



MORNING

THE CONTINENTAL

Assorted breakfast pastries
Brewed regular & decaf coffee
Assorted regular & herbal teas
Orange juice & Ice Water
Seasonal fresh fruit platter
\$14.95 per person

THE DELUXE

Assorted breakfast pastries
Brewed regular & decaf coffee
Assorted regular & herbal teas
Orange juice
Seasonal fresh fruit platter
Assorted individual yogurts
Breakfast Quiche
\$17.95 per person

BREAKFAST BUFFET

Includes the Standard Breakfast, plus
Scrambled eggs
Chicken apple sausage
Applewood smoked bacon
Breakfast potatoes
Cinnamon French toast with butter
\$24.95 per person

Just ask or see our extended menu if there is something you don't see. We will do our best to provide just what you need.

All events subject to labor charges at the following rates:

- On-site reception, break or buffet dinner:
22% (min. \$120)
- Served, multi-course dinner/offsite event:
24% (min. \$250)



LUNCH

COLD BUFFET: SANDWICHES & WRAPS

Select (3) sandwiches/wraps, (2) sides:

Sandwiches/Wraps

Mozzarella & Tomato Sandwich, Balsamic, Basil

Herbed Chicken Salad Sandwich Bacon, Roasted Peppers, caper

Grilled Chicken Sandwich, Avocado, Tomatoes, Cheese on Croissants

Turkey Wrap, Caramelized Onions, Avocado Spread, Dijon

Roast Beef Wrap, Swiss, Arugula, Horseradish Sauce

Roasted Vegetable Wrap, Basil Pesto

Sides

Orzo Pasta Salad, Roasted Tomato, Mushrooms, Olives, Basil, Parmesan

Red Bliss Potato Salad

Field Green Salad, Cucumber, Grape Tomatoes, Balsamic Vinaigrette

Caesar Salad

Selection of Petit Fours, Pastries & Cheesecakes

Fresh Fruit Salad

Assorted Sodas

\$29.95 per person

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- On-site reception, break or buffet dinner: 18% (minimum \$120)
- Served, multi-course dinner or offsite event: 24% (minimum \$250)



RECEPTIONS & BREAKS

THE BREAK

Fruit Platter
Cheese & Cracker platter
Chips & Salsa or Hummus & Pita
Fresh baked Cookies
Coffee, Tea, Lemonade
\$18.95 per person (20 minimum)

THE RECEPTION

Fruit Platter
Cheese & Cracker platter
Dessert Bars
Mini black bean quesadillas
Chipotle Chicken Skewers
Veggie samosas with chutney
Coffee, Tea, Lemonade
\$27.95 per person (20 minimum)

OTHER APPETIZER OPTIONS

Guacamole, salsa, & tri-color tortilla chips (\$6 pp)
Asparagus wrapped in prosciutto (\$6 pp)
Nova Lox, lemon dill cream, baguettes (\$6 pp)
Asparagus & goat cheese in phyllo (\$6 pp)
Spanakopita (\$4 pp)
Hot artichoke dip with crackers (\$4 pp)
Mini black bean quesadillas (\$5 pp)
Caramelized onion and gruyere tartlet (\$5 pp)
Tender Beef, potato cake & horseradish (\$8 pp)
Javanese Beef skewers (\$6 pp)
Teriyaki chicken skewers (\$5 pp)
Spicy crab cakes with poblano sauce (\$8 pp)
Jumbo prawns with cocktail sauce (\$8 pp)
Indian tempura prawns (\$8 pp)

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- Served, multi-course dinner or offsite event: 24% (minimum \$250)



BUFFET MEAL

All Served or Buffet Meals include:

One (1) Salad Selection:

Caesar,
Spinach
Mixed Green Salad

One (1) Meat Entrée Selection:

Mediterranean Chicken
Grilled Salmon with mango Salsa
Flatiron Steak with Mushroom Syrah Sauce
(+\$4 pp)

One (1) Vegetarian Entrée Selection:

Cheese Tortellini Marinara
Portobello Mushroom (Vegan, Gluten-Free)
Butternut Squash Ravioli with sage and
brown butter

One (1) Dessert Selection: Fruit Platter,
Dessert Bar Platter, Cookie Platter
Freshly baked rolls & butter

Regular & decaf coffees & hot teas

\$32 per person (ask about or see our
extended menu for many additional
menu choices)

Just ask or see our extended menu if there is
something you do not see. We will do our best
to provide exactly what you desire.

All events subject to labor charges at the following rates:

- On-site reception, break or buffet dinner: 18% (minimum \$120)



PLATED DINNER

MINIMUM OF 20 PEOPLE

SALADS

Choose One

Town and Country Salad

Strawberries, brie cheese and toasted almonds

Spinach Salad

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

MAIN SELECTIONS

Choose One

Grilled Salmon with Mango Salsa

Dijon-Caper Chicken

Breaded and grilled chicken with creamy Dijon-caper sauce

Peppered Steak with a Port Wine Mushroom Sauce

SIDES

Choose One

Roasted Rosemary Potatoes

Orzo with Olives and Garlic

Couscous with Dried Fruit

Quinoa with Roasted Vegetables

DESSERT

Choose One

Bistro Chocolate Cake Assorted Dessert Bar
Platter

Fresh Fruit Tart

Cheesecake

\$42 per person

All events subject to labor charges
Served multi-course dining 24%



BAR PACKAGES

Open Bar (Beer & Wine Only)
\$10 per person/per hour

Wine
\$25-\$35/bottle

Corkage Fee
\$10 per bottle

Domestic Beer
\$5 per bottle

Craft Specialty Beer
\$6 per bottle

Soft Drinks
\$3 each

Mineral Water
\$7.50 each large bottle

International House Berkeley Catering *Policy (p. 1)*

Advance Notice

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 \$200 is required for delivery service and is subject to a \$25-\$50 delivery fee depending on the size of the order. 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).



International House Berkeley Catering Policy (p. 2)

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 25 guests. Buffets are priced for a minimum of 30 guests.

Attendant & Staffing 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. If you choose to provide your own beverages we cannot guarantee that we will have the storage space to keep everything refrigerated. 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.