

Breakfast Buffets

All buffets require a minimum order of 20

All breakfast buffets include DH coffee service and ice water

Continental Breakfast One

\$7.50 per person

Served with seasonal fruit and berry platter and assorted mini pastries

CSUDH Breakfast Buffet

\$10.50 per person

Choose one: Scrambled eggs or scrambled eggs with cheese

Choose one: thick cut bacon, pork sausage patty or turkey sausage patty

Choose one: breakfast potatoes with onions and peppers, pancakes with maple syrup and butter or French toast with strawberry sauce

Continental Breakfast Two

\$10.00 per person

Served with seasonal fruit and berry platter, assorted mini pastries, individual Greek strawberry yogurt and hardboiled eggs

Mexican Breakfast Buffet

\$11.75 per person

Served with chilaquiles with red sauce, scrambled eggs, cheese, sour cream and lettuce and breakfast potatoes with onions and peppers

Breakfast A la Carte

Assorted mini pastries

\$15.50 dozen

Assortment may include: Danish, muffins, cinnamon rolls and croissants

Assorted sliced breakfast breads

\$35.75 dozen

Assortment may include: blueberry, chocolate, cappuccino and banana nut

Plain croissants

\$19.00 dozen

Quiche squares

\$32.75 dozen

Choice of: traditional Lorraine or spinach and mushroom

Frittata squares

\$21.25 dozen

Choice of: meat lover's (baked eggs, bacon, pork sausage and cheese topped with fresh herbs) or garden vegetable (baked eggs with assorted vegetables and cheddar jack cheese topped with fresh herbs)

Breakfast burritos

\$85.25 dozen

Scrambled eggs, tater tots, cheddar jack cheese and choice of thick cut bacon, pork sausage, turkey sausage or soyrito wrapped in a flour tortilla

Breakfast burritos (vegan)

\$91.50 dozen

Vegan breakfast sausage, tofu, tater tots and vegan mozzarella cheese wrapped in a flour tortilla

Sandwich Box Lunches

Burgundy Box Lunch \$14.50

Sandwiches served on hoagie rolls and include chips, cookie and beverage choice (can soda or bottled water)

Gold Box Lunch \$15.50

Sandwiches served on croissant (whole grain ciabatta included upon request) and include chips, brownie with nuts and beverage choice (can soda or bottled water)

Turkey club

Turkey, avocado, bacon, Swiss cheese, lettuce and tomato with mayonnaise and mustard packets

Tuna salad

Tuna salad, lettuce and tomato with mayonnaise and mustard packets

Ham and cheddar

Ham, cheddar cheese, lettuce, tomato and red onion with mayonnaise and mustard packets

Grilled veggies

Grilled vegetables and sundried tomato aioli

Italian

Salami, ham, provolone cheese, pepperoncini, lettuce and tomato with mayonnaise and mustard packets

Salad Box Lunches

Burgundy Box Lunch \$14.50

Salads include dinner roll, cookie and beverage choice (can soda or bottled water)

Gold Box Lunch \$15.50

Salad wraps include brownie with nuts and beverage choice (can soda or bottled water)

Cobb salad

Mixed greens, grilled chicken breast, bacon bits, blue cheese crumbles, hardboiled egg, avocado, tomato and black olives with ranch dressing

Fiesta fajita salad

Mixed greens, grilled chicken breast, avocado, black beans, corn, red onion, bell pepper and cheddar jack cheese with ranch dressing

Chicken Caesar salad

Romaine lettuce, grilled chicken breast, tomato, red onion, parmesan cheese and croutons with Caesar dressing

Sandia quinoa salad (vegan)

Mixed greens, quinoa, watermelon, cured lemon, cucumber and onion with champagne vinaigrette

Chinese chicken salad

Romaine lettuce, Napa cabbage mix, grilled chicken breast, carrots, red onion, bell pepper, green onion, Mandarin oranges and fried rice noodles with sesame ginger dressing

Lunch Buffets

All buffets require a minimum order of 20

All lunch buffets include ice water and choice of : iced tea, raspberry iced tea, lemonade or fruit punch

Sandwich buffet

\$13.75 per person

Create your own sandwich with the following:

turkey, ham, grilled vegetables, cheddar cheese,

provolone cheese, white and wheat bread

Condiments: lettuce, tomato, onions, pickle spears,

mayonnaise and mustard packets

Served with mixed green salad with ranch and Italian dressing and penne pasta salad

Cheeseburger buffet

\$12.50 per person

Served with potato chips and condiments (lettuce, tomato, onions, pickle spears, mayonnaise, mustard and ketchup packets)

Vegetarian cheeseburger buffet

\$12.50 per person

Served with potato chips and condiments (lettuce, tomato, onions, pickle spears, mayonnaise, mustard and ketchup packets)

Teriyaki buffet

\$10.75 per person

Teriyaki chicken and stir fry vegetables served over jasmine rice

Teriyaki buffet (vegan)

\$8.75 per person

Teriyaki tofu and stir fry vegetables served over jasmine rice

Street taco buffet

\$13.75 per person

Choose one: chicken, carne asada or soyrizo tacos with corn tortillas (approx. 3 per person)

Served with cilantro, onions, salsa, lemon slices, refried beans with cotija cheese and Spanish rice

Lunch and Dinner Buffets

All buffets require a minimum order of 20

All buffet menus include ice water and choice of : iced tea, raspberry iced tea, lemonade or fruit punch

Chicken Alfredo buffet

\$15.00 per person

Grilled chicken and penne pasta with Alfredo sauce
Served with mixed green salad with ranch and Italian dressing and garlic bread

BBQ chicken buffet

\$14.00 per person

Bone-in chicken quarter basted with BBQ sauce
Served with potato salad, macaroni and cheese, cornbread muffins and apple butter

Chicken Veronique buffet

\$16.50 per person

Boneless chicken breast in a champagne cream sauce and garnished with grapes
Served with champagne rice, vegetable medley, rolls and butter

Chicken Marsala buffet

\$13.25 per person

Boneless chicken breast and mushrooms in a Marsala wine sauce
Served with rice pilaf, vegetable medley, rolls and butter

Jamaican jerk chicken buffet

\$14.00 per person

Bone-in chicken quarter with jerk seasoning
Served with coconut mango rice, vegetable medley and rolls with butter

Rotisserie chicken buffet

\$14.75 per person

Bone-in chicken quarter
Served with mashed potatoes and gravy, green beans, rolls and butter

Lunch and Dinner Buffets

All buffets require a minimum order of 20

All buffet menus include ice water and choice of : iced tea, raspberry iced tea, lemonade or fruit punch

Chicken fajita buffet

\$11.00 per person

Marinated chicken with grilled onions, tomatoes and peppers

Served with Spanish rice, refried beans with cotija cheese and flour tortillas

Chicken scallopini buffet

\$14.25 per person

Grilled chicken breast with tomatoes, mushrooms and artichoke hearts

Served with penne pasta with marinara sauce and vegetable medley

Chicken Tuscany buffet

\$17.25 per person

Grilled chicken breast topped with sautéed spinach, onions and creamy tomato sauce

Served with red roasted garlic potatoes, vegetable medley, rolls and butter

Hickory smoked beef brisket buffet

\$20.00 per person

Hickory smoked beef brisket basted with BBQ sauce

Served with macaroni and cheese, potato salad, cornbread muffins and apple butter

Chicken piccata buffet

\$13.75 per person

Grilled chicken breast in a lemon sauce with capers

Served with brown rice, steamed vegetables and mixed green salad with balsamic vinaigrette

Lasagna with meat sauce buffet

\$13.75 per person

Served with mixed green salad with ranch and Italian dressing and garlic bread

Lunch and Dinner Buffets

All buffets require a minimum order of 20

All buffet menus include ice water and choice of : iced tea, raspberry iced tea, lemonade or fruit punch

Tri tip buffet

\$19.00 per person

Sliced tri tip with chimichurri

Served with red roasted garlic potatoes, mixed vegetables, rolls and butter

Steak ranchero buffet

\$17.25 per person

Sliced tri tip with ranchero sauce

Served with Spanish rice, frijoles de la olla and flour tortillas

Kalbi short rib buffet

\$18.75 per person

Thinly sliced beef short ribs basted in a sweet and savory ginger-soy sauce-brown sugar glaze

Served with jasmine rice, macaroni salad and Hawaiian rolls

Baby back pork rib buffet

\$14.50 per person

Pork ribs basted with BBQ sauce

Served with corn on the cob and macaroni and cheese

Herb crusted pork loin buffet

\$15.50 per person

Herb crusted pork loin with merlot reduction

Served with garlic mashed potatoes and vegetable medley

Vegetarian lasagna buffet

\$12.50 per person

Served with mixed green salad with ranch and Italian dressing and garlic bread

Three cheese baked ziti buffet

\$11.00 per person

Served with mixed green salad with ranch and Italian dressing and garlic bread

Lunch and Dinner Buffets

All buffets require a minimum order of 20

All buffet menus include ice water and choice of : iced tea, raspberry iced tea, lemonade or fruit punch

Ricotta cheese stuffed shells buffet

\$13.50 per person

Served with mixed green salad with ranch and Italian dressing and garlic bread

Roasted vegetable enchilada casserole buffet

\$10.50 per person

Roasted vegetable and cheese enchilada casserole topped with black beans and corn

Served with Spanish rice and vegetarian refried beans

Lentil dal buffet (vegan)

\$10.00 per person

Lentils with a mild curry sauce and aromatic spices

Served with basmati rice, mixed green salad with balsamic vinaigrette and naan

Fajita buffet (vegan)

\$14.25 per person

Marinated plant fare with grilled onions, tomatoes and peppers

Served with cilantro lime rice, vegan frijoles charros and corn tortillas

Stuffed portabella mushroom buffet (vegan)

\$14.50 per person

Quinoa, spinach and vegan mozzarella cheese stuffed portabella mushroom

Served with basmati rice

Sesame tofu steak buffet (vegan)

\$12.00 per person

Pan fried tofu steak with sesame teriyaki glaze

Served with basmati rice and vegetable medley

Plated Lunch and Dinner Menus

All plated menus require a minimum order of 20

Chicken breast with creamy mushroom sauce

\$33.50 per person

First Course: wild field greens with ranch dressing, rolls and butter

Second Course: vegetable medley, roasted garlic potatoes and airline chicken breast with creamy mushroom sauce

Third Course: dessert sampler (cheesecake, lemon bar and brownie with nuts)

Beverage: iced tea and ice water

Chicken breast with brown sauce

\$33.50 per person

First Course: wild field greens with ranch dressing, rolls and butter

Second Course: vegetable medley, roasted garlic potatoes and airline chicken breast with brown sauce

Third Course: dessert sampler (cheesecake, lemon bar and brownie with nuts)

Beverage: iced tea and ice water

Chicken breast with creamy Dijon sauce

\$33.50 per person

First Course: wild field greens with ranch dressing, rolls and butter

Second Course: vegetable medley, roasted garlic potatoes and airline chicken breast with creamy Dijon sauce

Third Course: dessert sampler (cheesecake, lemon bar and brownie with nuts)

Beverage: iced tea and ice water

Chicken breast with asiago mushroom sauce

\$33.50 per person

First Course: wild field greens with ranch dressing, rolls and butter

Second Course: vegetable medley, roasted garlic potatoes and airline chicken breast with asiago mushroom sauce

Third Course: dessert sampler (cheesecake, lemon bar and brownie with nuts)

Beverage: iced tea and ice water

Plated Lunch and Dinner Menus

All plated menus require a minimum order of 20

Flat iron steak with red wine demi-glaze

\$43.75 per person

First Course: wild field greens with ranch dressing, rolls and butter

Second Course: vegetable medley, mashed potatoes and flat iron steak with red wine demi-glaze

Third Course: dessert sampler (cheesecake, lemon bar and brownie with nuts)

Beverage: iced tea and ice water

Spinach and cheese ravioli (vegetarian)

\$27.25 per person

First Course: wild field greens with ranch dressing, rolls and butter

Second Course: julienne vegetables, wilted spinach and ravioli (cheese and spinach) with tomato coulis

Third Course: dessert sampler (cheesecake, lemon bar and brownie with nuts)

Beverage: iced tea and ice water

Salmon with lemon beurre blanc

\$37.25 per person

First Course: wild field greens with ranch dressing, rolls and butter

Second Course: vegetable medley, rice pilaf and salmon filet with lemon beurre blanc

Third Course: dessert sampler (cheesecake, lemon bar and brownie with nuts)

Beverage: iced tea and ice water

Lemon herb risotto (vegan)

\$27.25 per person

First Course: wild field greens with balsamic vinaigrette

Second Course: lemon herb risotto with English peas, grilled asparagus, roasted carrots, charred corn and seared king mushrooms with paprika oil

Third Course: chef's choice

Beverage: iced tea and ice water

Appetizers

24 pieces per platter

Cold Appetizers

Avocado spring rolls with peanut sauce	Market price
Deviled eggs	\$41.75
Mini cream cheese pizzas with tomato and basil	\$47.00
Chicken spring rolls with peanut sauce	\$78.75
Cashew chicken puffs	\$57.75
Thai shrimp spring rolls with peanut sauce	Market price

Hot Appetizers

Spinach and brown rice fritters with red pepper aioli (vegan)	\$57.75
Roasted cauliflower bites with buffalo sauce (vegan)	\$47.00
Sweet potato taquitos (vegan)	\$57.75
Veggie papa-dillas (vegan)	\$68.25
Portabella mushroom skewers (vegan)	\$47.00
Black bean and cheese burritos with chipotle-cumin sour cream	\$47.00
Mini vegetarian egg rolls with Thai sweet chili sauce	\$54.50
Spanakopita with spinach and feta	\$84.25
Stuffed mushrooms with pesto and pinenuts	\$63.00
Chicken empanadas with salsa	\$88.25
Chicken flautas with sour cream	\$84.25
Teriyaki chicken skewers	\$41.75
Chicken wings (buffalo, BBQ, lemon pepper or teriyaki)	\$52.50

Appetizers

24 pieces per platter

Hot Appetizers (continued)

Beef empanadas with salsa	\$98.75
Beef flautas with sour cream	\$94.75
Beef filet and mushroom skewers with demi-glaze	\$74.50
Cheeseburger sliders	\$73.50
Meatballs (Italian, Swedish, teriyaki or BBQ)	\$57.75
Teriyaki beef skewers	\$63.00
Crispy potato and chorizo burritos with tomatillo salsa	\$57.75
Pork gyoza	\$69.25
Garlic shrimp skewers with Thai sweet chili sauce	Market price
Bacon wrapped scallops with teriyaki sauce	Market price

A la Carte

Small 15 servings | Medium 25 servings | Large 50 servings

Seasonal fruit and berry platter

Small \$38.25 | Medium \$63.75 | Large \$127.50

Seasonal fruit, berry and cheese platter

Served with crackers

Small \$48.25 | Medium \$80.75 | Large \$161.50

Cheese platter

Served with crackers

Small \$41.25 | Medium \$69.75 | Large \$139.50

Vegetable platter

Served with ranch dressing

Small \$38.25 | Medium \$63.75 | Large \$127.50

Grilled vegetable platter

Served with roasted garlic hummus and pita bread

Small \$33.25 | Medium \$55.75 | Large \$111.50

Caesar salad

Small \$25.25 | Medium \$42.75 | Large \$85.50

Mixed green salad

Served with ranch and Italian dressing

Small \$22.25 | Medium \$36.75 | Large \$73.50

Penne pasta salad

Small \$31.25 | Medium \$52.75 | Large \$105.50

Potato salad

Small \$33.25 | Medium \$57.75 | Large \$115.50

A la Carte

Small 15 servings | Medium 25 servings | Large 50 servings

Salsa fresca

Served with tortilla chips

Small \$25.25 | Medium \$41.75 | Large \$83.50

Tomato, garlic and basil bruschetta

Served with crostini

Small \$28.25 | Medium \$46.75 | Large \$93.50

Assorted mini sandwiches

Turkey, ham and roast beef on Hawaiian rolls
(vegetarian available upon request)

Small \$32.25 | Medium \$53.25 | Large \$106.50

Assorted pinwheels

Turkey, ham and roast beef with lettuce, roasted red peppers and garlic cream cheese spread wrapped in a spinach tortilla (vegetarian and vegan available upon request)

Small \$25.25 | Medium \$42.75 | Large \$85.50

Reception and Break Packages

All reception and break packages require a minimum order of 20

Healthy break

\$8.25 per person

Served with Nutri-Grain bars, whole fruit and vegetable crudité

Bionico bar

\$4.75 per person

Fresh fruit medley, condensed milk, granola and raisins

Esquite bar

\$3.75 per person

Kernel corn, cotija cheese, chili powder and mayonnaise

Mini pizza bar

\$8.25 per person

Assorted mini pizzas: cheese, pepperoni, vegetarian (bell peppers, mushrooms, olives, onion and mozzarella cheese) and deluxe (pepperoni, sausage, bell peppers, mushrooms, olives, onion and mozzarella cheese)

Nacho bar

\$7.50 per person

Tortilla chips served with sliced jalapenos, cheese sauce, sour cream, tomatillo salsa and choice of ground beef or diced chicken

Mashed potato bar

\$7.75 per person

Mashed potatoes served with bacon bits, cheddar jack cheese, sour cream and scallions

Ice cream bar

\$8.50 per person

Vanilla ice cream served with rainbow sprinkles, chopped nuts, gummy bears, chocolate syrup and whipped cream

Dessert

Old fashioned cookies

\$14.00 dozen

Assortment may include: chocolate chip, oatmeal, peanut butter and sugar

Gourmet cookies

\$14.00 dozen

Choose one: white chocolate chip, double chocolate chip, cranberry oatmeal, lemon cooler, caramel pecan or gluten-free chocolate chip

Dessert bars

\$26.50 dozen

Choose one: assorted cheesecake squares, Oreo cheesecake squares, fudge brownies with nuts or lemon bars

Assorted mini dessert tray | Chef's choice

Small | 15 servings \$29.00

Medium | 25 servings \$48.25

Large | 50 servings \$96.50

½ Sheet cake

\$35.00 (approx. 40 servings)

Choose one: yellow cake with whipped cream filling and frosting and sliced almond decoration or chocolate cake with whipped cream filling and frosting and chocolate drizzle decoration

Decorated sheet cakes

Contact DH Catering for more information

Beverages

Cold Beverages

Pitcher | 6 cups \$6.00

Gallon | 12 cups \$12.00

Choice of: iced tea, raspberry iced tea, lemonade or fruit punch

Juice

Pitcher | 7 cups \$10.00

Gallon | 14 cups \$20.00

Choice of: orange, apple or cranberry juice

Agua frescas

Pitcher | 6 cups \$10.00

Gallon | 12 cups \$20.00

Choice of: horchata, hibiscus, pineapple or watermelon

Infused water

Pitcher | 6 cups \$4.00

Gallon | 12 cups \$8.00

Choice of: strawberry, lemon or cucumber

DH coffee service

\$2.50 per person (minimum order of 20)

Served with regular coffee, decaf coffee and hot water with tea bags

Hot beverages

Airpot | 8 cups \$9.25

Gallon | 16 cups \$18.50

Choice of: regular coffee, decaf coffee or hot water with tea bags

Individual beverages

Assorted can sodas \$2.00

Bottled water \$2.00

Alcoholic beverages

Contact DH Catering for more information

Upgrades

Linens for banquet tables

\$7.00

Server/Bartender

\$95.00 | based on 4 hour minimum

Specialty linens

Contact DH Catering for more information

Buffet service on china

\$8.00 per person

DH Catering staff will set the buffet tables with china, glassware and silverware roll-ups. Linens are provided for the banquet tables