

LUNCH & DINNER ENTREES

\$11 - \$14 per person

All entrees include mixed greens salad, a side dish, bread or dinner rolls and butter, choice of hot/cold beverage, and choice of dessert. Cake, pie or cheesecake is available for an additional \$1.50 per person. Bottle water or soda is available for an additional \$1.00 per bottle.

ENTREES

1. Lasagna (Meat or Vegetarian)
2. Roast Beef with Au jus
3. Teriyaki or Lemon Chicken Breast
4. Chicken Cordon Bleu
5. Baked Ham
6. Turkey and Dressing
7. Chicken Tenders and French Fries
8. Enchiladas (Chicken or Cheese)
9. BBQ Beef
10. Chicken Taco Casserole

SIDE DISHES (choose two)

1. Mashed Potatoes and Gravy
2. Garlic Mashed Potatoes
3. Baked Potato
4. Potato Cheese Casserole
5. Rice Pilaf
6. Spanish Rice
7. Red Beans and Rice
8. Baked Beans
9. Penne Marinara w/Fresh Parmesan
10. Potato Salad
11. Pasta Salad w/Fresh Vegetables
12. Cole Slaw
13. Ambrosia Fruit Salad
14. Whole Green Beans with Almonds
15. Baby Buttered Carrots
16. Peas with Pearl Onions
17. Vegetable Medley

APPETIZERS

(Call for Pricing) (Minimum order required)

Hot

1. Ranch Wedge Cut Potatoes
2. Cheese Stuffed Jalepenos
3. Mini Egg Rolls - Chicken
4. Mini Egg Rolls - Vegetable
5. Taquitos - Beef
6. Taquitos - Chicken
7. Popcorn Chicken
8. Sweet 'n Sour Meatballs
9. BBQ Meatballs
10. Hot Wings

Cold

1. Fresh Fruit Tray (fruit in season)
2. Fresh Vegetable Tray with Ranch Dip
3. Cheese and Crackers
4. Tortilla Roll Up
5. Layered Bean Dip with Chips
6. Filo Cups with Chicken Salad
7. Spinach Dip with Assorted Crackers and sourdough bread
8. Deviled Eggs
9. Finger Sandwiches (extra charge)

Assorted mini desserts available upon request.

SPECIALTY SALADS

\$8.00 - 9.50 per person

Served with cookies, and choice of assorted crackers or rolls & butter, and hot or cold beverage.

1. Spinach Salad
2. Chicken Gourmet
3. Tuna Salad
4. Chicken Salad
5. Chef's Salad

ASSORTED SANDWICHES

\$8.50 - \$9.50 per person

Served with fruit, chips, cookie or brownie, and canned soda.
Most sandwiches served on croissant, Hoagie bun or choice of bread.

1. Club on choice of bread
2. Roast Beef
3. Homemade Chicken Salad
4. Vegetarian
5. Turkey and Cheese
6. Ham and Cheese
7. Tuna Salad
8. Egg Salad

CONTINENTAL BREAKFAST

\$4.00 per person

Assorted Pastries and Bagels
Orange Juice
Coffee, Decaf or Hot Tea
Ice Water

With fruit, \$5 per person

COOKIES

(includes tablecloth for 1 table)
\$6 per dozen

CHIPS, BROWNIES, OR FRUIT

(Fruit Choices: Apple, Orange, or Banana)
\$1.00 each

COFFEE SERVICE

Coffee/Decaf
Sugar/Sweet & Low
Creamer
Stirrers
Cups

25 people	\$20
50 people	\$40
100 people	\$60

Fruit Punch, Iced Tea, or Lemonade

Fruit punch, \$.75 per person, 25 person min.

Canned Soda \$1.00 ea.

Bottled Soda or Water \$1.50 ea.

Tablecloths will be provided on all food tables with a minimum \$75.00 catering order. Extra tablecloths are \$4.00 each and must be ordered 2 weeks prior to event.

Cafeteria Hours

Mon. through Thurs. 7:30 a.m. to 4:30 p.m.

Friday 7:30 a.m. to 2:00 p.m.

Saturday and after hours catering is available with a 10% additional charge to cover added costs.

The Antelope Valley College Cafeteria staff is committed to providing the best quality food and service for our guests at an affordable price.

All orders must have a purchase order approved by the department Dean/Director or the Vice President and the Office of Business Services. Refer to catering guidelines for more information. All catering services for non-students will be taxed at the prevailing rate.

Antelope Valley Community College District
3041 West Avenue K
Lancaster, CA 93536-5426
(661) 722-6300