Catering Menu & Information

for Meeting Rooms and Banquet Facilities

California State University, Northridge
18111 Nordhoff Street Northridge, CA 91330
(818) 677-2076    fax (818) 677-3082

www.csun.edu/ogb
**LOCATION**
The Orange Grove Bistro is located in the heart of Northridge on the Southeast side of the California State University, Northridge campus.

**MEETING AND RECEPTION ROOMS**
Four private rooms along with an outdoor garden and gazebo
Provide a unique setting for any event. Capacity ranges from 5 to 500.

<table>
<thead>
<tr>
<th>ROOM NAME</th>
<th>LAMBS</th>
<th>PRESIDENT</th>
<th>NORTHRIDGE</th>
<th>MAIN</th>
<th>GROUNDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>SIZE</td>
<td>803 SQ. FT.</td>
<td>413 SQ. FT.</td>
<td>872 SQ. FT.</td>
<td>1721 SQ. FT.</td>
<td>2000 SQ. FT.</td>
</tr>
<tr>
<td>THEATRE</td>
<td>60 PEOPLE</td>
<td>20 PEOPLE</td>
<td>70 PEOPLE</td>
<td>150 PEOPLE</td>
<td>2000 PEOPLE</td>
</tr>
<tr>
<td>U-SHAPED</td>
<td>30 PEOPLE</td>
<td>12 PEOPLE</td>
<td>40 PEOPLE</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>BANQUET</td>
<td>48 PEOPLE</td>
<td>24 PEOPLE</td>
<td>56 PEOPLE</td>
<td>110 PEOPLE</td>
<td>500 PEOPLE</td>
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<tr>
<td>RECEPTION</td>
<td>700 PEOPLE</td>
<td>30 PEOPLE</td>
<td>85 PEOPLE</td>
<td>160 PEOPLE</td>
<td>800 PEOPLE</td>
</tr>
<tr>
<td>CLASSROOM</td>
<td>35 PEOPLE</td>
<td>15 PEOPLE</td>
<td>45 PEOPLE</td>
<td>100 PEOPLE</td>
<td>N/A</td>
</tr>
</tbody>
</table>

*The above numbers may be adjusted according to party

**EQUIPMENT RENTAL FEES**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dance Floor</td>
<td>Varies on size</td>
</tr>
<tr>
<td>PowerPoint Projector / Screen</td>
<td>$100.00</td>
</tr>
<tr>
<td>Microphone / Speakers</td>
<td>$60.00</td>
</tr>
<tr>
<td>Easel Pad with Markers</td>
<td>$25.00</td>
</tr>
<tr>
<td>Podium</td>
<td>$40</td>
</tr>
<tr>
<td>Screen</td>
<td>$60</td>
</tr>
<tr>
<td><strong>† No Member Discount</strong></td>
<td></td>
</tr>
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</table>

**ROOM RENTAL FEES**

<table>
<thead>
<tr>
<th>ROOM NAME</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lambs</td>
<td>$300.00</td>
</tr>
<tr>
<td>President</td>
<td>$170.00</td>
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<tr>
<td>Northridge</td>
<td>$350.00</td>
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<tr>
<td>Main</td>
<td>$800.00</td>
</tr>
<tr>
<td>Bar / Lounge</td>
<td>$100.00</td>
</tr>
<tr>
<td>Entire</td>
<td>$1400.00</td>
</tr>
<tr>
<td>Grounds / Gazebo / Patio</td>
<td>$1000.00</td>
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</tbody>
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**SERVICES ON REQUEST**

Photographer  Pianist  Printing  Florist / Centerpieces  Security
RESERVATIONS AND PAYMENT POLICIES
All bookings are considered tentative until a $500.00 deposit is received. The deposit is refundable up to sixty days (60) before an event. After sixty days (60), the deposit is non-refundable unless space can be booked for another event. Once a menu has been chosen, a signed Banquet Event Order and Catering agreement is required for all banquet functions. Full payment is due fourteen (14) business days prior to the function. An additional $50.00 security deposit may be applied to any extra charges. Overtime charges will be applied to any event ending after 12:00 a.m. midnight, occurring when the facility is closed, and on holidays. Overtime charges will also be applied to any event where the meal service time runs forty-five (45) or more behind the contracted schedule.

WEDDING CEREMONY PACKAGE
($1000.00)
Includes use of gazebo, up to 200 chairs, linen runner, standing microphone and speakers, table with tablecloth, guest book table, easel, & bridal dressing area.

CAKE CUTTING
All cakes not supplied by the Orange Grove Bistro are subject to a $3.00 per person cutting fee. Cakes made to order and supplied by the Orange Grove Bistro are charged accordingly. A $2.00 per person hallah fee will also be applied accordingly.

LINEN
Linen selections include a choice of white or ivory tablecloth and a selection of napkin colors depending on availability. Special linen designs and unique colors are available. Additional charges may apply.

DAMAGES
Cleaning or repair due to negligence will be the contractee's responsibility. Any holes or marks resulting from tape or pens will result in damage fees.

SECURITY
The Orange Grove Bistro assumes no responsibility for the loss or damage to Client's personal property or to the personal property of Client's guest and invitees. The Orange Grove Bistro will make arrangements for security services for all events requiring it, and the Client will be billed accordingly. The Orange Grove Bistro defines all events requiring security services as all evening events and any event that has bar service.

FOOD AND BEVERAGE RESTRICTIONS
No food or beverages may be brought in or removed from the premises. All food and beverages must be consumed in the area in which it is served. No food or beverages may be removed. The client will be charged a cake cutting fee for cake and a corkage fee for wine/cider brought in to the Orange Grove Bistro.

PRICING
All food and beverage prices are based on the current market. Prices will be confirmed sixty (60) days prior to the event date. For events booked with less than sixty (60) days notice, prices will be confirmed upon payment of the deposit.

DELIVERY CHARGES
A minimum food & beverage order of $100.00 is required for any delivery. On campus, a delivery charge of $25.00 will apply to orders $50.00 or less. Off campus (Valley area), a delivery charge of $50.00 will apply to orders under $200.00.

SERVICE CHARGES AND TAXES
A 17% service charge will be added to applicable items. In addition, 9.75% sales tax will be charged on applicable items. Please note that California law stipulates that service charges are taxable.

BAR CHARGES
A $200.00 fee per bartender is required for each bar set-up. Wine, champagne and sparkling apple cider brought onto the premises are subject to a $25.00 per bottle corkage fee for 750 ml. bottles. Appropriate charges will apply to larger bottles and boxed beverages.

PARKING
Complimentary parking is available adjacent to the Orange Grove Bistro for clients and guests.

VALET PARKING
An additional service that may be provided by the Orange Grove Bistro. Hourly charges vary.

EXTRA CHARGES FROM EVENT DATE
An extra $200.00 will be charged for the approval against the client's credit card prior to the event date. This amount will be held for any incidental charges occurring on the event date such as additional meals, increased bar tabs, or bottled beverage service. The full or remaining amount may be charged to the client immediately following the event. Visa and MasterCard are accepted.
BEVERAGE SERVICE

**Hot**

Coffee - regular or decaffeinated

Hot Herbal Tea

**Cold**

Individual Ocean Spray Juices (Orange, Cran-Apple, Grapefruit and Cranberry)

Grape, Orange, Apple, Grapefruit or Cranberry Juice

Paradise Blend Tropical Iced Tea

Iced Lemonade

Canned Sodas (Pepsi, Diet Pepsi, Slice, etc.)

Bottled Waters

**Party Specialties**

Lemon Cranberry Spritzer

Sparkling Wine Punch
B R E A K F A S T

Continental Breakfast - Assorted Mini Muffins, Scones, Danish & Fresh Fruit

Office Breakfast - Assorted Stuffed Croissants, Scones, Whole Sweet Breads and Fresh Fruit

Deluxe Fitness Breakfast – Buffet Style Plain Yogurt or Vanilla Yogurt, Homemade Apple Granola w/Raisins and Cranberries, Fresh Strawberries & Berries, Bananas and Grapes

Fitness Yogurt Cups - Plain Yogurt w/ Honey, Apple Granola Cups, Blueberry Bran Muffins, w/ Fresh Fruit

Executive Breakfast - Scramble Eggs, Apple Wood Smoked Bacon, Apple Chicken Sausage, Pepper and Onion Country Potatoes and Fresh Fruit

Buenos Dias Breakfast - Bacon, Egg and Cheese Burritos, Roasted Vegetable Burritos, Salsa and Guacamole, w/ Pepper And Onion Country Potatoes and Fresh Fruit

Country Style Breakfast - Scrambled Eggs with Cheese and Green Onions, Turkey Sausage Patties, Crisp Hash Browns, Home Made Biscuits, w/Turkey Bacon Gravy and Fresh Fruit

Smoked Salmon w/Cucumbers, Shaved Onions, Capers, Sliced Tomatoes, Eggs, Cream Cheese, Mini Assorted Bagels and Fresh Fruit

Breakfast Additions

Waffles, Pancakes, French Toast

4oz. Yogurt Cup
6 oz. Yogurt Cup

B A K E R Y

Sold By The Dozen:

Donuts
Miniature Muffins
Large Muffins
Scones W/Butter & Preserves
Assorted Danish: Apple, Cheese, Cinnamon, Vanilla, Maple
Bagels & Cream Cheese
Mini Bagels and Cream Cheese
Mini Croissants with Preserves and butter
Regular croissants with Preserves and Butter
SALAD ENTREES

Southwestern BBQ Salad
Mixed Greens, w/Roasted Corn, Black Beans, Tomatoes, Cotija Cheese, Cilantro, Green Onions, Red Bell Pepper and Crispy Tortilla Strips w/ Cilantro Ranch Drizzled w/ BBQ Sauce

Asian Salad
Shredded Cabbage, Carrots, Snow Peas, Red Bell Peppers, Spinach, Mandarin Oranges, Green Onions, Cilantro w/Crispy Wonton Strips, w/Honey Sesame Ginger Dressing

Citrus Salad
Bib Lettuce, With Red Grape Fruit, Fan Avocado, Citrus Ginger Vinaigrette

Greek Salad
Romaine, Cucumber, Cherry Tomatoes, Feta Cheese, Basil, Roasted Red Peppers, Kalamata Olives and Arugula w/ Red Wine Herb Vinaigrette

Jamaican Jerk Papaya Salad
Seared Spiced Shrimp, Over Mix Greens, Avocado, Hearts of Palm, Roasted Corn, Cherry Tomatoes w/Lime Yogurt Dressing

Pasta Salad
Bowtie Pasta w/Grilled Zucchini, Yellow Squash, Cherry Tomatoes, Green Beans, Basil W/Herb Pesto Caesar Dressing and Feta Cheese

Classical Caesar Salad
Romaine Hearts, W/Grated Parmesan Cheese, House made Pesto Croutons, w/ Creamy Caesar Dressing

Strawberry Salad
Baby Spinach, Sliced Strawberries, Candied Pecans, Goat Cheese w/Balsamic Vinaigrette
Flat Iron Steak Salad
Roasted Pearl Onions, Roasted Grape Tomatoes, Arugula, Goat Cheese, Herb Vinaigrette
Add Chicken to any Salad
Add Steak, Salmon or Shrimp to any Salad

SANDWICHES

Turkey Club
Roasted Turkey, Ham, Smoked Gouda, Tomato, Lettuce, Rustic Wheat Roll

California Chicken Sandwich
Roasted Herb Chicken, w/ Munster Cheese, Alfalfa Sprouts, Tomato, Avocado, On Rustic Wheat Roll

Roast Tri Tip
Room Temperature Sandwich w/ Caramelized Onions, Sautéed Mushroom, Tomato, Red Onion Lettuce, w/ Horseradish
Spread on Sourdough Kaiser Roll

Grilled Veggie sandwich
Grilled Herb Vegetables, Portobello Mushroom, Zucchini, Yellow Squash, Goat Cheese, Tomato w/Baby Spinach and Romesco Spread*

*Contains nuts

WRAPS

Tuna Wrap
Tuna Salad, w/ Mix Greens, Capers, Tomatoes, Cucumber, and Red Onion Slices on a Sun dried Tomato Flour Tortilla

Chicken Caesar Wrap
Grilled Herb Chicken Breast, w/Shaved Asiago Cheese, Romaine Lettuce, Creamy Caesar Spread
On Sundried Tomato Flour Tortilla
Chinese Chicken Wrap
Teriyaki Marinated Chicken, w/ Shredded Carrots, Cabbage, Snow Peas, Red Bell Peppers, W/Honey Ginger Spread on Spinach Flour Tortilla

Club Wrap
Thinly Sliced Turkey, W/Tomatoes, Arugula, and Bacon spread w/Chipotle Mayo on a Sundried Tomato Flour Tortilla

Caprese Wrap
Buffalo Mozzarella with Tomatoes, Mixed Greens, Herb Pesto on a Spinach Flour Tortilla

Butter Milk Chicken Wrap
Panko Breaded Chicken, With Romaine Hearts, Bacon, Tomato, Spicy Cilantro Almond Spread On Spinach Flour Tortilla*

*Contains nuts

BOXED LUNCHES
(Choice of Turkey, roast beef, ham, and veggie served with lettuce and tomato)

French roll sandwich, apple, cookie and chips
French Roll Sandwich, Apple, Brownie, Chips and Pasta or Potato Salad
Croissant or wrap, Fresh fruit salad, cookie, chips and Pasta or Potato Salad

Add Potato Salad, Pasta Salad w/Pesto, Orzo Pasta w/Tomato Feta,
Add Fresh Fruit, Fresh Berries, Brownies, Magic Bars

DIPS AND CHIPS

Tortilla Chips, Crispy Herb Pita Chips, Potato Chips, Sweet Potato Chips
Guacamole, Roasted Salsa, Pico De Gallo, Artichoke Spinach Dip:
Greek 7 Layer Dip, Spanish 7 Layer Dip, Charred Onion & Sour Cream Dip, Hummus
PLATTERS

Domestic Cheese Platter- Cheddar Cheese, Swiss cheese, Pepper Jack, w/Assorted Crackers

Deluxe Domestic Platter- Cheddar Cheese, Swiss cheese, Creamy Brie, Boursin Cheese, Grapes, Dried Fruit

Imported Cheese Platter- Creamy Brie, Gorgonzola, Norwegian Swiss, Fontina, w/ Assorted Crackers & Dried Fruit

Grilled Vegetables- Chinese Eggplant, Zucchini, Yellow Squash, Red Onions, Bell Peppers, w/ Artichoke Basil Dip & Balsamic Dressing

Crudités- Carrots, Bell Peppers, Cucumbers, Cherry Tomatoes, Broccoli, and Cauliflower W/ Ranch Dressing & Spinach Dip

Jumbo Shrimp Cocktail served with cocktail sauce

Jumbo Herbed Grilled Shrimp W/ Roasted Garlic Cream Sauce

Large Fresh Fruit Platter

Small Fresh Fruit Platter

Domestic Cheese Cube & Crudité Platter (serves 25)

Mini Sandwiches on Rolls or Croissants

Mini Pretzel Sandwiches With Roast Beef, Arugula, Caramelized Onions, Tomato and Horseradish Cream Spread

Ham and Swiss

Turkey and Gouda

Chicken Cucumber Salad

Gourmet Chicken Salad on croissant W/ Grilled Chicken, Tarragon, Apple, Almonds, and Cranberries

Assorted Wraps on Lavash or Flavored Tortillas

Which May Include: Grilled Marinated Vegetable w/Romesco*, Turkey Club, Chicken Caesar, and Ham & Swiss

*S*contains nuts

SPECIALTY STATIONS

Soup Station

Butter Nut Squash Soup

Minestrone W/Parmesan

Tortilla Soup

Tomato Basil Soup

French Onion Soup W/Gruyere Croutons

New England clam chowder

Mash Potato Bar

Yukon Gold Whipped Potatoes, Caramelized Onions, Roasted Garlic, Bacon, Green Onions, Sour Cream, Butter Balls, Tortilla Strips.
Nacho Bar
Basket of Tortilla Chips, Nacho Cheese, Fresh Monterey Cheese, Green Onions, Refried Beans, Chopped Tomatoes, Shredded Lettuce, Cilantro, Whole Black Beans, Sour Cream, Fresh Jalapenos

Pasta Bar
Bowtie Pasta, Penne, Bolognese, Marinara, Alfredo, Sausage, Chicken, Broccoli, Tomato,

Falafel Bar
Mini Pita, Israeli Salads (Hummus, Babaganoush, Tahini, Turkish Salad) Mini Garlic Pickles

Chili Bar
Chopped Tomatoes, Jalapeno, Cilantro, Pepitas, Sour Cream, Cheddar Cheese, Green Onions

Veggie
Beef/Turkey

COLD APPETIZERS
50 pieces per order

Prosciutto Melon- Melon Wrapped In Prosciutto
Served In Mini Chinese Boxes

Prosciutto Wrapped Asparagus

Trio- French Baguette Crostini:
Classic Bruschetta Tomato, Basil and Garlic,
Artichoke and White bean,
Kalamata Olive Tapenade

Caprese Skewers- Marinated Baby Mozzarella w/Basil and Herbs, and Grape Tomatoes

Antipasto Skewer-Marinated Baby Mozzarella, Salami, Grape Tomato, Spanish Olive

Mini Asian Chicken Salad- Shredded Cabbage, Carrots, Red Cabbage, Spinach, Snow Peas, Cilantro, Green Onions/Crispy Wontons Served In Mini Chinese Boxes

Mini Asian Noodle Salad- Soba Noodles, Green Onions, Cilantro, Sesame Seeds, Julienne Carrots, Zucchini, Yellow Squash, Bell Peppers, Honey Sesame Vinaigrette

Spicy Tuna on Crisp Wontons, Sriracha Sauce, Ahi Tuna
California Rolls  Vegetarian or Crab

Variety of Sushi Rolls and Nigiri

Salmon Rolatini  w/Garlic Chive Cream Cheese, W/Dill on Pumpernickel

Fish Ceviche  on Mini Tostadas

HOT APPETIZERS
50 Pieces Per Order

Mini Lasagna Cupcakes  -with Variety of Fillings (available fillings: Classic Meat Filing, Smoked Mac and Cheese, Grilled Veg)

Crab Cakes
Shrimp Cakes
Skewered Lamb  W/Mint Yogurt Sauce or Mint Tahini Sauce
Bacon Wrapped Shrimp
Panko Breaded Shrimp  w/ Mango Chutney
Coconut Breaded Shrimp  w/Pineapple Coconut Sauce
Shrimp Satay
Beef Satay
Skewered Chicken or Salmon  w/Teriyaki Glaze
Panko Breaded Chicken  Skewers  w/ Peach Chutney & Honey Mustard

Stuffed Mushrooms
Mini Biscuits, Fried Chicken and Gravy
Mini Beef Sliders  w/American Cheese, Pickles

Mini Bacon Beef Sliders
Chicken Vegetable Egg Rolls
Vegetable Egg Rolls
Chicken Taquitos  w/Guacamole & Salsa
Chicken Pot Stickers
Southwestern Chicken Empanada
Vegetable Pot Stickers
Warm Mushroom Tartlets
Breaded Stuffed Artichokes
Miniature Quiche
Spanikopita

Meatballs  w/ Choice of BBQ Sauce or Marinara Sauce
Buffalo Wing
Honey Glazed Wing
DESSERTS

Per dz.
Bistro Cookie
Shortbread Cookies
GOURMET cookies
Fudge Brownies
Magic Bars
Lemon Bars
Whole Pies

Serves 50

S ‘mores on a Skewer - Large Marshmallows Dipped in Chocolate, Rolled in Graham Crackers
Chocolate Covered Strawberries

MINI PASTRIES

Per Dz.
Mini Cheesecakes
Petit Fours Assortments
Mini Fruit Tarts
Mini Cream Brule Tartlets
Éclairs
Cream Puffs
LUNCH AND DINNER PRICE LIST
(Plated Three Course Meal)

FIRST COURSE

Salad Selection
Rolls served with salad course

MAIN ENTREE

Roasted Chicken
Sautéed Boneless Chicken Breast
Stuffed Chicken Breast
Salmon Filet
Mahi Mahi
Ahi Tuna
Halibut Fillet
Sea Bass
Stuffed Trout
Yellow Fin Tuna
Rib Eye Steak
Prime Rib
Veal Chop
Osso Bucco
Veal Scallopini
Rack of Lamb

Vegetarian Options also available

DESSERT

Crème Brûlée
Warm Chocolate Volcano Cake
Trio of Fruit Sorbet
Individual Pecan Pie
Chocolate Mousse
Chocolate Pot au Crème
Puff Pastry with Ice Cream and Sauce
Strawberry Shortcake
Apple Tart Tatin
Individual Bread Pudding with Caramel Sauce

COFFEE TEA

All preparation styles and accompaniments will be arranged with the Catering Manager

TWO COURSE LUNCH

Entrée Salad, Fresh Bread/Butter, Dessert
BAR PRICING

HOSTED BAR

Beer/Wine Package

Well Brands

Premium Brands

*Prices are per hour and include bar tenders and mixers

CASH BAR

Well Liquors

Premium Liquors

Wine by the Glass

Beer

Cash Bartenders
Amount of bartenders based on guest count