# ORANGE COAST

## CATERING MENU
## AUG 26 – DEC 19, 2024

2701 Fairview Road
Costa Mesa, CA 92626
(714) 714-7736
Campus Dining Website
Instagram: @occcampusdining

# BREAKFAST

## BY THE DOZEN – All items are available per dozen.

ASSORTED DANISH - **V** — $28 Per Dozen

Maple Pecan, Apple Cinnamon, Vanilla Cream
Raspberry, Cinnamon Swirl

ASSORTED BAGEL & CREAM CHEESE - **V** — $28 Per Dozen

Plain, Blueberry, Cinnamon Raisin
Everything, Whole Grain

CROISSANT - **V**

Plain, Chocolate — $28 Plain, $42 Chocolate

YOGURT PARFAIT - **V** — $42 Per Dozen

Vanilla Yogurt, Berries, Granola

BREAKFAST BREADS – **V** (Requires 5 Day Lead Time) — $33 Per Dozen

Lemon Blueberry, Pumpkin, Carrot Ginger - **VG**
Banana Pecan, Double Fudge Chocolate

MUFFIN - **V** — $33 Per Dozen

Chocolate Chip, Lemon Blueberry, Banana Pecan

SEASONAL FRESH FRUIT PLATTER – **V GF VG**

MEDIUM: *SUGGESTED SERVING SIZE: 12-20 Guests* — $65 Per Platter
LARGE: *SUGGESTED SERVING SIZE: 21-30 Guests* — $90 Per Platter

## HOT BREAKFAST BUFFET – Minimum order of Twelve (12) servings.

FRENCH TOAST OR PANCAKE — $15.50 Per Person

Scrambled Egg, Breakfast Potato, Choice of Sausage or Bacon
Served w/ Syrup, Whipped Cream, Macerated Berries

BREAKFAST BURRITO — $15.50 Per Person

Scrambled Egg, Cheese, Potato, Choice of Sausage, Fajita Veggie, or Bacon
Side of Sour Cream and Salsa

TRADITIONAL BREAKFAST — $15.50 Per Person

Scrambled Egg, Potato, Choice of Sausage or Bacon
Served with Fresh Fruit, Warm Rustic Campagne or Walnut Craisin Bread

ROASTED VEGETABLE FRITTATA - **V** — $14 Per Person

Served with Breakfast Potato, Bowl of Fresh Fruit

**Vegan Soyrizo/Potato available upon request. Additional fees may apply.*

# LUNCH BOX (Includes Chips, Signature Cookie, Bottled Water, Whole Fruit)

## SANDWICH– Please choose up to Three (3) per dozen. $16.75 each

CLT
Grilled Chicken, Lettuce, Tomato, Spicy Jack, Smoked Corn Aioli, Sourdough

CHICKEN SALAD
Chicken, Grape, Sliced Almond, Celery, Red Onion, Herb, Lettuce
Dutch Crunch Grinder

TURKEY CLUB
Shaved Turkey, Applewood Smoked Bacon, Lettuce, Tomato
Swiss, Garlic Aioli, Sourdough

TUNA SALAD
Tuna, Celery, Red Onion, Lettuce, Tomato, Alfalfa Sprout
Mayo, Sourdough

ITALIAN GRINDER (Minimum Order of 6)
Shaved Salami, Mortadella, Ham, Lettuce, Tomato, Onion, Banana Pepper
Garlic Parmesan Aioli, Provolone, Dutch Crunch Grinder

ULTIMATE VEGGIE - **V VG**
Roasted Veggies, Lettuce, Tomato, Carrot, Cucumber, Red Onion
Alfalfa Sprout, Hummus Spread, Sourdough

## SALAD– Please choose up to Three (3) per dozen. $16.75 each

CAMPUS TO TABLE - **V**
Weekly Harvest from Horticulture, Trust our Chefs with the accompaniments

CAESAR - **V**
Romaine from Horticulture, Shaved Parmesan Cheese, Crouton, Caesar Dressing

TUNA - **GF**
Greens from Horticulture, White Albacore Tuna, Potato, Tomato,
Haricot Vert, Olive, Soft Boiled Egg, Lemon Caper Dressing

BEET - **V GF** (Minimum Order of 6)
Mixed Green, Roasted Beet, Feta, Candied Pecan, Red Onion
Pepita, White Balsamic Vinaigrette

## PROTEIN ADD ON

| | |
|---|---|
| 4oz Grilled Salmon – **GF** (Minimum Order of 6) | $5.75 |
| 4oz Grilled Chicken Breast - **GF** | $3.75 |



VG – Vegan, V – Vegetarian, GF – Gluten Free

# ITALIAN CUISINE – Minimum order of Twenty (20) Servings.

## PIZZA – 16", 8 Slices (Minimum Order of 3) $22 Per Pizza

CHOICE OF SAUCE - **V GF**

- Tomato Red
- Spicy Red
- BBQ
- Garlic Pesto

CHOICE OF THREE (3) TOPPINGS: +$1.5 Per Additional Topping

- Pepperoni
- Italian Sausage
- Ham
- Meatball
- Grilled Chicken
- Red Onion
- Bell Pepper
- Jalapeno
- Mushroom
- Pineapple
- Tomato
- Sliced Olive
- Fresh Basil

## PASTA BUFFET #2 – Includes Choice of: $245

One (1) Pasta, One (1) Sauce, One (1) Protein, One (1) Side

*Suggested Serving Size: 15-20 Guests*

CHOICE OF PASTA - **V**

- Spaghetti
- Cavatappi
- Penne
- Ziti

CHOICE OF SAUCE:

- Alfredo- **V**
- Aglio e Olio - **V GF VG**
- Creamy Pesto- **V**
- Spicy Arrabbiata- **V GF VG**
- Marinara- **V GF VG**

CHOICE OF PROTEIN:

- Meatball
- Roasted Mushroom
- Grilled Chicken
- Meat Sauce Added to Marinara or Spicy Arrabbiata
- Sausage & Peppers

## PASTA BUFFET #3 – Includes One (1) Pasta, Two (2) Side $300

*Suggested Serving Size: 15-20 Guests*

CLASSIC LASAGNA

Meat Sauce, Ricotta, Mozzarella, Parmesan, Provolone

WHITE LASAGNA

Chicken, White Sauce, Ricotta, Mozzarella, Parmesan, Provolone

SPINACH LASAGNA - **V**

Spinach, White Sauce, Ricotta, Mozzarella, Parmesan, Provolone

BAKED ZITI

Vodka Sauce, Crispy Prosciutto, Ricotta, Parmesan, Basil

## ITALIAN SIDES – Choose up to Three (3) Sides per event

*A la Carte Available: Suggested Serving Size: 15-20 Guests*

MIXED GREENS - **V GF VG** — $60 a la carte
Tomato, Pepperoncini, Red Onion, Cucumber, Crouton, Balsamic Vinaigrette

CAESAR SALAD — $60 a la carte
Romaine from Horticulture, Shaved Parmesan Cheese, Crouton, Caesar Dressing

ARUGULA SALAD - **V GF** — $60 a la carte
Shaved Parmesan Cheese, Pine Nut, Lemon Dressing

PASTA SALAD — $60 a la carte
Penne, Parmesan Cheese, Sundried Tomato, Red Onion, Pepperoncini, Cucumber Olive, Pepperoni, Tomato, Bell Pepper, Ciliegine Mozzarella, Garlic Pesto

HOUSE FOCACCIA - **V** — $60 a la carte
Served with Olive Oil and Balsamic Vinegar Dip

BURRATA - **V** — $70 a la carte
Grape Tomato, Basil Pesto, Balsamic Glaze, Warm Sourdough

LEMON PARMESAN GREEN BEAN - **V GF** — $60 a la carte
Butter, Lemon, Parmesan

GRILLED VEGETABLE - **V GF VG** — $60 a la carte

*Gluten-Free pasta options available upon request. **

# MEXICAN CUISINE – Minimum order of Twenty (20) Servings.

**TACO BUFFET #1 –** Includes One (1) Protein, Two (2) Sides, $380
Corn Tortilla, Chips, Red or Green Salsa, Cilantro, Onion, Sour Cream.
*Suggested Serving Size: 15-20 Guests*

CHOICE OF PROTEIN:
- Carne Asada - **GF**
- Pollo Asado - **GF**
- Soyrizo/Papas – **V VG**
- Pollo Asado - **GF**

**MEXICAN BUFFET #2 –** Includes One (1) Protein, Three (3) Sides $500
Corn Tortilla, Chips, Red or Green Salsa, Cilantro, Onion, Sour Cream.
*Suggested Serving Size: 15-20 Guests*

CHOICE OF PROTEIN:
- Carnitas - **GF**
- Pozole - **GF**
- Birria - **GF**
- Roasted Chicken w/Tequila Lime Sauce - **GF**

## MEXICAN SIDES – Choose up to Three (3) Sides per event

SPANISH RICE - **V GF V**
Jasmine Rice, Tomato

CILANTRO RICE - **V GF VG**
Jasmine Rice, Cilantro

BEANS - **V GF VG**
Choice of: Black or Peruvian

PICO DE GALLO - **V GF VG**
2lbs, Tomato, Onion, Jalapeno, Tomato, Cilantro, Lime

FRUITS & TAJIN - **V GF VG**
Seasonal Fruit, Tajin, Lime

SALAD - **V**
Romaine, Pickled Red Onion, Tomato, Corn, Queso Fresco
Tortilla Strip, Cilantro Lime Crema

GUACAMOLE ADD - ON +$32 - **V GF VG**
2lbs, Avocado, Lime, Tomato, Cilantro, Onion

# SOUTHERN CUISINE– Minimum order of Twenty (20) Servings.

## BURGER/HOTDOG BUFFET #1 – Includes One (1) Entree, Two (2) Sides $330

*Suggested Serving Size: 15-20 Guests*

BUILD YOUR OWN BURGER BAR
4-1 Burger Patty or Grilled Chicken Breast, Brioche Bun
Toppings Bar: Cheddar Cheese, Lettuce, Tomato, Onion, Pickle, Condiments

BUILD YOUR OWN HOT DOG BAR
6" Nathan's Hot Dog, Brioche Bun
Toppings Bar: Sauerkraut, Diced Onion, Relish, Pickled Jalapeno

## CHILI BUFFET #2 – Includes One (1) Entree, Two (2) Sides $440

*Suggested Serving Size: 15-20 Guests*

BUILD YOUR OWN CHILI DOG/BURGER BAR
10 Burger, 10 Hotdog, House Chili, Shredded Cheese, Diced Onion
Pickled Jalapeno, Sour Cream, Green Onion

BUILD YOUR OWN PULLED PORK SANDWICH
Pulled Pork in BBQ Sauce, Cole Slaw w/Grilled Corn, Sliced Pickles, Pickled Jalapeno

## SMOKED BUFFET #3 – Includes Two (2) Entrees, Two (2) Sides $560

*Suggested Serving Size: 15-20 Guests*

SMOKED TRI TIP
Smoked served w/BBQ Sauce

MUSTARD CRUSTED TRI TIP ROAST - **GF**
Served w/Roasting Jus

LEMON HERB ROASTED CHICKEN - **GF**
Served w/Herb Lemon Sauce

BBQ CHICKEN
Smoked Bone-In Chicken Thigh served w/BBQ Sauce

## SOUTHERN SIDES – Choose up to Three (3) Sides per event

ASSORTED BAGGED CHIPS - **V**
COLE SLAW - **V GF**
CORN BREAD MUFFIN W/HONEY BUTTER- **V**
BAKED BEANS- **V VG**
ROASTED BABY POTATO- **V GF VG**
POTATO SALAD - **V GF**
GARDEN SALAD W/RANCH- **V**
MAC & CHEESE- **V**
GRILLED VEGETABLES - **V GF VG**
DINNER ROLLS W/BUTTER- **V**

# ASIAN CUISINE– Minimum order of Twenty (20) Servings.

## RICE BOWL BUFFET #1 – Includes One (1) Protein And $320

Steamed Jasmine Rice, Green Onion, Fried Shallot, Furikake
Steamed Vegetables, Teriyaki Sauce
*Suggested Serving Size: 15-20 Guests*

CHOICE OF PROTEIN

- Teriyaki Beef
- Teriyaki Chicken
- Fried Tofu - **V**
- Roasted Mushroom - **V GF VG**

## NOODLE BUFFET #2 – Includes One (1) Protein And $360

Vermicelli Noodle, Lettuce, Herb, Pickled Daikon/Carrot, Cucumber
Fried Shallot, Jalapeno, Sweet/Sour Vinaigrette
*Suggested Serving Size: 15-20 Guests*

CHOICE OF PROTEIN - **GF**

- Grilled Pork
- Grilled Chicken
- Grilled Tofu

## ADD ONS

*Suggested Serving Size: 15-20 Guests*

$35

- 20pc Vegetable Egg Roll w/Sweet Chili Sauce - **V**
- 20pc Tempura Shrimp

**Gluten-Free Soy Options Available upon request. **

# SNACKS AND APPETIZERS

## COLD

TEA SANDWICH — $35, 12pcs

Choice of One (1) per Dozen

Cranberry Chicken Salad
Ham, Brie, & Apple
Smoked Salmon, Herb Cream Cheese
Cucumber, Herb Cream Cheese - V
Egg Salad - V

FRESH CHIPS – V — $45

House Cut and Fried Chips. Served w/Sour Cream Onion Dip
*Suggested Serving Size: 12-18 Guests*

OCC MIXED NUTS – V GF VG — $35

Dry-Roasted Macadamia, Pistachio, Cashew, Almond
Dried Cranberry, Seasoned w/Maldon Salt and Aleppo Pepper
*Suggested Serving Size: 12-18 Guests*

CAULIFLOWER CEVICHE – V VG — $45

Avocado, Red Onion, Lime, Cilantro, Jalapeno, Tomato
Served w/ Tortilla Chips
*Suggested Serving Size: 12-18 Guests*

SUSHI PLATTER — $55, 40 pcs

Assortment of: California Roll, Spicy California Roll, Crunchy Roll,
Cucumber/Avocado Roll, Shrimp Tempura roll

SEASONAL FRESH FRUIT PLATTER

Medium: *Suggested Serving Size: 12-18 Guests* — $65 Per Platter
Large: *Suggested Serving Size: 19-25 Guests* — $90 Per Platter

CHEESE PLATTER

Medium: *Suggested Serving Size: 12-18 Guest* — $75 Per Platter
Large: *Suggested Serving Size: 19-25 Guest* — $100 Per Platter
Includes: Dried Fruit, Fresh Fruit, Assorted Nuts

VEGETABLE PLATTER

Medium: *Suggested Serving Size: 12-18 Guests* — $75 Per Platter
Large: *Suggested Serving Size: 19-25 Guests* — $100 Per Platter
Includes: Hummus, Ranch or Tzatziki

'TRUST US' CHARCUTERIE BOARD — $165 Per Platter

Trust our Chefs to assemble an assortment of fruits, cheeses
cured meats, nuts, condiments, and crackers
*Suggested Serving Size: 19-25 Guests*

# SNACKS AND APPETIZERS

## HOT

EMPANADA — $50, 12 pcs
Choice of One (1) per Dozen. Served w/ choice of Red or Green Salsa
Chicken | Beef Picadillo | Mushroom

CHICKEN & BISCUIT SLIDERS — $45, 12 pcs
Served w/Hot Honey

PIGS IN A BLANKET — $45, 24 pcs
Lil Smokies, Puff Pastry

CHEESE QUESADILLA - **v** — $45, 12 pcs
Served with Green or Red Salsa

CHICKEN QUESADILLA — $52, 12 pcs
Served with Green or Red Salsa

FRIED MAC N CHEESE BALLS - **v** — $45, 24 pcs
Macaroni, Cheddar, Mozzarella

MEATBALL — $45, 24 pcs
Served w/choice of sauce:
Marinara | Spicy Arrabbiata | Chipotle BBQ

MINI CALZONE — $50, 12 pcs
Mozzarella, Pepperoni. Served with Marinara

GRILLED BEEF SKEWER — $45, 12 pcs
Served w/Teriyaki Tare

GRILLED CHICKEN SATAY — $45, 12 pcs
Served with Satay Sauce

CHICKEN TENDERS — $50, 24 pcs
Carrot, Celery. Served w/ choice of BBQ, Ranch, Honey Mustard, or Buffalo

MINI SPAM MUSUBI — $50, 24 pcs
Spam, Jasmine Rice, Tamago Egg, Nori, Tare, Furikake

VEGETABLE EGG ROLL - **v** — $45, 24 pcs
Served w/Sweet Chili Sauce

PORK PATE CHAUD — $50, 12 pcs
Ground Pork, Wood Ear Mushroom, Peas, Carrot, Puff Pastry

SPINACH ARTICHOKE DIP - **v** — $60, 1 Tray
Served warm w/Rustic Sourdough Bread or Tortilla Chips
*Suggested Serving Size: 15-20 Guests*

# BEVERAGES

## HOT BEVERAGES - Includes Creamers and Assorted Sweeteners

| | |
|---|---|
| COFFEE<br>Regular or Decaffeinated | $25 Per Gallon |
| TEA<br>Hot Water w/Assorted Tea Bags | $20 Per Gallon |
| HOT CHOCOLATE<br>Marshmallow, Whipped Cream | $25 Per Gallon |

## COLD BEVERAGES

| | |
|---|---|
| JUICE<br>Apple or Orange | $25 Per Gallon |
| LEMONADE | $25 Per Gallon |
| AGUA FRESCA<br>Watermelon, Cucumber Lime, or Jamaica | $45 Per Gallon |
| UNSWEETENED ICED TEA | $20 Per Gallon |
| WATER | |
| Regular | $5 Per Gallon |
| BOTTLED DRINKS | |
| Water | $2 each |
| Soda, Can 12oz | $2 each |
| Soda, Bottle 20oz<br>Pepsi, Diet Pepsi, Sierra Mist, Orange Crush | $3.25 each |
| Juice, Bottle 12oz<br>Orange, Apple, Cranberry | $3.25 each |

**Suggested Serving Size**: 9oz cups are provided

1 Gallon: 10-15 Guests
2 Gallon: 16-30 Guests
5 Gallon: 50-65 Guests

# DESSERT

## OCC SIGNATURE COOKIES - V — $30 Per Dozen

- CHOCOLATE CHIP
- SNICKER DOODLE
- DOUBLE CHOCOLATE
- OATMEAL
- DOUBLE FUDGE – VG OR GF (Requires 5 Day Lead Time)

## SMALL BITES - V — $18 Per Dozen

- BROWNIE WITH GANACHE
- CLASSIC BROWNIE
- BROOKIE (BROWNIE/COOKIE)
- LEMON CURD
- CLASSIC CHEESECAKE
- GLUTEN FREE BROWNIE – GF (Requires 5 Day Lead Time)
- RICE KRISPIE
- CHEF'S CHOICE ASSORTMENT

## PIE (9 INCH) - V — $19 each

- APPLE
- PUMPKIN
- PECAN

## CUPCAKE - V — $30 Per Dozen

Choice of Cake: Vanilla, Chocolate or Red Velvet
Choice of Frosting: Chocolate, Macerated Strawberry, Lemon

## WHOLE CAKE - V

| | |
|---|---|
| 10 Inch Round, Two (2) Layer | $65 |
| ½ Sheet, One (1) Layer | $75 |
| ½ Sheet, Two (2) Layer | $140 |

### CHOICE OF CAKE

Vanilla | Chocolate | Red Velvet

### CHOICE OF FILLING

Strawberries and Cream | Chocolate Mousse | Raspberry Mousse

### CHOICE OF FROSTING

Chocolate Buttercream or Classic Buttercream

**Custom designs available upon request. Additional fees may apply **