



CATERING

Cal State LA catering is here to provide services for any of your event planning and catering needs.

Scroll to the Helpful Links page for documents and policies that are useful in expediting your transaction.

Menu pricing based on pick-up
Delivery fees may apply

Full-Service Events, please contact our Catering Team



Amanda Tapia-Constantine
Conference & Events Sales Manager
ATapia9@calstatela.edu
(323) 343-6770



Lizzette Landeros
Catering & Events Manager
Llander7@calstatela.edu
(323)343-6773

Cal State L.A. University Auxiliary Services Inc.
5151 State University Drive GE 314,
Los Angeles, CA, 90032
(323) 343-6770

BREAKFAST

The Continental – Assorted Pastries and Coffee 10

Deluxe Continental – Assorted Pastries, Fruit Salad, and Coffee 14

Classic American – Scrambled Eggs, Bacon, Hash Browns and Coffee 18

Famous Breakfast Burrito – Eggs, Bacon, Cheese, Hash Brown, Refried Beans 9

Mexican Breakfast – Chilaquiles, Scrambled Eggs, Hash Browns and Coffee 18

Spinach and Cheddar Frittata – Bacon, Hash browns and Coffee 18

French Toast Breakfast – Scrambled Eggs, Bacon, and Coffee 18

Yogurt Parfait – Granola, Berries (*individually packed*) 8

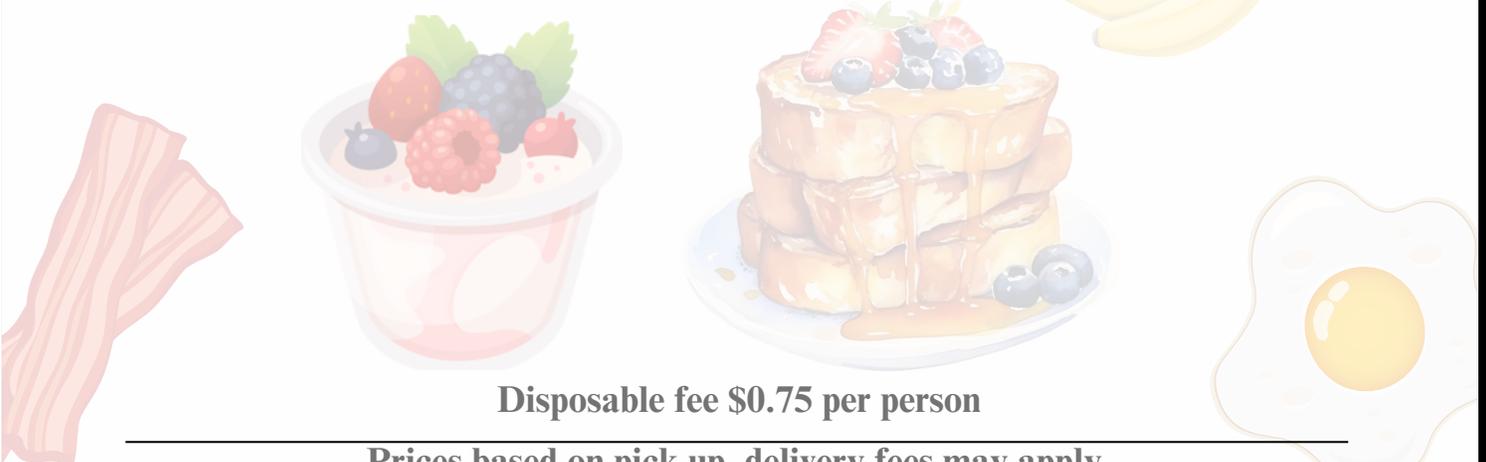
Hot Croissant Sandwich – Eggs, Bacon, Cheese 8

Mini Pastries – assorted by the dozen 20

Vegan Pastries – prepackaged 5

Donuts – assorted by dozen 18

Seasonal Whole Fruit 2



Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

LUNCH

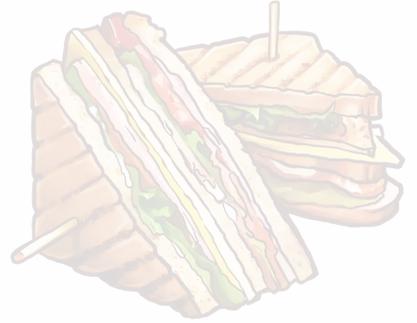
SANDWICH & WRAP PLATTERS



Small – Six 12” Subs 60

Medium – Ten 12” Subs 100

Large – Fifteen 12” Subs 150



Sandwich Options

Roasted Turkey, Ham and Swiss, Tuna, Chicken Salad, Italian, Caprese

Wrap Options

California Turkey Cobb, Chicken Caesar, Asian Sesame Chicken

Grilled Vegetable and Seared Tofu

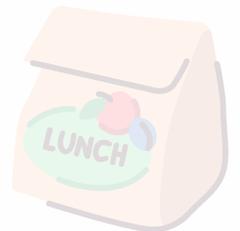
BOXED LUNCH

Beverage not included



The Brown Bag - 6” Sub with Chips 8

The Box – 6” Sub/Wrap with Chips, Cookie 12



Boxed Salad – Chicken Caesar, California Cobb, Asian Chicken Wonton 12

Vegan Protein Salad - Seared Tofu, Avocado,

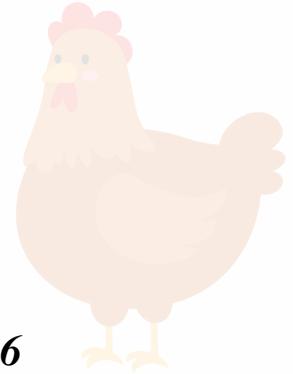
Legumes and Garden Vegetables 12

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

LUNCH BUFFET

(individually packaged meals available)



Pesto Cream Pasta with Chicken – Salad and Bread 15

Chipotle Alfredo with Chicken – Salad and Bread 15

Penne Marinara with Meatballs – Salad and Bread 16

Charbroiled Burger Buffet – Bags of Chips and Condiments 16

Tomatillo Grilled Chicken Breast – Roasted Corn and Mashed Potatoes 20

Build-Your-Own Salad Bar – Choice of Protein 20

Chicken Parmesan – Pasta Marinara and Garlic Bread 22

Chicken Enchilada Pie – Rice and Beans 18

Chili Relleno Plate – Rice and Beans 18

Beef or Vegetable Lasagna – Salad and Garlic Bread 18

Taco Bar – Chicken, Carne Asada, Al Pastor with Rice and Beans 20

Homemade Burrito – Chicken, Barbacoa, Al Pastor 10

Chicken Fajitas – Rice and Beans 20

Chicken Asian Stir Fry – Steamed Rice 18

Chicken Tenders and Mac N Cheese 17

Buttermilk Fried Chicken with Mashed Potato and Gravy 22

Jamaican Jerk Chicken – Plantains, Red Beans and Rice 22

**need 72 hour notice*

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

LUNCH BUFFET

(individually packaged meals available)

BBQ Bone-In Chicken – Mashed Potatoes and Vegetables 18

BBQ Baby Back Pork Ribs – Baked Beans and Cornbread 22

BBQ Tri-Tip Sirloin – Mashed Potatoes and Vegetables 25

Orange Chicken – Steamed Rice and Stir Fry Vegetables 20

Teriyaki Chicken with Pineapple Glaze – Steamed Rice, Stir Fry Vegetables 20

Lemon Herb Chicken Breast – Mashed Potatoes and Vegetables 18

Chicken Picatta with Caper Sauce – Mashed Potatoes and Vegetables 18

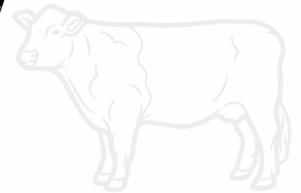
Chicken Marsala w/ Mushroom Sauce – Mashed Potatoes and Vegetables 18

Grilled Salmon with Chardonnay Sauce – Rice Pilaf and Vegetables 25

Roast Turkey Thanksgiving Plate – Mashed, Stuffing, Cranberry, Gravy 24

Shrimp and Salmon Cakes with Dill Butter Sauce – Dinner Only

NY Steak with Cabernet Mushroom Sauce – Dinner Only



PIZZA 16"

\$22



Cheese, Pepperoni, Margherita, Mushroom, Hawaiian



Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

SALADS

Small, Medium, Large

Chicken Caesar 25, 35, 55

California Cobb 45, 55, 75

Asian Chicken 35, 45, 65

Greek Salad 45, 55, 75

Tomato Basil Pasta 30, 50, 70

Italian Macaroni 30, 50, 70

Cole Slaw 30, 50, 70

Mixed Green Salad 25, 35, 55

Southwest Rice Salad 30, 50, 70

Lentil Mediterranean 30, 50, 70

Shrimp Ceviche w/ Chips 40, 80, 125

Sliced Fruit Platter 40, 75, 125

Fruit Salad 35, 65, 95

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

LIGHT REFRESHMENTS

Contact sales teams for pricing and planning

Cheese and Crackers

Garden Crudité

Homemade Potato Chips and Dip

Chips and Homemade Salsa Roja

Chips and Avocado Salsa

Grilled Vegetables with Cayenne Aioli

Hummus with Pita Chips

Roma Tomato Bruschetta with Crostini

Grilled Skewers – Chicken, Beef, Shrimp

Sliders – Cheeseburger, Crispy Chicken, BBQ Chicken, Caprese

Grilled Chicken Breast with Lemon Aioli

Chicken Taquitos

BBQ Meatballs

Vegan Meatballs Marinara

Blackened Salmon Skewer with Mango Glaze

Smoked Salmon Canape

Coconut Shrimp

Mini Crab Cakes

Assorted Tea Sandwiches

Truffle Mac N Cheese Wedges

Antipasto

Vegetable Spring Rolls

Assorted Mini Quiche

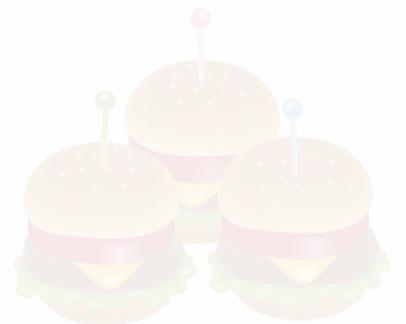
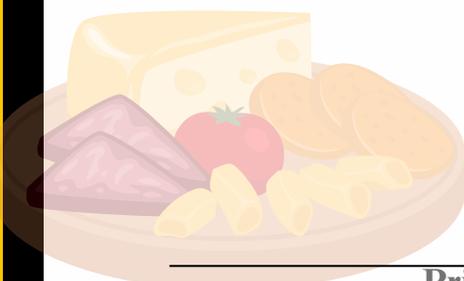
Mini Beef Empanadas

Mini Beef Wellington

Fruit Skewers with Yogurt Dip

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply



DESSERTS



Brownies 3

Assorted Bars 3

Assorted Cookies 2.50

Chocolate Covered Strawberries 3

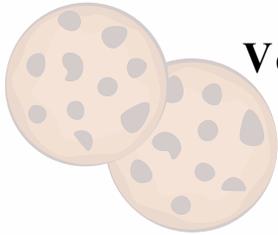
Vegan and Gluten Free Upon Request 4.50

Sheet Cakes

Half 120 & Full 200

40 - 45 slices 85 - 90 slices

custom orders available with 48-hour notice



BEVERAGE SERVICES

by the gallon in disposable container includes cups

Fresh Brewed Coffee 30

Hot Water with Assorted Tea Bags 24

Iced Tea 24

Lemonade 24

Orange Juice 30

Infused Water 30

Hot Chocolate 24

Disposable fee \$0.75 per person

ADULT BEVERAGES

Full-Service Beer, Wine, and Spirits are available upon request.

Prices based on pick up, delivery fees may apply

PREPACKAGED

SNACKS & BEVERAGES



Bags of Chips 2

Bags of Cookies 2

Granola Bars 3

Muffins and Danish 3

Bobo Oats Bites – Vegan/Gluten-Free 2

Lemonade, Iced Tea, Orange Juice, Coffee 3.50

Sparkling Water 3.00

Canned Soda, Bottled Water 2.50

Juice Boxes 1.50

Yogurt Cups 3

Additional items available upon request

Diablo Express Link



DIABLO EXPRESS

<https://diablo-express.square.site/>

Prices based on pick up, delivery fees may apply

Helpful Links

HF PDF: - [Hospitality Form](#)

HF Policy: - [Hospitality Policy](#)

TEMPORARY FOOD PERMIT: [Department & Other Organizations](#)

TEMPORARY FOOD PERMIT: - [Student Organizations](#)

ALCOHOL PERMIT: [ALCOHOLIC BEVERAGES](#)

ALCOHOL POLICY: [ALCOHOLIC BEVERAGES](#)

UAS CAMPUS DINING SERVICES

UNIVERSITY
— CLUB —

MENU



ORDER NOW

KING
COFFEE



[uas_diningservices](#)

Prices based on pick up, delivery fees may apply



ROOM RENTAL

Location	Room Rental Up to 4 hours / Each ADD'L Hour	Rental Fee waived for Campus State Funded events with a \$600 Food and Beverage minimum.
Ballroom 1	\$400/\$200	
Ballroom 2	\$400/\$200	
Ballroom 3	\$400/\$200	
Ballroom 1-2	\$800/\$400	
Ballroom 1-3	\$1,200/\$600	



ROOM CAPACITY CHART

	Total Sq. Ft	Room Style	Classroom Style	Theater Style	Reception Style	Conference Style	Banquet 10	U Shape	Vendor Style
BALLROOM 1	2,584	68x38	110	200	180-200	48	150	35	25
BALLROOM 2	2,720	68x40	110	200	180-200	48	150	35	25
BALLROOM 3	2,584	68x38	110	200	180-200	48	150	35	25
BALLROOMS 1 & 2	5,304	68x78	200	400	180-200	96	350	70	50
BALLROOMS 2 & 3	5,304	68x78	200	400	700	96	350	70	50
BALLROOMS 1-3	7,888	68x116	340	600	30	144	500	105	70
PRE-FUNCTION AREA	3,347	-	-	200	200	-	50	-	15
BOARDROOM	830	-	-	-	26	24	-	-	-
BOARDROOM PATIO	1,450	-	-	80	80	-	80	-	10
UNIVERSITY CLUB	930	15x62	55	80	40	30	60	30	30
UNIVERSITY CLUB PATIO	1,240	20x62	-	-	-	-	-	-	-