Los Angeles Mission College

Culinary Arts Institute

CATERING MENU

13356 Eldridge Ave. Sylmar, CA 91342
Phone: 818.364.7797 or .7849 — www.lamission.edu/culinary
Our Culinary Arts Institute ~ Catering Department is proud to offer the most recent in gastronomy! Our Mission is built for new ideas focusing on products readily discovered throughout the world, as well as our local markets. These product findings are then incorporated into palatable menu selections which are also coordinated to seasonal availability of products.

Our Culinary Arts Institute is proud to foster a strong relationship with our purveyors. Careful attention is exercised to promote and refresh classical menus in helping to strengthen our students creativity. We also offer the availability of Vegetarian, Gluten Free, and Raw choices on all of our catering menu selections.

We are happy to assist in helping to plan a memorable occasion for your guests.

Please feel free to phone our Catering Department, and let us help you plan that special event.

Thank you for your inquiry regarding our Culinary Arts Institute ~ Catering Department.

Catering Manager
Los Angeles Mission College
818.364.7797
818.364.7849
All banquet reservations require a twenty-five percent deposit to hold a date; this amount will apply towards the final bill. Deposits are non-refundable. No food is allowed to be taken off premises. A 72-hour guarantee for the number of guests attending is required prior to date of your function. Payment will reflect this amount plus any additions. Menu & Price subject to change 90 days prior to an event.

Menu selections must be coordinated with catering coordinator. Some menus do not include beverage or dessert; please coordinate proper arrangements for your dining enjoyment. Out-side catering vendors for Los Angeles Mission College will be not permitted unless it has prior approval from the department dean, department chair, and executive chef.

All rental arrangements pertaining to the event must be cleared for ease of event delivery such as: Linen, China, and Room set up.

Charges will be incurred according to state laws.

The following incidentals may need to be addressed at the time of event scheduling, to determine the appropriate needs for your special occasion. Please check with our Catering Coordinator for pricing:

- Table Landscape
- Flower Arrangements
- Decorations
- Chef ~ Chef Assistant
- Bar ~ Bar Tender
- Servers
- Audio & Video
- Specialty Cakes
- Other various selections
CONTINENTAL BREAKFAST

PATRONS PLANNING A LIGHT REFRESHING BREAKFAST

$7.95 per person

Fresh Brewed Medium Roasted Coffee
Assorted Tea/Decaffeinated Tea
Bottled Orange Juice, Apple Juice
Fresh Seasonal Fruit Platter

Pastries:
Select Two Freshly Baked Items

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

*Additional charge $ 1.50 per person
COMPLETE BREAKFAST

IDEAL FOR PATRONS PLANNING A SUBSTANTIAL AND SATISFYING COMPLETE BREAKFAST MEAL

$12.95 per person (15 guest minimum)
Fresh Brewed Medium Roasted Coffee,
Assorted Tea/Decaffeinated Tea
Bottled Orange Juice or Apple Juice
Fresh Fluffy Scrambled Eggs
Country Style Potatoes with Bell Peppers and Onions
Fresh Seasonal Fruit Platter

Select One:
Ham, Bacon, Sausage, or Turkey Sausage

Select Two Items:
Blueberry Muffins
Lemon Poppy Seed Muffins
Sour Cream Coffeecake
Banana Bread
Pan Dulce Assorted
Danish Assorted
*Waffles or *Pancakes

*Additional charge $3.75 per person per item
IDEAL FOR PATRONS PLANNING A LIGHT SUBSTANTIAL AND SATISFYING LUNCH MEAL

$12.95 per person (15 guest minimum)
Sandwiches are carefully crafted with fresh sliced bread, Dijon-mayonnaise spread, lettuce, & tomato

CHOICE OF BREAD:
Wheat, White, Sourdough or Rye
Focaccia Bread, Add $1.50
Croissant Roll, Add $1.50

SELECT ONE TYPE OF FILLING:
Turkey, Ham, Tuna, Chicken Salad, Grilled Vegetables
Bacon, add $ 1.00
Cheese, add $ 1.00

SELECT ONE SALAD:

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

Spinach Salad
Julienne Carrots,
Caramelized Walnuts,
Strawberries, Bleu Cheese
Honey Balsamic

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

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

Add

Chicken to salad, $3.00 per person
Add Grilled Skirt Steak to salad, $3.75 per person

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

SELECT A BEVERAGE:


PATRONS PLANNING A COMPLETE LUNCH CAN MAKE SELECTIONS FROM THE FOUR CATEGORIES ACCORDING TO THEME AND GUEST PREFERENCE.

$13.95 per person (15 guest minimum)
Select one item from each category

**SELECT ONE SALAD:**

*House Green Salad:*
- Assorted Baby Greens
- Select Two Dressings:
  - Ranch, Italian, Bleu Cheese, Thousand Island

*Spinach Salad:*
- Julienne Carrots, Strawberries
- Caramelized Walnuts,
- Bleu 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 ENTRÉE:**

*Sautéed Salmon* With a Light Citrus-Sauce

*Grilled Salmon* With Tomato-Fennel, White Wine Sauce

*Roasted Top Sirloin of Beef* With Mushrooms, Tomatoes & Parsley

*Grilled Tri Tip of Beef,* Fresh Herb Demi-Glace

*Grilled Chicken* With Grilled Peppers, in a light Pineapple Teriyaki Sauce

*Baked Breast of Chicken* Stuffed with Spinach, Mushrooms, Tarragon sauce

**VEGETABLE**

Seasonal Steamed Vegetables

**SELECT ONE STARCH:**

Roasted Red Potatoes with Rosemary

Parmesan Cheese Whipped Potatoes
- Steamed Jasmine Rice
- Persian Style Basmati Rice
- Rolls & Butter Included
PATRONS PLANNING A COMPLETE DINNER CAN MAKE THEIR SELECTIONS FROM THE FOUR CATEGORIES ACCORDING TO THEME AND GUEST TASTE.

$17.95 per person (15 guest minimum)
Select one item from each category

**SELECT ONE SALAD**

*House Green Salad:*
- Assorted Baby Greens
- Select Two Dressings:
  - Ranch, Italian, Bleu Cheese,
  - Thousand Island

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

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

**Tri Color Penne Pasta**
- Mushrooms, Sun-Dried Tomatoes,
- Julienne Bell Peppers,
- Haricot vert, Olive Oil & Herbs
- Olive Oil and Fresh Herbs

**SELECT ONE ENTRÉE:**

*Sautéed Salmon,* Ginger & Lemon Grass Broth, Over Turnip-Apple Slaw

*Grilled Sword Fish,* Fresh Fruit Salsa, Orange Beurre Blanc

*Roasted Prime Rib of Beef,* Au jus with Horseradish Cream

*Grilled New York of Beef,* Red Onion Confit & Gorgonzola Demi-glace

*Sautéed Chicken Piccata,* Lemon-Capers Sauce

*Baked Breast of Chicken,* Artichokes, Tomatoes & Basil Velouté

**VEGETABLE**
- Seasonal Steamed Vegetables

**SELECT ONE STARCH:**

Roasted Red Potatoes with Rosemary

Parmesan Cheese Whipped Potatoes

Steamed Jasmine Rice

Persian Style Basmati Rice

Dinner Rolls & Butter Included
PATRONS PLANNING AN EVENT CAN SELECT A SELECTION FROM BOTH CATEGORIES OF COLD AND HOT APPETIZERS ACCORDING TO GUEST TASTE.

Select Three Items $ 4.75
Additional Per Item $2.50

COLD
Crostini and Tomato-Garlic Tapenade
Grilled Rolled Eggplant with 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 with Buttermilk Ranch
Domestic and Imported Cheeses with Crackers
*Additional charge per person $ 4.50
*Chilled Jumbo Shrimp with Cocktail Sauce
*Crab Cake with Lemon Rémoulade
*Sushi Rolls Assorted

HOT
Oriental 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
*Sold Individually, $3.75 each
*Petite Lamb Chops with Pinot-Noir Sauce
*Coconut Shrimp with Thai Curry Sauce
PATRONS PLANNING AN EVENT CAN MAKE THEIR SELECTIONS FROM BOTH CATEGORIES OF COLD AND HOT SOUPS TO ENHANCE GUEST EXPERIENCE.

Select One $ 3.75 Per Guest (15 Guest minimum)
Additional Soups $2.50

COLD SELECTION
Tomato Gazpacho
Vichyssoise (Potato~Leek)
Strawberry ~ Mint Crème Fraîche
Spicy Cucumber and Lime

HOT SELECTION:
Cream Of Asparagus
Cream Of Mushroom & Wild Rice
Cream Of Broccoli and Aged Cheddar Cheese
Roasted Butternut Squash & Leek
Corn Velvet & Crab Meat with Yukon Potatoes
New England Clam Chowder
Manhattan Clam Chowder
Minestrone
Light Vegetable

Any selected item include a basket of assorted crackers
**PARTY PLATTERS**

Patrons planning an event can make their selections from the various hot and cold platters to enhance guest experience.

Selected platters can accommodate 15 guests

<table>
<thead>
<tr>
<th>Platter Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Seasonal assorted fresh cut fruit</td>
<td>$25.00</td>
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<tr>
<td>Fresh crisp raw vegetables served with ranch dressing</td>
<td>$17.95</td>
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<tr>
<td>Assorted hot tasty appetizer: wings, egg rolls and pigs in a blanket ~ includes condiments</td>
<td>$35.95</td>
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<tr>
<td>Assortment of cold cuts includes: turkey, ham, roast beef, spicy salami and condiments</td>
<td>$37.95</td>
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CARRY-OUT LUNCH

PATRONS PLANNING A CARRY OUT COMPLETE SNACK CAN SELECT FROM THE FOLLOWING MENU

$6.95 per person (15 guest minimum)
Sandwiches are carefully crafted with fresh sliced bread, Dijon-mayonnaise spread, lettuce, & tomato

CHOICE OF BREAD:
Wheat, White, Sourdough or Rye
Focaccia Bread, Add $1.50
Croissant Roll, Add $1.50

SELECT ONE TYPE OF FILLING:
Turkey, Ham, Tuna, Chicken Salad, Grilled Vegetables
Bacon, add $1.00
Cheese, add $1.00

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

SELECT ONE TYPE OF COOKIE
Chocolate Chip
Peanut Butter
Oatmeal and Raisin
Macadamia Nut and White Chocolate Chip

SELECT ONE TYPE OF DRINK
Apple Juice,
Orange Juice
Bottled Water
PATRONS PLANNING AN EVENT CAN MAKE THEIR SELECTIONS FROM THE VARIOUS DESSERTS TO ENHANCE GUEST EXPERIENCE.

Select One $ 3.75 Per Guest
Minimum 15 Guest ~ Additional items $2.75

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