



CATERING & EVENTS

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

Menu pricing based on pick-up
Delivery fees may apply

**Full-Service Events, don't hesitate to get in touch
with our Catering Team**

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

BREAKFAST BUFFET

Prices based on pick up, delivery fees may apply

Disposable fee \$0.75 per person

Minimum 10 people

The Continental - 10

(Assorted Pastries, Fruit Salad and Coffee)

Deluxe Continental - 14

(Assorted Pastries, Yogurt Parfait, and Coffee)

Classic American - 18

(Scrambled Eggs, Bacon, Hash Browns, and Coffee)

Mexican Breakfast - 18

(Chilaquiles, Scrambled Eggs, Hash Browns, and Coffee)

French Toast Breakfast - 18

(Scrambled Eggs, Bacon, and Coffee)

Spinach and Cheddar Frittata - 20

(Bacon, Hash Browns, and Coffee)

Heart Healthy Breakfast - 22

(Egg Whites, Turkey Sausage, Fruit, and Coffee)

Classic Breakfast Bowl - 10

(Bacon, Cheese, Tater Tots, Scrambled Eggs)

Mexican Breakfast Bowl - 12

(Chorizo, Beans, Cheese, Tater Tots, Scrambled Eggs)

Veggie Breakfast Bowl - 12

(Black Beans, Avocado Sauce, Cheese, Tater Tots, Scrambled Eggs)

Hot Croissant Sandwich - 8

(Eggs, Bacon, Cheese)

Famous Breakfast Burrito - 10

(Eggs, Bacon, Cheese, Hash Brown, Refried Beans)

Veggie Burrito - 9

(Eggs, Quinoa, Spinach, Potatoes)

BREAKFAST

À LA CARTE

Prices based on pick up, delivery fees may apply
Disposable fee \$0.75 per person

Yogurt Parfait - 8

Granola, Berries(individually packed)

Fruit cups - 5

Mini Pastries - 21

(assorted by the dozen)

Donuts 24

(assorted by dozen)

Mini Donuts - 12

(assorted by dozen)

Seasonal Whole Fruit - 2

Vegan Pastry - 4

Gluten-Free Pastry - 4

Morning Beverage

(per gallon)

Orange Juice - 30

Fresh Brewed Coffee - 30

Hot Water with Assorted Tea Bags - 24

Hot Chocolate - 24

Water Service - 9

Infused-water - 20

LUNCH

Prices based on pick up, delivery fees may apply
Disposable fee \$0.75 per person

SUB & WRAP PLATTERS

Cut into 6", 4" or 3" pieces

Small – Six 12" - 72

Medium – Ten 12" - 120

Large – Fifteen 12" - 180

Sandwich Options

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

Wrap Options

California Turkey Cobb, Chicken Caesar, Southwest Chicken

BLT or Grilled Vegetable

BOXED LUNCH *(Beverage not included)*

The Brown Bag - 6" Sub with Chips - 8

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

The Boxed Salad with homemade dressing - 14

Chicken Caesar, California Turkey Cobb, Mixed Greens with Chicken,

Southwest Chicken OR Vegan Protein Salad with Tofu - 14

PIZZA 16" - 22

Cheese, Pepperoni, Margherita, Mushroom, Hawaiian

Vegan and Gluten-free pizzas (CUT 6 Slices) - 18

SALADS

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

Small (serves 10–15 guests)

Medium (serves 20–30 guests)

Large (serves 40–50 guests)

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Traditional Caesar Salad	25	45	75
Southwest Rice Salad	30	50	70
Pineapple Rice salad	30	50	70
Tomato Basil Pasta	30	50	70
Mixed Green Salad	25	35	55
Lentil Mediterranean	30	50	70
Shrimp Ceviche w/ Chips	75	125	175
Sliced Fruit	45	75	125
Fruit Salad	35	65	95

PLATTERS

Disposable fee \$0.75 per person
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Small (serves 10–15 guests)

Medium (serves 20–30 guests)

Large (serves 40–50 guests)

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Cheese and Crackers	75	90	180
Garden Crudité with Ranch Dressing	45	75	125
Homemade Potato Chips with onion dip	40	60	85
Tortilla Chips and Avocado Salsa	35	50	70
Grilled Vegetables with Cayenne Aioli	60	85	135
Hummus with Pita Chips	45	65	95
Roma Tomato Bruschetta with Crostini	40	60	85
Grilled Chicken Breast with Lemon Aioli <small>*(Served Cold)</small>	75	105	155
Antipasto (Assortment of meat with cheese)	95	125	195
Yogurt Parfait Bowl	50	85	125

Sushi Platters

Vegetarian Delight - 50

(Vegetarian, Avocado, Cucumber, Carrot)(56 pcs | Serves 7)

California Roll - 50

(40 pcs | Serves 5)

Rainbow Roll Platter - 70

(California, Vegetarian, Avocado, Cucumber, Salmon Avocado*, Spicy Tuna Avocado*, Spicy Shrimp Avocado) (56 pcs | serves 7)



APPETIZERS

(Minimum 3 Dozen per item)

Chicken Skewers - 42/dozen

Sliders – Cheeseburger, Crispy Chicken OR Caprese - 48/dozen

Taquitos - Beef OR Chicken - 30/dozen

BBQ Meatballs - 30/dozen

Vegan Meatballs Marinara - 30/dozen

Blackened Salmon Skewer with Mango Glaze - 54/dozen

Smoked Salmon Canape - 48/dozen

Coconut Shrimp - 42/dozen

Assorted Tea Sandwiches - 18/dozen

Vegetable Spring Rolls - 30/dozen

Mini Beef Empanadas - 24/dozen

Mini Empanadas – Spicy Elote OR Vegetarian - 18/dozen

Rainbow Vietnamese Spring Rolls - 42/dozen

Vegan Mini Samosa - 24/dozen

Mini Brie with raspberry pastry - 30/dozen

Vegan Edamame dumpling - 18/dozen

Chicken or Pork Dumpling - 24/dozen

Achiote Chicken Skewers with Mango Glaze - 48/dozen

Teriyaki Beef Skewers - 54/dozen

LUNCH BUFFET

(individually packaged meals available)

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

Minimum 5 people

Chicken Lo Mein - 18

(Eggrolls and potstickers)

Mashed Potato Bar - 15

(Bacon, Cheese, green onions, broccoli, sour cream)

Torta - 15

(Chicken, Barbacoa or Asada with tortilla chips)

Burrito Bowl - 15

(chicken, rice, beans, onions, cilantro, and avocado salsa)

Pesto Cream Pasta with Chicken - 17

(Salad and Bread)

Chipotle Cream Pasta with Chicken - 17

(Salad and Bread)

Penne Marinara with Meatballs - 18

(Salad and Bread)

Charbroiled Burger Buffet - 16

(Bags of Chips and Condiments)

LUNCH BUFFET

(individually packaged meals available)

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

Minimum 5 people

Tomatillo Grilled Chicken Breast - 20
(Roasted Corn and Mashed Potatoes)

Build-Your-Own Salad Bar - 20
(Choice of Protein)

Chicken Parmesan - 22
(Pasta Marinara and Garlic Bread)

Cheese Lasagna w/ Meat Sauce - 17
(Salad and Garlic Bread)

Taco Bar - 22
(Chicken and Carne Asada, Al Pastor or Carnitas)

Homemade Burrito - 12
(Chicken, Barbacoa, tortilla chips)

Chicken Fajitas - 20
(Rice and Beans)

Chicken Asian Stir Fry - 18
(Steamed Rice)

LUNCH BUFFET

(individually packaged meals available)

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

Minimum 5 people

Chicken Tenders and Mac N Cheese -17

Cheese Tortellini w/ Chicken - 18

(Salad and Bread)

BBQ Bone-In Chicken - 18

(Macaroni Cheese and Cornbread)

BBQ Tri-Tip Sirloin - 26

(Mashed Potatoes and Vegetables)

Orange Chicken - 20

(Steamed Rice and Stir Fry Vegetables)

Teriyaki Chicken with Pineapple Glaze - 22

(Steamed Rice, Stir Fry Vegetables)

Chicken Marsala - 22

(Rice and Vegetables)

Greek Chicken Breast - 22

(Rice and Roasted Vegetables)

LUNCH BUFFET

(individually packaged meals available)

Disposable fee \$0.75 per person

Prices based on pick up, delivery fees may apply

Minimum 5 people

Chicken Tenders and Mac N Cheese -17

Cheese Tortellini w/ Chicken - 18

(Salad and Bread)

BBQ Bone-In Chicken - 18

(Macaroni Cheese and Cornbread)

BBQ Tri-Tip Sirloin - 26

(Mashed Potatoes and Vegetables)

Orange Chicken - 20

(Steamed Rice and Stir Fry Vegetables)

Teriyaki Chicken with Pineapple Glaze - 22

(Steamed Rice, Stir Fry Vegetables)

Lemon Herb Chicken Breast - 20

(Mashed Potatoes and Vegetables)

DESSERTS

Disposable fee \$0.75 per person
Prices based on pick up, delivery fees may apply

Brownies - 3

Cupcake(asst) - 4

Assorted Bars - 3

Assorted Cookies - 2.50

Chocolate Covered Strawberries - 3

Vegan and Gluten Free Upon Request - 5.50

Mini Mochi Donuts with Powdered Sugar - 20/dozen

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

Hot Chocolate - 24

Iced Tea - 24

Lemonade - 24

Orange Juice - 24

Infused Water - 15

Water - 9

PREPACKAGED

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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

Canned Soda, Bottled Water - 2.50

Juice Boxes - 2

Yogurt Cups - 3

Additional items available upon request



ORDER NOW

BAR SERVICES

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

Bar Options

Cash Bar

Hosted Bar

Pre-Purchased Drink Tickets

Bar Fees

Bar Setup

Bartender

CLICK HERE >

[Alcohol Policy & Request to Serve](#)

FULL SERVICE EVENTS

Contact sales teams for pricing and planning

Amanda Tapia-Constantine
Conference & Events Sales Manager

ATapia9@calstatela.edu

(323) 343-6770



ROOM RENTAL

Location	Room Rental Up to 4 hours	Each ADD'L Hour
Ballroom 1	\$400	\$200
Ballroom 2	\$400	\$200
Ballroom 3	\$400	\$200
Ballroom 1-2	\$800	\$400
Ballroom 1-3	\$1200	\$600
University Club Restaurant	\$500	-
UAS executive Boardroom	\$300	-

Rental Fee Waived For Campus State funded events with a \$600 Food and Beverage minimum



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	200	48	150	35	25
Ballroom 2	2,720	68x40	110	200	200	48	150	35	25
Ballroom 3	2,584	68x38	110	200	200	48	150	35	25
Ballroom 1 & 2	5,304	68x78	200	400	200	96	350	70	50
Ballroom 2 & 3	5,304	68x78	200	400	400	96	350	70	50
Ballroom 1 - 3	7,888	68x116	340	600	700	144	500	105	70
Pre - Function Area	3,347			200	300		100		15
Boardroom	830				20	22			
Boardroom Patio	1,450			80	80		80		10
University Club	930	15x62	55	60	100	25	60	30	30
University Club Patio	1,240	20x62			40				10

Contact US

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Dining Services