

# UCSF Catering and Conference Menu

*We Cater Innovation*



mission bay  
conference center  
at ucsf

# 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 17.20 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 19.20 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 23.20 per person

Seasonal Fruit Salad Tossed with Mint, Honey, and Lime Juice  
Super Food Mini Muffins – Banana, Blueberry Flax Seed,  
Pumpkin Quinoa, Whole Wheat  
Quinoa Salad with Nuts, Berries, Dry Fruit and Bananas Tossed  
with a Maple Butter Orange Juice Reduction  
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

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

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## ENHANCEMENTS

**Fresh Assorted Bagels with Cream Cheese 41.60 per dozen**

**Fresh Assorted Breakfast Pastries and Breakfast Breads 41.60 per dozen**

**Sourdough Toast with Fig Jam & Cream Cheese 52.80 per dozen**  
*Topped with Berries, Melon, Apple, Dried Fruit, Nuts and Seeds*

**Gluten Free Assorted Breakfast Pastries 46.40 per dozen**

**Chia Parfait 4.00 each**  
*Made with Almond Milk, Chia and Date Pudding*

**Yogurt Parfait 4.00 each**  
*Seasonal Fruit and House-made Granola*

**Best-in-Market and Locally-Inspired Sliced Fruit 5.20 per person**

**Breakfast Burrito 7.60 each**  
*Choice of:*  
*-Turkey, Bacon, Egg, Asparagus, and Goat Cheese Burrito served with Avocado and Salsa*  
*-Scrambled Egg, Chorizo, Potatoes, Cheddar Cheese, Salsa, Flour Tortilla*

**Ham Breakfast Sandwich 7.60 each**  
*Egg, Ham and American Cheese*

**Smoked Salmon Platter 10.40 per person**  
*Capers, Egg, Onion, Cream Cheese, Cucumber and Tomato*

**Oatmeal with Assorted Seasonal Dried Fruits 7.60 per person**  
*Accompanied with Fresh Fruits, (Apple, Banana and Berries)*  
*Nuts, (Almonds, Pecans) Honey, Maple Syrup, warm Nutella, Flax and Chia Seeds*

**High Protein Smoothie Shots (choice of 2) 4.00 per person**  
*-Mango, Plain Greek Yogurt, Unsweetened Coconut and Hemp Hearts*  
*-Banana, Peanut Butter, Dates and Almond Milk*  
*-Kale, Berry, Green Apple and Acai Powder*  
*-Roasted Strawberry, Cottage Cheese, Honey and Banana*

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## **FARMER'S TABLE BREAKFAST** 23.60 *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

## **TRADITIONAL CALIFORNIA BREAKFAST** 24.80 *per person*

Local Fruit Salad  
Breakfast Skillet with Potato, Yam, Bacon, Fried Egg, Roasted Grape  
Tomatoes, Kale, and topped with Avocado  
Sourdough French Toast with Local Fruit Compote  
Selection of Freshly Squeezed Juices  
Freshly Brewed Peet's® Coffee, Decaffeinated Coffee,  
and Mighty Leaf® Tea

## **FRITTATA BREAKFAST** 20.80 *per person*

Best-in-Market and Locally-Inspired Sliced Fruit  
Chef's Seasonal Assorted Breakfast Pastries  
Goat Cheese, Artichoke and Egg White Frittata  
Sage Infused Turkey Sausage  
Garnet Yam and 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

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** 20.80 *per person* **WITH FETA CHEESE AND CHIVES**

Candied Bacon  
Herb Roasted Rose Potatoes with Caramelized Onions  
Roasted Roma Tomato

## **APPLE OR BLUEBERRY FILLED PANCAKES** 20.80 *per person*

Pure Maple Syrup  
Chicken Apple Sausage

## **CHICKEN AND WAFFLES** 26.40 *per person*

Country Sausage Gravy  
Melon and Berry Garnish



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# Lunch Buffet

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All lunch buffets are served with: freshly brewed Peet's® Coffee, Decaffeinated Coffee, Mighty Leaf® Tea and Iced Tea



## **FARMER'S MARKET DELI** 32.80 *per person*

Chef's Soup Du Jour

Preserved Lemon and Herbed Potato Salad

**Create a sandwich using these offerings:**

San Francisco Sourdough, Dutch Crunch, and Multigrain Oat Rolls

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

Cheddar, Swiss, Provolone, and Pepper Jack Cheese

Green Leaf Crowns, Red Onion, Sliced Tomatoes, Pickles and Peperoncini's

Dijon Aioli, Mustard, Mayo and Pesto Spread

Lemon Bars and Chocolate Chip Cookies

## **PICNIC** 31.20 *per person*

**Choose up to 3 different sandwiches.**

Turkey, Bacon, Swiss Cheese, and Dijonnaise

Roast Beef, Cheddar, and Horseradish Mayo

Smoked Ham, Genoa Salami, Provolone, Italian Spread

Grilled Chicken Pesto Salad, Crisp Celery and Red Onion

Pole Caught Tuna Salad, Capers and Lemon Pepper

Fresh Mozzarella Caprese, Plum Tomatoes, Basil, and Balsamic Reduction

Grilled Portabelllo Mushrooms, Red Pepper, and Hummus Wrap

Assorted Bags of Potato Chips

Whole Fresh Fruit

Chocolate Chip Cookies

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## **GRILLED AND BRAISED** 37.60 *per person*

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

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

Grilled Chicken Breast with Seasonal Chow-Chow Relish

Anchor Steam-Braised Boneless Short Ribs, Braised Reduction

Selection of Seasonal Vegetables

Flourless Chocolate Cake and Lemon Mousse Cake

## **WINE COUNTRY** 37.60 *per person*

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

Sourdough Panzanella Salad, Baby Tomatoes, Local Arbequina Extra Virgin Olive Oil, 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

Raspberry Mousse Cake and German Chocolate Cake

## **LAND 'N SEA** 39.20 *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

Apple Crumb Pie and Blueberry Cheesecake

*\*Rolls and butter may be added to any hot buffet for an additional \$2.00 per person*

# Lunch Boxed

Select up to 3 choices

All selections include chips, whole fresh fruit,  
house-made cookie and soft drink beverage  
All served on 100% compostable serving ware

## ITALIAN HOAGIE 35.20

Ham, Capicola, Salami, Provolone, Lettuce,  
Tomato and Vinaigrette

## TURKEY PROVOLONE 35.20

Slow Roasted Turkey with Rosemary Aioli,  
Provolone Cheese

## CAPRESE 35.20

Fresh Tomato, Buffalo Mozzarella, Basil and Balsamic Drizzle

## HAM & CHEDDAR 35.20

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

## ROAST BEEF & SMOKED CHEDDAR 35.20

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



## MISSION TURKEY 35.20

House Roasted Turkey Breast with Swiss Cheese  
and Cilantro Mayo

## ROASTED VEGETABLE & TARRAGON 35.20

Seasonal Roasted Vegetables with a Creamy Tarragon Aioli

## TOASTED CUMIN CHICKEN 35.20

Southwest Toasted Cuban Chicken with Cabbage Slaw

## PACIFIC ALBACORE 35.20

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



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# Lunch Entrees



## STARTER COURSES 9.60 each

### Wedge

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

### Napa Cabbage Salad

Bell Pepper, Fried Tofu, Crispy Sweet Potato Vermicelli, Sunflower Seeds and a Creamy Miso Dressing

### Little Gems Salad

Stewed Tomatoes, Fresh Mozzarella, Coppa Salami, Crostini and Italian Dressing

### Red Leaf Lettuce Salad

Mandarin Orange, Almonds, Cilantro, Mint, Puffed Rice and Poppyseed Dressing

### Baby Spinach & Arugula

Candied Pecan, Shaved Parmesan, Raspberry Vinaigrette

### Mexicali Caesar

Romaine, Cotija Cheese, Pepitas, Tortilla Strips and Creamy Avocado 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 19.20 each**

**5-Spice Braised Short Rib, Braising Reduction, Wasabi Mashed Potatoes, Farmers Market Vegetable 22.40 each**

**Pan Seared Salmon, Citrus Butter Sauce, Wild Grain Medley, Farmers Market Vegetable 24.00 each**

**Grilled Filet of Sirloin, Chimichurri Drizzle, Crispy Yukon Potatoes, Farmers Market Vegetable 24.00 each**

**\* Moroccan Stuffed Peppers, Couscous, Dried Currants, Almonds, Mint 17.60 each**

**\* Savoy Cabbage Wraps filled with Vegan Italian Sausage, Tofu and Vegetables with a Roasted Red Pepper Coulis 17.60 each**

\*Vegan

## DESSERTS 8.80 each

**Mango Mousse Cake**

**Strawberry Shortcake**

**Mixed Fruit Tart with Chocolate Coated Shell and Pastry Cream**

**Crème Brulee, Seasonal Fruit Compote**

**Flourless Chocolate Cake**

**Assortment Of Doughnut Holes**

Plain, Chocolate, and Raspberry Filled with Berry Garnish

**\* Gluten Free Raspberry, Chocolate and Vanilla Mousse Parfait, topped with Berries**

*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.*

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# Meeting Break: Package

Breaks are for one hour of service

All breaks include freshly brewed Peet's® Coffee, Decaffeinated Coffee and an assortment of Mighty Leaf® Tea along with choice of one flavor infused Vero water.

## ENERGY BREAK 11.20 per person

Dark Chocolate Bark with Goji Berries  
Assorted Sweet and 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 Extra Virgin Olive Oil  
Bell Pepper Sticks and Crispy Pita Chips  
Harissa-Spiced Hummus and Baba Ganoush  
Herb-Marinated Artichoke Hearts  
Sweet Peppadew Peppers  
Terra Chips

## 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 and Peanuts

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## ORBS FOR POWER 13.60 per person

Mixture of Dried Fruits, Nuts, Seeds and Grade A Maple Syrup  
Hand-crafted into Bite Size Truffles, Seasonal Whole Fruit,  
Oatmeal Raisin Cookies

## BANANA BREAK 13.60 per person

Bananas, Mini Chocolate Chips, Mini M&Ms, Shaved Coconut,  
Chopped Walnuts and Warm Peanut Butter Fondue

## CANDY STORE 9.60 per person

Chef's Choice of Candy to Include Milk and Dark Chocolates and  
an Assortment of "Old Fashion Candy Store" Selections





# Meeting Break: à la Carte

Breaks are for one hour of service



## BEVERAGE

**All Day Beverage Package** **16.80** per person  
Freshly Brewed Peet's® Coffee, Decaffeinated Coffee, Mighty Leaf® Tea, and Assorted Soft Drinks (8 hours of continuous service)

**Freshly Brewed Peet's® Coffee, Decaffeinated Coffee, and Mighty Leaf® Tea** **71.20** per gallon

**Freshly Brewed Mighty Leaf® Iced Tea** **48.00** per gallon

**Fresh Assorted Juices** **52.00** per gallon

**Lemonade** **52.00** per gallon

**Assorted Soft Drinks** **4.00** each

**Assorted Premium Soft Drinks – Izze** **4.80** 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

## STILL OR SPARKLING VERO WATER

Serve Chilled or Room Temperature, Plain or Flavor Infused

**Cucumber with Mint:** Monin cucumber concentrate with fresh slices of cucumber and mint to garnish

**Watermelon with Rosemary:** Watermelon concentrate with fresh chunks of watermelon and rosemary to garnish

**Strawberry Fields:** Strawberry concentrate with slices of strawberry and basil to garnish

**Passion Fruit Punch:** Passion fruit concentrate

**Grapefruit:** Sliced grapefruit with mint to garnish

## Served on a station in a spa water vessel:

**100.00** 3 gallons **144.00** 5 gallons

## In Vero Glass bottles:

Select from above flavor options.

4 Hours Unlimited Service **2.40** per person

Plain Still and Sparkling **1.60** per person



## SNACK

**Whole Fresh Fruit** **2.00** each

**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

**House Made “Pop Tarts”** **4.80**

Assortment of Fig Jam, Mixed Berry and Marmalade topped with Icing

**Mini Quiche Assortment to Include Lorraine, Florentine, Mushroom, Tomato Basil and Artichoke** **9.60** per person

**Chicken and Herb Waffle Bites with Maple Bacon Butter** **5.60** per person

**Assorted Freshly Baked Cookies and Brownies** **41.60** per dozen

**Assorted Cupcakes** **52.00** per dozen

**Jumbo Soft Pretzels with Mustard** **34.40** per dozen

**Tortilla Chips with Salsa and Guacamole** **4.80** per person

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

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# Receptions: Hors d'Oeuvres

A minimum order of 50 pieces applies to each hors d'oeuvres.  
All passed items require a Butler



## COLD HORS D'OEUVRES 6.40 each

Antipasto Brochette

Fresh Mozzarella, Sun Dried Tomato Relish and Pesto Drizzle on Focaccia

Brie Cheese Mousse Tartlett with Lingonberry Jam

\*Ratatouile on a Potato Round with Fresh Herbs

\*Vegetable Summer Roll with Red Leaf Lettuce, Cilantro, Mint, Carrot and Cucumber, served with Peanut Dipping Sauce or Sweet Chili Sauce

Cajun Chicken and Paprika Aioli, Mary's Chicken with Cajun Rub and Paprika Aioli on Pumpnickel

Smoked Salmon Pinwheel, Smoked Salmon with Fromage Blanc Rosette on Multi Grain Baguette

Smoked Chicken with Papaya on Baguette

Prosciutto Bowtie, Thin Sliced Prosciutto, Sun-Dried Tomato Basil Mousse, and Kalamata Olive on Creamy Polenta

Seared Peppered Beef Filet on Top of a Pan Browned Potato Pancake with Creamy Horseradish

## HOT HORS D'OEUVRES 6.40 each

Crispy Goat Cheese Stuffed Artichoke

Portobello and Beet Brochette

\* Potato and Pea Samosa

\* Jack Fruit Cake; Onion, Red and Green Pepper, Celery, Dijon, Vegan Mayo and Chickpea Flour

Artichoke and Mushroom Filo Pouch with Pine Nuts and Boursin Cheese

Lobster Mac and Cheese Bite Stuffed with Lobster, Green Chilis, and Cheddar Cheese Sauce

Dungeness Crab Cake

Mary's Chicken Siu Mai

Bite-Sized Chicken Tamales Topped with Salsa Verde and Chipotle Sour Cream

Teriyaki Beef Sate

\*Vegan

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# Receptions: Stations



## **CURED MEATS & ARTISAN CHEESES** 12.80 *per person*

Handcrafted Local Northern California Cheese Selection  
Artisanal Cured Meat Selections  
Fig Jam, Honeycomb, California Dried Fruit  
San Francisco Bread and Lavosh Selections  
Pickled Vegetable “Bar”  
Chef’s Selection of Pate

## **CRUDITÉS AND DIPS** 9.60 *per person*

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

## **FLAT BREAD PIZZAS** 23.20 *per person*

Chicken, Red Onion, Goat Cheese Arugula and Mango Bbq Sauce  
Margarita Pizza  
Italian Sausage, Fresh Mozzarella, Pesto and Pine Nuts.

## **BAKED BRIE EN CROUTE** 23.20 *per person*

Choice of: Pistachios and Raspberries or Apples and Walnuts  
Served with Gourmet Flatbreads and Crackers

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## **ASIAN TAKE OUT STATION** 23.20 *per person*

Pre-boxed Fried Rice and Crispy Sauteed Vegetables, served with choice of: Kung Pao Chicken or Tofu and Broccoli

## **SUSHI – (3 PIECES PER PERSON)** 20.00 *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*

Mary’s Chicken Herb Slider with Onion Jam  
Pork Belly - Kimchi Slaw and Gochujang Aioli  
Braised Short Rib - Barbecue Sauce and Crispy Onion





# Receptions: Action 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



## CARVING STATIONS

### CEDAR PLANK-ROASTED SALMON **12.00** per person

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

### SANTA MARIA STYLE TRI-TIP LOIN **17.60** per person

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

### IPA-BRINED TOM TURKEY BREAST **15.20** per person

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

### HAND-CARVED MAHI MAHI TACOS **17.60** per person

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash,  
Scotch Bonnet Aioli and Warm Tortillas

### CREPE STATION **17.60** per person

Choice of one station:

Sweet: Seasonal Fruit Compotes, Nut Spreads, Nutella, Fresh Fruit, Caramel, Plain or Cinnamon Whipped Creams

Savory: Seasonal Sautéed Veggies and Fungi, Cheeses, Chicken, Shrimp, and Leafy Greens

### BUILD YOUR OWN SOUP & WRAP STATION **17.60** per person

Assorted Meats and Seafood, Variety of Noodles and Wraps,  
Meat and Vegetable Broths, Herbs and Vegetables,  
Sauces and Condiments

### VEGAN ANTIOXIDANT BOWLS **17.60** per person

Ancient Grains Warmed-to-Order with Choice of Toppings to Include:  
Seasonal Vegetables, Tofu Prepared Two Ways, Variety of Nuts,  
Dried Fruits and Leafy Greens

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# Dinner Plated

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## 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 and Crab Chowder, Sourdough Crouton
- \* Cream of Wild Mushroom Soup
- Roasted Vegetable, Chickpea, Kale and Tofu with Balsamic Glaze

## 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.

- Santa Mara Style Marinated Beef Filet, Chimichurri, Chipotle Mash, Seasonal Vegetables 37.60 each
- Halibut Filet, Mashed Potatoes, Corn Maque Choux drizzled with Cure Lemon Oil and Topped with Micro Greens 32.00 each
- Basil Crusted Chicken, Alfredo Cream Sauce, Sundried Tomato Risotto, Seasonal Vegetables 27.20 each
- Grilled Seabass, Citrus Salad, Coconut Jasmin Rice, Sautéed Green Beans 32.00 each
- \* Vegetable Wellington, Eggplant, Yellow Squash, Tofu, Asparagus, and Vegan Mozzarella in Vegan Puff Pastry 27.20 each
- \* Vegan Pasta Shells Stuffed with Tofu, Spinach, Onion, and Mushrooms with Marinara and Vegan Mozzarella Garnished with Vegan Pesto 28.00 each

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## DESSERTS 8.80 each

- Carrot Cake, Warm Spiced Rum Sauce
- Key Lime Mousse, Creme Anglaise
- Seasonal Fruit Tart
- Orange Infused Ibarra Chocolate Tart
- Mocha Hazelnut Cake with Chocolate Sauce
- Triple Chocolate Mousse Cake



# Beverage: Bar



## HOSTED CONSUMPTION BAR / CASH BAR

	STANDARD	PREMIUM	CASH STANDARD	CASH PREMIUM
<b>Spirits</b> <i>Vodka, Gin, Rum, Tequila, Bourbon, Whiskey and Scotch</i>	10.00	13.00	10.00	12.00
<b>Cordials</b>	11.00	11.00	12.00	12.00
<b>Domestic Beer</b>	5.00	5.00	5.50	5.50
<b>Craft, Premium, and Imported Beer</b>	6.00	6.00	6.50	6.50
<b>Non-Alcoholic Beer</b>	5.00	5.00	5.50	5.50
<b>Wine by the Glass</b>	8.00	10.00	9.00	9.00
<b>Sparkling Wine</b>	8.00	8.00	9.00	9.00
<b>Sodas</b>	4.50	4.50	5.00	5.00
<b>Bottled Water/ Mineral Water</b>	5.00	5.00	5.50	5.50

## HOSTED PACKAGE BAR PER HOUR

	STANDARD	PREMIUM
<b>One Hour</b>	20.80	23.20
<b>Two Hours</b>	27.20	29.60
<b>Three Hours</b>	35.20	37.60

## HOSTED PACKAGE BEER AND WINE PER HOUR

<b>One Hour</b>	14.40
<b>Two Hours</b>	20.00
<b>Three Hours</b>	27.20

*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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# Beverage: Wine List



## WHITE

**Cline**, Chardonnay, Sonoma Coast **34.00** per bottle

**Kenwood**, Sauvignon Blanc, Sonoma County **36.00** per bottle

**Simi**, Chardonnay, Sonoma County **49.00** per bottle

**Chloe**, Pinot Grigio, Valdadige **46.00** per bottle

## RED

**Meiomi**, Pinot Noir, California **36.00** per bottle

**Rodney Strong**, Cabernet Sauvignon, Sonoma County **55.00** per bottle

**Josh Cellars**, Family Reserve Cabernet Sauvignon, North Coast **33.00** per bottle

**Rodney Strong**, Pinot Noir, Russian River Valley **55.00** per bottle

## ROSE

**Cline**, Mourvedre Rosé **34.00** per bottle

## SPARKLING

**Coppola**, Sophia Brut Rosé **51.00** per bottle

**Scharffenberger**, Brut **58.00** per bottle

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