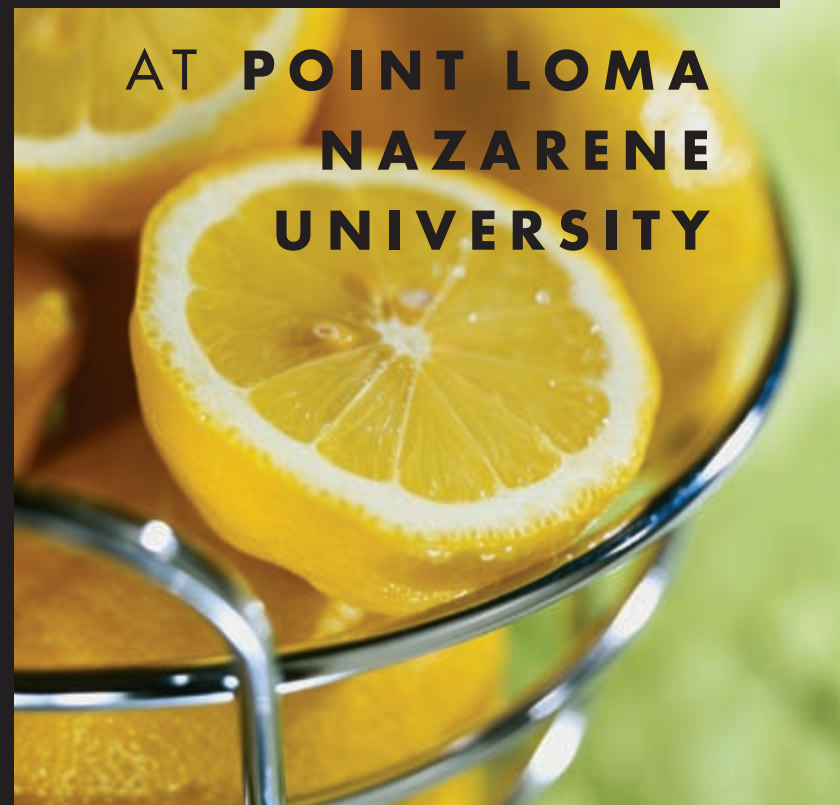




C A T E R I N G



AT POINT LOMA
NAZARENE
UNIVERSITY



Our Menu

WELCOME TO POINT LOMA NAZARENE UNIVERSITY
CATERING SERVICES.

MENU CHAPTERS:



A GREAT START

LUNCH TIME



LUNCHEON SALADS

BOUNTIFUL BUFFETS

MOVABLE FEASTS

CULINARY CLASSICS

MENU ACCOMPANIMENTS

FINISHING TOUCHES


GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

HORS D'OEUVRES

BEVERAGES

PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with





Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service-oriented staff and a wide range of resources available from our international network.



As a catering service, our main function is Food! Our trained, professional staff is dedicated to providing the highest level of catering services. The quality of your food, however, does not rest upon the chefs alone. Every member of the Catering Department receives monthly training on food and beverage services, as well as day-to-day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guests with an unforgettable experience.



We look forward to the opportunity to work with you!



A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed regular and decaf coffee, iced water and orange juice.

CLASSIC CONTINENTAL BREAKFAST

An assortment of fresh baked muffins, scones and danish.

VERY CONTINENTAL BREAKFAST

An assortment of fresh baked muffins, scones danish, and fresh seasonal sliced fruit.

NEW YORKER

An assortment of bagels with cream cheese.

HEALTHY CHOICE

Fresh baked muffins and scones with jam.
Fresh seasonal sliced fruit with yogurt and granola.

SWEET TREAT

Fresh baked cinnamon rolls served warm with icing. Add an additional juice and flavored creamers.

TRADITIONAL BREAKFAST

Scrambled eggs served with fresh salsa. Sliced seasonal fresh fruit and assorted pastries.
Choice of bacon, sausage or ham. Choice of country style new potatoes, hash browns, or home fried potatoes.

HEARTY BREAKFAST

Extra thick French toast with butter and syrup.
Scrambled eggs, choice of breakfast meat and fresh seasonal sliced fruit.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

Please see your Catering Manager about our Famous Cooked to Order Omelet Bar or Create a Breakfast Buffet

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST

The following items can be added on to any of the sunrise breakfast menus to create a custom menu for any occasion.

ENTRÉES

- Cereal with milk
- Yogurt with granola
- Assorted seasonal sliced fruit
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- French toast
- Home fried potatoes
- Hash browns
- Oatmeal bar

BEVERAGES, 16 SERVINGS PER GALLON

- Assorted can soft drinks
- Assorted juice - by the gallon or bottle
- Seattle's Best Coffee- Fair Trade Coffee
- Bottled water
- Fresh brewed house coffee
- Fresh brewed decaffeinated coffee
- Hot water with assorted tea bags
- Hot chocolate

BAKERY A LA CARTE, SOLD BY THE DOZEN

- Assorted bagels with condiments
- Fruit Breads
- Mini pastry
- Cinnamon rolls
- Assorted scones
- Biscuits
- Biscotti
- Assorted muffins

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES:

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be pre-set along with beverages and dessert to keep your program on time.

ALBUQUERQUE CHICKEN

Chicken sandwich with a Southwest flair served with side salad of the day, condiments, potato chips, cookies or brownies and a soft drink or bottled water.

SWEET BEEF

Roast beef with caramelized onion and Dijon mayonnaise on a baguette served with side salad of the day, condiments, potato chips, cookies or brownies and a soft drink or bottled water.

BISTRO GRILL

Grilled herb chicken breast with melted mozzarella and pesto mayonnaise on focaccia bread with the side salad of the day, condiments, potato chips, cookies or brownies, and a soft drink or bottled water.

ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a French roll with garlic mayonnaise, condiments, potato chips, cookies or brownies, and a soft drink or bottled water.

GRILLED VEGETABLE BAGUETTE

Grilled vegetables with fontina cheese on a baguette with side salad of the day, condiments, potato chips, cookies or brownies, and a soft drink or bottled water.

TURKEY CHEDDAR WRAP

Turkey and cheddar with horseradish cream cheese on a flour tortilla, condiments, potato chips, cookies or brownies, and a soft drink or bottled water.

GRILLED PORTOBELLO ON FOCACCIA

Grilled portobello mushroom sandwich with provolone cheese served with side salad, condiments, potato chips, cookies or brownies, and a soft drink or bottled water.

PICNIC LUNCH

Assorted deli sandwiches on a roll or choice of sliced bread, featuring tuna, roast turkey breast, ham & swiss, condiments, potato chips, cookies or brownies, and a soft drink or bottled water.

EXPRESS LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS:

Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, dessert, iced tea and water.

CHEF SALAD

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hardboiled egg, tomato and ranch dressing.

COBB SALAD

A bed of mixed greens with diced chicken, avocado, egg, bacon, tomato and crumbled blue cheese served with blue cheese dressing.

CAESAR SALAD

Fresh cut romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing.

* Add grilled balsamic chicken breast

* Add beef strips

FRUIT AND COTTAGE CHEESE

Red seedless grapes, wedge of apples and oranges, sliced cantaloupe served with cottage cheese.

MEDITERRANEAN SALAD

Romaine lettuce, with artichoke hearts, black olives, cucumbers and feta cheese

* Add grilled chicken breast

TRI-SALAD COMBO*

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and fried tri-color tortilla chips served with ranch dressing.

TACO SALAD

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

ORIENTAL SALAD

Fresh mixed greens, mandarin oranges, green onions, mini corn and won ton chips.

* Add grilled teriyaki chicken breast

*20 person minimum

LUNCHEON SALADS



LUNCHEON SALADS

LUNCHEON SALADS:

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ANTIPASTO SALAD

Cubed salami, ham, sliced olives, diced tomatoes, cubed provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

VEGETARIAN HUMMUS PLATE

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and pita wedges.

LUNCHEON SALADS



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (20 GUEST MINIMUM)

The following buffets have been created for your event planning convenience. All are available at lunch or in the evening.

POINT LOMA DELI BUFFET*

Sliced ham and turkey. American, swiss and provolone cheese accompanied by assorted breads, choice of potato or pasta salad, relish tray with lettuce, tomato, pickles, onion, condiments, cookies or brownies with iced tea and water.

THREE SALAD- SALAD BAR*

Chose three of any of the following: Caesar Salad, Mediterranean Salad, Oriental Salad, Pasta Salad, Fresh Fruit Salad or Potato Salad and add grilled Chicken to one. Accompanied with bread sticks, cookies or brownies and iced tea and water.

THE EXECUTIVE DELI*

Sliced roast beef, turkey and ham. American, Swiss and provolone cheese accompanied by assorted breads and croissants. Relish tray with lettuce, tomato, pickles, onion, condiments and fresh fruit. Curried chicken salad, with cookies or brownies and iced tea and water.

ROMA ITALIAN*

Mixed green salad with Italian dressing and antipasto. Choice of two: penne, tri-color rotini or rigatoni with marinara sauce. Served with breadsticks, foil butter, shredded parmesan cheese, Italian cookies with iced tea and water.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (25 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, sliced cheese, choice of potato salad, macaroni salad or coleslaw, relish tray with lettuce, tomato, pickles and onions, condiments, potato chips, cookies, brownies, iced tea and water.

SANTA MARIA STYLE BBQ

Santa Maria style grilled tri-tip with salsa, santa maria style beans, garden salad, toasted french bread with butter, macaroni and cheese, brownies and lemonade, iced tea, and water.

ITALIAN FEAST

Beef or vegetarian lasagna, a medley of freshly sautéed vegetables, garlic bread, garden or caesar salad, fresh fruit, tiramisu, iced tea & water.

ORIENTAL BUFFET

Beef and broccoli with sticky rice

Or

Teriyaki chicken with stir-fried vegetables and sticky rice. Both served with Chinese noodle salad or garden salad, dessert, iced tea & water.

HOLIDAY DINNER

Tossed garden salad with lettuce mix, tomatoes, cucumbers, red onion and croutons with your choice of two dressings.

Roast turkey, with whipped potatoes and giblet gravy, country stuffing, corn, cranberry sauce, rolls and butter, pumpkin pie. Served with coffee, decaffeinated coffee, ice tea and water

FAJITA BAR

Choice of chicken or beef fajitas. Warm flour tortillas accompanied with spanish rice, refried beans and traditional toppings, fresh fruit churros, ice tea and water.

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks, Select two: California vegetable pizza, cheese pizza, pepperoni pizza and Caesar salad with iced tea and water.

C L A S S I C S



CULINARY CLASSICS

For an event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, fresh baked rolls and butter, fresh brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert.

BEEF

FILET MIGNON

Beef Tenderloin filet with your choice of sauce

ROAST TOP ROUND OF BEEF

Sliced roast top sirloin of beef carved and served with au jus

BEEF WELLINGTON

Tenderloin of beef wrapped in puff pastry with a mushroom duxelle and cooked until golden brown

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU

Boneless breast of chicken stuffed with imported ham and swiss cheese and lightly breaded

CHICKEN SORRENTO

Boneless breast of chicken lightly breaded with prosciutto and eggplant topped with a light tomato sauce

ROSEMARY CHICKEN

Chicken breast with rosemary and garlic, then grilled to perfection

MEDITERRANEAN CHICKEN

Sautéed boneless breast of chicken with spinach, pine nuts, raisins and olives in a lemon rosemary sauce.

POULTRY CHICKEN PARMESEAN

Breaded boneless breast of chicken baked with marinara sauce and melted mozzarella cheese.

CHICKEN SCALOPINI MARSALA

Boneless breast of chicken, lightly breaded and sautéed in oil, served with a rich mushroom marsala sauce.

CARIBBEAN CHILL AND GRILL CHICKEN

Grilled Caribbean Jerk marinated boneless breast of chicken, served with black bean and pineapple coconut salsa

APPLE-ALMOND STUFFED CHICKEN

Boneless breast of chicken stuffed with a apple almond stuffing, topped with creamy tarragon sauce.

CHICKEN BREAST FIORENTINA

Golden brown boneless chicken breast, with sautéed fresh spinach, roma tomatoes, black and green olives and romano cheese.

C L A S S I C S



CULINARY CLASSICS

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

ANISE ROAST PORK

Oven roasted pork stuffed with savory figs and apples with a hint of anise

PORK TENDERLOIN

Sliced tenderloins of pork dressed with a savory apple chutney

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

MACADAMIA NUT ENCRUSTED HALIBUT

Baked Halibut encrusted in finely chopped macadamia nuts served with mango salsa

BROILED SALMON WITH DILL BUTTER

Salmon fillet broiled to perfection served with dill butter

MARYLAND CRAB CAKES

Mouthwatering Maryland lump crab cakes

ALMOND COCONUT TILAPIA

Baked tilapia fillet crusted with coconut, almonds and cuban seasonings

GARLIC ORANGE CHILI SHRIMP

Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

VEGETARIAN

VEGETABLE NAPOLEON

Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROLLARD

Eggplant rollard stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO

Portobello mushroom caps stuffed with chevre cheese, tri-colored orzo and fresh basil

SPAGHETTI SQUASH

Spaghetti squash with sofrito and vegan pinto beans

RAVIOLI PORCINI MOREL

Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETARIAN LASAGNA

Lasagna noodles layered with fresh ricotta, mozzarella, and parmigiana cheese topped with a marinara sauce

C L A S S I C S



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert.

SALADS

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons and your choice of dressing

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy caesar dressing

SPINACH SALAD WITH WARM BACON DRESSING

Spinach tossed with bacon, hardboiled egg and hot bacon dressing

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE

Classic wedge of iceberg lettuce with blue cheese dressing, blue cheese crumbles and a sprinkle of green onion

MENU ACCOMPANIMENTS



MENU ACCOMPANIMENTS

Menu accompaniments for lunch and dinner. All meals include one salad, one vegetable, one starch and one dessert. Below is a list of the accompaniments to the entree.

ON THE SIDE - SELECT TWO

- Baked potato served with butter sour cream and chives
- Country mashed potatoes
- Baked sweet potatoes
- Potatoes Anna
- Oven roasted garlic potatoes
- Rice pilaf
- Basmati rice
- Long grain and wild rice
- Whipped sweet potatoes
- Olive couscous
- Basil orzo
- Risotto with mushrooms
- Fresh broccoli spears
- Fresh vegetable medley
- Fresh zucchini with garlic and basil
- Green beans with almonds
- Carrots vichy
- Baby carrots
- Baby squash

SPECIALTY DESSERTS**

- Chocolate Decadence Cake
- Carrot Layer cake
- Black forest cake
- German chocolate cake
- Caramel apple pie
- Raspberry white chocolate cheese cake
- Angel food cake with seasonal berries
- New York Cheesecake with strawberries
- Key lime cheesecake
- Bread pudding
- Fresh berry & yogurt parfaits
- Tiramisu
- Crème Brûlée

*Included in menu price

** Available at additional cost

DESSERTS

PIES AND COBBLERS

- Dutch apple pie
- Blueberry crisp
- Peach, apple or cheery cobbler
- Boston cream pie
- Pumpkin pie
- Fudge brownies
- Cheesecake squares
- Carrot sheet cake

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

Have your dessert bars cut into triangles, logs and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Seven layer bars
- Marshmallow krispies
- Raspberry ribbon brownies
- Hazelnut fudge bar
- Chocolate fondue
- Cookies & cream bar
- Caramel toffee bar
- Turtle brownie bar
- Assorted petit fours

COOKIES, BY THE DOZEN

- Chocolate chip
- Oatmeal raisin
- Peanut butter drop
- Chocolate chocolate chip
- Macarons
- Sugar Cookies
- White Chocolate macadamia nut

ICE CREAM SUNDAE BAR, 25 GUEST MINIMUM

Includes ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch

Select 3 from the following toppings:

- Sprinkles
- Crushed oreos
- Cherries
- Granola
- Whipped topping
- Gummy bears
- M & M's

SNACKS, BY THE POUND OR PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Mixed nuts
- Granola bars

FINISHING TOUCHES



GOURMET DIPS/TRAYS AND DISPLAYS/CARVING STATIONS

**ASSORTED DIPS,
BY THE POUND OR PER PERSON**
Served with crackers or sliced baguettes

- Spinach and artichoke dip
- French onion dip
- Garden vegetable dip
- Ranch dip
- Crab dip
- Shrimp dip
- Seven layer dip with tortilla chips

TRAYS AND DISPLAYS

- Crudités and dip
- Cheese and crackers
- Imported/specialty cheese and gourmet crackers
- Fresh seasonal fruit and cheese
- Tea sandwiches with assorted fillings: (Select 2,3 types)
tuna salad, egg salad,
chicken salad, seafood salad
- Fresh seasonal fruit

**CARVING STATION,
BY THE POUND OR PER PERSON
(50 PERSON MINIMUM)**

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with giblet gravy
- Mustard and apricot glazed ham
- Roast pork loin
- Roast top round of beef with au jus
- Roast tenderloin of beef

GOURMET DIPS
TRAYS AND DISPLAYS
CARVING STATIONS



H O R S D ' O E U V R E S

PRICED PER PERSON, BY THE DOZEN, 50'S or 100'S

The following hors d'oeuvres can be served passed on trays or set up as stationary buffets depending on the style of your event.

HOT

- Spanakopita
- Honey drizzled chicken drumettes
- Fried chicken tenders
- Coconut shrimp
- Mini beef wellington
- Eggrolls
- Vegetable spring rolls
- Stuffed mushroom
- Scallops wrapped in bacon
- Pot stickers
- Cocktail Meatballs
(BBQ, Sweet & Sour or Swedish)
- Smoked chicken quesadilla cornucopias
- Roasted red pepper and gouda quesadillas
- Chicken satay with peanut sauce
- Crab cakes
- Rosemary & Asiago cheese straws
- Beef empanadas
- Mini quiche

COLD

- Vegetarian sushi roll
- Sushi
- Shrimp cocktail
- Crab claw cocktail
- Skewered fruit with yogurt dressing
- Salmon pinwheel
- Tomato, mozzarella and basil crostini
- Belgium endive and herbed goat cheese
- Tuscan bruschetta

H O R S D ' O E U V R E S



BEVERAGES

HOT, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Regular and decaf coffee
- Hot Lipton tea
- Herb cocoa (seasonal)
- Hot apple cider
- Fair trade - Seattle's Best coffee

COLD

- Canned soda
- Bottled waters
- Bottled Odwalla juices
- Milk (pint)
- Sports drinks
- Bottled teas

BEVERAGES, SOLD BY THE GALLON: 16 SERVINGS PER GALLON

- Lemonade
- Fruit punch
- Iced tea
- Cranberry punch
- Guava citrus punch
- Sparkling cranberry punch
- Iced Water

B E V E R A G E S



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.



Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our records. All other information such as location, number of guests, time of the function, and menu selection, need to be decided at least ten business days before the function. You may contact the catering department via phone or contact us on our website.



Reserving a Location

Whether the event is to take place on campus or off, the location reservation needs to be confirmed before we will deliver. Tables/chairs for guest seating and any other use besides the serving of food and beverages provided by us will need to be arranged by you through either Conference Services at 619-849-2459 or the Physical Plant Department at 619-849-2321.


To reserve a room for an event, please contact Conference Services Department at 619-849-2459.






Planning Your Special Event

Contact the Catering Office




At least ten days before the event, contact the catering office at 619-849-2454 or email us at catering@pointloma.edu or contact us through our website at www.pointloma.edu/dining. Some arrangements can be made by phone or e-mail, others require an appointment with the Catering Manager. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs.



After we have finalized all the details of your special event, you will receive a Catering Contract to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, **MUST** take place at least three business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the three business days allowed, we will prepare for the estimated number and charge accordingly.

Event Confirmation and Guarantees



A guarantee is required three business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance and menu choices. If your event is cancelled, you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within three business days, and confirmed in writing by the customer. If Point Loma Nazarene University is closed due to inclement weather, all catering events will be automatically cancelled.



Planning Your Special Event

Payment

All catered functions must have a secured payment 72 hours before they occur. The absence of proper payment before an event occurs, will result in the non-delivery / cancellation of your event. Purchase Orders are required for all PLNU Departmental Events. Acceptable payment for Non-University related groups are either check, cash or credit card 3 business days prior to the event.




Delivery Fees

There is no delivery fee for catering services held within the Nicholson Commons Building. Deliveries outside the building will be subject to a \$15.00 or 10% delivery fee, whichever is greater, not to exceed \$75.00.



Alcohol Policy

No alcoholic beverages of any sort are permitted on University grounds.





Planning Your Special Event

Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets for up to three hours of service. If additional time is needed, a fee of \$10.00 per attendant per hour will be applied.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.



China Charges

Our catering department provides high-quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge.


Full Meal Service- China, Glassware Silverware \$1.95 per person.






Planning Your Special Event

Linens and Skirting




We will provide linens for food and beverage tables at no charge. If you would like linen to be placed on guests tables for receptions, breaks, meeting tables and boxed lunches there will be a \$4.50 fee for each tablecloth. Other tables may be skirted and covered at \$12.50 per tablecloth. The same applies to registration tables, name tag, head tables, and any additional table that will not be directly used for food and beverage setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$.10 each. Specialty linens are available upon request for an additional charge.

If linens are needed for an event that does not require food, the following are linen rental prices:



Tablecloths	-	\$7.00
Napkins	-	.30
Table skirts	-	\$10.00

Late and Minimum Charges



A late charge of \$25.00 will be assessed for any event booked with less than 72 business hours notice. Any changes made once the event has been confirmed, under 24 hours will be charged \$25.00. There will be a minimum charge of \$50.00 for food and beverage orders, not including the delivery fees. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.

Food Removal Policy

Due to health regulations, it is the policy of Point Loma Dining Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

