



## CATERING MENU

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2701 Fairview Road  
Costa Mesa, CA 92626  
(714) 714-7736  
[Campus Dining Website](#)  
Instagram: @occcampusdining

# BREAKFAST

**BY THE DOZEN** – All items are available per dozen.

<b>ASSORTED BAGEL &amp; PACKAGED CREAM CHEESE- <b>V</b></b>			<b>\$28.00 Per Dozen</b>
Plain	Blueberry	Cinnamon Raisin	
Everything			
<b>WHIPPED CREAM CHEESE- <b>V</b></b>			<b>\$10.00 Per Pint</b>
<i>(1 PINT = 16OZ, SUGGESTED SERVING SIZE: 1OZ)</i>			
Jalapeño	Garlic/Herb	Strawberry	
<b>MINI CROISSANT - <b>V</b></b>			
Plain		\$24.00 Per Dozen	
Chocolate		\$36.00 Per Dozen	
<b>YOGURT PARFAIT - <b>V</b></b>			
Vanilla Yogurt, Berries, and side of Granola			<b>\$42.00 Per Dozen</b>
<b>MUFFIN TOP - <b>V</b></b>			<b>\$36.00 Per Dozen</b>
Coffee/Chocolate Chip	Lemon Blueberry		
<b>SCUFFIN (SCONE + MUFFIN) - <b>V</b></b>			<b>\$36.00 Per Dozen</b>
Banana/Chocolate	Basil/Sun-Dried Tomato		
<b>SEASONAL FRESH FRUIT PLATTER - <b>V GF VG</b></b>			
Medium: <i>Suggested Serving Size: 12-20 Guests</i>		\$65 Per Platter	
Large: <i>Suggested Serving Size: 21-30 Guests</i>		\$90 Per Platter	

**BREAKFAST BUFFET** – Minimum order of Twelve (12) servings.

<b>FRENCH TOAST OR PANCAKE</b>	<b>\$15.50 Per Person</b>
Scrambled Egg, Breakfast Potatoes, Choice of Sausage or Bacon	
Served w/ Syrup, Whipped Cream, Macerated Berries	
<b>BREAKFAST BURRITO</b>	<b>\$15.50 Per Person</b>
Scrambled Egg, Cheese, Potatoes & Salsa on the Side	
Flour or Whole Wheat Tortilla	
Choice of Sausage, Bacon or Soyrizo/Potatoes	
<b>TRADITIONAL BREAKFAST</b>	<b>\$15.50 Per Person</b>
Scrambled Egg, Breakfast Potatoes, Choice of Sausage or Bacon	
Served with Fresh Fruit, Rustic Campagne Bread	

## LUNCH BOX (Includes Chips, Signature Cookie, Bottled Water, Whole Fruit)

### SANDWICH – Select up to Three(3) sandwich options per event \$16.75 each

#### CLT

Grilled Chicken, Lettuce, Tomato, Spicy Jack, Smoked Corn Aioli, Sourdough

#### TURKEY CLUB

Shaved Turkey, Applewood Smoked Bacon, Lettuce, Tomato  
Swiss, Garlic Aioli, Sourdough

#### TUNA SALAD

Tuna Salad, Red Onion, Tomato, Alfalfa Sprout, Sourdough

#### ROAST BEEF (+\$1.25)

Shaved Roast Beef, Arugula, Tomato, Red Onion  
Horse Radish Mayo, Provolone, Grinder

#### CHICKPEA SALAD - **V VG**

Chickpea & Edamame Salad, Lettuce, Tomato, Red Onion, Sourdough

### SALAD – Select up to Three(3) sandwich options per event \$16.75 each

#### CAMPUS TO TABLE - **V**

Weekly Harvest from OCC Horticulture, Trust our Chefs with the accompaniments

#### CHICKEN CAESAR

Romaine from OCC Horticulture, Shaved Parmesan Cheese, Croutons  
Grilled Chicken, Caesar Dressing

#### ASIAN CHOPPED SALAD - **V VG**

Romaine from OCC Horticulture, Red Cabbage, Edamame, Mandarin Orange  
Crunchies, Green Onion, Carrot, Bell Pepper, Mandarin Sesame Dressing

#### MEDITERRANEAN CHICKPEA SALAD - **V**

Romaine from OCC Horticulture, Persian Cucumber, Grape Tomato, Chickpea  
Red Onion, Kidney Bean, Feta Cheese, Lemon/Olive Oil Vinaigrette

#### PROTEIN ADD ON

4oz Grilled Chicken Breast - **GF** \$5.25

# CREATE YOUR OWN BUFFET

PIZZA - 16", 8 Slices		\$22.00 Per Pizza
CHOICE OF SAUCE -- <b>V GF</b>		
Tomato Red	BBQ	
White Sauce	Garlic Pesto	
CHOICE OF THREE (3) TOPPINGS: +\$1.50 Additional per additional topping		
Pepperoni	Red Onion	Pineapple
Italian Sausage	Bell Pepper	Tomato
Ham	Jalapeño	Sliced Olive
Meatball	Mushroom	Fresh Basil
Grilled Chicken		

## BUFFET ENTREES (A LA CARTE)

*Suggested Serving Size:*      *Half Tray (10-13 Guests)*  
*Full Tray (14-20 Guests)*

	<u>Half</u>	<u>Full</u>
CREAMY PESTO CAVATAPPI - <b>V</b>	\$70	\$135
Alfredo w/Basil Pesto, Parmesan		
BAKED RIGATONI - <b>V</b>	\$75	\$145
Marinara, Ricotta, Mozzarella, Parmesan		
CLASSIC LASAGNA	\$95	\$185
Meat Sauce, Ricotta, Mozzarella, Parmesan		
PASTA PROTEIN ADD ON		
Chicken Breast - <b>GF</b>	\$35	\$70
Roasted Mushroom - <b>V GF VG</b>	\$35	\$70
Sausage & Peppers - <b>GF</b>	\$40	\$75

*\*Gluten-Free penne available upon request. +25% additional\**

CARNE ASADA TACOS	\$115	\$225
Includes: Carne Asada, Red or Green Salsa, Cilantro, Onion, Corn Tortilla		
POLLO ASADO TACOS	\$105	\$210
Includes: Pollo Asado, Red or Green Salsa, Cilantro, Onion, Corn Tortilla		
SMOKED TRI - TIP	\$130	\$260
Served with BBQ Sauce		
LEMON HERB ROASTED CHICKEN - <b>GF</b>	\$120	\$240
Skin on Chicken Breast served with Roasting Jus Emulsion		
BBQ CHICKEN	\$120	\$240
Skin on Chicken Thigh served with BBQ Sauce		
KARAAGE CHICKEN	\$125	\$250
Japanese style fried chicken		

## BUFFET SIDES (A LA CARTE)

*Suggested Serving Size:      Half Tray (10-13 Guests)  
    Full Tray (14-20 Guests)*

		<u>Half</u>	<u>Full</u>
CAESAR SALAD - <b>V</b>	Romaine from Horticulture, Shaved Parmesan Cheese Croutons, Caesar Dressing Add Chicken	\$50.00	\$100
PASTA SALAD	Penne, Parmesan Cheese, Sundried Tomato, Red Onion, Pepperoncini Pepperoni, Bell Pepper, Ciliegine Mozzarella, Italian Dressing	\$65	\$125
MEXICAN STYLE SALAD - <b>V</b>	Romaine, Pickled Red Onion, Tomato, Corn Cotija Black Bean, Cilantro Lime Crema	\$55	\$110
ROASTED OR STEAMED VEGETABLES - <b>V GF</b>	Assorted Vegetable Blend	\$60	\$120
SPANISH RICE - <b>V GF V</b>	Jasmine Rice, Tomato	\$50	\$95
STEAMED RICE - <b>V GF V</b>	Jasmine Rice	\$40	\$75
BEANS - <b>V GF VG</b>	Choice of: Black or Peruvian	\$50	\$95
GUACAMOLE - <b>V GF VG</b>	2lbs, Avocado, Lime, Tomato, Cilantro, Onion	\$32	
ROASTED BABY POTATO - <b>V GF VG</b>	Herbs, Maldon Salt	\$55	\$105
MAC N CHEESE - <b>V</b>	Macaroni, Cheese Sauce	\$65	\$125
DINNER ROLL & BUTTER - <b>V</b>		\$36 Per Dozen	
CORNBREAD MUFFIN & BUTTER - <b>V</b>		\$36 Per Dozen	

# SNACKS AND APPETIZERS

## COLD

### TEA SANDWICH

Choice of One (1) per Dozen

Cranberry Chicken Salad

Egg Salad - **V**

Cucumber, Herb Cream Cheese - **V**

Smoked Salmon, Herb Cream Cheese

\$35.00 / 12pcs

### FRESH CHIPS - **V**

\$45.00

Fried Chips. Served w /Sour Cream Onion Dip

*Suggested Serving Size: 12-18 Guests*

### CAULIFLOWER CEVICHE – **VVG**

\$45.00

Avocado, Red Onion, Lime, Cilantro, Jalapeño, Tomato

Served w / Tortilla Chips

*Suggested Serving Size: 12-18 Guests*

### SUSHI PLATTER

\$55.00 / 40 pcs

Assortment of: California Roll, Spicy California Roll, Crunchy Roll,

Cucumber/Avocado Roll, Shrimp Tempura Roll

### SEASONAL FRESH FRUIT PLATTER – **VVG**

\$65.00 Per Platter

Medium: *Suggested Serving Size: 12-18 Guests*

\$90.00 Per Platter

Large: *Suggested Serving Size: 19-25 Guests*

### CHEESE PLATTER – **V**

\$75.00 Per Platter

Medium: *Suggested Serving Size: 12-18 Guests*

\$100.00 Per Platter

Large: *Suggested Serving Size: 19-25 Guests*

Includes: Dried Fruit, Fresh Fruit, Assorted Nuts

### VEGETABLE PLATTER – **V**

\$65.00 Per Platter

Medium: *Suggested Serving Size: 12-18 Guests*

\$90.00 Per Platter

Large: *Suggested Serving Size: 19-25 Guests*

Includes: Hummus, Ranch or Tzatziki

### 'TRUST US' CHARCUTERIE BOARD

\$170.00 Per Platter

Trust our Chefs to assemble an assortment of:

Fruits, Cheeses, Cured Meats, Nuts, Condiments and Crackers

*Suggested Serving Size: 19-25 Guests*

## SNACKS AND APPETIZERS

HOT

<b>EMPANADA</b>		\$50.00 / 12 pcs
Choice of One (1) per Dozen. Served w/ choice of Red or Green Salsa		
Chicken	Beef Picadillo	Mushroom
<b>CHEESE QUESADILLA - <b>V</b></b>		\$45.00 / 12 pcs
Served with Green or Red Salsa		
<b>CHICKEN QUESADILLA</b>		\$52.00. / 12 pcs
Served with Green or Red Salsa		
<b>FRIED MAC N CHEESE - <b>V</b></b>		\$45.00 / 12 pcs
Macaroni, Cheddar, Mozzarella		
<b>MINI CALZONE</b>		\$50.00 / 12 pcs
Mozzarella, Pepperoni. Served with Marinara		
<b>GRILLED BEEF SKEWER - <b>GF</b></b>		\$40.00 / 12 pcs
Served w /Teriyaki Tare		
<i>Add vegetables + \$5</i>		
<b>GRILLED CHICKEN SKEWER - <b>GF</b></b>		\$36.00 / 12 pcs
Served with Teriyaki Tare		
<i>Add vegetables +\$5</i>		
<b>CHICKEN TENDERS</b>		\$50.00 / 24 pcs
Served w/ choice of BBQ, Ranch, or Honey Mustard		
<b>MINI SPAM MUSUBI</b>		\$50.00 / 24 pcs
Spam, Jasmine Rice, Tamago Egg, Nori, Tare, Furikake		
<b>VEGETABLE EGG ROLL- <b>V</b></b>		\$45.00 / 24 pcs
Served w /Sweet Chili Sauce		
<b>PORK PATE CHAUD</b>		\$50.00 / 12 pcs
Ground Pork, Wood Ear Mushroom, Peas, Carrot, Puff Pastry		
<b>SPINACH ARTICHOKE DIP - <b>V</b></b>		\$60.00 / 1 Tray
Served with Tortilla Chips		
<i>Suggested Serving Size: 15-20 Guests</i>		

# BEVERAGES

## HOT BEVERAGES - Includes Creamers and Assorted Sweeteners

COFFEE	\$25.00 Per Gallon
Regular or Decaffeinated	
TEA	\$20.00 Per Gallon
Hot Water w /Assorted Tea Bags	
HOT CHOCOLATE	\$25.00 Per Gallon
Marshmallows, Whipped Cream	

## COLD BEVERAGES

JUICE	\$25.00 Per Gallon
Apple or Orange	
LEMONADE	\$25.00 Per Gallon
AGUA FRESCA	\$45.00 Per Gallon
Watermelon, Cucumber Lime, or Jamaica	
UNSWEETENED ICED TEA	\$20.00 Per Gallon
WATER	
Regular	\$5.00 Per Gallon
BOTTLED DRINKS	
Water	\$1.50 each
Soda, Can 12oz	\$1.50 each
Soda, Bottle 20oz	\$3.25 each
Pepsi, Diet Pepsi, Sierra Mist, Orange Crush	
Juice, Bottle 12oz	\$3.25 each
Orange, Apple, Cranberry	

**Suggested Serving Size:** 9oz cups are provided

- 1 Gallon: 10-15 Guests
- 2 Gallon: 16-30 Guests
- 5 Gallon: 50-65 Guests

## DESSERT

<b>OCC SIGNATURE COOKIES - v</b>	<b>\$30.00 Per Dozen</b>
CHOCOLATE CHIP	
SNICKER DOODLE	
OATMEAL	
DOUBLE FUDGE	
<b>SHORT BREAD COOKIES - v</b>	<b>\$36.00 Per Dozen</b>
MATCHA SWIRL	
VANILLA/CHOCOLATE SWIRL	
<b>BARS - v</b>	<b>\$36.00 Per Dozen</b>
PECAN BAR	
RASPBERRY BAR	
COOKIE DOUGH/CHEESECAKE BAR	
S'MORES BAR	
CLASSIC CHEESECAKE	
RICE KRISPIE	
CHEF'S CHOICE ASSORTMENT	
<b>CUPCAKE - v</b>	<b>\$36.00 Per Dozen</b>
Choice of Cake: Vanilla, Chocolate	
Choice of Frosting: Chocolate, Macerated Strawberry, Vanilla	
<b>WHOLE CAKE</b>	
<i>*PLEASE CONTACT OUR CATERING TEAM FOR A DESIGN CONSULTATION*</i>	

## Custom Catering

Orange Coast College is proud to celebrate diversity, both in our community and in our unique tastes and preferences. Whether you're planning a cultural celebration, retirement party, special meeting, or Honor's Night, we're here to make your event unforgettable.

Schedule a consultation with our chef to create a personalized menu tailored specifically to your vision. Share with us your ideas and let us take care of the rest!

Please send inquiry to [catering@cccd.edu](mailto:catering@cccd.edu)

*\*Pricing will be determined based on menu and market prices\**