



Orange Coast Catering

On Campus Menu





ORANGE COAST COLLEGE CATERING SERVICES

Thank you for considering Orange Coast College catering services for your event. Our catering team works side by side with our culinary students to create amazing food, while building upon students' culinary skill training. Our services partner with reputable vendors all while promoting healthy and fresh food. We offer various event spaces on campus that complement any event, from a tasty, boxed lunch to Sit-down plated Wedding reception. Aside from our standard menu, our qualified professional staff can assist you with custom requests to make your event just as you envision it to be. Our wait staff will perform all the requirements to create the perfect occasion from start to finish. Pick-up orders are available, and our staff is available to load your order into your vehicle. Delivery orders make life less stressful for you. We offer delivery services performed by our trained staff to ensure that your order arrives on time. We also offer a food service setup that includes linens, chafers, and decorative serving platters. Our Catering coordinators can give you information on linens and table rentals. We look forward to preparing your special event!

All Orders – Come with compostable and disposable service ware. All orders must be placed and finalized at least 5 business days prior to the event. Pick-up your orders at the College Center Catering Pick-up Counter.

Delivery Orders

On – campus delivery is available. Charges are based on the time of delivery and location and can be scheduled within a 30-minute timeslot of your choice. Basic set-up is included. Off-Campus delivery is available but must meet a \$1000 minimum order amount. Room set-up including tables, buffet tables, audio visuals are the responsibility of the client, but we are happy to provide you with the appropriate contact information for assistance with your setup needs.

Presidential set-up: Our Presidential team will deliver to your location and set up your food using linens, chafers, decorative serving platters, and risers. A 15% service Charge based on the food and beverage cost will apply. Additional fees may include the rental of chafers, linens, and pick up of equipment. Presidential set-ups are schedule within a one- hour timeslot of your choice.

Full Team Service: Our service personnel and trained culinary team will strive to create the perfect event for your party.

Event staff hours will apply. Most events require a two – hour set-up time and one hour for cleaning.

Fees and Charges: The following menu has been specially designed and priced to offer diverse options and great value. Our Select Menu items are written for a minimum of 50 people. Menu prices do not include the service fee of 15%, sales tax of 7.75% or delivery and labor fees.

Prices and menus are subject to change at any time without notice.

EVENT STAFF RATES

	MONDAY – THURSDAY	FRIDAY - SUNDAY
CAPTAIN	\$40.00 / HOUR	\$60.00 / HOUR
SERVER	\$35.00 / HOUR	\$50.00 / HOUR
CULINARY SERVER	\$35.00 / HOUR	\$50.00 / HOUR



Bakery Menu

MINIMUM ORDER OF 1 DOZEN

Danish: \$28.00 Per Dozen

Cinnamon Twist Bun W/ Caramel
Banana Nutella Squares
Cheese W Seasonal Berry Danish

Doughnuts: Market Value

Chocolate
Cinnamon Sugar

Bagels: Served with Cream Cheese \$28.00 Per Dozen

Blueberry
Plain
Cinnamon Raisin
Whole Wheat

Bars: \$30.00 Per Dozen

Bites: Half Size of Bar \$18.00 per Dozen

Brownie With Ganache
Billionaire Bar
Raspberry Magic Bars
Lemon Curd Bar
Cheesecake
Gluten Free Brownie Others:

Others:

Rice Krispie Treats: \$24.00 per Dozen
Rice Krispie Mini Treats: \$12.00 per Dozen
Plain Croissant \$36.00 Per Dozen
Chocolate Croissant \$39.00 Per Dozen



Bakery Menu

MINIMUM ORDER OF 1 DOZEN

Signature House-Baked Cookies: \$30.00 Per Dozen

Chocolate Chip
Sugar
Double Chocolate
Oatmeal
Peanut Butter

Biscuits:

Plain Biscuit - With Honey Butter: \$33.00 Per Dozen
Seasonal Jam: \$35.00 Per Dozen

Yogurt Parfait (Minimum 12): \$42.00 Per Dozen

Yogurt, Strawberry, Blueberry, and Granola

Breakfast Breads: \$33.00 Per Dozen

Lemon Blueberry Streusel
Dulce De Leche
Vanilla Buttermilk
Earl Grey
Matcha Tea
Carrot Ginger (Vegan)

\$42.00 Per Dozen

Muffins: \$33.00 Per Dozen

Chocolate Chip
Blueberry
Cranberry Orange

Cheesecakes: \$45.00 each – 12 slices per cake

Raspberry Swirl
Chocolate Swirl
New York with Strawberry



Bakery Menu

MINIMUM ORDER OF 1 DOZEN

Pies (9-inch): \$18.00

Lemon Meringue
Apple Pie
Pumpkin Pie
Pecan Pie

Cupcakes: \$18.00 Per Dozen

Cupcake Base: Vanilla / Chocolate / Red Velvet
Cupcake Frosting: Chocolate Fudge Mousse / Strawberry Mousse / Lemon Mousse

Standard Cakes

10 Inch Round Two Layer	\$65.00
½ Sheet One Layer Cake	\$75.00
½ Sheet Two Layer Cake	\$140.00

Cake Base: Vanilla / Chocolate / Red Velvet
Cake Filling: Strawberry & Cream / Chocolate Mousse / Raspberry Mousse
Cake Frosting: Chocolate Swiss Buttercream / American Buttercream

Price varies per custom cake

**Cake orders require a minimum of 14 days advance notice.
Cancellations must be made at least 7 days prior to the requested date.**



Rise and Shine

MINIMUM ORDER OF 12 SERVINGS

Breakfast Meal

French Toast OR Pancake \$14.50

All come with Egg, Potato, Syrup, Whipped Cream, Berries Sauce and Choice of Sausage or Bacon

Breakfast Burrito \$12.75

All Come with Egg, Cheese, Potato, Flour Tortilla, Choice of Sausage, Bacon, Or Veggies (Pepper and Onion), side of Sour Cream and Salsa

Traditional Breakfast \$14.25

All come with Egg, Potato, Fresh Fruit, Choice of Bacon or Sausage, and Toast (Whole Grain, White, Or Sourdough)

Roasted Vegetable Frittata \$12.75

All come with Potato and Choice of Bacon Or Sausage



Lunch Box

MINIMUM ORDER OF 12 SERVINGS

Sandwich Lunch Meal

\$16.75

All come with Sandwich, Bottled Water, Fresh Fruit, Signature Cookie, and A Bag of Chips. Sandwiches Selections Prepared on House Made Focaccia Bread.

Oc Cal: Chicken, Smashed Avocado, Spicy Jack, Green Leaf, Chipotle Mayonnaise.

Coast College Banh Mi: Chicken, Pickled Daikon, Carrot, Jalapeños, Persian Cucumber, and Spicy Mayonnaise.

So Cal Club: Turkey, Bacon, Lettuce, Spicy Jack, Tomato, Smashed Avocado, Mustard Aioli

Surf: Tuna Salad, Smashed Avocado, Tomato, Shredded Lettuce, Cucumber, And Mustard Aioli

Vegetarian: Grilled Vegetables, Green Leaves, and Hummus Spread

Vegan: Sourdough Bread, Vegan Protein, Smashed Avocado, Lettuce, Tomato, Vegan Cheese, And Vegan Mayonnaise (Additional \$3.00)



Lunch Box

MINIMUM ORDER OF 12 SERVINGS

Salad Lunch Meal

\$16.75

All come with Salad, Bottled Water, Signature Cookie, A Bag of Chips, and Focaccia Wedge

Classic: Mixed Greens, Red Onions, Tomatoes, Cucumbers, Sliced Almonds, And Balsamic Vinaigrette

Caesar Salad: Chopped Romaine, Red Onions, Shaved Parmesan Reggiano, Brioche Croutons, And Caesar Dressing

Kale Crunch: Kale, Sliced Apples, Roasted Brussel Sprouts, Toasted Almonds, And Citrus Vinaigrette

Tuna Bliss: Tuna Salad, Mixed Greens, Feta Cheese, Cucumber, Red Radish, Avocado, And Spicy Dressing

Ultimate Protein: Baby Kale, Spinach, Pecans, Almonds, Red Beans, Black Beans, Garbanzo Beans, Fresh Mozzarella, And Balsamic Vinaigrette

Additional Add-ons:

- 4 oz Salmon Fillet OR Grilled Steak \$5.00
- 4 oz Chicken Breast \$3.00



Appetizers

MINIMUM ORDER OF 1 DOZEN

Cold Appetizers

Crostinis: \$36.00 Per Dozen

- Hummus Crostini - Hummus with Crumbled Feta and Herbs
- Chicken Salad - Chicken Salad, Parsley, Evo
- Apple Manchego Cheese - Apple Cider Reduction
- Tomato Jam with Micro Basil
- Balsamic Roasted Vegetables with Herb Ricotta
- Sundried Tomato and Olive Tapenade
- Farmers Cheese with Honey and Pistachio

Tea Sandwich: \$34.00 Per Dozen

- Cucumber, Herbed Cream Cheese
- Roasted Spice Apple & Brie
- Deviled Ham
- Egg Salad And Greens
- Honey Roasted Garlic Chicken Salad
- Hummus And Pickled Carrots

Tostadita Cauliflower Ceviche (12 Servings) \$36.00

Sushi \$47.00

Party Tray of Assorted Cooked Sushi Rolls – 32 pc, 3-4 Servings

Cold Platters

Cheese Platter \$5 Per Serving

Served With Dried Fruit, Berries, And Assorted Nuts

Seasonal Vegetable Platter \$5 Per Serving

Fresh Fruit Platters \$5 Per Serving



Appetizers

MINIMUM ORDER OF 1 DOZEN

Hot Appetizers

\$45.00 Per Dozen

Baked Phyllo Cup - Goat Cheese & Apricot

Empanada (2 per serving) – Chicken (with Tomatillo Sauce), Beef Picadillo (with Salsa), Or Mushroom

Chicken Biscuit Sliders

Chicken Potsticker with Lemongrass Sauce

Chicken Cheese Quesadilla

Cheese Quesadilla

Pig in the Blanket

Mac & Cheese Ball

Veggie Eggroll

Spinach Artichoke Dip

Meatball (2 per serving) with One Choice of Sauce (Marinara, Spicy Roasted Tomato, Chipotle BBQ Sauce)

Beef Skewers with Teriyaki Sauce

Grill Chicken Satay with Tahini Sauce

Boneless Chicken Wings with One Choice of Sauce (Spicy Buffalo, Lemon Pepper, Honey BBQ)

Mini Crab Cakes

\$90 Per Dozen



Global Menu

MINIMUM ORDER OF 24 SERVINGS

American Ranch

All come with Cornbread & Honey Butter

American Ranch One

\$22.00 Per Person

Choice Of Two:

All Beef Hamburger
All Beef Hot Dog
Pulled Smoked Pork
Classic Meatloaf

Choice of Three Sides:

Corn on the Cobb
Corn Pudding
Mac & Cheese
Mashed Potato
Honey Baked Bean
Red Bliss Potato Salad
Coleslaw
Mixed Greens Salad with House Ranch

American Ranch Two

\$28.00 Per Person

Choice of Two:

Tri Tip with Chipotle Honey Barbecue
Chicken with Sweet and Spicy Barbecue
Lemon Herb Roasted Chicken
Smoked Brisket with Pickled Red Onions

Choice of Three Sides:

Corn Pudding
Mac & Cheese
Mashed Potatoes
Honey Baked Beans
Grilled Vegetables
Red Bliss Potato Salad
Coleslaw
Mixed Greens Salad with House Ranch



Global Menu

MINIMUM ORDER OF 24 SERVINGS

Ole!

Tacos Menu One: \$19.00 Per Person

All come with Corn Tortilla, Tortilla Chip, Salsa, Cilantro, Onion, and Sour Cream

Choice of one:

- Carne Asada
- Chicken Tinga
- Vegan (Additional \$ 3.00 per serving)

Choice Of Three:

- Spanish Rice
- Cilantro Rice
- Black Beans
- Elote Corn Salad
- Mexican Caesar Salad with Avocado Dressing
- Fruit Salad
- Guacamole (Additional \$5.00 per serving)

Entree Menu Two: \$25.00 Per Person

All come with Corn Tortillas, Tortillas Chips, Cilantro, Onion, and Salsa

Choice Of two:

- Tequila Lime Marinated Chicken
- Roasted Chicken with Poblano Cream Sauce
- Birria (Mexican Beef Stew)
- Red Beef Cheese Chilaquiles Casserole

Choice Of Three:

- Spanish Rice
- Cilantro Rice
- Black Beans
- Fruit Salad
- Elote Salad
- Mexican Caesar Salad with Avocado Dressing
- Guacamole (Additional \$ 5.00 per serving)



Global Menu

MINIMUM ORDER OF 24 SERVINGS

La Famiglia 1

Menu #1 – Pizzeria

\$13.75 Per Person

All come with Breadsticks, One Side and Two Toppings Sides - 2 Slice Per Person

Choice Of One:

Hearty Red
Spicy Arrabbiata Sauce
White Garlic
BBQ
Pesto

Choice Of Two Toppings: (\$0.50 Cent Per Extra Ingredient)

Pepperoni	Onion
Italian Sausage	Bell Pepper
Ham	Mushroom
Meatball	Tomato
Grilled Chicken	Fresh Basil
Pineapple	Jalapeño
	Black Olive

Sides:

Antipasto Salad
Mixed Green Salad W Balsamic Vinaigrette
Spinach Red Onion Salad W Parmesan Cream Dressing

A La Carte

Two Topping 16-inch Pizza

\$ 16.00



Global Menu

MINIMUM ORDER OF 24 SERVINGS

La Famiglia 2

\$13.75 Per Person

All come with Bread Sticks and One Side

Choice Of One Pasta and Sauce: for over 50 Guests Choice of Two Pasta and Sauce

Pasta:

Spaghetti
Penne
Cavatappi

Sauce:

Alfredo
Pesto
Hearty Red

Additional Costs:

	Per Serving
Meat Sauce	\$2.00
Italian Sausage	\$2.00
Mushroom Ragout	\$3.00
Grilled Chicken	\$3.00

Sides:

Antipasto Salad
Mixed Greens Salad with Balsamic Vinaigrette
Spinach Red Onion Salad with Parmesan Cream Dressing

La Famiglia 3

\$17.50 Per person

All come with Bread Sticks and Two Sides

Choice Of Two Full Pan Pasta per 24 Servings.

Classic Lasagna – Meat Sauce
White Lasagna– Chicken
Spinach Lasagna
Baked Ziti

Sides:

Grilled Vegetables
Italian Green Beans
Antipasto Salad
Mixed Greens Salad W Balsamic Vinaigrette
Spinach Red Onion Salad W Parmesan Cream Dressing



Global Menu

MINIMUM ORDER OF 24 SERVINGS

To The East

Menu One: Entrees

\$19.25 Per Person

Choice Of One:

Lo Mein Noodles- Egg Noodle, Scallions, Sliced Carrots, Celery
Fried Rice – Jasmine Rice, Scallions, Sliced Carrots, Celery, Egg, Onions

Choice Of Two:

Wok Beef
Mushroom
Seasonal Veggies

Wok Chicken
Grilled Tofu

Choice of One:

Mixed Greens W Citrus Ginger Dressing
Eggrolls

The Mediterranean (Vegan/Vegetarian)

MINIMUM ORDER OF 50 SERVINGS

Approved third party vendor. Menu upon request.



Beverage

One Gallon : 12-15 Per Servings Two Gallons : 25-30 Per Servings Five Gallons : 55-65 Per Servings

Soda:(Pepsi, Diet Pepsi, Lemon Lime, and Orange Crush)

Bottled	\$2.50 EA
Caned Soda	\$1.50 EA

Apple Or Orange Juice	\$25.00 Per Gallon
Lemonade	\$25.00 Per Gallon
Pineapple Orange Guave	\$27.00 Per Gallon
Bottled (Orange, Apple, and Cranberry)	\$2.50 EA

Infused Ice Water and Iced Tea

Iced Tea	\$19.00 Per Gallon
Infused Water	\$8.00 Per Gallon
Iced Water	\$5.00 Per Gallon
Bottled Water	\$2.00 EA

Hot Teas	\$20.00 Per Gallon
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All come with Assortment of Tea Bag and Accompaniment

Hot Chocolate	\$25.00 Per Gallon
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All come with Marshmallows and Whipped Cream

Coffee (Regular and Decaf)	\$25.00 Per Gallon
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All come with Accompaniment

Please note that for Off-Campus deliveries, chafing dishes, urn setup, and ice delivery will only be provided if professional setup is included in your order.