



**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 CulinArt'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. 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, etc. may require additional charges.

**Note** that all listed prices are per person, unless otherwise noted. There is a minimum order of **(10) people** (unless otherwise specified) or **\$75.00 minimum**, whichever total dollar amount is greater. Prices include delivery, food table/station linens, set-up, breakdown 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 **LP033@Culinartinc.com** & **marketing@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).

**72 Hours Advance Notice** is typically required for CulinArt to satisfy your dining needs. Our objective is to meet your needs; to ensure selection and availability, we request that the 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 and 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 the specified set up time will be billed with 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 **\$38.00 per hour** with a guaranteed five-hour minimum.

 **Eat Well (logo)** Our commitment to healthy catering offerings extends throughout all sections of this catering guide and can be identified by highlighted selections as well as our Eat Well icon. Our Eat Well creations contain: Beneficial sources of fat, including seeds and other plant sources • Less than 10% of calories from saturated fat and 0% artificial trans-fat • Less than 800mg sodium per serving • Less than 8g of added sugars • At least 3g of dietary fiber per serving.

## **BREAKFAST BUFFETS**

**Add our sliced fruit platter for \$4.50 additional per person.**

**or**

**Add our mini muesli cups for \$4.50 additional per person.**

## **Continental Breakfast \$8.25 per person**

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

## **Healthier Continental Breakfast \$12.50**

### **(10 people minimum)**

Whole Wheat bagels, multigrain mini muffins, cream cheese, butter, fruit preserves and sun butter, variety of mini-Greek and non-fat yogurts, whole grain cereals, oatmeal, milk, assorted fruit juices, coffee, and tea. Dairy alternatives are available upon request.

## **Morning Agenda \$10.85 per person**

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

## **Bagel Breakfast \$6.75 per person**

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

## **Hot Breakfast \$14.50 per person (15) 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

## **Breakfast Burrito Bar \$15.75 per person**

### ***(15) person minimum***

Full Size Burritos Cut in half come with scrambled eggs, cheese, bacon, or sausage or soyrito and breakfast potatoes, fresh-House-Made salsa, hand fruit, assorted juices and bottled water, coffee, decaf, and tea.

## **Hearty Hot Breakfast \$16.75 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

### **Upgrade Your Buffet w/ BREAKFAST SIPS AND BITES**

#### **(Order by the Dozen)**

## **Pancake Bites or French Toast Bites \$8.95 per. doz**

(Order by the Dozen) Served at Room Temperature with maple syrup.

- Maple Bacon
- Cinnamon Sugar
- Lemon Blueberry
- Chocolate Chip

## **Mini Frittata Bites \$10.95 per. doz**

(Order by the Dozen) Served at Room Temperature

- Italian-Spinach, Swiss Cheese, Roasted Red Peppers, Egg Whites
- Greek-Feta Cheese, Kalamata Olives, Spinach and Tomatoes
- Mexican-Jalapenos, Pepperjack Cheese, Corn Tortilla and Chorizo Sausage
- Spanish-Chorizo, Yukon Potatoes, Cilantro and Cage Free Eggs

## LA CARTE BREAKFAST

**Freshly baked Bagels \$3.75 per person**

*with plain cream cheese, butter, and preserves.*

**Freshly Baked Full-size Muffins \$3.75 per person**

**Fresh Fruit Mosaic \$4.50 per person** 

*Fresh sliced fruit and berries*

**MINI Assorted Muesli OVERNIGHT OATS BOWLS \$4.50 per person** 

*Lemon blueberry, strawberry cocoa, banana coconut*

**Assorted Whole Hand Fruit Basket \$1.75 per person** 

**Individual Low-Fat Greek Yogurts \$3.00 each** 

**Fruit & Yogurt Parfaits \$4.35 each**

**Breakfast Cereals with Whole and Skim Milk \$3.55 per person**

**Granola Bars & Cereal Bars \$2.75 per person**

**Gourmet Miniature Pastries \$3.50 per person**

**SANDWICH PLATTERS****Signature Sandwich Platter \$12.95 (6 Guest Min.)**

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

pepper-crusted 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 \$5.25 additional per person,** including: tossed garden salad with dressing, choice of one additional side salad, Assorted canned soda's and fresh-baked cookies.

**Classic Sandwich and Wrap Collection \$10.95 (6 Guest Min.)**

*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, *including bottled water.*

**Complete your buffet for only \$5.25 additional per person,** including: tossed garden salad with dressing, choice of one additional side salad, Assorted canned soda's and fresh-baked cookies.

## **Upmarket Sandwiches \$12.95 (6 Guest Min.)**

**Select specialty bread from focaccia, kaiser, baguette, ciabatta, or wrap. All sandwiches come with green leaf lettuce, tomato, red onion & a 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• Chipotle chicken, mozzarella & spinach
- f• Tuscan pesto chicken salad

### **Ham varieties:**

- g Capicola, genoa salami and provolone
- 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 \$5.25 additional per person, includes:** tossed garden salad with dressing, choice of one additional side salad assorted canned soda and fresh-baked cookie.

## **ENTRÉE SALAD PLATTERS \$8.95 Per Person**

Includes choice of up to three pre-tossed salad platters.

Three salads per package (20-person min.) Less than 20 guests, please choose two salads.

### **Southwest Chicken Salad**

chili-rubbed chicken breast on a bed of lettuce with black beans, sweet roasted corn, diced tomatoes, green onions, and crispy corn tortilla strips with house-made Pico de Gallo and cilantro ranch dressing

### **Asian Salmon Salad**

mandarin oranges, crispy Asian noodles, tomatoes, scallions, peppers, and carrots over mixed greens with sweet Thai chili vinaigrette

### **Grilled Steak and Gorgonzola Salad**

marinated flank steak tossed with tender green beans, cherry tomatoes and gorgonzola with olive oil and red wine vinegar and oregano-garlic croutons

### **Grilled Chicken Caesar Salad**

grilled chicken breast, crisp romaine lettuce topped with grilled chicken breast, shaved parmesan cheese and house made croutons with creamy Caesar dressing.

### **Seared Tuna Niçoise Salad**

seared rare tuna, red potatoes, hard cooked egg, haricot, olives, and red grape tomatoes with Dijon mustard vinaigrette.



# SIDE SALADS

Signature Red Bliss Potato Salad \$3.25 per person

Dijon Potato and Broccoli Salad \$3.25 per person

Kale Caesar Salad \$3.25 per person

Greek Salad \$3.25 per person

Tossed Green Salad with Balsamic Vinaigrette \$3.25 per person.

Cucumber and Tomato Salad \$3.25 per person

Southwestern Black Bean and Corn Salad \$3.25 per person

Orzo, Feta and Cherry Tomato Salad \$3.25 per person

Bulgur Wheat Tabbouleh Salad \$3.25 per person

Broccoli & Cranberry Agave Mustard Salad \$3.25 per person

MAKE THE CHOICE THAT'S RIGHT FOR YOU.



EAT WELL



LOCALLY SOURCED



VEGETARIAN



VEGAN



AVOIDING GLUTEN

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EAT WELL



LOCALLY SOURCED



VEGETARIAN



VEGAN



AVOIDING GLUTEN

## **BOXED LUNCHES**

### **Classic Sandwich Boxed Lunch 10.25 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 \$11.50 per box.**

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

### **Vegetarian Boxed Lunch \$10.25 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 are available. Please contact CulinArt to discuss alternative hot luncheon buffet options.*

### **Classic Hot Luncheon Buffet \$17.25 per person (10 person Minimum)**

*Our classic hot luncheon buffet includes a choice of one classic entrée, two salads, choices, two accompaniments & dinner rolls.*

*served with iced tea, Brownie, and Fresh-Baked Cookie.*

### **Salads, select any two from our side salad selections:**

*Signature Red Bliss Potato Salad* 

*Dijon Potato and Broccoli Salad*  

*Kale Caesar Salad* 

*Classic Greek Salad* 

*Tossed Green Salad with Balsamic Vinaigrette* 

*Cucumber and Tomato Salad*  

*Southwestern Black Bean and Corn Salad* 

*Orzo, Feta and Cherry Tomato Salad* 

*Japanese Pear & Cucumber Salad* 

*Apple-Cranberry Spinach Salad* 

## **Classic Entrées, please select one:**

- Grilled Chicken Provençal-marinated chicken breast plum tomatoes, black olives, garlic, and fresh herbs
- Asian Glazed Chicken-grilled chicken breast brushed with our signature glaze, served with a warm Asian slaw.
- Cider Brined Pork Loin-roasted with sage and topped with charred scallion & caramelized apple compote.
- Marinated Grilled Flank Steak\*-cilantro, soy and garlic marinated flank steak with scallions.
- Lemon Cod Fish Fillet-with a zucchini, tomato sauté
- Honey-Miso Roasted Salmon Fillet-with honey miso sauce.
- Mezze Tossed Pasta-whole wheat penne, cherry tomatoes, grilled zucchini, chickpeas, fresh lemon-basil gremolata.
- Teriyaki Grilled Tofu-with soy ginger glaze and scallions
- Trilled Chicken Shawarma with Garlic Yogurt sauce
- Creamy Dijonnaise Boneless Breast of Chicken
- Roasted Tandoori Chicken with Pineapple Chutney
- Achiote Honey Glazed Roasted Pork
- Crispy Sesame Tempeh Katsu 
- Cauliflower Tikka Masala 
- Mushroom & Lentil Bolognese Pasta Bake 
- Teriyaki Glazed Tofu & Bok Choy 
- Chipotle Pinto Bean, Cilantro Rice & Monetary Jack Crispy Cake 

**Accompaniments, please select two:**

- Charred Broccoli and Blistered Tomatoes 
- Green Beans with Mushrooms and Shallots 
- Roasted Brussels Sprouts & Heirloom Carrots 
- Roasted Root Vegetables 
- Stir-fried Vegetables 
- Brown Rice Pilaf
- Smashed Yukon Gold Potatoes 
- Olive Oil Roasted Potatoes 
- Creamy Yukon Gold Mashed Potatoes 
- Spicy Oven-fried Idaho Potato Wedges 
- Mashed Sweet Potatoes 
- Roasted Red Bliss Potatoes 
- Long Grain Rice Pilaf 

- Steamed Basmati Rice 
- Turmeric Rice with Vegetable Confetti  
- Green Beans with Roasted Red Peppers  
- Steamed Broccoli with lemon Infused Olive Oil  
- Honey glazed Carrots with Fresh Dill 
- Roasted Seasonal Vegetable Medley  
- Stir-fried Mixed Vegetables  
- BBQ Baked Beans
- Creamy Spinach Souffle 
- Extra Cheesy Baked Mac-n-Cheese 
- Curried Spinach & Chickpeas 

## BREAKS AND SNACKS

**Two Fresh-baked Cookies \$3.25 per person**

**Chewy Chocolate Brownies \$3.25 per person**

**Sweet Surrender Platter \$5.50 per person**

cookies, lemon bar, brownies

**Fresh Fruit Mosaic \$4.50 per person** 

**South of the Border \$5.45 per person**

tortilla chips with salsa, guacamole

**Roasted Garlic Hummus \$6.85 per person** 

served with baked pita chips.

**Za'tar: Meze Platter \$9.75 per person** 

served with Grilled Vegetable Kabob, Artichoke Parsley Salad, Babaganoush & Tabouleh.

**Gourmet Cheese Display \$7.25 per person**

served with assorted bread, flatbread, and crackers.

**Vegetable Market Basket with Lemon-Basil Dip \$4.00 per person** 

**Snack Bars (eat well) \$2.75 per person.**

assortment of packaged granola and oat bars

**Mediterranean Sampler \$8.75 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 \$9.50 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 \$8.50 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**

**Sushi Sampler** *call for details.*



**Specialty Cakes** *call for details.*

## **BEVERAGES**

**Freshly Brewed Coffee, Decaf and Tea \$2.50 pp**

**Hot Beverage Refresh \$1.75pp**

**Chilled Juices \$3.50**

**Bottled Water Service \$1.95**

**Assorted Canned Sodas \$1.75**

**Assorted Bottled Iced Teas and Lemonade \$3.50**