

HOLIDAY CATERING MENU

Suggested Serving Size:
Half Tray: 10–15 Guests | Full Tray: 16–22 Guests

ENTRÉES

Roasted Turkey Breast GF
Served with Gravy & Cranberry Sauce
Half Tray $75 | Full Tray $135

Holiday Roast Beef GF
Grassfed Sirloin, Served with Au Jus & Horseradish Cream
Half Tray $100 | Full Tray $165

Butternut Squash Ravioli V
w/Butternut Squash Cream Sauce, Sage, Cranberry, Pepitas
Half Tray $70 | Full Tray $130

EXTRAS

Gravy GF VGO
16 oz $10 | 32 oz $18

Cranberry Sauce GF V VEG
16 oz $10 | 32 oz $18

Dinner Rolls VEG
$28 per Dozen

DESSERTS

Egg Nog Cake VEG
Egg Nog Cheesecake VEG
Half Tray $65 | Large $95

SIDES

Butternut Squash Mac and Cheese VEG VGO
Butternut Squash Cream Sauce, Pasta Shells, White Cheddar, Kale, Herbs
Half Tray $65 | Full Tray $95

Classic Mac and Cheese VEG
Cheddar, Macaroni
Half Tray $60 | Full Tray $90

Garlic Mashed Potato GF VEG VGO
Garlic Powder, Red Potatoes
Half Tray $55 | Full Tray $85

Green Bean Salad GF VEG VGO
Green Beans, Radicchio, Red Onion, Feta, Toasted Nuts, Honey Mustard Dressing
Half Tray $60 | Full Tray $90

Corn Salad GF VEG VGO
Corn, Grape, Persian Cucumber, Basil, Feta
Half Tray $60 | Full Tray $90

Peach Caprese Salad VEG VGO GFO
Grilled Peach, Cherry Tomato, Ciligiene, White Balsamic Vinaigrette, Balsamic Glaze, Basil Sourdough Crouton
Half Tray $65 | Full Tray $95

Fall Harvest Salad GF V VEG
Baby Kale, Squash, Pomegranate, Sliced Almond, Tahini/Maple Dressing
Half Tray $60 | Full Tray $90

DIETARY KEY

- V = Vegan
- VGO = Vegan Option / Can be modified to be Vegan
- VEG = Vegetarian
- GF = Gluten-Free
- GFO = Gluten-Free Option / Can be modified to be gluten-free

ORANGE COAST COLLEGE
CAMPUS DINING