



UCSF
menu



ucsf customer catering menus
fall 2017 - summer 2018 pricing



breakfast
continental

Breakfast

breakfast continental



Buffets are one and a half hour service
Meal service under 25 guests are subject to a \$250 small group fee

Rise and Shine 16.00 per person

Best in Market and Locally Inspired Sliced Fruit
Chef's Seasonal Assorted Breakfast Pastries
Selection of Freshly Squeezed Juices
Freshly Brewed Peet's® Coffee, Decaffeinated Coffee
and Mighty Leaf® Tea

Morning Glory 18.40 per person

Best in Market and Locally Inspired Sliced Fruit
Chef's Seasonal Assorted Breakfast Pastries
Greek Style Yogurt Parfaits, Fresh Berry Compote, House Granola
Hard Boiled Cage Free Eggs
Selection of Freshly Squeezed Juices
Freshly Brewed Peet's® Coffee, Decaffeinated Coffee
and Mighty Leaf® Tea

Healthy Start 22.40 per person

Watermelon, Grapefruit, & Organic Berries Drizzled with Local
Honey and Orange Zest
Super Food Mini Muffins – Pumpkin Quinoa, Whole Wheat
Banana, Blueberry Flax Seed
Individual Cottage Cheese and Yogurts
Hard Boiled Cage Free Eggs
Selection of Freshly Squeezed Juices
Freshly Brewed Peet's® Coffee, Decaffeinated Coffee
and Mighty Leaf® Tea

*farm fresh sun ripened just picked local
vine savory artisan farm to table*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

All prices are subject to a 22% service charge and local sales tax. Pricing and selections are subject to change.
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enhancements

Fresh Assorted Bagels with Cream Cheese 31.20 per dozen

Fresh Assorted Breakfast Pastries 40.00 per dozen

Yogurt Parfait 3.60 each

Best in Market and Locally Inspired Sliced Fruit 5.20 per person

Chorizo Breakfast Burrito 7.60 each

Scrambled Egg, Chorizo, Potatoes, Cheddar Cheese, Salsa,
Flour Tortilla

Ham Breakfast Sandwich 7.60 each

Fried Egg, Ham, American Cheese, Sourdough Bread

Oatmeal with Assorted Seasonal Dried Fruits and Brown Sugar 6.80 per person

*farm fresh sun ripened just picked
off the vine savory artisan farm
naturally delicious farm fresh sun*



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breakfast
buffet

Breakfast



breakfast buffet



hot buffet

Buffets are one and a half hour service

Meal service under 25 guests are subject to a \$250 small group fee

Farmer's Table Breakfast 22.80 per person

Best in Market and Locally Inspired Sliced Fruit
Chef's Seasonal Assorted Breakfast Pastries
Cage Free Scrambled Eggs with Crème Fraiche
Applewood Smoked Bacon
Chicken Apple Sausage
Herb Roasted Rose Potatoes
Selection of Freshly Squeezed Juices
Freshly Brewed Peet's® Coffee, Decaffeinated Coffee
and Mighty Leaf® Tea

Cal-Mex Breakfast 24.40 per person

Sliced Papaya with Berries
Warm Churros with Cinnamon & Sugar, Dulce De Leche Drizzle
Home-Made Chilaquiles with Cage Free Eggs, Sofrito Salsa, Jack
& Cheddar Cheese, Habanero Pickled Onions
Latin Inspired Chicken Sausage, with Cilantro and Smoked Paprika
Smashed Slow Cooked Black Beans with Cotija Cheese
Selection of Freshly Squeezed Juices
Freshly Brewed Peet's® Coffee, Decaffeinated Coffee
and Mighty Leaf® Tea

Frittata Breakfast 20.00 per person

Best in Market and Locally Inspired Sliced Fruit
Chef's Seasonal Assorted Breakfast Pastries
Goat Cheese, Artichoke, & Egg White Frittata
Sage Infused Turkey Sausage
Garnet Yam & Yukon Potato Hash
Selection of Freshly Squeezed Juices
Freshly Brewed Peet's® coffee, Decaffeinated Coffee
and Mighty Leaf® Tea

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breakfast
plated

Breakfast



breakfast plated



All plated breakfasts are served with:
chef's seasonal assorted breakfast pastries
selection of freshly squeezed juices
freshly brewed Peet's® coffee, decaffeinated coffee
and Mighty Leaf® tea
Meal service under 25 guests are subject to a \$250 small group fee

Cage Free Scrambled Eggs with Feta Cheese and Chives

20.80 per person

Applewood Smoked Bacon
Herb Roasted Rose Potatoes with Caramelized Onions

Candied Pecan & Cinnamon French Toast 23.60 per person

Roasted Apples and Pure Maple Syrup
Applewood Smoked Bacon

Goat Cheese, Artichoke, & Egg White Frittata

27.60 per person

Sage Infused Turkey Sausage
Garnet Yam & Yukon Potato Hash

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lunch
buffet

Lunch



lunch buffet

Buffets are one and a half hour service
Meal service under 25 guests are subject to a \$250 small group fee
All lunch buffets are served with: Freshly brewed Peet's® coffee,
decaffeinated coffee, Mighty Leaf® tea and iced tea

Farmer Market Deli 31.20 per person

Chef's Soup Du Jour

Preserved Lemon & Herbed Potato Salad

Create a sandwich using these offerings:

San Francisco Sour Dough, Dutch Crunch, and Multigrain Oat Rolls

Freshly Carved Oven Roasted Turkey, Smokehouse Ham, Pepper
Coated Pastrami, & Slow Roasted Beef

Cheddar, Swiss, Provolone, & Pepper Jack Cheese

Green Leaf Crowns, Red Onion, Sliced Tomatoes, Pickles &
Pepperoncini's

Dijon Aioli, Mustard, Mayo & Pesto Spread

Lemon Bars & Chocolate Chip Cookies

Picnic 29.60 per person

Build your own personalized box lunch. Boxes will be provided for guests.
Choose up to 3 different sandwiches.

Turkey, Bacon, Swiss Cheese, Dijonnaise

Roast Beef, Cheddar, Horseradish Mayo

Smoked Ham, Genoa Salami, Provolone, Italian Spread

Grilled Chicken Pesto Salad, Crisp Celery, Red Onion

Pole Caught Tuna Salad, Capers, Lemon Pepper

Fresh Mozzarella Caprese, Plum Tomatoes, Basil, Balsamic
Reduction

Grilled Portabellio Mushrooms, Red Pepper and Hummus Wrap

Assorted Bags of Potato Chips

Chocolate Chip Cookies

Whole Fresh Fruit

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Grill and Braise 36.00 per person

Kale & Romaine Caesar, Roasted Pumpkin Seeds, Aged Cheddar,
Creamy Caesar Dressing

Mixed Grain Salad, Rock Shrimp, Capers, Currants & Spring
Onions, Vinaigrette

Grilled Chicken Breast with Seasonal Chow-Chow Relish

Anchor Steam - Braised Boneless Short Ribs, Braising Reduction

Selection of Seasonal Vegetables

Assorted Rolls and Butter

Oreo Cookie and Lemon Cream Pie

Wine Country 37.40 per person

Baby Greens Garden Salad, Seasonal Vegetable Garnish, Balsamic
Herb Dressing

Sourdough Panzanella Salad, Baby Tomatoes, Local Arbequina
EVOO, Balsamic, Herbs

Sustainably Farm Raised Salmon Poached in Chardonnay and
Cured Lemon

Maple Glazed Chicken Breast with Mustard Jus-lie

Oven Roasted Cauliflower

Wild Mushroom Rice Pilaf

Assorted Rolls and Butter

Raspberry Mousse and German Chocolate Cake

Land 'n Sea 38.40 per person

Petite Iceberg Salad, Smoked Bacon, Pickled Onions, Baby Pear
Tomatoes, Local Goat Cheese, Buttermilk Ranch Dressing

Heirloom Carrot Salad, Nicoise Olives, Herbs, Dijon Vinaigrette

Herb Roasted NY Striploin, Farmers Market Mushroom Demi

Grilled Sustainably Sourced Seabass, Roasted Fennel, Manila
Clam Liquor

Garlic Roasted Marble Potatoes, Caramelized Sweet Onions

Assorted Rolls and Butter

Apple Crumb Pie and Blueberry Cheesecake

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lunch
boxed

Lunch

lunch boxed



Select up to 3 choices

All selections include chips, whole fresh fruit, cheese, house-made cookie or brownie and soft drink beverage

Italian Hoagie 33.60

Ham, Capicola, Salami, Provolone, Lettuce, Tomato and Vinaigrette on an Italian Roll, Tortellini Salad

Turkey Provolone 33.60

Slow Roasted Turkey with Rosemary Aioli, Provolone Cheese on a Dutch Crunch Roll

Caprese 33.60

Fresh Tomato & Buffalo Mozzarella on Focaccia Bread

Ham & Cheddar 33.60

Shaved Ham with Cheddar Cheese topped with Maple Mustard & House Pickles

Roast Beef & Smoked Cheddar 33.60

Slow Roasted Roast Beef with Smoked Cheddar cheese, Spicy Molasses Barbecue Sauce topped with Red Pepper Relish

Mission Turkey 33.60

Housed Roasted Turkey Breast with Swiss Cheese & Cilantro May & San Francisco Sourdough

Roasted Vegetable & Tarragon 33.60

Seasonal Roasted Vegetables with a Creamy Tarragon Aioli

Toasted Cumin Chicken 33.60

Southwest Toasted Cuban Chicken with Cabbage Slaw

Pacific Albacore 33.60

Citrus Infused Albacore Tuna Salad garnished with a Crisp Celery & Pickled Pepper Slaw

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lunch
plated

Lunch



lunch plated

Lunch

starter courses **9.20** each

Wedge

Chopped Bacon, Minced Egg, Crumbled Bleu Cheese, Baby Tomatoes, Red Onion Buttermilk Ranch Dressing

Frisee Salad

Crumbled Goat Cheese, Lemon Vinaigrette

Baby Spinach & Arugula

Candied Pecan, Shaved Parmesan, Raspberry Vinaigrette Dressing

entrée

All entrees come with assorted rolls with butter, freshly Brewed Peet's® Coffee, Decaffeinated Coffee, Mighty Leaf® Tea and Iced Tea. Salads and desserts are priced separately.

Grilled Chicken, Piquant Salsa Verde, Wild Grain Medley, Farmers Market Vegetable **17.60 each**

5 Spice Braised Short Rib, Braising Reduction, Wasabi Mashed Potatoes, Farmers Market Vegetable **21.60 each**

Pan Seared Salmon, Citrus Butter Sauce, Wild Grain Medley, Farmers Market Vegetable **23.20 each**

Grilled Filet of Sirloin, Chimichurri Drizzle, Crispy Yukon Potatoes, Farmers Market Vegetable **23.20 each**

Moroccan Stuffed Peppers, Couscous, Dried Currants, Almonds, Mint (vegan) **12.80 each**

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desserts **8.40** each

Red Velvet Cake

Strawberry Shortcake

Tiramisu

Crème Brulee, Seasonal Fruit Compote

Chocolate Supreme Cake

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A stack of several dark, fudgy chocolate brownies is shown on a wooden surface. The brownies have a cracked, porous top layer and a moist interior. The lighting is warm, highlighting the texture of the brownies and the wood.

meeting break
package

Meeting Break

meeting break package



Breaks are for one hour of service

Energy Break 10.40 per person

- Dark Chocolate Bark with Goji Berries
- Assorted Sweet & Savory Kind Bars
- Blueberry-Flax, Pumpkin Seed Quinoa, Whole Wheat Banana Mini Muffins
- Mini Fruit Skewers with Orange Honey Yogurt Drizzle

Mezzo Platter 13.60 per person

- Warm Greek Olives
- Feta Cheese in EVOO
- Bell Pepper Sticks and Crispy Pita Chips
- Harissa Spiced Hummus and Babaganoush
- Herb Marinated Artichoke Hearts
- Sweet Peppadew Peppers

BYO Super Food Trail-Mix 13.60 per person

- Hemp Seeds, Chia Seeds, Raw Cashews, Pepitas, Toasted Coconut, Dark Chocolate, Raw Almond, Dried California Fruits, Yogurt Covered Pretzels, Peanuts & Chex

Candy Store 8.00 per person

- Root-Beer Barrels, Saltwater Taffy, Tootsie Rolls, Mini Twix, Gummy Bear, Necco Wafers, Bit-O-Honey, Mini Snickers, Mary Janes, Jolly Ranchers, Mike & Ike, Fruit Runts

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meeting break
à la carte

Meeting Break

meeting break à la carte

Breaks are for one hour of service

beverage

Freshly Brewed Peet's® coffee, Decaffeinated Coffee and Mighty Leaf® Tea 68.80 per gallon

Freshly Brewed Mighty Leaf® Iced Tea 43.60 per gallon

Fresh Assorted Juices 50.40 per gallon

Lemonade 43.60 per gallon

All Day Beverage Package 15.20 per person

Includes Freshly Brewed Peet's® Coffee, Decaffeinated Coffee and Mighty Leaf® Tea and Assorted Soft Drinks (*8 hours of service)

Infused Spa Water 100.00 each

Assorted Soft Drinks 3.60 each

Assorted Premium Soft Drinks - Izze 4.00 each

Bottled Water and Mineral Water 4.00 each

Assorted Bottled Juice 4.80 each

Assorted Naked Juice 5.60 each

Assorted Energy Drinks 4.80 each

snack

Jumbo Soft Pretzels with Mustard 32.60 per dozen

Assorted Freshly Baked Cookies and Brownies 38.40 per dozen

Assorted Cupcakes 50.40 per dozen

Tortilla Chips with Salsa and Guacamole 4.80 per person

House-made Potato Chips with Buttermilk Ranch and French Onion Dip 5.60 per person

Pita Chips with Spinach Dip, Hummus and Baba Ghanoush 6.00 per person

Trail Mix Bags 3.60 each

Snack Bags 3.60 each

Assorted Potato Chips, Assorted Terra Chips, Assorted Bean Chips

Energy Bars 3.60 each

Granola Bars 3.60 each

Candy Bars 3.60 each

Whole Fresh Fruit 2.00 each

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receptions
hors d'oeuvres

Receptions



receptions hors d'oeuvres

Receptions

cold hors d'oeuvres **6.00** each

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres

All passed items require a butler

Smoked Duck and Cranberry on Rye

Cumin Rubbed Beef Filet on Focaccia

Beef Filet with Boursin on Creamy Polenta

Seared Lamb on French Bread

Smoked Chicken with Papaya on Baguette

Antipasto Brochette

Peppered Ahi with Wasabi Caviar

Tomato Bruschetta on Toast Point

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hot hors d'oeuvres **6.00** each

All prices are based on 50 pieces. A minimum order of 50 pieces applies to each hors d'oeuvres

Crispy Goat Cheese Stuffed Artichoke

Dungeness Crab Cake

Beef Empanada

Brie and Pear Purse

Potato and Pea Samosa (vegan)

Chicken Pot Stickers

Chicken Chao

Breaded Chicken on Sugar Cane Skewer

Korean Beef Spring Roll

Firecracker Shrimp

Crab Stuffed Bacon Wrapped Shrimp

Texas White Wings

Jalapeno Stuffed Bacon Wrapped Chicken



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receptions
stations

Receptions

receptions stations

Receptions

Cured Meats & Artisan Cheeses 11.20 per person

Handcrafted Local Northern California Cheese Selection
Artisanal Cured Meat Selections
Fig Jam, Honeycomb, California Dried Fruit
San Francisco Bread and Lavosh Selections

Crudités and Dips 8.00 per person

Crisp Farmers Market Vegetables
Crispy Tortilla & Vegetable Chips
Green Goddess Dressing, Roasted Garlic Hummus, Harissa
Yogurt Dip

Sushi - (3 pieces per person) 16.00 per person

Special Tuna Roll, Spicy Shrimp Roll, Cucumber Avocado Roll,
California Roll, Assorted Nigiri Sushi, Assorted Sashimi, Ginger,
Soy, Wasabi, Edamame

Sliders - (3 pieces per person) 14.40 per person

Tandoori Chicken - Naan Bread Bun and Yogurt Raita
Pork Belly - Kimchi Slaw and Gochujang Aioli
Braised Short Rib - Barbecue Sauce and Crispy Onion

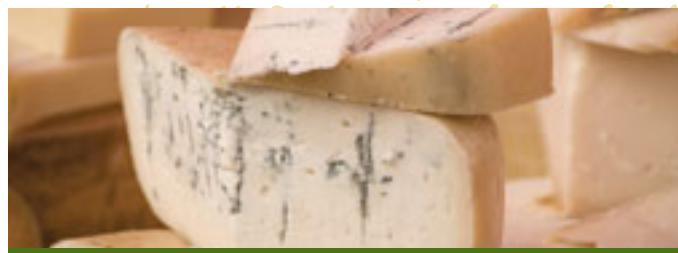
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receptions
action stations

Receptions

receptions action stations

Receptions

carving stations

All carving stations require a chef attendant - \$150 per chef attendant
Carving Stations under 50 guests are subject to an additional \$150 labor fee

Cedar Plank Roasted Salmon 11.20 per person

Napa Cabbage Slaw, Toasted Sesame Seeds, Shredded Carrots
Lemongrass Infused Jasmine Rice
Soy Pomegranate Gastrique
Overnight Rolls

Hand Carved Santa Maria Style Tri-Tip Loins 16.80 per person

Boursin Cheese Whipped Potatoes
Grilled Farmers Market Vegetables with Roasted Garlic Olive Oil
Horseradish Cream
Sliced Rustic San Francisco Breads

IPA Brined Tom Turkey Breast 14.40 per person

Rosemary Butter Mashed Potatoes
Sautéed Pole Beans with Crisp Pancetta
Pan Gravy
Old Fashioned Buttermilk Biscuits

Churasco Style Brazilian Skewers 16.00 per person

Hand Carved
Parmesan Crust Apple Brined Pork Loin
Salt Crusted Filet Mignon
Grilled Pineapple
Slow Cooked Black Beans
Cheesy Bread Rolls

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dinner
plated

Dinner



dinner plated

Dinner

Meal service under 25 guests are subject to a \$250 small group fee

first course **10.40** each

Asparagus, Prosciutto Salad, Pecorino, Lemon Zest

Lobster Ravioli, Cognac Brown Butter Sauce, Micro Tarragon

Fresh Mozzarella Tomato Stack, Heirloom Tomato, Arbequina Oil, Balsamic Reduction, Micro Basil

Clam & Crab Chowder, Sourdough Crouton

entrée

All entrees come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Salads and desserts are priced separately.

Cumin Marinated Beef Filet **37.60 each**

Chimichurri, Chipotle Mash, Seasonal Vegetables

Cajun Rubbed Halibut Filet **32.00 each**

Butter Mashed Potatoes, Corn Maque Choux

Basil Crusted Chicken **27.20 each**

Alfredo Cream Sauce, Sundried Tomato Risotto, Seasonal Vegetables

Grilled Seabass **32.00 each**

Citrus Salad, Coconut Jasmin Rice, Sautéed Green Beans

Vegetable Wellington (Vegan) **27.20 each**

Eggplant, Yellow Squash, Tofu, Asparagus, and Vegan Mozzarella in Vegan Puff Pastry

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desserts **8.40** each

Carrot Cake, Warm Spiced Rum Sauce

Lemon Mousse Cake, Crème Anglaise

Seasonal Fruit Tart

Orange Infused Ibarra Chocolate Tart

Seasonal Fruit Tart

Triple Chocolate Mousse Cake

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beverage
bar

Beverage



beverage bar



hosted consumption bar / cash bar

	Standard	Premium	Cash Standard	Cash Premium
Spirits Vodka, Gin, Rum, Tequila, Bourbon, Whiskey and Scotch	9.00	11.00	10.00	12.00
Cordials	11.00	11.00	12.00	12.00
Domestic Beer	5.00	5.00	5.50	5.50
Craft, Premium and Imported Beer	6.00	6.00	6.50	6.50
Non-Alcoholic Beer	5.00	5.00	5.50	5.50
Wine by the Glass	8.00	8.00	9.00	9.00
Sparkling Wine	8.00	8.00	9.00	9.00
Sodas	4.50	4.50	5.00	5.00
Bottled Water/ Mineral Water	5.00	5.00	5.50	5.50

hosted package bar per hour

	Standard	Premium
One Hour	24.00 per person	26.00 per person
Two Hour	34.00 per person	36.00 per person
Three Hour	44.00 per person	46.00 per person

hosted package beer and wine per hour

One Hour	16.00 per person
Two Hour	25.00 per person
Three Hour	34.00 per person

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A \$150.00 per bartender fee will apply for the first three (3) hours of service. A \$75.00 per hour additional charge will be applied after three (3) hours of service.

For events where there are bars with no food a wait staff fee of \$125.00 will apply. This fee covers the labor required to set-up, breakdown and service the event. These events are staffed one (1) wait staff per 100 guests, four (4) hour minimum.

These fees do not represent a tip, gratuity or service charge for wait staff employees, service employees or service bartenders

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*farm fresh sun ripened just picked
off the vine savory artisan farm
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Mission Bay Conference Center at UCSF
866.431.8273
www.acc-missionbayconferencecenter.com

beverage
wine list

Beverage



beverage wine list

Beverage

Corkage Fee \$20 per 750ml. bottle

standard wine

- Vinewood, Chardonnay**, California **38.00** per bottle
- Matchbook, Rose**, California **38.00** per bottle
- Vinewood, Pinot Noir**, California **38.00** per bottle
- Vinewood, Cabernet Sauvignon**, California **38.00** per bottle

premium wine

- Grandin, Sparkling "Brut"**, Loire, France **40.00** per bottle
- Sterling Vineyard "Vintner's Collection", Sauvignon Blanc**, California **39.00** per bottle
- Martin Ray, Chardonnay**, Russian River, California **45.00** per bottle
- Sterling Vineyard "Vintner's Collection", Cabernet Sauvignon**, California **44.00** per bottle
- Lyeth, Cabernet Sauvignon**, Sonoma, California **46.00** per bottle
- Angeline "Reserve", Merlot**, Napa, California **46.00** per bottle
- Rhiannon, Red Blend**, California **46.00** per bottle

sh sun ripened just picked local
vine savory artisan farm to table
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