CATERING & EVENTS

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

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

Delivery fees may apply
Disposable fee $1.25 per person

The Continental - 12
(Assorted Pastries, Fruit Salad and Coffee)

Deluxe Continental - 16
(Assorted Pastries, Yogurt Parfait, and Coffee)

Classic American - 22
(Scrambled Eggs, Bacon, Hash Browns, and Coffee)

Mexican Breakfast - 24
(Chilaquiles, Scrambled Eggs, Hash Browns, and Coffee)

French Toast Breakfast - 24
(French Toast, Scrambled Eggs, Bacon, and Coffee)

Spinach and Cheddar Frittata - 25
(Bacon, Hash Browns, and Coffee)

Heart Healthy Breakfast - 22
(Egg Whites, Turkey Sausage, Fruit, and Coffee)

Individual Classic Breakfast Bowl - 14
(Bacon, Cheese, Tater Tots, Scrambled Eggs)

Individual Veggie Breakfast Bowl - 14
(Black Beans, Avocado Sauce, Cheese, Tater Tots, Scrambled Eggs)

Breakfast Croissant Sandwich - 10
(Eggs, Bacon, Cheese)

Stuffed Biscuit - 12
(Tennessee sausage patty + cheese) or (egg + cheese)

Famous Breakfast Burrito - 12
(Eggs, Bacon, Cheese, Hash Brown, Refried Beans)

Veggie Burrito - 12
(Eggs, Quinoa, Spinach, Potatoes)

BREAKFAST
À LA CARTE

Delivery fees may apply
Disposable fee $1.25 per person

Individual Yogurt Parfait - *10*
Granola, Berries

Individual 8oz Fruit cups - 6

Mini Pastries - *24*
(assorted by the dozen)

Donuts - 30
(assorted by dozen)

Mini Donuts - *15*
(assorted by dozen)

Blueberry Buttermilk Breakfast Loaf -24
(buttermilk infused pancake batter mixed with a swirl of sweet cream, topped with blueberries and granola)

Indivdual Seasonal Whole Fruit - *2*

Vegan Pastry - *4*

Gluten-Free Pastry - *5*

Morning Beverage

(per gallon)

Orange Juice - *30*

Fresh Brewed Coffee - *30*

Hot Water with Assorted Tea Bags - *28*

Hot Chocolate - *30*

Water Service - 12

Infused-water - *20*

BOXED LUNCHES, SANDWICHES & PIZZA

Delivery fees may apply
Disposable fee $1.25 per person

Subs & Wraps 12" -$14 each

Cut into 6", 4" or 3" pieces

Sub Options

Turkey, Ham and Swiss, Tuna, Chicken Salad, Italian Meats(additional $5), Caprese

Wrap Options

California Turkey Cobb, Chicken Caesar, Southwest Chicken, BLT, or Grilled Vegetable

Tea Sandwiches- 30

(by the dozen)

Egg Salad, Chicken Salad, Tuna Salad, Ham + Swiss, Cucumber + Cream Cheese, or Smoked Salmon (addional $6)

BOXED LUNCH

(Beverage not included)

The Brown Bag - 6" Sub with Chips - 10

The Box – 6" Sub/Wrap with Chips, Cookie - 14

The Boxed Salad with homemade dressing - 16

Salad Choices: Chicken Caesar, California Turkey Cobb, Mixed Greens with Chicken, Southwest Chicken, OR Vegan Protein Salad with Tofu

PIZZA - 24 each

Cheese, Pepperoni, Margherita

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

SALADS

Delivery fees may apply
Disposable fee $1.25 per person

Small (serves 10–15 guests)
Medium (serves 20–30 guests)
Large (serves 40–50 guests)

	Small	*Medium*	*Large*
Traditional Caesar Salad	45	65	95
Southwest Rice Salad	40	60	80
Pineapple Rice salad	40	60	80
Tomato Basil Pasta	50	70	90
Mixed Green Salad	40	60	80
Lentil Mediterranean	35	55	75
Shrimp Ceviche w/ Chips	80	130	180
Sliced Fruit	60	90	130
Fruit Salad	40	80	120

PLATTERS

Delivery fees may apply
Disposable fee $1.25 per person

Small (serves 10–15 guests)
Medium (serves 20–30 guests)
Large (serves 40–50 guests)

	Small	*Medium*	*Large*
Cheese and Crackers	80	110	195
Garden Crudité with Ranch Dressing	60	90	130
Homemade Potato Chips with onion dip	55	75	110
Tortilla Chips and Avocado Salsa	40	60	80
Grilled Vegetables with Cayenne Aioli	75	105	135
Hummus with Pita Chips	55	85	115
Roma Tomato Bruschetta with Crostini	45	65	90
Grilled Chicken Breast with Lemon Aioli	85	110	155
Antipasto (Assortment of meat with cheese)	105	145	200
Yogurt Parfait Bowl	55	90	130

Sushi Platters



Vegetarian Delight - 75
(Vegetarian, Avocado, Cucumber, Carrot)*(56 pcs | Serves 7)*

California Roll - 75
(40 pcs | Serves 5)

Assorted Maki Platter - 90
(California, Vegetarian, Avocado, Cucumber Roll, Salmon Avocado*, Spicy Tuna Avocado*, Spicy Shrimp Avocado)
(56 pcs | serves 7)

Rainbow Roll Platter- 125
(Rainbow Roll, Tuna Rainbow Roll*, Shrimp Rainbow Roll*, Salmon Rainbow Roll*, Dragon Veggie Roll, and Albacore Rainbow Roll* (48 pieces| Serves 6)*

APPETIZERS

Blackened Salmon Skewer with Mango Glaze - 54/dozen

Achiote Chicken Skewers with Mango Glaze - 48/dozen

Teriyaki Beef Skewers - 54/dozen

Vegan Green Chili Arepas - 30/dozen

Vegan Meatballs Marinara - 30/dozen

Vegan Mini Samosa - 24/dozen

Vegan dumpling - 24/dozen

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

Beef Taquitos - 30/dozen

Flautas- Chicken, Cheese, and Hatch Chile - 36/dozen

BBQ Meatballs - 30/dozen

Shrimp Spring Roll with Chili Paste, Coconut Milk, and Cilantro-36/dozen

Buffalo Chicken Spring Roll- 36/dozen

Vegetable Spring Rolls - 30/dozen

Rainbow Vietnamese Spring Rolls - 42/dozen

Kimchi Chicken or Shrimp Lemongrass Dumpling - 30/dozen

Braised Short Rib and Manchego Empanadas - 36/dozen

Chipotle Chicken or Veggie Mini Empandas- 26/dozen

Smoked Salmon Canape - 48/dozen

Coconut Shrimp - 42/dozen

Teriyaki Beef Skewers - 54/dozen

Five Cheese Arancini- 30/dozen

Italian Flatbread (pepperoni or margherita) - 14

LUNCH BUFFET

(individually packaged meals available upon request)

Delivery fees may apply
Disposable fee $1.25 per person

Torta - *17*
(Chicken, Barbacoa or Asada with tortilla chips)

Chicken Burrito Bowl - *17*
(chicken, rice, beans, onions, cilantro, and avocado salsa)

Pesto Cream Pasta with Chicken - *22*
(Salad and Bread)

Chipotle Cream Pasta with Chicken - *22*
(Salad and Bread)

Penne Marinara with Meatballs - *24*
(Salad and Bread)

Charbroiled Burger Buffet - *17*
(Bags of Chips and Condiments)

LUNCH BUFFET

(individually packaged meals available upon request)

Delivery fees may apply
Disposable fee $1.25 per person

Tomatillo Grilled Chicken Breast - *24*
(Served with Roasted Corn and Mashed Potatoes)

Build-Your-Own Salad Bar - 20
(Choice of Protein: Chicken or Salmon +7)

Chicken Parmesan - 24
(Served with Pasta Marinara and Garlic Bread)

Lasagna w/ Meat Sauce - 19
(Served with Salad and Garlic Bread)

Taco Bar - 22
(Choice of Protein: Chicken and Carne Asada / Served with rice, beans, chips, and salsa)

The House Signature Burrito - 14
(with Chicken or Carne Asada served with beans, rice, onions, and tortilla chips)

Chicken Fajitas - 22
(Served with Rice and Beans)

Beef Fajitas - 26
(Served with Rice and Beans)

Chicken Asian Stir Fry - 18
(Served with Steamed Rice)

LUNCH BUFFET

(individually packaged meals available upon request)

Delivery fees may apply
Disposable fee $1.25 per person

Chicken Tenders and Mac N Cheese -17

Lemon Herb Chicken Breast - 20
(Mashed Potatoes and Vegetables)

BBQ Bone-In Chicken - 20
(Served with Macaroni Cheese and Cornbread)

BBQ Tri-Tip Sirloin - 30
(Served with Mashed Potatoes and Vegetables)

Orange Chicken - 20
(Served with Steamed Rice and Stir-Fry Vegetables)

Teriyaki Chicken with Pineapple Glaze - 24
(Served with Steamed Rice and Stir-Fry Vegetables)

Chicken Marsala - 26
(Served withRice and Vegetables)

Greek Chicken Breast - 26
(Served with Steamed Rice and Roasted Vegetables)

DESSERTS

Delivery fees may apply
Disposable fee $1.25 per person

Brownies - *3*

Cupcake(asst) - 4

Assorted Bars - *3*

Homemade Chocolate Chip Cookies- 2

Assorted Cookies - *2.50*

Chocolate Covered Strawberries - *4*

Vegan and Gluten Free Upon Request - 6

Mini Mochi Donuts with Powdered Sugar - 20/dozen

Sheet Cakes

40 - 45 slices *85 - 90 slices*

Half 120 & Full 200

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 - *28*

Hot Chocolate - 30

Iced Tea - *24*

Lemonade - *24*

Orange Juice - 30

Agua Fresca- 36

Infused Water - 20

Water - 12

PREPACKAGED

SNACKS & BEVERAGES

Delivery fees may apply
Disposable fee $1.25 per person

Bags of Chips - *3.50*

Bags of Cookies - *4*

Granola Bars - *2.50*

Muffins and Danish - *3.50*

Bobo Oats Bites – Vegan/Gluten-Free - *2.50*

Lemonade, Iced Tea, Orange Juice, Coffee - *4*

Sparkling Water - *3.50*

Canned Soda, Bottled Water - *3*

Juice Boxes - *2.50*

Additional items available upon request

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

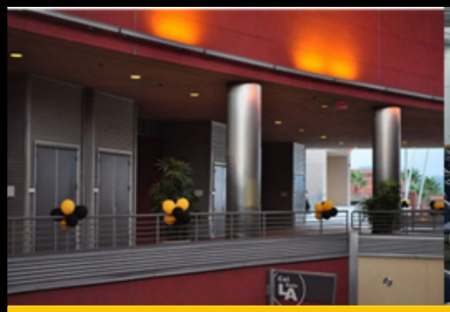
Bartender

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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