DYNAMIC PEOPLE
Our team of catering professionals and Culinary Institute of America-trained chefs aims to provide you with the highest-quality food and service for your next meeting, conference, or reception.

DYNAMIC OPTIONS
We would be happy to set up a complimentary consultation with one of our chefs to create a customized menu for your event.

DYNAMIC RESULTS
We strive to provide the best possible service, so we welcome feedback from the campus community to help us better serve you.

Thank you for using Caltech Catering!
Breakfast

Continental

Muffins
• Blueberry
• Cranberry Orange
• Banana Nut
• Chocolate
• Bran
• Cappuccino
• Sunrise

Pastries
• Danish
• Croissants (plain or filled)
• Bagels (cream cheese, butter, and jellies available)
• Donuts
• Scones

Lighter Fare
• Seasonal Whole Fruit
• Seasonal Sliced Fruit
• Yogurt
• Granola

Beverages
• Coffee
• Tea
• Juice (orange, cranberry, grapefruit, apple)

WANT TO STEP OUTSIDE THE BOX?
Our chefs will create a menu for your event!

To place an order or ask for more information, please email foodtogo@caltech.edu or call (626) 395-2272.
Breakfast

HOT AND HEARTY

Breakfast #1
• Eggs
• Bacon
• Sausage
• Breakfast Potatoes
• Coffee and Tea
• Juice

Breakfast #2
• Eggs
• Bacon
• Chicken Apple Sausage
• Waffles or French Toast
• Tortilla Española
• Huevos con Chorizo
• Coffee and Tea
• Juice

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**Mexican Buffet**
- Chicken, Beef, or Pork al Pastor Tacos
- Mexican Caesar Salad
- Rice and Beans
- Assorted Salsas and Toppings
- Tortillas

**Italian Buffet**
- Caesar Salad
- Chicken Marsala
- Vegetarian Lasagna
- Rosemary Potatoes
- Roasted Seasonal Vegetables
- Dinner Rolls and Butter

**BBQ Buffet**
- Chopped Salad *served with creamy ranch dressing or vinaigrette*
- BBQ Chicken Leg Quarters
- Dry-Rubbed Tri-Tip
- Poblano Macaroni and Cheese
- Grilled Corn on the Cob
- BBQ Baked Beans
- Sweet Rolls

**Desserts**
*(for additional charge)*
- Mexican Wedding Cookies
- Assorted Cookies
- Brownies
- Tiramisu

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Afternoon Reception

**Cold**

- Domestic or “Old World” Cheese Display  
  (*served with dried fruits and fresh baguettes and crackers*)
- Seasonal Fruit Display
- Bruschetta Trio (*crostini served with fresh tomatoes, roasted red peppers and eggplant, fresh mozzarella, and basil*)
- Olive and Artichoke Tapenade (*served with assorted crackers*)
- Hummus and Pita Chips (*choice of original or basil pesto hummus*)
- Lebanese-Style Yogurt and Spinach Dip
- Caramelized Onion Dip

**Ice cream social**

- Vanilla and Chocolate Ice Creams
- Assorted Toppings and Sauces
- Parfait Station (*assorted Greek yogurts, granola, mixed nuts, fruit*)
- Assorted Salty Snacks

**Hot**

- Brie en Croûte (*wrapped in phyllo topped with seasonal fruit and nuts*)
- Warm Artichoke and Spinach Dip
- Beef or Chicken Taquitos
- Empanadas
- Southwestern Egg Rolls
- Hot Wings (*served with carrots, celery, and bleu cheese dressing*)
- Pork and Chicken Potstickers or Veggie Eggrolls (*served with Sriracha and soy sauce*)
- Swedish Meatballs
- Spanakopita
- Stuffed Grape Leaves (*served with yogurt sauce*)

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