

Cerritos College Culinary Arts

Banquet & Catering Guide

Welcome

Welcome to Cerritos College Culinary Arts Banquet & Catering Services. We are proud to provide professionally prepared catering services while giving our culinary students hands-on industry experience under the supervision of our Chef Instructors.

For more than 50 years, Cerritos College Culinary Arts has trained students in Professional Cooking, Baking, and Pastry Arts. Every event supports student learning while delivering quality food and service for your guests.

Whether you are planning a meeting, reception, luncheon, celebration, or formal dinner, our team is here to help create a successful event.

Contact Information

Culinary Arts Catering Department

Amber Douglas

Banquet Chef & Catering Coordinator

Phone: 562-860-2451 ext. 2456

Email: culinaryarts@cerritos.edu

Facility Reservations

To reserve a room or event space, contact the Facilities Scheduling Coordinator at ext. 2303.

Please arrange the following during room scheduling:

- Tables and chairs
- Podiums
- Trash cans
- Room setup requirements
- Food service tables

Audio / Visual Services

For media or A/V requests, please contact Media Services and complete the online service request form.

Catering Policies & Procedures

Booking Timeline

Please contact the Culinary Arts Department at least **21 business days prior** to your event.

Events are booked on a first-come, first-served basis and are subject to:

- Class schedules
- Student availability
- Academic program needs

Culinary Arts reserves the right to decline catering requests based on operational availability.

External Organizations

Organizations outside of Cerritos Community College must:

- Provide a 50% deposit at least 7 business days prior to the event
 - Submit final payment on the day of the event
 - Designate a campus liaison for coordination of room setup, media services, and campus logistics
-

Payment Information

Accepted payment methods:

- Department Account Number or PO Number
- Cash
- Cashier's Check payable to Cerritos College
- Visa
- Mastercard
- Discover
- American Express

Please Note:

- Personal checks are not accepted
 - California State Sales Tax (9.75%) applies to all catering orders
-

Final Guest Count & Cancellations

A final guest count and event confirmation are required **7 business days prior** to the event.

Final confirmations must include:

- Event location
- Setup time
- Service time
- Menu selections
- Final guest count

Cancellation Policy

Events canceled fewer than 7 business days prior to the event are subject to a charge of 75% of the food total.

Catering Equipment

Clients are responsible for all catering equipment provided during service.

Please note:

- Equipment pickup occurs within one hour after the scheduled end time
- Equipment should be available for pickup within four hours of service
- Missing or damaged equipment will be charged at replacement cost

Culinary Arts is not responsible for food consumed after the event concludes.

Food Safety Policy

In compliance with health code regulations:

- Perishable food may only remain out for a maximum of four hours
- Leftover food should not be removed from the event site

If food is removed, guests must provide their own containers. Cerritos College Culinary Arts is not liable for food consumed after service.

Service Availability

Hours of Operation

Day	Availability
Monday	Cookie & Beverage Service Only
Tuesday–Thursday	Breakfast, Lunch & Dinner
Friday	Limited Breakfast, Lunch & Dinner Availability
Saturday–Sunday	Closed

Served Meal Availability

Tuesday–Thursday
11:00 a.m. – 1:00 p.m.

Holiday Closures

Catering services are unavailable during:

- Thanksgiving Break
- Winter Break
- Spring Break
- College Holidays

Important Allergen Information

Foods are prepared in a kitchen that also processes:

- Milk
- Wheat
- Soy
- Fish
- Tree nuts
- Peanuts
- Coconut
- Eggs

Please notify the Culinary Arts Department of dietary restrictions or accommodations as early as possible.

Continental Breakfast

Minimum 25 Guests

Option 1 — \$10 per person

- Assorted Breakfast Pastries
- Orange Juice
- Coffee

Allergens: Egg, Milk, Wheat

Option 2 — \$12 per person

- Assorted Breakfast Pastries
- Seasonal Fruit Medley
- Orange Juice
- Coffee

Allergens: Egg, Milk, Wheat

Option 3 — \$14 per person

- Breakfast Quiche
- Assorted Breakfast Pastries
- Seasonal Fruit Medley
- Coffee
- Orange Juice

Allergens: Egg, Milk, Wheat

Option 4 — \$11 per person

- Greek Yogurt
- Seasonal Berries
- House made Granola
- Coconut flakes
- Honey

Allergens: Dairy, Tree nuts, Peanuts, Gluten, Soy

Falcon Breakfast Buffet

Minimum 30 Guests — \$18 per person

Includes:

- Scrambled Eggs
- Country Potatoes
- Bacon or Sausage (Pork)
- Biscuits
- Coffee
- Orange Juice

Includes buffet setup, disposable service ware, buffet linen, and thermal beverage servers.
(Turkey bacon can be substituted for \$3.00 per person)

Allergens: Egg, Milk, Wheat

Beverage Service

Hot Beverages

Beverage	3 Gallon	5 Gallon
Regular Coffee	\$30	\$45
Decaf Coffee	\$30	\$45
Assorted Hot Tea	\$30	—

Includes sweeteners, creamer, cups, and stir sticks.

Cold Beverages

Beverage	3 Gallon	5 Gallon
Black Iced Tea	\$24	\$40
Passionfruit Iced Tea	\$24	\$40
Lemonade	\$30	\$50
Citrus Infused Water	\$15	\$25

Additional Beverage Options

- Water Station Cups (50 count sleeve) — \$7

Snack Break 1 — \$12 per person

Minimum 20 Guests

- Assorted Cookies
- Choice of Lemonade or Iced Tea

Allergens: Wheat, Soy, Dairy, Milk May contain peanuts or tree nuts.

Snack Break 2 — \$15 per person

Minimum 20 Guests

- Assorted Cookies
- Brownies
- Choice of Lemonade or Iced Tea

Allergens: Wheat, Soy, Dairy, Milk May contain peanuts or tree nuts.

Deli Buffet — \$15 per person

Minimum 25 Guests

Includes:

- Turkey
- Ham
- Grilled Vegetables
- Sliced Cheeses
- Lettuce & Tomato
- Green Salad & Dressing
- Artisan Rolls
- Chips
- Iced Tea
- Cookies

Add Roast Beef for \$3 per person.

Includes disposable service ware and condiments.

Allergens: Wheat, Dairy, Egg

Salads To Go

Minimum 20 Guests

Includes:

- Entrée Salad
- Two Cookies
- Choice of One Beverage

Chicken Caesar Salad — \$14

Romaine lettuce, Caesar dressing, croutons, parmesan cheese, marinated chicken.

Allergens: Dairy, Wheat, Fish, Egg

Salmon Caesar Salad — \$16

Cobb Salad — \$14

Mixed greens, tomatoes, egg, bacon, avocado, blue cheese crumbles, turkey.

Allergens: Dairy, Egg

Chinese Chicken Salad — \$14

Mixed greens, marinated chicken breast, mandarin oranges, fried noodles.

Allergens: Dairy, Wheat, Egg, Soy

Boxed Lunches

Minimum 25 Guests

All boxed lunches include:

- Sandwich on Focaccia bread
- Choice of Ham, Turkey, or Vegetarian
- Apple
- Two Cookies
- Condiments: Mayonnaise & Mustard
- Choice of One Beverage

Roast Beef available for an additional \$3 per person.

Allergens: Wheat, Dairy, Gluten

Boxed Lunch #1 — \$10

- Sandwich
 - Potato Chips
 - Apple
 - Cookies
-

Boxed Lunch #2 — \$12

- Sandwich
 - Pasta Salad
 - Apple
 - Cookies
-

Falcon Room Dining

Private dining is available for groups of 25–50 guests.

Availability

Tuesday–Thursday

11:00 a.m. – 1:00 p.m.

Included with Service

- Water & Iced Tea
- Bread & Butter
- China & Glassware
- Linen & Cloth Napkins

Dining Policies

- Outside food is not permitted
 - Gratuities support Culinary Arts scholarships
 - Restaurant availability is subject to school schedules and special events
-

Prix Fixe Menu

First Course

Choose one option for the entire group:

- Mixed Green Salad with Herbed Vinaigrette
 - Caesar Salad-**Allergens: Dairy, Wheat, Fish, Egg**
-

Second Course

Choose up to two entrée selections.

Herbed Grilled Chicken — \$15

Buerre Blanc, chef's starch, seasonal vegetables.

Allergens: Dairy

Grilled Salmon — \$20

Buerre Blanc, chef's starch, seasonal vegetables.

Allergens: Dairy

Miso Roasted Salmon — \$20

Citrus gastrique, Thai vegetables, fresh pasta.

Allergens: Egg, Gluten

Grilled Top Sirloin Steak — \$23

Chef's starch and seasonal vegetables.

Allergens: Dairy

Surf & Turf — \$25

Steak and Salmon with chef's starch and seasonal vegetables.

Allergens: Dairy

Fresh Tomato Basil Pasta with Chicken — \$15

Garlic cream sauce over fresh pasta.

Allergens: Dairy, Egg, Gluten

Wild Mushroom Pasta with Chicken — \$15

Garlic cream sauce over fresh pasta.

Allergens: Dairy, Egg, Gluten

Vegan / Vegetarian / Gluten-Free Option — \$13

Chicken Caesar Salad — \$12

Allergens: Dairy, Wheat, Fish, Egg

Salmon Caesar Salad — \$14

Allergens: Dairy, Egg, Wheat, Fish

Roasted Yellow Beet Salad — \$13

Arugula, goat cheese, raspberry vinaigrette.

Allergens: Dairy

Third Course

Chef's Choice Dessert

Allergens: Dairy, Egg, Nuts

Themed Buffets

Available Tuesday–Friday

Includes:

- Disposable service ware
- One beverage
- Dessert

Guest Minimums

- Lunch: 40 guests
 - Dinner: 50 guests
-

Italian Buffet

Entrée Options

Baked Lasagna-Allergens: Wheat, Dairy

Layers of pasta, marinara, ground beef, cheese.

Chicken Parmesan-Allergens: Wheat, Dairy

Breaded chicken, marinara, mozzarella.

Served with:

- Caesar Salad-Allergens: Dairy, Egg, Wheat, Fish
- Focaccia Bread-Allergens: Wheat
- Seasonal Vegetables

Pricing

- Lunch: \$14 per person
 - Dinner: \$18 per person
-

Pasta Buffet

Includes:

- Caesar Salad -Allergens: Dairy, Egg, Wheat, Fish
- Focaccia Bread-Allergens: Wheat
- Fettuccine & Penne Pasta-Allergens: Wheat
- Marinara Sauce
- Alfredo Sauce-Allergens: Dairy

Add Chicken or Italian Sausage for \$4 per person.

Pricing

- Lunch: \$14 per person
 - Dinner: \$18 per person
-

Pasta Station

Minimum 40 Guests

Interactive chef-attended pasta station.

Includes:

- Caesar Salad-Allergens: Dairy, Egg, Wheat, Fish
- Focaccia Bread-Allergens: Wheat
- Fettuccine & Penne-Allergens: Wheat
- Alfredo, Marinara, or Bolognese Sauce-Allergens: Dairy
- Bell Peppers
- Onions
- Mushrooms
- Tomatoes
- Parmesan Cheese

Add Chicken or Sausage for \$4 per person.

Pricing

- Lunch: \$15 per person
 - Dinner: \$18 per person
-

All-American Barbecue

Barbecue Buffet #1

- BBQ Chicken
- Corn Bread-Allergens: Egg
- Coleslaw
- Mashed Potatoes-Allergens: Dairy

Pricing

- Lunch: \$13
 - Dinner: \$17
-

Barbecue Buffet #2

- BBQ Chicken
- Tri-Tip
- Mashed Potatoes-Allergens: Dairy
- Mac & Cheese-Allergens: Dairy
- Corn Bread-Allergens: Egg
- Coleslaw-Allergens: Dairy, Egg
- Pasta Salad

Pricing

- Lunch: \$15
 - Dinner: \$19
-

Carving Stations

Includes:

- Salad
- Rolls
- Chef's Starch
- Seasonal Vegetables
- Dessert
- Beverage

Selection	Lunch	Dinner
Roasted Turkey	\$20	\$25
Porchetta	\$20	\$23
Roast Beef	\$25	\$30
Two-Meat Combination	\$35	\$40

Fajita Bar

Includes:

- Rice & Beans
- Mixed Green Salad
- Flour Tortillas-Allergens: Wheat
- Sour Cream- Allergens: Dairy
- Pico de Gallo

Pricing

Option	Lunch	Dinner
One Protein	\$14	\$16
Two Proteins	\$17	\$20

Protein choices: Chicken/Beef

Taco Bar

Includes:

- Rice & Beans
- Corn Tortillas
- Onions
- Cilantro
- Salsa

Protein options:

- Beef
- Chicken
- Pork

Option	Lunch	Dinner
One Meat	\$14	\$17
Two Meats	\$18	\$20
Three Meats	\$22	\$25

Dessert Buffet

Minimum 30 Guests

A beautifully arranged assortment of desserts with one beverage included.

\$20 per person

Allergens: Dairy, Egg, Wheat, Tree nuts, Peanuts

Cake Size	Servings	Price
9-inch Round	12	\$30
Half Sheet	50	\$70
Full Sheet	64–100	\$125

Cake Flavors: Chocolate, White

Fillings: Chocolate Mousse, Vanilla Cream, Cherry, Lemon, Raspberry

Icing: Buttercream or Whipped Topping

Logo or image printing starts at \$25 per image.

Cookies

- Oatmeal Raisin, Chocolate Chip, Peanut Butter, Sugar
- Allergens: Wheat, Dairy, Tree nuts, Peanuts

\$10 per dozen

Brownies

\$30 per dozen

Allergens: Wheat, Dairy, Tree nuts, Peanuts

Hors d'oeuvres

Minimum 50 Guests

All hors d'oeuvres include:

- Buffet setup
- Disposable service ware
- One beverage

Cold Selections

- Crudit  with Ranch Dip
- Seasonal Fruit Tray
- Cheese Tray
- Mozzarella Caprese

Hot Selections

- Meatballs
- Beef Skewers
- Chicken Skewers
- Empanadas (Vegetarian option available)
- Egg Rolls

Hors d'oeuvres

Buffet Option	Price
2 Cold / 2 Hot	\$18
3 Cold / 3 Hot	\$20
4 Cold / 4 Hot	\$23

À La Carte Hors d'oeuvres

Item	Price
Meatballs	\$3 each
Chicken Skewers	\$2 each
Beef Skewers	\$3 each
Pot Stickers	\$1.50 each
Egg Rolls	\$2 each
Shrimp Cocktail	\$4 each

Stationary Platters

Platter	Small	Large
Vegetable Crudité	\$40	\$70
Seasonal Fruit	\$40	\$80
Domestic Cheese	\$50	\$100
Charcuterie	\$60	\$120
Bruschetta	\$35	\$70

Buffet Dinner

50 Guest Minimum

Includes:

- One Salad
- One Entrée

- One Starch
- Seasonal Vegetables
- Bread & Butter
- Iced Tea & Water
- Chef's Choice Dessert

Salad Choices

- Mixed Green Salad w/ Herbed Vinaigrette
- Caesar Salad

Entrée Selections

Entrée	Price
Pan Seared Salmon	\$22.95
Miso Roasted Salmon	\$22.95
Herbed Chicken	\$19.95
Prime Rib	\$29.95
Grilled Sirloin Steak	\$22.95

Starch Choices

- Rice Pilaf
- Mashed Potatoes
- Roasted Potatoes

Vegetarian & Vegan Options

Ratatouille — \$16.95

Wild Mushroom Pappardelle — \$17.95

Tomato Basil Pappardelle — \$17.95

Dessert buffet substitution available for an additional \$10 per person.

Falcon Express

Need food for a last-minute meeting? Don't meet the minimum for anything off the catering menu (20 people or less) Contact us for select menu options from the CAFÉ & Falcon Room Restaurant. We need at least 3 days' notice, and you must be able to pick-up.

Disposable Service Ware

Item	Price
Forks (25)	\$5
Knives (25)	\$5
Spoons (25)	\$5
Napkins (25)	\$5
6-inch Plates (25)	\$5
9-inch Plates (25)	\$5
Cups (50)	\$7

Linen Service

Culinary Arts provides linen for buffet and beverage tables at no additional charge.

Additional guest table linen is available:

- Registration tables
- Reception tables
- Meeting tables
- Head tables

Linen Pricing

\$10 per linen

Available Sizes

- 85" Round
- 52" x 114" Banquet

Important Notes

- Linen requests require a minimum two-week notice
 - Linen availability is seasonal
 - Glitter and confetti are prohibited
 - Cleaning fees apply for prohibited materials
-

Thank You

Thank you for choosing Cerritos College Culinary Arts Banquet & Catering Services.

We appreciate the opportunity to serve your guests while supporting culinary education and student success.

For catering inquiries or custom menu requests, please contact the Culinary Arts Department.