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

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: 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
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 $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.