

WELCOME!

From the morning sun rising over the Vallejo Hills, to the afternoon fog rolling over the Golden Gate Bridge, the Bay Area is a unique and distinctive community. California Maritime Academy's community is a reflection of this uniqueness and we at Chartwells Dining Services strive to emulate that same diversity in our catering services.

We are proud to share our menus and ideas in the following pages. From morning breakfast baskets to an elegant hors d'oeuvre buffet, these pages are filled with creative, contemporary, and classic ideas. However, these pages represent only a starting point. Our hallmark is custom menu design, and we are glad to create original menus for you for any occasion. Whatever your event you'll find that we offer the finest, freshest ingredients, prepared with creativity and passion, presented with style and elegance, and served with polish and an uncompromising attention to detail.

Our staff would be pleased to help you design and present your next event. If we can offer you additional information, or if you would like to make an appointment, please call our office at (707) 654-1213.

WE AWAIT THE OPPORTUNITY TO SERVE YOU.

California Maritime Academy
Dining Services Staff

PLACING AN ORDER

Please follow the guidelines below when placing a catering order. If you have any questions or need additional information, please contact our office at 707-654-1212. We look forward to helping you with the coordination of your event.

BOOKING DEADLINES

Orders for refreshment breaks should be placed with the Catering Office three (3) business days before the event. Orders for full meals and receptions should be placed no less than five (5) business days before the function.

CUSTOMIZED MENUS

If you have a very special event in mind, our sales staff will gladly create a customized menu for your event. We will gladly create any theme or specialty meal you design.

GUEST COUNT GUARANTEES

A guaranteed number of guests attending each event is required three (3) business days in advance, after which time the count may only be *increased*. If your guarantee is not received by the deadline, the original count booked on the service contract will be considered your guarantee and you will be charged accordingly. In the event the actual attendance exceeds the guarantee, you will be charged for the actual attendance.

MINIMUMS

For buffets, breaks, and plated meals there is a minimum of 10 guests per order. There is an additional charge for guarantees below the minimum guest count. Please consult with your salesperson for further details.

SERVICE AGREEMENTS

A signed service agreement, guaranteed count of guests participating, and Purchase Order number must be received at least three (3) business days prior to the scheduled event. Service Agreements must be correct, complete, and *signed* to be processed. For non-university community clients, a deposit of 50% payment for catering services should accompany the signed service agreement.

Questions regarding the payment process should be directed to the Dining Services Office at 707-654-1212.

CANCELLATION FEE

Cancellations within less than 72 hours of your event will incur a 50% cancellation fee.

DELIVERY AND SET-UP FEES

Any Deliveries outside of the Dining Center will be subjected to a delivery fee, set-up, and clean-up fee. Deliveries outside of the California Maritime Academy campus will be subject to additional fees.

SALES TAXES

All services and fees are subjected to 8.375% sales tax. Groups entitled to tax exempt status must submit a copy of their Tax Exempt Certificate when booking their event.

SPECIALTY SERVICES AND RENTAL ITEMS

Floral arrangements, table decorations, balloons, theme décor, special effects, and carry-out containers are all available upon request. Please consult your salesperson for the current pricing on these items.

For events requiring rental of china, glassware, linens, etc. the total bill for rental of items will be charged on the final invoice whether or not the all of the items are used for the event.

SERVICE CHARGES

There are additional charges for catering servers for off-campus events, or for plated and served banquets. Please consult your salesperson for the current hourly rate for wait staff.

There may be a corkage fee charged on beer and wine not provided by Cal Maritime Dining Services. Please consult your salesperson for the current rate, should you wish to provide your own alcoholic beverages. Requests from off-campus individuals or organizations utilizing campus facilities to sell, distribute, or use alcohol are subject to contract review approval. Please contact Conference & Event Services for details @ (707)654-1039.

OUTSIDE FOOD

No outside food is allowed; food for your event must be supplied and prepared by California Maritime Academy Dining Services.

BREAKFAST SERVICES

All of our Breakfast Services come with coffee and tea and include sugar, Equal®, half and half and fresh lemon slices. You may also include honey for tea upon request. All Breakfast Services are Buffet Service only.

ITEM

DESCRIPTION

CONTINENTAL BREAKFAST

An assortment of muffins, Danish and other pastries, orange, apple or cranberry juice, Starbuck's Blend and Decaffeinated coffees and assorted teas with hot water

CONTINENTAL BREAKFAST

Deluxe

An assortment of muffins, Danish and bagels with whipped cream cheese, assorted cereals and granola, individual yogurts, a platter of sliced seasonal

fruit, orange, apple or cranberry juice, Starbuck's House Blend and Decaffeinated coffees and assorted tea

with hot water

BREAKFAST BUFFET

An assortment of muffins, Danish and pastries served with a platter of sliced seasonal fruit, scrambled eggs, breakfast potatoes, sliced bacon or sausage links, orange, apple or cranberry juice, Starbuck's House Blend and Decaffeinated coffees and assorted teas with hot water

HEARTY BREAKFAST

An assortment of muffins, Danish and pastries served with a platter of sliced seasonal fruit, scrambled eggs, breakfast potatoes, sliced bacon, sliced ham or sausage links, orange, apple or cranberry juice, Starbuck's Blend and Decaffeinated coffees and assorted teas with hot water and your choice of one (1) of the following: Blueberry Pancakes, Texas Style French Toast, or Beligum Waffles.

BREAKFAST PASTRIES

Fresh morning pastries may be ordered as single items or combined to form breakfast baskets. All pastry items may be ordered by whole dozens ONLY.

ASSORTED BAGELS WITH CREAM CHEESES

Assorted muffins, Danish pastries or croissants Plain, onion, cinnamon raisin, blueberry or sesame bagels, served with whipped plain cream cheese, whipped butter and assorted jams and jellies

COFFEE AND TEA

Starbuck's House Blend and Decaffeinated Coffees served with sugar, Equal® and half and half

HOT WATER WITH ASSORTED TEA

Served with sugar, Equal® and half and half lemon slices and honey available upon request

JUICES AND REFRESHING COOLERS

Assorted fruit juices

orange, apple or cranberry juice

Lemonade and fruit punch

Brewed ice tea

CANNED AND BOTTLED BEVERAGES

Canned soft drinks

Coke, Diet Coke, Sprite, Diet Sprite

Bottled Water (20 oz)

Sparkling Mineral Waters Plain, Lemon, Lime or Orange

Bottled Juice

Orange Juice, Apple, Cranberry

AFTERNOON SNACKS

ASSORTED COOKIES

Our own soft, moist cookies featuring:

Chocolate Chip (no nuts), Oatmeal Raisin, Peanut Butter and White Chocolate Chip with Macadamia

Nut

ASSORTED FUDGE BROWNIES

Iced Double Fudge, Raspberry, Cream Cheese or

Plain with Nuts

PLATTER OF SLICED

Sliced Cataloupe, Honeydew Melon, Pineapple and other sliced seasonal Fruits and Berries

BASKET OF FRESH WHOLE FRUIT Apple, Bananas, Orange and Seasonal Fruit

AFTERNOON BREAKS

APPETIZERS AND HORS D'OEUVRES

All of our individual hors d'oeuvres can be served on a buffet or as passed hors d'oeuvres. Our boards and baskets are designed to be used on a buffet station and can be combined with individual hors d'oeuvres to create receptions or hors d'oeuvres parties of any size. There are additional charges for passed hors d'oeuvres.

<u>ITEM</u> <u>DESCRIPTION</u>

ASSORTED SPRING ROLLS Filled with Chicken or Vegetables, fried until crispy

and served with Chinese Hot Mustard and Sweet and

Sour dipping sauce (Two pieces per person)

POTSTICKERS Filled with Port and Vegetables, fried until crispy

And served with a Ginger, Garlic and Soy dipping

Sauce (Two pieces per person)

COCKTAIL MEATBALLS Tender Beef Meatballs served with either Barbecue sauce,

A rick Port Wine Demi-glaze or Sweet and Sour

Dipping sauce (Three pieces per person)

MINIATURE QUICHE Flaky pastry shells are filled with a rich egg custard,

Swiss Cheese and crumbled bacon (Two pieces per person)

MAHOGANY CHICKEN WINGS Fresh Chicken Wings marinated in Ginger, Garlic and Soy

Sauce, baked and served with a Teriyaki glaze, Sesame

Seeds and Scallions (Three pieces per person)

BUFFALO CHICKEN WINGS Fresh Chicken Wings fried and tossed in a spicy sauce and

served with Blue Cheese dipping sauce and Celery Sticks

(Three pieces per person)

STUFFED MUSHROOM CAPS

Jumbo Mushroom Caps stuffed with Sausage or Cheese,

Pesto, Bread Crumbs, Parmesan Cheese and fresh Herbs

(Two pieces per person)

CHICKEN SATAY SKEWERS Skewers of tender Chicken marinated in Satay spices,

grilled and served with a sweet and tangy Teriyaki Sauce

(Two pieces per person)

<u>ITEM</u> <u>DESCRIPTION</u>

PETITE CRAB CAKES Fresh lump Crabmeat, sautéed onions and seasonings mixed

together, breaded and fried until golden brown and served with our own Cocktail Sauce and spicy Remoulade Sauce

(Two pieces per person)

ASSORTED SUSHI California Roll (Crab, Avocado, Cucumber), Smoked Salmon

Roll, Vegetarian Roll (Cucumber, Carrots, Avocado), Barbecued Eel Roll, Ahi Tuna Roll, all served with Wasabi, Pickled Ginger and Soy Sauce (Three pieces per person)

CHILLED COCKTAIL PRAWNS Tiger Prawns marinated and cooked, served with our own

Spicy Cocktail Sauce or a Lemon Aioli dipping sauce

(Two pieces per person)

MEDITERRANEAN PITA

Fresh Pita bread wedges lightly salted and toasted and served with spicy Hummus and Tzatziki, a creamy dip

made with yogurt, cream cheese, cucumber, mint,

garlic and dill

SOUTHWESTERN CHIPS Fresh white corn tortilla chips served with spicy smoked

tomato Salsa Fresca and mild green Tomatillo Salsa Verde

SPINACH AND ARTICHOKE DIP A blend of fresh spinach, marinated artichoke hearts,

Jalapeno peppers, cream cheese, pesto, garlic, herbs, mayonnaise and parmesan cheese, baked and served

warm in a bread bowl with sliced baguettes

GRILLED AND STEAMED
Oven roasted red potatoes, assorted gilled bell peppers, eggplant, vellow squash, zucchini, steamed broccoli and

eggplant, yellow squash, zucchini, steamed broccoli and cauliflower, cherry tomatoes and scallions and served with

a Chipotle Pepper dipping sauce

SEASONAL FRUIT Cantaloupe, Honeydew Melon, Pineapple and other

Seasonal fruit and berries

DOMESTIC CHEESE BOARD A selection of Domestic Cheeses served with assorted

(LOX)

crackers and sliced baguettes

SMOKED SALMON DISPLAY Served with Herbed Cream Cheese spread, Honey Mustard

and Dill sauce, thinly sliced red onions and tomatoes,

capers, lemon wedges, cracked black pepper and toast points

CARVING STATION Beef Rib Roast, Herb Roasted Turkey Breast, or Honey-

Glazed Ham. Carved to order and served with Mayonnaise, assorted mustards, horseradish cream or cranberry sauce

and silver dollar rolls

BUFFET SANDWICH SELECTIONS

All of our sandwich selections include your choice of either assorted cookies, bar cookies or brownies, as well as assorted sodas and mineral waters.

BUILD-YOUR-OWN NEW YORK DELI

ITEM

Thinly sliced Roast Beef, carved Ham, Turkey Breast and Italian Dry Salami, with aged Cheddar Cheese, Natural Swiss Cheese, and Provolone Cheese, and either Tuna Salad, Chicken Salad, or Egg Salad, served with freshly baked sliced breads and rolls, condiments, and your choice of a Salad or a Dessert

BOXED LUNCH SELECTIONS

All of our boxed lunch selections include your choice of cookies, potato chips or whole fruit, as well as assorted Sodas and Mineral Waters and come with appropriate utensils and napkins in a barn carton

DESCRIPTION

THE KEELHAULER	Your choice of Ham, Turkey or Roast Beef, your selection of Cheddar Cheese, Swiss or Provolone served on a whole grain deli bread
THE GALLEY	Thinly sliced Turkey Breast and sliced Swiss Cheese on a flaky Croissant spread with herbed mayonnaise, topped with lettuce and tomato and condiments, and served with your choice of a fresh cut green salad, cut seasonal fruit or pasta salad
THE GOLDEN BEAR	Thinly sliced Roast Beef and sliced Cheddar Cheese with shaved red onions and sliced pepperoncini on a crusty French roll, served with your choice of a fresh cut green salad, cut seasonal fruit or pasta salad
THE WHEELHOUSE	A grilled Chicken Breast, sliced and served with Pepper Jack Cheese, cranberry cream cheese and condiments, served with your choice of a fresh cut green salad, cut seasonal fruit or pasta salad
THE MARINER	Sliced smoked Ham and sliced Swiss Cheese served on and served with your choice of a fresh cut green salad, cut

Cal Maritime Catering Menu Subject to Change

seasonal fruit or pasta salad

LUNCHEON SALADS

All of our salads include assorted rolls with butter and your choice of either assorted cookies, bar cookies, or brownies as well as assorted sodas and mineral waters. Prices are for Buffet Service or Boxed Lunches. There are additional charges for Plated Service.

ITEM

DESCRIPTION

PACIFIC RIM CHICKEN SALAD Romaine lettuce and shredded Nappa and red cabbages

julienned carrots, celery, red bell peppers, water chestnuts, sliced scallions topped with sliced grilled Chicken Breast and dressed with a Ginger-Soy-Sesame Dressing served with rolls

and butter and your choice of a dessert

CLASSIC CAESAR SALAD Fresh Romaine tettuce leaves tossed with garlic and cheese

croutons, freshly grated Parmesan Cheese, cracked black pepper, and creamy Caesar Dressing, served with rolls and

butter and your choice of a dessert

CALIFORNIA COBB SALAD A bed of Romaine and leaf lettuces topped with sliced

Chicken Breast, crumbled bacon and Oregon Blue Cheese, tomato and hard-boiled egg wedges, diced avocado and cucumbers, finely minced scallions and served with an Herb Vinaigrette or Ranch Dressing, rolls and butter and

your choice of dessert

SOUP AND SALAD BUFFET This item is served as a Buffet Only

A tureen of the soup of the day and any three (3) of the above salads, or a fresh Garden Salad with your choice of two dressings served with rolls and butter and your

choice of a dessert

ENTREES

Each Entrée comes with a selection from the menu of side salads, an entrée, rolls and butter, a selection from the Dessert menu, and either iced Tea and Lemonade or Coffee service. All entrée prices are for Buffet Service. There are additional charges for Plated Service.

POULTRY

<u>ITEM</u> <u>DESCRIPTION</u>

ROSEMARY AND GARLIC Marinated in olive oil, rosemary, garlic and herbs, roasted with whole garlic cloves, and served with a

roasted with whole garlic cloves, and served with a wild Rice Pilaf, fresh seasonal vegetables, and your choice of

salad and dessert

CHICKEN BREAST MARSALA Marinated and grilled, served with a Marsala wine and

mushroom sauce accompanied by wild Rice Pilaf, fresh seasonal vegetables and your choice of salad and dessert

CHICKEN TERIYAKI Chicken Breast marinated in ginger, garlic, honey and

soy sauce, grilled and glazed with the marinade and served with Sticky Rice, fresh seasonal vegetables and your

choice of salad and dessert

HERBED ROASTED Turkey Breast served with garlic mashed potatoes, sage

dressing, pan gravy and cranberry sauce

<u>ITEM</u> <u>DESCRIPTION</u>

CHICKEN BREAST PICCATA Grilled Chicken breast served with a lemon and butter

sauce garnished with Capers and chopped Parsley, and served with a wild Rice Pilaf, fresh seasonal vegetables,

and your choice of salad and dessert

BEEF, PORK AND LAMB

PRIME RIB OF BEEFHerb Rubbed Prime Rib of Beef Prime Rib roasted long

and slow and served with an Au Jus and whipped Horseradish

sauce accompanied by oven roasted baby red potatoes,

fresh seasonal vegetables and your choice of salad and dessert

WINE-GLAZED FILET MIGNON Fresh Filet of Beef grilled and served with a Merlot-

infused demi-Glace sauce with chopped chives, served with garlic mashed potatoes, fresh seasonal vegetables, and

your choice of salad and dessert

BEEF WELLINGTON Aged Filet of Beef and wild mushroom wrapped in flaky

puff pastry, served with olive oil and herb whipped potatoes

fresh seasonal vegetables and your choice of salad and dessert

MAPLE PECAN

TURKEY BREAST

PORK TENDERLOIN maple syrup, grilled and served with a maple syrup and pecan compound butter, corn succotash, mash potatoes,

fresh biscuits, fresh seasonal vegetables, and your choice

Pork tenderloin marinated in Southern Comfort and

of salad and dessert

RACK OF LAMB DIJONNAISE Fresh Rack of Lamb is marinated and then brushed with

Dijon mustard, lightly breaded with herbed bread crumbs and roasted, carved, served with a Port wine demi-glace sauce, garlic mashed potatoes, fresh seasonal vegetables,

and your choice of salad and dessert

FISH AND SHELLFISH

CATCH OF THE DAY Fresh Mahi Mahi Fillets marinated and grilled, served with a

salsa of mangoes, papayas, red onions, peppers and lime, herbed Rice Pilaf, fresh seasonal vegetables and your choice

of salad and dessert

ITEM

DESCRIPTION

GRILLED SALMON ST. HELENA Fresh Salmon Fillets marinated and grilled, served with a red onion marmalade and a Champagne and Lemon Beurre Blanc sauce, with parsley boiled baby red potatoes, fresh seasonal vegetables and your choice of salad and dessert

JUMBO PRAWNS SCAMPI

Skewers of jumbo Prawns marinated in garlic and olive oil, grilled and topped with a garlic butter sauce with chopped parsley, served with a wild Rice Pilaf, fresh seasonal vegetables and your choice of salad and dessert

THAI-STYLE AHI TUNA

Fresh Ahi Tuna Fillets marinated in garlic, ginger, soy and herbs, grilled and served with lemon grass and ginger glaze, a pineapple, mango and papaya relish, sticky rice, fresh seasonal vegetables and your choice of salad and dessert

PASTA AND VEGETARIAN DISHES

CHEESE TORTELLINI

Egg pasta filled with a Ricotta and Parmesan Cheese filing, served with your choice of a meat sauce with Italian Sausage, Marinara or Basil Pesto cream sauce, served with garlic cheese bread and your choice of salad and dessert

LASAGNA BOLOGNESE

Egg pasta Lasagna sheets layered with sautéed Ground Beef and Italian Sausage, herbed Ricotta Cheese, grated Mozzarella Cheese and Marinara sauce, served with garlic cheese bread and your choice of salad and dessert

VEGETABLE LASAGNA

Egg pasta Lasagna sheets layered with sautéed vegetables, herbed Ricotta Cheese, grated Mozzarella Cheese blend, and Bechamel sauce, served with Garlic Cheese Bread and your choice of salad and dessert

FETTUCINI ROMANOFF

Fettuccini pasta tossed with julienned smoked Salmon, diced Roma Tomatoes, chopped parsley and fresh dill, sautéed onions, lemon zest, and cracked black pepper, in a light cream sauce flavored with Vodka and Dry Vermouth, served with garlic cheese breast and your choice of salad and dessert

VEGETABLE WELLLINGTON

Chunks of fresh eggplant, tomatoes, red and green bell Peppers, zucchini and Italian squash, onions, garlic and herbs, oven roasted potatoes layered with Conafin Cheese and wrapped in a flaky puff pastry and served with a spicy tomato chutney accompanied by your choice of salad and dessert

Subject to Change

Cal Maritime Catering Menu

LUNCHEON AND DINNER DESSERT SELECTIONS FOR NO ADDITIONAL CHARGE:

Carrot Cake with Cream Cheese Frosting
Double Fudge Cake
Strawberry Shortcake (seasonal)
Peach Cobbler
Fudge Brownies
Fruit Pie – Apple and Cherry

SPECIALITY DESSERTS

Black Forest Cake
German Chocolate Cake
Caramel Pecan Torte
Assorted Mousse Cakes
Assorted Miniature Desserts (5 pieces per person)
Chocolate Decadence Torte
Fresh Fruit Tart
Chocolate Strawberries

Decorated Special Occasion Cakes (Decorated cakes requires 48 hours notice)

9 inch Round with filling and decorations ¹/₄ Sheet Cake with filling and decorations ¹/₂ Sheet Cake with filling and decorations Full Sheet Cake with filling and decorations