

On Site Contact Name: _____ Phone Number: _____

Delivery to (Room): _____

Event Date: _____ Event Time: _____ # of Attendees: _____

BREAKFAST*

- **Rise & Shine Continental, \$16 per person**
Fresh brewed coffee, tea and decaf, fruit juice, assorted breakfast pastries, sliced fruit

Time Served: _____

- **Farmer's Table Buffet, \$21.60 per person**
Rise & Shine menu PLUS cage free eggs with crème fraiche, Applewood smoked bacon, chicken apple sausage, herb roasted potatoes

Time Served: _____

LUNCH*

- **Plated Entrees – indicate quantity**
 - Grilled chicken, piquant salsa verde, wild grain medley, farmers market vegetable
Qty: _____ at \$16.80/ea
 - 5 Spice braised short rib, braising reduction, wasabi mashed potatoes, farmers market vegetable
Qty: _____ at \$20.80/ea
 - Pan seared salmon, citrus butter sauce, wild grain medley, farmers market vegetable
Qty: _____ at \$22.40/ea
 - Grilled fillet of sirloin, chimichurri drizzle, crispy Yukon potatoes, farmers market vegetable
Qty: _____ at \$22.40/ea
 - Moroccan stuffed peppers, couscous, dried currants, almonds, mint (vegan)
Qty: _____ at \$16/ea

Time Served: _____

RECEPTIONS

Contact your Sales Manager for options

*Additional breakfast and lunch options available

Buffet service requires a minimum of 25 guests

BREAK PACKAGES

Time served: _____

- Energy Break, \$9.60 per person
- Mezzo Plater, \$12.80 per person
- BYO Super Food Trail Mix, \$12.80 per person
- Candy Store, \$7.20 per person

A LA CARTE ITEMS- billed based on # of attendees

- House-made potato chips w/buttermilk ranch & French onion dip, \$5.60 pp
- Tortilla chips w/ salsa & guacamole, \$4.80 pp
- Pita chips with hummus, spinach dip & baba ghanoush, \$5.60 pp
- Trail mix / snack bags, \$3.20 each
- Assorted granola / energy bars, \$3.20 each
- Assorted whole fresh fruit, \$1.60 each
- Jumbo soft pretzels w/ mustard, \$32 per dozen
- Assorted cookies & brownies, \$36.80 per dozen
- Assorted cupcakes, \$48 per dozen
- Soft drinks, \$3.20 each
- Bottled / mineral water, \$3.60 each
- Assorted Naked Juice, \$5.20 each
- Premium soft drinks (Izze), \$4.50 each
- Lemonade, \$41.60 per gallon
- Infused Spa Water, \$100 each
- Fresh brewed iced tea, \$41.60 per gallon
- Fresh brewed coffee, tea or decaf, \$65.60 per gallon

ADDITIONAL ITEMS

- Standard poly-cotton linen, \$25 each
- Disposables/plasticware, complimentary
- Servers or bartenders, starting at \$150
- China, \$5 per person
 - ADD silverware, \$2 per person
 - ADD cotton napkins, \$1.50 per person

For additional information or to place an order, please contact Kandice Dixon at Dixon-Kandice@aramark.com

Please complete both sides of this order form.

All prices are subject to a 22% taxable administrative fee, 8.75% sales tax and \$35 delivery and pick up fee (each, per meal), respectively. Prices and menu subject to change without notice

We can come to you, Mission Bay!

The Mission Bay Conference Center at UCSF is honored to be a dedicated resource for your next meeting, program or special event! Providing catering services to the buildings and departments on (or near) the UCSF Mission Bay Campus.

Why book the Mission Bay Conference Center?

- Versatile menus provide options for everything from programs and seminars to cocktail parties and elegant dinners
- Being nearby makes us the perfect choice to cater upcoming events and unexpected meetings
- Discounts and specials available depending on season- speak with your sales professional for additional information
- With our dedication to UCSF, your billing arrangements have never been easier; providing your SpeedType or Cost Center number is all we need
- Having worked with a variety of UCSF departments and events, we understand your needs and the importance of your programs

CONTACT US TODAY FOR MORE INFORMATION!

415.514.4848