Cap filled with Garlic Mashed Potatoes and Spinach
Wrapped in Puff Pastry
With Mushroom Au Jus
\$19.00

ROASTED ACORN SQUASH

Filled with Grilled Artichoke Hearts and Wild Mushroom Risotto
Balsamic Drizzle
\$18.50



ENTRÉE SALADS

Prices are based on a per guest charge and includes the selection of up to two salads per order
Available at levels 1 & 5

CLASSIC CAESAR SALAD

Romaine Lettuce with Croutons
and Parmesan Cheese
Served with a traditional Caesar dressing
\$6.75

UNIVERSITY COBB SALAD

Mixed Greens topped with
Char-Grilled Chicken Breast,
Crumbled Bacon, Bleu Cheese,
Diced Avocado, Sliced Egg
Diced Tomato and Cobb Dressing
\$9.25

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce topped with
Char-Grilled Chicken Breast
Parmesan Cheese and Croutons
Traditional Caesar Dressing
\$9.25

MEXICAN FIESTA SALAD

Crisp Romaine Lettuce topped with
Char-Grilled Chicken Breast
Kidney Beans, Black Olives, Cheddar Cheese,
Avocado, Diced Tomatoes
and Crisp Flour Tortilla Chips
Choice of Dressing
\$10.25

CALIFORNIA TRIO SALAD

Three of our specialty salads
Seafood, Herbed Dijon Chicken,
and Fresh Fruit
\$11.00

VEGETARIAN SALAD

Sonoma Mixed Greens, Cucumbers,
Tomatoes, Carrots and Broccoli
Balsamic Vinaigrette Dressing
\$6.75

CHEF STYLE SALAD

Crisp Romaine and Mixed Greens topped
with Julienne Turkey, Swiss cheese,
Sliced Egg, Black Olives,
Tomatoes and Cucumbers
\$9.25

CITRUS CHICKEN BREAST SALAD

Sliced Marinated Chicken Breast served
on a Bed of Gourmet Greens
Served with Three Citrus Dressing
\$9.25

GRILLED TRI-TIP CAESAR

Sliced Romaine Lettuce topped with
Char-Grilled Tri- Tip
Parmesan Cheese and Croutons
Served with a traditional Caesar Dressing
\$10.50

GRILLED AND CHILLED SALMON SALAD

Char- Grilled Pacific Salmon Filet
Served on a Bed of Crisp Lettuce
Green Beans, Red Skin Potatoes, and
Marinated Red Onions
Garnished with Capers and Slices of Lemon
Drizzled with a Light Lemon Vinaigrette
\$13.25



HIGHLIGHTED DINNER BUFFETS

Available at Levels Three & Four
Minimum 30 guests
Add coffee and tea for \$1.50 per guest

PACIFIC RING OF FIRE

Select two proteins

Grilled Soy Ginger Marinated Tri-Tip
with Asian B.B.Q. Sauce

Grilled Teriyaki marinated Chicken Breast
finished with Cilantro Pesto

Roasted Kahlua Pork Loin
with Hoisin Sauce

Oven Roasted Curry Scented Salmon
with Papaya Watermelon Relish

Asian Greens with Soy Lemon dressing

Coconut Green Onion Lime Rice

Baby Bok Choy with Ponzu drizzle

Thai Noodle Vegetable Salad
with Peanut dressing

Snow Peas with Ginger, Almonds and Thai Basil

Coconut Ice Cream
with Toasted Coconut and Berry Sauce

Level 3 \$27.95

Level 4 \$30.25

SOUTHWEST FAJITA BUFFET

Mixed Field Greens with Tomato, Cucumber
and Orange Segments
with Ranch and Raspberry Dressing

Marinated Beef Sirloin sauteed with
Peppers and Onions

Marinated Chicken sauteed with
Peppers and Onions

Cheese Enchiladas

Mexican Rice and Beans

Guacamole, Sour Cream, Pico de Gallo,
Jalapenos, Shredded Lettuce and Cheese

Tri Colored Tortilla Chips and Salsa

Warm Corn and Flour Tortilla

Churros and Mini Flans

Level 3 \$26.95

Level 4 \$29.25



HIGHLIGHTED DINNER BUFFETS

MEDITERRANEAN FEAST

Mixed Local Field Greens
with Ranch and Herbed Vinaigrette

Grilled Chicken Breast
with Tarragon Mushroom Cream Sauce

Oven Roasted Sicilian Salmon
with Putanesca Sauce

Soft Gorgonzola Polenta Triangles
topped with Marinara and Asiago

Cannellini Bean, Prosciutto and Sage Salad
Marinated Tomato, Cucumber, Red Onion,

Basil and Feta Salad
Green Beans and Shaved Fennel

Tiramisu

Level 3 \$28.95

Level 4 \$31.25

SUNSET BARBEQUE

Classic Caesar Salad
Potato Salad with Capers & Black Olives
Roasted Fresh Vegetable Salad

Grilled Sonoma Chicken
with Bourbon BBQ Sauce

Seared Flat Iron Steaks
with Fresh Herb Rub

Cheesecake

Level 3 \$27.75

Level 4 \$30.00



SERVED DINNERS

Prices are based upon two selections.
Please add 1.75 per guest for each additional entrée.

All meals include:

Mixed Green Salad, Seasonal Vegetables
Rolls and Butter, Freshly Brewed Iced Tea

Add Coffee or Tea to any entrée for an
additional \$1.50 per person.

Served at Level 5 only

GRILLED PORK TENDERLOIN

Marinated Pork Tenderloin in a
Sweet Chili, Ginger and Scallion Sauce.
Served with Coconut Mashed Sweet Potatoes,
Baby Bok Choy and a Fried Plantain garnish.
\$21.95

BANANA WRAPPED MAYAN CHICKEN BREAST

Stuffed with Contija Cheese rubbed with
Achiote Paste and Grilled in a Banana Leaf.
Served with Black Sticky Rice, Grilled
Pear and Wilted Spinach.
\$20.95

PORTOBELLO MUSHROOM WELLINGTON

Served with Spinach and Pesto Mashed
Potato wrapped in a Puff Pastry
served on a pool of Mushroom au Jus and
Pureed Carrots.
\$21.95

MOROCCAN SPICED CEDAR PLANK SALMON

Served with Curried Mashed Potatoes,
Baby Bok Choy and topped with Tzatziki.
\$24.95

MOROCCAN SPICED RACK OF LAMP

Tarragon Roasted Fingerling Potatoes
Finished with Balsamic-Cherry Gastrique.
\$25.95

BLEU CHEESE POLENTA COINS

Served with Sun-dried Tomato
Mashed Potatoes
with a Lemongrass essence. (*Vegan*)
\$20.95



SERVED DINNERS

FREE FORMED ROASTED VEGETABLE RAVIOLI

Topped with Sun-dried Tomato
Tapenade, Pesto Ricotta
served on a pool of Tomato Coulis with
steamed Asparagus.

\$20.95

GRILLED 10OZ CHIPOTLE MARINATED RIB-EYE

With Caramelized Onion
and Potato au Gratin
Steamed Green Beans
Finished with Horseradish Demi-glacé.

\$26.95

CHICKEN SALTIMBOCCA

Served with Grilled Polenta
and Patty Pan Squash
Stuffed with Wild Mushroom Risotto
Finished with a Putanesca sauce.

\$20.95

MEDITERRANEAN GRILLED TRI-TIP

Served with soft Bleu Cheese Polenta
Fresh Vegetables with Calvados and
Caramelized Apple Compote.

\$25.95

BRIE TOPPED FILET MIGNON

With Duchess Potatoes and
Seasonal Vegetables
finished with Wild Mushroom
Rosemary Demi-glacé.

\$27.95

GRILLED JUMBO GULF PRAWNS

Served with Saffron Timbale and
Seasonal Vegetables
Served with a trio of sauces
Cocktail, Pesto and Mango Chutney

\$26.95



DESSERTS

PROFITEROLE FILLED WITH VANILLA ICE CREAM

Topped with Chocolate and Caramel Sauces
\$4.25

CHOCOLATE DIPPED STRAWBERRIES

\$2.00 each

NEW YORK CHEESECAKE

with five Berry Coulis
\$4.00

CHOCOLATE MOUSSE CUPS

Tuille cups filled with Rich Chocolate Mousse
garnished with Fresh Strawberries
\$4.25

CLASSIC TIRAMISU

Ladyfingers, Mascarpone Cheese,
Espresso and Cocoa
\$4.00

FRESH MEYER LEMON TARTS

Garnished with Fresh Fruit
\$4.00

STRAWBERRY TRIFLE

Layers of Sponge Cake topped with
Macerated Strawberries
and Chantilly Cream
\$4.00

TRIO OF SORBET

with Fresh Berries
\$4.25

CELEBRATION CAKES

All Cakes include decorative floral borders
and two lines of inscription.
Includes plastic plates, forks,
spatula and paper napkins
Priced at level 1 Service

QUARTER SHEET

Serves 20
\$42.00

HALF SHEET

Serves 40
\$68.00

FULL SHEET

Serves 80
\$96.00

CAKE FLAVORS

Chocolate, White, Yellow, and Carrot

FROSTINGS

Butter Cream, Chocolate & Whipped Cream

FILLINGS

Raspberry, Strawberry, Lemon, Butter Cream,
Bavarian Cream & Chocolate Fudge

*Cake Cutting Fee: \$25.00 per hour



AFTERNOON BREAKS

Minimum 12

Level 1 unless otherwise noted

THE SWEET FIX

Assorted Candy Bars,
Canned Sodas and Bottled Waters
\$2.75 per guest

SEAWOLVE COOKIE BREAK

Assorted Cookies with Canned Sodas &
Bottled Waters
\$2.75

ICE CREAM SOCIAL

Served at Level 3 & above

Vanilla and Chocolate Ice Cream
Chocolate, Caramel and Strawberry Toppings
Served with Cherries, Nuts, Sprinkles and
Whipped Toppings
\$7.25 per guest

CHIPS AND SALSA

Tri Colored Chips with House Made Salsa
\$3.25 per guest

GOURMET OTIS SPUNKMEYER COOKIES

Large 4 oz. cookie

Minimum order of one dozen

Chocolate Chip, Double Chocolate, Peanut
Butter and White Chocolate Macadamia
\$21.00 per dozen



A LA CARTE ITEMS

Assorted Candy Bars
\$1.25/each

Popcorn
(Serves 10)
\$6.00

Roasted Peanuts
\$15.00 per pound

Mini Pretzels
\$6.00 per pound

Assorted Bags of chips
\$1.25

POPCORN MACHINE

\$175.00 for 2 hours

Serves 100 guests

Please add \$.50 per additional guests

Complete with popcorn, bags, machine and
an attendant for two hours.

BEVERAGES A LA CARTE

Canned Soda
\$1.00

Bottled Water or Soda
\$1.75

Dole Juice
\$1.75

Bottled Lipton Teas
Sweetened and Unsweetened
\$1.75

Mineral Water (Each)
\$1.75

Iced Water Service (Pitcher)
\$1.00

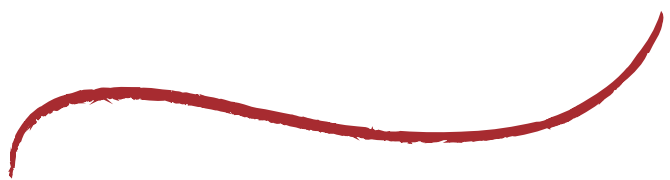
Iced Water Service (Gallon)
\$2.50

Milk (1/3 pint each)
\$1.35

Lemonade and Fruit Punch
\$15.00 per gallon

Iced Tea
\$15.00 per gallon

Fair Trade Coffee
Decaffeinated Coffee
\$23.50 per gallon



BEER AND WINE SERVICE

Alcohol service at Sonoma State University is limited to the sale and service of beer and wine. Arrangements may be made for either hosted or non-hosted drink service. The service of beer and wine at a campus function must be administered by University Catering and comply with all University Policies.

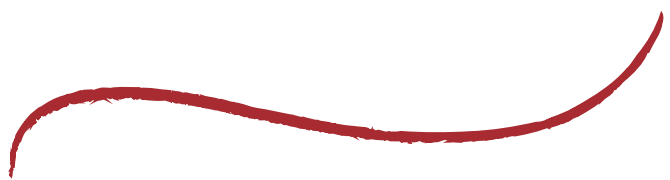
A bar may only be open for a maximum and not to exceed 3 hours of bar service.

Non-alcoholic beverages are required to be offered with alcoholic beverages. An appropriate amount of food must be ordered by the client to support a bar. Your Catering Specialist will assist you in your food service requirements.

The sale and service of alcoholic beverages is regulated by the State of California Alcoholic Beverage Commission and, as a Licensee, Sonoma State Enterprises, Inc. is responsible for the administration of those regulations. In support of these regulations, our staff has received Hospitality Training. Due to regulations, alcohol cannot be brought into an event from an outside source unless it is served by University Catering Services. University Catering Services has the right to refuse service to any group or individual. We also reserve the right to close a bar should it be determined that serving alcohol is in conflict with university policy, ABC guidelines, department procedures, or when the bar fails to meet the minimum sales requirements. Minimum sales requirements are \$50.00 per hour.

BAR FEES

Bar set up fee	\$150.00/bar Includes one bartender for two hours. Additional bartenders are charged at \$25.00 per hour.
Corkage fee	\$10.00 per bottle



WINE

Please check with your catering specialist for available selections.
Special requests will be considered, if possible.

	Glass	Bottle
House Wines.....	\$6	\$18
Chardonnay, Sauvignon Blanc, Cabernet		
Premium Wines.....	\$7	\$23
Chardonnay, Sauvignon Blanc, Cabernet, Zinfandel		
Connoisseur's.....	\$10	\$33
Chardonnay, Sauvignon Blanc, Cabernet, Zinfandel, Pinot Noir		

BEER

Domestic Beers.....	\$4.00
Import & Micro Brews.....	\$5.00
Domestic Kegs (15.5 gal).....	\$275
Premium Kegs (15.5 gal).....	\$375

5 gal and 7.5 gallon kegs available upon request

Please add an 17% service charge to hosted bars