

MEETING & BUSINESS LUNCHEONS

CABRILLO COLLEGE CULINARY ARTS CATERING





Dear Prospective Client,

Thank you for considering Sesnon House Catering for your upcoming event. We are a full service catering group which is operated by advanced level students in the Culinary Arts Department at Cabrillo College. This class is designed to give students a very real “hands on” experience in catering and public relations. The event is overseen and coordinated by a chef/instructor to assure the highest quality in all aspects of your event.

Sue Slater, chef and instructor for these students, has an Associate of Science Degree in Culinary Arts from Cabrillo College and is also a graduate of Le Cordon Bleu in Paris, France. Sue brings over 25 years experience in the culinary field, including 18 years as chef and proprietor of her own award winning catering business. She has a wonderful reputation for fine food and service.

Sesnon House Catering uses only the finest and freshest ingredients available to insure our client’s complete satisfaction. Sauces, pasta, breads and other baked items are made daily by the students, and many of the herbs and produce will be grown in gardens located on campus. The staff at Cabrillo are constantly working on new menu ideas to keep our variety of selections growing and to maintain the highest of quality. We are available to meet with you by appointment to work out details for your special event. Sesnon House Catering can offer complete service for both buffet (maximum 200 guests) and sit-down menus (between 25 and 50 guests).

Listed below are the items and services provided in the price per person:

- Chef and uniformed service staff
- White cocktail napkins
- Tubs for ice and beverages
- Salt & pepper shakers for seating tables
- Assistance with design and lay-out
- Linens, plates, glassware, and flatware
- Beautiful buffet and plate presentations
- Alcohol and beverage service (Alcohol to be provided by the client)
- Catering clean-up

For an additional fee we will be happy to provide iced tea, lemonade or any other non-alcoholic beverage for your event. Coffee is included in the price per person.



SESNON HOUSE CATERING

Booking Policy

Reserving Sesnon House Catering is on a first come, first served basis and can be done by submitting a \$300 non-refundable deposit for large events or a \$100 non-refundable deposit for smaller ones. This amount will be applied toward your final invoice. Sesnon House Catering is available for events which take place on Fridays and Saturdays from mid-September through mid-December; mid-February through mid-May, and for six weeks during the summer months, according to class scheduling. There is a 25 person minimum order requirement for all full-service events catered by Sesnon House Catering.

Cancellations

Events canceled at any time will result in the forfeiture of the initial holding deposit. Events canceled less than five working days before the day of the event will result in a 50% charge of the total price of all food, beverages and outside services ordered. Events canceled 24 hours prior to the event will result in a 100% charge for all items ordered.

Payment Policy

Final guest count is due 7 days preceding the event, along with payment in full for all services rendered, including charges for outside rentals. Payments may be made by cash, check, or on-campus budget numbers. Credit cards are not accepted at this time. Details will be outlined in your catering contract. A 15% service charge will be added to the final bill.

Attached please find our sample menus to compliment your special occasion. Please feel free to call at any time with questions that you may have. I look forward to working with you on this very special event. Thank you again for calling Sesnon House Catering.

BonAppétit!

PLATED LUNCHEONS



THE FRENCH PLATE

Niçoise Salad
Green Beans, Baby Red Potatoes and Olives
with Shredded Chicken or Fish

\$13 per person plus tax

Freshly Baked Baguettes and Butter

Fresh Fruit Tarte
as Seasonally Available



THE ASIAN PLATE

Thai Chicken Salad
with Vegetables and Gado Gado Sauce

\$13 per person plus tax

Sesame Triangles and Butter

Lemon Bars



THE SOUTHWESTERN PLATE

Spicy Southwest Grilled Chicken Sandwich
with Roasted Red Bell Peppers
Served on Freshly Baked Focaccia Bread

\$14 per person plus tax

Quinoa Salad
with Jicama, Corn, Black Olives, and Roasted Red Bell Peppers

Tossed Green Salad
with Roasted Tomato Vinaigrette

Ibarra Chocolate Cake

THE JAPANESE PLATE

\$14 per person plus tax

*Grilled Halibut
with Wasabi, Sake and Lime Sauce*

*Fried Rice
with Scallions*

Asian Mushroom and Cucumber Salad

Sesame Triangles and Butter

Ginger Crème Brûlée

THE CALIFORNIA PLATE

\$13 per person plus tax

*Roasted Eggplant and Red Bell Pepper
Rolled with Feta, Ricotta and Fresh Spinach
Served with Salsa Verde*

Spicy Cumin Tabbouleh

Tomato, Cucumber and Dill Salad

Freshly Baked Walnut Bread

Crème Brûlée Napoleon

THE AMERICAN PLATE

\$15 per person plus tax

*Grilled Marinated Flank Steak with Glazed Onions
Served on a Fresh Sub Roll*

*Baby Red Potatoes with Bacon
and Cayenne-Toasted Pecans*

*Caesar Salad
with Grated Romano Cheese and Croutons*

Sliced Seasonal Fruit

Coconut Mango Cheesecake

THE MEDITERRANEAN PLATE

\$13 per person plus tax

Lavender Chicken

*Warm Orzo
with Tomatoes, Green Onions and Feta*

*Salad of Young Greens
with Fresh Oranges and Oil-Cured Olives*

*French Cream
with Red Raspberry Sauce*

THE PROVENÇAL PLATE

\$15 per person plus tax

*Roasted Chicken Breast
with Garlic, Artichokes, Olives and Sun Dried Tomatoes*

*Orzo Pasta
with Roasted Red Bell Peppers and Pine Nuts*

*Butter Lettuce Salad
with Tomatoes, Bacon and Dijon Vinaigrette*

Freshly Baked Baguettes and Butter

*Dried Apricot Tart
with Ganache Filling*

We are always happy to customize menus for your specific needs or dietary considerations. Menu items may be substituted but menus themselves may not be combined within the event. We take great pride in creating food that tastes as spectacular as it looks! We look forward to working with you on your event.

BUFFET MENUS

G R E E K



\$15 per person plus tax

*Basil Stuffed Chicken
with Jack Cheese and Sun Dried Tomatoes*

Toasted Pine Nut Couscous

*Greek Spinach Salad
with Feta Cheese, Olives and Pine Nuts*

Freshly Baked 3 Seed Rolls and Butter

Assorted Cookies

I T A L I A N



\$12 per person plus tax

*Fresh Pasta Primavera
with Seasonal Vegetables and Pesto*

*Caesar Salad
with Freshly Grated Romano Cheese and Crouton*

Spicy Parmesan Toasts

Crème Brulée Napoleon

C A L I F O R N I A N



\$14 per person plus tax

*Fresh Grilled Salmon Fillet
with California Tapenade*

Lemon Dill Rice Pilaf

*Roasted or Grilled Seasonal Vegetables
with White Wine and Herbs*

Whole Wheat Rolls and Butter

Walnut Chocolate Cake



F R E N C H

\$14 per person plus tax

*Chicken Provençale
with Tomatoes, Olives and Capers*

*Orzo Pasta Salad
with Bay Shrimp and Dill*

*Butter Lettuce Salad
with Condiments and Dijon Vinaigrette*

Herb Baguettes and Butter

Chocolate Mousse



M E X I C A N

\$14 per person plus tax

*Green Chili and Goat Cheese Enchiladas
with Tomatillo Sauce*

*Black Bean and Corn Salad
with Tomatoes and Cilantro*

*Orange, Red Onion and Jicama Salad
Refreshing and Cool*

Jalapeño Cheese Bread and Butter

Orange Flan



N O R T H E R N I T A L I A N

\$14 per person plus tax

*Grilled Lemon Chicken Picatta
Served Warm at the Buffet*

*Polenta Triangles
Served with Fresh Tomato Coulis*

*Fresh Spinach Salad
with Grated Eggs, Crumbled Bacon and Classic
Spinach Dressing*

Freshly Baked Franchise Rolls and Butter

Chocolate Dipped Biscotti