

CATERING AT



RCC

RIVERSIDE CITY COLLEGE

*a tradition of service*

---

# THE CATERING PROCESS

---

Thank you for choosing Riverside City College catering services. We strive to provide you with high-quality food and beverages with the service to match.

This guide is intended to help you as you plan your menu. Our staff will be happy to customize menus to fit your needs and budget. We are here to assist in making your event a success.

Our website makes it easy to view catering options and to place your order. You may also call or email us your catering order.

---

## CATERING POLICIES

---

### **Cancellations and Changes**

Any event or menu item cancelled or changed less than three business days prior to the event will result in a service charge of 100 percent.

### **Served Meals**

Depending on the size of your event, one or more servers may be needed to serve the event. Servers are \$25 an hour with a two (2) hour minimum.

### **Delivery Charges**

A \$50 delivery charge is added for off-campus events.

### **Additional Information**

Catering price includes food and beverages, disposable ware, buffet set-up, décor, linen for the food table, equipment, clean-up and removal.

China service can be provided at an additional cost of \$2 per person.

Additional banquet size or square tablecloths are \$7.50 each. Cloth napkins are \$1 per person.

Please note holiday linen colors are additional and cannot be guaranteed.

Catering prices are subject to state sales tax.

Events held on RCCD observed holidays are subject to additional labor charges.

RCCD Food Services is not responsible for any food or beverages not supplied by the department. Food and beverages purchased through RCCD must be consumed on the premises.

Total pricing will reflect menu and service selections. Please feel free to ask any questions.



---

# OUR KITCHEN COMMITMENT

---

We believe healthy eating is critical to living a long and happy life. Therefore, we are committed to provide you, our customer, with dining options that are fresh.

Menus are based on availability of ingredients. During certain seasons some items needed to prepare your meal may not be readily available and we may need to make a substitution. We'll be sure to let you know.

We do not use transfats in any menu item.

We value your business. Thank you again for choosing Riverside City College catering.

---

## BREAKFAST SELECTIONS

---

### Coffee Break

Freshly brewed coffee, decaf, and a selection of teas.

**\$1.75 per person**

### Mini Continental

An assortment of bakery items, coffee, hot tea and assorted juices.

**\$5.25 per person**

### Classic Continental Breakfast

An assortment of bakery items, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.

**\$6.95 per person**

### The Country Feast

Scrambled eggs and homestyle potatoes with your choice of bacon, sausage or ham, breakfast pastries, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.

**\$8.99 per person**

### Croissant Egg Sandwich

Scrambled eggs stuffed inside a large croissant with your choice of ham, sausage or bacon served with fresh-cut seasonal fruit, homestyle potatoes, coffee, hot tea and assorted juices.

**\$8.99 per person**

### Breakfast Burrito

Scrambled eggs with your choice of bacon, sausage or chorizo and shredded cheese in a flour tortilla. Served with salsa, fresh-cut seasonal fruit, coffee, hot tea and assorted juices.

**\$7.75 per person**



---

## BREAKFAST A LA CARTE

Served by the dozen unless noted

---

Muffins .....	\$12
Breakfast Bread .....	\$9
Scones .....	\$18
Danishes .....	\$12
Bagels with Cream Cheese and Jelly .....	\$1.50 each
Assorted Yogurts .....	\$1.50 each
Whole Fruit .....	\$1 each
Bottled Juice .....	\$2.50 each
Bottled Water .....	\$1.75 each

---

# GOURMET LUNCHEON SALADS

---

(Lunch menu served until 3 pm only)

---

Selections include rolls and butter, iced tea or lemonade and a freshly baked cookie. Salads can be prepared vegetarian.

---

## Traditional Chicken Caesar

Romaine lettuce, parmesan cheese, house-made croutons with roasted chicken breast and Caesar dressing.

**\$9.95 per person**

## Chinese Chicken

Lettuce mix with mandarin orange segments, green onion, sliced almonds, crunchy noodles, sesame seeds and topped with sliced roasted chicken. Served with an oriental sesame ginger dressing.

**\$10.95 per person**

## Cobb Salad

Lettuce mix topped with turkey, bacon, cheese, black olives, hard boiled egg and tomato. Served with ranch dressing.

**\$10.95 per person**

## Classic Chef Salad

Lettuce mix with a julienne of turkey, ham and provolone cheese, hard boiled egg, tomato and cucumber. Served with your choice of dressing. **\$9.95 per person**

## Southwestern Chicken Salad

Lettuce mix with a julienne of red pepper, cherry tomatoes, black beans, corn, guacamole, and shredded cheese topped with a citrus chili marinated roasted chicken breast. Served with your choice of dressing. Nacho chips to accompany in lieu of a roll.

**\$10.95 per person**

## California Chicken Salad

Roasted diced chicken on a bed of salad mix with dried cranberries, sliced apples, mandarin oranges, candied walnuts, and cheese. Served with your choice of dressing.

**\$10.95 per person**

## Spinach Salad

Tender spinach, chopped bacon, red onion, hard boiled egg and parmesan cheese with sliced roasted chicken and Italian dressing.

**\$9.95 per person**

## Greek Salad with Chicken

Mixed greens with cucumber, red onion, kalamata olives, tomato and feta cheese. Topped with a roasted chicken breast and your choice of dressing.

**\$9.95 per person**

## Grilled Chicken Salad

Lettuce mix, tomatoes, cucumber, red onion and shredded cheese, topped with a roasted chicken breast. Served with ranch dressing.

**\$10.95 per person**

## Chopped Italian Salad

Chopped turkey, lettuce mix, salami, shredded cheese, garbanzo beans, olives and tomatoes. Served Italian dressing.

**\$10.95 per person**



---

# GOURMET LUNCHEONS

---

## SANDWICHES/WRAPS

Selections include your choice of cut fruit, mixed green salad or house-made pasta salad, iced tea or lemonade and a freshly baked cookie.

---

### **Garden Ranch Wrap**

Cucumber, chopped tomato, shredded carrot, pepper strips, shredded cheese and spinach in a whole wheat tortilla with ranch.

**\$8.25 per person**

### **College Club**

A sandwich with sliced turkey, bacon, swiss cheese, lettuce, tomato, red onion and mayonnaise on a ciabatta roll.

**\$9.25 per person**

### **Chicken Caesar Wrap**

Wheat tortilla wrap filled with a classic chicken Caesar salad and chopped tomato.

**\$8.95 per person**

### **Grilled Chicken Wrap**

Roasted chicken, shredded cheese, diced tomato, carrots and lettuce with ranch dressing in a wheat tortilla.

**\$8.95 per person**

### **California Chicken Wrap**

Roasted chicken, lettuce, diced tomato, black beans, corn and shredded cheese with ranch dressing in a wheat tortilla.

**\$8.95 per person**

### **Classic Croissant**

A buttery croissant with your choice of: ham and swiss, turkey and provolone, or roast beef and pepper jack cheese topped with lettuce and tomato. Mayonnaise and mustard to accompany.

**\$8.75 per person**

### **Box Lunch**

A hearty sandwich of your choice on a hoagie roll with fresh whole fruit, house-made pasta salad, fresh baked cookie, and bag of chips packaged in a convenient to-go box. A canned soda accompanies this lunch.

**\$9.50 per person**

---

## HOT LUNCHEONS

(Lunch menu served until 3 pm only)

Non-Mexican entrée selections include rolls with butter and freshly baked cookies for dessert. Mexican entrées come with churros for dessert instead of cookies. Iced tea or lemonade included.

---

### **Baked Lasagna**

Classic meat or vegetarian lasagna. Served with a Caesar salad.

**\$11.95 per person**

### **Penne Chicken Alfredo**

Roasted chicken served over penne pasta with alfredo sauce. Served with a Caesar salad.

**\$11.95 per person**

### **Santa Fe Fajitas**

Your choice of chicken or beef fajitas. Served with refried beans and Spanish rice, flour or corn tortillas, salsa, sour cream, guacamole, tortilla chips and cheese.

**\$10.25 per person**

### **Chicken, Beef or Cheese Enchiladas**

Corn tortillas filled with your choice of chicken, beef or cheese and baked in enchilada sauce. Topped with olives and green onions. Baked in a green or red enchilada sauce. Served with refried beans and Spanish rice.

**\$8.95 per person**

### **Taco Bar**

Seasoned ground beef or marinated and roasted chicken served with your choice of flour or corn tortillas and salsa. Accompanied by refried beans, Spanish rice, sour cream, lettuce, and cheese.

**\$9.95 per person**

# KITCHEN CLASSIC DINNER MENUS

(Dinner menu served after 3 pm)

Dinner entrées include rolls and butter, mixed green salad or Caesar salad, choice of cookies or brownies, and two beverages (iced tea, lemonade or punch). Add New York cheesecake with berry topping for an additional \$2.95 per person.

## Broiled Tri-Tip

Seasoned and thinly sliced. Served with au jus, mashed potatoes and seasonal vegetables.

**\$14.95 per person**

## Herb Roasted Chicken

Quarter baked chicken seasoned with herbs and spices. Served with rice pilaf and seasonal vegetables.

**\$13.95 per person**

## BBQ Chicken

Quarter baked chicken basted with BBQ sauce. Served with scalloped potatoes and seasonal vegetables.

**\$13.95 per person**

## Chicken Piccata

Boneless chicken breast sauteed in lemon, white wine and capers. Served with rice pilaf and seasonal vegetables.

**\$13.50 per person**

## Rosemary Chicken

Roasted boneless chicken breast marinated in rosemary, lemon, garlic and spices. Served with wild rice and seasonal vegetables.

**\$13.50 per person**

## Chicken Marsala

Boneless chicken breast sauteed with marsala wine and mushrooms. Served over pasta with seasonal vegetables.

**\$13.50 per person**

## Chicken Parmesan

Breaded chicken breast topped with marinara sauce and mozzarella cheese baked to perfection. Served over pasta with seasonal vegetables.

**\$13.50 per person**

## Chicken Teriyaki

Roasted boneless chicken breast marinated in teriyaki sauce, served with pineapple, steamed rice and seasonal vegetables.

**\$13.50 per person**

## Mushroom Chicken

Roasted boneless chicken breast topped with a creamy mushroom sauce. Served with wild rice and seasonal vegetables.

**\$13.50 per person**



---

# THEMED BUFFETS

Themed Buffets (Perfect for a specialty hearty lunch or dinner)

Choose 2 beverages: iced tea, lemonade, punch or coffee

---

**New York Deli . . . . . \$10.95**

Build your own deli sandwiches with assorted deli meats and cheeses.

With all the fixins; bread and rolls, lettuce, onion, tomato slices, and pickle chips. We also include house-made chips, pasta salad, fruit salad and cookies.

Two beverages included.

**La Fiesta . . . . . \$13.75**

Your choice of two entrees:

- Chicken or beef fajitas
- Cheese enchilada casserole
- Chicken or beef tacos or tostadas

Accompanied by refried beans and Spanish rice, tortilla chips and salsa, lettuce, shredded cheese, guacamole, fruit salad, and churros.

Two beverages included.

**Pacific Rim . . . . . \$13.95**

Your choice of two entrees:

- Teriyaki chicken
- Beef and broccoli
- Orange chicken
- Tofu stir fry
- Chicken and vegetable stir fry

Served with fruit salad, steamed rice, seasonal vegetables, mini eggrolls with sweet and sour sauce, brownies, and two beverages.

**Country Cooking. . . . . \$15.25**

BBQ chicken quarters and roasted tri tip with au jus. Baked beans, corn cobbettes, mixed green salad with ranch dressing, rolls and butter. Apple pie and two beverages.

**Taste of Italy. . . . . \$13.95**

Your choice of two entrees:

- Lasagna - beef or vegetable
- Pasta with Italian meatballs and marinara
- Penne chicken alfredo
- Marinara sauce and pasta
- Italian sausage and pasta
- Pasta primavera in alfredo sauce

Served with Caesar salad and house-made croutons, garlic breadsticks, fresh seasonal vegetables, brownies, and two beverages.

**Pizza Party . . . . . \$8.50**

(Minimum of four people to party)

In-house made cheese pizzas cut into eight slices with assorted toppings, mixed green salad with ranch dressing, cookies, and two beverages.

Additional toppings are \$1.50 each: pepperoni, sausage, peppers and onions, ham, pineapple, mushrooms, or olives.

---

# FINGER FOODS AND APPETIZERS

- Gourmet cheese and crackers display
- Marinated and roasted vegetable platter
- Hot and spicy buffalo wings
- Vegetable patch crudite and dip
- House-made hummus and pita chips
- Mini eggrolls with sweet and sour dip
- Potstickers with plum glaze
- Meatballs: BBQ, sweet and sour, or Italian
- Seasonal fruit display
- Tomato bruschetta
- Shrimp ceviche with chips
- Stuffed mushrooms

- Chips with salsa and guacamole
- Mini pinwheels: vegetarian or turkey
- House-made chips with ranch dip
- Taquitos with salsa: beef or chicken
- Mini frittatas: meat or vegetarian

- Seven items . . . . . \$15.95 per person
- Six items . . . . . \$13.95 per person
- Five items . . . . . \$11.95 per person
- Four items. . . . . \$8.95 per person
- Three items. . . . . \$6.95 per person

---

# EXHIBITION STATIONS

For 25 or more people - \$4.50 per person

---

## Carving Stations:

Slow roasted beef with au jus, horseradish sauce and mini rolls

Roasted turkey with cranberry sauce and mini rolls

Citrus glazed ham with mustard and mini rolls

Roasted pork loin with apple sauce and mini rolls

---

## HOUSE SPECIALTIES

---

Customized half or full sheet cake; your choice of cake, frosting and lettering.

Full sheet cake . . . . . \$35

Half sheet cake . . . . . \$20

Chocolate dipped strawberries . . . . . \$3.50  
*per person - two each (seasonal)*

---

## PARTY PLATTERS

---

Seasonal fruit tray . . . . . \$3 pp

Gourmet cheese and crackers . . . . . \$3 pp

Assorted meats and cheeses . . . . . \$3.75 pp  
with crackers

Vegetable patch crudite with dip . . \$2.25 pp

Mini pinwheels: vegetarian or turkey \$2.25 pp

Mini-croissant sandwiches . . . . . \$4.95 pp

Assorted deli wrap platter . . . . . \$5.25 pp

Assorted deli sandwich platter . . . \$5.25 pp

Antipasto platter . . . . . \$2.95 pp

---

## BAKERY (BY THE DOZEN)

---

Cookies . . . . . \$7.25

Brownies . . . . . \$12

Muffins . . . . . \$12

Cupcakes . . . . . \$7.25

Lemon Bars . . . . . \$12

Fruit Oatmeal Bars . . . . . \$8

---

## BEVERAGES

Pitcher of ice water – no charge with a food order

---

Iced Tea (gallon serves 16) . . . . . \$10.25

Punch (gallon serves 16) . . . . . \$8.50

Lemonade (gallon serves 16) . . . . . \$8.50

Coffee/Decaf (16/8 oz cups) . . . . . \$12

Bottled Water . . . . . \$1.75 each

Bottled Soda . . . . . \$1.95 each

Bottled Juice . . . . . \$2.50 each

Orange Juice (gallon serves 16) . . . . . \$12

---