OUR MISSION IS EXCELLENT SERVICE!

The Culinary Arts Institute’s Catering Program is proud to offer its students, faculty, staff, and community the most recent in culinary cuisine! Our mission is to provide excellent service and quality ingredients. We build our menu based on the research of new ideas and product readily discovered through out the world and available in local markets. Our product findings are then used as a tool for our students to transfer them into palatable menus selections, which is coordinated to the season availability of products.

The Culinary Arts Institute is proud to foster a strong relationship with our purveyors who continuously keep the culinary teaching faculty & staff conscious of the ever changing ecological commodity of their products and careful attention is exercised to promote earth friendly products that refresh classical menus and strengthen student’s creativity. We offer our guest’s vegetarian, gluten free choices which can be served on all current catering menu items.

If you are thinking of having a catering event, let the Culinary Arts Institute’s Catering Program cater your next event! We have a wide variety of selections to choose from and it is freshly prepared in our state-of-the-art Culinary Arts Institute building, which is a Platinum LEED Awards Recipient! Each catering event is managed and operated by highly trained, cutting edge culinary faculty and staff. Our prices are very competitive and proceeds support our program’s success.

The Culinary Arts Institute’s Catering Program is Student Centered, Student Focused and Student Operated. This provides excellent catering training and experience for our students enrolled in the Culinary Arts Program. Catering events might have some limitations based on student and faculty/staff availability, so it is imperative that an advance notice be given to the Catering Manager and Chefs.

If you are not able to find what you are looking for in the Catering Policy & Menu or require additional information, please let us know. I am sure we can help you in your catering decision! Our services include offsite (off-campus) and onsite (on-campus) delivery as well.

We are happy to provide you with the necessary information to help plan a memorable occasion for you and your guests.

Please call our Catering Department and let us help you plan your event!

Thank you for supporting our students and have a great day!

Catering Program — 818.364.7797
Chef Louis Eguaras, PSB, CPFC — 818.364.7706
Chef Cindy Rueda — 818.364.7130

Culinary Arts Institute @ Los Angeles Mission College
http://www.lamission.edu/culinary/catering.aspx
Onsite Catering Event Information and Procedures:

- To reserve and book your catering event, please make sure that you have looked at the Catering Policy & Menu first in its entirety and have an idea of what you would like to order ahead of time. We can always assist in helping you make a decision.
- Please do not disturb the Chef Instructors (faculty) in the Main Production Kitchen, Demonstration Lab, Mission Café or any lecture classrooms for your catering request.
- All catering event forms and requests must be made **2 weeks in advance** to make sure we have enough students and Instructional Assistants to accommodate the catering event. Since we currently do not have a Catering Manager or Coordinator, all catering requests must go through the Chefs coordinating the Catering Event, Chef Louis Eguaras and Chef Cindy Rueda.
- Please do not request for catering through the Mission Café Instructional Assistants or Chef Instructors (faculty) as this may cause major class disruption.
- All catering and banquet reservations require a purchase order. Once you have been given a catering quote, you will need to create a “PO” (Purchase Order), which needs to go through the business office first and then the PO is given to the Catering Manager to book the catering event. As long as the PO has been approved, we will be able to provide you with the catering service. A seventy-two (72) hour notification of the number of guest who will attend is required prior to date of your function. All cancellations of the event will have to notify the Catering Program one week before the event. For weekends, Special Requests/Orders, cancellations should be at least ten (10) days before the event.
- Prices are fixed and not subject to change. Additional charges may apply as well.
- Menu & Price subject to change 30 days prior to your event.
- Menu selections must be coordinated with Chef Louis Eguaras and Chef Cindy Rueda and the Chef-In-Charge of the event. Most menus do not include beverages or desserts, please coordinate proper arrangements for refreshments and dessert.
- All arrangements pertaining to the event must be cleared for ease of event delivery such as: Linen, China, Room Set Up for the event.
- The following incidentals need to be addressed at the time of event scheduling: Table Landscape, Flower Arrangements, Decoration, Ice Carvings, Additional Chefs, Sous Chef & Chef’s Associates, Bar & Bartenders, Wait staff, etc.
- Host of the event is responsible for contacting the college’s Facilities & Maintenance Department, Audio & Video Dept., and Other College Services. We cannot coordinate this and is not part of our Catering Program Service.
- Host of the event must determine the appropriate needs for their personal occasion. Charges will be incurred according to state laws, market price availability and student availability.
- We reserve the right to refuse any catering or banquet event due to lack of personnel, students and Instructional Assistants to attend to the event during the semester.
- Failure to pay delinquent invoices may result in suspension of catering service to your department.
**OFFSITE CATERING POLICY**

**Offsite Catering Event Information and Procedures:**

- To reserve and book your catering event, please make sure that you have looked at the Catering Policy & Menu first in its entirety and have an idea of what you would like to order ahead of time. We can always assist in helping you make a decision.
- Please do not disturb the Chef Instructors (faculty) in the Main Production Kitchen, Demonstration Lab, Mission Café or any lecture classrooms for your catering request.
- All catering event forms and requests must be made **2 weeks in advance** to make sure we have enough students and Instructional Assistants to accommodate the catering event. Since we currently do not have a Catering Manager or Coordinator, all catering requests must go through the Chefs coordinating the Catering Event, Chef Louis Eguaras and Chef Cindy Rueda.
- Please do not request for catering through the Mission Café Instructional Assistants or Chef Instructors (faculty) as this may cause major class disruption.
- All catering and banquet reservations require a fifty (50%) percent deposit to hold a date and this amount will apply towards the final bill. No food will be taken off premises there will be no “to go” containers available at the event. A seventy-two (72) hour notification of the number of guest who will attend is required prior to date of your function. A seventy-two (72) hour notification of cancellation is needed to obtain a complete refund of deposit provided. After seventy-two hours (72) deposits are non-refundable. You will be billed via invoice for this amount plus any additions. All cancellations of the event will have to notify the Catering Program one week before the event. For weekends, Special Requests/Orders, cancellations should be at least ten (10) days before the event.
- Prices are fixed and not subject to change. Additional charges may apply as well.
- Menu & Price subject to change 30 days prior to your event.
- Menu selections must be coordinated with Chef Louis Eguaras and Chef Cindy Rueda and the Chef-In-Charge of the event. Most menus **do not include** beverages or desserts, please coordinate proper arrangements for refreshments and dessert.
- Outside catering will be not permitted unless it has had the proper approvals from the Department Dean, Catering Manager, Department chair and the Culinary Arts Institute Faculty and Staff.
- All arrangements pertaining to the event must be cleared for ease of event delivery such as: Linen, China, Room Set Up for the event.
- The following incidentals need to be addressed at the time of event scheduling: Table Landscape, Flower Arrangements, Decoration, Ice Carvings, Additional Chefs, Sous Chef & Chef’s Associates, Bar & Bartenders, Wait staff, etc.
- Host of the event is responsible for contacting the college’s Facilities & Maintenance Department, Audio & Video Dept., and Other College Services. We cannot coordinate this and is not part of our Catering Program Service.
- Host of the event must determine the appropriate needs for their personal occasion. Charges will be incurred according to state laws, market price availability and student availability.
- We reserve the right to refuse any catering or banquet event due to lack of personnel, students and Instructional Assistants to attend to the event during the semester.
- Failure to pay delinquent invoices may result in suspension of catering service to your organization.
GUESTS PLANNING A LIGHT REFRESHING BREAKFAST

ONLY SERVED 8:30AM TO 11:30AM

$12 per guest (15 person minimum)

Fresh Brewed Medium Roasted Coffee
Assorted Tea/Decaffeinated Tea

Fresh Seasonal Fruit Platter

Pastries:
Select Two Freshly Baked Items

Blueberry Muffins
Lemon Poppy Seed Muffins
Sour Cream Coffee Cake
Banana Bread
Pan Dulce Assorted
Danish Assorted
*Bagel Assorted & Cream Cheese

Bottled Orange Juice, Apple Juice and Water sold separately at $1.75 each
*Additional charge $3 per guest
COMPLETE BREAKFAST

GUESTS PLANNING A SUBSTANTIAL AND SATISFYING COMPLETE BREAKFAST MEAL

Only served 8:30am to 11:30am
$15 per person (15 person minimum)
Fresh Brewed Medium Roasted Coffee,
Assorted Tea/Decaffeinated Tea
Fresh Fluffy Scrambled Eggs
Country Style Potatoes with Bell Peppers and Onions
Fresh Seasonal Fruit Platter

Select One:
Ham, Bacon or Sausage
Select Two Items:
Blueberries Muffins
Lemon Poppy Seed Muffin
Sour Cream Coffeecake
Banana Bread
Pan Dulce Assorted
Danish Assorted

**Waffles
**Pancakes

Bottled Orange Juice, Apple Juice and Water sold separately at $1.75 each

**Additional charge $5 per person per each item
CARRY-OUT LUNCH & SNACK

GUESTS PLANNING A CARRY OUT COMPLETE LUNCH & SNACK CAN SELECT FROM THE MENU BELOW:
ONLY SERVED FROM 12PM TO 2:30PM

$12 per person (15 guest minimum)
Our gourmet sandwiches or wraps are careful handcrafted and contain Dijon-mayonnaise spread, lettuce, & tomato.
(Please select choice of tortilla for wrap or bread type below)

Wrap Sandwiches (no extra charge)
Mini Croissants, add $1 per lunch
Focaccia Bread, Croissant Rolls, Baguettes, Hoagie Rolls, add $2 per lunch

SELECT ONE TYPE OF MEAT OR VEGETABLE:
Turkey, Ham, Tuna, Chicken Salad, or Grilled Vegetables
Bacon, add $ 2.50
Cheese, add $ 1.50

SELECT ONE SEASONAL FRESH FRUIT:
Washington Red Delicious Apple
Fresh Green Tip Banana
Bosc or Bartlett Pear
Navel Orange

SELECT ONE TYPE OF COOKIE:
Chocolate Chip
Peanut Butter
Oat Meal and Raisin
Macadamia Nut and White Chocolate Chip

SELECT ONE TYPE OF DRINK:
Apple Juice, Orange Juice or Bottled Water
GUESTS PLANNING A LIGHT SUBSTANTIAL AND SATISFYING LUNCH MEAL:
ONLY SERVED FROM 12PM TO 2:30PM

$15 per person (15 person minimum)
Our gourmet sandwiches or wraps are careful handcrafted and contain
Dijon-mayonnaise spread, lettuce, & tomato.
(Please select choice of tortilla for wrap or bread type below)

Wrap Sandwiches (no extra charge)
Mini Croissants, add $1 per lunch
Focaccia Bread, Croissant Rolls, Baguettes, Hoagie Rolls, add $2 per lunch

SELECT ONE TYPE OF MEAT:
Turkey, Ham, Tuna, Chicken Salad, Grilled Vegetables
Add Bacon, $2.50; Add Cheese, $1.50

SELECT ONE SALAD:

Caesar Salad:
Crisp Romaine lettuce
With Romano Cheese
Garlic-Herb Croutons

Organic Mixed Greens:
Feta Cheese, Tomato,
Cucumber, Parsley
Citrus Vinaigrette Dressing

Spinach Salad
Julienned Carrots,
Caramelized Walnuts,
Strawberries, Blue Cheese
Honey Balsamic

Three Bean Salad
Garbanzo, Kidney, Lentils
Green Beans, Parsley
Oregano & Cayenne
Vinaigrette

Add Chicken (5 oz.), $4 per person
Add Grilled Skirt Steak (4 oz.), $5.00 per person

SELECT ONE TYPE OF COOKIES:
Chocolate Chip, Peanut Butter, Oatmeal-Raisin, or Macadamia

SELECT A BEVERAGE:
Lemonade or Fruit Punch
GUESTS PLANNING A COMPLETE LUNCH CAN MAKE THEIR SELECTIONS FROM THE FOUR CATEGORIES BELOW
ONLY SERVED FROM 12PM TO 2:30PM

$17 per person (15 person minimum)
Select one item from each category

**SELECT ONE SALAD:**

- **House Green Salad:** Assorted Baby Greens
  Select Two Dressings:
  Ranch, Italian, Thousands or Blue Cheese

- **Spinach Salad:** Carrots, Strawberries,
  Caramelized Walnuts,
  Blue Cheese
  Honey Balsamic Vinaigrette

- **Tomato & Cucumber Salad:** Tomatoes, Cucumbers,
  Italian Parsley, Red Onions
  Lemon-Cayenne Vinaigrette

- **Pasta Salad:** Tri-Color Penne Pasta,
  Mushrooms, Sun-Dried Tomatoes, Bell Peppers,
  Haricot Vert, Olive Oil
  Fresh Herbs

**SELECT ONE ENTREÉ:**

- **Sautéed Salmon** with a Light Citrus-Sauce
- **Grilled Salmon** with Tomato-Fennel, Champagne Sauce
- **Mahi Mahi** with Fresh Fruit Salsa, Orange Beurre Blanc
- **Roasted Top Sirloin of Beef** with Mushrooms, Tomatoes & Parsley
- **Grilled Tri Tip of Beef,** Fresh Herb Demi-Glace
- **Grilled Chicken** with Grilled Peppers & Pineapple light Teriyaki Sauce
- **Baked Breast of Chicken** Stuffed with Spinach, Mushrooms, Tarragon Sauce

**SELECT ONE VEGETABLE ITEM:**
Seasonal Steamed Vegetables OR Sautéed Vegetables

**SELECT ONE STARCH ITEM:**
Roasted Red Potatoes with Rosemary
Parmesan Cheese Whipped Potatoes
Steamed Jasmine Rice
Persian Style Basmati Rice

**Rolls & Butter Included**
GUESTS PLANNING A COMPLETE DINNER CAN MAKE THEIR SELECTIONS FROM THE FOUR CATEGORIES BELOW:

ONLY SERVED FROM 5PM TO 7PM

$21 per person (15 person minimum)
Select one item from each category

SELECT ONE SALAD:

House Green Salad:
Assorted Baby Greens
Select Two Dressings:
Ranch, Italian, Thousands or Blue Cheese

Spinach Salad:
Julienned Carrots, Strawberries
Caramelized Walnuts, Blue Cheese,
Honey-Balsamic Vinaigrette

Tomato & Cucumber Salad:
Tomatoes, Cucumbers, Italian Parsley, Red Onions
Lemon-Cayenne Vinaigrette

Tri Color Penne Pasta
Mushrooms, Sun-Dried Tomatoes,
Julienned Bell peppers,
Haricot vert, Olive Oil & Herbs
Olive Oil and Fresh Herbs

SELECT TWO ENTRÉE:

Sautéed Salmon with a Light Citrus-Sauce
Grilled Salmon with Tomato-Fennel, Champagne Sauce
Mahi Mahi with Fresh Fruit Salsa, Orange Beurre Blanc
Roasted Top Sirloin of Beef with Mushrooms, Tomatoes & Parsley
Grilled Tri Tip of Beef with Fresh Herb Demi-Glace
Grilled Chicken with Grilled Peppers & Pineapple light Teriyaki Sauce
Baked Breast of Chicken Stuffed with Spinach, Mushrooms, Tarragon Sauce

SELECT ONE VEGETABLE SIDE:
Seasonal Steamed Vegetables OR Sautéed Vegetables

SELECT ONE STARCH:
Roasted Red Potatoes with Rosemary
Parmesan Cheese Whipped Potatoes
Steamed Jasmine Rice
Persian Style Basmati Rice

**Dinner Rolls & Butter Included**

***DESSERTS & BEVERAGES ARE AN ADDITIONAL CHARGE***
GUESTS PLANNING AN EVENT CAN MAKE THEIR SELECTIONS FROM BOTH CATEGORIES OF HOT AND COLD SOUPS

Select One  $5 per Guest  (15 guest minimum)

**HOT SOUPS:**
- Cream Of Asparagus
- Cream Of Mushroom & Wild Rice
- Cream Of Broccoli and Aged Cheddar Cheese
- Cream of Potato & Smoked Gouda Cheese
- Roasted Butternut Squash & Leeks
- Corn Velvet & Crab Meat with Yukon Potatoes
- New England Clam Chowder
- Manhattan Clam Chowder

**COLD SOUPS:**
- Tomato Gazpacho
- Potato Vichyssoise
- Strawberry–Mint Cream Fraîche
- Spicy Cucumber and Lime

***Any selected soup item includes a basket of assorted crackers.***
GUESTS PLANNING AN EVENT CAN MAKE THEIR SELECTIONS FROM THE VARIOUS DESSERTS BELOW:

Select One Dessert
$6 per Guest (15 guest minimum)

- Fresh Berries in Frothy Cream Anglaise
- White Chocolate Mousse Cake & Mango Coulis
- Cheese Cake Mousse & Cranberry Topping
- Vanilla Bean Crème Brûlée
- Apple Pie & Vanilla Ice Cream
- Classic Tiramisu
- Fruit Tarts
- Assorted Gourmet Cookies

CAKES

- Half Sheet—$50
- Full Sheet—$90

(Please let us know what kind of cake you would like)
GUESTS PLANNING AN EVENT CAN SELECT FROM BOTH CATEGORIES OF HOT AND COLD HORSE D’OEUVRES & CANAPES

Select Three (3) Items $8/guest (15 guest minimum)
Additional Per Item $5/guest

HOT
- Asian-Style Egg Rolls with Hot Mustard-Plum Sauce
- Coconut Chicken and Thai Curry Sauce
- Pot Stickers with Sesame-Miso Sauce
- Stuffed Mushroom Caps with Spinach, Goat Cheese and Sun-Dried Tomato
- Beef Sates with a Red Chili Glaze
- Baked Potato Skins Stuffed with Bacon, Jack Cheese and Chives
- Mini Chicken Quesadillas with Guacamole
- Crostini with a warm Artichoke and Spinach Dip

***Petite Lamb Chops with Pinot-Noir Sauce
***Coconut Shrimp with Thai Curry Sauce
***Additional charge per person $6

COLD
- Crostini and Tomato-Garlic Tapenade
- Grilled Eggplant Rolled Spread Goat Cheese
- Prosciutto Wrapped on Melon Wedge
- Baby Yukon Baked-Potato with Sour Cream and Caviar
- Smoked Salmon on Brioche Bread with Boursin Cheese
- Tortilla Chips served with Roasted Tomato Salsa & Guacamole
- Crisp Seasonal Baby Vegetables, Served Buttermilk Ranch Sauce
- Domestic and Imported Cheeses with Crackers

***Chilled Jumbo Shrimp with Cocktail Sauce
***Crab Cake with Lemon Rémoulade
***Assorted Sushi Rolls

***Additional charge per person $6
GUESTS PLANNING AN EVENT CAN MAKE THEIR SELECTIONS FROM THE VARIOUS HOT AND COLD PLATTERS

Selected Platter Can Accommodate
Fifteen (15) Guest Minimum

- Seasonal Assorted Fresh Cut Fruit - $35

Crudités (Fresh Crisp Raw Vegetables) served with Ranch Dressing
$ 25

Domestic & Imported Assortment of Cheese Accompanied with Gourmet Crackers
$59

Assorted Hot Tasty Appetizers: Wings, Egg Rolls and Pigs In a Blanket Include Condiments $49

Assortment of Cold Cuts Include: Turkey, Ham, Roast Beef, Spicy Salami and Condiments $65
IF YOU ARE PLANNING A THEMED LUNCH OR DINNER SUCH AS ...

BARBEQUE OR SOUTHERN CUISINE...

ITALIAN CUISINE...

SPANISH TAPAS Y PAELLA...

SUSHI & SASHIMI...

FRENCH CUISINE...

PLEASE CONTACT CHEF LOUIS EGUARAS, PSB, CPFC AT 818.364.7797 FOR A FRIENDLY CONSULTATION
CULINARY ARTS FACULTY & STAFF

Chef Louis Zandalasini (Faculty)
Department Chair, Culinary Arts

Chef Louis Eguaras, PSB, CPFC (Faculty)
Chef Instructor/Catering Director/Author

Chef Jesse Sanchez, CEC (Faculty)
Chef Instructor

Chef Martin Gilligan, CEC, CEPC, MCFE (Faculty)
Chef Instructor

Chef Ramiro Villegas
Sous Chef/Instructional Assistant (AM)

Chef Cindy Rueda
Sous Chef/Catering Manager/Instructional Assistant (PM)

Chef Brandy McKay, MCFE
Adjunct Chef Instructor

Chef Susan Holtz, M.A.
Adjunct Chef Instructor

Alicia Martinez
Program Assistant/Kitchen Manager