

CATERING MENU

The Grille at Hartnell College

No additional tax or gratuity added. Prices you see are what you will pay.

BREAKFAST (15 PERSON MINIMUM)

MINI CONTINENTAL

An assortment of bakery items, coffee, hot tea, and fruit infused water.
\$7.00 per person

DELUXE CONTINENTAL


An assortment of bakery items, whole seasonal fruit, assorted yogurts, coffee, hot tea, and fruit infused water.
\$10.00 per person Add bagels & cream cheese for \$2.00 per person

BREAKFAST BURRITO

Scrambled eggs and potatoes with your choice of meat (bacon, sausage, ham, or chorizo) and shredded cheese in a flour tortilla. Served with salsa.
Beverages offered: coffee, hot tea and fruit infused water.
\$11.00 per person

A LA CARTE

Served by the dozen unless noted otherwise

- Muffins \$29.00
- Fancy Donuts \$34.00
- Donuts \$22.00
- Bagels w/ cream cheese \$3.15 each
- Freshly Baked Cookies \$1.00 each
- Whole Fruit  \$2.00 each
- Bottled Juice (Orange or Apple) \$3.50 each
- Bottled Water or Soda \$2.00 each

Hartnell College Grille - 411 Central Avenue, Building C, Salinas, CA 93901
Lea Miller & Ken Skinner - catering@hartnell.edu



LUNCH (buffet style)

Selections include a small house salad, a freshly baked cookie, and an 8oz bottled water. Other beverages are available at an additional cost.

COLLEGE CLUB

A sandwich with sliced turkey, bacon, swiss cheese, lettuce, tomato, and mayonnaise on choice of white, wheat, or sub roll.

\$16.00 per person

CALIFORNIA CHICKEN WRAP

Roasted chicken, lettuce, diced tomato, and shredded cheese with ranch dressing in a tortilla.

\$16.00 per person

HOT LUNCH (20 PERSON MINIMUM)

Selections include what is listed and an 8oz bottled water.

TACO BAR

Choice of meat: Carnitas, Steak, or Marinated Chicken served with corn tortillas, whole pinto beans, Spanish rice, sour cream, lettuce, onions/cilantro, and cheese. Chips & salsa

\$19.00 per person

Additional meat: \$2.50 per person

BAKED LASAGNA

Classic Meat or Vegetarian Lasagna. Served with choice of Caesar salad or House Salad.

\$18.00 per person

BOXED LUNCH

A hearty sandwich on your choice of white, wheat, sub roll, or ciabatta roll. Includes fresh whole fruit, a cookie, a bag of chips, and a 20oz. bottled water. Packaged in a convenient to go box with mayo & mustard on the side.

\$16.00 per person



SALADS

TRADITIONAL CHICKEN CAESAR

Romaine lettuce, parmesan cheese, and croutons with roasted chicken breast and Caesar dressing on the side.

\$16.00 per person

HOUSE SALAD

Mixed greens with grated cheese, tomato and cucumber. Served with your choice of dressing on the side.

\$13.00 per person Add chicken or tuna: \$2.00 per person

PASTA SALAD

Refreshing chilled pasta salad with 3 beans, red onion, and cucumber tossed in Italian dressing.

\$10.00 per person

BEVERAGES

Iced water dispenser	\$10.00
Fruit infused water (seasonal choices offered at time of booking)	\$15.00
Iced Tea (Serves 16)*	\$16.00
Lemonade (Serves 16)*	\$16.00
Arnold Palmer (Serves 16)*	\$16.00
Coffee/Hot Tea (30/8oz cups)*	\$35.00
Bottled Water 	\$2.00 each
Bottled Soda	\$2.25 each
Bottled Juice (Orange/Apple)	\$3.50 each

** Beverages accompanied by an asterisk are the beverage choices included with our dinners, unless otherwise noted on the dinner description.*



DINNER (20-person minimum)

BBQ

Seasoned thinly sliced flank steak and BBQ chicken quarters

Potato Salad

BBQ baked beans

Accompanied by house salad and baked roll or garlic bread

*Two beverages included.

*Skip the bread for a Blue Zones approved meal.

\$24.00 per person

FIESTA

Choice of two entrees:

- Chicken or steak fajitas
- Chili Verde
- Cheese enchilada casserole
- Tacos or tostadas (*Meat choices: Carnitas, Steak, or Chicken*)

Accompanied by whole pinto beans and Spanish rice, tortilla chips & salsa, lettuce, onions/cilantro, shredded cheese, and churros.

Choice of two themed beverages OR fruit infused water and lemonade:

- Horchata
- Tamarind Agua Fresca

*Skip the cheese and chips for a Blue Zones approved meal.

\$25.00 per person

TASTE OF ITALY

Choice of two entrees:

- Lasagna - beef or vegetable
- Baked Ziti
- Penne chicken alfredo
- Italian sausage and pasta
- Pasta primavera in alfredo sauce

Served with Caesar or House Salad, garlic bread, fresh seasonal vegetables, and cookies. *Two beverages included.

(*Option for New York Cheesecake or Tiramisu available at additional charge.*)

\$27.00 per person



DESSERTS

ADDITION INFORMATION

We require at least 7 business days notice for any event.

Our catering pricing includes food and beverages listed, disposable ware, buffet set-up, linen for the food table(s), equipment, clean-up and removal.

Attendants to be present during your event, China service, silverware, tablecloths, and cloth napkins are available for an additional charge. Please specify your needs on the [Catering Request Form](#). Linen requests are not guaranteed as we use an outside vendor. The sooner you get your linen requests in, the more likely we are to fulfil them.

Hartnell Food Services Department is not responsible for any food or beverages not supplied by our department. All food and beverages purchased through our department must be consumed on the premises.

Facility rental must be approved through Joanne Pleak, jpleak@hartnell.edu. Food Service is not able to reserve rooms on your behalf.

Total pricing will reflect your menu and service selections. Please feel free to ask any questions. Thank you for your business!

Catering Request Form: <https://forms.gle/GNWzJhDsVQ3itE1P6>

Blue Zones Project is a community-wide well-being improvement initiative designed to make the healthy choice the easy choice. Learn more: montereycounty.bluezonesproject.com

