




HARVEY MUDD  
C O L L E G E

# Catering Guide



# Table of Contents

<b>Harvey Mudd Catering</b> .....	
<b>Planning Your Event:</b>	
<b>Event Details</b> .....	<b>1</b>
<b>Policies</b> .....	<b>2</b>
<b>Seafood Policy</b> .....	<b>3</b>
<b>Menu Items For Your Event:</b>	
<b>Breakfast Buffet Offerings</b> .....	<b>4</b>
<b>Continental Breakfast</b> .....	<b>5</b>
<b>Breakfast Pastries À La Carte</b> .....	<b>6</b>
<b>Deli Concepts:</b>	
<b>Box Lunches</b> .....	<b>7</b>
<b>Sandwiches</b> .....	<b>8</b>
<b>Wraps and Salads</b> .....	<b>9</b>
<b>Buffets</b> .....	<b>11</b>
<b>Full Service Menus:</b>	
<b>Main Entrées</b> .....	<b>13</b>
<b>Main Entrées and Side Dishes, Desserts</b> .....	<b>15</b>
<b>Hors D'oeuvres</b> .....	<b>16</b>
<b>Packaged Receptions</b> .....	<b>18</b>
<b>Desserts and Cakes</b> .....	<b>19</b>
<b>Beverages</b> .....	<b>20</b>

# Harvey Mudd Catering

Harvey Mudd Catering is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. From simple morning breakfasts, garden weddings, served dinners, buffet meals to gala receptions, we will work closely with you to provide a high quality professional service.

If you are not already familiar with our services, this brochure contains a sampling of the menus and packages that we offer. Our specialty is working one-on-one with you to create a special menu and event that is uniquely yours. Please take some time to look through our catering brochure. If you have any questions or concerns, please call or email us. We all look forward to helping you plan and execute your event.

Contact us at:

909-607-2675

or email us at:

[dining\\_services@hmc.edu](mailto:dining_services@hmc.edu)

# Planning Your Event at Harvey Mudd



Some arrangements can be made by phone; others will require that you make an appointment. This is the time for a thorough discussion of specific details. We can help you make all of the necessary decisions. The catering office is located in the Hoch-Shanahan Dining Commons.

After your menu and details have been finalized, you will receive a contract confirming all of the food, room arrangements and decorations. Please review the information and confirm with the Catering Office.

**Harvey Mudd Catering** can provide different types of services customized for the College community. We specialize in being your only full service caterer on and off campus. We are proud to serve the students, staff, faculty, administration and visitors of Harvey Mudd College.

## **1. Decide the nature of your event.**

- Will it be a dinner? If so, will there be appetizers?
- Will it be a reception?
- Will the guests stand or be seated?
- Will colored linen be needed? Floral arrangements? Centerpieces?
- Will it be formal, casual, or in-between?
- What is the budget?
- Shall it be hot or cold food?

## **2. Reserve the room.**

Contact the Facilities Use Coordinator at 909-607-0896 for room reservations. You should reserve your room as early as possible to ensure a desired location. At the time you reserve your room, make arrangements for any room set up details such as tables, chairs, room layout, and any audio visual equipment you may need.

## **3. Contact the Catering Office.**

Contact the Catering Event Coordinators at:  
(909) 607-0419 or (909) 607-2675.



## Changes and Cancellations

Events may be changed or cancelled without incurring any additional charges up to noon, three working days prior. Any events booked or changed within three days of the event may be assessed a late fee of \$35 and may incur charges for additional labor billed at \$30 per hour with a four hour minimum. Your catering sales coordinator will inform you of all additional charges at the time changes are made.

Cancellations made less than 3 working days prior to your event may be charged a percentage or up to 100% of the total amount of your scheduled event.

## Policies and Procedures

### Advance Notice

For optimum results please call at least two weeks before the event. The minimum notice required for catering orders is one week. This is not a guarantee of service since our calendar may be full on a particular day. To avoid this situation, please call our office as soon as you determine you require or desire catering services. Orders received less than three (3) working days prior to the event will be accepted when possible and may be subject to an accommodation fee of \$35 and labor charges, if applicable.

*Delivery charge may apply for off-Campus events.*

### Attendance Guarantees

A guarantee of attendance is due by noon, three (3) working days prior to the event and is not subject to reduction. In the event a guarantee is not received, we will use the estimated attendance as the guarantee.

Harvey Mudd Catering will prepare 5% over the guarantee, but will not be responsible for products and services over and above that amount. Billing will be based on the guaranteed number or actual attendance, whichever is greater.

### Food Safety

*Due to food safety liability, guests may not remove food from the function site.*

## Seafood Policy

Harvey Mudd Catering is dedicated to addressing the concern for wild fish populations and the health of our global waters by ensuring that our seafood is caught or raised sustainably. We know that this will help us ensure the long-term viability of our seafood supply and meet the needs of clients who are increasingly concerned about the sustainability of our planet. Based on this policy, there will be times during the year that some seafood will not be available.

# Menu Items for Your Event

## Breakfast Buffet Offerings

Service tables are set up with linen, quality plasticware and centerpiece. China service is available for an additional \$1.25 per person.

### Platt Classic Breakfast

#### **\$8.50 per person**

Choice of ham, maple-smoked bacon or chicken-apple sausage links. Roasted red potatoes with onions and peppers, scrambled eggs cooked with jalapeño cheddar cheese. Fresh baked muffins and fruit-filled Danish. Coffee, assorted teas and orange juice.

### Route 66 Breakfast

#### **\$9.75 per person**

Choice of ham, apple-smoked bacon or chicken-apple sausage links. Fresh golden cinnamon French toast and warm maple syrup. Cheese and scallion frittata, roasted red potatoes with onions and peppers. Seasonal fresh fruit platter and assorted breakfast pastries. Coffee, assorted teas and orange juice.

### Country Breakfast

#### **\$8.00 per person**

Ranch-style biscuits with sausage gravy, scrambled eggs, HMC's famous breakfast potatoes and jalapeño corn muffins with honey butter, assorted jams and butter. Coffee, assorted teas and orange juice.

### Padua Hills Champagne Brunch

#### **\$17.50 per person**

Omelets and Belgian waffles prepared to order. Carved honey ham or turkey, crisp apple-smoked bacon and roasted red potatoes with onions and peppers. Scrambled eggs with lobster. Seasonal fresh fruit platter. Fresh granola and flavored yogurt. Croissants, assorted muffins and assorted fruit Danish. Honey, assorted jams and butter. Sparkling cider, coffee, assorted teas and orange juice. *(Minimum of 50 people – Price includes on-site chef)*

# Breakfast

## Continental Breakfasts

Service tables are set up with linen, quality plasticware and centerpiece. China service is available for an additional \$1.25 per person.

### Jacobs Coffee Service

**\$2.50 per person**

Freshly brewed regular and decaf coffee, hot water with assorted tea bags, individual packets of sugar, sweetener and creamer, lemon wedges and ice water.

### Olin Continental

**\$3.95 per person**

Freshly brewed regular and decaf coffee, hot water with assorted tea bags and your choice of assorted breakfast pastries.

### Parsons Continental

**\$4.95 per person**

Freshly brewed regular and decaf coffee, hot water with assorted tea bags and your choice of assorted breakfast pastries. Chilled juice and ice water.

### Kingston Continental

**\$5.95 per person**

Freshly brewed regular and decaf coffee, hot water with assorted tea bags and your choice of assorted breakfast pastries. Chilled juice and seasonal fruit tray.

### Healthy Continental

**\$6.50 per person**

Low-fat fruit yogurt and granola, skim or low-fat milk and dried fruit. Sliced fresh fruit, chilled orange juice and bottled water, bran muffins. Coffee service and specialty teas.



# Breakfast



## Pastries à la Carte Per Person

Large English scones	<b>\$2.00</b>
Bagels with assorted cream cheese	<b>\$1.90</b>
Croissants with fresh preserves and butter	<b>\$1.80</b>
Mini croissants with fresh preserves and butter	<b>\$1.20</b>
Fresh fruit and cream cheese filled danish	<b>\$1.60</b>
Buttermilk coffee cake	<b>\$1.80</b>
Assorted breakfast breads	<b>\$1.35</b>
3 oz. assorted muffins	<b>\$1.80</b>
Large cinnamon rolls	<b>\$2.10</b>
Mini fruit empanadas	<b>\$1.60</b>

# Deli Concepts



## Brown Bag Lunch

**\$8.50 per person**

Turkey, ham, roast beef, or roasted vegetables on white, whole wheat, sourdough, rye, or french roll. One bottled water or soda. Choice of chips, pasta or potato salad, condiments and wetnap. Whole seasonal fruit and cookies.

## Presidential Box Lunch

**\$9.95 per person**

Grilled chicken, turkey, ham, roast beef or roasted vegetables on a croissant, HMC favorite onion dill roll, baguette or foccacia. One bottled water or soda, choice of chips or pasta salad, condiments and wetnap. Seasonal fruit dessert bar.

# Sandwiches

Service tables are set with linen, quality plasticware and centerpiece. Sandwiches and wraps include: side salad, sliced fresh fruit, ice tea, ice water and dessert bar.

## The Claremont Croissant

**\$10.95 per person**

Choice of sliced ham and Swiss cheese, breast of turkey with provolone cheese or sliced roast beef with provolone cheese. Served on a fresh croissant with green leaf lettuce and tomato slices.

## The Mudd Club

**\$10.95 per person**

Sliced breast of turkey, crisp maple bacon, avocado, lettuce, tomato and red onion. Served on seven-grain bread.

## The Native

**\$10.95 per person**

Shaved ham with herbed cream cheese, fresh cucumber slices, lettuce, tomato and red onion. Served on an onion or plain bagel.

## Chef's Specialty Sandwich

**\$10.95 per person**

Grilled chicken breast with Brie cheese, roasted pears and red peppers, red leaf on foccacia bread.

## The Venetian

**\$9.95 per person**

Fresh basil, mozzarella, and vine-ripened tomatoes. Served on garlic-herb foccacia.

# Wraps and Salads

## Southwestern Wrap

**\$9.95 per person**

Grilled strips of beef or chicken, shredded lettuce, tomatoes, green onions, sour cream, guacamole and salsa, wrapped in a southwestern jalapeño tortilla.

## Spicy Chicken Wrap

**\$9.95 per person**

Grilled strips of chicken in a spicy honey-habanero sauce, smoked cheddar cheese, avocado and green onion, wrapped in a tomato basil tortilla.

## BLT Wrap

**\$9.95 per person**

Crisp maple bacon, romaine lettuce, fresh tomatoes, roasted red pepper aioli, wrapped in a fresh tortilla.

## Gourmet Roasted Vegetable Wrap

**\$9.95 per person**

Grilled vegetables marinated and tossed in a herbed vinaigrette topped with feta and fresh spinach, wrapped in a tomato basil tortilla.

## Chicken Cordon Bleu Wrap

**\$9.95 per person**

Grilled chicken breast, honey-baked ham, Swiss cheese, gorgonzola, romaine lettuce, and fresh tomatoes, wrapped in a wheat tortilla.

## Chef Cobb Salad

**\$10.95 per person**

Julienne strips of turkey and ham, cheddar and Swiss cheese, egg, cucumber slices, tomato, marinated asparagus and crumbled bacon atop a bed of tossed greens, served with crumbly bleu cheese dressing.

## Watercress and Spinach Salad with Shrimp

**\$10.95 per person**

Grilled shrimp, red and yellow peppers, roma tomatoes on a bed of watercress and radicchio tossed in our olive oil-balsamic vinaigrette.

## Chicken Caesar Salad

**\$10.95 per person**

Marinated grilled chicken breast served over a bed of crisp romaine lettuce, garlic croutons and parmesan cheese. All tossed with our traditional Caesar dressing.

## Five Spice Grilled Salmon Salad

**\$11.95 per person**

Baby greens with five-spice crusted filet of salmon, bean sprouts, sweet red peppers, mandarin oranges and scallions. Topped with a yogurt orange dressing.

# Salads

## Asian Chicken Salad

**\$10.95 per person**

Marinated chicken breast tossed with Asian style noodles topped with peanuts, green onions, fresh ginger, bamboo shoots, water chestnuts, red peppers, carrots, and celery. Served with a spicy peanut sauce.

## Santa Fe Chicken Salad

**\$11.50 per person**

Fried red pepper flour tortilla filled with fresh greens, sliced avocado, black beans, roasted peppers, jack cheese, jalapeños, roasted corn, tomatoes, green onions and salsa. Served with a creamy chipotle dressing.



## Chef's Specialty Chicken Salad

**\$11.50 per person**

Pepper crusted chicken breast, gorgonzola cheese, roasted red peppers, candied walnuts, red onions, julienne apples. Served with a cream/chile ancho dressing.

## Treasurer's Salad

**\$12.50 per person**

Grilled shrimp on a bed of fresh spring mix and tossed with raisins, walnuts, bleu cheese and sliced avocados. Served with sesame lime dressing.

# Buffets

Service tables are set up with linens, quality plasticware and center piece. China service is available for an additional \$1.25 per person. *10 guest minimum.*

## Salad Buffet

### **\$9.95 per person**

Choice of four salads, dinner rolls with butter, dessert bar, ice water and ice tea.

*Choose from:*

Tossed garden

Salad served with two dressings

Fresh fruit salad

Roasted red potato salad

Tortellini pesto salad with tomatoes

Pasta and vegetable salad

Roasted vegetables with grilled chicken salad

Chicken caesar salad

Cobb salad platter

Waldorf chicken salad

Marinated Greek steak salad

Beef filet salad

## The Sandwich Board

### **\$10.95 per person**

Mixed green salad with two dressings, roasted red potato salad, fresh fruit salad, sliced honey ham, roast beef, and roasted turkey, sliced cheddar, Swiss, and provolone cheeses, basket of assorted breads, appropriate relish and condiment tray, assorted cookies or brownies, ice tea or lemonade.

## Mexican Fiesta

### **\$14.95 per person**

Choice of two: carne asada, marinated charbroiled chicken, lobster enchiladas, or potato enchiladas, Mexican rice, pinto beans, mixed green salad with cilantro Caesar dressing, flour tortillas, shredded cheese, lettuce, tomatoes sour cream, salsa, guacamole, fruit empanadas, ice tea or lemonade.

## Asian Rim

### **\$13.95 per person**

Choice of two entrées: Chinese spareribs, hoisin duck, mandarin beef or sweet and sour chicken, mango stir-fry carrots and oranges, fried vegetarian rice, steamed vegetables, vegetarian egg roll, almond cookie, ice tea or lemonade.

## Santa Rosa BBQ

### **\$13.75 per person**

Choice of two entrées: BBQ pulled pork, maple glazed chicken, barbecue style roasted tri-tip, or BBQ pork ribs ranch style beans, cole slaw, potato salad, corn on the cobb, homestyle biscuits, ice tea or lemonade.

# Buffets

## Picnic Barbeque

**\$9.95 per person**

Grilled hot dogs, hamburgers, and/or vegetable burgers served on buns with condiments. Condiments include ketchup, mustard, diced onion, sliced pickle. New red skin potato salad, creamy California coleslaw, corn on the cobb, fresh fruit salad and chocolate brownies.

## Portofino

**\$15.95 per person**

Antipasto salad or caesar salad, garlic bread. Choice of two pastas: spaghetti, angel hair, rotelli, fettuccini, rigatoni or penne. Choice of two sauces: marinara, pesto, alfredo or meat marinara. Choice of two entrées: stuffed chicken risotto, salmon alfredo, lasagna (meat or vegetarian), veal scaloppini, Italian sausage, eggplant parmesan, or cannoli. Ice tea or lemonade.

## Mediterranean

**\$15.95 per person**

Grilled lemon shrimp, saffron rice, gyro bar. Marinated sliced chicken breast, roasted vegetables, warm pitas, shredded lettuce, feta cheese, sliced onions, diced tomatoes and cucumber sauce, white bean salad, eggplant spread with pita chips and fruit tart. Ice tea or watermelon punch.

## The Carvery

**\$19.50 per person**

Choice of two entrées: roast prime rib, honey baked ham, or roast turkey. Choice of one vegetarian entrée: vegetarian lasagna, mushroom fettuccini alfredo or stuffed portobello mushroom, green garden salad with bleu cheese. Mashed potatoes, fresh seasonal vegetables. Fancy dinner rolls and butter. Ice tea or lemonade. The carvery requires a minimum of 40 guests. The price includes a chef attendant for carving.

## The Seven Seas

**\$17.25 per person**

Crab cakes with cocktail sauce, tartar sauce and lemon wedges. Choice of two entrées: bacon wrapped alaskan scallops, grilled halibut fillet, shrimp scampi and fresh vegetables. Choose one: oven roasted potatoes, rice pilaf, bleu cheese, mashed potatoes, twice baked potatoes, or pasta alfredo. Dinner rolls and butter.





# Full Service Menus

Our full service menus are diversified to satisfy any taste. This menu includes china service and linen for the dining tables. Each meal includes: a side salad, side dish, chef's selection of seasonal vegetables, assorted breads and butter, dessert selection, coffee, ice tea and ice water.

## Main Entrées Per Person

### Chicken

Roasted rosemary garlic chicken	<b>\$14.50</b>
Chicken breast stuffed with mozzarella and basil	<b>\$15.50</b>
Braised chicken breast with marsala wine sauce and mushrooms	<b>\$15.50</b>
Chicken breast stuffed with roasted corn and jack cheese topped with chile ancho sauce and corn relish	<b>\$15.50</b>

### Beef

Roasted prime rib served with au jus and horseradish sauce	<b>\$17.50</b>
Eight oz. grilled New York steak with roasted onions and mushroom sauce	<b>\$17.50</b>
Filet mignon topped with dijon mustard sauce	<b>\$19.75</b>
Top sirloin served with onions and bleu cheese glaze	<b>\$16.75</b>

# Full Service Menus

## Main Entrées Per Person



### Pork

Stuffed tenderloin stuffed with cranberry-walnut dressing	<b>\$14.75</b>
Grilled double pork chops	<b>\$14.50</b>
Pork medallions pan seared, served with plum sauce	<b>\$15.50</b>

### Vegetarian

Vegetarian asparagus tart	<b>\$12.50</b>
Sonora tostada, black bean tostada with jack cheddar cheese, black olives, tomatoes and mild green chilies	<b>\$12.50</b>
Grilled portabella stuffed mushrooms served with fresh pasta	<b>\$13.50</b>
Lasagna roll, ricotta cheese with spinach and fresh herbs	<b>\$12.50</b>
Chile relleno, poblano chile stuffed with cheese topped with chunky salsa	<b>\$12.50</b>

# Full Service Menus

## Main Entrées Per Person

### Seafood

Cuban grilled salmon	\$15.75
Cajun seafood platter, broiled sea scallops, broiled shrimp and broiled halibut cooked with a subtle hint of the Bayou	\$19.25
Sweet and spicy cuban marinated salmon	\$15.75
Skewered citrus shrimp	\$15.75
Poached halibut, served with lemon-herbed butter	\$15.75
Scallops with fettuccine, grilled scallops with a rich veloute cream sauce	\$14.25
Crab cakes, with pineapple-papaya salsa and crème fraiche	\$14.95

### Side Dishes

*Choice of One:*

- Roasted sweet potatoes
- Baked potatoes
- Garlic mashed potatoes
- Roasted red potatoes
- Three-cheese risotto
- Wild rice
- Rice pilaf
- Penne with tomato, basil, and garlic tossed in infused oil

### Dessert Selection

*Choice of One:*

- New York cheesecake with fruit topping
- Carrot cake
- German chocolate cake
- Black forest cake
- Chocolate cake
- Lemon chiffon cake



# Hors D'oeuvres

Create your own hors d'oeuvres package. The ideal selection for a 2 hour reception is 8 items per guest. Service tables are set up with linens, quality plasticware and center piece. China service is available for an additional \$1.25 per person.

## **Cold Hors D'oeuvres Per Person** *(unless otherwise noted)*

Pita chips with choice of dip: hummus, shrimp or spinach and artichoke dip	<b>\$1.50</b>
Polenta corn cakes with grilled shrimp	<b>\$2.50 each</b>
Sushi	<b>\$1.75 per piece</b>
Crostini with spicy mango and shrimp salsa	<b>\$1.50 each</b>
Chipotle beef on tortillas with avocado	<b>\$1.75 each</b>
Seven layer dip	<b>\$1.75</b>
Fresh chips and dining services famous salsa	<b>\$1.75</b>
Tomato bruchetta	<b>\$1.50</b>

## **Hot hors d'oeuvres Per Person** *(unless otherwise noted)*

Spanikopita	<b>\$1.25 each</b>
Bleu cheese stuffed mushroom caps	<b>\$1.50</b>
Meatballs with choice of sauce: apricot, BBQ, Swedish, sweet and sour or curry	<b>\$1.50</b>
Vegetarian stuffed sun-dried tomatoes and cheese mushroom caps	<b>\$2.00</b>
Savory chicken drummettes	<b>\$2.50</b>
Skewered chicken with peanut sauce	<b>\$2.50</b>
Mini grilled perogi with onions and olive oil	<b>\$1.50</b>
Stuffed herb cream cheese fresh jalapeños	<b>\$1.75</b>
Mini assorted quiche	<b>\$2.75</b>
Mini smoked chicken quesadillas	<b>\$2.00</b>
Chipotle beef on tortilla with avocado cream	<b>\$1.75</b>

# Hors D'oeuvres

## Seafood Selections Per Person

Smoked salmon canapés with dill cream cheese (cold)	\$2.75
Turbot ceviche wrapped smoke salmon	\$2.75
Tuxedo shrimp with Diablo sauce	\$4.00
Wocktail ( <i>bacon wrapped shrimp</i> )	\$4.00
Ahi tuna sticks	\$3.50
Oyster Rockefeller	\$3.75

## Platters Per Person

Vegetable platter with dip	\$1.85
Fresh fruit platter	\$1.85
Domestic cheese platter	\$2.25
Antipasto platter	\$2.50

## ● Chocolate Fountain \$125 ●

*Serves 25 people*

### Dipping Ingredients:

Strawberries  
Bananas  
Marshmallows  
Cantaloupe  
Honeydew  
Pound Cake

# Packaged Receptions



## The Adobe **\$6.95 per person**

Mini chicken filled empanadas, black bean and queso dip, red pepper pesto and sun-dried tomato torte, fresh crudité basket with jicama salsa.

## Mama Mia **\$6.95 per person**

Deep fried mini ravioli with marinara sauce, mini calzones, buffalo or honey drizzled drummettes, fresh crudite basket with jicama salsa.

## The Grecian **\$6.95 per person**

Mini brie en crouete, spanikopita, black bean, feta dip served with baked pita triangles and Baklava.

## Olé **\$7.95 per person**

Mini beef sopes, mini chicken chimichangas or mini chicken tamales, cream cheese stuffed fresh jalapeños, tri-colored tortilla chips with salsa.

## The Ming **\$6.75 per person**

Potstickers: meat and vegetarian, sweet-n-sour sauce shrimp, egg roll, sesame chicken bites with spicy mustard and almond cookies.

## The Queen **\$7.50 per person**

Petite assorted quiche, grilled chicken, bacon wrapped figs, spinach and artichoke cheese dip with toasted crostini, fresh fruit kabobs.

## Toltec Tacos **\$8.50 per person**

*(includes on-site cook)*

A college favorite! Our famous carne asada tacos prepared on site. Includes a salsa bar consisting of pico de gallo, salsa verde and our equally famous house salsa. Includes guacamole, onions, cilantro, sliced radishes, pickled jalapeños, carrots and onions.

# Desserts and Cakes

## Delightful Desserts Per Person *(unless otherwise noted)*

New York cheesecake <i>with choice of fruit topping</i>	\$2.75
Oreos cheesecake	\$2.75
Tiramisu	\$3.25
Chocolate decadence	\$4.00
Lemon meringue tart	\$3.25
Fresh fruit tart	\$3.25
Raspberry mousse <i>(Served with a chocolate shell, fresh berries and mint)</i>	\$4.00
Mini éclairs	\$1.30
Large chocolate covered strawberries with stem	\$2.35 per piece
Baklava	\$2.10 per piece

## By the Dozen

Fresh baked cookies	\$7.50
Assorted gourmet dessert bars	\$18.75
Brownies	\$14.25

## Luscious Cakes

Cake flavors include choice of:

white, chocolate, carrot, German chocolate, chocolate fudge, marble, spice, lemon chiffon or raspberry marble swirl.

### *Frosting choices:*

whipped cream, butter cream, or cream cheese.

### *Double layer cakes include choice of filling:*

whipped cream, butter cream, raspberry, strawberry, chocolate buttercream, or lemon

# Beverages

## Beverage Varieties

The following beverages are priced by the gallon.  
(15 eight oz. servings per gallon)

House coffee (regular and decaf)	<b>\$10.75</b>
Orange juice	<b>\$12.50</b>
Hot chocolate	<b>\$10.75</b>
Hot teas	<b>\$10.50</b>
Lemonade	<b>\$10.75</b>
Ice tea	<b>\$10.75</b>
Harvey Mudd citrus punch with fresh fruit	<b>\$12.75</b>
Apple, cranberry or grapefruit juice	<b>\$12.50</b>

## Bottled and Canned Beverages

Assorted Coca Cola products (diet and regular)	<b>\$1.50</b>
HMC bottled water	<b>\$1.50</b>
Perrier sparkling water 11.5 oz.	<b>\$2.00</b>
Bottled assorted juices 8 oz.	<b>\$2.00</b>
Sparkling cider 25 oz.	<b>\$5.00</b>

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