Welcome.

The Culinary Arts Pathway would like to thank you for thinking of us to cater your next event. We are pleased to present this Catering Menu and Guide to assist you in planning your event. Included in this guide are menus, prices and our food service policies.

We are first and foremost an instructional program at LATTC. Menu items were carefully selected and offered that fit within our curriculum.

The LATTC Culinary Arts Pathway has been training students in the fields of Culinary Arts and Professional Baking & Pastry for over 87 years. All food is prepared and served by STUDENTS under the direction and supervision of our Chef Instructors.

Our Culinary Arts and Professional Baking & Pastry programs are accredited by the American Culinary Federation Educational Foundation Accrediting Commission (ACFEFAC).

We strive to provide you with the highest quality food and excellent service to make your event a success.

Thank you,

The Culinary Arts Pathway Team
Reserving a Location or Room

Reserving a Location/Room
1. Go to LATTC.edu homepage
2. Click on the calendar, this will take you to the master calendar
3. Click on submit Request/Announcement
4. Choose either Reserve Conference Room or Reserve LATTC Facility
5. Check to see if the location you want to reserve is available at the time and date you would like to create your reservation for
6. Enter a reservation request

You will need the following information:
• Activity title
• Activity description
• Number of people attending
• Building or area you would like to reserve
• Date and time information
• Special request instructions for podiums and media setup

Rafael G. Salazar is LATTC’s College Event & Venue Coordinator. Rafael would also be able to help you reserve a location or room.

Rafael G. Salazar
LATTC College Event & Venue Coordinator
Cell 213-453-6737 Phone: 213-763-3617
salazarg@lattc.edu

If your event requires any Audio/Visual services, please contact the Media Services at ex:3684. Special items such as laptops, projectors, VHS/DVD players, easels and screens should be discussed at this time.

Arranging and Reserving a Date

If the date of the event is tentative, please make arrangements with the Culinary Arts Pathway department so that we can add your event onto our master calendar. All other information such as location, number of guests, time of the function, and menu selection are due **14 business days before the event**. You may contact the Culinary Arts Pathway department via phone or email.
Who To Contact

14 business days or more before the event, contact the Culinary Arts Department (see contact information below). Some arrangements can be made by phone or email; others require an appointment. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs.

Stacy Dee Damaso  
Department Chair  
Culinary Arts Pathway  
213-763-7335  
DamasoSD@lattc.edu

Carlos Guerrero  
Student Services Assistant  
Culinary Arts Pathway  
213-763-7333  
GuerreCI@lattc.edu

Event Checklist: Items to be discussed
14 business days or more before event

- Host’s Name
- Contact Information: Email and Telephone
- Event Date
- Event Location
- Time
- Menu: Food and Beverage
- Day of Event Contact Information: Cell Phone Number
- Bill To
- Guest Count

Event Checklist: Items to be finalized
7 business days before event

- Event Location
- Exact Times: Setup and Service
- Menu: Food and Beverage
- Final Guest Count

Payment

We accept the following payments for all catered events on campus:
Department Purchase Order #
Cash
Checks (Should be made out to LATTC - Cashier Checks Only)
Credit Card (Visa, MasterCard and Discover) Unfortunately we do not accept American Express

The method of payment will be established at the time of the request and all catering sales are subject to State sales tax of 9.50%

A guarantee is required 7 business days before your catered event. The confirmation and guarantee will include the event location, exact times: setup and service, menu choices and final guest count. If your event is cancelled, you are responsible for contacting the catering department and cancelling the event. You will be liable for 75% of your food bill for any event that is not cancelled within 7 business days and confirmed in writing.

External Agencies Outside of LATTC
Catering orders from external agencies will require a deposit of 50% of the total quoted cost 7 days prior to the event. The remaining balance is due upon the delivery of services.
Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. All equipment sent out MUST be returned the following business day of your event. Any missing or damaged catering equipment or supplies you will be charged for.

Food Removal Policy

Due to health regulations, it is the policy of LATTC Culinary Arts Pathway that excess food items from events cannot be removed from the event site. LATTC Culinary Pathway is not responsible for any food items consumed after the event.

Delivery Fees

There is no delivery fee for catering services held on campus.

Weekend Catering / Offsite Catering

We DO NOT offer any Weekend: Saturday/Sunday catering.
We DO NOT offer any offsite/off campus catering. All catered items must be consumed on campus

NO EXCEPTIONS

Holidays and Breaks

We are closed for all holidays and there is no foodservice available during the college breaks. Thanksgiving Break - Closed
Holiday / New Year Break - Closed
Spring Break – Closed
Winter & Summer Session – Limited catering available. Please contact the Culinary Arts Pathway for more information.

General Information

 Buffet: The guests serve themselves at buffet tables. Our staff will keep food selections fresh and restocked, beverages are set up buffet style, and disposable service ware are standard.

 Private Dining - Plated Service: Cold beverages are preset. Salad, Entrée and Dessert are served and cleared. Cold beverages are refilled until the dessert course is served. Hot beverage service immediately follows the dessert course.
Beverage service and Snacks requires a minimum of 10 guests. Beverage service includes high quality paper and plastic cutlery, napkins, cups and condiments for beverages.

### Hot Beverages
- **Freshly Brewed Coffee**  
  Serves 10 to 12 people  
  $15.00 per gallon

- **Decaffeinated Coffee**  
  Serves 10 to 12 people  
  $15.00 per gallon

- **Assorted Hot Teas**  
  Serves 10 to 12 people  
  $15.00 per gallon

### Cold Beverages
- **Iced Tea - Unsweetened**  
  Serves 10 to 12 people  
  $10.00 per gallon

- **Lemonade**  
  Serves 10 to 12 people  
  $10.00 per gallon

- **Bottled Water**  
  $1.50 each bottle

- **Canned Soft Drinks**  
  Choice of: regular, diet, orange, grape and lemon-lime  
  $1.50 each can

- **Fruit Juice:**  
  Choice of: Orange, Apple, Grape, Cranberry or Pineapple  
  $2.50 each bottle
**Beverage service and Snacks requires a minimum of 10 guests.**
Beverage service includes high quality paper and plastic cutlery, napkins, cups and condiments for beverages.

<table>
<thead>
<tr>
<th>Snacks</th>
<th>Serves 10 to 12 people per tray</th>
<th>$12.00 per tray</th>
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</thead>
<tbody>
<tr>
<td>Coffee Cake</td>
<td></td>
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<tr>
<td>Danishes and Muffins</td>
<td></td>
<td>$12.00 per tray</td>
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<tr>
<td>Croissants</td>
<td>Serves 10 to 12 people per tray</td>
<td>$14.00 per tray</td>
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<tr>
<td></td>
<td>- <em>Plain or Chocolate</em> served with preserves and butter</td>
<td></td>
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<tr>
<td>Plain Bagels and Cream Cheese</td>
<td>Serves 10 to 12 people per tray</td>
<td>$12.00 per tray</td>
</tr>
<tr>
<td>Cookies: 1 dozen</td>
<td></td>
<td>$12.00 per tray</td>
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<tr>
<td></td>
<td>- <em>Choice</em> per dozen of: Chocolate Chip, Oatmeal or Snickerdoodle</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Fruit and Berries Cup</td>
<td></td>
<td>$3.00 per cup</td>
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<tr>
<td>Plain Yogurt Parfaits with Granola</td>
<td></td>
<td>$3.00 per cup</td>
</tr>
<tr>
<td>Tea Sandwiches</td>
<td>Serves 15 to 20 people per tray</td>
<td>$40.00 small tray</td>
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<tr>
<td></td>
<td>Serves 35 to 50 people per tray</td>
<td>$80.00 large tray</td>
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<tr>
<td>Seasonal Fresh Fruit Tray</td>
<td>Serves 15 to 20 people per tray</td>
<td>$40.00 small tray</td>
</tr>
<tr>
<td></td>
<td>Serves 35 to 50 people per tray</td>
<td>$80.00 large tray</td>
</tr>
<tr>
<td>Domestic Cheese Platter</td>
<td>Serves 15 to 20 people per tray</td>
<td>$50.00 small tray</td>
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<tr>
<td></td>
<td><em>Served with Crackers &amp; Garnishes</em></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Serves 35 to 50 people per tray</td>
<td>$100.00 large tray</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td></td>
<td>$10.00 per dozen</td>
</tr>
</tbody>
</table>

*Apples, Bananas and Oranges*
Continental breakfast requires a minimum of 20 guests.
All Continental Breakfasts include disposable plates, cutlery, napkins, cups and condiments for coffee.

Continental Breakfast

**Continental** $14.00 per person
- Assorted Breakfast Pastries, Fresh Fruit and Yogurt with Granola
- Coffee, Decaffeinated Coffee, Hot tea and Assorted Juices

**VIP Continental** $16.00 per person
- Assorted Breakfast Pastries, Fresh Fruit and Yogurt with Granola
- Coffee, Decaffeinated Coffee, Hot tea and Assorted Juices
- Smoked Salmon
  - Served with thinly sliced red onion, capers, lemon, hard boiled egg and cornichons
- Plain Bagels and Cream Cheese
- Fresh Berries
The breakfast buffet requires a minimum of 20 guests. Served buffet style, includes high quality paper and plastic service cutlery, napkins, cups, condiments for beverages, linens for buffet tables, and thermal beverage servers.

Hot Breakfast

**Buffet** $18.00 per person
- Scrambled Eggs
- Country Style Potatoes
- Pork Bacon
- Plain bagels with Cream Cheese and Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

**Add Ons**
- French Toast add $2.00 per person
- Ham add $2.00 per person
- Sausage add $2.00 per person
- Veggie Bacon add $2.50 per person
- Assorted Juices: Apple, Cranberry and Orange add $2.50 per person
- Plain Yogurt Parfait with Granola add $3.00 per person
- Smoked Salmon add $4.00 per person

Served with thinly sliced red onion, capers, lemon, hard boiled egg and cornichons
The Cold Lunch buffet requires a minimum of 20 guests. 
Served buffet style, includes high quality paper and plastic service cutlery, napkins, cups, condiments for beverages, linens for buffet tables, and thermal beverage servers.

Cold Lunch

New York Deli Buffet $16.00 per person
- A Variety of Sliced Cold Deli Meats
  - Ham, Turkey, Roast Beef, Tuna and Grilled Vegetables
- Sliced Cheeses: Cheddar, Swiss and Provolone
- Lettuce, Tomato, thinly sliced Red Onion and Deli Pickles
- Tossed Green Salad and Dressing
- Creamy Potato Salad
- White, Wheat, Rye and Sourdough bread
- Iced water, iced tea and lemonade
- Assortment of Cookies
Boxed Lunches requires a minimum of 10 guests.
All box lunches include assorted soft drinks and bottled water.
Delivered and served with high quality paper and plastic service cutlery.

Boxed Sandwiches

Boxed Lunches with Assorted Soft Drinks or Bottled Water  $9.00 each
- Assorted Sandwiches on White, Wheat, Rye and Sourdough bread
  o Choice of Ham, Turkey, Roast Beef, Tuna and Vegetarian
- Creamy Potato or Coleslaw
- Chips
- Cookie or Fruit Cup

Exchange Assorted Sandwiches for
- Wraps  $10.00 each
- Sub or Hoagie Sandwiches  $11.00 each

Boxed Salads

Boxed Entrée Salads w/ Assorted Soft Drinks or Bottled Water  $9.00 each

- Caesar Salad with Grilled Chicken
  o Romaine, Croutons and Parmesan Cheese with Classic Caesar Dressing

- Chinese Chicken Salad
  o Mixed Greens, Carrots, Mandarin Orange, Green Onion, Sesame Seeds, Bamboo shoots, Bean Sprouts, Crispy Glass noodles with Asian Dressing

- Arugula and Quinoa Salad with Grilled Chicken Salad
  o Arugula, Quinoa, Dried Cherries, Celery, Parsley, Almonds, Feta Cheese with Italian Dressing

- Cobb Salad
  o Mixed Greens topped with Turkey, Bacon, Tomato, Bleu Cheese and Hard Boiled Egg with Ranch Dressing

- Broccoli Cobb (Vegan)
  o Mixed Greens topped with Broccoli, Dried Cranberries, Mandarin Orange, Edamame, Sunflower seeds, Red Onion, Avocado with Vegan Balsamic Dressing

Exchange Grilled Chicken on any entrée salad for
- Fried Tofu  $10.00 each
- Shrimp  $12.00 each
Regular Buffets require a minimum of 20 guests.
Served buffet style, includes high quality paper and plastic service cutlery, napkins, cups, condiments for beverages, linens for buffet tables and beverage servers.

All regular buffets come with tossed green salad and dressing, dinner rolls with butter and seasonal vegetable. Iced water, iced tea and lemonade will be provided.

**Vegetarian Entrées**

Grilled Seasonal Vegetable Risotto $12.00 per person

Seasonal Vegetable Pot Pie $12.00 per person

Tofu Thai Curry with Steamed Jasmine Rice $12.00 per person

*All vegetarian meals can be made VEGAN: Made with NO animal products*

**Poultry Entrées**

Herb Roasted Dijon ¼ Chicken $15.00 per person
Mashed Potatoes with Red Wine Sauce

Grilled Chicken $15.00 per person
Roasted Herb Potatoes with White Wine Sauce

Pan Seared Chicken Supreme Breast $15.00 per person
Au Gratin Potatoes and Lemon Caper Sauce

**Pasta Entrées**

Pasta Bar $12.00 per person
Choice of two pastas: Penne, Spaghetti, Rigatoni, Farfalle (Bow Tie), Fettuccini
Choice of two sauces: Tomato Basil, Bolognese (with meat), Alfredo, Pesto

Add Ons
- Meatballs add $2.00 per person
- Chicken Parmesan add $2.50 per person

Lasagna $13.50 per person
- Baked layers of pasta, tomato sauce, ground beef and cheese

Vegetable Lasagna $13.00 per person
- Baked layers of pasta, cream sauce, vegetables and cheese
Regular Buffets require a minimum of 20 guests.  
Served buffet style, includes high quality paper and plastic service cutlery, napkins, cups, condiments for beverages, linens for buffet tables and beverage servers.

All regular buffets come with tossed green salad and dressing, dinner rolls with butter and seasonal vegetable.  Iced water, iced tea and lemonade will be provided.

**Fish Entrées**

- **Red Snapper En papillote (Steamed in parchment paper)**
  Steamed Jasmine Rice and Herb Compound Butter
  $16.00 per person

- **Grilled Salmon Filet**
  *Cous Cous and Tomato and Fennel Fondue Butter Sauce*
  $16.00 per person

- **Herb Crusted Filet of Tilapia**
  *Rice Pilaf with Mustard Cream Sauce*
  $16.00 per person

**Meat Entrées**

- **Grilled Pork Chop**
  *Roasted Herb Potatoes, Au Jus and Apple Chutney*
  $18.00 per person

- **Petite (3 oz.) New York Strip**
  *Potatoes au Gratin and Chimichurri sauce*
  $20.00 per person

- **Grain Mustard Herbed Rack of Lamb**
  Pommes Purée mashed potatoes with Red Wine Sauce
  $22.00 per person
Specialty Buffets require a minimum of 20 guests.
Served buffet style, includes high quality paper and plastic service cutlery, napkins, cups, condiments for beverages, linens for buffet tables and beverage servers.

For all specialty buffets iced water, iced tea and lemonade will be provided.

South of the Border Buffet – Build your own Fajita Bar

Included
Mixed Green Salad with Chipotle Ranch Dressing
Spanish Rice
Beans
Warm Flour Tortillas
Sour Cream
Pico de Gallo salsa
Sautéed Onions and Bell Peppers

Choice of
- Grilled Vegetables, Chicken or Beef $17.00 per person
- Grilled Vegetables, Chicken or Beef $19.00 per person
- Grilled Vegetables, Chicken and Beef $20.00 per person

Add Ons
- Guacamole Add $2.00 per person

BBQ Buffet $19.00 per person

Included
Coleslaw
Potato Salad
Corn on the Cob
Baked Beans
Dinner Rolls

Pulled Pork
Dry Rubbed Grilled Chicken
BBQ Sauce

Add On’s
- Mac’n’Cheese Add $2.00 per person
- Mild Hot Links Add $2.50 per person
- Ribs – St. Louis Add $4.00 per person
For a sweet ending to any meal, a special treat or just because.

Desserts

Cookies – 1 Dozen
Your choice per dozen of Chocolate Chip, Oatmeal or Snickerdoodle
$12.00 per tray

Cream Puffs – 1 Dozen
Pate a Choux filled with Crème Chantilly whipped cream dusted with Powdered Sugar
$12.00 per tray

Eclairs – 1 Dozen
Pate a Choux filled with Crème Patisserie Vanilla Custard Topped with Chocolate
$12.00 per tray

Crème Bruleé
Smooth and cream rich custard with a caramelized sugar top
$2.00 per person*

Apple Crisp with Crème Anglaise
Fresh apples baked with a crispy granola topping served with vanilla cream sauce
$2.00 per person*

Chocolate Mousse Parfait
A rich, smooth and creamy mousse topped with Crème Chantilly whipped cream
$2.00 per person*

Blue Bunny Ice Cream Sandwiches
Vanilla Ice cream layered between two rich, chocolate flavored wafers
$2.00 per person*

Chloe’s Pop Frozen Fruit Bars (Vegan)
Just fruit, water and a touch of cane sugar
$2.00 per person*

*Only ordering dessert requires a minimum of 20 guests.
Includes high quality paper and plastic service cutlery.
Private Dining

We offer private dining service for a minimum of 20 guests to a maximum of 40 guests in our Garden Dining Room.

White china plates, silverware, glassware, white linen tablecloths and cloth napkins are provided.

Menu developed specifically for your event. Three Courses: Salad, Entrée and Dessert
Cold beverages provided: Iced water, lemonade, iced tea or soda
Bread service provided: Bread / Dinner rolls served with butter
Hot beverages provided: Regular Coffee, Decaffeinated Coffee and Hot Tea

Prices start at $20.00 per person.