

Catering Guidelines for Student Organizations

- Fall 2020 -



Welcome to Campus

We offer you peace of mind about joining us on campus as we implement new protocols for the current circumstances. USD Hospitality Services has implemented a multi-pronged approach designed to meet the health and safety challenges presented by COVID-19. This includes a commitment to customer and staff health, boosted sanitation and safety processes, and modifications to protocols and guest experiences.

Potlucks? Sorry...

Due to County health ordinances and safety precautions, 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
- 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.

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

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 COVID19 protocols. If you prefer choices outside of our standard menu, 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.

Specially Priced Student Supplement Menu

Our specially priced student group menus allow USD student organizations to provide top quality food items for their guests at affordable prices.

~ see next page for the supplemental menu ~

Catering Menu: Supplement for Student Organizations - Fall 2020 -

Note: A minimum order of 10 items is required

Sandwich Combo: \$8.95 per person

Choice of Green Salad or Chips with choice of one Sandwich:

Torero Club - Roasted Turkey, Applewood Smoked Bacon, Avocado, Cheddar Cheese, Sliced Tomato, Lettuce, Herb Aioli

Roast Beef - Roast Beef, Fontina Cheese, Caramelized Onion, Baby Arugula, Mustard Aioli

Classic Turkey Sandwich - Roasted Sliced Turkey Breast, Cheddar Cheese, Lettuce, Tomato

Chicken Caesar Wrap - Roasted Chicken Breast, Mozzarella Cheese, Parmesan Cheese, Lettuce, Creamy Caesar Dressing

Vegan Wrap - Roasted Seasonal Vegetables, Avocado, Hummus

Individual Salads: \$7.95 per person

Classic (VGT, GF) Baby Greens, Tomatoes, Cucumber, Carrot Threads, Shallot Vinaigrette **Caesar** Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Caesar Dressing

Southwest Chopped (VGT, GF) Chopped Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes, Chipotle Ranch

Mediterranean (VGT) Mixed Greens, Marinated Artichokes, Tomatoes, Kalamata Olives, Red Peppers, Red Onion, Potatoes, Feta and Balsamic Vinaigrette

Meal on the Go: \$10.95 per person

Includes; choice of Sandwich or Salad, Potato Chips, Apple, Cookie, Bottled Water

Chicken Sandwich Combo: \$10.95 per person

Buttermilk Fried Chicken Sandwich with Tomatoes, Lettuce, and Pickles. Chips, Cookie, Bottled Water

Subs (6-inch): \$7.45 each

Select 1 flavor per 15 guests: Italian, Caprese, or Turkey and Swiss, with Potato Chips

Burritos: \$7.25 each

Choice of Chicken Asada or Carne Asada with Refried Beans and Mexican Rice wrapped in a Flour Tortilla with all the Toppings

Pizzas: \$13.50 each pizza

Cheese, Pepperoni, Sausage, or Vegetarian

BUFFETS

All buffets require an Attendant. Mexican Fiesta and Barbeques require a Chef at an additional cost.

Mexican Fiesta: \$10.95 per person

Choice of two: Carnitas, Barbacoa or Pollo Asado. Caesar Salad, Mexican Rice, Refried Beans, Bottled Water

Southern Fried Chicken: \$10.95 per person

Slaw Mix, Succotash, Macaroni and Cheese, Fried Chicken, Corn Bread, Bottled Water

Mediterranean Market: \$10.95 per person

Hummus, Baba Ghanoush, Tabbouleh, Falafel, Chicken Kebabs (Vegetarian Kebabs available upon request), Bottled Water

Backyard BBQ: \$13.50 per person (requires Chef and Attendant)

Hamburgers, Veggie Burgers, Hot Dogs, Ketchup, Mustard, Relish, Sliced American Cheese, Lettuce, Tomato, Red Onion, Pickles, Bulk Kettle Chips, Watermelon, Bottled Water
Choice of one Salad: Red Potato or Pasta

BBQ Pit: \$13.50 per person (requires Chef and Attendant)

BBQ Chicken, Pulled Pork and Brisket, Corn on the Cob, Cole Slaw, Biscuits, Bottled Water

Italian Kitchen: \$10.95 per person

Italian Market Salad, Meat Lasagna, Vegetarian Lasagna, Garlic Bread, Cookies or Brownies, Canned Soda or Bottled Water

Pasta Feast: \$10.95 per person

Pasta tossed with Marinara, Meat or Alfredo Sauce. Served with a Classic Green Salad and Assorted Dressings, Garlic Bread, Cookies or Brownies, and Canned Soda or Bottled Water

Indian Bazaar: \$10.95 per person

Chicken Marsala, Beef Kabobs, Cucumber Raita, Basmati Rice, Bottled Water

Thai Feast: \$9.95 per person

Spring Rolls, Pad Thai, Yellow Chicken Curry, Jasmine Rice, Bottled Water

USD Catering

(619) 260-8811 meetatusd.com

usdcatering@sandiego.edu

Information and pricing - subject to change without notice