# Continental

All orders are served with Fair Trade organic coffee, assorted organic teas, fresh orange juice, and ice water. 10 Person minimum

<table>
<thead>
<tr>
<th>Location</th>
<th>Price/Customer</th>
<th>Menu</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goleta Beach</td>
<td>$5.25</td>
<td>Assorted muffins, breakfast breads, donuts*</td>
</tr>
<tr>
<td>Butterfly Beach</td>
<td>$6.25</td>
<td>Bagels, cream cheese, assorted muffins, cinnamon rolls*, whole fruit</td>
</tr>
<tr>
<td>Hendry’s</td>
<td>$7.75</td>
<td>Bagels, cream cheese, hard boiled eggs, assorted muffins, fruit salad</td>
</tr>
<tr>
<td>Ellwood</td>
<td>$8.25</td>
<td>Danish, croissants, scones, yogurt and granola, seasonal fruit salad</td>
</tr>
<tr>
<td>Hope Ranch</td>
<td>$8.75</td>
<td>Seasonal fruit salad, yogurt and granola, hard boiled eggs, oatmeal, side of brown sugar, sliced almonds, raisins, and milk.</td>
</tr>
</tbody>
</table>

*Raised and old-fashioned donuts and cinnamon rolls are not available on weekends; appropriate substitutions will be made

Add fruit salad to any Continental Package for $2.50/person
Add hard boiled eggs to any Continental Package for $1.00 each

Vegetarian  Gluten Friendly
Eggs, etc

All orders are served with Fair Trade organic coffee, assorted organic teas, fresh orange juice, ice water. 15 person minimum

**Bagel Bar**
$10.50/person
Jack’s famous bagels served with cream cheese, smoked salmon, hard boiled eggs, red onion, capers, lemon, assorted muffins, and a seasonal fruit salad

**Bagel Brunch**
$10.00/person
Jack’s famous bagels served with regular and veggie cream cheese, hummus, red onion, sliced turkey breast, sprouts, sliced cheddar cheese, cucumber, tomato, and a seasonal salad

**All American**
$14.00/person
Scrambled eggs, choice of bacon, sausage, or ham, potatoes or hash browns, assorted muffins, and a seasonal fruit salad

**Huevos Rancheros**
$14.00/person
Scrambled eggs, chorizo, beans, tortillas, pico de gallo, assorted breakfast breads, and a seasonal fruit salad  *add fresh avocado for an additional $0.50/person

**Greek Eggs**
$14.00/person
Scrambled eggs with spinach, feta, tomatoes, and scallions, spinach and feta scones, greek yogurt lemon bread, grilled potatoes, and a seasonal fruit salad

**Eggs Benedict**
$14.75/person
Poached eggs served on english muffins with hollandaise sauce and canadian bacon, assorted croissants with jam and butter, and a seasonal fruit salad

**French Riviera**
$14.75/person
Omelettes with cheese, tomatoes, and green onions, croissants with jam and butter, choice of bacon, sausage, or ham, and a seasonal fruit salad
California Deli
10 person minimum

**Brown Bag Special**  
$9.50/person  
Choice of up to 4 sandwiches and/or wraps, chips, whole fruit, chocolate chip cookie and soft beverages

**Boxed Lunch Special**  
$11.50/person  
Choice of up to 4 sandwiches and/or wraps, one salad, assorted cookies or brownies, and soft beverages

**Deluxe Package**  
$11.50/person  
Choice of up to 4 sandwiches and/or wraps, one salad, assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea

**Salads:** caesar (dressing contains anchovies), macaroni, potato, roasted veggie, cut fruit, organic spring mix, greek, veggie pasta, pear and pecan bleu cheese

**Turkey Bacon Avocado**  
Pan roasted turkey, smoked bacon, avocado, chipotle mayo, lettuce and tomato on croissant

**Turkey & Cranberry**  
Pan roasted turkey, cranberry sauce, lettuce and tomato on sliced wheat

**Tri Tip & Pico De Gallo**  
Angus tri-tip, pico de gallo, mayo, lettuce and tomato on ciabatta

**Italian Sub**  
Capacolla, ham, genoa salami, provolone cheese, italian dressing, lettuce and tomato on a baguette

**Vegan Grilled Eggplant**  
Roasted eggplant, red peppers, hummus, lettuce and tomato on rosemary ciabatta

**Chicken & Swiss**  
Skinless chicken breast, swiss cheese, honey mustard, lettuce and tomato on ciabatta

*Gluten free bread available upon request for an additional $0.25 per person*
Grilled Chicken & Sun Dried Tomato
Grilled chicken breast, sundried tomatoes, red peppers, basil mayo and lettuce on ciabatta

Chicken Sprouts Avocado
Sliced chicken breast with swiss cheese, tomato, pepperoncini, avocado, sprouts, and basil mayo on a mini baguette.

Tomato Mozzarella Avocado 🍅
Grilled tomatoes, fresh mozzarella cheese, avocado, alfalfa sprouts and pesto mayo on croissant

Ham & Swiss
Ham, swiss cheese, dijon mustard, lettuce and tomato on sliced sourdough

Roasted Turkey & Cheddar
Roasted turkey, cheddar cheese, mayo, lettuce and tomato on sliced multigrain

Grilled Portobello Mushroom 🍅
Grilled portobello mushroom, basil mayo, lettuce and tomato on rosemary ciabatta

Tuna Salad
Tuna salad, mayo, mustard, provolone, lettuce and tomato on sliced wheat

Seared Salmon
Seared salmon filet with caper aioli, dijon vinaigrette, lettuce, and tomato on focaccia

Vegan Zucchini Pepper Olive Tapenade 🍅
Roasted zucchini, sweet peppers, olive tapenade with lettuce and tomato on ciabatta

Spiced Turkey Wrap
Roasted turkey, cheddar cheese, chipotle mayo, lettuce and tomato in a jalapeno-cilantro tortilla

Veggie Wrap 🍅
Arugula, shredded carrots, sweet peppers, red onion, sprouts, avocado and monterey jack cheese in a pesto tortilla

Chicken Caesar Wrap
Roasted chicken breast, romaine lettuce, parmesan cheese and caesar dressing in a jalapeno-cilantro tortilla

Vegetarian  Gluten Friendly
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Deli à la Carte
Available in both medium (serves 8 – 12) and large (serves 15 – 20)

**Petite Sandwich Platters**
Choose up to 4 types of sandwiches (wraps are not available)
medium $38.00/large $52.00

**Mixed Greens Salad**
medium $30.00/large $40.00

**Caesar Salad** (dressing contains anchovies)
medium $30.00/large $40.00

**Fruit Salad Or Pasta Salad**
medium $33.00/large $44.00

**Roasted Veggie Salad**
medium $38.00/large $48.00

**Dessert Platter**
medium $25.00/large $45.00

Beverages also available, please see à la carte menu

**Gluten free bread available upon request for an additional $0.25 per person**
Salads

Available in a compostable to-go box or as a buffet; includes a dinner roll, choice of assorted cookies or brownies and soft beverages, lemonade, or iced tea. 10 person minimum with a 5 person minimum per salad choice

$12.50 per person
$13.75/person with chicken or tofu
$16.75/person with salmon or shrimp

**Asian**
Napa cabbage, snow peas, mandarin orange and rice noodles with a sesame dressing

**Southwestern**
Organic field greens with black bean and corn relish, red onions, diced zucchini and tomato with a cilantro-lime vinaigrette

**Mediterranean**
Arugula, orzo pasta, tomato, cucumber and feta cheese with a sun dried tomato dressing

**Riviera**
Sweet mix field greens, green beans, dill, red potatoes, and kalamata olives with a balsamic vinaigrette

**Spinach**
Baby spinach, grapes, celery, bleu cheese, and walnuts with a raspberry vinaigrette

$13.75 per person for the following items

**Classic Cobb**
Romaine lettuce, bacon, avocado, diced egg, tomato and bleu cheese

**Chicken Caesar**
Romaine lettuce, grilled chicken breast, garlic croutons and parmesan cheese with a hearty caesar dressing (contains anchovies)

Note:
- $3.00/person to have salads available as a deconstructed salad bar.
- $.50 for each additional produce item - available upon request.
Santa Barbara Barbecue

All entrées are served with a choice of two sides, dinner rolls or garlic bread, assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea. 15 person minimum with a maximum of three entrée choices. On-site chef available at an additional cost.

**Angus Burgers and Big City Red Hot Dogs**
Veggie burgers available

$18.25/person

**Angus Tri Tip and Quartered Chicken**
With pico de gallo and BBQ sauce

$18.25/person

**Grilled Portobello Mushrooms**
With tomato concasse and a balsamic reduction

$13.75/person

**Baby Back Pork Ribs**

$17.25/person

**Angus Ribeye Steak**
Marinated in herbs and spices

$40.00/person

**Grilled Zucchini**
with carrot mousse or rosemary mashed potatoes

$13.75/person

**Black Bean Cake**
with pico de gallo

$14.25/person

Sides (choose two):

- Macaroni Salad
- Coleslaw ✔
- Corn On The Cobb ✔
- Barbecue Beans ✔
- Green Beans with Poached Garlic
- Ambrosia Fruit Salad ✔
- Country Potato Salad ✔
- Pear And Pecan Bleu Cheese Salad ✔

**Cowboy Special**
Includes half servings of the Angus tri tip and quartered chicken combo, organic ranch-style beans, coleslaw, chocolate chip cookies and soft beverages.

No substitutions please.

$16.25/person

UCen Catering / 805.893.2465 / catering@ucen.ucsb.edu
Chef Mario’s Taco Time

All entrées served with choice of black or refried beans, Spanish rice, southwest salad, yellow and blue corn tortilla chips, fresh salsa, shredded cheese, sour cream, assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea.

12 person minimum per entrée

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Or Tri-Tip Fajitas</td>
<td>$15.75/person</td>
</tr>
<tr>
<td>Grilled chicken or tri-tip served with sautéed onions, sweet peppers and warm tortillas</td>
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<tr>
<td>Mahi Mahi Fajitas</td>
<td>$15.75/person</td>
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<tr>
<td>Grilled Mahi Mahi served with cabbage, sweet peppers and warm tortillas</td>
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<tr>
<td>Chicken Enchiladas</td>
<td>$13.75/person</td>
</tr>
<tr>
<td>Grilled chicken wrapped in corn tortillas and covered with melted cheese and enchilada sauce</td>
<td></td>
</tr>
<tr>
<td>Veggie Enchiladas</td>
<td>$12.50/person</td>
</tr>
<tr>
<td>Broccoli, carrots, onions, zucchini and mushrooms wrapped in corn tortillas and covered with melted cheese and enchilada sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Ranchero</td>
<td>$15.75/person</td>
</tr>
<tr>
<td>Grilled chicken and ranchero cheese topped with salsa and guacamole and served with warm tortillas</td>
<td></td>
</tr>
<tr>
<td>Veggie Burritos</td>
<td>$12.50/person</td>
</tr>
<tr>
<td>Filled with organic Spanish rice, sautéed zucchini, onions, sweet peppers, cauliflower, tomatoes and sour cream</td>
<td></td>
</tr>
</tbody>
</table>
## Southern Entrées

All entrées served with mashed potatoes, medley of corn and peas or collard greens, organic field greens with pears, pecans and bleu cheese, dinner rolls, assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea.

15 person minimum per entrée, maximum of three choices

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Angus Beef Brisket and Southern Fried Chicken</td>
<td>$21.00</td>
</tr>
<tr>
<td>Southern Fried Chicken</td>
<td>$15.75</td>
</tr>
<tr>
<td>Grilled Center Cut Porkchops 🍊</td>
<td>$15.75</td>
</tr>
<tr>
<td>Served with apple sauce</td>
<td></td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>$17.00</td>
</tr>
<tr>
<td>Served with remoulade</td>
<td></td>
</tr>
<tr>
<td>Cornmeal Encrusted Seasonal Whitefish 🍊</td>
<td>$17.00</td>
</tr>
<tr>
<td>Served with aioli and lemon</td>
<td></td>
</tr>
<tr>
<td>Sliced Angus Beef 🍊</td>
<td>$15.75</td>
</tr>
<tr>
<td>Served with sour cream horseradish</td>
<td></td>
</tr>
<tr>
<td>Grilled Eggplant 🍆</td>
<td>$14.00</td>
</tr>
<tr>
<td>Filled with ratatouille</td>
<td></td>
</tr>
<tr>
<td>Black Bean Cake 🍆</td>
<td>$14.00</td>
</tr>
<tr>
<td>Served with pan seared cherry tomatoes</td>
<td></td>
</tr>
<tr>
<td>Southern Special</td>
<td>$18.25</td>
</tr>
<tr>
<td>Includes half serving of the Sliced Angus Beef Brisket and Southern Fried Chicken combo, mashed potatoes, medley of corn and peas, organic field greens with pears, pecans and bleu cheese, dinner rolls, chocolate chip cookies and soft beverages. No substitutes please.</td>
<td></td>
</tr>
</tbody>
</table>
Ristorante

All entrées served with a roasted vegetable salad, as well as a choice of organic field greens or classic caesar salad (dressing contains anchovies), dinner rolls or garlic bread, assorted cookies or brownies, soft beverages or fresh lemonade and organic iced tea

12 person minimum per entrée

**Pasta Uno** $13.75/person
Organic pasta with choice of chicken breast or italian sausage, fresh tomatoes, sautéed wild mushrooms, pine nuts, ginger and olive oil, topped with a vodka sauce

**Pasta Due** $12.50/person
Organic pasta with kalamata olives, sun dried tomatoes, grilled asparagus, artichokes, pesto, olive oil and sea salt

**Pasta Tre** $12.50/person
Organic pasta with black peppercorn, roasted tomatoes, parmesan cheese and a pesto cream sauce

**Picatta** $14.75/person
Chicken breast with a lemon and caper sauce, served with fettuccini alfredo

**Shrimp Picatta** $16.50/person
Tender shrimp with a lemon and caper sauce, served with fettuccini alfredo

**Meat Lasagna** $14.75/person
With marinara sauce, ricotta cheese and ground beef (sold in multiples of 12)

**Veggie Lasagna** $14.75/person
With pesto sauce, ricotta cheese and fresh vegetables (sold in multiples of 12)

**Chicken or Eggplant Parmesan** $14.75/person
With marinara sauce and choice of roasted chicken breast or eggplant, served with spaghetti with pomodoro sauce

**Spaghetti with Meatballs** $12.50/person
With choice of marinara sauce or fresh tomatoes, basil and garlic.
Stir Fry
25 person minimum order. 10 serving minimum per entrée selection

**Stir Fried Chicken** $17.00/person
Served with red sweet peppers, yellow onions, cabbage and hoisin sauce

**Stir Fried Shrimp** $19.00/person
Served with green onions, mushrooms, zucchini and lobster sauce

**Stir Fried Tofu** $15.75/person
Served with sautéed seasonal vegetables

Served with a choice of soft beverages or fresh lemonade and organic iced tea, as well as the following:

**Spring Rolls**
Served with sweet and sour dipping sauce

**Asian Salad**
Napa cabbage, snow peas, mandarin oranges, rice noodles and a sesame dressing

**Chow Mein**
Traditional noodle dish

**Fried Rice**
With vegetables

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Greek Buffet

$25.00/person with a 25 person minimum order.
10 serving minimum per entrée selection

**Lemon Chicken** Marinated in garlic and herbs

**Butterflied Leg Of Lamb** With garlic and rosemary

**Cedar Plank Grilled Salmon**
Basil seared and served on a bed of onions, sweet peppers and fennel

**Garbanzo Bean Cake** with roasted tomatoes

All orders are served with pita bread, tzatziki, assorted cookies or brownies, and a choice of soft beverages or fresh lemonade and organic iced tea, as well as all of the following:

**Spanakopitas** Spinach and feta turnovers in phyllo

**Dolmathes** Tender grape leaves stuffed with savory rice

**Manestra** Orzo pasta salad

**Grilled Vegetables** Seasonal vegetables marinated in olive oil, lemon and herbs

**Salata** Romaine lettuce, feta cheese, kalmata olives, onions, tomatoes and cucumbers served with a garlic vinaigrette

Baklava available for an additional $3.00/person (two week notice required)
Cuisine of India
25 person minimum.

**Tandoori Chicken**  
Marinated in yogurt and spices  $19.00/person

**Chicken Curry**  
Traditional indian dish, served mild  $19.00/person

**Lamb Roghanjosh**  
Boneless lamb in a spiced cream sauce (15 serv. minimum)  $21.00/person

**Jhinga Curry**  
Shrimp served in a mild coconut and tomato curry (15 serv. minimum)  $23.00/person

**Curried Garbanzo Bean Cake** with roasted peppers  $17.50/person

All orders are served with assorted cookies or brownies, and a choice of soft beverages or fresh lemonade and organic ced tea, as well as all of the following:

**Basmati Rice**  Steamed long grain indian rice

**Aloo Gobi**  A mild curried cauliflower and potato dish

**Coconut Vegetables**  Seasonal mixed vegetables with coconut milk

**Dhaal**  A classic lentils dish

**Roti**  Pita bread served with raita dipping sauce

Vegetarian
Gluten Friendly
Gourmet Dining Room

Served with dinner rolls and choice of beverage, choose 1 salad, side and garden option. Prices are per person with a 25 person minimum order. China service, linens, flowers and other rentals are available, please inquire for pricing.

<table>
<thead>
<tr>
<th>Entrées</th>
<th>Price</th>
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<tbody>
<tr>
<td>Lavender Grilled Chicken Breast (10 serv. minimum)</td>
<td>$25.75</td>
</tr>
<tr>
<td>Grilled Salmon (15 serv. minimum)</td>
<td>$26.75</td>
</tr>
<tr>
<td>Certified Angus Peppercorn Roast Beef (10 serv. minimum)</td>
<td>$26.75</td>
</tr>
<tr>
<td>Herb Encrusted Lamb with Saffron Sauce (15 serv. minimum)</td>
<td>$25.75</td>
</tr>
<tr>
<td>Lemon and Fennel Pork Tenderloin (10 serv. minimum)</td>
<td>$25.75</td>
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<tr>
<td>Certified Angus Tenderloin or Prime Rib Herbs De Provence (10 serv. minimum)</td>
<td>$43.00</td>
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<tr>
<td>Eggplant Napoleon, roasted red pepper, zucchini, swiss cheese, and seared cherry tomato compote</td>
<td>$24.00</td>
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<tr>
<td>Grilled Polenta Stack with roasted vegetables, parmesan cheese, and pesto sauce</td>
<td>$24.00</td>
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<table>
<thead>
<tr>
<th>Salads</th>
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<tbody>
<tr>
<td>Organic field greens with pine nuts and a raspberry dressing</td>
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<tr>
<td>Organic field greens with roasted peppers, artichoke hearts and a balsamic vinaigrette</td>
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<tr>
<td>Romaine with tomatoes, mozzarella, basil and a lemon garlic vinaigrette</td>
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<tr>
<td>Arugula with mushrooms, mozzarella and an orange dressing</td>
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<tr>
<td>Classic caesar (contains anchovies and croutons)</td>
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<table>
<thead>
<tr>
<th>Sides</th>
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<tbody>
<tr>
<td>Saffron Basmati Rice</td>
<td></td>
</tr>
<tr>
<td>Sun Dried Tomato Pesto Pasta</td>
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</tr>
<tr>
<td>Roasted Red Potatoes with Fresh Herbs</td>
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<tr>
<td>Rosemary Garlic Mashed Potatoes</td>
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</table>

<table>
<thead>
<tr>
<th>Garden</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Roasted Asparagus</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Vegetables</td>
<td></td>
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<tr>
<td>Baby Carrots With Ginger And Cilantro</td>
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<tr>
<td>Green Beans With Poached Garlic</td>
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<table>
<thead>
<tr>
<th>Dessert</th>
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<tbody>
<tr>
<td>New York Cheesecake</td>
<td></td>
</tr>
<tr>
<td>Berry Mousse Cake</td>
<td></td>
</tr>
<tr>
<td>Chocolate Salted Pretzel Bar (5Pc Serving)</td>
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<tr>
<td>Deluxe Chocolate Cake</td>
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</tr>
</tbody>
</table>

Vegetarian & Gluten Friendly

UCen Catering / 805.893.2465 / catering@ucen.ucsb.edu
# Small Bites

10 person minimum

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sweet Tooth</strong></td>
<td>$5.25/person</td>
</tr>
<tr>
<td>Assorted cookies or brownies, organic coffee and teas, choice of soft beverage or organic iced tea &amp; lemonade</td>
<td></td>
</tr>
<tr>
<td><strong>Coffee House</strong></td>
<td>$6.25/person</td>
</tr>
<tr>
<td>Biscotti, raspberry granola bars and brownies, organic coffee and teas</td>
<td></td>
</tr>
<tr>
<td><strong>The Natural</strong></td>
<td>$5.50/person</td>
</tr>
<tr>
<td>Assorted granola bars and whole fruits, choice of fair trade organic coffee and teas or fresh lemonade and organic iced tea</td>
<td></td>
</tr>
<tr>
<td><strong>Salty Sweet</strong></td>
<td>$6.00/person</td>
</tr>
<tr>
<td>Pirates Booty popcorn, assorted Kettle chips, chocolate M&amp;M’s, and soft beverages</td>
<td></td>
</tr>
<tr>
<td><strong>Cheese &amp; Fruit</strong></td>
<td>$7.00/person</td>
</tr>
<tr>
<td>Cheese and fruit platter with crackers, brownies, and raspberry almond bar bites. Served with organic iced tea and lemonade</td>
<td></td>
</tr>
</tbody>
</table>

[Vegetarian and Gluten Friendly logos]

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Appetizer Packages

$11.50/person with a 25 person minimum. Includes assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea.

**Savory**
- Domestic cheese platter with fruit and crackers
- Fresh tomato, basil and garlic bruschetta
- Gourmet sausages with spicy mustard

**Pan Pacific**
- Samosas with curried potatoes, peas and mango chutney
- Thai chicken satay with peanut sauce
- Spring rolls with sweet & sour sauce

**Southwest**
- Yellow and blue corn tortilla chips,
- Fresh salsa, guacamole and sour cream
- Black bean, corn, sweet pepper and cilantro quesadillas
- Chicken taquitos

**Mediterranean**
- Sun dried tomato hummus with fresh cucumbers and pita chips
- Spanakopitas with herb sour cream,
- Kalamata olive, grape tomato, mozzarella, cucumber and basil leaf skewers

**Stars and Stripes**
- Hamburger sliders
- Spinach and artichoke dip with baguette
- Crudite and ranch dressing
Appetizers

Soft beverages or fresh lemonade and organic tropical iced tea included. $8.50/person minimum order. Savory platters, dips and international specialties carry a 25 serving minimum.

From the Garden

- Assorted mini quiche (2pc serving) $4.25
- Fresh tomato, garlic and basil bruschetta $4.25
- Spanakopitas with herb sour cream (2pc serving) $4.25
- Roasted veggie tartlets with fresh herbs, garlic and marinara sauce $4.00
- Samosas with curried potatoes, peas and mango chutney (2pc serving) $4.25
- Spring rolls with sweet & sour sauce (2pc serving) $4.25
- Warm spinach and artichoke dip served with a baguette $4.25
- Sun dried tomato hummus with fresh cucumbers and pita chips $4.25
- Polenta cakes with mushroom, thyme and parsley $4.00
- Tortilla chips, fresh salsa and guacamole $4.25
- Crudité with chick pea hummus or ranch dipping sauce $4.00
- Grilled zucchini cups stuffed with roasted mushrooms, red onion, and corn (2pc) $4.25
From the Ranch

Roulades with turkey, tomatoes, herbs and cream cheese (2 pc serving) $4.25
Empanadas filled with beef, potatoes and fresh cilantro $4.25
Chicken and sweet pepper and onion quesadillas with sour cream (2pc serving) $4.25
Pork potstickers with soy ginger sauce (2pc serving) $4.25
Chicken taquito with a creamy chipotle sauce (2pc serving) $4.25
Domestic cheeses with fruit and crackers $4.25
International cheeses with fruit and crackers $5.50
Mushroom caps stuffed with horseradish beef and smoked cheese (2pc) $4.25
Crispy corn tortilla chips with mole chicken and fresh guacamole (2pc) $4.25
Thai chicken or beef satay with peanut sauce (2pc serving) $4.25
Roasted new potatoes with bacon, sour cream, chives, and cheddar cheese (2pc) $4.25
Meatballs with spicy marinara $4.25

From the Ocean

Crab cakes with remoulade (2pc serving) $4.25
Coconut shrimp with a spicy coconut dipping sauce (2pc serving) $4.50
Stuffed mushrooms with crab, potatoes and sweet peppers (2pc serving) $4.25
Japanese rice cakes with teriyaki glazed salmon and lemon aioli (2pc serving) $4.25
à la Carte

These options are for adding additional items only and are not available for separate delivery

**Muffins**  $21.00/dozen
Bran, blueberry, chocolate, lemon poppyseed

**Breakfast Breads**  $21.00/dozen
Zucchini, banana nut, lemon, coffee cake

**Bagels & Cream Cheese**  $29.00/dozen
Plain, blueberry, sundried tomato, whole wheat, sesame, cinnamon raisin, everything

**Danish**  $34.50/dozen
Cheese/blueberry, cheese/strawberry, cheese/apricot

**Scones**  $29.00/dozen
Apricot, blueberry, triple berry

**Croissants**  $31.75/dozen
Plain or chocolate, served with butter and jam

**Donuts**  $14.25/dozen
(Available Monday – Friday only) chocolate cake, white cake, raised, old fashioned

**Cinnamon rolls**  $20.00/dozen
(Available Monday – Friday only)

**Cookies**  $14.50/dozen
Chocolate chip, white chocolate macadamia nut, sugar, peanut butter

**Whole Fruit**  $9.00/dozen
Variety of apples, bananas, and oranges
Bars

Brownies (with walnuts) $31.75/half, $58/full sheet
Almond cream cheese $34.50/dozen,
Lemon and powdered sugar $32.00/dozen
Raspberry granola $29.00/dozen
Raspberry almond $26.00/dozen

Beverages

One half gallon=8 cups

Fair trade organic italian roast coffee $16.75/half gallon
Fair trade organic italian roast decaf $16.75/half gallon
Hot water and assorted organic teas $16.75/half gallon
Fresh orange juice $10.50/half gallon
Fresh lemonade $10.50/half gallon
Fair Trade organic iced tea $10.50/half gallon
Cranberry Juice $10.50/half gallon
Soft beverages $1.75 each
Sparkling water $2.00 each
Bottled water $1.75 each

Beverage Packages

Coffee/tea service (includes iced water) $3.25/person
Lemonade/iced tea service (includes iced water) $2.25/person
Soft beverage service $1.75/person
Policies and Procedures

Thank you for giving us the opportunity to work with you. The following policies have been developed in order to ensure that we have adequate time to coordinate a successful event.

Booking Your Event
A minimum order of $50 ($75 on weekends) and 10 or more guests are required for delivery. Certain menus require a higher minimum – see complete menu for details.

We require the following minimum lead times for booking your event:

• 5 business days for AM/PM Breaks, Lunches, Dinners, and Receptions
• 15 business days for Full-Service Events, Conferences, and all Large Events
• 3 business days for Order Cancellations or Changes (without incurring a fee)

We will do everything in our power to accommodate your order; however we cannot guarantee our services for orders placed after these deadlines as our calendar may already be full. A Late Order Fee of $35 or 10% of the order (whichever is greater) will be added to any orders or changes made after these times and substitutions may be necessary as certain items may not be available last minute. Please call early to reserve our services.

Cancellations
Orders cancelled 3 business days in advance will not be charged. Full-Service Events, Conferences, and Large Events must be cancelled at least 7 working days in advance.

Confirmation of Guests
A final guest count is required 3 business days prior to your event. Any changes made after this time will incur a fee.

If the actual number in attendance is greater than the amount confirmed, we cannot guarantee that adequate quantities will be available for all guests. If the actual number in attendance is more than 10% less than the amount confirmed, we reserve the right to increase the price per person.

If UCen Catering has not received signed confirmation within 48 hours of the event, the Client acknowledges that we will not cater the event.
Billing
A final invoice will be generated following your event. Payment is accepted in the form of a check made payable to the UC Regents, UCen Accounting, 1158 University Center, Santa Barbara, CA 93106. Please include the invoice number on the check. On-Campus departments will receive their invoices via e-mail, and alternative arrangements will be made for any nonaffiliated or Off-Campus groups. Off-Campus groups may be required to provide credit card information to hold the order. Student groups affiliated with the University must get a purchase order from Associated Students or the Office of Student Life before we will process the order. If you have any questions regarding the billing process, please feel free to call us at (805) 893-2465.

Fees
• If the catering staff is asked to make an unscheduled trip, a charge of $35 will be added and appear on the final invoice.
• Any missing equipment will be billed to the department or group holding the event.
• UCen Linens are supplied only for tables required for food setup. Additional in-house linens may be rented from us, and we can also coordinate the rental of all necessary linens for your event, both for an additional cost. For events within the UCen, we will work with the Scheduling Office to determine your linen needs.
• If the catering staff will be handling and/or storing cases of alcohol for an event, a charge of $25 per case will be applied to the order.

The following labor charges may be applied to any order:
• An 18% labor charge to orders of 50 or more guests and/or events taking place outside of normal business hours (Monday – Friday, 8am – 5pm).
• A $35 delivery charge for each event at the West Conference Center, Hollister Research Center, Goleta Beach, and any other off-campus locations (exclusive of labor).
• An 18% service charge will be applied to any china, stemware, flatware, etc. rentals.
**Staffing**

UCen can provide attendant staff for your event at the following rates:
- $20 an hour for a waiter/bartender with a three-hour minimum.
- $35 an hour for a manager/chef attendant

Certain events require the use of UCen staff, based on the following criteria:
- A minimum of 1 staff member per 75 guests for a bar service
- A minimum of 1 staff member per 15 guests for plated meals
- A minimum of 1 staff member per 50 guests for drop-off orders with china service
- A minimum of 1 staff member per 50 guests for all hot food orders

**Setup**

UCen Catering staff will arrive prior to the designated start time in order to allow adequate time to set up your event. Please have the doors unlocked and the room/area set up so that there are no delays.

We do not provide tables for events outside the University Center as standard; however we can coordinate this service for you for an additional cost. You can also contact UCSB Furniture Services at (805) 893-2732 to arrange for table delivery.

We do not guarantee the presence of flowers at all events. If you would like to guarantee that a flower arrangement is made for your event, we will rent a standard size arrangement for $35 per event/day. Floral arrangements can also be purchased at market price. Please ask the Catering Sales Manager for a quote. Any rented floral arrangements that are missing at the end of an event will be charged at market price.

**Pickup**

We will arrange for an AM (8am – 11am), midday (11am – 2pm), or PM (2pm – 5pm) pickup, with specific times subject to an additional fee. This policy does not apply to events within the University Center.

**Leftovers**

All leftover food is the property of UCen Catering. For food-illness safety reasons, we cannot allow you to remove any perishable items at the end of an event. Any nonperishable items (baked goods, etc.) may be taken, however arrangements must be made by you to do so as we do not provide any type of to-go containers, and our platters, baskets, and other equipment may not be taken from the event. Any missing equipment will be billed to the department or group holding the event.
**Service Ware**

Biodegradable service ware (plates, napkins, utensils, etc.) are provided for all events at 30% over the confirmed guest count. Additional service ware can be provided at a cost of $0.55 per person. UCen Catering also offers premium (recyclable) clear plastic service ware and full China service. Please call us to discuss these options.

**Trash Service**

Trash service for events outside the University Center is available through UCen Catering for an additional charge. Disposable trash containers are also available through UCSB Central Stores at (805) 893-3596.

**Alcohol Policies**

UCen Catering is not responsible for alcohol that is leftover after events, whether it is brought in by you or an outside vendor. If alcohol is provided by an outside vendor, you must arrange for a pickup location other than the University Center.

If alcohol is served at an event where students and/or people under the age of 21 are present, it is your responsibility to provide a security guard, staff member, or supervisor that will monitor consumers of alcohol and ensure they are of legal age.

If you are charging guests a dining fee of any kind, alcohol cost is prohibited to be included in this charge. Alternatively, if the alcohol is to be sold by tickets, the group must be a non-profit organization and must also receive permits from the A.B.C. of the state of California. UCen Catering bartending staff may not be used in this instance.

If the catering staff will be handling and/or storing cases of alcohol for an event, a charge of $25 per case will be applied to the order.