



CATERING MENU

Light Breakfast

(15 Person Minimum)

Continental

An assortment of bakery items, coffee, hot tea, and fruit infused water.

\$7.70 per person

Deluxe Continental

An assortment of Fresh Baked items, whole seasonal fruit ☒, assorted yogurts, coffee, hot tea, and fruit infused water.

\$11.00 per person

Add bagels & cream cheese for

\$2.20 per person

Breakfast

(25 Person Minimum)

Breakfast Burrito

2 scrambled eggs and potatoes with your choice of meat (bacon, sausage, ham, or chorizo) and shredded cheese in a flour tortilla. Served with salsa.

Beverages offered: coffee, hot tea and fruit infused water.

\$12.10 per person

A La Carte

Serve anytime, served by the dozen unless noted otherwise.

Muffins	Dozen (12)	\$31.90
Fancy Donuts	Dozen (12)	\$37.40
Donuts	Dozen (12)	\$24.20
Bagels w/ cream cheese	Each	\$3.50
Fresh Baked Cookies	Each	\$1.10
Whole Fruit <input checked="" type="checkbox"/>	Each	\$2.20
Bottled Juice (Orange/Apple)	Each	\$3.85
Bottled Water or Soda	Each	\$2.20

Lunch

Selections include a small house salad ✓, a freshly baked cookie, and an 8oz bottled water. Other beverages are available at an additional cost.

College Club

A sandwich with sliced turkey, bacon, swiss cheese, lettuce, tomato, and mayonnaise on choice of white, wheat, or sub roll.

\$17.60 per person

California Chicken Wrap

Roasted chicken, lettuce, diced tomato, and shredded cheese with ranch dressing in a tortilla.

\$17.60 per person

Hot Lunch

(20 Person Minimum, Buffet Style)

Selections include an 8oz bottled water.

Street Taco Bar ✓

Choice of meat: Carnitas, Steak, or Marinated Chicken served with corn tortillas, whole pinto beans, spanish rice, sour cream, onions/cilantro, and cheese. Chips & salsa

\$20.90 per person.

Additional meat: \$2.75 per person

Baked Lasagna

Classic Meat or Vegetarian Lasagna. Served with a House Salad and slice of Garlic Bread.

\$19.80 per person

Boxed Lunch

Choice of Turkey, Ham or Salami with Monterey jack cheese, lettuce, and tomato on choice of white, wheat, or sub roll. Includes fresh whole fruit ✓, cookie, bag of chips, and a 20oz. bottled water, mayo and mustard on the side.

\$17.60 per person

SALADS

Traditional Chicken Caesar

Romaine lettuce, parmesan cheese, and croutons with roasted chicken breast and Caesar dressing on the side.

\$17.60 per person

House Salad ✓

Mixed greens with grated cheese, tomato and cucumber. Served with your choice of dressing on the side.

\$14.30 per person

Add roasted chicken breast or tuna salad: \$2.20 per person

Pasta Salad

Refreshing chilled pasta salad with 3 beans, red onion, and cucumber tossed in Italian dressing.

\$11.00 per person

BEVERAGES

Fruit infused water	Seasonal Fruit Choice	\$11.00
Iced Tea (dispenser)	Serves 16	\$17.60
Lemonade (dispenser)	Serves 16	\$17.60
Arnold Palmer (dispenser)	Serves 16	\$17.60
Coffee/Hot Tea	30 8oz. cups	\$38.50
20 oz. Bottled Water	Each	\$2.20
20 oz. Bottled Soda	Each	\$2.50
Bottled Juice (Orange/Apple)	Each	\$3.85

DINNER

(20-person minimum)

BBQ

Seasoned sliced flank steak or BBQ chicken halves
(Option of serving both options or individual)

Choice of two:

Potato Salad

Baked macaroni and cheese

BBQ baked beans

House salad ✓

Baked Roll or Garlic Bread

Two dispenser beverage options included

\$26.40 per person

Fiesta

Choice of:

Chicken or Steak fajitas

Chile Verde

Cheese enchilada casserole

Tacos (Meat choices: Carnitas, Steak, or Chicken)

Tostadas (Meat choices: Carnitas, Steak, or Chicken)

Sides:

Whole pinto beans ✓

Spanish rice ✓

Tortilla chips & salsa

Dessert

Choice of two:

Horchata

Tamarind Agua Fresca

Fruit Infused Water (dispenser)

Lemonade (dispenser)

\$27.50 per person

Taste of Italy

Choice of two:

Lasagna - Beef or Vegetable

Baked Ziti

Penne chicken alfredo

Pasta pomodoro sauce

House salad ✓ or Fresh seasonal
vegetables ✓, Sliced Garlic Bread,
Cookies

Two dispenser beverage options included

\$29.70 per person

(Option for New York Cheesecake or Tiramisu available at additional charge.)

APPETIZERS

*All appetizer offerings are stationary displays,
priced to accommodate a minimum of 50 guests or per person*

Cold Appetizers

Seasonal Fruit Platter  - \$150 or \$3 per person

Vegetable Crudit  with Assorted Spreads - \$125 or \$2.5 per person

Artisan Cheese Platter with Grapes and Gourmet Crackers - \$150 or \$3 per person

Charcuterie Board: served with 3 cheeses, mixed nuts, crackers, mix olives and fig spread
Standard (1 meat) - \$250 or \$5 per person
Premium (2 meats) - \$300 or \$6 per person

Antipasto Platter: Marinated Artichoke Hearts, Kalamata Olives,
Peppers, Whipped feta - \$175 or \$3.5 per person

Chilled Prawns with Cocktail Sauce - \$275 or \$5.5 per person

Hot Appetizers

Bacon Wrapped Scallops - \$130 or \$2.75 per person

Spanakopita - \$75 or \$1.5 per person

Stuffed Mushrooms - \$175 or \$3.5 per person

Meatballs (Teriyaki or Pomodoro Sauce) - \$60 or \$1.25 per person

Egg Rolls (Vegetarian or Pork) - \$70 or \$1.5 per person

Chicken Cordon Bleu Bites - \$75 or \$1.5 per person

Additional Information

We require at least 7 business days' notice for any event. Our catering pricing includes food and beverages listed, disposable ware, buffet set-up, linen for the food table(s), equipment, clean-up and removal.

Attendants to be present during your event, china service, silverware, tablecloths, and cloth napkins are available for an additional charge. Please specify your needs on the [Catering Request Form](#). Linen requests are not guaranteed as we use an outside vendor. The sooner you get your linen requests in, the more likely we are to fulfill them.

Hartnell Food Services Department is not responsible for any food or beverages not supplied by our department. All food and beverages purchased through our department must be consumed on the premises.

Facility rental must be approved through Joanne Pleak, jpleak@hartnell.edu. Food Service is not able to reserve rooms on your behalf. Total pricing will reflect your menu and service selections. Please feel free to ask any questions.

Thank you for your business!

Contact us:

Email catering@hartnell.edu

Catering Request Form can be found online at:
<https://forms.gle/qmKEiXcE5fyJwjJ77>

✓ Blue Zones Project is a community-wide well-being improvement initiative designed to make the healthy choice the easy choice. Learn more:
montereycounty.bluezonesproject.com