



Hope International University

Faculty and Staff Catering Menu

Provider Contact Food Service at Hope International University has a fresh and unique approach to planning extraordinary special events. We are proud to offer premiere catering services that combine culinary artistry and event design.

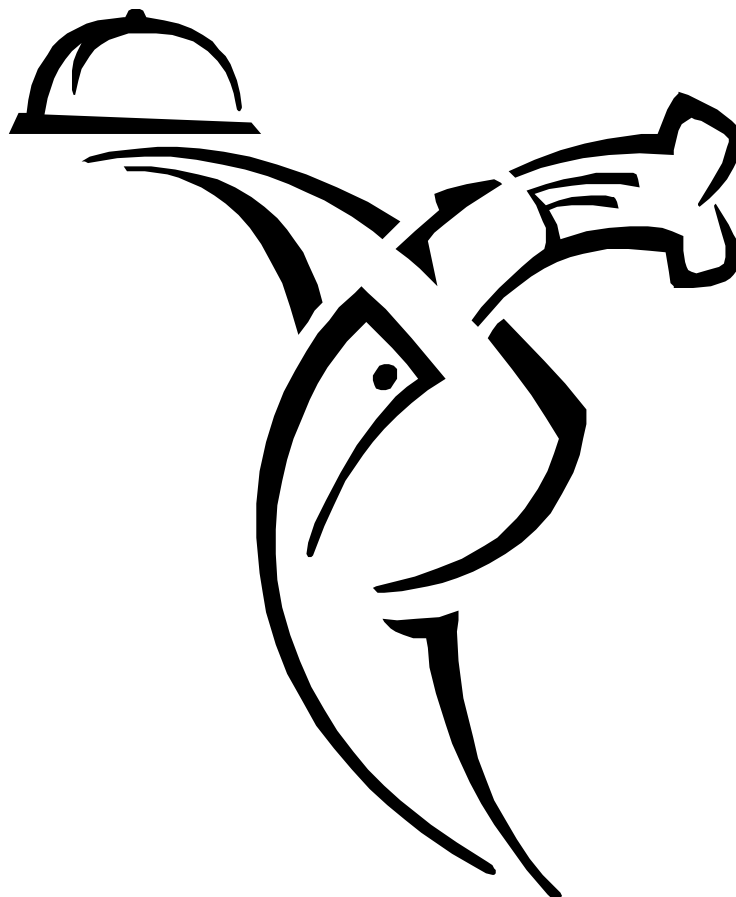
As a local homegrown company with a global appeal, we combine our creative balance of polished casual services and our passion for culinary excellence to create extraordinary experiences and trend-setting presentations. Our chefs craft culinary magic by offering an international menu featuring a plentiful variety of quality cuisine choices and exquisite designs options to fulfill any occasion. With this winning combination, it is no wonder we are redefining hospitality.

Let us take the stress out of running your event and transform it into a first class experience reflecting your personal and unique touches.

Our team of event specialists can assist you with expert advice on stylizing, customizing and personalizing your event. Provider offers one-stop shopping to deliver all of your event needs, from start to finish.

We make it our mission to offer value-oriented culinary experiences with innovative concepts, and a trained staff to execute all.

We look forward to working with you in creating an exceptional and memorable event...deserving of a standing ovation!



Planning Your Event

Thank you for inquiring about our Catering and Event Services at Hope International University. To assist you in planning your event, we have included the following guidelines:

Secure Event Location

Reserve a room by contacting Conference & Events. Room set-up and any audio/visual needs should be coordinated with at that time. Once you have reserved your event location, here are some guidelines that will assure smooth planning:

Provider Onsite Menu and Order Form

Contact **Provider** as soon as you book your event thru the University. This needs to be done at least 3 to 4 weeks prior to the event. While every decision need not be finalized in the beginning, the more decisions you have made, the easier your event planning will proceed. The Catering Menu and order form is located on the HIU website. Please complete each line on the form and submit it. It will be emailed to kmurray@hiu.edu along with a copy to your email address.

Finalize Event Details

The **Provider** Catering office will contact you if there are any question or concerns about your event.

The Food Service Director, Kevin Murray, can be contacted at kmurray@hiu.edu

Feel free to contact the office between the hours of 8:00am and 4:30pm, Monday thru Friday 714-879-3901 ext 7461. Email is the fastest way to connect as Kevin may be engaged in catering events throughout the day.

Meal Service

All meals are served buffet style unless otherwise requested. Prices include the buffet linen & décor, standard guest seating linen, high quality disposables, set up and tear down, service attendants, set up and cleanup. Meal Service is for a maximum of two hours. China is available at no extra charge in the Rotary Room and Christensen Room. Meals may be arranged to be plated and served for an additional fee, including service staff and table settings. Additional linens are available for \$5.25 per cloth.

Event Times

To ensure a successful event we require prior access to the event location for set up. The amount of set up time varies depending on the complexity and size of the event. Please be sure to secure access to the location, set-up time and clean up time for your event. Host agrees to begin their event at the scheduled time and to end event at the designated time on the contract. If the event does not begin and/or end at the designated times, Provider reserves the right to bill the host for additional hours.

Food & Beverage

Food not prepared by Provider cannot be served, displayed, stored or reheated by Provider or any employee overseeing the event. We prepare extra food for the event to ensure plentiful portions. Distribution of any remaining food will be the responsibility of the Provider Manager. We reserve the right to refuse distribution of leftover food. Provider is not responsible for any food items removed from a Catering event. Provider does not package the food to go.

Review, Sign and Return Contract to Confirm Your Event

Upon placing your order, you will receive a contract of services requested. This contract must be signed, scanned and emailed to kmurray@hiu.edu to confirm your event prior to providing the guarantee. Events are not confirmed until the signed contract is received.

Provide Final Guest Count Guarantee

We require a guest count, pricing and menu finalization at least seven working days before your event. This count is your guaranteed number. If no count is given at that time, your original booking count or actual number of guests, whichever is greater, will be charged.

Cancellations and Changes

Any event or menu item cancelled or changed, less than 3 business days prior to the event, will result in a service charge of 25% of the cost of the invoice to cover food and labor invested at the time of cancellation.

Catering Pricing

Your catering price includes food and beverages, buffet set-up, buffet décor, buffet/beverage linen, equipment, clean-up and removal. Catering prices are subject to a location set-up fee where delivery and set-up are beyond a standard meeting room environment. Catering prices are subject to California State Sales Tax. Menu pricing is based on events of 30 guests or more. Smaller events may be subject to an additional service charge.

Payment

Following your event, a final invoice will be prepared and forwarded to you for payment thru the University. Should the final count increase or any other charges be incurred, these will be reflected on your final invoice.

Morning Break

All Morning Breaks include Gourmet Coffee and Orange Juice

Country Feast Buffet

\$11.75 per person

Scrambled Eggs, Breakfast Potatoes, and choice of (1) Bacon, Sausage or Ham, with Breakfast Pastries, and Fresh Fruit

Rise and Shine

\$7.15 per person

Choose one of our delicious Breakfast Burritos: Bacon and Egg, Sausage and Egg, or Egg and Cheese Burrito

Classic Continental Buffet

\$9.25 per person

Muffins and Pastry Assortment and Fresh Fruit

Morning Sweets

\$8.25 per person

Cinnamon Rolls or Assorted Breakfast Breads

Healthy Start

\$9.50 per person

Oatmeal, Yogurt, Craisins, Seasonal Berries, Granola, Almonds and Honey with Fresh Fruit

“Granola” Toast Buffet

\$12.50 per person

French Toast rolled in Granola and served with Maple Syrup, Scrambled Eggs and choice of (1) Bacon, Sausage or Ham and Fresh Fruit

Mix & Match

If you are planning refreshments in the morning, we offer a creative selection to mix and match for your event

Bakery Priced Per Dozen (2 dozen Minimum)

- Muffins (per dozen).....\$15.25
- Danish & Cinnamon Rolls (per dozen).....\$14.25
- Cookies (per dozen).....\$ 9.25
- Bars (per dozen).....\$15.25
- Croissants (per dozen).....\$16.50
- Bagel & Cream Cheese (per dozen).....\$21.75
- Breakfast Sandwich\$3.95
- Breakfast Burrito\$3.95
- Fresh Fruit Platter (15-20).....\$42.00
-

Morning Breaks are designed to be dropped off and displayed on linen covered tables. Service attendants can be provided at \$15 per hour. All Morning Breaks are served on disposable trays with high quality plastic plates, cups and flatware.

Gourmet To-Go

The Gourmet To-Go menu is designed to give you maximum flexibility and options to build an event menu that works within your budget.

Working Lunch

\$8.25 per person

Designed to accommodate a working meeting during lunch. Served platter style or boxed lunch style based on your needs. Choose any two Palm Sandwiches or Wraps. Includes Chips, Gourmet Cookies and one Classic Beverage.

Maximum of two options per order, please.

Roast Beef & Cheddar	Roast Beef & Cheddar, Lettuce and Herbed Aioli stacked on a soft roll
CA Turkey Club	Turkey, Cheese, Bacon, Lettuce, Tomato, Avocado Ranch on a soft roll
Grilled Chicken Caesar Wrap	Romaine, Grilled Chicken, Cheese, Pepitas and Caesar Dressing Wrapped
Turkey Pesto Wrap	Turkey, Pesto Mayo, Red Peppers, Lettuce, Cheese Wrapped
Garden Wrap	Grilled Marinated Vegetables, Hummus, Lettuce and Cheese Wrapped
Classic Beverage	Country Lemonade-Iced Tea-Tropical Iced Tea-Starbucks Coffee-Starbucks Decaf-Bottled Water. Add a 2 nd beverage for \$1.00 per person

Mix & Match

Mix and match platters to create your own event or enhance a working lunch.

Mix & Match

Small 15-20 servings/ Large 35-40 servings			
Classic Potato Salad	\$38.00/\$76.00	Fresh Fruit Cubed	\$42.00/\$84.00
Macaroni Pasta Salad	\$38.00/\$76.00	Chips & Salsa Platter	\$30.00/\$60.00
Mediterranean Cous Cous	\$38.00/\$76.00	Vegetable Platter with Dipping Sauce	\$38.00/\$76.00
Chopped Garden Salad	\$38.00/\$76.00	Palm Sandwiches (Ham-Turkey or Beef) 25 pieces	\$40.00
Caesar Salad	\$38.00/\$76.00	Turkey, Spinach & Cheese Pinwheels 25 pieces	\$40.00
Mix & Match Beverages		Gallon (approx. 12-10 oz servings)	
Includes cups and any condiments		Iced Tea	\$15.50
Country Lemonade	\$15.50	Starbucks Coffee	\$21.00
Bottled Water	\$ 2.00ea	Soda Cans (each)	\$1.50
Hot Chocolate	\$14.25	Hot Apple cider	\$14.25

Gourmet To-Go Menus are designed to be displayed on linen covered tables (except pizza). We include high quality plastic plates, cups and flatware.

Entrée Salads

Salads include artisan bread basket, beverage and a sweet treat. Salads are plated and can be served or preset.

Harvest Salad

\$16.25

Grilled Chicken, Fresh Greens, Caramelized Pears, Walnuts and Cheese Crouton with a Pomegranate Vinaigrette.

Grilled Steak Salad

\$17.25

Grilled Flank Steak served over a bed of Crisp Garden Greens, Roasted Red Peppers, Roma Tomatoes and topped with Fried Onion Straws. Served with Herbed Vinaigrette.

Berry Almond Chicken Salad

\$16.25

Grilled Chicken, Sliced Fresh Strawberries, Plump Blueberries on Freshly Chopped Greens Topped with Roasted Almonds, Shaved Asiago Cheese and Raspberry Vinaigrette.

Smokehouse BBQ Chicken Salad

\$16.25

Smoked Chicken, Roasted Corn, Black Beans, Tomatoes, Jack & Cheddar Cheese, Crisp Onions and Cornbread Croutons on a bed of Fresh Greens with BBQ Ranch Dressing.

Grilled Tuscan Chicken Salad

\$16.25

Grilled Chicken Breast and Marinated Vegetables on Crisp Lettuce in Balsamic Vinaigrette and topped with Kalamata Olives.

Sweet Treats

(Choose One)

- Handcrafted Cookies
- Classic Carrot Cake
- Chocolate Cake
- Lemon Layer Cake
- Assorted Dessert Bars
- Churros
- Fruit Parfaits

Beverages

(Choose One)

- Starbucks Coffee
- Iced Tea
- Lemonade
- Paradise Punch
- Add a 2nd beverage for \$1.00 per person

Spinach Salad

\$16.25

Baby Spinach, Feta Cheese, Strawberries, Candied Walnuts and Purple Onion topped with Grilled Chicken. Served with Raspberry Vinaigrette. Steak or Shrimp- \$2.00 extra

Maui Chicken Salad

\$17.25

Crisp Greens topped with Grilled Chicken, Grilled Pineapple, Roasted Red Peppers and Carrots nestled on a Crisp Won Ton. Sprinkled with Macadamia Nuts and Pineapple Ginger Vinaigrette.

California Cobb Salad

\$16.25

Chopped Greens, Roasted Turkey, Applewood Smoked Bacon, tomatoes, Eggs, Avocado, Bleu Cheese and Buttermilk Ranch Dressing.

Baja Cajun Salad

\$17.25

Grilled Chicken on a bed of Garden Greens and topped with Black Beans, Diced Tomatoes, Cilantro, Jicama, Jalapeno Jack and Cheddar Cheese, Tortilla Strips and Chipotle Ranch Dressing. Steak or Shrimp- \$2.00 extra

Thai Chicken Noodle Salad

\$17.25

Grilled Chicken, Snow Peas, Carrots, Long Beans on Udon Noodles W/ Coconut Curry, topped with Crushed Peanuts.

Premium Desserts

The following dessert upgrades are available for \$2.25 per person

- Seasonal Fruit Tarts
- Cheesecake & Fresh Berries
- Ask about seasonal desserts

For Served or Pre-set salads an additional 25% service charge applies.

Global Classic Buffets

Italiano

Includes Caesar salad, seasonal vegetable, garlic bread sticks, beverage and sweet treat.

Classics

\$16.75 per person (Choose One)

- Classic Lasagna il Forno
- Vegetarian Lasagna Alfredo
- Baked Pasta Rustica
- Chicken Pasta Alfredo

Pastabilities

\$14.75 per person (Choose One)

- Pasta Quattro Formaggio
- Penne Pasta Bolognese
- Classico Pasta Alfredo
- Gemelli Pasta w/ Chipotle Cream
- Pasta Basil Pesto

Chicken

Add one \$3.25 per person

- Chicken Parmesan
- Lemon Chicken Piccata
- Chicken Scallopini

Latin Influence

\$14.75 per person

Includes choice of one entrée, two sides, crisp tortilla chips, salsa Fresca, Latin toppings, churros and beverage.

Entrees

- Chicken or Beef Fajita
- Yucatan Roasted Carnitas Tacos
- Carne Asada Tacos or Pollo Asada Tacos
- Mexican Chicken Enchiritos
- Mexican Cheese Enchiritos

Add a second entrée for \$3.25 Per Person

Sides (Choose Two)

- Spanish Rice
- Refried Beans
- Cilantro Rice
- Smoky Black Beans

The Classics

\$16.75 per person

Includes choice of one entrée, Chef's seasonal accompaniments, garden chopped salad, bread basket, beverage and sweet treat.

- Herb Roasted Chicken, Cheddar-Chive Mashed Potatoes, Pan Gravy
- Rosemary Lemon Chicken, Rice Pilaf
- Herb Grilled Chicken with Tomato Provencal Sauce, Herb Orzo Pasta
- Chicken Marsala, Fussili Pasta
- Korean BBQ Chicken, Basmati Rice
- Roasted Tri-Tip of Beef, Mushroom Demi Glaze, Cheddar Chive Mashed Potatoes (additional \$1.00 per person)
- Ginger-Soy Marinated Tri-Tip of Beef, Roasted Potatoes (additional \$1.00 per person)
- Teriyaki Pork Loin & Mango Salsa, Jasmine Rice

Add a second entrée for \$4.25 per person

Sweet Treats

(Choose One)

- Handcrafted Cookies
- Classic Carrot Cake
- Chocolate Cake with Vanilla Sauce
- Lemon Layer Cake
- Dessert Bars
- Churros
- Fruit Parfaits

Beverages

(Choose One)

- Starbucks Coffee
- Iced Tea
- Lemonade
- Paradise Punch
- Add a 2nd beverage for \$1.00 per person

Premium Desserts

The following dessert upgrades are available for \$2.25 per person

- Seasonal Fruit Tarts
- Cheesecake & Fresh Berries
- Ask about seasonal desserts

Global Flavor Buffets

All buffets include salad, Chef selected side dishes, artisan bread basket, gourmet dessert display and a beverage.
Add a 2nd entrée for \$4.25 per person.

Italiano

- **Chicken Breast Florentine**, Panchetta Cream Sauce.....\$19.50
- **Roasted Herb Tri-Tip**, Caramelized Shallot Sauce.....\$19.50
- **Pork Scallopini**, Forest Mushroom Demi.....\$19.50
- **Grilled Salmon**, Mediterranean Smoked Tomato Relish.....Market

Celebration Classics

- **Slow Roasted Turkey Breast**, Classic Pan Gravy, Cranberry-Orange Relish.....\$19.50
- **Roast Pork Loin**, Caramelized Apple-Pear Demi Glaze.....\$19.50
- **Citrus Caramelized Salmon**, Lemon Dill Sauce.....Market
- **Boursin Stuffed Tenderloin**, Cabernet Reduction.....\$27.25
- **Smoked Prime Rib of Beef**, au jus, Horseradish Sauce.....Market
- **Halibut**, Citrus Beurre Blanc.....Market

Pacific Rim

- **Huli-Huli Chicken**, Mango Salsa.....\$19.50
- **Ginger-Soy Flank Steak**, Shitake Demi Glaze.....\$19.50
- **Kahlua Roast Pork**, Braised Cabbage & Sweet Maui Onions, Ginger-Soy Jus.....\$19.50
- **Macadamia-Crusted Breast of Chicken**, Pineapple Coconut Sauce.....\$21.50
- **Miso Marinated Salmon**, Lemon-Butter Sauce.....Market
- **Hoisin Braised Short Ribs**, Ginger Glaze.....Market

Latin Influence

- **Chili-Lime Grilled Chicken**, Pasilla Chili Sauce.....\$19.50
- **Oaxaca Chicken Mole**, Classic Mole Sauce.....\$19.50
- **Shrimp Enchiladas Suisas**, Chili Verde Sauce.....\$19.50
- **Ancho Crusted Pork Loin**, Pepian Sauce.....\$19.50
- **Adobo Rubbed Roast Sirloin**, Roasted Corn & Tomatillo.....\$19.50
- Tortilla Crusted Mahi Mahi, Poblano Cream Sauce.....Market

Salad

(Choose One)

- California Chopped Salad
- Classic Caesar Salad
- Asian Slaw
- Greek

Desserts

A lavish assortment of petite pastries & cakes beautifully displayed for your guest to select. (Served Buffet Style)

Beverages

Buffets include one beverage and water

(Choose One)

- Starbucks Coffee
- Brewed Iced Tea
- Lemonade
- Raspberry Lemonade
- Add a 2nd beverage for \$1.00 per person

Please ask our Event Coordinators for any favorites not found on these menus. Our Chefs are happy to consider your requests. Seasonal Selections are added throughout the year.

Refreshment Receptions

If you are planning a reception that requires light refreshments during non-meal periods, we offer a selection of creative snacks and beverages to mix and match for your event.

Savory Treats

- Crisp Tortilla Chips & Salsa Fresca
Add Guacamole \$1.00 Per Person
- Ciabatta Cheese Crisps & Herbed Soft Cheese
- Garden Vegetable Platters & Dipping Sauces
- Roasted Tomato & Garlic Bruschetta
- Hawaiian Pinwheels
- Roasted Vegetables & Cheese Pinwheels
- Mediterranean Breads & Spreads

Sweet Treats

- Petite Dessert Bars
- Handmade Cookies

Beverages

(Includes one beverage)

- Iced Tea
- Lemonade
- Tropical Punch
- Starbucks Coffee
- Each additional beverage
\$1.00 Per Person

Choose any 2 treats & beverage	\$6.25 per person
Choose any 3 treats & beverage	\$8.00 per person
Choose any 4 treats & beverage	\$9.75 per person
Choose any 5 treats & beverage	\$11.00 per person

Refreshment Receptions are designed to be dropped off and displayed on linen covered tables. High quality plastic plates, cups and flatware are included. Service attendants can be provided at \$15 per hour.

Designer Receptions

Our menus are designed to give you maximum flexibility in creating a reception that reflects your style. Our receptions start with a beautiful Artisan Cheese Display as the foundation. Our Reception Packages offer a wide variety of selections to build upon. Receptions are meant for grazing and not as a meal replacement. All food is artfully displayed on linen covered tables with the appropriate décor. High quality plastic plates, flatware and glassware are included. Menu pricing is based on events of 30 guests or more. Smaller events may be subject to an additional service charge.

California Artisan Display

\$7.00 per person

This artful display of handcrafted cheese, rustic flatbreads, delicious spreads, savory crisps, grapes, dried fruit and nuts, will not only delight your guests visually, but is sure to please their palate.

Additional hot items \$3.00each

All American Artisan Display \$10.95

Classic Cheddar Cheese Roulade& Crisps
Vegetable Crudities with Dipping Sauce
Cheesy Potato Wedges with Ranch Dip

Hot Items (Choose 1)

BBQ Beef Sliders
BBQ Wings
Crunchy Chicken Bites with Avocado Dip

Sweet Treats

Brownie Minis & Lemon Bar Minis

Latin Artisan Display \$10.95

A display of Pineapple, Spicy & Traditional Jack Cheese & Crisps
Salsa Bar with Chips: Pico De Gallo, Fruit Salsa, Black Bean & Corn Salsa and Fire Roasted Salsa

Hot Items (Choose 1)

Chicken Taquitos
Sweet Corn Fritter with Avocado Chipotle Ranch
Cha Cha Chicken Wings with Chipotle Ranch

Sweet Treats

Cinnamon Cookies & Tres Leches Parfait

Island Artisan Display \$10.95

A display of Pineapple, Papaya, Provolone, Cheddar and Pepper Jack Cheese with Crisps
Jamaican Lime Chicken Salad Pinwheels

Hot Items (Choose 1)

Hawaiian Meatballs
Chicken Skewers with Ginger Pineapple Glaze
Pulled PorK Sliders with slaw

Sweet Treats

Royal Cookies

Italian Artisan Display \$10.95

Cheese, Grapes, Salami with Crisps
Caprese Skewers
Turkey Pesto Pinwheels

Hot Items (Choose 1)

Tuscan Meatballs
Rosemary Chicken Skewers

Sweet Treats

Cream Puffs & Snickerdoodles

Pacific Rim Artisan Display \$10.95

Assorted Cheeses with Fresh Seasonal Fruit
Thai Chicken Cucumber Cups

Hot Items (Choose 1)

Thai Beef Skewers
Vegetable Spring Rolls with Plum Dipping Sauce
Sweet and Sour Pork Loin Skewers

Sweet Treats

Fortune Cookies & Ginger Cookies

Classic Beverages

All Artisan displays come with your choice of two beverages:

Raspberry Lemonade ◊ Classic Lemonade ◊ Iced Tea ◊ Tropical Tea ◊ Gourmet Coffee ◊ Gourmet Decaf

Designer Receptions are designed to be displayed on linen covered tables. High quality plastic plates, cups and flatware are included. Service attendants can be provided at \$15 per hour, per attendant.

Value Buffets

Value Buffets are designed to take advantage of the Main Dining Room to help keep your costs down.

They are available when service is scheduled in the Main Dining Room during the Academic Year.

Menu is determined by what is on the cycle menu. There are no substitutions. \$12.00 per person

Buffets include appropriate linen, décor and high quality disposables.

Includes:

- Garden Salad
- Entrée
- Two Side Dishes
- Bread & Butter
- Gourmet Cookies
- Two Beverages