provider

contract food service

California Baptist University

Onsite Catering Menu

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

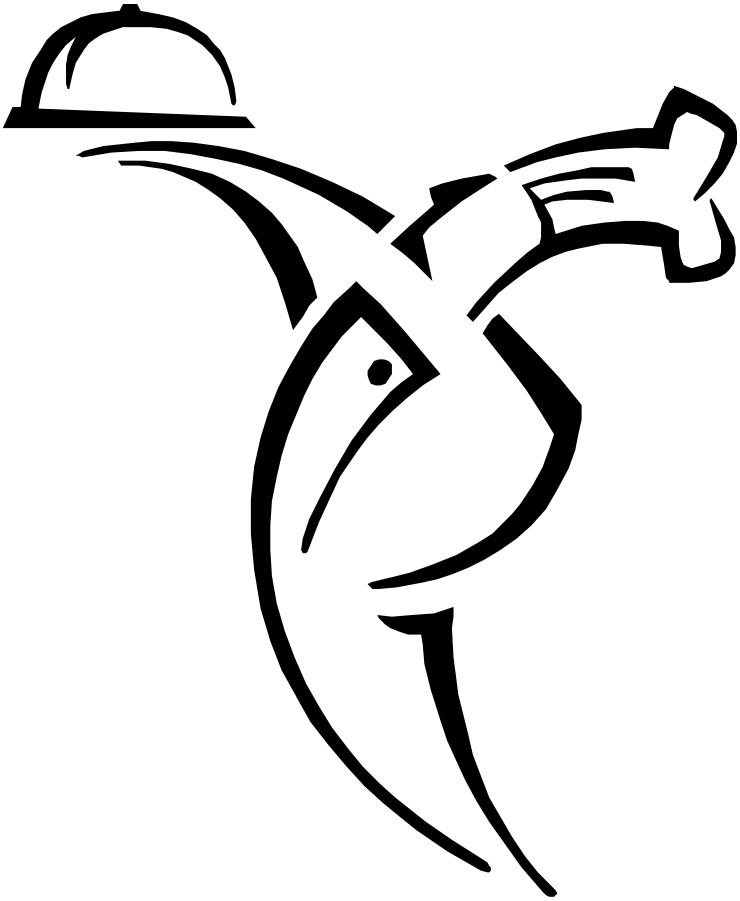
As a local, homegrown company with a global appeal, we combine our creative balance of polished casual services and our passion for culinary excellence to create extraordinary experiences and trend setting presentations. Our chefs create culinary magic by offering a global menu featuring a large variety of quality cuisine and exquisite designs to serve 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 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 a unique and memorable event deserving a standing ovation.



Planning Your Event

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

Secure event Location

Reserve a room by contacting CBU Conference and Events at 951-343-4374. Room set-up and any audio visual needs should be coordinated with Conference and Events at that time. Once you have reserved your event location, here are some guidelines that will assure smooth planning:

Contact Provider and Request Menu

Director of Catering Pam Mitchell 951-343-5026 or pmitchell@calbaptist.edu
Review the following catering menus to decide the type of event you desire. While every decision need not be finalized in the beginning, the more decisions you have made, the easier your event planning with proceed.

Select Menu and Finalize Event Details

Contact Provider at least 8-12 weeks before the event to schedule an appointment. Appointments are available Monday-Friday. At this time, we will help you finalize all necessary decisions. If you prefer to make arrangements via phone and/or email due to convenience, we are more than happy to work with you electronically. Important information you will need to be prepared to discuss:

- Event Timeline
- Estimated Guest Count
- Type of Event (lunch, dinner, reception, meeting, etc…)
- Budget
- Menu

Meal Service

All meals are served buffet style unless otherwise requested. Prices include the buffet linen and décor. Meals can be arranged to be plated and served for an additional 25% fee, including service staff and table settings. Meals served in the Alumni Dining Commons include standard service ware. High quality disposable ware will be used in all other campus locations unless otherwise requested. China and glassware can be provided for an additional fee in the alternate locations. Additional linens are available for $5 per cloth.

Food and Beverage

Provider Contract Food Service has the exclusive right to provide food service for all organized events on campus via our contract. All food and beverages purchased through Provider must be consumed on premises.

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 and returned to the Provider Catering Office to confirm your event prior to providing the guarantee.

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. 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
$12.75 Per Person
Scrambled Eggs, Breakfast Potatoes, and choice of (1) Bacon, Sausage or Ham, with Breakfast Pastries, and Fresh Fruit

Rise and Shine
$8.25 Per Person
Choose one of our delicious Breakfast Burritos: Bacon and Egg, Sausage and Egg, or Egg and Cheese Burrito

Classic Continental Buffet
$10.50 Per Person
Muffins and Pastry Assortment and Fresh Fruit Platter

Winter Comfort
$7.25 Per Person
Warm Apple Cinnamon Bread Pudding

Morning Sweets
$5.25 Per Person
Cinnamon Rolls or Assorted Breakfast Breads

Additions
- An additional Pastry for $1.00 Per Person
- A Fruit Tray for $3.00 Per Person
- French Toast for $3.00 Per Person
- Breakfast Sandwich for $3.75 Per Person
- Breakfast Burrito for $3.75 Per Person

Mix & Match

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

Baked Goods
- Muffins (per dozen)..... $14.50
- Danish & Cinnamon Rolls (per dozen)..... $13.50
- Cookies (per dozen)..... $8.75
- Brownies (per dozen) $14.50
- Croissants (per dozen)..... $15.50
- Bagel & Cream Cheese (per dozen)..... $20.50

Beverages
- Paradise Iced Tea (Per Gallon) $15.50
- Paradise Punch (Per Gallon)..... $17.00
- Lemonade (Per Gallon)..... $15.50
- Starbucks Coffee (1 ½ Gallon Pot)..... $20.50
- Bottled Water (each individual) $1.80
- Hot Apple Cider..... $13.95
- Hot Chocolate Packets..... $1.00

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. To place your order, call Pam Mitchell at Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu

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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.

Deli Buffet

$16.50 Per Person

Builds your own "piled high" deli sandwiches with a selection of deli meats, cheeses, artisan breads and rolls. Includes two side salads, relish tray, condiments, cookies and a beverage.

- Pasta Salad
- Garden Salad
- Potato Salad
- Macaroni Salad

Working Lunch

$7.75 Per Person

Designed to accommodate a working meeting during lunch. Served platter style or boxed lunch style based on your needs.

Choose Between a Pre-made Sandwich or Wrap Platter

- Sandwich Options include: Turkey Croissant, Roast Beef & Cheddar, or Chicken Curry Sandwich.
- Wrap Options include: Grilled Chicken Caesar, Turkey Pesto, or BBQ Chicken Wrap.
- Assorted Chips
- Assorted Cookies
- Bottled Water

Mix & Match

Mix and match platters to create your own event. Trays and platters are designed to feed 10 guests.

Platters & Trays

- Palm Sandwiches (25 Pieces).....$40.00
- Turkey Pinwheels (25 Pieces) $40.00
- Fresh Fruit Tray.....$40.00
- Garden Veggies & Dip.....$36.00
- Cheese & Cracker Tray.....$40.00
- Ranch Rolls & Butter (2 Dozen) $10.25
- Chips (individual bags).....$1.00

Beverages

- Paradise Iced Tea (Per Gallon) $15.50
- Paradise Punch (Per Gallon)..... $17.00
- Lemonade (Per Gallon)..... $15.50
- Starbucks Coffee (1 ½ Gallon Pot) $20.50
- Bottled Water (each individual) $1.80
- Hot Apple Cider (Per Gallon)..... $13.95
- Hot Chocolate Packets (Each)..... $1.00

Delivery Charges

Orders Under $50.00.....$25.00
$50.00-100.00 .....$10.00
Over $100.00.....Free Delivery

Pizza Pick-Up

Delicious, hand-made pizzas, available for pick-up. Pizzas will be boxed and ready to go along with plates, napkins, cheese and chili peppers.

Pizza

- 1 Cheese Pizza (12 Slices) $7.75
- 1 Topping Pizza $9.00
- 2 Topping Pizza $10.25
- Additional Toppings (Each).....$1.25

Additions

- Caesar Salad or
  Garden Salad (Per Person) $2.30
- Garlic Bread Sticks (Dozen)
  w/Marinara Sauce $7.75
- Garlic Bread Sticks (Dozen) $5.00

Gourmet To-Go Menus are designed to be displayed on linen covered tables (except pizza). We include high quality plastic plates, cups and flatware. To place your order, call Pam Mitchell at Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu

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Salads

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

Harvest Salad
$15.25
Grilled Chicken Fresh Greens, Caramelized Pear, Walnuts, Cheese Crouton, with a Pomegranate Vinaigrette.

Wedge Salad
$13.95
Crisp Iceberg Lettuce, Smoked Bacon, Ripe Tomatoes, Gorgonzola Cheese Crumbles, Crisp Onions and Chipotle Ranch Dressing.

Grilled Steak Salad
$16.25
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.

Maui Chicken Salad
$16.25
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.

Berry Almond Chicken Salad
$15.25
Grilled Chicken, Sliced Fresh Strawberries, Plump Blueberries on Freshly Chopped Greens
Topped with Roasted Almonds, Shave Asiago Cheese
Raspberry Vinaigrette

California Cobb Salad
$15.25
Chopped Greens, Roasted Turkey, Applewood Smoked Bacon, tomatoes, Eggs, Avocado and Bleu Cheese
Buttermilk Ranch.

Smoke House Chicken Salad
$15.25
Smoked Chicken, Roasted Corn, Black Beans, Tomatoes, Jack & Cheddar Cheese, Crisp Onions and Corn bread Croutons on a bed of Fresh Greens BBQ Ranch Dressing.

Baja Cajun Salad
$16.25
Served with your choice of chicken or shrimp 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.

Grilled Tuscan Chicken Salad
$15.25
Grilled Chicken Breast with marinated Vegetables on Crisp Lettuce in a Balsamic Vinaigrette and topped with Kalamata Olives.

Thai Chicken & Beef Skewer Plate
$16.25
Thai Chicken Skewers, Thai Beef Skewers with Peanut Dipping Sauce, Thai Cucumber Salad, Fresh Greens with Ginger Vinaigrette.

Sweet Treats
(Choose One)
- Handcrafted Cookies
- Classic Carrot Cake
- Chocolate cake with Vanilla Sauce
- Lemon Layer Cake
- Dessert Bars
- Churros
- 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 $2.00 Per Person
- Rustic Apple Tart with Chantilly Cream
- Seasonal Fruit Tarts
- Cheesecake & Fresh Berries
- Mocha Cream Filled Profiteroles, Caramel Sauce & Candied Pecans

For Served or Pre-set salads an additional 25% service charge applies. To place your order, call Pam Mitchell at Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu

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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
- Starbucks Coffee
- Each additional beverage
  $1.00 Per Person

Choose any 2 treats & beverage ..... $7.75 Per Person
Choose any 3 treats & beverage ..... $9.25 Per Person
Choose any 4 treats & beverage ..... $10.75 Per Person
Choose any 5 treats & beverage ..... $12.25 Per Person

Cake Celebrations

When celebrating an event requiring a cake, let our expert baker, Lisa Cabrera, create one of her delicious cakes. Combine with a Refreshment Reception for a lovely celebration.

Includes set-up on a linen draped table and high quality plastic plates and forks. Specialty cake designs subject to an additional charge. Beverage service is available to accompany the cake at $1.00 Per Person. An attendant is available to cut and serve your cake for $15.00.

	Unfilled Cakes	Filled Cakes	Fresh Fruit
Full Sheet (Serves 50-60)	$54.50	$61.75	$67
Half Sheet (serves 25-30)	$27.75	$36	$41.25

Cake Flavors

- White
- Chocolate
- Marble
- Carrot

Frosting

- Whipped Cream
- Buttercream
- Chocolate Buttercream
- Cream Cheese

Filling

- Strawberry
- Lemon
- Chocolate
- Vanilla Cream

Fresh Fruit Fillings

- Strawberries
- Mixed Berries
- Pineapple

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. To place your order, call Pam Mitchell at Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu

Designer Receptions

Our menus are designed to give you maximum flexibility in creating an event 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. 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

$8.25

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.

Category A

Cold Selections

- Mediterranean Dipping Platter with Pita Chips
- Ciabatta Cheese Crisps & Herbed Soft Cheese
- Garden Vegetable Platters & Dipping Sauces
- Roasted Tomato & Mushroom Bruschetta
- Roasted Vegetable & Cheese Pinwheel
- Island Pinwheels – Ham, Cheese, & Pineapple
- Caramelized Onion Tartlet

Hot Selections

- Cha Cha Chicken Wings with Chipotle Ranch
- Polynesian Chicken Wings
- Hawaiian Meatballs
- Tuscan Meatballs
- Eggrolls & Dipping Sauce
- Spinach & Artichoke Rangoons
- Deep Fried Raviolis & Marinara Sauce

Sweet Treats

- Handmade Cookies
- Brownies Bites

Category B

Cold Selections

- Thai Chicken Salad in Cucumber Cup
- Shrimp Bruschetta
- Turkey Pesto Pinwheels
- Assorted Mini Sandwiches – Turkey, Roast Beef, Ham
- Petite Croissants filled with Ham, Swiss & Honey Mustard
- Wild Mushroom & Cheese Tartlet

Hot Selections

- Jamaican Jerk Chicken & Pineapple Salsa
- Pot Stickers & Plum Glaze
- Chicken Taquitos with Chipotle Dipping Sauce
- Thai Chicken Skewers
- Thai Beef Skewers
- Pulled Pork & Grilled Pineapple Sliders

Sweet Treats

- Petite Dessert Bars
- Fresh Fruit Platter
- Petite Cakes

Artisan Bronze

$12.25
Artisan Display
1 Category A Item
1 Category B Item

Artisan Silver

$14.95
Artisan Display
2 Category A Item
1 Category B Item

Artisan Gold

$17.00
Artisan Display
2 Category A Item
2 Category B Item

Artisan Platinum

$19.00
Artisan Display
3 Category A Item
2 Category B Item

Beverages

All receptions include your choice of one beverage.
Add a 2nd beverage for $1.00 Per Person

- Gourmet Coffee
- Lemonade
- Iced Tea
- Raspberry Lemonade
- Tropical Citrus Punch

Pricing

All Artisan Packages include the California Artisan Display, choice of appetizers per category and a choice of one beverage

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Designer Reception Add-Ons

The following items are designed to provide additional flexibility in elevating your event. Add any of the following stations to a Designer Reception.

Pastabilities

$5.50 Per Person
(Choice of Two)

- Tortellini with Basil Pesto Cream Sauce
- Penne Pasta, Italian Sausage & Peppers
- Pasta with Pesto Cream Sauce
- Shrimp Chipotle Cream Pasta

Mini Asian Bowls

$5.50 Per Person
(Choice of One Bowl)

- Build your own mini bowl
- Mini Teriyaki Chicken Bowl
- Mini Orange Chicken Bowl

Carving Station

$6.50 Per Person
Our Chef will carve to order one of the following selections. Served on soft rolls.
(Choice of One)

- Lacquered Pork Loin & Mango Salsa
- Asada Marinated Sirloin of Beef, Avocado-Corn Salsa

Taco Station

$5.50 Per Person
Includes traditional toppings
(Choice of One)

- Chipotle Chicken
- Carnitas
- Carne Asada

Premium Appetizers – Per 50 Pieces

Add any Premium Appetizer to your event.

- Island Coconut Shrimp, Pineapple Coconut Sauce..... $160
- Beef, Bleu Cheese & Caramelized Onion Crostini $130
- Bacon Wrapped Shrimp & Cilantro Chili Glaze $185
- New England Crab Cakes & Remoulade..... $130

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. To place your order, call Pam Mitchell at Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu

Global Classic Buffets

Italiano

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

Classics

$15.95 Per Person

(Choose One)

- Classic Lasagna il Forno
- Vegetarian Lasagna Alfredo
- Classic Cannelloni
- Chicken Pasta Alfredo

Pastabilities

$13.95 Per Person

(Choose One)

- Pasta Quattro Formaggio
- Penne Pasta Bolognese
- Classico Pasta Alfredo
- Eggplant Parmesan

Chicken

Add one $3.00 Per Person

- Chicken Parmesan
- Lemon Chicken Piccata
- Chicken Scallopini

Latin Influence

$13.95 Per Person

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

Entrée

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

Add a 2nd entrée for $3.00 Per Person

Sides

(Choose Two)

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

The Classics

$15.95 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, Herbed Orzo Pasta
- Smoked Tomato & Roasted Garlic Chicken, Mushroom Rissoto
- Chicken Marsala, Fussili Pasta
- Thai BBQ Chicken, Jasmine Rice
- Roasted Tri-Tip of Beef, Mushroom Demi Glaze, Cheddar Chive Mashed Potatoes
- Ginger-Soy Marinated Tri-Tip of Beef, Roasted Potatoes
- Pork Loin & Mango Salsa, Coconut Rice
- Tilapia Provencal, Rice Pilaf

Add a 2nd entrée for $4.00 Per Person

Sweet Treats

(Choose One)

- Handcrafted Cookies
- Classic Carrot Cake
- Chocolate Cake with Vanilla Sauce
- Lemon Layer Cake
- Dessert Bars
- Churros
- 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 $2.00 Per Person

- Rustic Apple Tart with Chantilly Cream
- Seasonal Fruit Tarts
- Cheesecake & Fresh Berries
- Mocha Cream Filled Profiteroles, Caramel Sauce & Candied Pecans

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 $4.00 Per Person.

Italiano

- **Chicken Breast Florentine**, Panchetta Cream Sauce $18.50
- **Roasted Herb Tri-Tip**, Caramelized Shallot Sauce $18.50
- **Pork Scallopini**, Forest Mushroom Demi $18.50
- **Grilled Salmon**, Mediterranean Smoked Tomato Relish $20.50

Celebration Classics

- **Slow Roasted Turkey Breast**, Classic Pan Gravy, Cranberry-Orange Relish $18.50
- **Roast Pork Loin**, Caramelized Apple-Pear Demi Glaze $18.50
- **Citrus Caramelized Salmon**, Lemon Dill Sauce $20.50
- **Beef Wellington**, Cabernet Reduction $25.75
- **Smoked Prime Rib of Beef**, au jus, Horseradish Sauce ..... Market
- **Halibut**, Citrus Beurre Blanc ..... Market

Pacific Rim

- Huli-Huli Chicken, Mango Salsa $18.50
- Ginger-Soy Flank Steak, Shitake Demi Glaze $18.50
- Kahlua Roast Pork, Braised Cabbage & Sweet Maui Onions, Ginger-Soy Jus $18.50
- Macadamia-Crusted Breast of Chicken, Pineapple Coconut Sauce $19.50
- Miso Marinated Salmon, Lemon-Butter Sauce $20.50
- Hoisin Braised Short Ribs, Ginger Glaze ..... Market

Latin Influence

- Chili-Lime Grilled Chicken, Pasilla Chili Sauce $18.50
- Oaxaca Chicken Mole, Classic Mole Sauce $18.50
- Shrimp Enchiladas Suisas, Chili Verde Sauce $18.50
- Ancho Crusted Pork Loin, Pepian Sauce $18.50
- Adobo Rubbed Roast Sirloin, Roasted Corn & Tomatillo $18.50
- Tortilla Crusted Mahi Mahi, Poblano Cream Sauce $20.50

Salad

(Choose One)

- California Chopped Salad
- Classic Caesar Salad
- Asian Slaw
- Winter Waldorf
- 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
- Iced Tea
- Orange Infused Ice 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. To place your order, call Pam Mitchell at Provider Catering 951-343-5026 or email pmitchell@calbaptist.edu

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Value Buffets

Value Buffets are designed to take advantage of the multiple food venues in the Alumni Dining Commons to help keep your costs down.

Buffets include appropriate linen and décor. When served in the Copenbarger Dining Room china and glassware are included. When served in the ADC the standard plate ware and glassware is used. All other locations will be served on high quality disposable ware.

Includes:

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

$11.25 Per Person