

S&B FOODS

LONG BEACH CITY COLLEGE

2019/2020 CATERING MENUS

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Pricing Begins 9/1/19

CATERING ORDER PROCEDURES

CATERING ORDERS

Please contact the Catering Department to place your order. The best way to place an order is via email – catering@lbcc.edu. You may also contact the Catering Manager directly by phone (562) 938-4326. **Note: All orders must be confirmed by both Client and Catering Manager.** An original catering order with the Catering Department with Requisition number or P.O. number with signature will stand as a booked event. Off campus groups or events not paid by the District, ASB Bank, or the Foundation must pay in advance.

ADVANCE NOTICE

For smooth process, we recommend booking your event as early as possible. Advance notice required for service: Coffee/Service/Afternoon breaks (3 business days); Breakfast/Lunch (1 week); Dinner/Special Functions (2 weeks). Any other special requests (after business hours, weekends and off shift) must be coordinated through the Catering Department.

In order for the Catering Department to ensure proper catering service and food quality these guidelines must be adhered to.

LABOR CHARGES

Any servers that are requested for an event will be billed at \$40 per hour per server.

An additional Labor Charge will apply to any type of food service that is considered a special request.

No same day service please.

Our catering services are limited to cafeteria business hours. After hours caterings are subject to a minimum order, or additional charges will apply.

MENU SELECTION

The event guaranteed guest count is required (3) business days prior to the event by noon and is not subject to reduction. Clients must provide a Requisition number or P.O. number upon confirmation of menu and guest guarantee. Any changes to the original menu selection must be made at least 48 hours in advance. A change in the menu will result in an additional charge.

If multiple entrees are requested, special pricing and fees will apply.

DELIVERY SERVICE POLICIES

Our catering service is limited to buffets. Included in all orders are adequate plates, utensils, napkins, serving utensils etc. We will also provide table linens for the serving tables only. Linens for your tables are available for a fee with adequate notice. We ask that all tables be set up prior to the scheduled arrival of our catering staff. Please call Facilities Dept. prior to catering delivery to ensure table set up and entrance into building/room.

LEFTOVER FOOD

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

CANCELLATIONS

Any cancellation of catered events or ordered menu items will be subject to the following charges:

- 25% of total cost if cancelled within three (3) business days of event.
- 50% of total cost if cancelled within two (2) business days of event.
- 75% of total cost if cancelled after 12:00 noon the day prior to event.
- 100% of total cost if cancelled the day of event.

PAYMENT PROCEDURES

College Sponsored Events.

Upon placement of catering order, an estimate will be generated. You will receive it via email/fax. Please verify order and sign and email/fax back with a requisition or PO number. **YOUR ORDER WILL NOT BE CONFIRMED WITHOUT A REQUISITION OR PO NUMBER.** After event is completed a final invoice will be generated and sent to the appropriate billing department for payment.

Non College Sponsored Events.

A non-refundable deposit of \$300 is required at the time of booking your event unless the total cost is less than the deposit requirement. Final guest count and payment in full is due 7 days prior to your event date. Cancellation of the event less than 7 days prior to the event date will result in forfeiture of the entire deposit and or payments made.

*****Note Sales tax of 10.25% will be charged on all food and beverage items. No discounts please.**

SPECIAL SERVICES

Banquet Table Cloth white (7-day notice).....	\$ 4.75/each
Square Table Cloth (for round tables) white (7-day notice).....	\$8.00/each

****The above Special Service item prices are subject to change without notice****

A LA CARTE

BEVERAGES

Complete coffee service regular or decaf (per gallon).....	\$11.00
Hot Tea (per gallon).....	\$5.45
Beverages (by the gallon).....	\$8.00
(orange juice, cranberry juice, lemonade, ice tea, and punch)	
Bottled Fruit Juice (10 oz.).....	\$1.50
Snapple.....	\$2.25
Bottled Assorted Soft Drinks.....	\$2.50
Canned Assorted Soft Drinks.....	\$1.25
Bottled Water.....	\$1.25
Mineral Water (Perrier).....	\$2.25

BAKED GOODS

SOLD BY THE DOZEN

Assorted Danish (large).....	\$21.65
Assorted Danish (med).....	\$16.88
Assorted Danish (small, must buy in 2 dozen increments).....	\$14.65
Assorted Muffins (large).....	\$21.00
Assorted Muffins (med).....	\$15.80
Assorted Muffins (small, must buy in 2 dozen increments).....	\$11.50
Bagels w/Cream Cheese.....	\$21.00
Croissants (large).....	\$27.00
Croissants (med).....	\$21.00
Croissants (small, must buy in 2 dozen increments).....	\$16.50
Croissants (large) chocolate or almond	\$36.70
Jumbo Cinnamon Buns	\$28.36
Jumbo Sticky Pecan Buns	\$34.50
Medium Cinnamon Bun	\$24.00
Medium Sticky Bun	\$29.00
Mini Cinnamon Bun (must buy in 2 dozen increments).....	\$15.50
Mini Sticky Bun (must buy in 2 dozen increments).....	\$15.50
Assorted Cookies.....	\$9.00
Brownies.....	\$18.50
Dessert Bars (lemon, apricot, pecan, blondie etc).....	\$22.00

BREAKFAST & BRUNCH

All prices are per person with a 10-person minimum and include assorted juices, coffee and tea.

THE WRIGLEY

Assorted Muffins, and Bagels with Cream Cheese, Butter, & Fruit Preserves,
..... \$8.10

THE CARSON PARK

Fresh Fruit, Breakfast Pastries, Mini Muffins, \$8.99

THE BIXBY KNOLLS

Scrambled Eggs, Smoked Bacon and Sausage Patties, Home-style Potatoes, Breakfast breads,
..... \$11.50
Add Fruit.....\$1.50

THE CALIFORNIA HEIGHTS

Scrambled eggs with cheese, bacon, potatoes and onions. Fresh cut fruit bowl, mini muffins and
bagels with cream
cheese..... \$11.95

THE BELMONT SHORE

Parfaits with vanilla yogurt, granola and berries. Fresh cut fruit bowl, and mini
muffins.....\$9.75

THE LAKEWOOD PLAZA (Low carb, high Protein)

Hard boiled eggs, cottage cheese, fresh cut fruit bowl..... \$8.15

THE BLUFF HEIGHTS

French toast casserole (with or without blueberries,) smoked bacon and/or sausage patties and
fresh cut fruit bowl..... \$11.95

Appetizers

12 person minimum per item

Sweet and Spicy Meatballs (allow 4 per person)	\$ 3.85 per person
Wings served with herb ranch dipping sauce (allow 4 per person)	\$ 4.75 per person
• Sweet Garlic chicken wings	
• Traditional Buffalo chicken wings	
Egg rolls with choice of pork & vegetable, chicken, or veggie only (allow 2 per person) served with mango chutney or sweet & sour pineapple sauce for dipping.	\$4.25 per person
Assorted Mini Quiche (allow 3 per person)	\$4.50 per person
Mini Sausage Rolls (allow 4 per person)	\$4.50 per person
Empanada's chicken or beef (allow 3 per person)	\$6.75 per person
Spanakopita (allow 4 per person)	\$5.00 per person
Stuffed Mushrooms (allow 2 per person)	\$4.50 per person
Vegan Dolmas (allow 4 per person)	\$3.00 per person
Assorted Tea Sandwiches on croissants or sliced triangle bread (Allow 3 halves or 2 mini croissants per person)	\$4.75 per person
Grilled veggie, turkey & cheese, roast beef & cheese, egg, chicken or tuna salad	
Assorted Crudités including ranch dressing	\$ 3.90 per person
Cheese & Crackers with Salami or Fruit	\$ 4.25 per person
Seasonal Fresh Fruit Platter	\$ 3.90 per person
Hummus and Pita	\$ 3.00 per person
Chilled Shrimp Platter includes lemon wedges & cocktail sauce Serves 25 people Please call for pricing	

COLD LUNCHEON FARE

BACK TO BASIC BOX LUNCH

A hearty Sandwich or Wrap (Turkey, Ham, Tuna, Chicken Salad or Grilled Veggie) with Whole Fruit, Chips, a Fresh Baked Cookie and Soft drink or bottle of water \$9.50

Sandwiches come on wheat unless choice of bread or a variety is specified.

White, 100% Whole Wheat, Sourdough, Rye, Croissant, or Wrap.

All sandwiches come with lettuce and tomato.

Going low-carb or gluten free? Let us know and we can skip the bread and add extra lettuce and tomato.

COMMUNITY SANDWICH PLATTER

Assortment of hearty Sandwiches including wraps..... \$10.20 per person

Choice of salad included: potato, macaroni, fruit, green or coleslaw

Assorted chips, platter of cookies and assorted cold beverages included.

SPECTACULAR SALADS

All individual salads served with fresh baked cookie and soft drink or bottled water.

EARTH SALAD

Mixed salad greens, alfalfa sprouts, shredded carrots, tomatoes, red onion, squash, sunflower seeds, pine nuts, avocado with choice of dressing..... \$9.50

CALIFORNIA COBB

Avocado, Bleu Cheese, Hard-Boiled Egg, Tomato, Bacon and Turkey arranged on a bed of lettuce with your choice of dressing.....\$9.50

CHINESE CHICKEN SALAD

Seasoned Grilled Boneless Chicken Breast, Mandarin Oranges, peanuts and crunchy noodles on top of a bed of Shredded Lettuce and Napa Cabbage served with special sweet sesame dressing..... \$9.50

Get it vegan style by substituting a Vegan Chick'n Breast \$10.50

CHICKEN CAESAR SALAD

Chicken Breast, croutons, parmesan cheese over romaine lettuce with creamy Caesar dressing.. \$9.50

Get it vegan style by substituting a Vegan Chick'n Breast\$10.50

CHEF SALAD

Ham, turkey, cheddar cheese, sliced hard-boiled egg, bacon and tomatoes served on a bed of fresh lettuce with choice of dressing..... \$9.50

AFTERNOON BREAKS

SNACK PACK

Whole fruit, individual cheese wraps, granola bars, and assorted drinks..... \$5.99 per person

CAMPUS SNACK BREAK

Fresh cut fruit platter, assorted fresh baked cookies, assorted granola bars, assorted sodas, coffee, and tea..... \$7.49 per person

POWER-UP BREAK

Power Bars, Granola Bars, Whole Fruit, Assorted Gatorade and bottled water..... \$7.99 per person

Other Hot Meals

ALL AMERICAN PICNIC

Choose your favorite, or mix them up. ¼ lb. Hamburgers/Cheeseburgers, ¼ lb. Hebrew National Hot Dog, or Chicken Breast. Includes traditional condiments, with BBQ beans, potato salad, chips & your choice of cookie. Igloos of lemonade.

Possible Alternatives to the above entrées: turkey hot dogs, garden burger, polish dog, or chicken sausage.
Your choice of One entrée only \$9.75 per person
Your choice of Two entrees only \$11.85 per person

FIESTA STYLE BBQ

Carne Asada (grilled flat steak), Carnitas or Chicken, corn or flour tortillas, Spanish rice, Refried or black beans, Creamy cilantro romaine salad, salsa, lettuce, cheese, assorted cookies, and assorted sodas.....\$12.85 per person

BAKED POTATO BAR

Whole Large Potatoes, Chili, Cubed Chicken Breasts, Bacon Bits, Cheese, Mixed Veggies, Mushrooms, Butter, Sour Cream, Scallions, Green Salad, Rolls with Butter, Lemonade and Iced Tea. \$13.15

WHOLE PIZZAS

Sixteen inch pizzas cut in to 8 or 10 slices, we usually figure 4 people per pie. Choices include cheese, veggie, pepperoni, sausage, combo, ham and pineapple, and others..... \$14.00 per pie
Add a garden salad with dressings \$2.75 per person

DESIGN YOUR OWN BUFFET

Includes entrée, two side dishes, salad, rolls with butter, garlic toast or corn bread, dessert and beverages

Choose One Entrée

Substitutions for a specific number of vegetarian/vegan entrees allowed. Contact catering department for more details.

HERB ROASTED CHICKEN QUARTER (BONE IN).....	\$14.75
LEMON PEPPER CHICKEN BREAST (BONE IN).....	\$13.80
CHICKEN MARSALA (BONELESS)	\$13.45
BBQ CHICKEN (BONE IN MIXED PIECES).....	\$13.00
BBQ PORK SPARE RIBS	\$13.25
BRAISED SIRLOIN TIPS WITH MUSHROOM GRAVY.....	\$16.00
BAKED COD WITH LEMON BUTTER AND CAPER SAUCE.....	\$16.00
BOWTIE PASTA WITH GRILLED CHICKEN STRIPS AND BROCCOLI WITH ALFREDO SAUCE OR MUSHROOM MARINARA	\$12.95
BAKED PENNE PASTA WITH CHICKEN, MEATBALLS OR SAUSAGE.....	\$12.95
MEAT OR VEGETABLE LASAGNA (OR A COMBINATION OF BOTH FOR AN ADDITIONAL \$2.00 PER PERSON. UP-CHARGE CAN VARY UP OR DOWN BASED ON NUMBER OF ORDERS)	\$13.10
JAMBALAYA WITH CHICKEN AND ANDOUILLE SAUSAGE.....	\$13.25
STEAK AND CHICKEN FAJITAS WITH YOUR CHOICE OF TORTILLAS.....	\$12.85
TACO OR NACHO BAR (GROUND BEEF OR CHICKEN).....	\$11.95
CHICKEN OR BEEF ENCHILADAS.....	\$11.50
EGGPLANT PARMESAN WITH WHOLE WHEAT PASTA (VEGETARIAN)	\$11.50
CHEESE ENCHILADAS (VEGETARIAN).....	\$11.50
PASTA PRIMAVERA WITH ALFREDO SAUCE (VEGETARIAN).....	\$11.75
JAMBALAYA (VEGAN).....	\$13.25
LINGUINE WITH ZUCCHINI WITH MARINARA SAUCE (VEGAN).....	\$11.95
GRILLED PORTABELLO MUSHROOM (VEGAN).....	\$11.35

Choose Two Side Dishes

Garlic Mashed Potatoes
Mashed Potatoes
Roasted Potatoes
Au Gratin Potatoes
Rice Pilaf
Spanish Rice
Cilantro Rice
Black, Pinto, or Refried Beans
BBQ Beans
Green Beans
Steamed Broccoli
Glazed Baby Carrots
Vegetable Medley
Braised Collard Greens
Cole Slaw

Choose One Side Salad (includes two dressings)

Mixed Green Salad
Greek Salad (Tossed and Dressed)
Cesar Salad
Mini Side Salad Bar (Additional \$2.00 Per Person)

Choose One Dessert

Assorted Cookies
Brownies
Lemon Bars
Pecan Bars
Cheesecake
Single Layer Cake (16 Person Minimum)
Additional Dessert Options Available (supplementary charges may apply)

Choose One Beverage

Lemonade
Iced Tea
Assorted Soft Drinks and Bottled Water
Hot Coffee and Tea Service

Ice Water by Request Only

*Cucumber or lemon infused ice water available at \$1.00 per gallon

CAN'T DECIDE? HERE ARE SOME SUGGESTIONS

Roasted herb chicken with roasted potatoes and green beans.

Lemon pepper chicken with rice pilaf and steamed broccoli.

Braised sirloin tips with garlic mashed potatoes and vegetable medley.

Chicken or beef enchiladas with refried beans and cilantro rice.

BBQ Chicken with collard greens and BBQ beans.

Baked cod with rice pilaf and glazed carrots.

S&B FOODS WILL GLADLY CUSTOMIZE OUR MENUS TO SUIT YOUR NEEDS AND BUDGET.
IF YOU DO NOT SEE WHAT YOU WANT, FEEL FREE TO CALL/EMAIL DAVE AT 562-938-4326
CATERING@LBCC.EDU

All services ordered will include the necessary cutlery, plates, napkins and additional equipment needed for service.