CATERING GUIDE
Cabrillo College

Taher, Inc.- Your Catering Experts
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PLANNING A SPECIAL EVENT?

We are here to serve you! At Cabrillo College, the Food Service Department offers a full range of catering expertise. Whether you’re planning a meeting with hot coffee and iced beverages or an honorary reception with a gourmet dinner, we work closely with you to provide top-quality, professional services ensuring that your event is a success.

Although we have listed a variety of menu options, we welcome your ideas and suggestions and will customize a menu that is uniquely yours. Our goal is to make your occasion a pleasurable experience.

On behalf of the Cabrillo College Food Service Staff, we look forward to catering your special events this upcoming year.

Sincerely,
The Food Service Staff

Let us help plan your Special Gathering

Informal and Formal Gatherings  •  Eye Opener Breakfasts  •  Mid-Day Healthy Breaks
Boxed Meals  •  Over-the-Noon Hour Lunches  •  Business Meetings  •  Gala Dinners
Honorary Events  •  Graduation Receptions

GUIDELINES FOR PLANNING YOUR EVENT

Follow these guidelines to ensure smooth planning:

1. **Reserve a room**
   If your catered event is being held on campus, contact the Cabrillo College Administrative Office to make arrangements for a room that is the appropriate size for the number of guests you expect.

2. **Decide what kind of event you want to sponsor**
   - Will it be a reception? A dinner?
   - Buffet or Sit-down?
   - Hot food or cold? Or a combination?
   - What is your budget?
   While not all your decisions need to be finalized at this point, the more ideas you have about your event, the easier your planning.

3. **Contact the Food Service Catering Office**
   It is recommended that the Catering Office be contacted at least 10 days prior to your event, to ensure proper planning and product availability. We require that all catering requests be made at least two business days in advance.

   **Dial (831) 479-6529**

   Most events can easily be planned over the phone, but we also encourage meetings with our clients.

   The catering office hours are Monday through Friday, 7 a.m. – 2 p.m.
**GENERAL INFORMATION**

**Guest Guarantee.** We require a final count of guests attending 48 hours or 2 working days prior to the event for ordering purposes, whichever is greater. This count is your guaranteed number. On the invoice, you will be charged for your guaranteed number or the actual number of attending guests, whichever is greater.

**Payment in Advance.** Organizations apart from the College will be required to pay 50% of the event cost one week prior to the date of the event. The remaining balance will be due and payable on the day of the event.

**Cancellation Charges.** There will be no charge for events that are cancelled a minimum of 48 hours in advance. Events that are cancelled within 48 hours of the event will be subject to cancellation costs of 35% of the cost of the charge plus labor.

**Customized Menus.** Special requests are welcomed; after all, this is your event.

**Sales Tax.** As required by law, all applicable taxes will be added to the final bill.

**Room Rental.** Contact the Cabrillo College Administrative Services Department to request a room that is the appropriate size for the number of guests you expect, and discuss your room design & layout, and audio & sound requirements.

**What is Included?** For coffee service, breakfasts, dinners and receptions, we will provide all linens, table settings and appropriate condiments at no additional cost. Upscale decorations such as floral arrangements, special linens and fancy table settings may be ordered/purchased through the catering department at Cabrillo College.

**Leftover Food.** The Health Department regulations prohibit removal of leftover food from a catered event. These regulations are in place to protect you from the risk of food borne illness due to improper food temperatures and handling.

**Staff and Personnel.** Our highly trained staff will give you the personal attention you deserve ensuring that your unique event, whether large or small, is a special occasion. For large functions, Taher’s corporate chefs will be available for your catering needs at an additional charge.

**Outside Food & Beverages.** Due to insurance liabilities, the Cabrillo College Food Service cannot allow any person or group to bring in their own food and beverages to an event catered by Cabrillo College Food Service.
**BREAKFAST BUFFETS**

**The Rise and Shine Buffet**
- Scrambled Eggs with Cheese
- Link Sausage
- Golden Hashbrowns
- Assorted Muffins
- Coffee & Hot Tea
$8.25 per person

**The Simple Start**
- Pastries
- Coffee & Hot Tea
$2.95 per person

**Continental Breakfast**
- Fresh Fruit
- Pastries
- Muffins or Bagels
- Coffee & Hot Tea
$5.25 per person

**Breakfast Burritos**
- Breakfast Burritos
- Golden Hashbrowns
- Fresh Fruit
- Orange Juice, Coffee & Hot Tea
$8.25 per person

**Build-Your-Own Omelet - cooked to order -**
- Array of Toppings
- Link Sausage and Bacon
- Golden Hashbrowns
- Assorted Muffins
- Orange Juice, Coffee & Hot Tea
$10.75 per person

**SALAD LUNCHES**

**Fresh Fruit Plate**
- Seasonal fresh fruit served with low-fat cottage cheese on a bed of lettuce greens
$5.95 per person

**Grilled Chicken**
- Grilled boneless breast of chicken sliced and coated with an Italian seasoning, sliced and tossed with julienne green and red peppers, sliced cucumbers and tomatoes, then topped with mozzarella cheese
$8.25 per person

**Chicken Cashew Salad**
- Tender bite size chunks of chicken blended with cashews and dressing
$7.95 per person

**Chef Salad**
- Mixed salad greens toppled with slices of ham, turkey, Swiss and cheddar cheese and fresh veggies including tomato wedges, egg slices, cucumbers & onions
$8.50 per person

**Spinach and Raisin Salad**
- Chicken or tofu, fresh spinach, raisins, strawberries, balsamic vinaigrette dressing served on a bed of crisp lettuce greens
$6.95 per person

**Vegetarian options upon request**
APPETIZERS & PARTY PLATTERS

Cheese & Cracker Tray .......................................................... Small $35.00, Large $60.00
Chicken Wings (Hot or Mild) .................................................. $55.00
Deep Fried Raviolis with Marinara Sauce .................................. $65.00
Egg Rolls .................................................................................. $65.00
Finger Sandwiches ..................................................................... $45.00
Fresh Fruit Kabobs ................................................................... $55.00
Fresh Fruit Tray ........................................................................ Small $25.00, Large $45.00
Jalapeno Peppers ........................................................................ $65.00
Jumbo Shrimp Cocktail ............................................................. $95.00
Meat & Cheese Tray ................................................................... $75.00
Meatballs .................................................................................. $55.00
Pot Stickers with Dipping Sauce.................................................. $65.00
Spinach Dip with Sourdough Bread ............................................ $45.00
Spinach Pinwheels .................................................................... $55.00
Strawberries and Cream ............................................................ $45.00
Stuffed Mushrooms ................................................................... $65.00
Turkey, Ham and Roast Beef Roll-ups .......................................... Small $25.00, Large $45.00
Vegetable Tray ........................................................................... $75.00

BAKERY & DESSERTS

Scones ...................................................................................... $9.00/dozen
Fruit Pies ................................................................................... $2.50/slice
Fruit & Nut Breads ................................................................. $7.25/loaf
Cheesecake .............................................................................. $3.75/slice
Cookies ..................................................................................... $5.95/dozen
Donuts ....................................................................................... $7.00/dozen
Muffins ..................................................................................... $8.25/dozen
Danish ....................................................................................... $9.00/dozen
Brownies ................................................................................... $6.50/dozen
Rice Crispy Treat ................................................................. $7.00/dozen

DELI LUNCHES

**Virginia Ham & Cheese**
Thinly shaved ham and Swiss cheese served with Dijon mustard on a baguette $8.25 per person

**Grilled Turkey**
Sliced turkey breast topped with caramelized onions and Swiss cheese on toasted sourdough bread $8.25 per person

**Roast Beef**
Thin slices of roast beef and Swiss and provolone cheese served on a French roll with a mild horseradish sauce $8.50 per person

**Spinach Delight**
Fresh spinach, cucumbers and alfalfa sprouts on your choice of bread

$7.25 per person

**Turkey Club**
Shaved turkey with crispy bacon, sliced tomatoes, lettuce, cheese, roasted garlic and mayonnaise on your choice of bread $8.25 per person

**Chicken, Tuna, or Egg Salad**
Tender chicken salad, tuna salad, or egg salad served on your choice of one of our delicious breads $8.50 per person

**Build-your-Own Sandwich**
Roasted turkey, shaved ham, roast beef, or veggies served with American, Swiss or cheddar cheese all on your choice of bread $8.95 per person

*All Deli Lunches include Potato Chips, Fresh Fruit, Glass of Soda & Dessert.*
**BUFFETS**

**Italian Lasagna**
- Meat or Vegetarian Lasagna
- Steamed Vegetables
- French bread Sticks
- Fruit Pies or Chocolate Cake
- $9.75 per person

**Teriyaki Chicken**
- Teriyaki Glazed Chicken Breast
- Steam rice
- Steamed Vegetables
- Fresh Dinner Rolls
- Fruit Pies or Chocolate Cake
- $9.75 per person

**Italian Calzone**
- Pepperoni or Sausage or Vegetable Calzone
- Green Salad
- Fruit Pies or Chocolate Cake
- $9.25 per person

**Asian Stir Fry**
- Beef or Chicken Stir Fry
- Steamed Rice
- Fresh Dinner Rolls
- Fruit Pies or Chocolate Cake
- $9.50 per person

**American Deli**
- Tossed Green Salad with Assorted Dressings
- Tri-colored Chilled Pasta
- Fresh Breads and Rolls
- Deli Meat and Cheese Tray
- Toppings and Condiments
- Cookies or Brownies
- $8.50 per person

**Mexican Fiesta**
- Cheese Quesadillas
- Beef or Chicken Tacos
- Spanish Rice & Mexican Corn
- Refried Beans
- Chocolate Cake
- $8.75 per person

**Picnic in a Park**
- Hamburgers and Hot Dogs
- Potato Salad
- Potato Chips & Baked Beans
- Juicy Watermelon (when in season)
- $8.75 per person

**Build-Your-Own Soup**
- Choose from an assortment of Soup Toppings
- served with 2 choices of Hot Broths
- Breadstick and Dessert Bar
- $6.75 per person

**The Californian BBQ**
- BBQ Tri Tip or BBQ Chicken
- Potato Salad
- Corn on the Cob
- Baked Beans
- Cookies or Brownies
- $10.25 per person

*All Hot Buffets include Coffee, Chilled Water and Lemonade*
**DINNER ENTRÉES**

- **Lemon Chicken** .................................................. $14.95 per person  
  Sautéed Breast of Chicken smothered in Lemon & Caper Sauce  
  Seasoned with fresh herbs and garlic

- **Baked Salmon** ........................................................ $15.95 per person  
  Tender 8 oz Salmon Filet seasoned with lemon pepper garlic rub

- **Filet Mignon** ............................................................ $25.75 per person  
  8 oz Filet Mignon marinated in Olive Oil, Garlic & Special Seasonings

- **Asian Chicken, Beef, or Vegetable Stir-Fry** ................... $12.95 per person  
  Delicately seasoned Chicken or Beef and Chinese Vegetables  
  flavored with Teriyaki Sauce and served over a Bed of Steamed Rice

- **BBQ Ribs & Chicken** .................................................. $21.95 per person  
  Tender BBQ Pork Ribs and Roasted Chicken

- **Chicken Cacciatore** .................................................. $13.95 per person  
  A favorite Italian dish served with lightly Buttered Pasta

*Dinner parties exceeding 100 Guests require an additional $1 charge per person.*

**Dinner Entrées include:**
- Tossed Green Salad, Fresh Vegetables, Choice of Starch, Dinner Rolls  
- Choice of Dessert, and Hot Coffee, Chilled Water & Iced Tea

**Starch Choices**
- Baked Potato  •  Rice Pilaf  
- Mashed Potatoes  
- Potatoes Au Gratin

**Dessert Choices**
- Cheesecake  
- Chocolate Cake  
- Angel Food Cake with Strawberries

**BEVERAGES**

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<tr>
<th>Beverage</th>
<th>Price</th>
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<td>Coffee (regular or decaf)</td>
<td>$14.00/gallon</td>
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<td>Hot Tea (Hot Water)</td>
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<tr>
<td>Iced Tea</td>
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<td>Fresh Fruit Juice</td>
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<td>Citrus Punch</td>
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<tr>
<td>Fruit Punch</td>
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<td>Hot Chocolate</td>
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<td>Apple Cider</td>
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<td>Bottled Sodas</td>
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<tr>
<td>Bottled Sodas</td>
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<tr>
<td>Bottled Water</td>
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<td>Bottled Water</td>
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PLATED OPTIONS

**Salmon Filet**
Panko encrusted with honey Dijon marinade
Accompanied with lemon caper cream sauce
Choice of starch and seasonal vegetables
$16.95 per person

**Chicken Wellington**
Pan seared and coated with mushroom duxelle
Accompanied with wild mushroom demi-glace
Choice of starch and seasonal vegetables
$24.95 per person

**Chicken Penne Pasta/Prawn Penne Pasta**
Sautéed with seasonal vegetables and grilled garlic chicken
Accompanied with pesto cream sauce
$14.95 per person
With Prawns $17.95 per person

**Ratatouille**
Assorted vegetables simmered with freshly chopped herbs and spices
Accompanied with rendered beef steak tomatoes
$13.95 per person

BUFFET OPTIONS

**The Hawaiian**
Mixed green salad
Chilled Macaroni salad
Steamed rice
Soyu Chicken
Simmered with a light ginger infused soy sauce with a touch of brown sugar
$12.95 per person

**South of the Border**
Roasted black bean and corn salsa
Spanish rice
Charro beans
Chile rellenos or Chile Verde
Flan, accompanied with whipped cream
$12.95 per person

**American Regional**
Baby spinach salad
Chilled three bean salad
Vegetable medley
Potato Au gratin
Grilled Napa valley chicken, accompanied with chardonnay cream sauce
$13.95 per person