

Welcome to CulinArt Catering Services at MiraCosta College. It is our privilege to serve you. This catering guide outlines ClipArt's most popular selections for breakfast, lunch, breaks and snacks. The items and buffets detailed here are a mere sampling of ClipArt's full catering capabilities. Please feel free to contact us for any special arrangements or items you may not find in our guides. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Note that all listed prices are per person, unless otherwise noted. There is a minimum order of (10) people (unless otherwise specified) or \$50.00 minimum, whichever total dollar amount is greater. Prices include delivery, food table/station linens, set-up, break down and pick-up of food and equipment. Certain events (such as china service, tended bars, chef stations) may require additional charges.

To Order catering services please contact CulinArt at (760)795-6886 or email us at malicoat@culinartinc.com and lposs@culinartinc.com. We are more than happy to arrange an initial meeting to discuss your event, meeting, or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us. When emailing your order, remember to include all pertinent information, including function day and date time; desired set-up and pick-up times; delivery location (building, floor, room); contact information for the individual placing the order (phone and email); contact information for the individual responsible for the order billing (phone and email).

24 Hours Advance Notice is typically required for CulinArt to satisfy your dining needs. Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid charges unnecessarily.

Regular Catering Service Hours are 7:00 AM - 4:00 PM Monday thru Friday 7:00 AM – 2:00 PM. Orders deliverable during regular hours will receive no service charge. Catered orders scheduled outside of regular business hours may receive an additional overtime rate charge.

Orders Cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed a cancellation charge: 50% of the total event cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. CulinArt will pick-up all equipment at the time specified by you. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken, or removed from the service site will be charged to the individual who authorized the original order at CulinArt's replacement cost.

Special Function Labor may be required for your event. CulinArt will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor will be charged at \$32/hour with a guaranteed five-hour minimum.

Eat Well (logo) At CulinArt, we encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.

BREAKFAST BUFFETS

Continental Breakfast \$7.50 per person

select three (3): bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices and bottled water, coffee, decaf and tea.

Add our sliced fruit platter for \$3.95 additional per person.

Morning Agenda \$8.95 per person

miniature croissants, danish, scones, muffins & bagels, served with butter, cream cheese, and preserves, seasonal sliced fresh fruit platter, assorted juices and bottled water, coffee, decaf and tea.

Bagel Breakfast \$5.95 per person

assorted fresh-baked large bagels with your choice of two (2) of the following cream cheeses: plain, smoked salmon, scallion, or veggie, served with butter, and preserves, coffee, decaf and tea.

Hot Breakfast \$12.50 per person fifteen person minimum

scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits,

assorted juices and bottled water, coffee, decaf and tea

Hearty Hot Breakfast \$14.95 per person (15) person minimum

our **Continental Breakfast** and **Hot Breakfast** combined: scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits select three (3) bakery items: bagels, muffins, danish, scones or croissants, served with butter, cream cheese, preserves, assorted juices and bottled water, coffee, decaf and tea.


Healthy Hot Breakfast \$12.95 per person 15 person minimum

scrambled egg whites: plain or with spinach, tomatoes and part-skim mozzarella cheese, turkey sausage or veggie sausage, baked breakfast potatoes with onions and peppers, orange wedges, juices and bottled water, coffee, decaf and tea

A LA CARTE BREAKFAST

Freshly baked Bagels \$2.10 per person
with plain cream cheese, butter, and preserves.

Freshly Baked Full-size Muffins \$2.95 per person

Fresh Fruit Mosaic \$3.95 per person 
sliced fresh fruit and berries.

Assorted Whole Hand Fruit Basket \$1.65 per person 

Individual Low-Fat Yogurts \$2.75 each 

Fruit & Yogurt Parfaits \$3.95 each

Breakfast Cereals with Whole and Skim Milk \$3.25 per person

Granola Bars & Cereal Bars \$2.50 per person

Gourmet Miniature Pastries \$3.25 per person

SANDWICH PLATTERS

Signature Sandwich Platter \$11.75 per person

includes the following variety of sandwiches prepared on select breads and rolls:

pepper-crusting beef and provolone with slow-roasted tomatoes and fresh basil on baguette. Roasted red peppers, portobello mushrooms, spring mix with garlic aioli on focaccia. Grilled chicken Swiss with spinach and caramelized onions on ciabatta. Shaved prosciutto and mozzarella cheese with Sun dried tomato pesto on flat bread. Oven-roasted turkey, Brie with apple chutney croissant, *includes bottled water.*

Complete your buffet for only \$4.85 additional per person, includes: tossed garden salad with dressing, choice of one additional side salad, Assorted canned soda's and fresh-baked cookies.

Classic Sandwich and Wrap Collection \$9.95 per person.

includes the following variety of sandwiches:

Turkey Caesar wrap. Grilled breast of chicken on Sourdough. Shaved roast beef with cheddar on white bread. Tuscan tuna on multi-grain bread. Fresh mozzarella, tomato, and basil & olive oil on flat bread, *includes bottled water.*

Complete your buffet for only \$4.85 additional per person, includes: tossed garden salad with dressing, choice of one additional side salad, Assorted canned soda's and fresh-baked cookies.

Upmarket Sandwiches \$11.75

Select specialty bread from focaccia, kaiser, baguette, ciabatta, or wrap. All sandwiches come with green leaf lettuce, tomato, red onion & choice of cheese.

Turkey varieties:

- a• Turkey breast with cranberry chutney & brie
- b• California turkey, bacon, and cheddar
- c• Smoked turkey, bacon, and provolone with sun-dried tomato pesto

Chicken varieties:

- d• Blazing' buffalo chicken
- e• Balsamic chicken, mozzarella & spinach
- f• Tuscan pesto chicken salad

Ham varieties:

- g• Prosciutto, genoa salami and provolone
- h• Ham and brie with apple chutney



Beef varieties:

- i• Black Pepper roast beef with caramelized onions and horseradish
- j• Southwestern roast beef with fire roasted peppers and pepperjack

fish/seafood varieties:

- k• Southwest shrimp salad and avocado
- l• Sicilian tuna salad

vegetarian/vegan varieties:

- m• Roasted garlic hummus with carrots, broccoli, and tahini sauce 
- n• Portobello mushroom with Swiss cheese and grilled zucchini
- o• Southwestern wrap with brown rice, black beans, pico de gallo, cheddar cheese and lettuce 
- p• Fresh mozzarella, tomato, and basil & olive oil

also includes bottled water.

Complete your buffet for only \$4.85 additional per person, includes: tossed garden salad with dressing, choice of one additional side salad assorted canned soda and fresh-baked cookies.

SIDE SALADS

Signature Red Bliss Potato Salad \$2.95 per person

Dijon Potato and Broccoli Salad \$2.95 per person  

Caesar Salad \$2.95 per person

Greek Salad \$2.95 per person 

Tossed Green Salad with Balsamic Vinaigrette \$2.95 per person.

Cucumber and Tomato Salad \$2.95 per person  

Southwestern Black Bean and Corn Salad \$2.95 per person 

Orzo, Feta and Cherry Tomato Salad \$2.95 per person

BOXED LUNCHES

Classic Sandwich Boxed Lunch \$9.25 per box.

choice of sandwich prepared on kaiser roll, breast of turkey, roast beef or ham prepared with Swiss, American or provolone cheese includes bag of chips, fresh-baked cookie, piece of fruit and cold beverage.

Salad To-Go Boxed Lunch \$10.50 per box.

choice of entree salad: grilled chicken Caesar, traditional chef salad, cobb salad or grilled garlic shrimp over greens includes bag of chips, fresh-baked cookie, piece of fruit and cold beverage.

Vegetarian Boxed Lunch \$9.25 per box

Mediterranean plate of hummus and tabbouleh with flatbread
includes bag of baked chips, granola bar, piece of fruit and cold beverage

HOT BUFFET

Additional hot buffets and internationally themed buffets available. Please contact CulinArt to discuss alternative hot luncheon buffet options.

Classic Hot Luncheon Buffet \$15.75 per person (10 person Minimum)

our classic hot luncheon buffet includes choice of one classic entrée, two salads, choices, two accompaniments & dinner rolls served with iced tea and fresh-baked cookies and brownies.

Salads, select any two from our side salad selections.

Signature Red Bliss Potato Salad

Dijon Potato and Broccoli Salad  

Caesar Salad

Greek Salad 

Tossed Green Salad with Balsamic Vinaigrette

Cucumber and Tomato Salad  

Southwestern Black Bean and Corn Salad 

Orzo, Feta and Cherry Tomato Salad

Classic Entrées, please select one:

Grilled Chicken shawarma with garlic yogurt sauce

Creamy dijonaise boneless breast of chicken

Roasted breast of turkey with cornbread-herb stuffing

Orange-ginger stir-fried chicken with stir fried vegetables 

Teriyaki Glazed Salmon

Sliced beef tri-tip steak with onion gravy.

Roast pork loin with caramelized apples and raisins 

vegetarian baked penne pomodoro

vegetarian pinto bean, cilantro rice and jack burritos

Accompaniments, please select two:

Creamy Yukon gold mashed potatoes

spicy oven-fried Idaho potato wedges

mashed sweet potatoes.

steamed red bliss potatoes 

long grain rice pilaf

Turmeric rice with vegetable confetti 

green beans with red peppers 

steamed broccoli with lemon zest 

glazed carrots with dill.

roasted seasonal vegetable medley 

stir-fried mixed vegetables 

BREAKS AND SNACKS**Assortment of Fresh-baked Cookies \$1.85 per person****Chewy Chocolate Brownies \$2.75 per person****Sweet Surrender Platter \$3.50 per person**

cookies, lemon bar, brownies

Fresh Fruit Mosaic \$3.95 per person **Assorted Whole Hand Fruit Basket (eat well) \$1.65 per person.****Crispy Snacks \$2.25 per person**

Classic chips & pretzels with onion dip

South of the Border \$4.95 per person

tortilla chips with salsa, guacamole

Roasted Garlic Hummus \$6.25 per person 

served with baked pita chips.

Gourmet Cheese Display \$6.50 per person

served with assorted breads, flatbreads, and crackers.

Vegetable Market Basket with Lemon-Basil Dip \$3.75 per person **Snack Bars (eat well) \$2.50 per person.**

assortment of packaged granola and oat bars

Mediterranean Sampler \$7.95 per person

black olive tapenade, red pepper hummus with pita crisps and lemon-garlic tahini served with grilled focaccia, long-cut carrots, celery sticks & olives.

Antipasto Platter \$8.25 per person

prosciutto, genoa salami, capicola, roasted vegetables, fresh mozzarella, and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia points.

Assorted Slider collection \$6.75 per person

variety to includes Buffalo chicken, turkey Swiss, Tomato basil provolone (includes one (1) of each sandwich pp)

Chocolate-dipped Strawberries \$26.00 per dozen**Specialty Cakes** call for details.

BEVERAGES

Freshly Brewed Coffee, Decaf and Tea \$2.25 pp

Hot Beverage Refresh \$1.60pp

Chilled Juices \$3.25

Bottled Water Service \$1.95

Assorted Canned Sodas \$1.65

Assorted Bottled Iced Teas and Lemonade \$3.25