



La Sierra
UNIVERSITY

**CATERING
GUIDE**





Welcome to La Sierra University Catering,

We are committed to making your event a success. Our team of catering professionals are available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, University favorites and specialty items.

We are excited to provide you with our catering guide to assist you in planning your event. All menus are only suggestions, however, as our commitment is to customize menus specifically for your special occasion. From a formal dinner to meeting break refreshments, we offer creative menus, elegant presentations, and thoughtful service to provide your guests with a positive and memorable dining experience.

We appreciate your business and will do whatever we can to make your event memorable from start to finish. To plan your next event, or for further assistance, please contact our Dining Services team at (951) 785-2138 or by emailing us at commons@lasierra.edu.

Sincerely,

Your La Sierra Catering Team

B R E A K F A S T

All breakfasts are served buffet style and include Coffee/Tea Service, Fruit Juice, and Water.

Continental Breakfast

Classic Continental

Fresh Seasonal Fruit, Assorted Breakfast Pastries to include: Danish Pastries, Assorted Muffins, Bagels, Fruit Preserves, Butter and Cream Cheese.

The Golden Eagle Continental

Fresh Seasonal Fruit, Assorted Breakfast Pastries to include: Danish Pastries, Assorted Muffins, Bagels, Fruit Preserves, Butter and Cream Cheese, Yogurt and Granola.

Express Continental

Assorted Breakfast Pastries and Muffins.

Hot Breakfast

Breakfast Burritos

Scrambled Eggs, Sausage, and Breakfast Potatoes wrapped in a Flour Tortilla and served with Housemade Salsa.

La Sierra Breakfast

Spinach and Mushroom Quiche, Potatoes O'Brien, Assorted Pastries, Fresh Seasonal Fruit.

County Scramble

Scrambled Eggs with Mushrooms, Tomatoes, Green Onions and Cheddar Cheese, Sausage, Country Potatoes, Biscuits with Butter and Fruit Preserves.

Toasty Warm Breakfast

French Toast with Butter and Maple Syrup, Fruit Toppings, Scrambled Eggs, Sausage Links, and Seasonal Fresh Fruit.

Breakfast a la Carte

- Yogurt and Granola
- Scrambled Eggs
- Sausage Links
- French Toast with Syrup
- Home Style Potatoes
- Biscuits and Sausage Gravy
- Spinach & Mushroom Quiche

Breakfast Bakery

- Assorted Bagels & Cream Cheese
- Assorted Pastries
- Assorted Scones
- Assorted Muffins
- Biscuits with Butter and Fruit Preserves

DELI & DELI LUNCH BOX

All Deli Luncheons Entrée's include, Chips, one choice of Deli Salad, Fresh Whole Fruit & Dessert. All Deli Box Lunches include Chips, Fresh Whole Fruit, Cookie and Beverage.

Sandwiches & Wraps

Vegetarian Delight

Fresh Seasonal Vegetables Roasted with Fresh Herbs, Olive Oil, Balsamic Vinegar with Creole Mayonnaise and Fresh Spinach on Ciabatta.

Caprese Sandwich

Fresh Basil, Tomatoes, Fresh Mozzarella, Olive Oil and Balsamic Vinegar on Ciabatta.

Chicken Salad

Plant Based Chick'n Salad with Lettuce, Tomato, and Mayo on choice of Bread.

BLT

Stripples, Lettuce, Tomato, and Mayo on Toasted Wheat Bread.

Greek Spinach Wrap

Hummus, Artichoke Hearts, Cucumbers, Feta Cheese, Shredded Lettuce, Tomato, and Olives, wrapped in a Tortilla.

Buffalo Chicken Wrap

Plant Based Chick'n tossed in Buffalo Sauce with Blue Cheese Crumbles, Lettuce, Tomato and Ranch Dressing wrapped in a Tortilla.

Deli Salad Sides

- Coleslaw
- Garden Salad
- Pasta Salad
- Potato Salad

SALAD & SALAD LUNCH BOX

All Salad Luncheons include, Dinner Roll, one choice of Salad, Fresh Whole Fruit & Dessert. All Salad Box Lunches include Dinner Roll, Cookie and Beverage.

Classic Garden Salad

Mixed Greens with Carrots, Cherry Tomatoes, Sliced Cucumbers, Croutons and choice of Dressing.

Greek Salad

Classic Greek Salad of Tomatoes, Cucumbers, Red Onion, Kalamata Olives and Feta Cheese with a Light Vinaigrette.

Spinach Salad

Spinach with Mixed Seasonal Berries, Candied Walnuts and Crumbled Feta Cheese with Raspberry Vinaigrette.

Chicken Caesar Salad

Fresh Romaine topped with plant based Chick'n, Shredded Parmesan, Croutons and Vegetarian Caesar Dressing.

Chinese Chicken Salad

Mixed Greens and Cabbage with plant based Chick'n, Mandarin oranges, Sliced Almonds, Wonton Chips and Toasted Sesame Vinaigrette.

BUFFETS

All Buffets include Beverage and a choice of Dessert

Classic Buffets

Chicken Marsala

Plant Based Chick'n with Mushroom Marsala Sauce, Roasted Red Potatoes, Steamed Broccoli, and Garden Salad with Ranch and Italian Dressings.

Vegetable Lasagna

Vegetable Lasagna with choice of Red or White Sauce, Seasonal Vegetables, Garlic Bread, and Garden Salad with Ranch and Italian Dressings.

Chicken Piccata

Plant Based Chick'n with Lemon Butter and Caper Sauce, Mashed Potatoes, Roasted Asparagus, and Garden Salad with Ranch and Italian Dressings.

Eggplant Parmesan

Eggplant Parmesan with Spaghetti and Marinara Sauce, Garlic Bread, Seasonal Vegetables, and Caesar Salad.

Vegetarian Meatloaf

Vegetarian Meatloaf, Roasted Red Potatoes, Seasonal Vegetables, Dinner Roll and Butter, and Garden Salad with Ranch and Italian Dressings.

Swedish Meatballs

Housemade Nut Balls with Creamy Mushroom Sauce, Mashed Potatoes and Gravy, Roasted Asparagus, Fresh Dinner Roll, and Garden Salad with Ranch and Italian Dressings.

Breaded Scallops

Panko Crusted Plant Based Scallops, Jasmine Rice, Mashed, Grilled Zucchini, Fresh Dinner Roll, and Garden Salad with Ranch and Italian Dressings.

International Buffets

Taste of India

Mater Paneer (Green Peas and Cheese Curry), Chana (Spicy Garbanzo Beans), Indian Spiced Red Potatoes, Green Beans, Samosas (Potato Stuffed Pastry), Naan and Steamed Basmati Rice, Accompanied With Mango Chutney And Tamarind Sauce.

Taste of Mexico

Choice of One Entrée with Spanish Rice, Black or Pinto Beans, Corn on the Cob, Tortilla Chips with Fresh Salsa, Pico de Gallo, Guacamole and Sour Cream. Includes Churros for Dessert.

- Chicken Fajitas
- Cheese Enchiladas.

Taste of the Mediterranean

Housemade Falafels, Lentil Rice Pilaf, Greek Salad, Marinated Onions, Feta Cheese, Hummus, Baba Ghanoush, Tzatziki Sauce, Tabbouleh Salad and Pita Bread.



Create Your Own Pasta Bar

Choose your favorite Pasta, Sauce, Vegetables and Protein. Includes Soup or Salad, Breadsticks and Choice of Dessert

Pasta

Spaghetti
Fettuccine
Penne
Tortellini
Cheese Ravioli

Sauce

Mariana
Alfredo
Pesto Cream
Tomato Cream

Vegetables

Spinach
Broccoli
Onions
Mushrooms
Bell Peppers

Protein

Plant Based Chick'n
Soy Sausage Crumbles
Plant Base Meatballs

HORS D'OEUVRES

Hot Hors D'oeuvres

Stuffed Mushrooms
Mini Quiche
Spinach Dip with Baguettes
Eggs Rolls with Sweet Chili Sauce
Grilled Vegetable skewers
Indian Samosas with Mint and Tamarind Sauces
Spanakopita with Tzatziki Sauce

Tea Sandwiches

Chicken Salad
Egg Salad
Cucumber and Dill Cream Cheese

Cold Hors D'oeuvres

Deviled Eggs
Tomato Basil Bruschetta Crostini
Olive Tapenade Crostini
Cucumber Rouds with Feta and Tomato

Trays and Platters

Fresh Vegetable Crudité Platter with Ranch Dip
Sliced Seasonal Fruit Platter
Domestic Cheese and Cracker Platter
Tzatziki Cucumber Dip with Pita Chips





DESSERTS

Baked Goods

Brownies

Freshly Baked Cookies

Assorted Petit Fours

Assorted Dessert Bars

Cupcakes

Cheesecake

Churros

Freshly Baked Seasonal Pies

Ice Cream Sundae Bar

Includes choice of one Ice Cream Flavor (Vanilla, Chocolate, or Strawberry), and three of the following toppings:

Chopped Peanuts

Sprinkles

Crushed Oreos

Whipped Cream

Whipped Cream

Chocolate Sauce

Caramel Sauce

Raspberry Sauce

BEVERAGES

Hot Beverages

Coffee Service (Regular & Decaf)

Hot Tea Service

Hot Chocolate Packets

Bottled Beverages

Bottled Water

Bottled Juices

Bottled Pepsi Products

Cold Beverages

Lemonade

Iced Tea

Fruit Punch

Passion Guava Juice

Iced Water





CATERING POLICIES

Arranging and Reserving a Date

Please make arrangements with the catering department as soon as possible so that we can get your event on our schedule. All information: Location, Guest Count, Event Times, Payment Info and Menu Selections need to be finalized 5 business days prior to event date. You may contact the catering department by phone at (951) 785-2138 or by email at commons@lasierra.edu.

Reserving a Location

To reserve the Palm Room, Cactus Room or the Alumni Center, please contact La Sierra University Dining Services at (951) 785-2138 or by email at commons@lasierra.edu. If you would like catering at another location on campus, please work with the specific department that oversees that location.

Event Confirmation and Guarantees

A guarantee is required 3 business days prior to your event date. Please review your catering contract prior to finalizing. Once finalized, please print, sign and return to commons@lasierra.edu for approval. Please provide us with a diagram for large events or events which include detailed setup instructions.

Last Minute Events and Event Cancellations

Events requested with less than 3 days notice may incur additional charges. Please make every effort to communicate any changes regarding your event. If you do not contact us with a final count within 3 business days, we will prepare for the estimated number and charge accordingly. If you cancel or change an event after this deadline, expenses that have already incurred and cannot be absorbed are subject to billing.

Event Payment

All catered events must have a secured payment before they occur. For our On-Campus clients the appropriate form of payment is the 9 digit campus issued budget number. Non-University related groups are required to make arrangements with the Catering Team at the time of scheduling. The catering department does not accept Tax-Exempt documents. All payments accepted are check, debit card, and credit card.

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided to you. Any missing or damaged catering equipment or supplies will be charged to your budget number or card information at replacement cost. Depending on the size and nature of your event, specialty equipment may need to be rented. This will be provided to you at an additional cost.

Linen

Linen for food and beverage tables will be provided to you at no charge. If you would like linen placed on any other table, please let us know so we can include that on your contract. Additional charges will apply.

China

We provide eco-friendly service ware unless otherwise requested. We offer high quality plastic products or China service for any event at an additional charge.

Floral Arrangements

We will be happy to handle designer floral arrangements for you. The price for the arrangements will be determined in accordance with your specific needs.

Food Removal Policy

Due to health regulations, it is the policy of Sodexo and La Sierra University that excess food items from events cannot be removed from the event site. Therefore, to-go containers will not be provided.

