



International House at UC Berkeley Catering Menu

International House Berkeley Catering is ready to serve every taste and budget. Choose food and beverage options from this collection or simply use it as a starting point to develop a customized menu for your event. Please also take a minute to view the “Catering Policy” section that includes information applicable to all catering orders.

We look forward to serving you!

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Breakfast and Brunch

- Freshly-Made Baked Goods -

New-York Style Bagels

Fresh Boogie Woogie Bagel Company bagels accompanied by cream cheese and preserves

Regular - \$19 per dozen

Add lox spread - \$15 per pound

Add cream cheese spread (choice of garden vegetable, onion, strawberry, or lingonberry)

- \$12 per pound

Breakfast Pastries

Apple Turnovers - \$26.00 per dozen

Assorted Deluxe Mini Danish - \$18.75 per dozen

Glazed Cinnamon Rolls - \$19 per dozen

Churros

\$14 per dozen

Croissants

Served with preserves & butter

Mini - \$20 per dozen

\$26 per dozen

Filled Specialty - \$33 per dozen (Almond, Chocolate, Fruit, Ham & Cheese)

Donut Assortment

Glazed & cake donuts

\$15 per dozen

Muffin Assortment

\$18.75 per dozen

Scones

Cranberry-Orange

Cinnamon

Blueberry

\$20 per dozen (2-dozen minimum)

Coffee Cake Squares

Moist, buttery cake with streusel topping

\$28 per dozen



- A La Carte -

Quiche

Brie & Basil

Chevre & Herb

Corn & Poblano Chile

Kalamata Olive and Artichoke

Spinach, Onion, & Parmesan

Sun-dried Tomato & Spinach

Traditional Lorraine

\$20 each (10" - serves 8, minimum order 5)

Frittatas

Cheddar & Sweet Red Onion

Sausage, Red Pepper, & Mushroom

Spinach, Potato, & Cheese

Potato, Caramelized Onion, & Gruyere

\$45 each (serves 15)

Breakfast Burritos

Scrambled eggs with ham, bacon, OR sausage

Vegetarian with scrambled eggs, peppers, tomatoes, & onions

\$7.50 each (one-dozen minimum)

Sunrise Sandwich

Egg, ham, & cheese on toasted English muffin

\$5 each (one-dozen minimum)

Lox Platter

Smoked salmon with tomatoes, onions, and capers

\$5 per person (minimum 10)

Cream Cheese Spread

Assorted Berry, Garden Vegetable, Lox

\$15 per pound (serves 25)

Individual Cold Cereals

Served with lowfat & nonfat milk

\$2.75 each

Individual Assorted Yoplait Yogurts

\$2.00 each

Seasonal Fresh Fruit Platter

Mini (serves 8) - \$28 per platter

Small (serves 15) - \$45 per platter

Large (serves 30) - \$86 per platter

Chocolate Covered Strawberry Platter

\$55 per platter (20 people)



- Continental Breakfast Menus -

Sather Gate

Assorted breakfast pastries
Brewed premium regular & decaffeinated coffee
Assorted regular & herbal teas
Orange juice
\$6.75 per person

Golden Bear

Assorted breakfast pastries
Assorted bagels with cream cheese
Seasonal fresh fruit platter
Brewed premium regular & decaffeinated coffee
Assorted regular & herbal teas
Orange juice
\$9.75 per person

Sproul Hall

Savory ham & cheese croissants
Scones with preserves & butter
Seasonal fresh fruit platter
Assorted individual yogurts
Brewed premium regular & decaffeinated coffee
Assorted regular & herbal teas
Orange juice
\$11.75 per person

Extras

Scrambled eggs (\$2.00 per person)
Chicken apple sausage (\$1.50 per person)
Applewood Smoked Bacon or Local Sausage Links (\$1.25 per person)
Smoked Salmon, capers, red onions and cream cheese (\$3.25 per person)
House-made quiche with Bacon & Swiss Cheese (\$2.25 per person)
Cinnamon French Toast with Sweet Butter and Apple Compote (\$2.25 per person)
Granola & Milk (\$2.00 per person)
Bacon (\$1.25 per person)
Ham (\$1.75 per person)



Gourmet Sandwich Selection

All our sandwiches are served on a variety of freshly baked Bon Amie Bakery bread including Dutch crunch, pumpkin seed roll, croissant, and whole wheat.

Cheeses include Havarti, cheddar chipotle, queso fresco, smoked gouda, smoked mozzarella, fresh mozzarella, provolone, and American cheese.

Please choose from the following two options:

Self-Service Platter

Sandwiches cut-in-half, served on platters with your choice of potato salad, fruit salad, tossed green salad, or Caesar salad
\$12.00 per person

Deli Lunches

Individually wrapped & labeled sandwiches with a whole piece of fruit or fresh cut fruit and cookie - Includes bottled water or soft drink
\$14.50 each
Boxed \$1.00 additional

Roast Beef

with smoked gouda and caramelized onions

Smoked Turkey

with avocado, your choice of spread, and/or provolone on a croissant

Ham Sandwich

with mustard, mayonnaise, tomatoes, and your choice of cheese and/or spread

Roasted Vegetable Sandwich

with squash, red and yellow bell peppers, bean sprouts, fresh mozzarella, and your choice of pesto spread or goat cheese on whole wheat bread

Grilled Chicken

with avocado, tomatoes, and Havarti cheese on Dutch Crunch

Tuna Salad

on croissant or whole wheat bread

Chicken Sandwich

with Dijon mustard, mayonnaise, and almonds on croissant or whole wheat bread

The Italian

with ham, capicola, salami, pepperocini, pickles, and provolone

Add bottled beverage: \$1.25



Hot Sandwiches

Steak Sandwich

Thinly sliced steak pieces with grilled peppers, avocado and roasted poblano chilies

Grilled Chicken Burger on Fresh Ciabatta Bun

Pieces of grilled chicken with artichoke, roasted peppers, sundried tomato pesto spread and melted provolone cheese

Mexican Pulled Pork Sandwich

Slow roasted pulled pork pieces on a ciabatta bun with avocado and queso fresco

Soups

Clam Chowder

Minestrone

Chicken Noodle

Split Pea

Cream of Mushroom

Cream of Broccoli

*****Ask about additional choices!***



Break & Snack

Gourmet Fresh Baked Chocolate Chip Cookies

\$1.75 per person

Pepperidge Farms Assorted Cookies

\$1.75 per person

Assorted Dessert Bars

Pecan bars, assorted brownies, mini cheese cakes, lemon bars, etc.

\$2.50 per person

Whole Fruit Bowl

\$1.00 per person

Fresh Cut Fruit Platter

\$2.50 per person

Cliff Bars

Crunchy Peanut Butter, Chocolate Chip Peanut Crunch, Oatmeal Raisin Walnut, Chocolate Brownie, Cranberry-Apple Cherry

\$2.50 per bar

Dirty Chips

Cracked Pepper and Sea Salt

Funky Fusion

Jalapeño

Mesquite BBQ

Maui Onion

Pesto Parmesan

Sour Cream and Onion

Salt and Vinegar

Sea Salt



Hors D'oeuvres and Appetizers

Served Chilled or at Room Temperature

- Asparagus wrapped in prosciutto
- Assorted breads and rolls
- Cheese and cracker display
- Chocolate dipped strawberries
- Crab dip with crackers
- Crudités with dip
- Caviar served with cream & roasted baby potatoes
- Dolmas with lemon dipping sauce
- Hummus dip with pita triangles
- Greek style cucumber and yogurt dip with pita wedges
- Guacamole, salsa, and tri-color tortilla chips
- Jumbo prawn platter with cocktail sauce
- Roasted garlic, onion, and red bell pepper dip with pita wedges
- Seasonal fresh fruit platter
- Smoked salmon with lemon dill cream cheese on sliced baguettes
- Spinach dip with cracker or sliced baguettes
- Fresh Mozzarella Cheese, sliced beefsteak tomatoes & basil with extra virgin olive oil
- Tropical fruit kebabs with lime cream
- Marinated mushroom skewers
- Mexican clam dip with tortilla chips
- Smoked salmon with lemon cream cheese on pumpernickel squares

Served Hot

- Asparagus and goat cheese phyllo wrap
 - Beef skewers
 - Black bean empanada
 - Buffalo-style drumettes with blue cheese dip
 - Carmelized onion and gruyere tartlet
 - Chicken taquitos with salsa
 - Chipotle chicken skewers
 - Coconut shrimp with curry dip
 - Pot Stickers: vegetarian, chicken, or pork
 - Empanadas – Beef or Chicken
 - Hot artichoke dip with crackers
 - Indian tempura prawns
 - Mini black bean quesadillas
 - Mini chicken burgers with pepperjack cheese, roasted red and yellow peppers
 - Mini quiche
 - Polynesian chicken skewers
 - Teriyaki chicken skewers
 - Spanakopita
 - Spicy crab cakes with creamy poblano sauce
 - Veggie samosas with chutney
 - Herbed pita toast with feta cheese
- Dim Sum (50-piece minimum):
- Steamed BBQ pork bao
 - Har Gow Shrimp Dumplings
 - Chicken Shu Mai flavored with pork & shrimp
 - Egg Rolls: Vegetarian, Chicken or Shrimp



Served or Buffet Meals

All Served or Buffet Meals include a choice of salad, meat entrée, vegetarian entrée, freshly baked rolls & butter, your selection of dessert, regular & decaffeinated coffees, and assorted hot teas.

Salads

Greek Salad on Spring Mix

Fresh cucumbers, tomatoes, onions, olives, and feta cheese

Green Salad with Roasted Vegetables

Seasonal vegetables with fresh garlic and seasoning

Spinach Salad

Topped with gorgonzola cheese, fresh red pears, and toasted almonds

Town & Country Salad

Strawberries, brie cheese and toasted almonds

Dungeness Crab Salad

Dungeness crab, fresh tomato & avocado

Caesar Salad

Chopped romaine lettuce, Caesar dressing, croutons
(May add chicken or grilled prawns)

Fresh Mozzarella & Tomato Salad

Mozzarella, tomato, basil & olive oil

Mixed Greens

Candied pecans, gorgonzola, pear & vinaigrette

Cobb Salad

Traditional cobb salad with chicken cubes, hard-cooked eggs, tomatoes,
bacon, and bleu cheese

Curried Chicken Salad

Diced chicken in a curried rice with green pepper and pineapple on a bed of salad greens

Asian Salmon Salad

Salmon on a bed of lettuce with shredded vegetables and bean thread noodles, tossed gently
with a ginger dressing



Vegetarian Entrée

Bow Tie Pasta

With sundried tomatoes and goat cheese

Angel Hair Pasta

Fresh tomatoes, basil, garlic oil, and white wine

Cheese Ravioli or Tortellini

With homemade marinara sauce

Butternut Squash Ravioli

Sage, brown butter & caramelized onion

Mexican Mac 'n Cheese

Penne pasta with queso cotija & poblano chilies

Portabella Mushroom

With roasted vegetables and goat cheese

American Mac 'n Cheese

Baked macaroni & cheddar cheese

Baked Penne Pasta

Fresh mozzarella, tomato & basil



Meat Entrée

Lemon Artichoke Chicken

Chicken Florentine

Chicken Piccata

Grilled with white wine lemon sauce, mushrooms and capers

Dijon-Caper Chicken

Breaded and grilled chicken with creamy Dijon-caper sauce

Chicken Marsala

Grilled breast in sweet Marsala wine sauce with mushrooms

Mediterranean Chicken

Grilled chicken with figs, roasted tomatoes & balsamic dressing

Stuffed Artichoke & Spinach Chicken

Grilled Fajitas

Grilled Chicken, Beef or Shrimp fajitas served with housemade salsa, guacamole, sautéed peppers, onions, cheddar cheese, sour cream, flour & corn tortillas.

Grilled Salmon with Avocado Cream Sauce

Peppered Salmon with Mango Salsa

Halibut with Peppercorn Sauce

Sea bass with Cucumber-Yogurt Sauce

Seared Ahi Tuna

with sesame crust & aioli

Shrimp and Goat Cheese with Angel Hair Pasta

Peppered Steak with a Port Wine Mushroom Sauce

Grilled Lamb with Jeweled Couscous

Orange Muscovy Duck Breast with Risotto

Dungeness Crab Cakes

Seared Sea Scallops



Sides

Rice Pilaf

Roasted Rosemary Potatoes

Garlic Mashed Potatoes

Orzo with Olives and Garlic

Couscous with Dried Fruit

Israeli Couscous with Roasted Vegetables

Dessert

Dessert Tray

Tiramisu

Fresh Fruit Tart

Bistro Chocolate Cake

Chocolate Terrine

***Ask about our additional choices!*



Barbeque Buffets

Pacific Heights

Barbequed beef tri-tip
Barbequed chicken
Tossed green salad with house vinaigrette
Rice Pilaf
Paquinto beans
Garlic bread
Watermelon wedges (seasonal)
Lemon bars
\$27 per person

Hillsborough

New York strip loin steak
Grilled salmon with lemon dill butter
Tossed green salad with creamy balsamic dressing
Red onion, tomato, and cucumber salad
Homemade garlic bread
Fresh fruit salad
Double chocolate layer cake
\$36 per person

San Rafael

BBQ chicken
Pork spareribs or beef ribs in a hickory barbeque sauce
Tossed green salad with balsamic vinaigrette
Corn muffins and butter
Potato salad
Fresh corn on the cob
Dessert bar platter
\$27 per person

Side Dishes (select three)

Corn on the cob
Traditional baked beans
Tri-color slaw with vinaigrette dressing
Pasta salad
Fresh seasonal fruit salad
Tortellini pasta salad
Housemade potato salad
Asian noodle salad

*Barbeque buffet service includes lemonade and ice water.
Add bottled beverages \$1.25*



Indian Cuisine

Channa Masala

Garbanzo beans flavored with spices for a hearty taste
(Vegan)

Dal Makhani

Black lentils flavored with spices

Matar Tofu

Inspired by Matar Paneer, a traditional North Indian specialty
made with Indian cheese (vegan)

Chicken Tikka Masala

Velvety smooth curry with spices and chunks of chicken breast

Chicken Curry

Curry with chunks of chicken breast and an array of spices

Samosas & Chutney

Stuffed samosas with cilantro chutney for dipping

Palak Paneer

Cooked spinach dip made with Indian cheese

Chicken Saag

Finely chopped spinach with chicken, vegetables, and succulent flavor



Mexican Cuisine

- Appetizers -

Black Bean Quesadilla

Mini Burritos

Chipotle Chicken Skewers

Fried Beef Taquitos

Mini Quiche with roasted poblano chiles

- Entrees -

Ceviche with Fish and Shrimp

Penne Pasta with Poblano Chile Con Queso

Grilled Salmon with Mango Salsa

Burritos

Tortillas: White, Whole Wheat, Spinach or Chipotle

Choice: Black, Pinto or Refried Beans

Homemade salsa & guacamole on the side

Served with your choice of meat:

Chile Verde – Pork or Chicken & green chile sauce of jalapeno chiles, garlic, and tomatillos

Vegetarian - roasted vegetable, Mexican rice, housemade beans

Chipotle Chicken (mildly spicy)

Grilled Chicken

Grilled Steak

\$9.75 per person

Fajitas

Beef or Chicken

Enchilada

Chicken, Beef, or Cheese

Quesadilla

Chicken or Baja style with Cajun Prawns



- *Sides* -

Homemade Guacamole

Homemade Salsa

Refried Beans

Mexican Rice

“Green” Rice

Extras

Churros
Add \$0.75



Asian Cuisine

- Salads -

Ice Berg Lettuce & Fried Wonton Salad

Sweet mandarin orange dressing & peanuts

Asian Chicken Salad

-Stir Fry-

Beef & Asparagus

Sliced beef, ginger, garlic & snap peas

Chicken & Prawns

Vegetarian Chow Mein

Grilled Thai Beef Salad

Spring mix topped with grilled thai beef slices, red peppers, mandarin oranges, green beans, and rice noodles



Chef's Presentation Specials

Fresh Fruit Display

Beautifully displayed fresh seasonal melons, fruit & berries sliced and arranged on platters

Cheese and Cracker Platter

Fine Imported and Domestic Cheeses such as Grand Cru Gruyère Reserve, Vintage Van Gogh, Buttermilk Bleu Affinée, MezzaLuna Fontina, Red Spruce Cheddar, Brie, Smoked Mozzarella, Smoked Gouda, Provolone, Havarti with Dill, and Port Salut. Served with Fresh & Dried Fruit and Assorted Crackers

Fresh Mozzarella

Fresh Mozzarella Cheese with Sliced Beefsteak Tomatoes, Prosciutto and Roasted Peppers with Basil and Virgin Olive Oil

Seafood Display

Steamed Prawns Served with Lemon and Cocktail Sauce Alaskan King Crab Legs, Clams on the Half Shell, Oysters on the Half Shell, Fresh Dungeness Stone Crab (Seasonal)

Whole Prime Rib

Cooked medium rare & served with creamy horseradish sauce, Dijon mustard and fresh rolls.
Makes 35 sandwiches

Carving Stations

Rack of Lamb · Leg of Lamb · Roasted Boneless Turkey Breast · Baked Virginia Ham · Peppercorn Encrusted Shell Steak · Roast Loin of Pork · London Broil · Suckling Pig · Sliced Breast of Duck with Wild Rice · Corned Beef · Pastrami

Boneless Leg of Lamb

Roasted and stuffed with rosemary, lemon and garlic
Serves up to 35

Maple Glazed Turkey Roast

Boneless slow-roasted turkey, served with cranberry relish, stone ground mustard and rolls
White & dark meat
Serves up to 75

Maple Sugar Encrusted Ham

Served with mayo, assorted mustards and freshly baked dinner rolls
Serves up to 75

Apple Glazed Pork Loin

Served with brandied apples, dried cherry-rosemary demi-glace, and fresh rolls
Serves up to 35



Beverages

Lemonade

\$4.50 per pitcher (one pitchers serves 5 people)

Iced Tea

\$5.00 per pitcher (one pitchers serves 5 people)

Cranberry Punch

\$6.25 per pitcher (one pitchers serves 5 people)

Soft Drinks and Bottled Water

Coke, diet coke, 7-up, Crystal Geysers Sparkling H2O
\$1.50 per beverage

Tree-Top Bottled Fruit Juice

Orange juice, cranberry-apple, apple, strawberry-kiwi, mango-peach, o-chango
\$1.75 per bottle

Crystal Geysers Juice Squeezes

Passion Fruit & Mango, Raspberry Mountain, Wild Berry, Cranberry- Black Cherry)
\$2.00 per bottle

Naked Juices

Mighty Mango, Organic Mango Motion, Power-C, Protein Zone, Strawberry Banana, Orange Juice, Green Machine, Red Machine, Blue Machine, Berry Blast
Ask about additional flavors
\$4.50 per 15 oz bottle

Thomas Kemper Sodas

Root Beer, Cream Soda, Orange Soda, Gingerale
\$2.50 per bottle

Izze Natural Sparkling Juice

Pomegranate, Grapefruit, Lime, Black Raspberry, Clementine, Ginger, Blackberry
\$3.25 per bottle



International House Pricing

Beverages

	<u>Per Guest</u>
Coffee, Decaf, and Assorted Teas	\$3.50
Add Orange Juice	\$4.00
Refresh Coffee	\$2.50
Juice Squeeze	\$1.50
Assorted Soda	\$1.00

Buffet Lunch (25 Guest Minimum)	\$18.95 +
Buffet Dinner (25 Guest Minimum)	\$25.95 +

For Each Additional Entrée

Vegetarian Entrée	\$2.00
Fish Entrée	\$3.00
Chicken Entrée	\$3.00
Beef Entrée	\$3.50
Extra Salad	\$1.50
Special Dessert (Chocolate, Cheesecake, etc.)	\$3.00
On China	\$3.50
Served	\$4.00

Alcohol

Wine	\$20-\$30/bottle
Corkage Fee	\$7.50
Beer	\$3.50

Reception (25 Guest Minimum)

Choose 4 Items	\$15.00
Each Additional Item	\$3.00
Vegetarian Dips	\$2.00
Seafood Dips	\$2.50

Off-Site Pricing

Off-site events include any event taking place outside of the International House including Boalt Hall, Haas, and other campus locations.

All Breakfast and Brunch Items	Add \$1.20/guest
Boxed Lunches	\$14.50
Buffet Lunch	\$20.95 +
Buffet Dinner	\$29.95 +
With China	\$40.00 +
Reception	\$15.00 +



International House Berkeley Catering Policy

Advance Notice

We recommend booking as early as possible. Orders may be placed by phone or email. Orders received after 4 p.m. are dated the next business day.

Every effort is made to accommodate all catering requests. However, we need at least seven working days notice for an event that requires catering attendants.

Delivery orders can usually be accommodated with three working days notice (not counting the day of the event).

Booking Confirmation & Payment

International House Catering will confirm your order by phone or e-mail. If you do not receive a confirmation within a few days, please call the International House Catering Office at 510-643-8057. University events can be paid by credit card, check or University Purchase Order. The International House cannot accept Chart String payments at this time. Outside clients are required to pay in full seven (7) business days prior to the event. Catering deliveries or events booked less than seven (7) business days from event date are required to secure their catering with a credit card (including v-code). All events are subject to sales tax.

Minimum Orders & Delivery-Related Charges

A minimum food order of \$100 is required for delivery service. An additional \$35 fee will be charged for any delivery or pickup that occurs before 7 a.m. or after 7 p.m. (5 p.m. on weekends). A \$35 charge will be applied if we have to make a return trip to deliver or pick up due to locked rooms, meetings running late, or if for any other reason the location or our equipment is not available to us at the specified time.

Guarantee of Attendance

For per-person menus, a final guarantee of attendance is required five (5) full working days prior to your event day (e.g., guarantee due Monday for a Friday or weekend event). If we do not hear from you, we will use the guarantee shown on the banquet event order. This number will be considered a guarantee and not subject to reduction.

If you have an increase in numbers, please let us know as soon as possible and we will do our best to accommodate you.

Cancellations

Events or menu items cancelled or changed will be subject to the following charges:

- Cancellation or change within three working days of event - 33% of total cost of cancelled or changed items.
- Cancellation or change within two working days of event - 50% of total cost of cancelled or changed items.
- Cancellation or change after 12 noon the day prior to event - 100% of total cost of orders.

In addition to the above, served events cancelled or changed within five working days will be billed for any direct expenses incurred by International House Catering on behalf of the event (e.g., rented equipment, floral arrangements).



Delivery Service

All cold and room-temperature menu items and beverages can be delivered to campus locations. You arrange for items to be delivered by a specific time and schedule a convenient time for removal of our equipment and utensils. Paper products and disposable utensils appropriate for the menu you select are included with delivery service. You provide the serving tables and we can provide the linen tablecloths to cover them if you require them.

The event location must be unlocked and available at least 30 minutes prior to the event start time as shown on the event order. You are responsible for the safekeeping of all International House Catering equipment dropped off at the site. Any lost or damaged equipment will be charged at replacement value.

Served Meals & Buffets

Please inform us if you are planning a program to be held before, during or after the meal so that meal service can be timed accordingly. Served meals are priced for a minimum of 20 guests. Buffets are priced for a minimum of 30 guests.

Attendant Charges

Attendant service for the first two hours of served meals, buffets and complete hors d'oeuvres receptions is included in the menu prices. Thereafter, an hourly charge of \$25 per attendant will be applied.

For most other catered events, uniformed attendants are available at \$70 per attendant for the first two hours and \$25 per hour, per attendant thereafter. Beverage attendants are available at \$100 per attendant for the first two hours and \$25 per hour, per attendant thereafter.

There is no gratuity charge added to your bill and International House Catering employees may not accept gratuities.

Alcohol

International House Catering can provide wine and beer service, but we do not hold a liquor license and therefore cannot sell alcohol. We can order beer and wine for you, or you may provide the alcohol. In either instance, there is a handling charge of \$16 per case plus hourly attendant charges. All alcohol service on campus is subject to University policies.

Tables, Chairs & Room Set-Up

Tables and chairs for events not held at International House Catering facilities are available through campus Property Management, (510) 642-5374. We will order tables and chairs for you with an off-campus vendor at a surcharge of 15% over vendor invoice (minimum \$30). International House Catering arrives at a site expecting all of the furniture to be in place. If it is necessary for our crew to move furniture, an appropriate charge is added to your bill.

Trash Disposal

Outdoor events require that special arrangements be made for waste receptacles and disposal. Please arrange this service directly with Property Management, (510) 642-5374.

Specialty Services

Our creative staff can help you develop a theme and provide just the right atmosphere for your event. In addition to our fine food and service, we can assist you with special linen, floral arrangements and A/V services, as well as entertainment, props, decorations and music.

Events Off-Campus

University-related events that occur off campus can, in most cases, be served by International House Catering. Attendant charges of \$25 per hour, clocked door to door from International House Catering's facility, are additional. Management coverage is required at \$35 per hour.