

Tiger Cafe



**Reedley
College**

CATERING GUIDE

John Cunningham

Food Services Manager

Phone: (559) 494-3021

Email: john.cunningham@reedleycollege.edu

We Cater To You

Whether it's a small gathering, or a large party, Reedley College's Food Service Department will meet your needs with our full range of catering expertise. We pride ourselves on serving and hosting unforgettable experiences and surpassing expectations.

Although we have listed a variety of menu options, we welcome your ideas and suggestions. We will work with you to create a customized menu that will ensure a pleasurable experience.

On behalf of the Reedley College Food Service Staff, we thank you for your interest in our catering services and look forward to working with you. To contact me directly, please call (559) 494-0321 or send an email to john.cunningham@reedleycollege.edu.

Kind regards,

John Cunningham

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General Information



Guest Guarantee: We require a final count of guests attending 48 hours or 2 working days prior to the event, whichever is greater. This count is your guaranteed number. On the invoice, you will be charged for your guaranteed number or the actual number of attending guests, whichever is greater.

Payment in Advance: Organizations apart from the College will be required to pay 50% of the event cost at least one week prior to the date of the event. The remaining balance will be due and payable on the day of the event.

Cancellation Charges: There will be no charge for events that are cancelled a minimum of 48 hours in advance. Events that are cancelled within 48 hours of the event will be subject to cancellation costs.

Customized Menus: Special requests are welcomed and encouraged. We will work with you to tailor our services to your specifications.

Sales Tax: As required by law, all applicable taxes will be added to the final bill.

Room Rental: If you desire to have the event on the Reedley College campus, contact the Reedley College main line at (559) 638-0300 and speak with the office assistant. We have an assorted variety rooms with different sizes and layouts available to accommodate small and large groups. Room arrangements regarding audio and sound, design, and layout requested need to be explained on the required Facility Request Form.

What Is Included: (*On-site catering*) We will provide all serving table linens, table settings and appropriate condiments at no additional cost.

Leftover Food: Health Department regulations prohibit removal of any leftover food from a catered event. These regulations are in place to protect you from the risk of food borne illness due to improper food temperatures and handling.

Staff and Personnel: Our highly trained staff will give you the personal attention you deserve ensuring that your unique event, whether large or small, is pleasing to all who attend.

Event food at Reedley College may not be purchased through an outside vendor without the permission of the Food Services Manager at Reedley College. Due to insurance liabilities, Reedley College Food Services cannot allow any person or group to bring in their own food and beverages to an event catered by Reedley College Food Service.

Event Planning Guidelines

Follow these guidelines to ensure smooth planning:

🌀 Location

If you plan on having your catered event on campus, please contact Rosa Rios at (559) 638-0300 for assistance in reserving a room that suits your needs. Off-campus delivery is available at an additional cost.

🌀 Delivery Schedule One Way

Reedley	\$35.00
Parlier, Dinuba, Orange Cove, Kingsburg, Selma, Sanger	\$45.00
Fresno, Clovis, Visalia	\$60.00

🌀 Type of Event

We offer a large variety of options for your event, from small meetings with assorted snacks and beverages to larger receptions with linens, formal place settings, chocolate fountains and much more. You may furnish your own upscale decorations, such as floral arrangements, special linens and table settings. Having a general idea of your budget and the type of event being held would be very beneficial prior to inquiring on catering services.

🌀 Contact Food Services

To ensure enough time for proper planning and product availability, it is recommended that the Catering Office be contacted 10 days prior to your event. We require that all catering requests be made at least two days in advance at (559) 638-0321 or via email at john.cunningham@reedleycollege.edu.

🌀 Keep in Mind

Although many events may be easily coordinated over the phone, we highly encourage meeting with our clients, especially if the venue is one outside of the college campus.





Breakfast Selections

Available to groups of ten or more



COFFEE BREAK

Assorted Fresh Pastries, Coffee

\$6.50 per person



CONTINENTAL BREAKFAST

Assorted Fresh Baked Pastries, Fresh-Cut Fruit, Orange Juice, Coffee

\$11.50 per person



HEALTHY START BREAKFAST

Assorted Fresh Baked Pastries, Yogurt, Granola, Fresh Fruit, Orange Juice, Coffee

\$12.75 per person



COUNTRY BREAKFAST BUFFET

Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes with Bell Pepper & Onion, Biscuit & Gravy, Orange Juice, Coffee

\$16.25 per person



BREAKFAST BURRITOS

Egg, Potato, Cheese, and Choice of Bacon or Sausage wrapped in a 10" Flour Tortilla and served with Salsa

\$8.50 each

Deli Selections



SANDWICHES, WRAPS & SALADS

Available to groups of ten or more

☞ SANDWICH /WRAP BOX LUNCH - \$16.25 each

Includes your choice of Sandwich (Croissant or 6" Sub) or Wrap with Cream Cheese Spread, Bag of Chips, Fresh Fruit, Fresh Baked Cookie, and your choice of a Bottled Water or Canned Soda.

Flavor Choices: Ham, Turkey, Roast Beef, Chicken Salad , Tuna Salad or Roasted Vegetables

☞ SALAD BOX LUNCH - \$16.25 each

Includes your choice of Salad, Breadstick, Fresh Fruit, Fresh Baked Cookie, and your choice of a Bottled Water or Canned Soda.

Salad Choices: Grilled Chicken Salad, Chicken Caesar Salad or Garden Salad

☞ SOUP, SALAD & SANDWICH - \$16.25 per person

Includes Vegetable Soup, Half Sandwich and a Salad (Garden or Fruit)

Fresh Baked Cookie, Your Choice of Bottled Water or Canned Soda

Buffet Meal Service



Available to groups of fifteen or more

☞ BEEF SELECTIONS - \$22.50 per person

Beef Medallions
Santa Marla Style Tri Tip
Deep Pit Beef

☞ PORK SELECTIONS - \$18.75 per person

Carved Pork Tenderloin with Seasonal Glaze
Smoked Pork Spare Ribs
Pulled Pork

☞ CHICKEN SELECTIONS - \$18.75 per person

Lemon Pepper Chicken Breast
Chicken Cordon Bleu with Mornay Sauce
Chicken Breast with Spinach & Sundried Tomato Cream Sauce
Grilled Rosemary Balsamic Chicken

Meals above include: Tossed Green Salad, Choice of Salad Dressing, Seasonal Vegetable, Starch (rice, potato or pasta) and Dinner Rolls with Butter.

Additional entrees are \$4.00 per person. Meal pricing is at the higher priced selection.

☞ BACKYARD BBQ

Hamburgers, Hot Dogs, Chips, Fruit Wedge (Includes fixings) - \$13.75 per person

ITALIAN SELECTIONS - \$16.25 per person

Beef or Vegetarian Lasagna
Roasted Vegetable Penne
Assorted Pizza Buffet
Spaghetti & Meatballs
Chicken Alfredo with Penne

Italian Meals Include Green Salad or Caesar Salad, and Rolls and Butter or Bread Sticks

☞ ASIAN-INSPIRED SELECTIONS - \$15.00 per person

Teriyaki Chicken or Orange Chicken
Asian Meals include Steamed White Rice, Steamed Vegetables and a Vegetarian Spring Roll

☞ Taco Bar - \$15.00 per person

Corn & Flour Tortillas, Beef, Chicken, Sautéed Vegetables, Beans & Rice, Assorted Toppings, Chips and Salsa.

Beverages and Desserts are available at an additional cost.

Refreshments



☞ GOURMET COOKIE SERVICE

Assorted Gourmet Cookies

Iced Water, Iced Tea, Lemonade or Punch

\$5.75 per person

☞ DESSERT SERVICE

Pie, Cake, Cobbler or Dessert Bars

Iced Water, Iced Tea, Lemonade or Punch

\$7.50 per person

Add Vanilla Ice Cream - \$3.00 per person

☞ BEVERAGES

Regular / Decaf Coffee \$21.25 per gallon

Hot Chocolate \$12.50 per gallon

Iced Tea \$10.00 per gallon

Punch or Lemonade \$8.75 per gallon

Orange Juice \$13.75 per gallon

Canned Sodas \$2.00 each

Bottled Water \$2.25 each

Hors d'Oeuvres



HOT

☞ Meatballs Sweet & Sour, Marinara, Dill Sauce	\$80.00
☞ Chicken Wings Buffalo, Teriyaki or BBQ	\$115.00
☞ Chicken Skewers Peanut Sauce, Teriyaki, BBQ	\$125.00
☞ Pot Stickers with Dipping Sauce Pork, Chicken or Vegetable	\$125.00
☞ Vegetarian Spring Rolls With Dipping Sauce	\$95.00
☞ Taquitos with Salsa, Guacamole Beef or Chicken	\$125.00
☞ Artichoke Dip with Crustini	\$125.00

Hot trays serve approximately 35 people

COLD

☞ Bruschetta with Crustini	\$65.00
☞ Hummus with Pita Bread	\$80.00
Trays serve approximately 25	
☞ Mini Wrap Sandwiches - 24 pieces	\$75.00
☞ Mini Sub Sandwiches - 24 pieces	\$75.00
☞ Vegetable Tray with Dip	
Large	\$95.00
Small	\$60.00
☞ Fresh Fruit Tray	
Large	\$115.00
Small	\$65.00
☞ Cheese & Cracker Tray	
Large	\$125.00
Small	\$100.00
☞ Fruit & Cheese Tray	
Large	\$125.00
Small	\$100.00
☞ Antipasto Platter	
Large	\$125.00
Small	\$100.00

Large Cold Trays serve approximately 45 people

Small Cold Trays serve approximately 20 people

☞ **Appetizer Service**

Two Hot Choices & Two Cold Choices	\$12.50 per person
Served with Coffee, Iced Tea, & Lemonade. Includes Disposable Plates, Cutlery, Napkins & Cups	
Add Cookies and Brownies to Appetizer Service	\$2.50 per person

A La Carte



Plates, Disposable Cutlery, Napkins and Cups are available at an additional fee.

 Deep Pit Beef, per pound 5 Pound Minimum	\$30.00	 Ranch Style Green Beans 22-25 Servings per order	\$50.00
 Santa Maria Style Tri Tip, per pound 5 Pound Minimum	\$30.00	 Mashed Potatoes 30-32 Servings per order	\$55.00
 Lasagna Half Pan (serves 12) Full Pan (serves 24)	\$65.00 \$100.00	 Brown Gravy Quart	\$11.25
 Chicken Tortilla Casserole Half Pan (serves 12) Full Pan (serves 24)	\$60.00 \$85.00	 Scalloped Potatoes 24-30 Servings per order	\$85.00
 Pizza 16 inch Pizza One Topping 16 inch Pizza Combination	\$25.00 \$30.00	 Rice Pilaf Serves 100 Serves 50 Serves 25	\$125.00 \$75.00 \$60.00
 Calzone with Marinara Sauce	\$11.25	 Macaroni & Cheese Serves 25	\$150.00
 Beerocks, per dozen	\$50.00	 Salads Per pound Tossed Green Salad with Tomatoes & Cucumbers, Macaroni Salad, Potato Salad, Pasta Salad, Cole Slaw	\$12.00
 Croissant Sandwiches, each	\$10.00	 Salad Dressings Per quart Ranch, Balsamic Vignette and Thousand Island	\$13.00
 Sub Sandwiches 6" 12"	\$10.00 \$15.00	 Condiments Butter Chips, per pound Fresh Salsa, per quart Santa Maria Seasoning, per pound	\$13.00 \$18.75 \$15.00

Bakery Items



☞ Gourmet Cookies

1.5 oz. Oatmeal-Raisin, Sugar, Chocolate Chip,
Peanut Butter, Chocolate Chunk, White Chocolate
Macadamia Nut & Snickerdoodle
\$20.00/dozen

Sugar Cookies Rolled, Cut & Decorated
\$35.00/dozen

☞ Standard Cookies

.67 oz. Chocolate Chip, Snickerdoodle, Sugar
Cookies with or without Sprinkles \$11.00/dozen

☞ Sheet Cakes

FLAVORS: White, Devil's Food, Red Velvet,
German Chocolate, Carrot
Half Sheet \$55.00
Quarter Sheet \$35.00
Decorations available at an additional cost.

☞ Pies

(Pies are 9" and will serve 6 to 8)
Pumpkin, Lemon Meringue, Coconut, Cherry,
Apple, Peach, Mixed Berry, Pecan, Chocolate
Cream, Banana Cream
\$22.50/each

☞ Strawberry Pizza

Full Sheet (Seasonal) \$140.00
Half Sheet (Seasonal) \$85.00

☞ Sweet Dreams

Ghirardelli Brownies or Chocolate Drizzled Rice Krispy
Treats (3 dozen minimum) \$20.00/dozen
Assorted Cupcakes \$28.00/dozen

☞ Cobbler

Mixed Berry, Apple, Peach
(10x12) \$60.00/each

☞ Cheesecake

12 slices \$75.00/each
New York Style, Oreo, Caramel Turtle, White Chocolate
Raspberry, Apple Strudel

☞ Pastries

Jumbo Cinnamon Rolls \$45.00/dozen
with Cream Cheese Frosting
Jumbo Sticky Buns with Nuts \$45.00/dozen
Pumpkin Bread \$18.75/each
Banana Nut Bread \$18.75/each

☞ Breads

Dinner Rolls/ White \$9.00/dozen
Cloverleaf Rolls \$13.50/dozen
French Bread with Garlic Butter - 24" \$8.50/each