



Catering  
by Bon Appétit at the  
University of San Francisco

2014 - 2015

# bon appétit at the university of san francisco

## **Thank you for choosing Bon Appétit catering at USF**



Bon Appétit Management Company is pleased to be the preferred caterer at USF. Bon Appétit is known for culinary expertise, commitment to socially responsible food sourcing and business practices and strong partnerships with respected conservation organizations.

At Bon Appétit, our chefs cook only from scratch using fresh, seasonal ingredients that are alive with flavor. We also proudly live by a number of kitchen principles that set us apart...

- Turkey breast and chicken produced without the routine use of antibiotics as a feed additive
- Milk from cows raised without the use of artificial Bovine Growth Hormone
- Shell eggs produced cage-free and certified humane
- Seafood purchased in compliance with the Seafood Watch guidelines as recommended by the Monterey Bay Aquarium
- Turkey and beef roasted in-house
- Stocks, sauces, and dressing made from scratch
- Trans fats never used



The menus contained within this guideline have been developed to assist with your event planning. However, since every function is unique, feel free to request a customized menu for your event, large or small.

To provide the highest level of service while minimizing cost, the following guidelines have been developed for your assistance.

## **Your Catering Team at USF**

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All events and meetings are assigned to an Event Manager in Events Management and Guest Services at USF.

Please contact your Event Manager, who will place your catering order on your behalf, and assist you with menu options.



## EVENTS AND DELIVERIES

### Fees

Deliveries made on main campus are free of charge. Deliveries made off of main campus (including Presidio and Howard St. locations) are subject to a \$75 fee per trip, each way.

For any events or deliveries that do not reach a minimum of \$100 on food and beverage, an additional \$25 fee applies.

## LABOR

### Bar Services

For all events serving alcohol, a bartender is required. We recommend one bartended per every 100 people at an event. The labor fee for each bartender is \$165.00 for 4 hours and additional \$30/hour thereafter.

Bar setup fee - \$75.00 for beer and wine / \$125.00 for full bar.

### Chefs Fee

Served lunches and dinners as well as some buffets and receptions require on-site culinary services. We recommend a chef onsite for events with 30 or more people. The labor fee for each chef is \$200.

### Wait Staff

Served meals and events with china service may require additional wait staff. Wait staff is required for events and receptions with china and more than 50 guests.

The labor fee for each wait staff is \$40.00 per hour .

You may request senior wait staff at a rate of \$45.00 per hour.

Minimum of four hours for wait staff.

You will be charged for set up, event time as well as breakdown time.

### SALES TAX

A sales tax of 8.75% is applied to all catering orders tax is also applied to all fees.



The events of any Student Clubs and Student Organizations will receive a 25% discount on the sub-total amount of their event plus tax.

## GUARANTEES AND CANCELLATIONS

The final guaranteed guest count must be submitted by 10am, three business days prior to the event. This number cannot be reduced. If a guarantee is not provided by the due date, your final estimate will be used as the guaranteed guest count. (Your event will be billed for the actual attendance or the final guaranteed guest count, whichever is greater.) Menu changes made to an event less than three business days prior to your event are subject to a \$25 fee.

### Cancellations

Cancellations submitted less than three business days prior to event are charged 50% of the total estimate.

### Late Orders

Orders placed less than three business days prior to your event are subject to a \$25 fee  
 Orders placed less than two business days prior to your event are subject to a \$50 fee  
 Orders placed less than one business day prior to your event are subject to a \$75 fee

## SERVICEWARE

- China, silverware, and glassware are available at an additional cost depending on the type of event.
- Continental breakfast china service is \$6.00 per person.
- Hot breakfast, buffet lunch, and buffet dinner china service is \$6.00 per person.
- Reception china service is \$5.00 per person.
- Full service dinner china service is \$12.00 per person.
- China- Beverage is \$1.50 per glass.
- Full Bar China Beverage is \$ 7.00 per person

**China service is required for events in Lone Mountain 100, LM 103, LMR 419, LM Del Santo and in UC 222. China in UC 222 (Faculty Staff Dining Room) is complimentary for events with guests 20 and below.**

## LINEN AND SPECIALTY ITEMS

Linens	\$6.00 per table
Napkins	\$0.75 each
Table Skirting	\$30.00 each
China – Beverages only (per glass)	\$1.50 per glass
China – Beverage (full bar)	\$7.00 per guest
To Go Boxes	\$0.35 each
To Go Cups	\$0.10 each

## SALES TAX

A sales tax of 8.75% is applied to all catering orders tax is also applied to all fees.

**FLEXI MEAL PLAN MONEY** can be donated towards the catering cost of a Student Organization event. To raise flexi donations, you can request a Flexi Donation Form from Events Management and Guest Services.



**BREAKFAST SELECTIONS INCLUDE COFFEE OR TEA SERVICE**

*Add a breakfast fruit tray for \$2.75 per person*

*Add orange, cranberry, apple, or passion-guava juice for \$1.00 per person*

***Continental Breakfast***

Freshly baked petite muffins, scones, and plain croissants served with jam and butter

\$5.25 per person

***Deluxe Continental Breakfast***

Freshly baked petite muffins, scones, filled croissants and French Danishes served with jam and butter

\$7.95 per person

***Build Your Own Parfait***

Organic granola, plain and berry yogurt and seasonal berries served with petite plain and chocolate croissants

\$7.25 per person

***Bagel Breakfast***

Variety of bagels, tomatoes, cucumbers, red onions, capers and lemons served with plain and herb cream cheese

\$7.00 per person

**Add smoked salmon for \$2.50 per person*****Breakfast Sandwiches***

English muffins filled with spinach omelet, grilled tomato, cheddar cheese and choice of bacon, sausage, chicken apple sausage or roasted vegetables  
\$6.50 per person

***Breakfast Burritos***

Flour tortillas filled with scrambled eggs, breakfast potatoes, Monterey Jack cheese and choice of bacon, sausage, chicken apple sausage, or roasted vegetables served with pico de gallo and sour cream

\$6.75 per person

***USF Breakfast Buffet***

Petite muffins and scones, scrambled eggs, tater tots and French toast with seasonal fruits and maple syrup

served with choice of bacon, sausage or chicken apple sausage

\$11.00 per person

**ALL SANDWICHES AND WRAPS MAY BE ORDERED AS A BUFFET OR BOXED LUNCH AND INCLUDE SALAD OR CHIPS, COOKIE AND 8 OZ SODA  
Chef's choice of bread included in pricing.**



### ***Classic Sandwiches***

Choice of tuna, ham, roast beef, turkey or vegetable sandwich topped with lettuce and tomatoes on chef's choice of bread  
\$9.00

### ***Small is the New Big***

A smaller version of our Classic Sandwiches on a roll or petite croissants  
\$6.00

### ***Panino Mio Sandwich***

Smoked turkey or grilled vegetables with provolone, spinach, sun-dried tomato spread or pesto spread on ciabatta  
\$10.75 per person

### ***Chicken or Tuna Salad Sandwich***

Tarragon chicken salad or Parmesan tuna salad with tomatoes and green leaf lettuce on thick-sliced whole wheat bread  
\$10.75 per person

### ***Lavash Wraps***

Smoked turkey or grilled seasonal vegetables with cheddar, leaf lettuce, tomatoes, cucumber, avocado spread and tzatziki sauce in a lavash wrap  
\$11.25 per person

### ***Make Your Own Deli Platter***

House-roasted beef, turkey and ham with provolone, cheddar, and Swiss cheese served with leaf lettuce, tomatoes, red onions, sliced pickles, pepperoncini, Dijon mustard, garlic and roasted red pepper aioli and chef's choice of sliced bread  
\$10.75 per person



### **ENHANCE YOUR SANDWICH**

- Upgrade to artisan bread for \$1.00 choose from: focaccia, ciabatta, French roll or Dutch crunch
- Make it a boxed lunch for \$1.00 per person
- Add roasted seasonal vegetables for \$1.25 per person

# specialty luncheon sandwiches and wraps

## ***USF Sandwich***

Roast chicken breast, prosciutto, Havarti, spinach, avocado spread and garlic aioli  
\$12.50 per person



## ***Steak and Mushroom Sandwich***

Grilled flank steak with Gruyere, sautéed shiitake mushrooms, caramelized onions and balsamic aioli  
\$12.50 per person

## ***French Turkey Sandwich***

Smoked turkey with Brie, arugula, caramelized onions and Dijon mustard  
\$12.50 per person

## ***Roasted Vegetable and Goat Cheese Sandwich***

Roasted seasonal vegetables with spinach, radicchio, sun-dried tomatoes and herb goat cheese spread  
\$12.50 per person



## ***Salt and Pepper Roast Beef***

With caramelized onions, baby spinach and Dijon mustard aioli  
\$12.50 per person

## ***Herb-Marinated Grilled Chicken Sandwich***

With tomatoes, fresh mozzarella and basil  
\$12.50 per person

## ***Hoisin-Grilled Chicken Wrap***

With creamy Asian slaw in a whole wheat tortilla  
\$12.50 per person

## ***Italian Combo***

With roasted ham, Italian salami, provolone cheese, muffaletta, deli-style mustard and a dill pickle  
\$12.50 per person



## ***Southwestern Turkey Club***

With house-roasted turkey, bacon, pepper jack cheese, guacamole and chipotle lime aioli  
\$12.50 per person

# specialty luncheon sandwiches and wraps

## ***Waldorf Chicken Salad Croissant***

With apples, walnuts and grapes

\$12.50 per person

## ***Chicken Caesar Wrap***

Grilled chicken breast with chopped romaine lettuce, Parmesan cheese and Caesar dressing in a spinach tortilla

\$12.50 per person

## ***Grilled Vegetable Wrap***

Grilled Portobello mushroom, eggplant, zucchini, red peppers, red onions, and roasted garlic hummus in a spinach wrap

\$12.50 per person

## ***Turkey and Havarti Wrap***

Smoked turkey with Havarti cheese, cucumbers, tomatoes, shredded carrots, red onions and herbed aioli in a whole wheat tortilla

\$12.50 per person



## **THROW A PIZZA PARTY!**

### **18" MARKET STYLE PIZZA**

*Sliced into 6 pieces*

**\$18.00 each**

Our signature house-made hand-rolled dough features shredded mozzarella and savory marinara with your choice of toppings.

### **Choose from:**

cheese, pepperoni, sausage, vegetarian

**ALL SALADS MAY BE ORDERED AS A BUFFET OR BOXED LUNCH AND INCLUDE A FRESH BAKED ROLL, LOCAL WHOLE FRUIT OR FRUIT SALAD, COOKIE AND BOTTLED WATER.**

***Farmers Market Salad with Savory Goat Cheese Rounds***

Organic spring mix, beefsteak tomatoes, shredded carrots, radishes, green beans, roasted new potatoes, and local organic goat cheese wrapped in fresh herbs served with pear cider vinaigrette

\$11.50 per person

Add grilled chicken for \$2.00 per person



***Roasted Beet Salad***

Fresh greens with roasted red and golden beets, grape tomatoes, toasted walnuts, Parmesan crisp, and Point Reyes bleu cheese, served with orange vinaigrette

\$11.25 per person

***Tuscan Portobello Salad***

Grilled rosemary-marinated Portobello with mixed greens, cannellini beans, roasted beets, roasted carrots, Greek olives, grape tomatoes and Gorgonzola cheese, served with honey balsamic dressing

\$11.75 per person

*Substitute Portobello with flank steak for \$2.00 per person*



***Grilled Chicken Caesar***

Romaine, house-made croutons, grated Parmesan cheese and classic Caesar dressing

\$12.00 per person

***Greek Chicken Salad***

Romaine, cucumbers, tomatoes, black olives, red onions and feta cheese with lemon-herb vinaigrette

\$12.00 per person



***Jalapeño and Honey-Glazed Wild King Salmon Salad***

Wild King salmon filet on mixed organic greens with julienned carrots, tomato wedges, bleu cheese, candied pecans and champagne vinaigrette

\$15.00 per person

***Seared Ahi Tuna Nicoise Salad***

Seared Ahi Tuna with Arugula, chopped hard-boiled egg, shaved red onions, capers, kalamata olives and rye croutons with creamy lemon-chive dressing

\$11.95 per person

**ENHANCE YOUR SALAD**

- *Make it a boxed lunch for \$1.00 per person*

- *Add roasted seasonal vegetables for \$1.25 per person*

### ***Asian Chicken Salad***

Grilled chicken on Asian cabbage slaw with carrots, almonds, sesame seeds, sweet soy vinaigrette and crispy wontons  
\$12.00 per person



### ***Southwestern Salad***

Chile and lime-marinated grilled chicken with organic greens, roasted corn, avocados, black beans, tomatoes and shredded cheddar cheese, honey chipotle vinaigrette and crispy tortilla strips  
\$13.00 per person

### ***Hilltopper Cobb Salad***

Lettuce, chopped chicken breast, diced hardboiled eggs, crumbled bacon, tomatoes, avocado, bleu cheese crumbles and green chili ranch dressing  
\$13.00 per person



### ***Fajita Salad***

Romaine lettuce and choice of marinated chicken or beef with red onions, tomatoes, cilantro, avocado, southwestern ranch dressing and crispy tortilla strips  
\$13.00 per person

### ***Build Your Own Salad bar***

Romaine Lettuce, mixed greens, carrots, cucumbers, mushrooms, black olives, tomatoes, red onions, chopped bacon, red and green bell peppers, artichokes, sliced marinated chicken breast, crispy tofu and home-made croutons  
Salad Dressings : ranch, Italian and balsamic vinaigrette  
\$11.95 per person



### ***Soup and Create Your Own Salad Bar***

Soup of the Day and Salad bar  
Romaine Lettuce, mixed greens, carrots, cucumbers, mushrooms, black olives, tomatoes, red onions, chopped bacon, red and green bell peppers, artichokes, sliced marinated chicken breast, crispy tofu and home-made croutons  
Salad Dressings : ranch, Italian and balsamic vinaigrette  
\$14.95 per person

## ***The Budget Reception***

Domestic cheese tray with crackers

Fresh seasonal fruits; artichoke dip with sliced baguettes

Chicken, mushroom and pesto quesadilla squares with salsa

\$12.50 per person



## ***The Founders Reception***

Cheese and antipasto platter with baguette slices

Fresh vegetable platter with herb cream cheese dip

Spinach and artichoke dip with tortilla chips

Mini focaccia sandwiches (meat and vegetarian selection)

Spicy chicken wings with blue cheese dip

\$ 13.95 per person

## ***The Southwest Reception***

Tex Mex salsa sampler with tortilla chips

Santa Fe pinwheels stuffed with black beans and cheese (vegetarian)

Beef taquitos with cilantro sour cream; chicken, mushroom and pesto quesadilla squares with salsa

\$13.95 per person



### ***Afternoon Meeting Break***

Petite cookies, brownies and assorted whole fruit served with java service and iced water

\$4.50



### ***Power Break***

A nutritious and light break-time snack

Seasonal fresh fruit salad, assorted yogurts and assorted granola bars *includes ice water*

\$6.75

### ***Executive Snack Tray***

Assorted cheese and crackers, petite cookies, mini fudge brownies and fresh whole fruit *includes ice water service*

\$6.75

### ***Ice Cream Sundae Bar***

Guests create their own unique ice cream sundae

Includes vanilla ice cream with the following toppings : chocolate sauce, strawberry sauce, caramel sauce, m&m's crushed oreo cookies, nut sundae topping, cherries, sprinkles and whipped cream *includes ice water service*

\$7.50



### ***The Pick-Me-Up***

Assorted soda or bottled waters, assorted candy bar and bags of chips

\$4.55

### ***Southwest Madness***

Assorted soda or bottled waters. Chicken quesadilla squares

Fresh vegetable tray with salsa ranch dip

Tortilla chips and salsa and guacamole

\$7.95



### ***Mid-day Refresher***

Regular and decaffeinated coffees; assorted hot teas with lemon and honey; m&m's brownies; assorted whole fruits.

\$5.25

### ***PM Health Break***

Bottled waters or juices. Assorted snack bars. Pretzel twists

Assortment of fruit

\$4.95



**Assorted House-Baked Cookies or Brownies**

*(cookies may include: snickerdoodle, chocolate chip, raisin, peanut butter, m&m)*

\$1.50 each

**House-Baked Coconut Macaroons**

\$2.00 each

\$3.00 each for chocolate dipped

**Lemon, Raspberry, 7-Layer, Pumpkin or Pecan Bars**

\$2.00 each

**Assorted Trail Mix Bags**

\$2.50 each



**Candy Bars**

\$1.75 each

**Whole Fruit**

\$1.50 each

**Assorted Lay's Potato Chips**

\$2.00 each

**Assorted Kettle or Pop Chips**

\$2.25 each



**Assorted Granola Bars**

\$1.25 each

**Assorted Odwalla Bars**

\$3.50 each

**ALL ENTRÉES MAY BE ORDERED AS BUFFET OR SERVED AND INCLUDE GREEN SALAD, ARTISAN BREAD, SEASONAL VEGETABLES, ICED WATER AND COFFEE SERVICE OR ICED TEA.**

## POULTRY

### ***Broiled Chicken and Farfalle Pasta***

Broiled chicken breast marinated in white wine, thyme and garlic served with seasonal vegetables

\$17.75 per person

### ***Seared Chicken Breast***

Seared chicken breast marinated in olive oil, basil and garlic with sun-dried tomato and olive relish

served with roasted herb potatoes and seasonal vegetables

\$17.75 per person

### ***Harvest Chicken***

Broiled chicken quarter marinated with olive oil and herbs with cranberry compote Served with roasted root vegetable orzo and seasonal vegetables

\$18.25 per person

### ***Roasted Citrus Chicken***

Oven-roasted airline chicken marinated with fresh local herbs and drizzled with orange port wine reduction

Served with creamy risotto and seasonal vegetables

\$19.50 per person

### ***Rosemary Garlic Cornish Game Hen***

Oven-roasted Cornish game hen marinated in olive oil, rosemary and garlic served with wild rice pilaf and seasonal vegetables

\$18.95 per person



**BEEF AND PORK*****Seared Beef Tenderloin***

Beef tenderloin  
served with roasted peewee potatoes and seasonal vegetables  
\$27.75 per person

***Prime Rib***

Prime Rib with Maytag bleu cheese and bordelaise sauce  
served with mashed potatoes and seasonal vegetables  
\$31.95 per person

***Grilled Filet Mignon***

Grilled herb-rubbed filet mignon  
served with garlic mashed potatoes and seasonal vegetables  
\$29.95 per person

***Roast Pork Loin***

Oven-roasted pork loin with sautéed red cabbage, apple slaw and honey sage sauce  
Served with scalloped potatoes and seasonal vegetables  
\$19.95 per person

***Beef Lasagna***

3- meat Lasagna layered with ricotta, caramelized onions, bell peppers and marinara sauce. served with garlic bread and seasonal vegetables  
\$19.95 per person

**SEAFOOD*****California White Seabass***

Grilled California white seabass with lemon butter sauce  
served with Israeli couscous and seasonal vegetables  
\$29.95 per person

***Cajun Catfish***

Roasted Cajun-spiced catfish  
served with Himalayan dirty rice and seasonal vegetables  
\$23.75 per person

***Wild Caught Salmon***

Wild-caught roasted salmon with gremolata  
served with Gorgonzola mashed potatoes and seasonal vegetables  
\$27.50 per person

***Tilapia Almondine***

Cornmeal-crusted tilapia with sauteed green beans, garlic and almonds with sweet potato purée and seasonal vegetables  
\$23.25 per person



**VEGETARIAN*****Old Fashioned Mac n' Cheese***

Three-cheese macaroni with Asiago, Fontina and cheddar served with seasonal vegetables and freshly baked rolls  
\$12.95 per person

***Vegetarian Lasagna***

Traditional lasagna layered with ricotta, caramelized onions, bell peppers, eggplant, and marinara served with roasted root vegetables and garlic bread  
\$14.25 per person

***Grilled Vegetarian Napoleon***

Layers of grilled vegetables with a spicy tomato and basil marinara sauce served with creamy polenta and freshly baked rolls  
\$12.95 per person

***Vegetable Kabobs***

Grilled seasonal vegetable kabobs served with creamy Parmesan risotto  
\$13.75 per person



**ENHANCE YOUR ENTRÉE for \$3.00 per person**

**choose from the following**

Chef's choice of local greens and vegetables with vinaigrette

Mixed micro greens, beefsteak tomatoes and local buffalo mozzarella with balsamic vinaigrette and olive oil

Caesar Salad with polenta croutons

**Tartlets**

Choose from: apple, peach, chocolate mousse, chocolate ganache, fresh fruit, fresh mixed berry, key lime mousse, lemon cream, lemon meringue, mango mousse, mocha, pear, pecan, pecan/chocolate, or pumpkin

- \$2.75 each for 1" tartlets
- \$3.75 each for 2" tartlets
- \$5.75 each for 3" tartlets
- \$6.75 each for 4" tartlets



**Square Cake Bites**

Choose from: chocolate supreme, grand marnier, lemon layer, mocha hazelnut, raspberry chocolate mousse, tiramisu

- \$2.00 each for 1" cake bites
- \$3.00 each for 2" cake bites



**3" Round Cakes**

Choose from: carrot, chocolate supreme, chocolate roulade, grand marnier, haupia, mango mousse, passion fruit, strawberry shortcake, triple chocolate mousse, lemon layer, mocha hazelnut, raspberry chocolate mousse, tiramisu

\$7.50 each

**9" Cheesecakes**

Choose from: amaretto, blueberry, café mocha, dark chocolate, marble chocolate, white chocolate, cranberry, eggnog (seasonal), lemon, New York, pumpkin (seasonal), raspberry and strawberry. Available in 10, 12, 14, or 16 cut.

\$55.00 each



**9" Pies**

Choose from: apple, lemon meringue, macadamia nut, minced meat (seasonal), mixed berry, peach, pecan, pineapple, pumpkin, or sweet potato. Available in 6, 8, or 10 cut.

\$30.00 each

**Sheet cakes**

Choose from: carrot, chocolate fudge, chocolate hazelnut, chocolate raspberry, French raspberry, German chocolate, lemon coconut, lemon, strawberry cream or vanilla cream

Full sheet cake	\$160.00	(serves up to 100 guests)
Half sheet cake	\$100.00	(serves up to 45 guests)
Quarter sheet cake	\$55.00	(serves 15-20 guests)

### ***Individual Specialty Desserts***

Choose from: cannoli, mocha cannoli, chocolate éclair, chocolate petit four, cream puff, or swan puff

\$4.00 each



### ***Chocolate Dipped Strawberries***

\$2.00 each

### ***Assorted Petit Fours***

\$2.00 each

### ***Assorted Cupcakes***

Choose from: chocolate, vanilla, lemon, strawberry, carrot, red velvet

Mini: \$1.50 each Regular: \$2.00 each



### ***Freshly-baked Cookies***

#### ***Otis Spunkmeyer Cookies***

Assortment of cookies to include any or all of the following: chocolate chip, oatmeal raisin, double chocolate chip, white chocolate chip & macadamia, chocolate chip-walnut, peanut butter or snickerdoodles

Petite: \$1.00 each Regular \$1.50 each

#### ***Gourmet Cookies***

choose from: Amaretto, Black & White, Chinese Almond, Mexican Wedding, Palmier, Jelly Assorted, Sugar Assorted, Thumb Print, Macaroon-Plain, Macaroon-Dipped in dark chocolate, Biscotti-Plain, Biscotti-Dipped in dark chocolate, Russian Tea, Russian Tea dipped in dark chocolate

Petite: \$1.50 each Regular \$2.00 each



## MEXICAN FIESTA BUFFET

\$17.95 per person

*Includes:*

Tortilla chips, Spanish rice, pinto or refried beans, shredded cheese, pico de gallo, sour cream, Santa Fe Caesar salad, seasonal agua fresca, and water service.

*Add guacamole for \$1.00 per person*



**Choose 1 Protein Entrée**

Chicken or Skirt Steak Fajitas  
Tequila Lime Chicken  
Beef Enchiladas

**Choose 1 Vegetarian Entrée**

Vegetable Fajitas  
Cheese Enchiladas

**Choose 1 Dessert**

Churros  
Fiesta Brownies  
Cinnamon Cookies



## LITTLE ITALY BUFFET

\$16.95 per person

*Includes:*

Garlic bread, grilled vegetables, lemonade, and water service

**Choose 1 Salad**

Traditional Caesar Salad  
Baby Spinach Salad  
Caprese Salad

**Choose 1 Protein Entrée**

Chicken Cacciatore  
Chicken Piccata  
Tuscan Pork Tenderloin

**Choose 1 Pasta**

Spaghetti  
Orecchiette  
Farfalle  
Whole Wheat Penne

**Choose 1 Dessert**

Almond Biscotti  
Crème Brûlée Cheesecake  
Tiramisu



**Choose 2 Sauces**

Marinara  
Bolognese  
Alfredo  
Pesto Cream Sauce

## PAN ASIAN BUFFET

\$18.95 per person

*Includes:*

Vegetable chow mein, Asian slaw, green iced tea, and water service

**Choose 1 Rice**

Fried Rice  
Brown Rice  
Steamed White Rice

**Choose 1 Vegetarian Entrée**

Sweet and Sour Tofu  
Plum Tofu

**Choose 1 Protein Entrée**

Cashew Chicken  
Teriyaki Chicken  
Spicy Mongolian Beef  
Broccoli Beef

**Choose 1 Dessert**

Almond Cookies  
Pan-Asian Fruit Salad  
Lemon Bars



## MEDITERRANEAN BUFFET

\$18.95 per person

*Includes:*

Hummus and pita, dolmas, cucumber feta and tomato salad, tropical iced tea, and water service

**Choose 1 Side**

Saffron Rice  
Curried Rice Pilaf  
Herb Potatoes

**Choose 1 Vegetarian Entrée**

Roasted Bell Peppers with Couscous  
Vegetable Kabob

**Choose 1 Protein Entrée**

Lemon-Oregano Chicken  
Saffron Shredded Beef  
Ground Beef Kabob

**Choose 1 Dessert**

Lemon Dessert Bars  
Fruit Salad with Mint Syrup  
Baklava



## SPAGHETTI BUFFET

\$ 12.50 per person

*Includes:*

Spaghetti with one meat sauce, one vegetarian sauce, green salad and lemonade

## ALL AMERICAN BBQ BUFFET

\$15.95 per person

*Includes:*

Watermelon wedges, condiments, lemonade, and water service



### **Choose 1 salad**

Garden salad  
Caesar salad  
Pasta salad  
Potato salad  
Coleslaw salad

### **Choose 1 side**

Barbecue baked beans  
Macaroni and cheese  
Corn on the cobb  
Roasted sweet potatoes  
Roasted herb potatoes

### **Choose 2 protein entrées**

Beef hamburger  
All-beef hot dog  
Grilled Chicken breast

### **Choose 1 vegetarian entrée**

Veggie burgers  
Grilled Portobello mushroom

### **Choose 1 dessert**

Cookies  
Brownies  
Apple pie



## JAPANESE BUFFET

\$23.95 per person

*Includes :*

Edamame bowls, white or brown rice, fortune cookies and hot green tea

### **Choose 1 salad**

Wakame on top of Iceberg Lettuce  
Cucumber Salad  
House Salad with Ginger-Miso Dressing  
Miso Soup

### **Choose 1 appetizer**

Pork Gyoza  
Vegetable Eggrolls  
Chicken Wings  
Teriyaki Meatballs

### **Choose 1 side**

Steamed Broccoli  
Ginger Sauteed Long Beans  
Sweet Potato Fries

### **Choose 2 protein entrées**

Soy-Ginger Seared Tilapia  
Chicken Teriyaki  
Sishito Peppered Sweet Salmon  
or Chef's Choice of Fish  
Pork Katsu  
Soy-Maple Tri-Tip

### **Choose 1 vegetarian entrée**

Ponzu Crispy Tofu Steaks  
Teriyaki Portabello Mushroom

### **Choose 1 dessert**

Green Tea Ice Cream  
Assorted Cookies  
Fruit Salad



## ***Cheese Board***

A display of cheddar, pepper-jack, Swiss, and provolone cheese garnished with fresh grapes and strawberries served with baguette and assorted crackers  
\$4.25 per person



## ***Gourmet Cheese Board***

A display of brie, Point Reyes blue and herbed goat cheese garnished with dried apricots, fresh grapes and strawberries, and assorted nuts served with artisan breads and crackers  
\$7.25 per person

## ***Seasonal Fruit Display***

An assortment of sliced melons, pineapple, strawberries and grapes  
\$3.00 per person

## ***Vegetable Crudites***

A display of fresh seasonal vegetables served with a house-made ranch dressing  
\$3.00 per person



## ***Hummus and Pita***

Choice of traditional hummus or roasted red pepper hummus served with fried pita chips  
\$4.00 per person

## ***Antipasto Platter***

An array of all natural prosciutto, sopressata, salami, provolone cheese, marinated fresh mozzarella, grilled vegetables, marinated artichokes and olives served with baguettes  
\$6.00 per person

## ***Fruit Kabobs***

Seasonal fruits served on skewers with honey yogurt dipping sauce  
\$3.75 per person



## ***Chips and Salsa***

House-made tortilla chips served with pico de gallo and salsa verde  
\$3.00 per person  
Add house-made guacamole for \$1.00 per person



### ***Baked Spinach and Artichoke Dip***

A decadent combination of imported cheeses with spinach, artichokes and roasted garlic served with grilled ciabatta slices  
\$4.50

### ***Bread Bar Display***

Grilled artisan breads, and gourmet crackers, assorted baked grissini, and assorted lavosh cracker bread served with arbequina olive, roasted red pepper pesto, sun-dried tomato tapenade, and olive tapenade  
\$6.00 per person

### ***Mediterranean Mezze***

Marinated feta, cucumbers, olives, and tomatoes, roasted red pepper hummus and baba ghanoush, fresh and fried pita chips, dolmas and tzatziki dipping sauce  
\$10.95 per person



### ***Churros***

Flour cajeta baked and dusted with cinnamon sugar  
\$3.25 per person

### ***Churros Chips***

Flour Tortilla deep fried and dusted with cinnamon sugar  
\$3.00 per person





### **Cold Canapes**

- Peppered beef tenderloin with Boursin cheese and chive on a polenta round
  - Peppered beef tenderloin with horseradish cream cheese and red pimento on mini potato pancake
  - Pear and gorgonzola crostini
  - Crab salad on a cucumber round with roasted red pepper purée
  - Potato pancake topped with sour cream, smoked salmon, and caviar
  - Shrimp ceviche in a cucumber cup
  - Fig marmalade and goat cheese flatbread
  - Roasted tomato, fresh mozzarella, pesto and balsamic glazed crostini
  - Prosciutto wrapped asparagus
- \$3.75 each

### **Panko Breaded Appetizers**

- Artichoke heart filled with Boursin cheese
  - Coconut prawns served with mango-sweet chili dipping sauce
  - Mini chicken cordon bleu with black forest ham and Swiss cheese
  - Crab cakes served with chipotle aioli
  - Breaded chicken strips with ranch dressing dip
  - Mozzarella sticks served with marinara or blue cheese sauce
- \$3.25 each



### **Empanadas**

- Beef empanada with jalapeño and onions
  - Black bean empanadas with cheese, onions, peppers and corn
  - Caribbean empanadas with callaloo leaves, corn, green peas and curry
- \$3.50 each

### **Phyllo Specialties**

- Brie cheese and cranberry in a phyllo triangle
  - Spanakopita (spinach and feta)
  - Crabmeat, spinach, and fontina cheese in a phyllo cup
  - Spinach, sun-dried tomatoes, and feta in a phyllo cup
  - Brie cheese and pear in a phyllo pouch
  - Wild mushroom medley in a phyllo cup
  - Balsamic caramelized onions, feta cheese and chives in a phyllo cup
  - Chopped asparagus and gruyere cheese in a phyllo cup
  - Three onion confit and gorgonzola in a phyllo cup
- \$3.50 each



## ***Puff Pastry Specialties***

Pigs in a blanket

Beef wellington

Vegetable pot pie

Chicken and curry with Indian spices in puff pastry

Spicy andouille sausage in puff pastry

Dried apples, chopped walnuts, and bleu cheese in puff pastry

\$3.25 each

## ***Southwestern Specialties***

Quesadillas

Carnitas, chicken, black bean, or shrimp

\$3.75 each

## **Tamales**

Beef, chicken, or pork

\$4.00 each

## ***Stuffed Mushroom Caps***

Spinach, parmesan, and béchamel sauce

Italian sausage

Italian sausage, cheese, and spinach

Panko breaded and filled with Boursin cheese

Breaded and filled with crab, peppers, and celery

\$3.50 each

## ***Mini Portabello Mushrooms***

with Italian sausage and parmesan

\$5.95 each

## ***Mini Portabello Mushrooms***

with spinach, eggplant, garden veggies and parmesan

\$5.95 each

## ***Beef, Pork or Black Bean Sliders***

Slow-roasted and served on a mini roll with house-made coleslaw

\$3.50 each

## ***House-made Sweet and Savory Chips***

Thin cut potato chips with our special allspice and sugar seasoning

\$2.00 per person



# individual hors d'oeuvres

Minimum 10 pieces per order

## **Dim Sum**

Fried spring rolls: chicken or vegetable  
\$3.00 each



## **Potstickers**

Pork, chicken, vegetable, duck, or shrimp  
\$2.50 each

## **Siu Mai**

Pork and shrimp, or vegetable  
\$2.50 each

## **Crab Rangoon**

Lump crab meat and cream cheese in a wonton wrapper  
\$3.25

## **Pork Cha Siu Bao**

Steamed pork bun  
\$2.25 each



## **Fresh Vietnamese Style Spring Roll**

Chicken, vegetable, tofu or shrimp with dipping sauce  
\$3.75 each

## **Mushu Pork Sandwich**

Hoisin pork, asian coleslaw on a steamed bun  
\$3.75 each



### ***Java Service***

Freshly brewed French roast coffee, regular and decaffeinated; hot water with an assortment of herbal and flavored specialty teas; assorted sugars and half n' half  
\$2.00 per person



### ***Hot Chocolate and Hot Cider Packets***

Served with hot water  
\$1.50 per person

### ***Orange, Cranberry, Apple, or Passion-Guava Juice***

\$10.00 per pitcher (serves 8)  
\$20.00 per gallon (serves 16)

### ***Iced Tea, Lemonade, or Fruit Punch***

\$10.00 per pitcher (serves 8)  
\$20.00 per gallon (serves 16)



### ***Fruit Infused Water Service***

\$1.00 per pitcher (serves 8)  
\$2.00 per gallon (serves 16)

### ***Agua Fresca***

Chef's choice of flavor based on availability of seasonal fruit  
\$12.00 per pitcher (serves 8)  
\$24.00 per gallon (serves 16)





***Bottled Water***

8 oz. Dasani water or 12 oz. Crystal Geyser sparkling mineral water  
\$1.25 each

***Canned Sodas***

Coke, diet coke, sprite, coke zero  
\$1.50 each 12 oz. size  
\$1.25 each 8 oz. size

***Bottled Minute Maid Juices***

Orange, cranberry, apple, or ruby red grapefruit  
\$2.00 each

***Odwalla Juices***

Flavors based on availability  
\$4.00 each

***Eggnog***

\$15.00 per gallon

***Apple Cider***

\$15.00 per gallon

***Horchata***

\$12.00 per gallon

***Mexican Hot Chocolate***

\$14.50 per gallon

***Pitchers of Iced Water***

complimentary

