

Catering Guidelines and Seasonal Menu

- Fall 2020 -



Welcome Back to Campus

The University of San Diego has always placed an emphasis on health and safety for our students, staff and guests. We offer you peace of mind about joining us on campus by sharing how we have elevated our standards to an even higher level with new protocols for the current circumstances. The health and safety of our campus is paramount, and USD Hospitality Services will make data-informed decisions based on the research, advice and regulatory protocols from state and county health officials, our own internal expertise and national best practices.

USD Hospitality Services has implemented a multi-pronged approach designed to meet the health and safety challenges presented by COVID19. This includes a commitment to customer and staff health, boosted sanitation and safety processes, and modifications to protocols and guest experiences. These steps are designed to be consistent with recommended social distancing guidelines, health and food safety standards. Catering operations have been assessed and redesigned to align with best practices for COVID19 safety and hygiene.

Potlucks? Sorry...

Due to County health ordinances and safety reasons, we cannot allow foods that are purchased off campus, prepared at home or provided by outside caterers to be brought in for any meetings or events. All food and beverage services must go through USD Catering until further notice.

New Service and Safety Protocols

Because of COVID19, we will be operating under a few new guidelines to ensure the safety of our guests and staff. These include, but are not limited to:

- No self-serve options will be available
- All food items at a buffet or food station will be served by an attendant
- Boxed meals and pre-packaged snacks must be used if an attendant is not present
- All beverages must be served by an attendant with the exception of individual bottles and cans
- Bulk water is temporarily unavailable.
- Only single-wrapped disposable utensils will be available for all catering orders
- We will provide a temperature-check station for events with 50 or more guests

Some of the safety protocols we have implemented:

- All staff participate in daily health screenings at the start of each shift
- All service and culinary staff wear PPE (masks and gloves)
- All culinary staff are provided with a professionally cleaned and sanitized uniform daily
- Enhanced cleaning measures are implemented
- Strict handwashing practices are enforced
- Hand sanitizer stations are readily available
- All delivery carts and vehicles are cleaned and sanitized after every order
- Our kitchens have been reconfigured to meet physical distancing standards for staff

We will continue to adjust food and beverage service in accordance with current food safety recommendations.

Contactless Deliveries

As we institute social distancing practices, we can offer contactless deliveries by sending text messages or calling the client when deliveries have arrived.

Quality

Even under the new protocols, the quality of our service and food product remains a top priority. We proudly serve food that is both delicious and environmentally thoughtful. Along with the flavorful side of our food, freshness and sustainability are key ingredients to our dining experience. Locally grown,

delivered, and prepared to our exact specifications, our food meets a high standard of excellence. Organic and natural food choices are available. We begin with the best ingredients so that you can end with the ultimate catering experience.

Facility Reservations

The first step in planning your event is to select and reserve a space. Please work with the various building schedulers to secure your meeting or event space. They will assist you with making sure your meeting or event is compliant with the new social distancing and safety guidelines that are being enforced across campus. Guest count maximums will continue to be adjusted as we move through various phases of reopening. USD facilities will continue to be scheduled through EMS (Event Scheduling). For further assistance, please contact our catering sales office at (619) 260-8811.

Successful Catering Planning

Our sales office will continue to be available to assist you with the planning of your meeting or event as we adjust to the new catering protocols. Here are a few key points to remember when planning your next meeting or event:

- All food buffets and beverage stations will require an attendant to serve the guests
- All items will be placed for guests to pick up – no person to person contact
- The service ratio will be 1 Server or Chef per 25 guests
- Hourly labor fees will apply for both Chef-attended and Server-attended stations
- Only boxed meals and prepackaged food items may be self-serve
- We will wrap food into individual portions when requested
- Only individual servings of beverages in cans or bottles may be self-serve
- Bulk water stations are temporarily unavailable
- Bulk coffee stations will be available but must be server attended at all time
- PPE kits will be available for you and your guests at all events and you will be charged per usage (\$5 per kit). Kits include; masks, sanitizers, alcohol wipes and gloves.

Building schedulers will also be enforcing physical distancing protocols specific to the various meeting and event spaces within their buildings. These include, but are not limited to:

- Revising capacity charts for all meeting and event spaces
- Implementing reduced seating and table configurations
- Pre-marking locations on the floor designating distancing specifications
- Using stanchions or other physical barriers to direct guest flow
- Designating (where possible) public access doors as either entrance or exit only

Introducing NetCatering

We are pleased to announce that we will be rolling out our new online ordering tool for internal campus clients, called NetCatering. We plan to have this service available by the end of the fall semester.

Once launched, you will need to register using your USD credentials. Our NetCatering Ordering Guide will be available for further instructions on placing orders. We will also be offering training sessions. Initially only breakfast options, beverage services, boxed lunches and snack orders will be available to order online. We will be offering our full menu options via NetCatering in the future.

For catering orders which require more attention, special requests, special setup accommodations, or require additional assistance, you may continue to work with our catering sales office directly.

Full Catering Menu

Our full Catering Menu will continue to be available. However, please keep in mind that we may need to adjust food items and service as necessary to meet the new COVID19 protocols. If you prefer choices outside of our standard menu we will work with you to make your ideas a reality. Customization will continue to be available.

Gluten-free, lactose-free, Kosher, Halal, vegetarian, vegan, and any other special dietary meal can be provided upon request. Additional fees may apply.

Seasonal Fall Menus

Hors d'Oeuvres

Tortilla Espanola Tart \$3.40
Short Rib Sliders with Red Onion Jam on Mini Brioche Bun \$4.50
Lobster and Tortellini in Coconut Broth Spoon \$5.35
Eggplant Caponata with Pine Nuts and Goat Cheese on Crostini \$3.40
Miniature Chicken and Pepper Empanada \$3.50
Crab Gougeres \$4.15

Early Fall Solana Beach Fiesta

\$40.50 per person

Tortilla Bisque with Crispy Tortilla and Cilantro
Arugula Salad with Roasted Fennel, Pine Nuts and Goat's Milk Yogurt Dressing
Olive and Pesto Pasta Salad
Mussels with Spicy Italian Sausage
Paella Valenciana
Sautéed Late Harvest Vegetables with Garlic and Herbs
Steamed Red Bliss Potatoes with Dill and Chives
Rice Pudding with Sautéed Bananas and Chocolate Sauce

Autumn Harvest

\$38.50 per person

Butternut Squash Bisque with Toasted Pepitas, Cider Syrup and 5-Spice Chantilly
Mixed Bean and Celery Heart Salad
Marinated Roasted Pepper Salad
Duck Confit with Blueberry Port Sauce
Grilled Pork Chops with Figs and Sherry Vinegar Natural Jus
Broccoli with Cashew Butter
Wild Rice with Apples and Dried Cranberries
Apple Bread and Butter Croissant Pudding with Cinnamon Sugar Streusel and
- Calvados Caramel Sauce

USD Catering

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Information and pricing - subject to change without notice