



# SONOMA STATE UNIVERSITY

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## CULINARY SERVICES CATERING MENU







## Welcome to Culinary Services Catering

Sonoma State University Culinary Services invites you to experience our exceptional hospitality, exquisite cuisine, and unparalleled service at your next event. Whether you're planning a breakfast buffet, meeting luncheon, snack reception, or full catered dinner, we offer professional services to match your taste and budget.

Culinary Services is proud to be the on-campus caterer for the university community and its guests. Culinary Services provides services at all indoor and outdoor locations throughout SSU, including conference rooms, classrooms, lawn areas, and athletic fields. We strive to make every catered event a memorable culinary experience.

[Contact Conference & Event Services](#) to learn about menus and services.

### Legend



Vegetarian



Vegan



Contains Soy



Contains Wheat



Contains Sesame



Contains Gluten



Contains Dairy



Contains Egg



Contains Fish



Contains Nuts

(includes peanut, tree nut)



Contains Shellfish

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# NOMA RISE AND SHINE BREAKFAST BUFFETS

Buffet order includes: Seasonal Fruit Platter, Orange Juice, Ice Water, Regular and Decaffeinated Coffee, Hot Water Served with Assorted Herbal Tea, Sweeteners, and Half and Half.





- Pricing is per person
- Minimum order is 20 per selection

## DOUGHNUTS AND DANISHES \$13.00


**Doughnuts**      
which may include Raised, Old Fashioned

**Danish**      
which may include Apple, Maple Pecan, Raspberry, Cinnamon, Vanilla


## CONTINENTAL BREAKFAST \$16.00

**Bagels**      
which may include Egg (plain), Onion, Cinnamon Raisin. Served with Cream Cheese Schmear, Jelly, Butter

**Muffins**       
which may include Blueberry, Lemon, Poppy Seed, Chocolate Chip, Banana Walnut


Cage-Free Hard-Boiled Eggs 

## SONOMA SUNRISE \$18.00



**Oats and Honey Granola**   
with Dried Fruits with Carafes of Clover 2% Milk


Greek-Style Vanilla Yogurt 

**Scones**      
which may include Blueberry, Raspberry, White Chocolate Chunk, Apple Cinnamon

**Oatmeal Bar**   
which include Fresh Fruits, Toasted Almonds, Sunflower Seeds, Honey, Brown Sugar, Bacon Bits


## THE LUMBERJACK \$19.00

**Cage-Free Scrambled Eggs**    
with Cheese and Pico de Gallo

**Roasted Root Vegetable Hash**   
with Onions and Bell Peppers

Chicken Apple Sausage

Center Cut Bacon

**Buttermilk Pancakes**       
with Whipped Butter, Fruit Compote, Syrup





## THE ALL AMERICAN \$19.00

**Cage-Free Scrambled Eggs with Cheese**   

Hash Brown Patty 

Chicken Apple Sausage

Center Cut Bacon

**Muffins**       
which may include Blueberry, Lemon, Poppy Seed, Chocolate Chip, Banana Walnut

## MEDITERRANEAN \$18.00

**Veggie Frittata**     
Cage-Free Eggs with Seasonal Vegetables

**French Toast Sticks**      
with Whipped Butter, Fruit Compote, Syrup

**Shakshouka**  
Poached Eggs in Tomato Sauce, Chili Peppers, Spices

## BUILD-YOUR-OWN PARFAIT \$12.00

Greek-Style Vanilla Yogurt 

Granola  

Seasonal Fruit 

Toasted Almonds  

Sunflower Seeds 

Chocolate Sauce







# NOMA RISE AND SHINE A LA CARTE BREAKFAST ADDITIONS

- Pricing is per person
- Minimum order is 20 per item

## BREAD AND PASTRIES

Assorted Doughnuts \$2.00



which may include Raised, Old Fashioned

Assorted Bagels \$3.00



which may include Egg (plain), Onion, Cinnamon Raisin. Served with Cream Cheese Schmear, Butter

Assorted Muffins \$3.50



which may include Blueberry, Lemon, Poppy Seed, Chocolate Chip, Banana Walnut

Assorted Mini Danishes \$3.50



which may include Apple, Maple Pecan, Raspberry, Cinnamon, Vanilla

Assorted Mini Scones \$3.50



which may include Blueberry, Raspberry, White Chocolate Chunk, Apple Cinnamon

## PROTEINS

Center Cut Bacon \$2.50

Chicken Apple Sausage \$2.50

Veggie Patty \$3.00



Cage-Free Hard-Boiled Egg \$1.50

Scrambled Eggs Served with Cheese and Salsa \$5.00



Breakfast Veggie Frittata \$2.50



## SIDES

Hash Brown Patty \$2.50

Buttermilk Pancakes \$2.50



with Whipped Butter, Syrup, Fruit Compote

French Toast Sticks \$3.50



with Whipped Butter, Syrup, Fruit Compote

Breakfast Sandwich \$6.00



with Sausage, Egg, Cheddar Cheese, English Muffin

Seasonal Whole Fruits \$2.50



Seasonal Fresh Fruit Display \$3.00



## PLATTER

Bagels, Lox, and Seasonal Fruit Platter \$260.00



(serves 20)

which may include Egg (plain), Onion, Cinnamon Raisin. Served with Cream Cheese Schmear, Butter, Egg Salad. Cured Salmon Lox and Seasonal Fruit.



## POWER LUNCH HEARTY SALADS

Power Lunch is recommended for plated, pre-set working lunch meetings or conferences and includes: Choice of Herb Chicken, Grilled Salmon or Falafel, Fresh-Baked Roll with Butter, and Choice of Flourless Chocolate Torte or Lemon Poppy Seed Cheesecake.

- Pricing is per person
- Minimum order is 10
- Minimum of 10 orders per selection

### HEARTY SALADS

<b>Traditional Caesar Salad</b> <span>VEG</span> <span>GF</span> <span>DF</span> <span>GF</span>	<b>\$22.00</b>
Romaine Lettuce, Grated Parmesan, Herb Croutons, Anchovy-Free Caesar Dressing	
<b>Kale and Quinoa Salad</b> <span>VEG</span> <span>DF</span>	<b>\$24.00</b>
Feta Cheese, Spiced Sunflower Seeds, Citrus Vinaigrette	
<b>Ginger Noodle Salad</b> <span>VEG</span> <span>GF</span> <span>DF</span> <span>GF</span> <span>GF</span>	<b>\$24.00</b>
Napa Cabbage, Carrots, Bell Peppers, Yakisoba Noodles, Sesame Dressing	
<b>Salad ala Niçoise</b> <span>VEG</span> <span>GF</span>	<b>\$26.00</b>
Bib Lettuce, Cage-Free Egg, Red Potato, Hot-House Tomato, Green Beans, Olives, Capers, Mustard Vinaigrette	
<b>Cobb Salad</b> <span>VEG</span> <span>GF</span> <span>DF</span>	<b>\$26.00</b>
Romaine Lettuce, Tomato, Bacon, Cage-Free Egg, Avocado, Blue Cheese, Blue Cheese Dressing	
<b>SALAD BAR BUFFET</b>	<b>\$26.00</b>

Select up to 3 salads from the list above

### A LA CARTE FOR ADDITIONAL PROTEIN

<b>Herb Chicken</b>	<b>\$6.00</b>
<b>Grilled Salmon</b> <span>GF</span>	<b>\$8.00</b>
<b>Falafel</b> <span>V</span> <span>GF</span>	<b>\$6.00</b>





## POWER LUNCH SANDWICH AND SALAD

Sandwich and Salad includes: Caesar Salad (without protein, substitute a Spring Mix for an additional \$2.00 per person), House-Made Artisan Sandwich, and Choice of Flourless Chocolate Torte or Lemon Poppy Seed Cheesecake.

- Pricing is per person
- Minimum order is 20
- Minimum of 10 orders per selection

### SANDWICH

**Grilled Chicken Waldorf** 🍴 🌱 🍷 \$25.00  
Fire-Braised Chicken, Apples, Grapes, Walnuts, Yogurt Dressing, Sweet Demi Roll

**Turkey Curry Pocket** 🌱 🍷 \$22.00  
Stuffed Pita with Roasted Turkey, Mango Chutney, Curry Coleslaw

**Pulled Portabella** 🌱 🍷 🍴 \$22.00  
Slow-Cooked Portobello in Sriracha BBQ Sauce, Strawberry Compote, Avocado Spread, Brioche Hoagies

**Smoked Salmon Flatbread** 🌱 🍷 \$24.00  
Smoked Salmon, Herb Cream Cheese Spread, Lite-Pickled Onion, Cucumber, Capers, Naan Bread

**Bocadillo-style Roast Beef Sandwich** 🍴 🌱 🍷 \$25.00  
Roast Beef, Tomatoes, Pepperoncini, Parmesan, Garlic Mayo, Baguette

### A LA CARTE SALAD ADDITIONS

**Herb Chicken** \$6.00

**Grilled Salmon** 🌱 \$8.00

**Falafel** 🌱 🍷 \$6.00



## CREATE YOUR OWN MEAL

Create Your Own Meal is suitable for buffet-style service or sit-down plated course meal service and includes: Choice of an Entree, Salad, Side Dish, Vegetable, and Dessert with a Freshly-Baked Roll with Butter.

- Pricing is per person
- Minimum order is 20
- Minimum of 10 orders per selection

Vegetarian options can be accommodated at a lower guest count if needed. If you would like to provide a duo entree plate (ex. Surf & Turf), add \$10.00 per person.

### CHOOSE ONE ENTREE

**From the Sea** Market Price *(please inquire)*

**Apricot and Ginger Glazed Salmon** 🌱 🍷  
Pan-Seared Salmon with Sweet and Tangy Apricot and Ginger Glaze

**Mahi Mahi ala Provençale** 🌱  
Baked Mahi Mahi with Capers, Olives, Roasted Tomato Garlic Sauce

**Cod with Gremolata** 🌱 🍷  
Pan-Seared Cod with Parsley, Garlic, Lemon Sauce

**From the Air** \$35.00

**Chicken Basquaise**  
Slow-Braised Chicken in Tomato and Peppers

**Roast Chicken Marbella**  
Baked Chicken with Capers, Prunes, Olives

**Chicken L'orange** 🌱  
Roasted Chicken with Sweet and Savory Orange Sauce

**From the Land** \$38.00

**Kalua Pork Tenderloin**  
Smoked Pork with Tangy Ginger Mango Compote

**Beef Tenderloin**  
Pan-Seared to Medium with Coffee Port Wine Sauce

**Braised Beef Short Ribs**  
24-Hour Slow-Braised Beef in Red Wine Sauce

**From the Earth** \$32.00

**Mushroom Cannelloni** 🌱 🍷 🍷  
Baked Mushroom and Cheese Filled Pasta with Roasted Tomato Sauce

**Eggplant Portobello Caponata** 🌱  
Stuffed Roasted Portobello with Eggplant, Tomato, Capers

**Vegetable Strudel** 🌱 🍷  
Baked Seasonal Vegetables Stuffed Phyllo Pastry Dough with Roasted Tomato Sauce

### CHOOSE ONE SALAD

**Spring Mix Salad** 🌱  
Julienne Carrots, Cherry Tomatoes, Shaved Cucumber, Sweet Red Onion, Italian Dressing

**Traditional Caesar** 🌱 🍷 🍷  
Romaine Lettuce, Grated Parmesan, Herb Croutons, Anchovy-Free Caesar Dressing

**Ciliegene and Tomato Salad** 🌱 🍷  
Fresh Mozzarella, Cherry Tomato, Rocket Greens, Balsamic Reduction  
Add \$2.00 per person

### CHOOSE ONE SIDE DISH

**Creamy Garlic Mashed Potatoes** 🌱 🍷

**Seared Sun-Dried Tomato Polenta** 🌱

**Garlic and Parmesan Sweet Potato Gratin** 🌱 🍷

### CHOOSE ONE VEGETABLE

**Root Vegetable Hash** 🌱

**Chimichurri Charred Cauliflower** 🌱

**Garlic Green Beans** 🌱

### CHOOSE ONE DESSERT

**Lemon Poppy Seed Cheesecake**  
🌱 🍷 🍷 🍷 🍷

**Hot Chocolate S'mores Cake**  
🌱 🍷 🍷 🍷 🍷

**Lemon Tart** 🍷 🍷 🍷

**Flourless Chocolate Torte**  
🌱 🍷 🍷 🍷

**Butterscotch Pudding** 🍷 🍷  
with Berry Compote

**Lemon Pudding** 🍷 🍷  
with Berry Compote

**Plant-Based New York Style Cheesecake** 🌱  
Add \$5.00 per person



# CREATE YOUR OWN ON THE GO LUNCH





On The Go Lunch is recommended for lunch breaks and includes: Sandwich or Wrap, Caesar Salad (without protein, substitute a Spring Mix for an additional \$2.00 per person), Bag of Potato Chips, Whole Fruit, House-Baked Cookie, and Condiments.

Sandwich, Salad and Condiments will be served in compostable to-go boxes. Bags of Potato Chips, Whole Fruit, and Cookies will be on the side and available for guests to grab.



- Pricing is per person
- Minimum order is 10
- Minimum of 10 orders per selection



## SANDWICH OR WRAP

**Pastrami and Swiss**    \$22.00  
Pastrami, Swiss, Thousand Island Dressing, Pepperoncini, Dutch Crunch

**Seasonal Roasted Vegetable and Hummus Roll-Up**     \$19.00  
Roasted Seasonal Vegetables, Hummus Spread, Lavash Flatbread




**BBQ Chicken Jalapeño**   \$22.00  
BBQ Chicken, Pepper Jack Cheese, Jalapeño, Ranch Coleslaw, Ciabatta Roll

**Roast Turkey and Havarti**   \$20.00  
House Roasted Turkey Breast, Havarti Cheese, Tomatoes, Lettuce, Sourdough Bread

**Balsamic Portobello, Kalamata and Peppers**   \$22.00  
Balsamic-Roasted Portobello Mushroom, Roasted Peppers and Onions, Kalamata Olives, Soft French Roll



Gluten Free Bread Available for an Additional \$2.00 per person

## BUFFET-STYLE OPTIONS




**Home-Style Comfort**     \$18.00  
Fried Chicken, Creamy Mac and Cheese, Coleslaw

**Noma Mia'**     \$18.00  
Meat or Vegetable Lasagna, Garlic Bread, Caesar Salad

**Sunday Dinner**    \$18.00  
Meatloaf, Garlic Mashed Potatoes, Seasoned Green Beans

**South of the Border**   \$16.00  
Chicken or Vegetable Fajita, Spanish Rice, Refried Beans, Flour Tortilla

**Backyard Picnic**    \$20.00  
Burgers (1/3), Dogs (1/3), Grilled Chicken (1/3), Corn on the Cob, Cowboy Baked Beans, Creamy Coleslaw

**Pizza Party 16" Pizza**    \$36.00  
Pizza includes 12 Slices  
Choice of Cheese, Pepperoni, Veggie, Combo *per pizza*

# CREATE YOUR OWN SONOMA BLUE PLATE

Sonoma Blue Plate provides a variety of buffet-style options for you and your guests and includes: Choice of House-Baked Brownie, or Cookie.

Available for pick up only in The Kitchens. Please check in with the cashier.

- Pricing is per person (unless otherwise noted)
- Minimum order is 10
- Minimum of 10 orders per selection





## RECEPTION HORS D'OEUVRES

Hors d'oeuvres are presented.

- Pricing is per person
- Minimum of 20 orders per selection

### SEAFOOD

<b>Gochujang Honey Shrimp</b> 🌱 🍷 🍴	\$4.00
Battered Shrimp Tossed in Sweet and Spicy Korean Sauce	
<b>Mini Crab Cakes</b> 🍷 🌱 🍷 🍴	\$4.50
<b>Shrimp Louie Bouche</b> 🍷 🍴 🌱 🍷	\$4.50
Bay Shrimp and Egg Tossed in Thousand Island Dressing in a Mini Pastry Cup	
<b>Smoked Salmon Onigiri</b> 🌱 🍴	\$5.00
Japanese-Style Seasoned Rice Ball	
<b>Tuna Tataki</b> 🌱	\$5.00
Seared-Rare Tuna Steak with Honey Tamari Soy Sauce on House-Fried Potato Chip	

### MEAT

<b>Bacon Wrapped Pecorino Turkey Meatball</b> 🍷 🍷 🌱 🍴	\$3.50
<b>Cayenne Chocolate Bacon Candy</b> 🍷 🌱	\$4.00
<b>Black Angus Cheddar Burger Slider</b> 🍴 🍷	\$4.50
<b>Beef Wellington Bites</b> 🌱 🍴	\$4.00
Beef Filet Wrapped and Baked in Puff Pastry	
<b>Chicken Cordon Bleu</b> 🍷 🌱 🍴 🍷	\$3.00
Crispy Chicken Stuffed with Cheese and Ham	

### PLANT FORWARD

<b>Potato Samosa with Mango Chutney Sauce</b> 🌱 🍴	\$3.50
South Asian Pastry with Spiced Potatoes, Onions, Peas, Curry-Style Spices	
<b>Deviled Eggs</b> 🌱 🍷	\$2.00
<b>Mushroom Parmesan Arancini</b> 🌱 🍷 🍴	\$3.50
Sicilian-Style Rice Balls Stuffed with Cheese and Mushroom	
<b>Spinach Parmesan Ravioli</b> 🌱 🍷 🍷 🍴	\$2.50
Choice of Crispy or Al Dente	
<b>Dolmas</b> 🌱	\$2.50
Turkish-Style Grape Leaves Stuffed With Seasoned Rice	





## RECEPTION PLATTERS

- Pricing is per platter
- Serves 20 guests per platter

### PLATTERS

<b>Seasonal Fruit</b> <span>V</span>	<b>\$100.00</b>
Seasonal Fruit	
<b>Seasonal Fruit and Cheese</b> <span>VEG</span> <span>GF</span> <span>G</span>	<b>\$110.00</b>
Seasonal Fruit, Brie, Blue Cheese, Smoked Gouda, Seasonal Marmalade, Crostini, Lavash Flatbread	
<b>Vegetable Crudité</b> <span>VEG</span> <span>GF</span> <span>G</span> <span>GF</span> <span>G</span>	<b>\$80.00</b>
Seasonal Vegetables Served with Creamy Ranch Dip and Hummus	
<b>Salumi and Cheese</b> <span>GF</span> <span>G</span>	<b>\$120.00</b>
Genoa Salami, Italian Mortadella, Spicy Chicken Sausage, Brie, Blue Cheese, Smoked Gouda, Cornichon, Pepperoncini, Fruit Marmalade, Honey Mustard Dipping Sauce, Crostini, Lavash Flatbread	
<b>Mediterranean Mezze</b> <span>VEG</span> <span>GF</span> <span>G</span> <span>GF</span> <span>G</span>	<b>\$80.00</b>
Dolmas, Olives, Lightly-Pickled Cucumber, Hummus and Labneh Dipping Sauces, Crostini, Lavash Flatbread	
<b>Smoked Salmon Platter</b> <span>GF</span> <span>GF</span> <span>G</span> <span>G</span>	<b>\$220.00</b>
Smoked Atlantic Salmon, Spiced Cream Cheese, Capers, Lightly-Pickled Red Onions, Egg Salad, Crostini, Lavash Flatbread	
<b>Chilled Shrimp Platter</b> <span>GF</span> <span>G</span>	<b>\$160.00</b>
Served with Lemon Slices, Lemon Aioli, Traditional Cocktail Sauce	
<b>Sweet Treat Platter</b>	<b>\$80.00</b>
Assorted Cookies, Brownie Bites, Red Vine Licorice, Donut Holes, Rice Crispy Treats	



# AFTERNOON SNACKS







Create an energy boost with afternoon snacks that pair well with your beverage of choice (order separately).

- Pricing is per order
- Serves 10 per order










## SWEET

Assorted House-Baked Cookies	\$35.00
   	
Snickerdoodle Cookies  	\$25.00
Rice Krispie Squares	\$20.00
Glazed Donut Bites	\$15.00
  	
Yogurt-Covered Pretzel Twist	\$20.00
  	
Brownies    	\$20.00









## SALTY

House Cinnamon Potato Chips 	\$20.00
House Tortilla Chips 	\$20.00
with Roasted Salsa Fresca	
Planters Salted Peanuts  	\$20.00
Individually Packaged	
Ranch Popcorn  	\$20.00

## HEALTHY

Seasonal Whole Fruit 	\$20.00
Kind Bars  	\$25.00
Individually Packaged and Assorted Flavors	
Planters Nuts and Chocolate Trail Mix	\$25.00
   	
Individually Packaged	
Carrots and Jicama  	\$25.00
with Ranch Dipping Sauce	




## CHOOSE ONE TEA SANDWICH

Egg Salad   
Cucumber Dill and Cream Cheese   
Mortadella-Watercress  

## CHOOSE ONE ENERGY BAR BITES

Espresso and Dates  
Apricot and Almond  
Cinnamon and White Chocolate  

## SEASONAL INFUSED WATER\*

Basil Lemon 
Watermelon Cucumber 
Cantaloupe Mint Basil 

\*Chef's choice

# WELLNESS BREAK

Wellness Break is perfect for lite snacks and refreshments and each order is \$150.00 and includes: Tea Sandwiches, Energy Bites, Seasonal Infused Water\*, and Lemon Scented Hot or Cold Oshibori Towels (1 per person).

- Pricing is per order
- Serves 10 per order



## CELEBRATION TREATS

Celebrate your event with delicious treats including cakes, ice cream social or build-your-own popcorn bar!

### CAKES

Cake cutting service is \$2.50 per person and includes plates, napkins, and forks.

#### Choose One Cake Size

**10" Sheet Cake** \$25.00  
Serves up to 16 guests

**1/2 Sheet Cake** \$40.00  
13" x 18" size  
Serves up to 48 guests

#### Choose One Cake

Chocolate cake with chocolate icing, filled with chocolate mousse

White cake with white icing, filled with vanilla cheesecake mousse

### ICE CREAM SOCIAL

\$200.00

Each order includes: Choice of One Ice Cream or Sorbet and Toppings of Heath Bar, Peanuts, Marshmallows, Rainbow Sprinkles, Cherries, Strawberries, Whipped Cream, Chocolate, Caramel Sauce.

Serves 25 per order. Orders are required in increments of 25. An attendant is required at \$25.00 per hour.

#### Choose One Ice Cream or Sorbet

Chocolate Ice Cream 

Vanilla Bean Ice Cream  

Mint Chocolate Chip Ice Cream   

Strawberry Ice Cream 

Mango Sorbet 

### BUILD-YOUR-OWN POPCORN BAR

\$80.00

Each order includes Fresh-Popped Popcorn with Your Choice of Assorted Seasonings.

Serves 20 guests per order. Order includes a popcorn machine. Select up to two seasonings per order. An attendant is required at \$25.00 per hour.

#### Popcorn Seasoning Options

Butter 

Ranch 

Garlic Parmesan 

BBQ Mesquite

Curry

Cinnamon Sugar





## BEVERAGE SERVICE

Select cold beverages served as individual servings or by the gallon. Hot beverages are all served by the gallon.

### COLD INDIVIDUAL BEVERAGES

Bottled Pepsi Soft Drink (12 oz.)	\$3.00 per person
Bottled Water (Aluminum Bottle)	\$3.00 per person
Sparkling Mineral Water (250 ml.)	\$3.00 per person
Starbucks Bottled Cold Brew Black, Sweetened (11 oz.)	\$3.50 per person
Pure Leaf Brewed Tea (18.5 oz.)	\$3.00 per person

### COLD GALLONS

Iced Water	\$10.00 per gallon
Seasonal Fruit Infused Water	\$18.00 per gallon
Orange Juice	\$25.00 per gallon
Lemonade	\$17.00 per gallon
House-Brewed Iced Tea	\$16.00 per gallon

### HOT GALLONS

Starbucks Coffee	\$30.00 per gallon
includes Choice of Regular or Decaffeinated Coffee with Cream and Sweeteners	
Individual Artisan Tea Bags	\$30.00 per gallon
includes Choice of Tea with Sweeteners	
Hot Chocolate	\$18.00 per gallon
includes Marshmallows, Caramel, Whipped Cream	
Cider	\$18.00 per gallon
includes Caramel, Whipped Cream	

### OPTIONAL NON-DAIRY ADDITIONS TO HOT BEVERAGE SERVICE

Soy Milk	\$3.00 per 16 oz. carafe
Almond Milk	\$3.00 per 16 oz. carafe
Rice Milk	\$3.00 per 16 oz. carafe
Chocolate Sauce	\$15.00 per bottle
Hazelnut Syrup	\$10.00 per bottle



## BAR SERVICE

Alcohol service at Sonoma State University is limited to the sale and service of beer and wine. Specialty cocktails and spirits may be available in some venues and settings and are by request only and subject to availability and staffing. Arrangements may be made for either hosted or non-hosted bar service. The service of beer and wine at a campus function must be administered by SSU Culinary Services and comply with all University policies. A bar may only be open for a maximum of two hours.

The sale and service of alcoholic beverages is regulated by the State of California Alcoholic Beverage Commission and, as a Licensee, Sonoma State Enterprises, Inc. is responsible for the administration of those regulations. In support of these regulations, our staff has received hospitality training. Due to regulations, alcohol cannot be brought into an event from an outside source unless it is served by Culinary Services. Culinary Services has the right to refuse service to any group or individual. We also reserve the right to close the bar should it be determined that serving alcohol is in conflict with University policy, ABC guidelines, and department procedures.

### BAR FEE

**\$225.00 per bar**

Recommend 1 bar per 100 guests

Bar includes pretzels, ice water, and bartender (2 hours of service)

Additional bartenders are an additional cost

### WINE

#### House Wine

\$9.00 per glass | \$36.00 per bottle

#### Wine Corkage

\$10.00 per bottle

#### Premium Wine

\$12.00 per glass | \$48.00 per bottle

### BEER

#### 5, 7.5, or 15.5 Gallon Keg

Available upon request, please inquire for pricing

### BOTTLES

#### Beer Corkage

\$2.00 per can or bottle

Domestic \$5.00 per bottle

Import and Micro Brews \$6.00 per bottle

Please [contact Conference & Event Services](#) for the current wine and beer selection.





## Catering Information and Guidelines

The following policies have been developed to help you host a successful event at Sonoma State University. For questions, please [contact Conference & Event Services](#).

## SOLE PROVIDER

Culinary Services does not provide services at any event in which we are not the sole provider of food and beverages. This includes provision of linens at a “potluck” event.

## SERVICE TIME

It is our continued desire to serve you promptly at the scheduled time of your service. Our menus have been designed to have a service time of two hours. Unfortunately, regulations do not allow for extended service times and catering staff is required to remove services that have been out for that amount of time. For events that require a longer service time, please inquire about a “refresh” service.

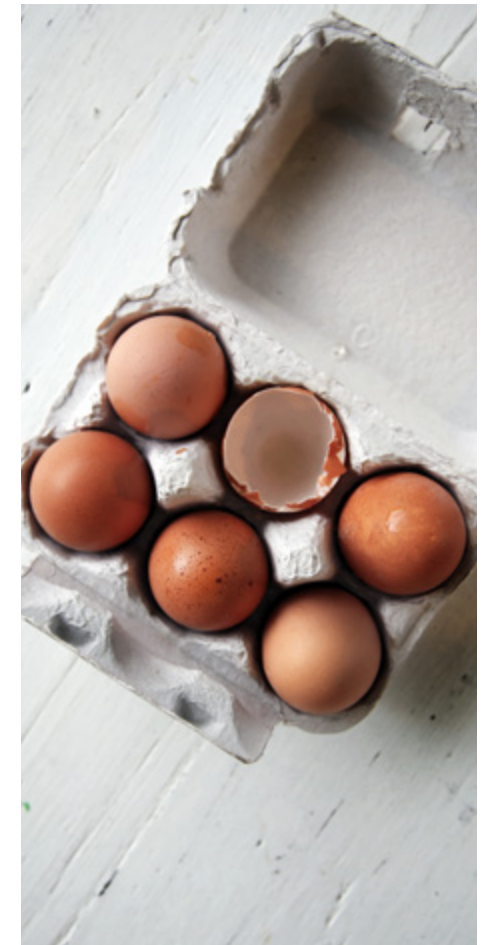
Events that cannot be cleaned and cleared within two hours after the event due to the event room still being occupied or the event needs privacy will be charged a late breakdown fee of \$25.00 per hour.

## BOOKING AND PAYMENTS

We recommend that the Request For Use of Facility and Service Form be submitted at least 45 business days in advance to Conference & Event Services. Catered events may be billed to a private party, departmental credit card, or a campus account. A signed contract must be received no later than 15 business days prior to your event. Without a completed contract and payment, Sonoma State University may not provide facilities and/or services. Any additional charges or credits will be assessed after the event.

## SERVICE CHARGES AND SALES TAX

Prices included in these menus do not include a 10% service charge for campus departments and student groups, 17%



service charge for off campus organizations or applicable state sales tax. These charges will be added to your final bill.

## GUARANTEES

Your catered services are guaranteed within the terms of the signed contract by noon, 5 business days prior to your event. This guarantee is not subject to reduction. Your final bill will reflect this guarantee plus any charges for additional guests. If a guarantee is not provided, your last estimate becomes your guarantee. Our staff will prepare food and service for the guaranteed attendance plus a cushion of 10% for an event with less than 100 guests and 5% for events with more than 100 guests. If your guest count increases less than 5 business days before your event, we may not be able to increase the quantity of every menu item, but can offer an appropriate substitution.

## LATE BOOKING CHARGES

It is not uncommon for facilities and services to become unavailable due to demand. We recommend that you get your Request For Use of Facility and Service Form in as early as possible. Orders placed less than 15 business days in advance may not be possible at the level of service or at the time you desire. Other options may be available on short notice, however all catered services provided with less than 15 business days' notice may be subject to an increased charge of \$50.00 or 25% of your order, whichever is greater.

## CANCELLATIONS

Catered services canceled less than 15 business days prior to the event may be assessed a 50% charge of the total bill. Events canceled less than 5 business days, excluding the day of the event, will be charged in full.

## HOLIDAY RATES

Due to increased staffing charges, there is a \$1,000.00 minimum order charge for catered services on holidays.

## ALCOHOL AND BAR SERVICES

Due to the state laws for alcohol service, all catering clients must adhere to Sonoma State University's alcohol policies. Our bartenders have been LEAD trained and due to personal responsibility, they reserve the right to close a bar at any time based upon their discretion. If you are serving alcohol on campus, we must receive your request 45 business days prior to your event in order to receive the necessary campus approvals and obtain any additional license(s) from the Department of Alcohol and Beverage control. Bars canceled with less than 45 business days' notice will result in a \$50.00 cancellation fee.

## CHINA SERVICE

Events needing china service outside of the Student Center and Green Music Center Hospitality spaces will be charged an additional \$10.00 per person for plates, flatware, and glassware or an additional \$5.00 per person for glassware only.

## THEME, DECOR, AND LINENS

Simple but appropriate arrangements for the dining tables and buffet tables are provided. Buffet tables will include a living arrangement and simple centerpieces with purchased meals. Reusable centerpieces are included and no credit will be provided if centerpieces are provided by the client. Conference & Event Services can share recommended vendors if you would like to have your own centerpieces created for your event. Please inquire for more information.

Linen are included in all events with meal service except Create Your Own On the Go Lunch and Sonoma Blue Plate orders. If additional event tables not for dining are requested the cost is \$10.00 per cloth. Skirting is not available for rental.

## EQUIPMENT

Culinary Services does not supply tables and chairs. Some rooms come equipped with tables and chairs and therefore will not need to be rented. Please clarify your table and chair requirements with Conference & Event Services when booking your space. These may be rented, delivered, and setup for an additional



charge. Equipment may not be removed from the locations in which it is set up. Any damaged or missing equipment will be charged based upon the direct cost of replacement or repair and will be billed to the client hosting the event.

## FOOD SAFETY

Providing quality and safe food is our highest priority. Culinary Services makes sure that hot and cold foods are kept within safe temperature ranges.

## SPECIAL DIETS OR DIETARY RESTRICTIONS

Special dietary meals can be provided upon request. Additional fees may apply.

As much advance notice as possible is requested as we may not be able to accommodate last-minute requests. It is the client's responsibility to advise Conference & Event Services of any guests that require special accommodations and Culinary Services cannot be held liable for guests who cannot participate in your event due to unknown dietary restrictions.

Culinary Services facilities handle all major allergies. Please be aware of the potential for cross-contamination due to the facility. Culinary Services does not guarantee that any items will be completely "free" of any ingredient.

## LEFTOVERS

Due to Health Department regulations, and in line with catering industry standards, any food not consumed at the event may not be removed, except by Culinary Services' staff. No credit will be given for unused food or under-attended events.

## SEASONAL AVAILABILITY

Due to seasonal changes and availability of fresh produce, meat, and seafood products, we reserve the right to substitute certain ingredients, for optimal freshness and quality. The price and contents of the menus are subject to change without notice, until the booking is confirmed.

## ENHANCEMENTS

Please [contact Conference & Event Services](#) for additional enhancements for your event.



**SONOMA  
STATE  
UNIVERSITY**

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**CULINARY  
SERVICES**

**CATERING  
MENU**