



Student Catering Menu



*There are times when breakfast seems
the one thing worth getting up for.*

BREAKFAST BUFFETS

Price per guest, 10 guest minimum

Everyday Continental - 9.89

Freshly baked muffins

Sliced seasonal fruit

Fruit-infused water

Brewed coffee

Traditional - 10.89

Cinnamon French toast or buttermilk pancakes

Whipped butter + hot syrup

Scrambled eggs

Turkey, pork or vegetarian sausage

Rosemary red potatoes

Fruit-infused water

BREAKFAST HANDHELDS

Price per dozen.

Egg Sandwiches - 35.89 per dozen
(all served on an English muffin)

Bacon, egg + cheese

Sausage, egg + cheese

Egg + cheese

Tomato, spinach, egg + cheese

Breakfast Burritos - 37.89 per dozen
(all served on a 10" flour tortilla)

Bacon, egg, roasted red potato + cheese

Sausage, egg, roasted red potato + cheese

BREAKFAST HANDHELDS

Price per dozen.

Assorted Bagels + Spreads - 16.49 per dozen

Extra Cream Cheese - 0.75 each

Assorted Donuts - 16.49 per dozen

Assorted Danish - 16.49 per dozen

Assorted Muffins - 16.49 per dozen

Hardboiled Eggs - 15.49 per dozen

BYO Yogurt Parfait - 3.89 per guest

with fruit compote + granola

Oatmeal - 3.49 per guest

with sugars, raisins + cinnamon

LUNCH



*We might be biased, but we believe the
lunch hour is the best hour of the day.*



SANDWICHES

Minimum of 10 guests.

Classic Deli Buffet - 15.89 per guest
Your choice of two types of deli classics with house chips, cookies, mayonnaise + mustard

Express Box Lunch - 15.89 per guest
Your choice of 2 types of sandwiches.
(Up to 30 guests and 3 for 31+)
Choice of deli classic with chips, whole fruit and condiments

Deli or Express Sandwich Options
Served with lettuce, tomato + onion on Chef's selection of sliced bread

- Ham + Swiss
- Turkey + Provolone
- Roast Beef + Cheddar
- Tuna Salad
- Grilled Veggie Hummus Wrap

HOT BUFFETS

Minimum of 10 guests.

Picnic - 15.89 per guest
Your choice of two proteins
Hamburger, veggie burger or hot dog
Assorted buns, lettuce, tomato, pickles, onions, ketchup, mustard, mayonnaise
Pasta salad
Coleslaw

BYO Street Taco - 15.89 per guest
Choice of chili chickpea, seasoned chicken or ground beef
Cilantro, onion, lime wedges, salsa + corn tortillas
Cilantro lime rice
Charro black beans

Asian Flavors Buffet - 15.89 per guest
Teriyaki chicken breast or sweet + sour tofu
Sesame vegetables
Fried rice

The Roman - 15.89 per guest
Classic caesar salad
Meat lasagna, veggie lasagna or chicken alfredo
Fresh baked garlic bread

Southwest Fajitas - 15.89 per guest
Grilled chicken fajita or tofu veggie fajita
Spanish rice
Charro black beans
Sour cream, cheddar cheese + flour tortillas

SHARED SNACKS + SIDES

Serves 10 guests per order.

Hummus + Pita Triangles - 23.89
Cheese + Crackers - 26.49
Fresh Fruit Platter - 28.89
Caesar Salad - 27.49
Garden Salad - 23.49
House Potato Chips - 21.49
Chicken Tenders + Dips - 73.49





Pizza is the world's favorite shareable food.

*We eat it everywhere – at home, in restaurants,
on the streets and everywhere in between.*

PIZZA

Price per pizza, 10 guest minimum.

16" Cheese - 18 ea

16" Specialty - 18 ea

16" Without Gluten Cheese - 18 ea

Substitute Vegan Cheese - 3.89

Veggies plus 1.89 ea

Meats plus 1.89 ea

Specialty Pizzas!

Combos

Meat lovers

Chicken bacon ranch

Hawaiian

Veggie supreme

Margherita

BBQ chicken

Veggies!

Onion

Mushroom

Peppers

Tomato

Pineapple

Olives

Spinach

Meats!

Pepperoni

Ham

Sausage

Chicken

Bacon



SWEETS + TREATS

Assorted Freshly Baked cookies - 12.89 per dozen

Assorted Mini Cookies - 7.49 per dozen

Home-made Fudge Brownies - 18.49 per dozen

House-made Blondies - 18.49 per dozen

Rice Crispy Bar - 18.49 per dozen

House-blend Trail Mix - 10.89 per pound

Savory Party Mix - 9.49 per pound

Individually Wrapped Quaker Bars - 1.89 each

Individually Bagged Chips - 1.89 each

Fresh Whole Fruit - 23.89 per dozen

Cupcakes - 21.49 per dozen

Mini cupcakes 17.49 per dozen

BEVERAGES

HOT

Freshly brewed regular coffee - 15.89 per gallon

Freshly brewed decaf coffee - 15.89 per gallon

Hot water and assorted teas - 15.89 per gallon

Hot chocolate - 15.89 per gallon

COLD

Cold iced tea - 15.89 per gallon

Lemonade - 15.89 per gallon

Orange juice - 15.89 per gallon

Fruit infused water - 12.89 per gallon

Iced water - 5.90 per gallon



Plan Your Event!



**HUMBOLDT
DINING**

Welcome to Event Catering by Humboldt Dining!

Our goal is to provide exceptional quality, amazing service and a creative cutting-edge culinary experience! Our friendly and professional staff is available to help plan your special event Monday-Friday 8:00am - 5:00pm. For customized service and menus please contact our catering coordinator.

Cal Poly Humboldt Dining Services - Catering

Morgan McEvoy, Director of Catering

Chef Mariano, Executive Chef

(o) 707.826.4001 - (m) 707.601.5190 - catering@humboldt.edu

Scheduling Policy

To ensure the best possible service we ask that events be booked at least 7 business days in advance. We understand events arise unexpectedly and we'll do our best to accommodate your needs.

Everything Included with Your Order!

Every order receives Delivery, Cleanup, and Sustainable / Reusable Service-ware or China and Glass-ware.

\$10 Discount Available for Self-Service

We will provide a \$10 discount on your order if you choose our Self-Service option. For this arrangement, you need to 1) Pickup your order 2) Setup your event 3) Cleanup when done 4) Return all reusable service-ware within 24 hours of your event. The event area must be cleaned thoroughly and all service-ware must be returned for this discount to apply.

Tax & Tax Exempt

Unless your order is tax-exempt, a tax rate of 8.50% will be applied to all orders. Please email tax-exempt forms at least 3 days prior to the event to morgan.mcevoy@humboldt.edu



**Linen**

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non-food tables are available for an additional charge per table of \$6.99 (72"x72") - \$8.99 (90"x90") - \$9.99 (120"x54").

Guest Counts

We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guest count.

Billing & Payment

A form of payment (purchase order or credit card) is kindly requested three business days prior to the event date. We ask that contracts be paid in full within one business day following the event.

Special Diets

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

Calorie Counts

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Event Time

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.

Cancellation

We kindly request that cancellations must be made 5 business days prior to the event date.

Meeting Room Reservations and Equipment

Please reserve all non-food related equipment by contacting the CPH Event Coordinator at ces@humboldt.edu. This will include room reservation, set and room configuration, audio visual and other general information.



dineoncampus.com/calpolyhumboldt