

City College of San Francisco

- x For parties of 50 or more, the client must notify the CAHS Department no later than 5 working days before the event of the guaranteed number of persons attending the function.
- x Cancelled functions are subject to a 30% fee if cancelled fewer than 24 hours prior to the events start time.

IV. Billing Procedure

- x A formal billing will be sent to the client immediately following the event. Payment due within 30 days.
- x Labor must be made at the Job/Event site. Separate checks must be written for Student labor and Instructor labor. (current non-instructional rates apply)
- x Staffing Requirements are as follows:

- o Functions 10/10/25 5:53.9 to 12/2005 on Base 014006 @ 0.871109 to 12/2005 on Base 014006 @ 0.871109

Continental Breakfast

*Prices are for food only

\$12.00 per person

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Croissants, Muffins, Danish, aph04 d[(*)5 (P)-H9C qD.002 (aph04 d[(*)5004 <0056>

*Prices are for food only

\$3.50 per piece

Smoked Salmon Mousse on Cucumber with Chives

Sliced Smoked Salmon on Rye with Fennel and Orange

Shrimp Cocktail

Cucumber Cup with Roasted Corn and Black Bean Salsa

Vietnamese Summer Rolls with Shrimp, Nuoc Cham Dipping Sauce

Tuna Poki on Won Ton Chip

White Bean Crostini with Arugula

Cajun Pickled Shrimp

Deviled Eggs

Cherry Tomato, Basil, Fresh Mozzarella Skewers with Balsamic

Filo Cups with Spinach and Feta Cheese

Curry Lemongrass Lamb Skewer with Peanut Sauce

Pot Stickers

Egg Rolls

Coconut Cumin Chicken Skewers

Potato and Pea Samosa with Mint Chutney

Wild Mushroom and Blue Cheese Crostini

Asiago Potatoes

Mushroom and Havarti Tarts

Pork and Shrimp Siu Mai

Won Tons

Stuffed Mushrooms

Box Lunch

*Prices are for food only

Napkins, Utensils Included

\$15.00 per person

Choice of Sandwich on an Artisan Roll

Roast Beef and Cheddar

Lettuce (Be) 11.005 (ef) - 1h10 (33 ir) 912 792 re W* n BT7Ap (98 (Be) 11.005 (ef) evs

Buffet Selections

*Prices are for food only

Salads

Each salad is \$6.00 per person

Quinoa with Spice -Roasted Cauliflower, Red peppers, , Feta, Pepitas, Herbs, and Harissa Vinaigrette Wild Rice and Farro with Dried Fruits, Toasted Pecans, Scallions, and Vinaigrette (Vegan)

Shaved Fennel and Arugula with Toasted Hazelnuts, Parmesan, and Meyer Lemon Vinaigrette

Baby Kale with Roasted Squash, Pickled Shallots , Almonds , Shaved Dry Jack Cheese, and Pear Vinaigrette

Entrees with Sides

Each entrée with sides is \$12.00 per person

Roast Beef Tri tip with Broccoli Rabe and Mushrooms, Roasted Potatoes

Grilled Salmon with Pineapple Jicama Salsa, Sautéed Zucchini, Rice and Lentil Pilaf

Rockfish Dore, Lemon and Capers, Green Beans with Toasted Walnuts, Red onions, Middle Eastern Couscous

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Dessert Selection

*Prices are for food only

\$5.00 per person per dessert selection

Fresh Fruit Tarts

Lemon Tarts with Meringue

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Plated Lunches /Dinners

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