



OUR MENU

EXTERNAL 2021



(805) 437-8905

uascatering@csuci.edu

Director of Dining: Peter Maher

Executive Chef: Nic Manocchio

Catering Manager: Bridget Donlon



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ABOUT US

University Auxiliary Services is proud to be the exclusive caterer for the CI campus community and its guests.

The following pages will guide you through your menu options and the ordering process.

Our Catering Team is available to assist you in creating a menu to ensure that all your catering needs are met.

For a successful event, please contact us as soon as you begin planning.

We request at least one week notice.

****10% Late fee applies to orders received less than 5 business day in advance ****



(805) 437-8905

uascatering@csuci.edu



**To place an order, please email your request
in the following format to**

Bridget.Partida@csuci.edu **OR** UASCatering@csuci.edu

Name of Event:

Date of Event:

Location:

of Guests: *(best estimate. **Final guest count is due 5 business days before event**)*

Start time: *(what time you would like the catering set up and ready by)*

End time: *(what time we can return to clear catering)*

Menu:

Additional Linens needed: *(for guest/display/registration tables, etc. We automatically provide linens for buffet tables)*



Event Delivery & Set Up

Our Catering Staff will deliver your order and set-up the catered service. We will return to pick-up service pieces and clear the food &/or beverage(s). Serving staff is not present during the event. If you would like service staff present, they are available for \$25 per Server, per hour. For food safety and quality, all perishable food must be cleared within a 2 hour timeframe.

Service includes:

- Delivery on campus*
- * *Delivery off-campus is available with a delivery fee (rates depend on distance)*
- Linens for food &/or beverage tables
- Appropriate serving pieces
- Paper plates and napkins, plastic cups and utensils

Services not included*:

- Tables
- Trash Services
- Guest Table Linens (*available upon request in a variety of colors for an additional fee of \$5 each*)



Fees

- A 20% Service Charge for all External catered events
- **Late Fee:** 10% for any event booked after **12noon** on the Friday prior to the event. *(Weekend events require at least 7 business days' notice.)*
- Service Charge is waived for any order picked up from Island's Café

Available Upgrades

- **High Quality Plastic ware:** \$3 per person. Includes plates, cutlery and cups
- **Linens:** \$5 each, delivered to the catering location bundled *(does not include set-up on tables)*, please specify size of table. We supply and set up linens for all food &/or beverage tables.
- **Cloth Napkins:** \$1 each, delivered to the catering location bundled. (\$1.75 for pre-folded napkins.)
- **Bartender:** \$25 per Bartender, per hour (2 hour minimum). We recommend at least 1 Bartender per 100 - 150 guests.
- **Event Server:** \$25 per Server, per hour (2-hour minimum).
- **Buffet Service on China:** \$7.50 per guest. Our Catering Staff sets the buffet table with china, glassware and silverware and will deliver and set up the food and beverage; an attendant will stay and monitor the event. Linens are provided for the buffet and guest banquet tables.
- **Waited Table Service:** \$9 per guest. Catering Staff sets the guest's table(s) with the appropriate flatware, glassware, and serves each course of your meal. Table linens and cloth napkins are included for the guest tables.

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BREAKFAST

All Breakfast Menus include
Orange Juice, Coffee (Regular & Decaf),
Hot Herbal Teas & Water

HOT

20 person minimum, OR + \$2 per person

ANACAPA BREAKFAST BUFFET \$14

Breakfast Burritos OR
Freshly Scrambled Eggs
& Red Bliss Breakfast Potatoes
Fresh Sliced Seasonal Fruits
Choice of Bacon, Sausage
OR Ham

DELUXE ANACAPA BREAKFAST \$15

Spinach, Tomato
& Mushroom Scramble,
Red Bliss Breakfast Potatoes,
Bacon & Sausage
Fresh Sliced Seasonal Fruits
Choice of Assorted Pastries OR
French Toast with Whipped Butter
& Maple Syrup



COLD

CLASSIC CONTINENTAL \$11

Assorted Breakfast Pastries
& Breads
Fresh Sliced Seasonal Fruits

DELUXE CONTINENTAL \$12.00

Yogurt & Granola
Coffee Cake
Fresh Sliced Seasonal Fruits

BAGEL BAR \$11

Assorted Bagels & Cream Cheese
Fresh Sliced Seasonal Fruits



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QUICK BITES

BAGELS & CREAM CHEESE

\$16 per dozen

GOURMET BAGELS & CREAM CHEESE

\$21 per dozen

BREAKFAST BURRITOS

\$5 each

Vegetarian, Bacon, Ham or Sausage

ASSORTED COOKIES

\$12 per dozen

CHOCOLATE CHIP COOKIES

\$13 per dozen

ASSORTED DESSERTS

\$15 per dozen

Cookies, Brownies & Bars

DONUTS

\$28 per dozen

FRUIT PLATTER

\$35 each

serves 12 – 15

MUFFINS

\$18 per dozen

ASSORTED PASTRIES

\$19 per dozen

BOXED* WATER

\$4 each

CANNED SODA

\$2.50 each

Coke, Sprite, Diet Coke

COFFEE-TO-GO *serves 10*

\$21



** Per CSU Policy #5236.00, CSUCI is eliminating single-use plastic water bottles and replacing with compostable, recyclable products (ie "boxed" water)*



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SALAD ENTREES

All Salads include Bread, Butter, choice of Cookies, Brownies or Sliced Fruit, Water & Iced Tea OR Lemonade

*** SUBSTITUTE SODA FOR \$1.00 PER PERSON**

CHINESE CHICKEN SALAD \$15

Diced Grilled Chicken, Mandarin Oranges, Toasted Almonds, Water Chestnuts, Cucumbers, Napa Cabbage & Romaine Lettuce
Sweet Sesame dressing

CHEF'S SALAD \$15

Turkey, Ham & Roast Beef, Carrots, Swiss & Cheddar Cheese & Cucumbers & Fresh Local Mixed Greens.
Ranch & Balsamic Dressing

SOUTHWESTERN CHICKEN SALAD \$15

Spicy Marinated Grilled Chicken, Grilled Corn, Black Beans, Tomatoes, Tortilla Strips & Fresh Local Mixed Greens.
Creamy Cilantro Lime Dressing

CHICKEN SPINACH SALAD \$15

Grilled Chicken, Cranberries, Candied Walnuts, Feta Cheese & Fresh Local Spinach
Raspberry Vinaigrette

CLASSIC COBB SALAD \$15

Diced Grilled Chicken, Bacon Bits, Avocado, Hard Boiled Eggs, Tomatoes, Black Olives & Fresh Local Mixed Greens.
Bleu Cheese Dressing

CHICKEN WALDORF SALAD \$15

Poached Chicken, Crisp Celery, Chopped Granny Smith Apples, Red Grapes, Dried Cranberries & Fresh Local Mixed Greens.
Light Honey-Sour Cream Dressing

ROASTED TRI-COLOR PEPPER

& MOZZARELLA SALAD \$14

Roasted Julienned Red, Yellow & Green Peppers, Kalamata Olives, Fresh Mozzarella & Crumbled Feta Cheese, Extra Virgin Olive Oil & Fresh Local Mixed Greens. Arugula Pesto

MAKE ANY SALAD A WRAP FOR \$1 MORE

**** TOFU SUBSTITUTION AVAILABLE**

UPON REQUEST **



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SANDWICH ENTREES

All Sandwich Platters include Miss Vickie's Chips & Cookies,
Water & Choice of Iced Tea or Lemonade

* SUBSTITUTE SODA FOR \$1.00 PER PERSON

ASSORTED SANDWICHES & WRAPS \$14

Assortment of Ham, Turkey, Roast Beef
& Grilled Vegetable Sandwiches & Wraps

SANDWICHES, WRAPS & SALAD \$16

Assortment of Ham, Turkey, Roast Beef
& Grilled Vegetable Sandwiches & Wraps,
plus Mixed Green Salad
with Ranch & Vinaigrette

BUILD YOUR OWN DELI PLATTER \$17

Assorted Platter of Freshly Sliced Deli
Turkey, Roast Beef & Ham
with Assorted Breads,
Fresh Lettuce, Tomatoes, Red Onions,
Dill Pickles, Assorted Cheeses,
Mustard & Mayo and choice of
Green Salad or Pasta Salad

SANDWICHES, WRAPS

& GOURMET SALAD \$18

Assortment of Ham, Turkey, Roast Beef
& Grilled Vegetable Sandwiches &
Wraps
Plus your choice of any Gourmet Salad
(from Page 3)

TUNA AVAILABLE UPON REQUEST

\$2 PER PERSON



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BOXED LUNCH

Each Boxed Lunch includes Boxed* Water,
Mustard, Mayo & Utensils.

**** SUBSTITUTE SODA FOR \$1.00 PER PERSON**

A discount of 50¢ per box will be given & service charge will be waived if boxed lunches are picked up from Islands Café.

ISLANDS CAFÉ BOXED LUNCH \$11.50

A freshly made Deli-style Sandwich & bag of Miss Vickie's Chips
(Turkey, Roast Beef, Ham &/or Vegetarian)

ANACAPA DELI SANDWICH BOXED LUNCH \$12.50

A freshly made Deli-style Sandwich, bag of Miss Vickie's Chips,
Cookie & whole Fresh Fruit
(Turkey, Roast Beef, Ham &/or Vegetarian)

SANTA CATALINA BOXED LUNCH \$14

An Italian-style Sub Sandwich with Ham, Salami & Pepperoni,
bag of Miss Vickie's Chips, Cookie & whole Fresh Fruit

SAN CLEMENTE DELUXE BOXED LUNCH \$15

Grilled Chicken Sandwich with fresh Lettuce, Tomatoes,
bag of Miss Vickie's Chips, Cookie & whole Fresh Fruit

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HOT APPETIZERS

(Priced per dozen)

BAKED BRIE CHEESE & PEAR IN PHYLLO CUP

\$16



SMOKED BEEF & BLACK BEAN EMPANADAS

\$28

with Chipotle Ranch Dip

CHICKEN SATAY

\$24

with Peanut Sauce



STUFFED JALAPENOS

\$16

with Cool Cilantro Dressing

MAC & CHEESE BITES

\$16



SPRING ROLLS

\$19

Ginger Spiced Asian Vegetables with Teriyaki Dipping Sauce



SPANAKOPITA

\$24

CHICKEN TAQUITOS

\$18

with Southwestern Chipotle Dip



MINI TRI TIP & BALSAMIC ONION SLIDERS

\$28



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COLD APPETIZERS

(Priced per dozen)

SEARED AHI TUNA WONTON

with Asian Mango Slaw

\$24



MINCED CURRY CHICKEN SALAD

In Crisp Phyllo Cup

\$18

DRIED FIG & GOAT CHEESE CROSTINI

with Balsamic Glaze

\$16



SPICY KOREAN BEEF

In Phyllo Cups

\$19

FRESH MOZZARELLA & TOMATO CANAPES

\$16

PINWHEEL SANDWICH PLATTER

\$15

FRESH CEVICHE

with Tortilla Chips

\$19



STRAWBERRY, FETA & CANDIED WALNUT SALAD

In Phyllo Cups

\$17

TUSCAN CROSTINI

With Sundried Tomato & Lemon Hummus

\$16



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COLD APPETIZERS

FLATBREADS

\$18 per dozen

BUFFALO CHICKEN

CALIFORNIA

Chicken, Bacon, Avocado, Tomato & Ranch

MARGHERITA PIZZA

ROAST BEEF & BOURSIN CHEESE

SOUTHWESTERN

Chicken, Black Beans, Corn, Cheddar Cheese & Cilantro

SPINACH, ARTICHOKE & TOMATO

SAUTÉED MUSHROOM WITH PARMESAN CHEESE



DIPS & PLATTERS

ANTIPASTI PLATTER *Assorted Meats, Cheeses & Vegetables*

GOURMET CHEESE & CRACKER PLATTER

FRESH FRUIT PLATTER

PITA CHIPS WITH ROASTED GARLIC HUMMUS

SPINACH & ARTICHOKE DIP *with Toasted Bread*

VEGETABLE CRUDITÉS *with Ranch Dressing*

SMALL

Serves 20-40

\$100

LARGE

Serves 50-75

\$135

\$90

\$115

\$80

\$105

\$70

\$95

\$75

\$100

\$70

\$95



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ISLANDS

THEMED BUFFETS

20 person minimum, OR + \$2 per person under

All Themed Buffets include a choice of Dessert,
Water and Iced Tea or Lemonade

*** SUBSTITUTE SODA FOR \$1.00 PER PERSON**

TASTE OF ITALY \$19

Chicken Milanese &
meat **OR** vegetable lasagna
Served with warm focaccia bread,
caprese salad & grilled vegetable salad.
Accompanied by grated parmesan cheese
& balsamic vinaigrette

DELUXE PASTA BAR \$18

Cheese tortellini, penne pasta,
Marinara, alfredo & pesto sauces.
Parmesan cheese, Caesar salad & garlic
bread.

Choice of 2 Hot Toppings:

Grilled chicken, Italian sausage, meatballs
or sautéed mixed vegetables

Choice of 3 Cold Toppings:

Tomatoes, black olives, artichoke hearts,
roasted red peppers, jalapeños
or mushrooms

TASTE OF ASIA \$21

Sweet & sour orange chicken
& coconut ginger white fish with choice of
steamed white rice **OR** vegetarian fried rice,
sesame bok choy & carrot stir fry.
Accompanied by crisp wontons,
spicy mustard, soy sauce & fortune cookies

SAN CLEMENTE DINNER \$24

Baked chicken cordon bleu
drizzled with white wine reduction
& lemon baked salmon, rice pilaf
& sautéed green beans.
Served with baby spinach salad,
candied walnuts, feta cheese
& dried cranberries

SOUTH OF THE BORDER FAJITA BAR \$20

Chipotle & lime marinated chicken breast,
Ancho rubbed flank steak,
Seasoned black **OR** refried beans,
Spanish rice & flour tortillas.
Accompanied by salsa, diced onions,
shredded cheddar cheese & sour cream
Add a Salad for \$2.50 | Guacamole \$1.50

SAN MIGUEL TACO BAR \$18

Seasoned ground beef &
Diced chipotle chicken with cilantro,
shredded lettuce, diced tomatoes, onions,
& shredded cheddar jack cheese.
Accompanied by Mexican hot sauce,
salsa, crispy taco shells & mixed green
salad with ranch & cilantro dressings
Add Guacamole for \$1.50

BAJA ENCHILADA BUFFET \$18

Chicken Enchiladas Verde &
Cheese Enchiladas in a Chile Rojo Sauce
with Spanish rice, seasoned black beans,
tortilla chips & salsa
Add a Salad for \$2.50
Guacamole \$1.50¢ | Sour Cream .75¢

MYKONOS GREEK BUFFET \$20

Roasted lemon chicken, spanakopita pie,
roasted potatoes & fresh pita chips
with tzatziki & Greek salad



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BUILD YOUR OWN BUFFET \$18

20 person minimum, OR + \$2 per person under

Buffets include Water & Iced Tea or Lemonade

* SUBSTITUTE SODA FOR \$1.00 PER PERSON

SALADS

Choose 1 (\$2.50 each additional)

MIXED GREEN

COLESLAW

POTATO

PASTA

CAESAR

CORN & RED PEPPER

SPINACH

\$1 extra

with Candied Walnuts, Feta & Cranberries

MIXED GREENS

\$1 extra

with Sliced Apples & Gorgonzola

SIDES

Choose 2 (\$2 each additional)

POTATOES

Mashed

Roasted

Au Gratin

\$2 extra

Loaded Mashed

\$2 extra

RICE

Cilantro Lime

Spanish

Jasmine

Pilaf

BEANS

Black

Refried

Baked

VEGGIES

Sautéed Mixed

Lemon Garlic

Soy Ginger

PROTEINS

Choose 1 (\$4 each additional)

GRILLED & MARINATED CHICKEN BREAST

Cilantro Lime

Chipotle

Teriyaki

Sweet & Sour

Garlic Herb

FISH

Tilapia with Lemon Caper Sauce

Salmon

\$4 extra

Shrimp

\$6 extra

FLANK STEAK **\$4 extra**

Garlic Rubbed

Cajun

Teriyaki

Grilled with Chimichurri

OTHER OPTIONS

Mac & Cheese

Penne Pasta

with Pesto & Tomatoes

Mediterranean Couscous

with olives, tomatoes & feta

DESSERTS

Choose 1

HOMEMADE COOKIES

FUDGE BROWNIES

DESSERT BARS

FRESH SLICED FRUITS & BERRIES

BASKET OF WHOLE FRUIT



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BUILD YOUR OWN BBQ \$19

20 person minimum, OR + \$2 per person under

Buffets include Water & Iced Tea or Lemonade

* SUBSTITUTE SODA FOR \$1.00 PER PERSON

SALADS

Choose 1 (\$2.50 each additional)

MIXED GREEN

COLESLAW

POTATO

PASTA

CAESAR

CORN & RED PEPPER

SPINACH

\$1 extra

with Candied Walnuts, Feta & Cranberries

MIXED GREENS

\$1 extra

with Sliced Apples & Gorgonzola

SIDES

Choose 2 (\$2 each additional)

POTATOES

Mashed

Roasted

Au Gratin

\$2 extra

Loaded Mashed **\$2 extra**

BAKED BEANS

VEGGIES

Sautéed Mixed

Corn on the Cob

OTHER OPTIONS

Mac & Cheese

Watermelon Slices

Corn Bread

Garlic Bread

PROTEINS

Choose 2 (\$4 each additional)

BBQ CHICKEN BREAST

HAMBURGERS

TURKEY BURGERS

HOT DOGS

VEGGIE BURGERS

FLANK STEAK

\$4 extra

DESSERTS

HOMEMADE COOKIES

FUDGE BROWNIES

DESSERT BARS

FRESH SLICED FRUITS & BERRIES

BASKET OF WHOLE FRUIT



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ISLANDS

BUILD YOUR OWN 10" RICE BOWL \$15

Upgrade to 12" Plate for \$2 Per Person - 20 person minimum, OR + \$2 per person

Buffets include Water & Iced Tea or Lemonade

* SUBSTITUTE SODA FOR \$1.00 PER PERSON

RICE

Choose 1 (\$2 each additional)

BROWN

CILANTRO LIME

COCONUT

COUS COUS

JASMINE

SPANISH

QUINOA \$2 extra

SAUCES

Choose 1 (\$1.50 each additional)

BBQ with Corn Salsa

COCONUT CURRY

GINGER MISO

TERIYAKI

GREEN CHILI with Cheese & Sour Cream

RED ENCHILADA with Cheese & Sour Cream

PROTEINS

Choose 1 (\$4 each additional)

GRILLED & MARINATED CHICKEN BREAST

GROUND BEEF

TILAPIA

TOFU

SHRIMP \$6 extra

FLANK STEAK \$4 extra

HOT TOPPINGS

Choose 1 (\$2 each additional)

BLACK BEANS

SAUTEED VEGGIES

FAJITA-STYLE CORN MEDLEY

DESSERTS

HOMEMADE COOKIES

FUDGE BROWNIES

DESSERT BARS

FRESH SLICED FRUITS & BERRIES

BASKET OF WHOLE FRUIT

EXTRAS

CRUMBLED BACON

\$1.50 extra

GUACAMOLE

\$1.50 extra

SOUR CREAM

75¢ extra

TROPICAL SALSA

\$1 extra



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DESSERTS

Choice of the following is included with every Hot Buffet, Sandwich or Salad Platter:

FRESH BAKED CHOCOLATE CHIP COOKIES

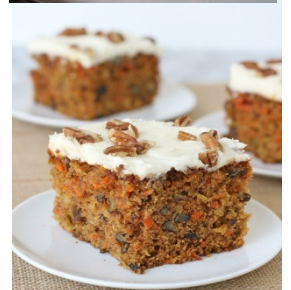
HOMEMADE FUDGE BROWNIES

FRESH SLICED FRUITS & BERRIES

ASSORTED COOKIES

DECADENT DESSERT BARS

BASKET OF WHOLE FRUIT



A LA CARTE

ASSORTED COOKIES

\$12 per dozen

CHOCOLATE CHIP COOKIES

\$13 per dozen

ASSORTED DESSERTS TRAY

\$15 per dozen

Cookies, Brownies & Bars

GOURMET DESSERTS

\$5.00 per person a la carte OR
Upgrade Buffet Dessert for \$3.50 per person

CARROT CAKE *with Cream Cheese Frosting*

MIXED BERRY COBBLER *with Whipped Cream*

CLASSIC TIRAMISU

NEW YORK STYLE CHEESECAKE

CHOCOLATE FUDGE CAKE



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BEVERAGES

Ice Water plus choice of Iced Tea OR* Lemonade is included with every Hot Buffet, Sandwich or Salad Platter.

* ADD BOTH FOR \$1 PER PERSON; SUBSTITUTE SODA FOR \$1.00 PER PERSON

COLD BEVERAGES

ICE WATER	\$2 per person
ICED TEA & WATER	\$3 per person
LEMONADE & WATER	\$3 per person
PUNCH & WATER	\$3 per person
HORCHATA	\$3 per person
ASSORTED SODAS (Coke, Diet Coke & Sprite)	\$3 each
BOXED WATER (330mL)	\$4 each



HOT BEVERAGES

REGULAR COFFEE ONLY	\$3 per person
HOT CHOCOLATE ONLY	\$3 per person
BEVERAGE STATION	\$4 per person <i>with food order</i>
<i>Regular & Decaf Coffee, Assortment of Hot Herbal Teas & Ice Water</i>	\$5 per person <i>a la carte</i>



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ALCOHOL

All catering clients must adhere to CSUCI's alcohol policies (Policy #SA.03.003). In the event a group violates CSUCI's policies, UAS may decline to provide future alcohol services to that group.

Our Bartenders are TIPs trained and authorized to close any bar at any time at their sole discretion.

If you are serving alcohol on campus, you must complete the 25Live form at least 30 days prior to your event in order to receive the necessary campus approvals for a liquor license.

ASSORTMENT OF WHITE & /OR RED WINES	\$22 per bottle
ASSORTMENT OF DOMESTIC BEERS	\$6 per bottle
* IMPORTED BEERS	\$7 per bottle
BARTENDING FEE	\$25 per Bartender*, per hour (2 Hour Minimum) * 1 Bartender per 100 guests
CORKAGE FEE	\$18 per bottle \$200 per keg

**** YOU WILL NEED TO SUPPLY ALL EQUIPMENT ALONG WITH THE KEG****



CATERING POLICIES

To ensure a successful event, please contact us as soon as you begin planning and consider all of the following:

GUEST COUNTS: Final guest count is due 5 full business days prior to event. If the actual number in attendance is greater than the amount confirmed, UAS catering cannot guarantee that adequate quantities will be available for all guests.

CANCELLATIONS: Catered services cancelled less than three business days prior to the event will be assessed a 50% charge of the total bill. Events cancelled less than one business day, excluding the day of the event, will be charged in full.

MINIMUMS:

- There is a \$350 food and beverage minimum for all full-service catering events.
- Minimum waived for anything that is picked up at Islands Café.
- Hot Buffets have a Minimum of 30 people OR pay \$4 per person under minimum.
- **Boating Center Deliveries:** \$350 minimum
- **Weekend Events:** \$750 minimum

EVENT SERVICE TIME: UAS Catering will arrive prior to the designated start time in order to allow adequate time to set up the event. Please have the doors unlocked and the room/area set up so that there are no delays. **(Client is responsible for confirming tables and trash services through Conference & Events or Facilities).**

PICKUP: UAS Catering will work with you to determine an event pick up time. While we understand that some events require the use of the room for extended periods of time, please remember that for the safety of your guests, perishable foods need to be cleaned up within a certain amount of time of set up. We will coordinate with you to ensure the least amount of disturbance possible.

CATERING POLICIES

FOOD & BEVERAGE LEFTOVERS: All leftover food is the property of UAS Catering. For food safety reasons, we cannot allow you to remove any perishable items at the end of an event. Nonperishable items (baked goods, etc.) may be taken. However, arrangements must be made by you to do so as we do not provide to-go containers. **Our platters, baskets and other equipment may not be taken from the event. Any missing equipment will be billed to the host of the event.**

PLATES & UTENSILS: All catered events will be served with appropriate plates, eating utensils and cups, based on the service level chosen, in quantities sufficient to service the event. All excess plates and utensils are the property of UAS Catering and may not be removed from the event. In the event any condiments or paper goods are taken from the event, a fee of \$100 will be assessed.

SERVING UTENSILS: All events will be provided with proper serving equipment to ensure safe and proper temperatures and efficient service.

PAYMENT METHODS: Once a banquet event order (BEO) is approved, an accounting string needs to be provided. Orders are not confirmed and catering will not be delivered without an accounting string number. External caterings must be paid in full prior to the event. We accept cash, check, Visa and MasterCard.

ALCOHOL POLICY: All catering clients must adhere to CSUCI's alcohol policies (Policy #SA.03.003). In the event a group violates CSUCI's policies, UAS may decline to provide future alcohol services to that group. Our Bartenders are TIPs trained and authorized to close any bar at any time at their sole discretion. **If you are serving alcohol on campus, you must complete the 25Live form at least 30 days prior to your event in order to receive the necessary campus approvals for a liquor license.**

DIETARY RESTRICTIONS: UAS Catering is happy to accommodate dietary restrictions with advanced notice.