

Welcome to CulinArt Catering Services at MiraCosta College. It is our privilege to serve you. This catering guide outlines CulinArt's most popular selections for breakfast, lunch, breaks and snacks. The items and buffets detailed here are a mere sampling of CulinArt's full catering capabilities. Please feel free to contact us for any special arrangements or items you may not find in our guides. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Note that all listed prices are per person, unless otherwise noted. There is a minimum order of **10 people** (unless otherwise specified) or **\$50.00 minimum**, whichever total dollar amount is greater. Prices include delivery, food table/station liners, set-up, break down and pick-up of food and equipment. Certain events (such as china service, tended bars, chef stations) may require additional charges.

To Order catering services please contact CulinArt at **(760)795-6886** or email us at LPOSS@Culinartinc.com. We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us. When emailing your order, remember to include all pertinent information, including function day and date; start-time; desired set-up and pick-up times; delivery location (building, floor, room); contact information for the individual placing the order (phone and email); contact information for the individual responsible for the order billing (phone and email).

24 Hours Advance Notice is typically required for CulinArt to satisfy your dining needs. Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

Regular Catering Service Hours are **7:00 AM - 4:30 PM Monday thru Friday**. Orders deliverable during regular hours will receive no service charge. Catered orders scheduled outside of regular business hours may receive an additional overtime rate charge.

Orders Cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed a cancellation charge: 50% of the total event cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. CulinArt will pick-up all equipment at the time specified by you. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at CulinArt's replacement cost.

Special Function Labor may be required for your event. CulinArt will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged at **\$35/hour** with a guaranteed five-hour minimum.

Eat Well (logo) At CulinArt, we encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.

BREAKFAST BUFFETS

Continental Breakfast \$7.00 per person

select three (3): bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices and bottled water, coffee, decaf and tea

Add our sliced fruit platter for \$3.75 additional per person

Healthy Continental Breakfast (eat well) \$10.95 per person

whole wheat and pumpernickel bagels, low fat muffins, low-fat cream cheese, trans fat-free spread, fruit preserves and peanut butter, fresh fruit and berry platter, a variety of non-fat yogurts, whole grain cereals, instant oatmeal, skim milk, juices (soy milk available upon request)

Morning Agenda \$8.25 per person

miniature croissants, danish, scones, muffins & bagels, served with butter, cream cheese and preserves, seasonal sliced fresh fruit platter, assorted juices and bottled water, coffee, decaf and tea

Bagel Breakfast \$5.50 per person

assorted fresh-baked large bagels with your choice of two (2) of the following cream cheeses: plain, smoked salmon, scallion or veggie, served with butter and preserves, coffee, decaf and tea

Hot Breakfast \$11.50 per person 15 person minimum

scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits, assorted juices and bottled water, coffee, decaf and tea

Hearty Hot Breakfast \$13.75 per person 15 person minimum

our **Continental Breakfast** and **Hot Breakfast** combined: scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits select three (3) bakery items: bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices and bottled water, coffee, decaf and tea

Healthy Hot Breakfast (eat well) \$10.50 per person 15 person minimum

scrambled egg whites: plain or with spinach, tomatoes and part-skim mozzarella cheese, turkey sausage or veggie sausage, baked breakfast potatoes with onions and peppers, orange wedges, juices and bottled water, coffee, decaf and tea

MAKE THE CHOICE THAT'S RIGHT FOR YOU.

 EAT WELL

 LOCALLY SOURCED

 VEGETARIAN

 VEGAN

 AVOIDING GLUTEN

A LA CARTE BREAKFAST

Freshly-baked Bagels \$1.95 per person

with plain cream cheese, butter and preserves

Freshly Baked Full-size Muffins \$2.75 per person

Fresh Fruit Mosaic (*eat well*) \$3.75 per person

sliced fresh fruit and berries with honey yogurt dip

Assorted Whole Hand Fruit Basket (*eat well*) \$1.65 per person

Individual Low-Fat Yogurts (*eat well*) \$2.50 each

Fruit & Yogurt Parfaits (*eat well*) \$3.50 each

Breakfast Cereals with Whole and Skim Milk (*eat well*) \$2.95 per person

Smoked Atlantic Salmon Platter \$6.25 per person

Granola Bars & Cereal Bars (*eat well*) \$2.50 per person

Freshly-baked Home-style Cookies \$1.65 per person

Chewy Chocolate Brownies \$2.50 per person

Gourmet Miniature Pastries \$3.00 per person

Chocolate-dipped Strawberries \$26.00 per dozen

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SANDWICH PLATTERS**Signature Sandwich Platter \$10.95 per person**

includes the following variety of sandwiches prepared on select breads and rolls:

pepper-crust beef and provolone with slow-roasted tomatoes and fresh basil . roasted red peppers, portobello mushrooms and wilted spinach with garlic aioli . grilled chicken with crisp arugula and caramelized onions . shaved prosciutto and mozzarella cheese with roasted pepper pesto spread . oven-roasted turkey with apple chutney
served with assorted canned sodas and bottled water

Complete your buffet for only \$4.50 additional per person, includes: tossed garden salad with dressing, choice of one additional side salad and David's fresh-baked cookies

Classic Sandwich and Wrap Collection \$8.95 per person

includes the following variety of sandwiches:

turkey breast caesar wrap . grilled breast of chicken with sun-dried tomato spread on focaccia . shaved roast beef with cheddar on a kaiser roll . greek salad pita . veggie tuna with fresh dill and carrot on a crusty multi-grain roll
also includes assorted canned sodas and bottled water

Complete your buffet for only \$4.50 additional per person, includes: tossed garden salad with dressing, choice of one additional side salad and David's fresh-baked cookies

Upmarket Sandwiches \$9.25**select up to six (6) sandwiches or wraps from the following:****turkey varieties:**

- a• turkey breast with cranberry chutney, red onion and lettuce on pumpernickel **(eat well)**
- b• turkey, bacon and cheddar on parker house roll
- c• smoked turkey and brie wrap
- d• smoked turkey, bacon and provolone with sun-dried tomato spread on ciabatta

chicken varieties:

- e• blazin' buffalo chicken on crusty baguette
- f• california chicken club on whole wheat roll
- g• balsamic chicken, mozzarella & spinach on focaccia
- h• greek chicken pita **(eat well)**
- i• italian chicken, roasted peppers & artichokes on semolina roll
- j• tuscan chicken salad on ciabatta roll

ham varieties:

- k• prosciutto, genoa salami and provolone on italian bread
- l• black forest ham with dill havarti on marble rye
- m• smoked ham, cheddar and pear wrap
- n• ham and brie with apple chutney on crusty bread

beef varieties:

- o• marinated flank steak with caramelized onions and horseradish on club roll
- p• southwestern roast beef and monterey jack wrap
- q• roast beef and smoked mozzarella with roasted peppers on italian bread

fish/seafood varieties:

- r• mexican shrimp salad and avocado wrap
- s• mediterranean seafood salad pita
- t• sicilian tuna salad on italian roll
- u• veggie tuna, spinach and artichokes in wheat wrap

vegetarian/vegan varieties:

- v• roasted garlic hummus with carrots, broccoli and tahini sauce in a spinach wrap **(eat well) (vegan)**
- w• portobello mushroom with goat cheese and grilled radicchio on focaccia **(eat well)**
- x• southwestern wrap with brown rice, black beans, pico de gallo, cheddar cheese and lettuce **(eat well)**
- y• fresh mozzarella, tomato and basil on focaccia
- z• bbq tofu wrap with carrot-cabbage slaw and lettuce **(eat well) (vegan)**

*also includes assorted canned sodas and bottled water***Complete your buffet for only \$4.50 additional per person, includes: tossed garden salad with dressing, choice of one additional side salad and David's fresh-baked cookies****MAKE THE CHOICE THAT'S RIGHT FOR YOU.**

SIDE SALADS

Signature Red Bliss Potato Salad \$2.75 per person

Dijon Potato and Broccoli Salad (*eat well*) (vegan) (gluten-free) \$2.75 per person

Caesar Salad \$2.75 per person

Greek Salad (*eat well*) \$2.75 per person

Tossed Green Salad with Balsamic Vinaigrette (*eat well*) \$2.75 per person

Cucumber and Tomato Salad (*eat well*) \$2.75 per person

Whole Wheat Pasta Primavera Salad (*eat well*) \$2.75 per person

Southwestern Black Bean and Corn Salad (*eat well*) (vegan) (gluten-free) \$2.75 per person

Grilled Seasonal Vegetable Platter (*eat well*) \$3.50 per person

Orzo, Feta and Cherry Tomato Salad \$2.75 per person

Green Beans with Shallot-Mustard Vinaigrette \$3.50 per person (*eat well logo*)

MAKE THE CHOICE THAT'S RIGHT FOR YOU.



BOXED LUNCHES

Classic Sandwich Boxed Lunch \$8.50 per box

choice of sandwich prepared on kaiser roll: breast of turkey, roast beef or ham prepared with swiss, american or provolone cheese

includes: bag of chips, fresh-baked cookie, piece of fruit and cold beverage

Salad To-Go Boxed Lunch \$9.50 per box

choice of entree salad: grilled chicken caesar, traditional chef salad, cobb salad or grilled salmon over greens

includes: bag of chips, fresh-baked cookie, piece of fruit and cold beverage

Vegetarian Boxed Lunch (eat well) \$9.25 per box

Mediterranean plate of hummus and tabbouleh with flatbread

includes: bag of baked chips, granola bar, piece of fruit and cold beverage

MAKE THE CHOICE THAT'S RIGHT FOR YOU.



PIZZA

16" hand-tossed pies are baked to order or picked up frozen

Cheese Pie \$ 13.75

Pepperoni Pie \$ 14.75

Veggie Pie \$ 14.25

top your veggie pie with up to 3 fresh toppings:

mushrooms, bell peppers, onions, roma tomatoes or spinach

Specialty Pies \$ 17.25

make it extra special with one of our upper crust pies

white pie with spinach

fresh mozzarella, tomato and basil

Italian sausage and peppers

4-seasons (ham, artichoke, spinach, mushroom)

buffalo chicken

balsamic roasted vegetables

HOT BUFFET

Additional hot buffets and internationally-themed buffets available. Please contact CulinArt to discuss alternative hot luncheon buffet options.

Classic Hot Luncheon Buffet \$14.25 per person

our classic hot luncheon buffet includes choice of two (2) salads, choice of two (2) classic entrees and choice of two (2) accompaniments with iced tea and fresh-baked cookies

Salads, select any two (2) from our side salad selections inside guide:

Classic Entrées, select two (2):

creamy dijonnaise boneless breast of chicken
 roasted breast of turkey with cornbread-herb stuffing
 orange-ginger stir-fried chicken with asian vegetables **(eat well)**
 fillets of tilapia with cherry tomatoes and olives **(eat well)**
 sliced beef tri-tip steak with onion gravy
 roast pork loin with caramelized apples and raisins **(eat well)**
 vegetarian baked penne pomodoro
 vegetarian pinto bean, cilantro rice and jack burritos

Accompaniments, please select two (2):

smashed yukon gold potatoes
 spicy oven-fried idaho potato wedges
 mashed sweet potatoes
 steamed red bliss potatoes **(eat well)**
 long grain rice pilaf
 brown rice with vegetable confetti **(eat well)**
 green beans with red peppers **(eat well)**
 steamed broccoli with lemon zest **(eat well)**
 glazed carrots with dill
 roasted seasonal vegetable medley **(eat well)**
 stir-fried mixed vegetables **(eat well)**

BREAKS AND SNACKS**Assortment of Fresh-baked Cookies \$1.65 per person****Chewy Chocolate Brownies \$2.50 per person****Sweet Surrender Platter \$3.25 per person**

cookies, blondies, brownies

Fresh Fruit Mosaic (eat well) \$3.50 per person**Assorted Whole Hand Fruit Basket (eat well) \$1.65 per person****Crispy Snacks \$1.95 per person**

Classic chips & pretzels with onion dip

South of the Border \$4.50 per person

tortilla chips with salsa, guacamole and sour cream

Roasted Garlic Hummus (eat well) \$5.75 per person

served with baked pita chips

Gourmet Cheese Display \$6.00 per person

served with assorted breads, flatbreads and crackers

Vegetable Market Basket with Lemon-Basil Dip (eat well) \$3.75 per person**Snack Bars (eat well) \$2.50 per person**

assortment of packaged granola and oat bars

Mediterranean Sampler \$7.50 per person

black olive tapenade, red pepper hummus with pita crisps and lemon-garlic tahini served with grilled focaccia, long-cut carrots, celery sticks & olives

Antipasto Platter \$7.00 per person

prosciutto, genoa salami, cappicola, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia points

Tea Sandwiches \$6.25 per person*variety to include: cucumber, watercress & boursin, egg salad & scallions, cream cheese & olives, turkey & marmalade (includes one (1) of each sandwich pp)***Chocolate-dipped Strawberries \$26.00 per dozen****Sushi Sampler 5 pieces per person \$14.25 per person**

Specialty Cakes *call for details*

BEVERAGES

Freshly Brewed Coffee, Decaf and Tea \$1.95 pp

Hot Beverage Refresh \$1.60pp

Chilled Juices \$2.50

Bottled Water Service \$1.95

Assorted Canned Sodas \$1.35

Assorted Bottled Iced Teas and Lemonade \$2.75