



Culinary Arts

Welcome to Cerritos College Culinary Arts Banquet & Catering Services. We are pleased to present this Catering Guide to assist you in planning your event, included in this guide are menus, prices and our food service policies.

Cerritos College Culinary Arts have been training students in the fields of Professional Baking & Pastry/Professional Chefs Training for over 50 years, all food is prepared and served by **STUDENTS** under the direction and supervision of our Chef Instructors.

Banquet & Catering Menu

Policies and Procedures-PLEASE READ THOROUGHLY

Reserving a Date & Room

1. Contact by phone or email the **Facilities Scheduling Coordinator** at ext. 2303. Special items such as: tables/chairs, podiums, trash cans, set-up should be discussed at this time.
Don't forget to order food tables for your event if are utilizing our services, Culinary Arts does not provide tables.
2. If your event requires any audio/visual services, please contact **Media Services** department online and fill out a request for services form.

Who to Contact

14 business days or more before the event, contact the **Culinary Arts Department** (see contact information below) Some arrangements can be made by phone or online; others require an appointment. We can help you make the necessary decisions to determine which of our services we offer would best suit your needs.

Amber Douglas
 Banquet Chef & Catering Coordinator
 Culinary Arts Department
 562-860-2451 ex:2456
 Email: adouglas@cerritos.edu

Culinary Arts has the right to refuse any catering event based on class schedules, student availability or academic needs.

External Organizations outside of Cerritos Community College

If you would like to secure catering services through Culinary Arts you will need to pay a 50% deposit of the total quoted cost 7 business days prior to the event, with the final payment due on the date of the event. Also, you must have a CAMPUS LIASON to help you facilitate any other event needs such as: room, table-setup, media services etc.

Payment

Department Account # or PO#
 Cash, Cashier Checks (Made out to Cerritos College) (No personal Checks)

Credit Card: We accept Visa, MasterCard, Discover, American Express

Payment-All catering orders will be billed at the State Sales tax of 10.25%

Guarantee

A guarantee is required **7 business days** before your catered event. The confirmation and guarantee will include the event location, exact times: set-up and service, menu selections and final guest count. If your event is cancelled, you are responsible for contacting the catering department and cancelling the event. **You will be liable for 75% of the food bill for any event that is not cancelled by email or verbally within 7 business days.**

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Due to inventory controls, Culinary Arts equipment must be picked up within a four-hour period. It is our policy to pick up any equipment within one hour following the event end time as indicated on the event order. Any missing or damaged catering equipment or supplies will be charged to your bill, at replacement costs.

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

Food Removal Policy

In compliance with the health code regulations, perishable food items can only be presented for a maximum of four hours. It is also the policy of Cerritos College Culinary Arts Department that excess food items from events cannot be removed from the event site. **(If you insist on removing leftover food) Please provide your own containers! Culinary Arts is not responsible for any food consumed after the event.**

Weekend Catering

Weekends are Saturdays/Sundays and are not available at this time.

College Holidays and Breaks

We are closed for all holidays and there is no foodservice available during the college breaks.

Thanksgiving Break/Winter Break/Spring Break

General Information

The Culinary Arts catering services are structured around our Professional Cooking & Professional Baking and Pastry programs. What that means is, that all food is prepared by our culinary students under the supervision and instruction of their Chef Instructors.

Availability

Monday- Closed (Cookie & Beverage Service Only)

Tuesday-Thurs (Breakfast, Lunch, Dinner)

Served meals are only available Tuesday ~ Thursday (11:00 a.m. ~ 1:00 p.m.)

Friday- (Breakfast, Lunch, Dinner) Services can still be limited due to staff availability.

Events are booked on a first come, first serve basis, so please get on our master calendar as soon as possible. Culinary Arts will **NOT OVERBOOK** events.

Menus

All our menu items have the allergens associated with them listed, please keep this in mind when ordering for your event. Also, please let us know about any accommodations needed for your guests as early as you can, versus the day of. We will do our best to try and accommodate them with the resources we have on hand.

Foods in this kitchen are prepared in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, coconut, eggs and egg products.

All Continental Breakfasts include disposable plates, cutlery, napkins, cups and condiments for coffee.

Breakfast-Minimum of 25 guests

Option #1

Freshly baked assortment of Breakfast Pastries, OJ and Coffee.

Allergens: Egg, Milk, Wheat

\$10.00 per person

Option #2

Freshly baked assortment of Breakfast Pastries, Whole Fruit, OJ & Coffee.

Allergens: Egg, Milk, Wheat

\$12.00 per person

Option #3

Breakfast Quiche, Assorted Breakfast Pastries, Whole Fruit, Coffee & OJ.

Allergens: Egg, Milk, Wheat

\$14.00 per person.

Falcon Breakfast Buffet-Minimum of 30 guests

Scrambled Eggs

Country Style Potatoes

Pork Bacon or Sausage

Biscuits

Coffee & OJ

Allergens: Egg, Milk, Wheat

\$18.00 per person

Served buffet style, includes high quality paper and plastic service ware, linen for buffet tables and thermal beverage servers.

Beverage Service

Hot Beverages

Regular	3 g (38 servings)	\$30.00	5 g (50 servings)	\$45.00
Decaf	3 g (38 servings)	\$30.00	5 g (50 servings)	\$45.00

Assorted Hot Teas 3 g of hot water (38 servings) \$30.00.

Beverage Service includes Assorted Sweeteners, Creamer, Cups and Stir Sticks.

Cold Beverages

Black Iced Tea 3 g (38 servings) \$24.00 5 g (60 servings) \$40.00

Passionfruit Iced Tea 3 g (38 servings) \$24.00 5 g (60 servings) \$40.00

Lemonade 3 gallons \$30.00 5 gallons \$50.00

Citrus Infused Water 3 gallons \$15.00 5 gallons \$25.00

Boxed Water \$3.00 per carton (You need to order by the dozen)

Water Station

3 gallons or 5 gallons. Sleeve of cups (50) \$7.00 per sleeve.

Snack Breaks

Snack Break #1

Assorted Cookies, Choice of Lemonade or Iced Tea

\$12.00 per person (Minimum 20 guests)

Allergens: Wheat, Soy, Dairy, Milk. May contain Peanuts, Tree nuts.

Snack Break #2

Assorted Cookies, Brownies, Choice of Lemonade or Iced Tea

\$15.00 per person (Minimum 20 guests)

Allergens: Wheat, Soy, Dairy, Milk. May contain Peanuts, Tree nuts.

Deli Buffet

Deli Buffet #1

A Variety of sliced deli meats (Turkey, Ham, Grilled Vegetables) Sliced Cheeses, Lettuce, Tomato, Green Salad & Dressing, Variety of Sandwich Rolls, Chips, Iced Tea, and Cookies.

Allergens: Wheat, Dairy

\$15.00 per person. Minimum of 25 guests for service.

Deli Buffet includes quality paper, cutlery, napkins and condiments. **Roast Beef** can be added for **\$3.00 per person. Minimum of 25 guests for service.**

Salads to Go-Minimum of 20 people

Includes an Entrée Salad, Cookies (2) and Choice of One Beverage

Chicken Caesar Salad

Romaine Lettuce tossed with Caesar dressing, Croutons, Parmesan Cheese and topped with Marinated Chicken.

Allergens: Dairy, Wheat, Fish, Egg

\$12.00 per person (Salmon Caesar \$14.00 per person)

Cobb Salad

Mixed Greens with Diced Tomatoes, Egg, Bacon, Avocado, Blue Cheese Crumbles, Turkey.

Allergens: Dairy, Egg

\$12.00 per person

Chinese Chicken Salad

Mixed Greens with Marinated Chicken Breast, Mandarin Oranges, Fried Noodles

Allergens: Dairy, Wheat, Egg, Soy

\$12.00 per person

Boxed Lunches

Boxed Lunches: Includes a sandwich on Focaccia bread, Choice of Ham, Turkey, Vegetarian and Roast Beef for an additional \$3.00-person, Apple and Cookies (2),

Condiments: Mayonnaise and Mustard. Choice of One Beverage

Allergens: Wheat, Dairy, Gluten

Boxed Lunch #1

Sandwich

Potato Chips

Apple

Cookies (2)

\$10.00 per person

Boxed Lunch #2

Sandwich

Pasta Salad

Apple

Cookies (2)

\$12.00 per person

Falcon Room Dining

We offer private dining for small groups of 25-50 guests in the Falcon Room Restaurant. The Falcon Room is available Tuesday-Thursday. **CLOSED** Monday/Friday. Hours of availability are 11:00 a.m. – 1:00 p.m. for luncheons.

We offer a 3-Course Prix Fixe Menu for you to choose from, which includes the following:

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

Guidelines for use of the Falcon Room Restaurant

- Outside food is not permitted
- Gratuities will go towards the Culinary Arts Scholarships
- The restaurant is subject to be closed due to special events and in conjunctions with school breaks and holidays.

Menu

First Course (Please select one option for your entire group)

Mixed Green Salad (Choice of Ranch or Herb Vinaigrette)

Caesar Salad

Second Course (You can select up to two options)

Herbed Grilled Chicken, Buerre Blanc, Chefs Choice Starch & Vegetable

(Allergens: Dairy)

\$15.00 per person

Grilled Salmon, Buerre Blanc, Chefs Choice Starch & Vegetable

(Allergens: Dairy)

\$20.00 per person

Miso Roasted Salmon, Citrus Gastrique, Thai Vegetables over Fresh Pasta

(Allergens: Egg, Gluten)

\$20.00 per person

Grilled Top Sirloin Steak, Chefs Choice Starch & Seasonal Vegetables

(Allergens: Dairy)

\$23.00

Surf & Turf: Grilled Steak and Salmon, Chefs Choice Starch & Seasonal Vegetables

(Allergens: Dairy)

\$25.00 per person

Fresh Tomato, Basil, Garlic Cream Sauce over Fresh Pasta with Chicken

(Allergens: Dairy, Egg, Gluten)

\$15.00 per person

Wild Forest Mushroom, Garlic Cream Sauce over Fresh Pasta with Chicken

(Allergens: Dairy, Egg, Gluten)

\$15.00 per person

Vegan/Vegetarian/Gluten-Free Option

\$13.00 per person

Chicken Caesar Salad, Romaine lettuce, Caesar dressing, Parmesan Crisp

(Allergens: Dairy, Wheat, Fish, Egg)

\$12.00 per person

Salmon Caesar Salad, Romaine lettuce, Caesar dressing, Parmesan Crisp

(Allergens: Dairy, Wheat, Fish, Egg)

\$14.00 per person

Roasted Yellow Beet Salad, Arugula, Goat Cheese, Raspberry Vinaigrette

(Allergens: Dairy)

\$13.00 per person

Third Course

Chef's Choice Dessert

Themed Buffets (Available for Lunch/Dinner) Available Tuesday - Friday

Includes high quality paper plates, cups, cutlery, napkins, choice of one beverage, dessert*.

Minimum for Lunch-40; Minimum for Dinner -50

Italian

Classic Caesar Salad (Allergens: Dairy, Wheat, Fish, Egg)

Seasonal Vegetables

Baked Lasagna-Baked layers of pasta, marinara sauce, ground beef and cheese (Allergens: Wheat, Dairy)

Classic Caesar Salad (Allergens: Dairy, Wheat, Fish, Egg)

Seasonal Vegetables

Chicken Parmesan- Breaded chicken, marinara sauce, mozzarella cheese (Allergens: Wheat, Dairy)

Lunch \$14.00 per person Dinner \$18.00 per person

Pasta Buffet

Classic Caesar Salad (Allergens: Dairy, Wheat, Fish, Egg)

Fettuccine Pasta & Penne Pasta (Allergens: Wheat)

Marinara Sauce

Alfredo Sauce (Allergens: Dairy)

Chicken or Italian Sausage can be added for 4.00 per person.

Lunch \$14.00 per person Dinner \$18.00 per person

Pasta Station

Guests can be treated to having their food prepared in front of them, by one of our culinary students. *Min guests 40 (Limited Availability Tuesday-Thursday 11:00 a.m. - 1:00 p.m.)*

Salad: Classic Caesar Salad (Dairy, Fish, Egg, Wheat)

Pastas: Fettuccine, Penne (Allergens: Wheat)

Sauces: Alfredo, Marinara, Bolognese (Allergens: Dairy)

Condiments: Bell peppers, Onions, Mushrooms, Tomatoes, Parmesan Cheese (**Allergens: Dairy**)

Chicken or Sausage can be added for 4.00 per person.

Lunch \$ 15.00 per person/Dinner \$ 18.00 per person

All American Barbecue

The barbecue buffets include high quality paper, cutlery, condiments, cookies and Choice of one beverage.

Barbecue Buffet #1

BBQ Chicken

Coleslaw (**Allergens: Dairy, Egg**)

Mashed Potatoes

Lunch \$ 13.00 per person/Dinner \$ 17.00 per person

Barbecue Buffet #2

BBQ Chicken and Tri-Tip

Mashed Potatoes & Macaroni & Cheese (**Allergens: Dairy**)

Coleslaw & Pasta Salad (**Allergens: Dairy**)

Lunch \$ 15.00 per person/Dinner \$ 19.00 per person

Carving Station-Salad, Rolls, Chef's Starch/Vegetables/Dessert/Choice of One Beverage

Roasted Turkey, Cranberry Sauce, Gravy

\$ 18.00 per person(L) \$ 20.00(D)

Porchetta (Pork)-Chimichurri,

\$ 20.00 per person(L) \$ 23.00(D)

Roasted Steamship of Beef, Horseradish

\$ 23.00 per person(L) \$ 26.00(D)

Choice of 2 Meats with condiments

35.00 per person (L) \$ 40.00 (D)

South of the Border Fajita Bar

Rice & Beans

Mixed Green Salad

Warm Flour Tortillas (**Allergens: Wheat**)

Sour Cream and Pico de Gallo (Allergens: Dairy)

Choice of 1 protein: Grilled Onions/Peppers with Chicken or Beef
\$12.00 per person (L) \$14.00 pp (D)

Choice of 2 proteins: Grilled Onions/Peppers with Chicken & Beef
\$14.00 per person (L) \$16.50 pp (D)

Taco Bar

Rice & Beans

Corn Tortillas

Condiments: Onions, Cilantro, Salsa

Choice of Meats: Beef, Chicken, Pork

Choice of 1 meat: \$13.00 per person (L) \$16.00 per person (D)

Choice of 2 meats: \$18.00 per person (L) \$20.00 per person (D)

Trio of Meats: \$22.00 per person (L) \$25.00 per person (D)

Dessert Buffet

A beautifully arranged dessert buffet featuring a variety of desserts, Choice of One beverage.

\$20.00 per person

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

Dessert Buffet (minimum of 30 guests)

Bakery- Gourmet Sheet Cakes

9-inch round (12) \$25.00

Half Sheet Cake (48) \$65.00

Full Sheet Cake (64-96) \$100.00

Allergens: Dairy, Eggs, Wheat

Logos/Images on cakes start at \$25.00 per image in addition to cake price.

Choose Cake: Chocolate, White

Choose Filling: Chocolate Mousse, Vanilla Pastry Cream, Cherry, Lemon and Raspberry.

Choose Icing: Butter Cream, Whipped Topping

Cookies- Freshly baked assortment of Oatmeal Raisin, Chocolate Chunk, Peanut Butter, Sugar.

Allergens: Wheat, Eggs, Dairy, Peanuts, Tree nuts and Soy

\$9.00 per dozen

Brownies

Allergens: Wheat, Eggs, Dairy, Peanuts, Tree nuts and Soy

\$30.00 per dozen

Specialty Mini Desserts:

Crème Brulee \$25.00 per dozen

Cheesecake \$25.00 per dozen

Hors D' Oeuvres

All Hors D Oeuvres are set-up buffet style, includes high quality paper, cutlery, napkins, and the Choice of one beverage. Please choose from the following options. **Minimum of 50 guests**

Cold**Crudité**

An assortment of Fresh vegetables with a Ranch Dip (Allergens: Dairy)

Fruit Tray

A gourmet display of Seasonal Melons and Berries

Cheese Tray

A variety of Imported & Domestic Cheeses displayed with an assortment of Crackers.

Allergens: Dairy

Mozzarella Caprese

Fresh mozzarella cheese, tomatoes, basil drizzled with olive oil and balsamic vinegar.

Allergens: Dairy

Hot

Meatballs with Teriyaki Sauce or Marinara Sauce

Beef Skewers

Skewered strips of Skirt steak with Teriyaki sauce

Chicken Skewers

Skewered strips of Chicken breast with Teriyaki sauce

Pot stickers

(Pork, Chicken or Vegetarian) Allergens: Egg, Wheat, Soy

Egg Rolls(Pork, Chicken, or Vegetarian) **Allergens: Egg, Wheat, Soy****Buffet #1** 2 Cold Selections/2 Hot Selections \$18.00 per person**Buffet #2** 3 Cold Selections/3 Hot Selections \$20.00 per person**Buffet #3** 4 Cold Selections/4 Hot Selections \$23.00 per person**Hors D' Oeuvres A la Carte (50 piece minimum)**

Meatballs: Choice of BBQ, Marinara, Teriyaki	\$3.00 per piece
Teriyaki Chicken Skewers	\$2.00 per piece
Teriyaki Beef Skewers	\$3.00 per piece
Potstickers(v) Allergens: Egg, Wheat, Soy	\$1.50 per piece
Eggroll(v) Allergens: Egg, Wheat, Soy	\$2.00 per piece
Shrimp Cocktail	\$4.00 per piece

Stationary Hors D' Oeuvres

Fresh Vegetable Crudité Platter Small \$40.00 (Serves 15-20)

Allergens: Dairy

Large \$70.00 (Serves 35-50)

Seasonal Fruit Platter Small \$40.00 (Serves 15-20)

Large \$80.00 (Serves 35-50)

Domestic Cheese Platter Small \$50.00 (Serves 15-20)

Allergens: Dairy

Large \$100.00 (Serves 35-50)

Charcuterie Platter Small \$60.00 (Serves 15-20)

Large \$120.00 (Serves 35-50)

Bruschetta Platter Small \$35.00 (Serves 15-20)

Allergens: Wheat

Large \$70.00 (Serves 35-50)

All Hors D' Oeuvres are set-up buffet style, includes high quality paper, cutlery, napkins, and the Choice of one beverage. Please choose from the following options. **Minimum of 50 guests**

Buffet Dinner (50 guest minimum)

Buffet includes a choice of one Salad, one Entrée, one Starch, Seasonal Vegetables, Bread/Butter, Iced Tea & Water, Chefs Choice Dessert.

Salads -Choice of One

Mixed Green Salad

Choice of one dressing: Ranch or Vinaigrette. (Allergens: Dairy)

Caesar Salad

Romaine lettuce tossed with a creamy Caesar dressing, parmesan cheese, croutons.

(Allergens: Dairy, Wheat, Fish, Egg)

Entrée's Choice of One

Pan Seared Salmon

Allergens: Dairy

\$22.95 per person

Miso Roasted Salmon

Allergens: Dairy, Soy

\$22.95 per person

Herbed Chicken

Breast of Chicken, served with a Buerre Blanc

Allergens: Dairy

\$16.95 per person

Prime Rib

Slow roasted prime rib, served with Au Jus

\$29.95 per person

Grilled Sirloin Steak, Peppercorn Demi-Glace

\$22.95 per person

Starch- Choice of One

Rice Pilaf

Mashed Potatoes

Roasted Potatoes

Vegan** & Vegetarian*

These items will be plated separately for your guests and not set up buffet style.

Ratatouille**

Roasted medley of tomatoes, onions, eggplant, zucchini, bell peppers, garnished with a marinara sauce.

\$16.95 per person

Wild Mushroom Pappardelle Pasta*

Pappardelle pasta, Mushroom Cream Sauce

Allergens: Dairy, Wheat, Egg

\$17.95 per person

Tomato Basil Pappardelle Pasta*

Pappardelle pasta, tomatoes, basil, Garlic Cream Sauce

Allergens: Dairy, Wheat, Egg

\$17.95 per person

*A Dessert Buffet can substitute for the Chef's Choice Dessert for an additional \$ 10.00 per person.

Disposables

Forks (25) \$5.00

Knives (25) \$5.00

Spoons (25) \$5.00

Napkins (25) \$5.00

Plates 6inch (25) \$5.00

Plates 9inch (25) \$5.00

Cups 10oz (50) \$7.00

Linen & Napkins

Culinary Arts will provide linen for the food and beverage tables at no additional charge. If you need linen for guest's tables for receptions, breaks, meeting tables, registration tables, head tables, etc.

Linen: \$10.00

Sizes

85' for round tables

52 x 114 for 6ft tables

Linen requests require a minimum two-week notice, we don't keep linen in stock it is ordered on a as needed basis.

Colors (based on seasonal availability)

Absolutely **NO GLITTER** or **Confetti** to be used on the tables with linen. A Cleaning fee will be charged if done so.