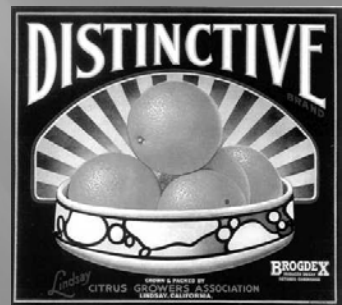
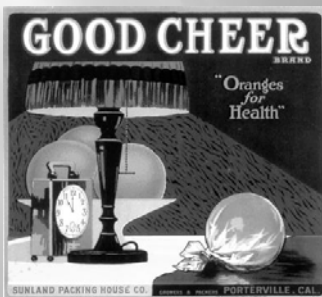




# ORANGE COAST COLLEGE CATERING



# Thank You!

for choosing Orange Coast College Catering for your special event.

## Menu Packaging...

The following catering menus have been specially designed and priced for added value and variety. No substitutions please. For pick-up items see our Hospitality on the Run menu. Off premises orders upon request. We are more that happy to design a menu especially for you.

## Minimum Orders...

Breakfast, lunch, and dinner menus have been written for a minimum of twenty (20) people and (50) people on selected menus. A \$25.00 labor charge is charged for groups under 20 people. Prices are per person and do not include 7.75% sales tax. Prices and menus are subject to change at any time without notice. Delivery charge may apply. Service Fee Not included in price.

## Cancellation Policy

All cancellations must be received at least 48 hours prior to the event in writing to the Catering Manager. Failure to notify the department of meeting/event cancellation the following charges apply:

- 1.) 0 to 24 hr. notice – Charged 100% of Event Invoice
- 2.) 24 to 48hr notice – Charged 50% of Event Invoice

## Leftover Food

Due to insurance regulations, no remaining food and beverages may be moved from the premises. At the conclusion of the functions, food/beverage/utensils etc. become the property of the Catering Department. Also due to health code regulations our buffets are designed to stay open for one hour. After that time Catering Staff will remove food unless otherwise specified prior to event/meeting.

## Weekends & Holidays...

Weekends and holidays are available with a 50-person minimum. Menu offerings and pricing are subject to management approval and 15% increase in price. Labor charges apply on weekends. Delivery and setup fee may apply for off-premise catering. Please call for more information.

## Most of all...

We are a full service instructional operation and will make the greatest efforts to accommodate you with the best service possible! At times, however, with our kitchens in full swing, we may not be able to honor all requests. We appreciate your understanding and the timeliness of your orders. We look forward to serving you. Enjoy our hospitality and thank you for supporting our programs...

*Effective August 2011*

*The Orange Coast College Instructional Food Service Management and Staff*



# *Our Commitment to Excellence*

Our Catering operation is unique in that as well as providing a professional catering operation it also offers the opportunity for our Hospitality students to enhance their skills and get hands on catering experience.

The Orange Coast College Catering operation offers services for both on and off campus events. This is a great benefit to our campus and our students as we are not your typical Community College Food Service. We strive to compete with and exceed the quality of our services against other catering operations.

Besides the uniqueness of our catering operation, here is a little of my background that will help to ensure the success of your event:

As well as being a OCC Graduate with certificates in Culinary Arts, a Certified Executive Chef, Certified Profession Ice Carver, a graduate in Hospitality Administration and as a former Executive Sous Chef, Restaurant Chef, and Garde Manger Chef at Hyatt Regency for 15 years I have been enriched with a wide variety of catering opportunities including:

- Weddings and Corporate events at Pelican Hill, Newport Beach
- Corporate Events at the Discovery Science Museum Santa Ana,
- Private Organizations and Weddings at the Nixon Library in Yorba Linda
- The Marconi Automobile Museum, Santa Ana,
- Chapman University, Private homes;
- The Marconi Villa,
- Emerald Bay,
- The Crean Estate, and more.

I share some of my background so that your catering vision can be whatever you dream. I am able to design a catering menu that fits your financial as well as your culinary and themed desires.

My staff and I look forward in catering and enhancing your event!

Sincerely,

Thomas Selzer

General Manager Instructional Food Services

*Effective August 2011*



*The Orange Coast College Instructional Food Service Management and Staff*

# APPETIZERS & STARTERS

50 piece  
minimum order

## WARM...

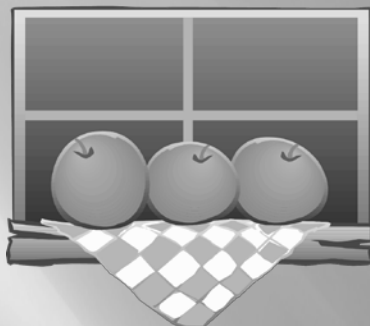
Shrimp Skewer w/Mango Salsa	\$4.00/EA	Stuffed Soy Ginger Chicken Wings	\$2.50/EA
Warm Artichoke and Spinach Dip with Crackers	\$2.25/EA (3oz)	Buffalo Chicken Tenders w/Blue Cheese Dressing	\$1.50/EA
Fried Raviolis w/Spicy Arrabiata Sauce	\$1.50/PP	Extra Large Jalapeno Tortilla Chicken and cheese Quesadilla with Guacamole, Sour-Cream, and Home-style Salsa	\$3.25/PP
Assorted Dim Sum with Lemongrass, Spicy and Soy Ginger Dipping Sauce (each)	\$1.75/EA	Soft Chicken or Beef Tacos or with Shrimp	\$2.00/EA \$3.25/EA
Beef Sate with Peanut Sauce	\$2.25/EA	Fried Artichokes with Spicy Marinara	\$2.00/EA
Spring Rolls with Sweet & Sour Dipping Sauce	\$2.00/EA	Sweet and Sour Meatballs	\$1.25/EA (2oz)
		Spanakopita	\$1.75 (2PP)

## Cold...

Domestic Cheese & Crackers with Grapes and Seasonal Berries	\$2.00/PP \$2.75/PP	Fresh Fried Tortilla Chips & Salsa w/Guacamole	\$2.00/PP \$2.50/PP
International Cheese including Brie, Boursin, and Gouda with Grapes, and Seasonal Berries	\$3.25/PP	Fresh-made California Rolls with Crab	\$1.25/EA
Prosciutto, Melon, Fresh Mozzarella, Vine Ripened Tomatoes, with drizzled pesto and fresh Banquettes	\$3.75/PP	Roasted Garlic Hummus with Pita Triangles	\$2.00/PP
Garden Vegetables & Dip	\$2.25/PP	Marinated Vegetable Antipasto	\$2.00/PP
Grilled Asparagus, Baby Carrots and other Gourmet Vegetables with Chipotle Ranch Dip	\$2.50/PP	<i>Tea Sized Sandwiches</i>	\$2.00/EA
Chilled Jumbo Prawns on Ice w/Brandy Horseradish Sauce	\$2.75 PP	<b>CHOICE OF:</b> Egg Salad, Albacore Tuna Apple Salad, Chicken Walnut and Cranberry Salad, Vegetarian and Honey Cured Ham Salad (on Special Breads)	
Rainbow of Fresh Sliced Fruit w/Dipping Sauce Cream Cheese, Chocolate, or Yogurt	\$3.00 \$2.95	<i>Assorted Canapés:</i>	\$2.00/PP
		Salmon and Cucumber, Asparagus and Prosciutto, Strawberry with Brie	

NOTE: PP = PER PERSON  
EA = EACH

# MORNING



## ***Newport Coast***

Quiche Duet of  
Artichoke, Spinach and Mushroom  
Bacon and Swiss  
Cottage Potatoes with Peppers and Onions  
Assorted Mini Muffins and Breakfast Breads  
Sliced Fresh Fruit  
Diedrich's Coffee, Hot Tea and Orange Juice  
\$7.50  
*with bacon and sausage add \$2.00*

## ***The Huntington***

Orange Juice  
Scrambled Eggs  
Cottage Potatoes with Peppers and Onions  
Assorted Mini Muffins and Danish  
Fresh Sliced Fruit  
Coffee and Hot Tea  
\$6.00  
*with Bacon and Sausage add \$2.00*

## ***Fresh Bagels***

Assortment of Fresh Bagels  
with Toaster and Cream  
Cheese  
\$15.00 per dozen

## ***The Costa Mesa Continental***

Assorted Muffins and Danish  
Orange Juice  
Diedrich's Coffee and Hot Tea  
\$4.75  
*with Sliced Fresh Fruit add \$2.00*

## ***Baja Morning***

Assorted Breakfast Breads  
Guava Juice or Coffee or Hot Tea  
Mixed Fruit with Mint and Cinnamon  
Our Signature Breakfast Tacos with a selection of  
Corn Tortillas, Ground Taco Beef,  
Scrambled Eggs,  
Jalapenos, Green Onions, Cheese  
and Fresh Salsa  
@ \$6.50

## ***Breakfast Additions...***

Scrambled Eggs...\$1.75 Cottage Potatoes...\$1.75 Quiche...\$2.50 Sausage/Bacon...\$2.00  
Pancakes (3) with Syrup...\$2.00 French Toast ...\$2.00

# LUNCH & DINNER

*Choose from one of our menu packages...*

*Celebrations for all occasions...*

## **A Taste of Italy** Choice of one entrée

Piled High Lasagna made with Italian style sausage  
and Italian Cheeses

**or**

Spinach, Chicken and Cheese Ravioli  
Sautéed Zucchini **or** Italian Green Beans  
Garden Salad with Parmesan and Garlic Croutons  
Garlic Herb Bread Stick  
Chocolate Mousse Cake  
**or** Tiramisu  
Coffee, Hot and Iced Tea  
\$10.00

## **All American** Choice of one entrée

Roasted Sage Meatloaf **or**  
Rotisserie Garlic and Thyme Chicken  
Whipped Mashed Potatoes **or**  
Oven Roasted Herb Red Potatoes,  
Roasted Seasonal Vegetables  
Spinach Salad with Strawberries, Almonds,  
And Honey Poppy Seed Dressing  
Home-Style Rolls  
Hot Apple **or** Hot Cherry Pie  
Coffee, Hot and Iced Tea  
\$9.95

## **Home Sweet Home**

Choice of Chicken Broccoli and Mushroom  
**or** Turkey Pot Pie  
Garden Salad with Balsamic Vinaigrette  
and Ranch Dressing  
Fresh Fruit with Mint and Cinnamon  
Home-Style Cornbread and Honeybutter  
Bread Pudding with Vanilla Sauce  
Coffee, Hot and Iced Tea  
\$9.50

## **Weekly Culinary Arts Special**

Prepared by our very own Culinary Classes  
Menu items determined  
one week prior to event.  
Special Price — \$8.75  
Maximum Number Persons — 20  
Menu may include: salad, soup, entrée,  
dessert and beverage (No Substitutions)

## **The Holidays**

Oven Roasted Holiday Turkey  
Buttered Fresh Green Beans  
with Almonds  
Whipped Sage Sweet Potatoes  
Smashed Potatoes with  
Turkey Gravy  
Homemade Stuffing  
Cranberry Sauce and Cranberry &  
Orange Chutney  
Mixed Lettuces with Cucumbers,  
Tomatoes, Radishes  
Home-Style Rolls  
Fresh Pumpkin Pie or Fresh Apple Pie  
Coffee, Hot and Iced Tea  
\$11.25

## **The Cattleman**

Slow Roasted Tri-Tip with Whiskey Sauce Baked  
Potatoes and Grilled Vegetables  
Garden Salad with House Dressing  
Dinner Rolls  
Chocolate Cake w/Fudge Icing  
Coffee, Hot and Iced Tea  
\$13.50

# LUNCH & DINNER

## ***The Mediterranean Grill (\*)***

Appetizer: Sliced Sourdough Baguettes and Crackers  
Served with Warm Artichoke and Spinach Dip.  
Varietal Field Greens Salad with Current Tomatoes,  
Cucumbers, and Black Olives  
with Creamy Garlic Dressing  
Marinated Balsamic Grilled Beef & Chicken Skewers  
Wild Rice Pilaf  
Broccoli with Mustard Butter  
Herbed Focaccia  
Chocolate Raspberry Cheesecake  
Coffee, Hot and Iced Tea  
\$14.95  
(sub *Shrimp Skewers* for \$1.00)

## **Pizza Buffet**

Home-style Crusted Pizza  
Selection of  
Four Cheese, Pepperoni, Artichoke Vegetable  
Garlic Bread Sticks  
Garden Greens with Cucumbers, Pear Tomatoes,  
Croutons and choice of Two Dressings  
Fresh Fruit Parfait  
Iced Tea  
\$10.00

## ***The Southwest***

Chipotle Chicken Layered Enchilada Casserole  
***Choice of Original or Tomatillo Sauce***  
Carne Asada with Fresh Guacamole, Home-style Salsa,  
Jalapenos, Onions, and Cilantro  
Green Chili Black Beans and Spanish Confetti Rice  
Lima Bean and Corn Medley  
Cilantro Caesar Salad with Toasted Tortilla Strips  
Warm Flour and Corn Tortillas  
Mocha Fudge Chocolate Cake  
Coffee, Hot and Iced Tea  
\$13.75

## **Barbecue Bonanza**

**Choice of one entrée**  
Juicy Barbeque Pork Ribs with Whisky BBQ  
Sauce **or**  
Barbecued Rotisserie Chicken  
with Hickory Honey Glaze  
Grilled Vegetable  
Baked Beans  
Fingerling Potato Salad with White Wine  
Vinegar and Arugula  
Bread Sticks  
Honey Cinnamon Fruit Salad  
with Season Berries  
Warm Apple and Cherry Pie  
Coffee and Hot Tea, Iced Tea  
\$13.95

## ***The Fisherman and the Farmer***

Gourmet Greens with Citrus Dressing, Goat  
Cheese and Candied Pecans  
Grilled Salmon with Roasted Fennel, Sundried  
Tomatoes, Capers and Spinach  
Grilled Basil and  
Garlic Chicken Breast  
Creamy Mushroom Rice Pilaf  
Fresh Green Beans  
Home-Style dinner rolls and butter,  
Kiwi, Strawberry and Orange Tart  
Coffee and Hot Tea, Iced Tea  
\$13.50

# LUNCH & DINNER

## **Pacific Rim**

Ginger Cilantro Flank Steak  
Macadamia Nut Crusted Mahi Mahi  
with Mango & Papaya Salsa  
Baby Spinach and Mandarin Orange Salad  
with Crispy Wontons  
and Orange Ginger Dressing  
Fried Confetti Rice & Fresh Vegetable Stir Fry  
Layered Citrus Cake  
Coffee, Hot and Iced Tea  
\$15.25

## **Asian Medley**

Assorted Dim Sum Pot Stickers  
Hot and Sour Soup  
Mixed Greens with Poppy Seed Dressing  
And Chow Mein Noodles  
Kung Pao Chicken  
Soy-Ginger Salmon  
Ten Ingredient Fried Rice  
Mongolian Style Beef Tips  
Layered Citrus Cake  
Coffee, Hot and Iced Tea  
\$15.50

## **South of the Border**

Fajita Buffet  
with Beef and Grilled Chicken  
Guacamole, Sour Cream, Shredded  
Lettuce, Fresh Salsa  
Mexican Rice with Confetti Vegetables  
Home-style Pinto Beans with Cheddar and  
Jack Cheese  
Roasted Corn Tortillas  
or Flour Tortillas with Butter  
Homemade Tortilla Chips and Fresh Salsa  
Custard Stuffed Churros or  
Mexican Cookies  
Coffee, Hot and Iced Tea  
\$13.25

## **Tuscan Trio**

Bowtie Pasta with Pancetta, Sautéed Rock Shrimp  
and Garlic Cream Sauce  
Fried Portobello Mushrooms Arrabiata  
Chicken with Sun dried Tomatoes Pesto and Nicoise Olives  
Garlic Minted Green Beans with Pine Nuts  
Beef Steak Tomatoes and Fresh Mozzarella with Basil and  
Mixed Field Greens, Balsamic Vinaigrette  
Herbed Focaccia  
Tiramisu with Strawberries  
Coffee, Hot and Iced Tea  
\$14.95

## ***Hawaiian Tropical (\*)***

Tropical Fruit Skewers  
Sushi Crab Avocado Rolls  
Vegetarian and Ginger Chicken Potstickers  
with dipping sauce  
Tea Leaf Smoked Kahlua Style Pig  
Sesame Crusted Ahi served Medium Rare  
Date and Citrus Rice Pilaf  
Hawaiian Sweet Rolls and Banana Bread  
Chocolate Lava Pudding with Vanilla Ice Cream  
\$15.25

# THE DELI

## **Lunches in a Box**

Sandwich... Choice of  
Turkey, Ham, Tuna Salad, **or** Vegetarian  
Served on Whole Wheat Bun with Shredded  
Lettuce, Jack Cheese, Tomato  
Mayonnaise & Mustard (on the side)  
Sun Chips  
Baked Fresh Cookie... Choice of Chocolate  
Chip, Snicker Doodle, **or** Oatmeal  
Red Apple  
Soda or Bottled Water  
\$7.95

## **Souper Salad**

*Choice of Two Soups & Two Salads*  
Vegetarian Chili, Vegetable Soup, Broccoli Cheese,  
Minestrone, New England Clam Chowder, Tortilla, **or**  
Soup du Jour and  
Grilled Chicken Salad, Caesar Salad, Chinese  
Chicken Salad, Spinach with Mushrooms,  
Honey Fruit Compote  
Cornbread  
Choice of Home-Style Cherry **or** Apple Pie  
Coffee, Hot and Iced Tea  
\$7.95

## **Sandwich Platter**

Honey Turkey on Grain Bread,  
Glazed Ham on Marble Rye,  
Chicken Walnut Apple Salad on  
Cinnamon Raisin Bread  
Fruit Salad  
Caesar Salad  
Lemon Bars and Brownies  
Iced Tea or Assorted Sodas  
\$9.50

## **Gourmet Wraps in a Box**

Choice of, Turkey, Ham and Cheese,  
Chicken Caesar **or** Southwest Chicken  
(Vegetarian Upon Request)  
Individual Potato Chips  
Baked Fresh Cookie... Choice of Chocolate  
Chip, Snicker Doodle, **or** Oatmeal  
Red Delicious Apple  
Soda or Bottled Water  
\$7.99

## **Deli Buffet**

Roasted Turkey Breast, Roast Beef,  
Baked Ham and Tuna Salad  
Cheddar & Swiss Cheese  
Assorted Condiments including:  
lettuce, tomatoes, sliced Bermuda  
onions, pickles, pepperocinis  
Assorted Breads  
Fruit Salad  
Balsamic Penne Pasta Salad  
Grilled Vegetable Salad  
Home-style Fresh Baked Cookies  
and Brownies  
Coffee and Hot Tea  
**or**  
Assorted Sodas or Iced Tea  
\$9.95

## **Chicken Salad Sensations**

*Choice of One Salad*  
Southwest Chipotle Chicken,  
Chinese Chicken **or**  
Grilled Chicken Caesar Salad  
Cornbread  
Lemon Curd Napoleon  
Coffee, Hot **or** Iced Tea  
\$8.75

# TAKE A BREAK...

**The Sweeter Things in Life...  
Baked Fresh!**

## Traditional 2oz Cookies

### Baked at the last minute

Assortment of: Chocolate Chip ♦ Peanut Butter ♦ Oatmeal Raisin ♦  
Snicker Doodles ♦ Double Chocolate Chip... \$10.00 per dozen

## Quick Breads

Banana Nut ♦ Zucchini ♦ Pumpkin ♦ Marble ♦ Cranberry Orange  
\$11.00 per dozen

Scones with Raisins \$11.00/per dozen (mini \$9.00/per dozen)

## Brownies

Blonde ♦ Walnut ♦ Tuxedo ♦ Caramel Pecan  
\$15.00 per dozen (\$6.75 per dozen half size)

## Apple Cinnamon Bars

\$11.00/large ♦ \$5.75/half

Rice Krispy Treats ... \$13.75 per dozen

Cinnamon Rolls/Sticky Buns... \$16.50 per dozen

Whole Fresh Fruit...\$1.00 per piece

## Assorted Dessert Pastries

(éclairs, cream puffs, mini tarts and mini napoleons)...\$1.50 per piece

## **Beverages...**

Coffee/Decaf or Hot Tea Assortment

Carafe... \$6.00 or \$12.00 per gallon

Hot Cider...\$1.50 per person ♦ Hot Cocoa...\$1.50 per person

Orange Juice...\$18.00 per gallon ♦ \$9.00 per pitcher/carafe

Milk... \$1.00 per person

Brewed Iced Tea...\$1.50 per person or \$16.00 per gallon

Bottled Beverages...\$1.50

Canned Sodas...\$1.00

Guava/Ginger ale Punch/Lemonade...1gallon... (16 servings)...\$12.00

Punch/Lemonade...Pitcher (60 oz.).....\$10.50

## **Servings:**

Carafe 4-5 Servings

Pitcher 5-6 Servings

Gallon 12-15 Servings

# THE PASTRY SHOP

## Custom Cakes

You Dream it!

Order your favorites from our pastry shop,  
made fresh, to your order...

We make it, we bake it... You deserve it!!

We Bake it!

### **Decorated Baked Fresh Cakes**

*Choose one flavor, filling & frosting.*

*Sizes*

10", 12-15 servings...\$16.25 or \$26.50 with photo picture  
1/4 sheet, 15-20 servings...\$17.75 or \$27.75 with photo picture  
1/2 sheet, 30-40 servings...\$27.00 or \$37.00 with photo picture  
Full Sheet, 60-80 servings...\$50.00 or \$60.00 with photo picture

Extra Charge: Edible Photo 8 x 10...\$10.00 11 x 14...\$15.00  
Custom Shapes or Requests: ask for a quote

### **Flavors**

*Choice of one*

White, Yellow, Chocolate, Marble

Carrot...10% extra ♦ German Chocolate...20% extra ♦ Red Velvet... 20% extra

### **Fillings**

*Choice of one*

Chocolate Custard/Mousse ♦ Vanilla Custard ♦ Mocha ♦

Chocolate Whip ♦ Vanilla Whip ♦

Strawberry Jam ♦ Raspberry Jam ♦

***Fresh Fruit 10% Extra:***

Cherry ♦ Pineapple ♦ Blackberry ♦

Fresh Bananas ♦ Strawberries

Black Forest...20% extra

Fresh Lemon Curd...15% extra

### **Frostings**

*Choice of one*

Vanilla ♦ Chocolate ♦ Orange ♦ Mocha Butter Cream

Chocolate or Vanilla Whipped Cream

Cream Cheese....10% extra ♦ Marzipan...20% extra ♦ Rolled Fondant...25% extra

### **Lolli-cakes**

White or Milk Chocolate covered balls of your favorite cake served on a stick.

\$2.00 per piece or \$18 dozen

**Extra Charge: Cake cutting & plating fee will apply.**

# THE PASTRY



## Cup Cakes

### *Flavors:*

Red Velvet ♦ White ♦ Chocolate ♦ Strawberry ♦  
 ♦ Lemon ♦ Mocha ♦ Orange

### *Icing:*

Vanilla ♦ Chocolate ♦ Orange ♦ Mocha Butter cream ♦  
 Chocolate or Vanilla Whip

*We can custom design your cupcakes!  
 Ask for details!*

## Pies & Tarts

9"

Cherry or Apple...\$8.25

Pumpkin ♦ Chocolate ♦ Banana ♦  
 or Coconut Cream...\$8.75

Key Lime...\$8.75

Fresh Berry (seasonal) or Pecan...\$9.25

10"

Fresh Fruit (seasonal) Tart...\$20.00



## Seasonal Holiday Favorites

Order forms will be available several weeks before  
 the holidays.



## Cobblers

Peach ♦ Apple ♦ Berry  
 with Crispy Crumb Topping  
 served warmed

½ Plan (8-10 servings)...\$20.00

Full (16-20 servings) ...\$28.00

## Coffee Cakes, Apple Bars, Brownies

*by the sheet*

Coffee Cake

Lemon Blueberry ♦ Blueberry ♦ Cherry, Apple ♦ Cinnamon Walnut ♦ Chocolate Chip

\$25.00/full ♦ \$20.00/half ♦ \$15.00/quarter

Apple Cinnamon Bars

***Brownies:*** Fudge ♦ Blonde ♦ Tuxedo

\$30.00/full ♦ \$20.50/half ♦ \$15.00/quarter

**Orange Coast College Cafeteria  
2701 Fairview Road  
Costa Mesa, California 92626**



ORANGE COAST COLLEGE  
**CATERING**

*Prices are per person.  
Price does not include 7.75% sales tax.  
Prices and menu are subject to change.  
Thank you for supporting our program!*

**For Catering Call...  
714.432.5835 extension 5**