



LOMA LINDA UNIVERSITY

Dining Services

Catering Menu

FALL 2022

LLU CATERING

11175 Campus Street C1112

Loma Linda Ca 92350

909-558-8244

foodservices@llu.edu

S E R V I C E L E V E L S



Pick Up

Recommended for smaller orders. Clients can arrange to pick up their order directly from the catering department. Required for orders under \$180.00


Delivery

Recommended for meetings, conferences and smaller events. Our staff will deliver your order to your desired location. Free for orders above the \$180.00 minimum.

Banquet

Our staff will deliver your order and for an additional cost remain at your event to replenish.

Arrangements for centerpieces, linens and china rental can also be made at your request.



B R E A K F A S T

Grand

Continental

Mini Pastries - Yogurt - Whole Fruit

Hot Breakfast

Choice of 1 Entrée and 1 Side
Entrée- Burrito-English Muffin
Breakfast Sandwich
Sides- Whole Fruit - Yogurt-
Hashbrown Pattie
Bottled Water

Deluxe

Continental

Mini Pastries- Parfait- Fruit
Platter

Hot Breakfast

Choice of 1 Entrée and 2 Sides
Entrée- Baked Omelet-Croissant
Breakfast Sandwich- Pancakes-
Scrambled Eggs
Sides- Fruit Platter- Yogurt-
Hashbrown Pattie- Potatoes
O'Brien- Breakfast Sausage-
Breakfast Strips
Assorted Bottled Juices

Premium

Continental

Mini Pastries- Yogurt- Fruit
Platter

Hot Breakfast

Choice of 1 Entrée and 2 Sides
Entrée- Breakfast Casserole-
French Toast- Overnight Oats
Sides- Fruit Platter- Yogurt-
Hashbrown Pattie- Potatoes
O'Brien- Breakfast Sausage-
Breakfast Strips
Assorted Bottled Juices

BOXED & SACK LUNCHES



Gourmet Box Lunches

Choice of Sandwich, Choice of Salad, Mixed Fresh Fruit and a Cookie

Sandwiches- Egg Salad, Turkey & Cheese, Vege Chicken Salad

Vege Chicken Salad (VG), Collard Wrap (VG) (GF) Hummus Cranberry

Zinger, Buffalo Cauliflower, Mediterranean Pesto

Salads- Black Bean Quinoa, Macaroni, Pasta, Potato

South of the Border Box

Quesadilla, Esquites, Pico de Gallo, Salsa, and Sour Cream

BBQ Box

Jack Fruit Slider, Smoked Gouda Mac & Cheese, Slaw

Margherita Flatbread Box

Margherita Flatbread Pizza and Salad

Sack Lunches

Entree-Chips-Whole Fruit-Desert

Burger

Burrito

Egg Salad

Hot Dog

PB&J

Provolone Sandwich

Sub Sandwich

Vege Chicken Sandwich



B O W L S

Pasta Bowls

Fettuccini Florentine with Broccoli

Garden Penne

Garden Primavera

Spaghetti with Walnut Balls

Spaghetti Mariana (GF)

Rice Bowl

Green Pepper Steak

Madras Vege Chicken

Porman's Curry

Spicy Tofu and Eggplant

Vege Orange Chicken

Other

Chipotle Vege Chicken Burrito Bowl

Burrito Bowl with Corn Chips

Thai Vege Chicken Grain Bowl

Greek Power Bowl

Buddha Quinoa Bowl

Mediterranean Bowl



WORKING LUNCH BUFFET



Grand

Wheat Bread Sandwich

Garden Vegetable
(Lettuce-Tomato Mayo)
Whole Fruit
Cookie
Bottled Water

Premium


Wheat Bread Sandwich

Provolone
Provolone with Avocado Aioli
Egg Salad
Chicken Salad
Fresh Vegetable
Garden Vegetable
(Lettuce-Tomato Mayo)
Pimento
Chef's Choice Salad
Gourmet Cookie
Bottled Water

Deluxe

Croissant Sandwich

Caprese
Ranch Turkey Club
Provolone
Provolone with Avocado Aioli
Egg Salad
Chicken Salad
Fresh Vegetable
(Cucumber-Tomato-Carrot-Alfalfa
Sprouts)
Garden Vegetable
(Lettuce-Tomato Mayo)
Pimento
Chef's Choice Salad
Gourmet Cookie
Bottled Water



B U F F E T S

Haystacks

Fritos-Beans-Lettuce-Toppings

Cheese, Diced Tomato, Jalapeno, Olives, Onions, Sour Cream, Salsa

Upgrades: Vege Protein, Avocado

Burger Bar

Bun-Pattie-Toppings-Side

Hamburger Bun

Choice of Pattie- Griller Pattie, Old Fashion Pattie, BBQ Pulled Jack Fruit

Toppings- Lettuce, Tomatoes, Onions, Pickles, American Cheese

Choice of Side- Garden Salad, Pasta Salad, Coleslaw, Potato Salad, or Chips

Upgrade: Artesian Bun, Beyond Pattie, Impossible Pattie, Ranch Sauce, BBQ Sauce, Secret Sauce, Premium Cheese slice, Gourmet Cookie

Pasta

Pasta- Sauce-Toppings

Penne or Bow Tie Pasta and Spaghetti

Pick 2- Alfredo, Marinara, Rose, Pesto

Parmesan Cheese, Bell Peppers, Sautéed Mushrooms, Olives

Upgrades: Artichokes, Broccoli, Vege Chicken. Tortellini

Potato

Baked Potato- Chili or Lentils-Toppings

Cheese, Olives, Butter, Onions, Bacon Bits

Upgrades: Artichokes, Broccoli, Vege Chicken

I T A L I A N

Grand

Stuffed Shells

Served with Tossed Salad,
Breadsticks and Bottled Water

Spaghetti with Walnut Balls

Served with Tossed Salad,
Breadsticks, and Bottled Water

Premium

Fetuccine Alfredo

Served with Olive Garden Style
Salad, Breadsticks and Bottled
Water

Lasagna

Served with Olive Garden Style
Salad, Breadsticks and Bottled
Water

Deluxe

Butternut Squash Ravioli

Served with a tossed salad,
choice of side, Breadsticks,
Dessert Plater and Assorted
Bottled Beverages

Tortellini Primavera

Served with a tossed salad,
choice of side, Breadsticks,
Dessert Plater and Assorted
Bottled Beverages



MEXICAN

Grand

Burrito

Served with Chips and Salsa
Bottled Water

Quesadilla

Served with Chips and Salsa
Bottled Water

Deluxe

Chile Relleno

Served with choice of rice and
beans
Churros
Assorted Bottled Beverages

Tamales

Served with choice of rice and
beans
Churros
Assorted Bottled Beverages

Premium

Potato Enchiladas

Served with choice of rice and
beans
Bottled Water

Cheese Enchiladas

Served with choice of rice and
beans
Bottled Water

Vege Chicken

Enchiladas With Green Sauce

Served with choice of rice and
beans
Bottled Water



ASIAN

Grand

Stir Fry Tofu with Vegetables

Served with Jasmine Rice and
Bottled Water

Sweet & Sour Tofu

Served with Jasmine Rice and
Bottled Water

Premium

Orange Chicken

Served with Jasmine Rice, Chef's
Choice Vegetable, and Bottled
Water

Kung Pao Chicken

Served with Jasmine Rice and
Bottled Water

Deluxe

Mongolian Beef

Served with choice of side,
dessert platter, and Assorted
Bottled Beverage

Sweet and Sour Chicken

Served with Jasmine Rice, Chef's
Choice Vegetable and Assorted
Bottled Beverage



P R E S E L E C T E D

Indian

Madras Vege Curry

Served with Vegetables, White or Indian rice and Naan

Samosas

Served with Chutney

Mediterranean

Grilled Skallops

Veracruz

Served with Rice Pilaf and Cabbage Salad

Hummus and Pita Bread

Served as an add on

Thai

Thai Tofu Curry

Served with Vegetables and White Rice

French

Crepes Florentine with

Pink Sauce

Served with Wild Rice, Salad, and Dinner Rolls

Traditional

Walnuts Meatballs with

Apricot Glaze

Rice Pilaf, Steamed Vegetables, Salad, and Rolls with Butter

Turkey Croquette with

Mushroom Gravy

Served with Chef's Choice Potato, Steamed Vegetables, Tossed Salad and Dinner Rolls



T R A Y S

Fruit

Small
Medium
Large

Vegetable

Small
Medium
Large

Dip

Cheese and Crackers
Hummus and Pita

Desert

Brownies
Cookies
Assorted Cheesecakes

B E V E R A G E S

Hot

Coffee
Hot Chocolate

Cold

Bottled Water
Sparkling Water
Sodas
Juice
Sparkling Cider
Lemonade
Tea
Infused Water



POLICIES & PROCEDURES




DEADLINES

We strive to provide our clients with an excellent experience. To ensure your order is to your liking we kindly request that orders be submitted and finalized no later than **Monday at 4pm the week prior to your event**. Changes to your order can not be done after this deadline. Large orders with a guest count of 100 or more should be placed 30 days in advance.

LATE ORDERS

Please contact us as soon as possible if you require a late order. We may be able to accommodate your request with modifications and or rush fees dependent on your needs and vendor availability.



POLICIES & PROCEDURES



CANCELLATIONS

Should there be a need to cancel an event you may still be charged for your order.


3 days Notice 50%

<3 days notice 100%

Cancellations must be done during business hours. Any voicemails or emails received after 4pm will be counted as the following day.

MINIMUMS

There is a minimum order total of \$180. All items have a minimum quantity of at least 12 guests. Specialty items may have a higher minimum. Weekend events require a minimum of \$1,000



POLICIES & PROCEDURES




SPECIAL REQUESTS

Every event is unique, as such we understand the need for special request. Please contact us 30days in advance with any special menu requests.

DIETARY REQUESTS

Gluten Free and Vegan options are available as a chef's choice entrée

Please note on your order if there are any allergies in your party.



POLICIES & PROCEDURES



PRICING

There is a 15% market adjustment added to all food and beverage orders to account for supply chain increases that are not reflected in the menu and supplies pricing.

MODIFICATIONS

Due to supply chain issues we may need to make modifications to your order.





LOMA LINDA UNIVERSITY

Dining Services