Welcome!
The arrows and tabs will help you navigate through our interactive menu!
University Catering is a specialized group of chefs, staff, and students who strive to create a pleasant atmosphere for a memorable event. We customize events to accomplish the individual needs of our guests with a full line of exemplary services. Whether it is an end of year recital reception, monthly residence hall event, or a celebratory dinner, University Catering is committed to creating an experience that communicates excellence. Above all, we exist to provide an environment that is God-honoring with a servant’s heart.

Phone: (626) 815-2016
Email: universitycatering@apu.edu
CUSTOM MENUS
Custom menus are available at your request. Please contact the University Catering Manager to discuss your event.

MENU SELECTIONS AND EVENT CONFIRMATIONS
To assure availability, we request that you select your menu ten days prior to your event. Some arrangements can be made over the telephone or email, while others may require an appointment with the University Catering Manager. You will receive an email confirmation once your event has been booked.

GUEST GUARANTEES AND CHANGES
A final guest guarantee is required three working days prior to your event. This ensures appropriate food and staffing for your event. If a final guarantee is not submitted, the original confirmation guest count will be used for billing purposes. An extra 10% may be prepared upon request, and additional guests will be charged.

Changes to your event can be made up to three working days prior to your event date. Any changes made to your events with less than five working days notice will require the University Catering Manager’s approval and incur additional fees.

BILLING
All University department charges are processed through the university accounting system. Non-University groups must pay a 50% deposit one week before the event and the balance on the day of the event. Room fees are required at the time of booking the facility. All Non-University groups are subject to a 9.0% sales tax and a 15% service fee that will be added to your final bill.
CANCELLATIONS
Azusa Pacific University departments and department guests: Cancellations can be made up to four working days prior to your event. Any cancellations made three working days prior to the event will be charged 50% of the total food bill. Cancellations made two working days or less prior to the event will assume 100% of the total food bill.

Non-University departments and guests, please refer to your contact for current cancellation policies.

CHINA AND GLASS FEE
All events on Azusa Pacific University’s West Campus are served on upgraded plasticware. If you would like China and Glassware, there is a $2.50 per guest delivery fee to compensate for replacement and maintenance of equipment.

MINIMUM ORDER AND DELIVERY FEE
The minimum order for each catering event is $75.00. If less than $75.00, a delivery fee of $25.00 will be applied.

RESERVATIONS
To ensure the availability of our catering services, please contact the University Catering Manager in advance. Please submit a facility request form with the basic information for your event as soon as possible.

LINENS
Linens are provided for guest tables and buffet tables with entrée and buffet orders. Additional linens may be rented for $5.25 each. Linens must be ordered within five working days of the event.

LEFTOVERS
Based on the public health and safety concerns, we do not allow food to be taken from the catered events. There are also limitations on food that can be left out for extended periods of time. It will be our pleasure to assist you in choosing menu items that meet the needs of your events.

CAKE CUTTING
A cake cutting fee of $1.50 per guest will be added for cakes brought in from an outside vendor. The service includes: plates, forks, and cocktail napkins.
BREAKFAST

COFFEE STATION
Minimum of 10 persons
$2.80 per person
Freshly brewed coffee (includes regular, and decaf), assorted hot tea, and ice water
Refresh by the gallon
$15.50 regular
$15.50 decaf
$15.50 assorted hot tea

CLASSIC CONTINENTAL
Minimum of 10 persons
$8.75 per person
Freshly brewed coffee (includes regular and decaf), assorted hot tea, and ice water
Bottled juice
Choice of two homemade bakery selections:
Assorted muffins, bear claws, croissants, scones, or sliced tea bread
Sliced seasonal fruits and berries

HEALTHY MORNING FARE
Minimum of 10 persons
$9.75 per person
Freshly brewed coffee (includes regular and decaf), assorted hot tea, and ice water
Bottled juice
Bowl of fresh cut fruit
Individual greek yogurts with a side of granola
Bran muffins
Oatmeal with brown sugar, nuts, and raisins

ROUTE 66 BREAKFAST BUFFET
Minimum of 15 persons
$13.95 per person
Freshly brewed coffee (includes regular and decaf), assorted hot tea, and ice water
Bottled juice
Fluffy scrambled eggs, roasted country mixed potatoes with root vegetable, and a choice of applewood smoked bacon or sausage links
Bowl of fresh cut fruit and assorted bakery selection
BREAKFAST ENHANCEMENTS

Minimum of 25 persons

EGG AND OMELET STATION
$7.25 per person
Select a custom made omelet or egg scramble with your favorite toppings:
Mushrooms, green onion, spinach, diced peppers, tomato, bacon, ham, shrimp, jalapeno, cheddar and jack cheese, and salsa
*Egg whites or egg beater substitution available upon request

BUILD YOUR OWN BURRITO BAR
$7.25 per person
Scrambled eggs, chorizo, black beans, cheddar and jack cheese, pico de gallo, jalapenos, sour cream, guacamole, and flour tortillas

BUILD YOUR OWN PARFAIT
$5.50 per person

BREAKFAST EXPRESS SANDWICHES
$5.75 per person
Monte Cristo toasted sandwich baked with egg, ham, and swiss cheese
Baked egg with applewood smoked bacon and swiss cheese on an onion bagel
Baked egg with sausage and pepper jack cheese on ciabatta
Baked egg with ham and caramelized onion on a jalapeño bagel
Lox with cream cheese, chopped red onion, egg, and capers on a plain bagel

A LA CARTE ITEMS

Fluffy scrambled eggs or egg whites $2.95
Belgian waffles with strawberries and whip cream $4.95
Applewood smoked bacon or sausage link $2.95
Roasted country mixed potatoes with root vegetables $2.50
Warm cinnamon rolls by the dozen $18.00
Individual greek yogurts $2.95
Individual quiche $5.95
Oatmeal with brown sugar, nuts, and raisins $3.95
Fresh fruit platter $3.50
**Lunch Luncheon Entrée Salad**
Includes freshly baked dinner rolls, freshly brewed coffee (includes regular and decaf), assorted hot tea, ice tea, ice water, and your choice of cookies or brownies for dessert
Deconstructed OR buffet style (add $2.00 per guest)

**Mediterraneo Salad**
$14.50 per person
Mesclun mix with smoked chicken, feta cheese, cucumbers, olives, Israeli couscous, tomatoes, and bocconcini

**Grilled Curried Squash Salad**
$14.50 per person
Grilled squash and marinated tomatoes over romaine lettuce with roasted bell peppers, red onion, gingered quinoa, and sesame cilantro dressing

**Grilled Chicken Caesar Salad**
$14.50 per person
Romaine lettuce with grilled chicken, croutons, parmesan cheese, and Caesar dressing

**Taco Salad**
$15.50 per person
Grilled chicken or carne asada with shredded lettuce, tomatoes, pepper jack cheese, corn kernels, tortilla strips, pico de gallo, salsa, avocado, green onion, pepitas, and creamy cilantro dressing

MORE SALAD >>>

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**Catering Information**

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**Breakfast**

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**Lunch**

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**Small Bites**

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**Dinner**

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**Dessert & Beverages**

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ASIAN SHRIMP LEMONGRASS SALAD
$15.50 per person
Marinated shrimp with glass noodles, shredded Napa cabbage, cucumbers, enoki mushrooms, garlic, lemon grass, mint, basil, and sesame dressing

FIREFRACKER THAI BEEF SALAD
$15.50 per person
Grilled skirt steak, Sriracha sauce, ginger, rice noodles, julienned carrots, cucumbers, peanuts, cilantro, tomatoes, and bean sprouts over shredded lettuce

CLUB SALAD
$14.50 per person
Turkey breast, bacon, fingerling potatoes, blue cheese crumbles, and walnuts over spring mix with a truffled vinaigrette

PALOMILLA GRILLED STEAK SALAD
$15.50 per person
Grilled black angus marinated skirt steak in a jicama wrap with corn, pineapple relish, cilantro, turmeric, quinoa, mizuna, and sweet peas

TRIO OF SALAD
$15.50 per person
(Buffet option is not included in Trio of Salad)
- Arugula, tomato, grapefruit, almond, and cucumber
- Curry quinoa, tomato, dried apricot, avocado, and cilantro
- Vine ripened tomatoes, fresh mozzarella, and basil
SANDWICH LUNCHEON
Includes sandwich and salad, freshly brewed coffee (includes regular and decaf), assorted hot tea, ice tea, ice water, and your choice of cookies or brownies for dessert

CLASSIC CLUB
$15.50 per person
Layers of smoked turkey, applewood smoked bacon, swiss cheese, avocado, tomato, lettuce, and mayonnaise on white bread

CHICKEN CAESAR WRAP
$14.50 per person
Grilled chicken breast, romaine lettuce, croutons, shaved parmesan cheese, and Caesar dressing in a flour tortilla

MEDITERRANEAN BEEF PITA
$14.50 per person
Sliced roast beef with hummus, feta cheese, olives, red onion, tomato, cucumber, and tzatziki dressing in a pita

ITALIAN BISTRO
$14.50 per person
Genoa salami, capiccolo, provolone cheese, arugula, tomato, mozzarella cheese, and sun-dried tomato aioli on ciabatta bread

TOFU BANH MI
$14.50 per person
Grilled marinated tofu, shredded cucumber, daikon carrot, Sriracha, and sesame aioli on a baguette

MOTHER NATURE WRAP
$14.50 per person
Grilled marinated vegetables, avocado, tomato, toasted quinoa, mesclun salad, and herb goat cheese in a wheat tortilla
SOUP AND SANDWICH COMBO
$12.50 per person
Select a half sandwich or a half wrap with a cup of soup:
Choices of soup are Tuscan vegan bean soup or chicken corn chowder
Choice of cookies or brownies

TO GO BOXED LUNCH
$10.25 per person
Choose a full sandwich or a full wrap with 2 sides, a cookie, and a bottled water or canned soda
Select from classic club sandwich, Italian bistro sandwich, chicken Caesar wrap, or mother nature wrap
Side selections include vegetable couscous, sundried tomato pasta salad, spring mix, chips, fresh fruit cup or seasonal whole fruit

PIZZA PICK UP
One topping pizza $13.95
Two topping pizza $15.95
(Pick up from Cougar’s Den Café, or delivery for an additional charge)
SERVED LUNCH ENTRÉE
Includes freshly baked dinner rolls, freshly brewed coffee (includes regular and decaf), assorted hot tea, ice tea, ice water, and your choice of dessert
Buffet set-up add $4.00

CHICKEN SALTIMBOCCA
$18.25 per person
Breast of chicken with fresh sage, pommery au jus, orzo pasta, and grilled asparagus

CHICKEN PIZZAIOLA
$18.25 per person
Chicken breast paillard with basil pomodoro sauce, three cheeses, olives on a bed of spaghetti, pesto pasta, and micro greens

ALMOND MILK POACHED CHICKEN
$18.25 per person
Chicken breast, bulgur wheat, gremolata, baby bok choy, toasted marcona almonds, and dried cranberries

ANGELA’S CITRUS LIME CHICKEN
$18.25 per person
Marinated chicken breast, cilantro rice, and black beans with a corn relish

ARTICHOKE CHICKEN
$20.50 per person
Chicken breast with artichoke hearts, sun-dried tomatoes, mushrooms, fresh herbs, and balsamic vinegar

GRILLED MAHI MAHI
$21.25 per person
Freshly grilled mahi mahi with guava ginger coulis, white rice, and fresh pineapple salsa

MORE SERVED LUNCH >>>
SERVED LUNCH ENTRÉE (CONTINUED)
Includes freshly baked dinner rolls, freshly brewed coffee (includes regular and decaf), assorted hot tea, ice tea, ice water, and your choice of dessert
Buffet set-up add $4.00

VEGETARIAN PASTA
$13.00 per person
Cavatappi with roasted garlic, crimini mushrooms, broccoli rabe, olive oil, and pecorino cheese

VEGETARIAN PORTOBELLO MUSHROOM
$13.00 per person
Vegetarian portobello mushroom stuffed with quinoa, sundried tomato, and spinach

MISO CRUSTED ATLANTIC SALMON
$24.00 per person
Baked salmon served on a bed of spinach with gingered beurre blanc

STUFFED ROLLED BEEF TENDERLOIN
$32.50 per person
Beef tenderloin stuffed with spinach, mushrooms, feta cheese, sundried tomato, and port wine demi glace

ROAST PRIME RIB OF BEEF
$29.95 per person
Thick cut of black angus prime rib with creamed horseradish, au jus, and yorkshire pudding

SIDE STARCH (CHOOSE ONE)

TRUFFLED MASHED POTATOES

GRATIN OF POTATO

POTATO FONDATS

CONFETTI RICE

SIDE SALAD A LA CARTE

TOSSED GREEN
$3.25 per person
Tossed greens with tomatoes, cucumbers, and croutons served with house made ranch dressing and Italian dressing on the side

ALMOND MANDARIN ORANGE
$3.25 per person
Spring mix with mandarin oranges garnished with almonds and raspberry vinaigrette

STRAWBERRY WALNUT SALAD
$3.25 per person
Spring mix and romaine lettuce with blue cheese crumbles, walnuts and sliced strawberries with house made balsamic vinaigrette
SMALL BITES
Minimum order of 10 persons
2 pieces per person

COLD SELECTIONS
Seared beef carpaccio with spicy aioli on a crostini
$4.25 per person
Caprese salad on a skewer
$3.50 per person
Spicy shrimp ceviche on a spoon
$4.95 per person
Bruschetta with capicola, tomato, and basil
$3.25 per person
Cucumber cup with quinoa, feta cheese, roasted tomato, and mint
$3.25 per person

HOT SELECTIONS
Assorted mini quiche
$4.25 per person
Spanakopita
$3.50 per person
Pot stickers with dipping sauce
$4.25 per person
Mini crab cakes with saffron aioli
$4.95 per person
Fried sweet pea falafel with aioli dip
$3.50 per person
Buffalo chicken wings with celery sticks and ranch dressing
$4.50 per person
Chicken peanut satay
$5.25 per person
Beef teriyaki brochette
$6.25 per person
## Displayed Reception Items

### Baked Brie Pastry
- **Price**: $5.95 per person
- **Description**: Baked brie in a puff pastry, baguette crostinis, assorted crackers, and garnished with candied walnuts and green apple slices

### Charcuterie Board
- **Price**: $7.95 per person
- **Description**: Local and imported cured meat, pâté, chutney, and gherkin pickles with crackers and sliced baguette

### Domestic Cheese Platter
- **Price**: $4.50 per person
- **Description**: Tillamook cheddar cheese, American cheese, Swiss cheese, and crackers all garnished with grapes

### Imported Cheese Platter
- **Price**: $7.95 per person
- **Description**: Camembert, p’tit basque, white stilton with a honey drizzle, and crackers all garnished with walnuts, grapes, and strawberries

### Garden Vegetable Tray
- **Price**: $3.95 per person
- **Description**: Fresh vegetable platter (includes red bell pepper hummus)

### Fresh Fruit Platter
- **Price**: $3.50 per person
- **Description**: Honeydew, canteloupe, strawberries, and pineapple

## Light Refreshments and Afternoon Snacks

### Afternoon Pick Me Up
- **Price**: $9.75 per person
- **Description**: Vegetable platter with ranch dip, assorted mini croissant sandwiches (turkey, ham, OR egg salad), gourmet cookie platter, and ice tea or lemonade

### Hummus with Pita Chips
- **Price**: $6.75 per person
- **Description**: Hummus with pita chips, vegetable platter with ranch dip, and choice of bottle water and/or canned soda

### Healthy Choice
- **Price**: $7.25 per person
- **Description**: Fresh fruit platter, Gai cookies, and choice of bottled water and/or bottled juice

### Mexican Snack
- **Price**: $6.95 per person
- **Description**: Tortilla chips with pico de gallo and guacamole, and choice of bottled water and/or canned soda

### Strawberry Fields
- **Price**: $8.75 per person
- **Description**: Strawberry jam shortbread cut out cookies, chocolate dipped strawberries, fresh strawberries with whipped cream and brown sugar, and strawberry lemonade

## A la Carte Snacks

### Granola Bar
- **Price**: $1.25 per person

### Packaged Nuts
- **Price**: $1.75 per person

### Packaged Trail Mix
- **Price**: $1.75 per person

### Whole Fruit
- **Price**: $1.25 per person

### Sun Chips
- **Price**: $1.25 per person
SERVED DINNER ENTRÉE
Includes freshly baked dinner rolls, freshly brewed coffee (includes regular and decaf), assorted hot tea, ice tea, ice water, and your choice of dessert
Buffet set-up add $4.00

CHICKEN SALTIMBOCCA
$18.25 per person
Chicken breast with fresh sage, pommery au jus, orzo pasta, and grilled asparagus

CHICKEN PIZZAIOLA
$18.25 per person
Chicken breast paillard with basil pomodoro sauce, three cheeses, and olives on a bed of spaghetti, pesto pasta, and micro greens

ALMOND MILK POACHED CHICKEN
$18.25 per person
Chicken breast, bulgur wheat, gremolata, baby bok choy, toasted marcona almonds, and dried cranberries

ANGELA’S CITRUS LIME CHICKEN
$18.25 per person
Marinated chicken breast, cilantro rice, and black beans with a corn relish

ARTICHOKE CHICKEN
$20.50 per person
Chicken breast with artichoke hearts, sun-dried tomatoes, mushrooms, fresh herbs, and balsamic vinegar

GRILLED MAHI MAHI
$21.25 per person
Freshly grilled mahi mahi with guava ginger coulis, white rice, and fresh pineapple salsa

MORE SERVED DINNER >>>
SERVED DINNER ENTRÉE (CONTINUED)
Includes freshly baked dinner rolls, freshly brewed coffee (includes regular and decaf), assorted hot tea, ice tea, ice water, and your choice of dessert
Buffet set-up add $4.00

VEGETARIAN PASTA
$13.00 per person
Cavatappi with roasted garlic, crimini mushrooms, broccoli rabe, olive oil, and pecorino cheese

VEGETARIAN PORTOBELLO MUSHROOM
$13.00 per person
Vegetarian portobello mushroom stuffed with quinoa, sundried tomato, and spinach

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$24.00 per person
Baked salmon served on a bed of spinach with gingered beurre blanc

STUFFED ROLLED BEEF TENDERLOIN
$32.50 per person
Beef tenderloin stuffed with spinach, mushrooms, feta cheese, sundried tomato, and port wine demi glace

ROAST PRIME RIB OF BEEF
$29.95 per person
Thick cut of black angus prime rib with creamed horseradish, au jus, and yorkshire pudding

SIDES (CHOOSE ONE)

TRUFFLED MASHED POTATOES
GRATIN OF POTATO
POTATO FONDATS
CONFETTI RICE

SIDED SALAD A LA CARTE

TOSSED GREEN
$3.25 per person
Tossed greens with tomatoes, cucumbers, and croutons served with house made ranch dressing and Italian dressing on the side

ALMOND MANDARIN ORANGE
$3.25 per person
Spring mix with mandarin oranges garnished with almonds and raspberry vinaigrette

STRAWBERRY WALNUT SALAD
$3.25 per person
Spring mix and romaine lettuce with blue cheese crumbles, walnuts and sliced strawberries with house made balsamic vinaigrette

CATERING INFORMATION  BREAKFAST  LUNCH  SMALL BITES  DINNER  DESSERT & BEVERAGES
THEMED BUFFET
Minimum of 25 persons

SOUTH OF THE BORDER
Select 1 protein $18.25 per person
Select 2 proteins $23.95 per person
Choice of: Grilled chicken in mole sauce, Mexican style pork carnitas, carne asada, chicken fajitas, or Yucatan style shrimp tacos
Includes: Chips and salsa, black beans, Spanish rice, corn and flour tortillas, mixed lettuce, guacamole, sour cream, jalapenos, jicama, peppers, and cilantro lime dressing
Dessert choices: Flan, churros, or tres leches cake

PACIFIC RIM
Select 1 protein $18.25 per person
Select 2 proteins $24.95 per person
Choice of: Coconut ginger chicken breast, Atlantic salmon miso crust, teriyaki braised shortribs, cashew nut pork loin, crispy stir fry tofu with shiitake mushrooms, and bamboo shoots in black bean sauce
Includes: Mixed Asian green, edamame, glass noodles with sesame citrus dressing, Jasmine rice, and assorted Asian Vegetables
Choice of: California rolls or Egg rolls with dipping sauce
Dessert choices: Almond Chinese cookies or Green tea Mochi rice cake

ITALIAN
Select 1 protein $18.25 per person
Select 2 proteins $22.95 per person
Choice of: Chicken Sorrentino, grilled polenta and portobello mushroom with smoked tomato marinara sauce, or baked ziti
Choice of: Mista verde salad with raspberry balsamic vinaigrette, antipasto salad, or calamari fritto
Includes: Seasonal squash medley and fusilli with pesto or pomodoro sauce, and garlic bread
Dessert choices: Panna cotta or biscotti cookies

MEDITERRANEAN
Select 1 protein $20.25 per person
Select 2 proteins $24.95 per person
Choice of: Chicken Piccata, Atlantic salmon with chermoula crust, grilled eggplant caponata, baked spinach tortellini, or layered beef greek moussaka with eggplant
Includes: Greek salad, couscous, roasted vegetables, and pita bread with hummus
Dessert choices: Cappuccino tiramisu, baklava or Pistachio Malabi
DESSERT
SWEETS BY THE DOZEN
$16.75 a dozen
Cookies, lemon bars or brownies, baklava, and biscotti

CHOCOLATE FOUNTAIN
$275.00 +$2.95 per guest
Includes assorted goodies for dipping: marshmallows, pretzels, strawberries and shortbread cookies

INDIVIDUAL CAKE SLICES
$3.95 per slice

DESSERT BAR
$9.75 per person
Choice of two desserts plus a fresh fruit platter. Includes freshly brewed coffee (includes regular and decaf), assorted hot tea, ice water and choice of lemonade OR ice tea
Selections:
New York style cheesecake
Flourless chocolate cake
Tiramisu
Carrot cake
Chocolate Mousse cake
Black forest cake
Fresh fruit tart

BEVERAGES
BOTTLED WATER $1.50 per person
CANNED SODA $1.50 per person
LEMONADE $1.95 per person
ICE TEA $1.95 per person
FRESH FRUIT PUNCH $2.25 per person
HOT CHOCOLATE PACKETS $2.25 per person
HOT CIDER PACKETS $2.25 per person
COFFEE (REGULAR) BY THE GALLON $15.50
COFFEE (DECAF) BY THE GALLON $15.50
ASSORTED HOT TEA BY THE GALLON $15.50