



CATERING MENU

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.

ASSORTED BAGEL & PACKAGED CREAM CHEESE- v		\$28.00 Per Dozen
Plain	Blueberry	Cinnamon Raisin
Everything		
WHIPPED CREAM CHEESE- v		\$10.00 Per Pint
<i>(1 PINT = 16OZ, SUGGESTED SERVING SIZE: 1OZ)</i>		
Jalapeño	Garlic/Herb	Strawberry
MINI CROISSANT – v		
Plain		\$24.00 Per Dozen
Chocolate		\$36.00 Per Dozen
YOGURT PARFAIT - v		
Vanilla Yogurt, Berries, and side of Granola		\$42.00 Per Dozen
MUFFIN TOP - v		\$36.00 Per Dozen
Coffee/Chocolate Chip	Lemon Blueberry	
SCUFFIN (SCONE + MUFFIN) - v		\$36.00 Per Dozen
Banana/Chocolate	Basil/Sun-Dried Tomato	
SEASONAL FRESH FRUIT PLATTER - v GF VG		
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.

FRENCH TOAST OR PANCAKE	\$15.50 Per Person
Scrambled Egg, Breakfast Potatoes, Choice of Sausage or Bacon	
Served w/ Syrup, Whipped Cream, Macerated Berries	
BREAKFAST BURRITO	\$15.50 Per Person
Scrambled Egg, Cheese, Potatoes & Salsa on the Side	
Flour or Whole Wheat Tortilla	
Choice of Sausage, Bacon or Soyrito/Potatoes	
TRADITIONAL BREAKFAST	\$15.50 Per Person
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 - **VVG**

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 - **VVG**

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 -- V GF

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 - V	\$70	\$135
Alfredo w/Basil Pesto, Parmesan		
BAKED RIGATONI - V	\$75	\$145
Marinara, Ricotta, Mozzarella, Parmesan		
CLASSIC LASAGNA	\$95	\$185
Meat Sauce, Ricotta, Mozzarella, Parmesan		
 PASTA PROTEIN ADD ON		
Chicken Breast - GF	\$35	\$70
Roasted Mushroom - V GF VG	\$35	\$70
Sausage & Peppers - GF	\$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 - GF	\$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 - V	\$50.00	\$100
Romaine from Horticulture, Shaved Parmesan Cheese		
Croutons, Caesar Dressing		
Add Chicken	\$25	\$50
PASTA SALAD	\$65	\$125
Penne, Parmesan Cheese, Sundried Tomato, Red Onion, Pepperoncini		
Pepperoni, Bell Pepper, Ciliegine Mozzarella, Italian Dressing		
MEXICAN STYLE SALAD - V	\$55	\$110
Romaine, Pickled Red Onion, Tomato, Corn Cotija		
Black Bean, Cilantro Lime Crema		
ROASTED OR STEAMED VEGETABLES - V GF	\$60	\$120
Assorted Vegetable Blend		
SPANISH RICE - V GF V	\$50	\$95
Jasmine Rice, Tomato		
STEAMED RICE - V GF V	\$40	\$75
Jasmine Rice		
BEANS - V GF VG	\$50	\$95
Choice of: Black or Peruvian		
GUACAMOLE - V GF VG		\$32
2lbs, Avocado, Lime, Tomato, Cilantro, Onion		
ROASTED BABY POTATO - V GF VG	\$55	\$105
Herbs, Maldon Salt		
MAC N CHEESE - V	\$65	\$125
Macaroni, Cheese Sauce		
DINNER ROLL & BUTTER - V	\$36 Per Dozen	
CORNBREAD MUFFIN & BUTTER - V	\$36 Per Dozen	

SNACKS AND APPETIZERS

COLD

TEA SANDWICH \$35.00 / 12pcs

Choice of One (1) per Dozen

Cranberry Chicken Salad

Egg Salad – **V**

Cucumber, Herb Cream Cheese - **V**

Smoked Salmon, Herb Cream Cheese

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**

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

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

\$65.00 Per Platter

\$90.00 Per Platter

CHEESE PLATTER – **V**

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

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

Includes: Dried Fruit, Fresh Fruit, Assorted Nuts

\$75.00 Per Platter

\$100.00 Per Platter

VEGETABLE PLATTER – **V**

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

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

Includes: Hummus, Ranch or Tzatziki

\$65.00 Per Platter

\$90.00 Per Platter

‘TRUST US’ CHARCUTERIE BOARD

Trust our Chefs to assemble an assortment of:

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

Suggested Serving Size: 19-25 Guests

\$170.00 Per Platter

SNACKS AND APPETIZERS

HOT

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

OCC SIGNATURE COOKIES - v

\$30.00 Per Dozen

CHOCOLATE CHIP
SNICKER DOODLE
OATMEAL
DOUBLE FUDGE

SHORT BREAD COOKIES - v

\$36.00 Per Dozen

MATCHA SWIRL
VANILLA/CHOCOLATE SWIRL

BARS - v

\$36.00 Per Dozen

PECAN BAR
RASPBERRY BAR
COOKIE DOUGH/CHEESECAKE BAR
S'MORES BAR
CLASSIC CHEESECAKE
RICE KRISPIE
CHEF'S CHOICE ASSORTMENT

CUPCAKE - v

\$36.00 Per Dozen

Choice of Cake: Vanilla, Chocolate
Choice of Frosting: Chocolate, Macerated Strawberry, Vanilla

WHOLE CAKE

PLEASE CONTACT OUR CATERING TEAM FOR A DESIGN CONSULTATION

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

Pricing will be determined based on menu and market prices