



Catering Menu & Information

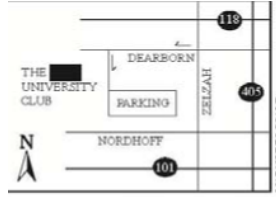
for Meeting Rooms and Banquet Facilities

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.



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

*The above numbers may be adjusted according to party

EQUIPMENT RENTAL FEES

ROOM RENTAL FEES**

† Dance Floor	Varies on size	Lambs	\$300.00
PowerPoint Projector / Screen	\$100.00	President	\$170.00
Microphone / Speakers	\$60.00	Northridge	\$350.00
Easel Pad with Markers	\$25.00	Main	\$800.00
Podium	\$40	Bar / Lounge	\$100.00
Screen	\$60	Entire	\$1400.00
† No Member Discount		Grounds / Gazebo / Patio	\$1000.00
Additional rental prices upon request			

SERVICES ON REQUEST

Photographer Pianist Printing Florist / Centerpieces Security

BANQUET POLICIES AND INFORMATION

The management and staff of the orange Grove Bistro are dedicated to providing you with the finest services and cuisine. The Orange Grove Bistro policies require that all food and beverages must be provided by the Orange Grove Bistro catering services.

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 seven (7) 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

BREAKFAST

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

BAKERY

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 Cracker & 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 & Crudite 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

***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, Julianne 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 Pumpnickel

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 Scaloppini
Rack of Lamb

Vegetarian Options also available

Dessert

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