

UNIVERSITY OF
SAN FRANCISCO

2026-27 CATERING



YOUR CATERING PARTNER FROM START TO FINISH

Hosting an elegant banquet for VIP alumni? Need tasty (and nutritious) boxed lunches for a meeting? Planning a fun homecoming barbecue? Whatever your vision is, we're here for you. With 30 years of experience as caterers and event professionals, we delight in attending to the details of your event — whether it's big or small.

Our flexible, seasonally inspired catering menus are just the start. Have a big event on the horizon? Your Bon Appétit chef will collaborate with you to create a custom menu that fits the style of your event and the tastes of your guests. As is the case with all the food we cook at University of San Francisco, our catered meals are always made from scratch with ingredients inspired by the season, many of which are sourced locally.

But, our commitment to you doesn't stop at our dinner table. Our events team offers creative planning services to help you make your vision come to life. On the day of your event, they'll be right there with you to ensure that everything from décor and setup to service and event flow are thoughtfully and professionally executed.

CONNECT WITH US

Place an Order Online

Contact Event Management at eventsmanagement@office.usfca.edu

Business Hours

Monday - Sunday, 7:00 a.m. - 9:00 p.m.



BELLS & WHISTLES

EVENT STAFF

A server or bartender adds an elevated level of service to your event. Event staff service will be charged per hour per server with a 4-hour minimum and adjusted accordingly for anything thereafter.

- Service staff 70.00 per hour
- Chef's fee 275.00 for 4-hour event (required for plated events)
- Bartenders 300.00 for 4-hour event (required for alcohol service)
- Holiday fee 100.00 flat rate
- All china events (waitstaff required for entire event)

Large events with a substantial amount of food and beverage will require staffing to replenish dishes and assist with bussing.

- Events with 75+ guests, at least 1 waitstaff
- Events with 100+ guests, at least 2 waitstaff

If there is enough space to set all food and beverages, food and beverage charges can be waived at the discretion of your Event Manager.

ALCOHOL SERVICE

Bars can be set up through your Event Manager. The following fees cover the set up and break down of bar, as well as linen and compostable drink ware/paper goods.

- Beer and wine 95.00
- Full bar 165.00

EQUIPMENT RENTALS

A perfectly styled event sometimes requires additional equipment rentals. Please give us at least 7 business days advance notice to meet our vendor ordering and delivery timelines. Equipment is subject to availability. Please note all events held in LM 100, LM 103, LM419, the Del Santo room, and Gold Room require china service.

IN-HOUSE CHINA

Here at USF, we have a great variety of individual display pieces. Should you want your yogurt parfaits elevated in glass mason jars or serve individual portions of pasta, we may have a great solution for you! Individual display pieces can be used to elevate your event starting at 1.25 per item

How else can we make your event amazing?

Let us know! We'll work together to create a wonderful experience for your guests!



BELLS & WHISTLES

ORDERING DEADLINES

To ensure availability of service and menu items, please place your orders by 5:00 p.m. at least 3 business days (Monday - Friday only. Saturday and Sunday do not count towards the 3 day requirement) in advance. For last-minute catering requests please contact Events Management, and we will do our best to accommodate you. Late fees will be applied if not ordered by the following days:

- Less than 3 business days 50.00
- Less than 2 business days 75.00
- Less than 1 business day 100.00

MINIMUM ORDER

There is a minimum requirement of 100.00 per order. A minimum charge of 25.00 will be added to all orders not reaching a minimum.

DELIVERY FEE

Having a catering offsite? A delivery fee will be calculated based on the distance and service needed for your event.

AFTER HOURS SERVICES

Events taking place before or after regular business hours are subject to a service fee of 100.00 and any overtime charges for staffing that may occur.

CANCELLATION FEE

For all events, the final guaranteed guest count must be submitted by Noon, 3 business days prior to the event (for example, final guest count is due on Tuesday at 12:00 p.m. for an event occurring Friday at 12:00 p.m. or later). To cover incurred costs, orders cancelled less than 2 business days are subject to 50% of the invoice. Less than 1 business day is subject to 100% of the invoice.

OFFSITE EXTERNAL CLIENT PAYMENT OPTIONS

Payment via credit card must be submitted to confirm your order. Your credit card will be charged on Friday.



KNOW WHAT YOU ARE EATING

↓ G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.

FF | FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.

S | SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.

H | HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.



COLD BREAKFAST

All orders are priced per person unless otherwise noted, with a required minimum order of 10 guests. All breakfast buffets include artisan coffee, decaf, tea, and water.

Continental Breakfast **V** 8.50

Petite muffins, Danish, croissants, served with fruit preserves and butter

Upgrade pastry size to regular +2.00 per guest

Substitute with made without gluten-containing ingredients pastries +1.00 per guest

Deluxe Continental **V** 10.00

Petite muffins, Danish, filled croissants, fresh fruit platter, served with fruit preserves and butter

Upgrade pastry size to regular +2.00 per guest

Substitute with made without gluten-containing ingredients pastries +1.00 per guest

Bagel Bar **V** 9.00

Assorted bagels served with plain cream cheese, fruit preserves and butter

Add flavor schmear for +1.75 per guest

Roasted jalapeño, scallion, herbs

Deluxe Bagel and Lox Bar **S** 14.00

Assorted savory bagels served with wild-caught cured salmon, plain and herb schmear, tomatoes, cucumbers, red onions, capers, and lemon slices

Build Your Own Avocado Toast **V** 13.50

Grilled Panorama sourdough levain served with avocado mousse, grated cotija/crescenza, cherry tomatoes, shaved radishes, hard-boiled egg, everything bagel seasoning, and fresh fruit platter

Vegan options available on request

Substitute for Mariposa Bakery made without gluten-containing ingredients bread +1.00 per guest

Build Your Own Parfait 9.50

Plain Greek Yogurt and Strawberry Yogurt **V** **↓** **G**
All-natural Bakery 350 honey-seeded granola, assorted seasonal berries

Chia Seed Pudding **VG** **↓** **G**

Oat milk, chia seeds, coconut, and pineapple

BREAKFAST MEAT OPTIONS

Smoked Bacon
Chicken Apple Sausage

Vegetarian Sausage
Pork Sausage

Turkey Sausage

BREAKFAST ENHANCEMENTS

Turkey Sausage 4.25
Pork Sausage 4.25
Vegetarian Sausage 4.25
Breakfast Loaf Bread 22.00
banana walnut, cinnamon, orange cranberry
9 Inch Coffee Cake 28.00
almond, blueberry, marble
Strudel 30.00
apple, cheese, pear
Assorted Petit Pastries 4.75
Croissants, Danish, muffins, scones
Minimum order 6
Assorted Regular Pastries 5.75
Croissants, Danish, muffins, scones
Minimum order 6
Breakfast Burrito 10.00
Scrambled eggs, cheese, and country-style potatoes with pico de gallo
Add choice of meat +2.00 per guest

Chicken Apple Sausage 4.25
Fresh Fruit Platter 6.00
Country-style Potatoes 4.25
Herb-roasted Potatoes 4.25
Smoked Bacon 4.25
Assorted Made Without Gluten-containing
Ingredients SF Pastries 5.75
Donut Holes 8.00 per dozen
Assorted Donuts 38.00 per dozen
Raised, old fashioned, cake
Individual Yogurt Parfait 5.75
House-made granola and seasonal berries
Assorted Bagels 4.50
Fruit preserves and cream cheese
Minimum order 6
Breakfast Sandwiches 7.75
English muffin, scrambled egg, choice of cheese
Add choice of meat for +.75 per guest



HOT BREAKFAST

All orders are priced per person unless otherwise noted, with a required minimum order of 10 guests. All breakfast buffets include artisan coffee, decaf, tea, and water. All eggs are cage-free and certified humane. Substitute vegan tofu scramble eggs at no additional charge.

Oatmeal Bar 9.50 **V**

Steel cut oatmeal, dried cranberries, sliced almonds, toasted pepitas, cinnamon, brown sugar, milk, soy milk

Sunrise Scramble **↓ G** 15.00

Scrambled eggs with country-style potatoes, sliced fruit, and choice of meat

French Toast Breakfast **V** 16.00

Cinnamon French toast with sides of fresh vanilla, whipped cream, fresh berries, maple syrup, served with country-style potatoes and choice of meat

Spinach, Mushroom, and Tofu Scramble

VG ↓ G 16.50

Sautéed wild mushrooms, spinach, tofu, fine herbs, onions, fresh cherry tomatoes, served with vegan breakfast sausage, assorted vegan muffins, and fresh fruit platter

Breakfast Egg English Muffin 16.00

Toasted Panorama English muffin topped with scrambled egg and your choice of cheese and meat, served with sliced fruit and country-style potatoes

Meat options: bacon, pork sausage, turkey sausage, vegan sausage

Cheese options: American, cheddar, pepper jack

Substitute for Mariposa vegan/gluten-free bread +4.00 per guest.

Substitute for Udi's gluten-free bread +2.00 per guest.

Quiche **V** 17.50

9 inch quiche cut into 10 pieces. Served with sliced fruit, herb-roasted potatoes, choice of meat

Choose one: quiche Lorraine, mushroom and spinach, roasted vegetable.

Breakfast Burrito 16.50

Scrambled eggs, cheese, choice of meat, country-style potatoes, with sliced fruit, pico de gallo, and a side of country-style potatoes

Meat options: bacon, pork sausage, turkey sausage, vegan sausage



SANDWICHES

BARS + BOARDS

All orders are priced per person unless otherwise noted, with a required minimum order of 10 guests. Substitute Udi's gluten-free bread +2.50 per guest. Includes chef's choice of seasonal farm to fork salad or bagged chips, freshly baked cookies, and fruit-infused water unless otherwise noted.

BYO Deli Bar 18.00

Build your own deli bar with smoked turkey breast, house-roasted beef and cured ham, grilled balsamic vegetables, cheddar and pepper jack cheese, mustard, mayonnaise, greens, tomato, dill pickle slices, sliced white and wheat bread, assorted freshly baked cookies

Deluxe Deli Bar 21.00

House-roasted turkey, house-roasted beef, grilled chicken, prosciutto, grilled balsamic vegetables, white cheddar, pepper jack, smoked gouda, avocado spread, pesto, hummus, Dijon, herb aioli, greens, tomatoes, red onions, pepperoncini, dill pickle slices, artisan baguettes, ciabatta, assorted dessert bars

Classic Sandwich Board 18.00

Choice of up to 3:

Smoked Turkey

Dill Havarti, greens, tomatoes, pickles, garlic aioli, whole grain mustard, French roll

House-roasted Beef

Pepper jack, greens, pickled onions, tomatoes, Dijon-horseradish cream, ciabatta

Grilled Herb Marinated Portobello Mushroom VG

Arugula, sun-dried tomatoes hummus, sourdough

Demi Sandwich Board 13.00

Minimum order of 5 per item. Includes house-made cookie, bag of chips, and fruit-infused water.

Petit Turkey Croissant

Dill Havarti, lettuce, tomato, roasted Garlic aioli

Petit Ham and Cheddar

Sourdough roll, lettuce, tomato, dijonnaise

Petit Roast Beef

Rosemary roll, horseradish cream, arugula

Petit Herb-roasted Mushroom

Poppy roll, sundried tomato hummus, roasted red pepper, spinach

CHEF-CRAFTED SANDWICHES

All orders are priced per person unless otherwise noted, with a required minimum order of 5 per menu item. Substitute Udi's gluten-free bread +2.50 per guest. Includes seasonal farm to fork salad or bagged chips, freshly baked cookies, and fruit infused water.

California Club 15.50

House-roasted turkey, bacon, avocado, greens, tomatoes, garlic aioli, sourdough roll

Chicken Caprese 15.50

Herb-grilled chicken breast, fresh mozzarella, tomatoes, marinated red peppers, basil pesto, mixed greens, balsamic glaze, ciabatta roll

Turkey Croissant 15.50

Smoked turkey, provolone, pesto aioli, greens, tomatoes, onions, butter croissant

Chimichurri Grilled Flank Steak 17.00

Grilled flank steak, chimichurri, pickled onions, tomatoes, aji amarillo aioli, arugula, onions, ciabatta roll

Original Caprese V 15.00

Fresh mozzarella, tomatoes, marinated red peppers, basil pesto, mixed greens, balsamic glaze, ciabatta roll

The Italian 17.00

Smoked ham, mortadella, capicola, peppered salami, provolone cheese, red wine vinaigrette, roasted garlic aioli, tomato, greens, marinated peppers, rosemary roll

Bello Portobello VG 15.00

Balsamic-marinated portobello mushroom, tomatoes, basil and local olive oil, French baguette

Squash Shawarma Wrap VG 15.00

Roasted butternut squash, spinach, cherry tomatoes, red onions, cucumber, roasted bell pepper hummus, shredded lettuce, spinach tortilla

BOXED MEALS

Have your meal packaged in compostable packaging, including utensils, napkins, and choice of bag or box +4.00 per meal



SALADS

All salads are priced per person unless otherwise noted, with a required minimum order of 10 guests. All salads include choice of seasonal hand fruit or bagged chips, a bread roll, freshly baked cookies, and fruit infused water. Substitute Udi's gluten-free bread for additional +3.00 per guest. All proteins can be substituted for a plant-based option.

Build Your Own Salad Buffet 18.00

Organic spring mix, spinach, beets, cucumbers, carrots, bell peppers, cherry tomatoes, broccoli, kidney beans, diced hard-boiled eggs, sweet potatoes, shredded cheddar cheese, roasted garlic croutons, buttermilk ranch, lemon shallot vinaigrette, herb grilled chicken, tofu

Cobb ↓ G 19.00

Grilled chicken breast, romaine, bacon, hard-boiled eggs, avocado, red onions, tomatoes, Point Reyes blue cheese dressing

Sesame-soy Chicken 18.00

Sweet chili grilled chicken, chopped Napa cabbage, organic spring mix, mandarin oranges, snap peas, sesame seeds, carrots, cilantro, crispy wonton strips, sesame-soy dressing

Lemon Tahini Greek 18.00

Lemon-oregano grilled chicken, mixed greens, romaine, cucumbers, tomatoes, red onions, feta, Mediterranean mixed olives, crispy pita strips, lemon tahini vinaigrette

Caprese V ↓ G 15.00

Cherry tomatoes, mozzarella, basil, balsamic olive oil, balsamic vinegar

Fresh Strawberry and Arugula V ↓ G 14.00

Strawberries, fennel, arugula, feta, sherry shallot vinaigrette

Add chicken +4.00

Add roasted salmon +5.00

Southwest ↓ G 18.00

Achiote marinated flank steak, romaine, avocado, roasted corn, pico de gallo, black beans, cotija cheese, crispy tortilla strips, chipotle ranch dressing

Grilled Chicken Caesar 17.00

Grilled herb chicken, romaine, kale blend, shaved parmesan, roasted garlic croutons, lemon wedge, Caesar dressing

Falafel V 17.00

Spinach and garbanzo bean falafel, Za'atar roasted heirloom eggplant, romaine, Kalamata olives, piquillo peppers, roasted garlic, red onions, Persian cucumbers, feta, crispy pita croutons, local arbequina olive oil, lemon sumac vinaigrette

Italian Chopped 16.95

Chopped romaine and gem, fontina cheese, peppered salami, pepperoncini, garbanzo beans, red onions, dill, Castelvetro olives, champagne vinaigrette

BOXED MEALS

Have your meal packaged in compostable packaging, including utensils, napkins, and choice of bag or box +4.00 per meal



HOT BUFFETS

All buffets are priced per person unless otherwise noted, with a required minimum order of 10 guests. All buffets include water and iced tea. Substitute Mariposa Bakery made without gluten bread and dessert for additional +4.00 per guest.

Mangiamo! 27.00

Choose one salad, two entrées, and two sides

Includes garlic breadsticks and petite cannoli

Italian Salads

Choose one:

Caesar | romaine, shaved parmesan, roasted garlic croutons, Caesar dressing **V**

Mixed greens | romaine, mixed greens, kidney beans, olives, pepperoncini, asiago, red wine vinaigrette **V ↓ G**

Add chicken +4.00

Italian Entrées

Choose two:

Baked Ziti **V**

Ziti pasta, marinara or basil pesto, herbed ricotta, mozzarella, provolone

Baked Zucchini and Eggplant Parmesan **V**

Layered zucchini and eggplant, marinara, Parmesan, basil, garlic

Portobello Caprese **VG ↓ G**

Stuffed portobello mushrooms, Daiya vegan cheese, sweet baby tomatoes, olive oil, basil, balsamic vinegar

Chicken Parmesan

Panko, parmesan, Italian herb mix, marinara sauce

Chicken Piccata

Chicken breast, capers, white wine, lemon, shallots, garlic, olive oil

Lasagna Bolognese

Layered pasta, sautéed natural ground beef, marinara sauce, herbed ricotta, topped with mozzarella

Shrimp Scampi **↓ G**

Shrimp, lemon, capers, butter, parsley

Roasted Eggplant Moussaka **V**

Layers of eggplant, roasted peppers, and potato with warm spiced tomato ragout and goat cheese béchamel

Red Wine Braised Beef Short Rib **↓ G** +5.00 per guest

Beef short rib, red wine, tomatoes, onions, bay leaves, celery, carrots, thyme

Italian Sides

Choose two:

Sautéed seasonal vegetables **VG ↓ G**

Lemon-dill asparagus **VG ↓ G**

Calabrian roasted broccolini **VG ↓ G**

Oregano and garlic roasted fingerling potatoes **VG ↓ G**

Spaghetti with marinara **V**

Barilla made without gluten penne pasta with marinara **VG ↓ G**

Additional Protein Entrées

Plant-based meatballs (3 per order) +8.50 per guest

Beef and pork meatballs (3 per order) + 8.50 per guest

All American 24.50

Choose one salad, two entrées, and two sides

Includes house-made chips, lettuce, red onions, cheese, mustard, ketchup, mayonnaise, freshly baked cookies

All American Salads

Choose one:

Bowtie basil and olive oil pasta salad **VG**

House-made country-style potato salad with vegan mayonnaise **VG ↓ G**

Coleslaw with vegan mayonnaise **VG ↓ G**

Mixed green salad with cherry tomatoes, cucumbers, carrots, balsamic vinaigrette **VG ↓ G**

All American Entrées

Choose two:

Marin Sun Farms Beef Hamburger

Mariposa Bakery vegan and gluten-free buns +4.00 per guest

Udi gluten-free buns +2.00 per guest

Herb Grilled Chicken Breast Sandwich **↓ G**

All Beef Hotdog

Beyond Sausage Bratwurst **VG**

Grilled Portobello Mushroom Burger **VG**

Chipotle Black Bean Burger **V**

All American Sides

Choose two:

Old Bay potato chips **VG**

Barbecue baked beans **VG ↓ G**

Corn on the cob **VG ↓ G**

Watermelon wedges **VG ↓ G**

Add Barbecue A La Carte Entrées

Marin Sun Farms Beef Hamburger 13.00 each

Mariposa Bakery vegan and gluten-free buns +4.00 per guest

Udi gluten-free bun +2.00 per guest

Herb Grilled Chicken Breast **↓ G** 8.00 each

All Beef Hotdog 8.00 each

Beyond Sausage Bratwurst **VG** 9.00 each

Grilled Portobello Mushroom **VG** 9.00 each

Chipotle Black Bean Burger **V** 9.00 each



HOT BUFFETS

All buffets are priced per person unless otherwise noted, with a required minimum order of 10 guests. All buffets include water and iced tea. Substitute gluten-free bread and dessert for additional +4.00 per guest.

Fiesta! 28.00

Choose one salad, two entrées, and two sides

Includes chips, salsa, and house-made churro chips

Mexican Salads

Choose one:

Chipotle Caesar salad, romaine, cotija cheese, roasted garlic croutons **V**

Elote salad, mixed greens, charred corn, cilantro, roasted peppers, red onions, tajin, avocado lime dressing **VG ↓ G**

Mexican chopped salad, romaine, tomatoes, cucumbers, onions, black beans, hominy, crispy tortilla strips, cilantro lime vinaigrette **V**

Mexican Entrées

Choose two:

Entrées with corn tortillas are made without gluten-containing ingredients

Green Chile-cheese Enchiladas **V ↓ G**

Made with corn tortillas

Portobello Mushroom Fajitas **V**

Choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Chicken Fajitas

Choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Steak Fajitas +6.00 per guest

Choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Pork Carnitas

Choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo, fire roasted tomatillo salsa

Shrimp Fajitas **S** +5.00 per guest

Choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Chicken Tinga

Choice of corn or flour tortillas, sour cream, shredded cheddar cheese, pico de gallo

Mexican Sides

Choose two:

Spanish rice **VG ↓ G**

Cilantro lime rice **VG ↓ G**

Black beans **VG ↓ G**

Refried pinto beans **VG ↓ G**

Guacamole **VG ↓ G** +3.00 per guest

Elote street corn **V**

Calabacitas Mexican-style zucchini **V ↓ G**

Pan-Asian 28.00

Soy or made without gluten-containing ingredients substitutions available on request.

Choose one salad, two entrées, and two sides

Includes steamed jasmine rice, soy sauce, sweet

chili sauce, fresh mango tart

Pan-Asian Salads

Choose one:

Cold Soba Noodle Salad **VG ↓ G**

Edamame, scallions, red bell peppers, radishes, mint and lemon-sesame togarashi vinaigrette

Ginger-sesame Napa Cabbage Salad with Peanuts **VG ↓ G**

Carrots, bell peppers, crispy rice noodles, roasted peanuts, green onions, ginger-sesame vinaigrette

Pan-Asian Entrées

Choose two:

Made Without Gluten-containing Ingredients Soy

Ginger-glazed Tofu Stir-fry **VG ↓ G**

Broccoli, carrots, Napa cabbage, shiitake mushrooms, made without gluten-containing ingredients soy sauce

Beef and Broccoli

Kung Pao Chicken

Grilled Spicy Gochujang Chicken Thighs

Spicy Pork Bulgogi **↓ G**

Thai Pumpkin Coconut Curry **VG ↓ G**

Thai Coconut Chicken Curry **↓ G**

Boneless Chicken Adobo

Orange Chicken

Mongolian-style Beef

Made Without Gluten-containing Ingredients

Ginger-soy Grilled Flank Steak **↓ G** +5.00 per guest

Ginger, cilantro, garlic, made without gluten-containing ingredients soy

Pan-Asian Sides

Choose two:

Vegetable fried rice **VG ↓ G**

Kimchi fried rice **VG ↓ G**

Sesame vegetable chow mein **V**

Cabbage, celery, onions, tamari, garlic, sesame, yakisoba noodles **V**

Vegetarian spring rolls **V**

2 per person

Garlic and ginger-glazed asparagus **VG ↓ G**

Green bean and red bell pepper stir-fry **VG ↓ G**

Chinese broccoli with garlic sauce **VG**



HOT BUFFETS

Buffets below are priced per person unless otherwise noted, with a required minimum order of 20 guests. All buffets include water and iced tea. Substitute gluten-free bread and dessert for additional +4.00 per guest.

Tandoor 28.00

Choose one salad, two entrées, and two sides

Includes naan bread and fresh mango lassi tart

Tandoor Salads

Choose one:

Kachumber Salad **V** ↓ **G**

Cucumbers, red onions, tomatoes, cilantro, jalapeño, mint, romaine, cumin-spiced yogurt vinaigrette

Chana Masala Salad **VG** ↓ **G**

Shredded romaine, chickpeas, bell peppers, cherry tomatoes, red onions, cilantro, cucumbers, lemon-mint vinaigrette, crispy pappadum

Tandoor Entrées

Entrées are made without gluten-containing ingredients when choosing corn tortillas

Halal Chicken Tikka Masala

Saag Paneer **V** ↓ **G**

Aloo Gobi **VG** ↓ **G**

Potato cauliflower curry

Halal Tandoori Chicken Thighs

Yogurt, Garam masala, turmeric, Deggi Murch

Tandoori Paneer **V** ↓ **G**

Halal Indian-style Butter Chicken ↓ **G**

Tandoor Sides

Choose two:

Steamed basmati rice **VG** ↓ **G**

Saffron rice **VG** ↓ **G**

Masala roasted cauliflower **VG** ↓ **G**

Sautéed spinach **V** ↓ **G**

Curry roasted green beans **VG** ↓ **G**

Dai Makhani **VG** ↓ **G**

Tandoor Additions

Vegetarian Samosa +3.75 **V**

Mango or Strawberry Lassi +6.00 per guest

fruit purée, Strauss yogurt

Minimum order 20 guests

Vegetable Pakora +5.00

Aloo Tikki **V** +5.00

Luau 28.00

Soy or made without gluten-containing ingredients substitutions available on request.

Choose one salad, two entrées, and two sides

Includes King's Hawaiian roll and fresh coconut cream tart

Luau Salads

Choose one:

Pineapple Salad **V** ↓ **G**

Romaine, bell peppers, cherry tomatoes, pineapple, red cabbage, finadene dressing

Coconut Salad **VG** ↓ **G**

Spinach, red onion, cucumber, edamame, shredded carrot, toasted coconut, papaya, charred green onion vinaigrette

Luau Entrées

Entrées are made with certified gluten-free soy sauce when applicable

Halal Shoyu Chicken ↓ **G**

Halal Huli Huli Chicken ↓ **G**

Huli Huli Tofu **VG** ↓ **G**

Huli Huli Jackfruit **VG**

Kahlua Pork ↓ **G**

Garlic Shrimp ↓ **G**

Ahi Poke ↓ **G** +7.00

Luau Sides

Choose two:

Furikake-sesame steamed rice **VG** ↓ **G**

Island macaroni salad with vegan mayonnaise **VG**

Soy-ginger bok choy **VG** ↓ **G**

Pineapple fried rice **VG** ↓ **G**

Seasonal vegetable stir fry **VG** ↓ **G**

Luau Additions

Spam Musubi ↓ **G** +6.50

Spam Fried Rice with Egg +6.00

Lomi Lomi Salmon +9.00



HOT BUFFETS

All buffets are priced per person unless otherwise noted, with a required minimum order of 10 guests. All buffets include water and iced tea. Substitute gluten-free bread and dessert for additional +4.00 per guest.

Backyard Barbecue 28.00

Choose one salad, two entrées, and two sides
Includes corn bread, butter, and s'mores bars

Backyard Barbecue Salads

Choose one:

Farm to Fork Salad **VG** ↓ **G**

Organic spring mix, seasonal vegetables,
apple cider vinaigrette

Fusilli Pasta Salad **VG**

Tomatoes, cucumbers, red onions, parsley,
sherry shallot vinaigrette

House-made Country-style Potato Salad **VG** ↓ **G**

With vegan mayonnaise

Backyard Barbecue Entrées

Choose two:

Blackened Tofu **VG** ↓ **G**

Barbecue Pulled Jackfruit **VG** ↓ **G**

Slow-cooked Barbecue Brisket ↓ **G**

Minimum order 15 guests

Carolina-style Barbecue Grilled Chicken Thighs ↓ **G**

Barbecue Pulled Pork ↓ **G**

Barbecue Pulled Chicken ↓ **G**

Barbecue Pork Baby Back Ribs ↓ **G**

Minimum order 15 guests

Backyard Barbecue Sides

Choose two:

Cowboy beans **VG** ↓ **G**

With house-made barbecue sauce

Traditional macaroni and cheese **V**

Grilled seasonal vegetables **VG** ↓ **G**

Creamy mashed potatoes **V** ↓ **G**

Smoky bacon-braised collard greens ↓ **G**

Smoky Braised field greens **VG** ↓ **G**

Creamy coleslaw with vegan mayonnaise **VG** ↓ **G**

Napa Valley 29.00

Choose one salad, two entrées, and two sides
Includes artisan bread roll, butter, assorted mixed berry tarts

Napa Valley Salads

Choose one:

Butter lettuce with shaved radishes, citrus segments,
avocado, lemon shallot vinaigrette, spiced pepitas **VG** ↓ **G**

Arugula, fennel, strawberries, feta, sherry shallot
vinaigrette **V** ↓ **G**

Napa Valley Entrées

Choose two:

Herb Portobello Mushroom Steak **VG** ↓ **G**

Lemon Herb Grilled Mary's Chicken Breast ↓ **G**

Chimichurri Grilled Bistro Medium Rare Filet ↓ **G**

Napa Valley Grilled Salmon ↓ **G**

Red Wine Braised Short Ribs +5.00 per person

Napa Valley Sides

Choose two:

Whipped mashed potatoes **V** ↓ **G**

Roasted broccolini with Calabrian chile-tomato
vinaigrette **VG** ↓ **G**

Orange cumin glazed baby carrots **VG** ↓ **G**

Jeweled quinoa with parsley, celery, carrots, onions,
dried cranberries, sunflower seeds **VG** ↓ **G**



PIZZA

Priced per each unless otherwise specified. Market-style pizzas are 16 inches, cut into 8 slices, and boxed. 1 pizza serves approximately four guests. Substitute 12" Mariposa Bakery gluten-free pizza crust upon request, cut into 6 slices and boxed. Substitute cheese for Daiya plant-based alternative upon request.

Cheese V 20.00

Marinara sauce, mozzarella, provolone

Vegetable V 22.50

Marinara sauce, mozzarella, provolone, mushrooms, onions, bell peppers, black olives, artichoke hearts

Vegan Vegetable VG 24.00

Marinara sauce, Daiya plant-based mozzarella shreds, mushrooms, spinach, roasted squash, roasted eggplant, balsamic drizzle

Margherita V 22.50

Roasted garlic confit oil, sliced tomatoes, fresh mozzarella, basil

Florentine V 22.50

Garlic alfredo, mozzarella, provolone, sautéed spinach, mushrooms, roasted garlic cloves

Mushroom V 23.00 each

Garlic cream, roasted herb wild mushrooms, caramelized onion, mozzarella, provolone

Pepperoni 20.00 each

Marinara sauce, mozzarella, provolone, pepperoni

Barbecue Chicken 22.50 each

Barbecue sauce, mozzarella, provolone, roasted chicken, red onions, green onions, red bell peppers

Supreme 25.00 each

Marinara sauce, mozzarella, provolone, mushrooms, onions, bell peppers, black olives, pepperoni, salami, Italian sausage

Carnivore 26.00 each

Marinara sauce, mozzarella, provolone, bacon, ham, pepperoni, salami, Italian sausage

LEVEL UP YOUR PIZZA

Minimum order 10 guests.

Garlic Parmesan Breadsticks with Marinara V +3.00 per guest

Mariposa Bakery Gluten-free Pizza Crust +0.00 per guest
Mariposa Bakery 12" crust

Mixed Green Salad +5.00 per guest

Caesar Salad +5.00 per guest



LUNCH ON THE GO

Minimum order of 10 per menu item. This hot meal option is designed for easy drop off and go! The meal is delivered individually boxed with to go utensils. Does not include linen or bulk beverage service (free water tower not included). Bottled beverages and desserts can be added à la carte. \$68 staffing fee to return for cleanup service.

Chicken Tikka Masala ↓ G

Steamed basmati rice, spinach

14.00

Thai Coconut Chicken Curry ↓ G

Jasmine rice

14.00

Broccoli Beef ↓ G

Steamed jasmine rice

14.00

Paneer Tikka Masala V ↓ G

Steamed basmati rice, spinach

14.00

Thai Coconut Butternut

Squash Curry VG ↓ G

Steamed jasmine rice

14.00

Penne Bolognese

Roasted broccolini

14.00

Chicken Teriyaki

and Broccoli ↓ G

Steamed jasmine rice

14.00

Tofu and Vegetable

Stir-fry VG ↓ G

Steamed jasmine rice

14.00

Chicken Adobo

Steamed jasmine rice

14.00

APPETIZER DISPLAYS

All prices are per guest unless otherwise noted, with a minimum order of 10. All orders include water.

Fresh Fruit Display VG ↓ G 6.00

Selection of melon and berries

Farmers Market Vegetable Display V ↓ G 7.00

Celery, carrots, cherry tomatoes, broccoli, cucumbers, radishes, sweet baby peppers, choice of house-made hummus or ranch

Add pita +2.75 per guest. Minimum order of 5 required

Antipasto Display 11.00

Salami, prosciutto, smoked mozzarella, provolone, grilled vegetables, marinated artichokes, mushrooms, Kalamata olives, pepperoncini, toasted Italian breads

Artisan Cheese Display 14.00 V

Parmesan Reggiano, herbed Laura Chenel goat cheese, Spanish manchego, Point Reyes blue cheese, cheddar, brie, Boursin, dried cranberries, apricots, grapes, strawberries, fig jam, crackers, artisan bread

Add mixed roasted almonds and cashews +2.75 per guest. Minimum order of 5 required

Charcuterie Display 16.00

Salami, prosciutto, Spanish chorizo, Fra' Mani smoked ham, capicola, Fiscalini Farmstead cheddar, brie, gouda, cornichon, grapes, strawberries, crackers, artisan breads

Add mixed roasted almonds and cashews +2.75 per guest. Minimum order of 5 required



RECEPTION PACKAGES

Reception packages require a minimum order of 20 guests. Prices are listed per guest. All packages include water tower and iced tea at no additional cost. Linen, china, or alcohol service not included. Substitutions will incur additional fees.

UC Reception 15.00

Assorted Cheese and Fruit **V**

Cheese cubes, red grapes, fresh berries, toasted baguette

Crutidés Platter **VG ↓ G**

Celery, carrots, cherry tomatoes, radish, hummus

Jalapeño Cheddar Bites **V**

Served with house-made ranch, 3 per guest

Mini Chicken Corn Dogs

Served with ketchup and mustard, 3 per guest

Classic Cupcakes **V**

Chocolate and vanilla

Hilltop Reception 21.00

Charcuterie

Cheddar, gouda, salami, capicola, cherry peppers, gherkins, olives, baked crackers

Caprese Flatbread **V**

Mozzarella, sun-dried tomato, basil, balsamic drizzle, olive oil

Made without gluten options available upon request

Baked Empanadas

Choice of beef or vegetarian black bean, served with cilantro lime crema, 2 per guest

Crispy Chicken Wings **↓ G**

Choice of 2 sauces: buffalo, barbecue, or lemon pepper

Served with house-made ranch and celery sticks

Assorted Mini Layer Cakes **V**

Lone Mountain Reception 30.00

Antipasti Platter

Parmesan, Point Reyes blue cheese, smoked gouda, prosciutto, salami, green olives, grilled zucchini, roasted red peppers, cornichons, fresh berries, grilled breads

Feta Watermelon Skewers **V**

Mint, balsamic drizzle

Lemon Shrimp Skewers **↓ G**

Horseradish, cocktail sauce, chives

Smoked Salmon Cucumber Bites **↓ G**

Whipped cream cheese, capers, shallots, fresh dill

Falafel

Pita bread, red pepper hummus

Bistro Fillet Sliders

Sautéed mushroom duxelles, arugula, blue cheese mayonnaise

Chef's Choice of Assorted Bakery 350 petit desserts



CHOOSE YOUR ADVENTURE

All prices are per person unless otherwise noted, with a minimum order of 10 per menu item. All orders include water.

Nachos V 11.00

Tortilla chips, nacho cheese, pico de gallo, sour cream, olives, jalapeños

Add guacamole (minimum order of 5) VG ↓ G +3.00 per guest

Add fajita mushrooms (minimum order of 5) VG ↓ G +3.00 per guest

Add lime grilled chicken (minimum order of 5) ↓ G +4.00 per guest

Add seasoned ground beef (minimum order of 5) ↓ G +4.00 per guest

Street Taco Bar 12.00

2 tacos per person, choice of protein, 4" corn tortillas, sour cream, cheese, salsa roja, onion and cilantro mix

Options:

Fajita mushrooms VG ↓ G

Lime-grilled chicken ↓ G

Chili-rubbed steak ↓ G

Pork carnitas ↓ G

Add flour tortillas +1.00 per guest

Add guacamole and chips +3.50 per guest

Refried pinto beans +\$3.50 per guest

Spanish-style rice +3.50 per person

Bruschetta Bar V 8.00

Tomato basil relish, truffle mushrooms, cucumber tzatziki spread, toasted baguette slices

Slider Bar 16.00

Choice of two sliders, ketchup, mayonnaise, mustard, house-made chips

Options:

All American with beef, American cheese, lettuce, tomato, pickle

Barbecue chicken topped with vegan mayonnaise coleslaw

Pulled pork topped with vegan mayonnaise coleslaw and crispy shallots

Beyond beef with caramelized onions, lettuce, tomatoes VG

Pastrami slider with provolone, cranberry coleslaw,

Bistro filet slider with sautéed mushroom duxelles, arugula, blue cheese, mayonnaise +6.00 per guest

Hot Dip Bar 13.00

Choose one for up to 20 guests, choose two for more than 20 guests.

Tortilla chips, sourdough crostini

Options:

Spinach artichoke V

Buffalo chicken dip

Chef's special Dungeness crab dip +6.00 per guest

Vegetarian chili V

House-made onion dip with house-made chips

Served cold



CHOOSE YOUR ADVENTURE

All prices are per person unless otherwise noted, with a minimum order of 10 per menu item. All orders include water.

Mediterranean Platter V 11.00

Marinated olives, tabbouleh, middle eastern style hummus, muhammara dip, feta cubes, balsamic drizzle, pita chips, naan bread, carrot and celery stick

Macaroni and Cheese Bar 13.00

Served with cured maple bacon bits, sauteed mushrooms, scallions, breadcrumbs

Add brisket +5.00 per guest

Lumpia V 5.75

2 per guest

Options:

Chicken

Shrimp

Vegetable

Pork

Triple Play Wings Bar 11.00

3 per guest

Choose up to 3 flavors, served with celery sticks, carrot sticks, ranch and blue cheese dressing

Options:

Barbecue

Buffalo

Teriyaki

Lemon pepper

Garlic Parmesan



APPETIZERS

Individual appetizers priced per person unless otherwise noted, with a minimum order of 10 per menu item.

FROM THE GARDEN

Seasonal Crostini V 5.75

Panorama bread topped with Bellweather Farms ricotta, Marshall Farms honey, seasonal fruit

Fresh Vietnamese-style Spring Rolls VG ↓ G 4.25

Mint, pickled jicama, carrots, mint, rolled in rice paper and served with sunflower butter dipping sauce

Fried Vegetarian Egg Rolls 4.50

2 per guest

Pan-fried Vegetarian Potstickers V 3.75

2 per guest

Vegetarian Phyllo Cups V 4.50

2 per guest

Options: wild mushroom tartlet, spinach artichoke

Cauliflower "Wings" V 3.50

2 per guest

Options: buffalo, lemon pepper, barbecue, teriyaki, garlic parmesan

Oyster Mushroom "Wings" V 3.75

2 per guest

Options: buffalo, lemon pepper, barbecue, teriyaki, garlic parmesan

Chicken Wings 6.00

2 per guest

Options: buffalo, lemon pepper, barbecue, teriyaki, garlic parmesan

Caprese Skewers V 5.25

2 per guest

Indian-style Butter Paneer Skewer V ↓ G 5.00

Oven-baked Samosas V 3.50

House-made Onion Dip and Chips 6.50

Jalapeño Poppers and Ranch V 5.25

3 per guest

FROM THE FARM

Chicken Potstickers 4.00

2 per guest

Mini Banh Mi 6.00

Choice of meat or vegetable topped with pickled vegetables, roasted garlic kewpie, jalapeño cilantro, French bread

Options: grilled lemongrass chicken, grilled lemongrass beef, grilled lemongrass pork, grilled lemongrass tofu, grilled lemongrass portobello

Pigs in a Blanket 5.50

2 per guest

Pork hotdog wrapped in a puff pastry and served with ketchup and mustard

Beef and Pork Meatballs 5.75

2 per guest

Options: basil marinara, teriyaki, barbecue

Build Your Own Steak Tostada 6.00

Carne asada, pickled onions, cotija, cilantro and onion avocado salsa, corn tortilla crisp

Miso-glazed Pork Belly Bao Bun 6.75

Topped with pickled carrots, daikon, and cilantro

Chicken Teriyaki Skewer 5.00

2 per guest

Beef Teriyaki Skewer 7.00

2 per guest

Indian-style Butter Chicken Skewer ↓ G 4.75

Brie, Prosciutto, and Shortbread Rounds 6.00

2 per guest

Deviled Eggs ↓ G 4.50

2 halves per guest

Options: traditional, wasabi, chipotle

FROM THE SEA

Minimum of 10 per menu item.

Smoked Salmon Crostini S 6.25

Topped with dill crème schmeur and capers

Ahi Tuna Poke Tostada S 6.50

On a wonton round

Crab Cake with Old Bay Aioli S 6.50

Crab Louie Cucumber Bite S 5.75

Shrimp and Pork Sui Mai S 5.00

Served with soy sauce

Shrimp Skewers S 7.50

2 per person, chimichurri, chermoula, scampi, tandoori, ancho chili, yakitori



CAKES

All desserts are priced individually unless otherwise noted, with a minimum order of 10 per menu item. Ask your Event Manager about custom logos, decorations, writing, or imaging, priced based on the complexity of what you are looking for! Please allow 3 business days for pricing confirmation and placement of the order.

Petit 2" Traditional Cakes 4.25

Chocolate supreme, Grand Marnier, hazelnut, lemon mousse, passion fruit, raspberry, tiramisu, assorted

Individual 3" Traditional Cakes 9.00

Chocolate supreme, Grand Marnier, hazelnut, key lime, lemon mousse, passion fruit, raspberry, tiramisu, molten lava, strawberry shortcake, tres leches, assorted

Gourmet 9" Cakes 85.00

Bailey's Irish Cream, burnt almond, cappuccino torte, carrot, chocolate mousse, chocolate truffle, German chocolate, lemon mousse, Oreo cookie, pineapple upside down, strawberry shortcake, tiramisu, tres leches

Sheet Cakes

Carrot, chocolate fudge, chocolate hazelnut, French raspberry, German chocolate, lemon, mocha cream, strawberry cream, vanilla

Special décor and writing available upon request

Quarter sheet 80.00

Half sheet 175.00

Full sheet 225.00

Made Without Gluten-containing

Ingredients Chocolate Cake ↓ G

Quarter sheet 100.00

Half sheet 175.00

Full sheet 300.00

Vegan Chocolate Cake VG

Quarter sheet 100.00

Half sheet 175.00

Full sheet 300.00

Precut Sheet Cake 25.00

Cake Pops 4.50

Carrot, chocolate, lemon, red velvet, strawberry, vanilla, assorted

Cupcakes

Carrot, chocolate, lemon, red velvet, strawberry, vanilla, assorted

Petit 3.00

Regular 4.00

Made Without Gluten-containing

Ingredients Cupcakes ↓ G 4.50

Chocolate, vanilla, strawberry

Vegan Cupcakes VG 4.50

Lemon, strawberry, vanilla

Mini 1" Cheesecakes 3.50

New York, key lime, chocolate, lemon, pumpkin, strawberry, assorted

Individual 3" Cheesecakes 9.00

New York, amaretto, blueberry, chocolate, lemon, pumpkin, strawberry

Whole 9" 72.00

New York, blueberry, café mocha, chocolate, lemon, pumpkin



SWEET SHOP

All desserts are priced individually unless otherwise noted, with a minimum order of 10 per menu item. Ask your Event Manager about custom logos and seasonal Bakery 350 dessert menus!

Traditional Cookies

Chocolate chip, double chocolate, snickerdoodle, sugar, red velvet, oatmeal raisin, assorted

Petit 2.75

Regular 3.50

Made Without Gluten-containing Ingredients

Cookies ↓ G 4.00

Chocolate chip, snickerdoodle, sugar, oatmeal raisin, peanut butter, assorted

Vegan Cookies VG 4.00

Dough XX chocolate chip, Dough XX horchata, sugar, apple, oatmeal raisin, cranberry, blueberry, apricot, assorted

Specialty Cookies

Black and white, biscotti, Chinese almond, jelly thumbprint, Mexican wedding, Russian tea, butter, amaretti, Madeline, assorted

Petit 3.25

Regular 4.00

Baklava 4.50

French Macarons 3.75

Coconut Macarons 3.75

Dessert or Fruit Bars 4.00

Fudge brownie, rocky road brownie, blondie, pecan, crispy rice treats, bread pudding, apple, apricot, blueberry, cherry, lemon, raspberry, key lime, strawberry

Available as cobbler with sweet crumb topping

Chocolate Dipped Strawberries | Market Price

Chocolate Dipped Pretzels 4.50

Add colored sprinkles of your choice by special request

Individual Dessert Cups 7.50

Black forest, chocolate mousse, mango mousse, Oreo cookie, strawberry shortcake, tiramisu, assorted

Candy Jar Buffet 10.00

Five assorted candies: mini Hershey's chocolates, sour candies, assorted taffy, Reese's peanut butter cups, caramel squares, and Starburst fruit chews, displayed in glass jars with bags for your guests

Ice Cream Bar 125.00 per 10 guests

Vanilla or chocolate ice cream, chocolate sauce, whipped cream, cherries, sprinkles, and almonds

Ice Cream Cart with Assorted Bars 5.00

Assorted ice cream bars and popsicles

Cart rental fee of 100.00 for up to 100 guests

Cart rental fee of 50.00 for 100 - 150 guests

Complementary cart rental for over 150 guests

Tarts and Pies

Apple, blueberry, cherry, lemon meringue, kiwi, peach, mocha cream, pumpkin, strawberry, mixed berry, apricot, mango, coconut cream, key lime, chocolate mousse, assorted

Petit 2" 4.75

Regular 3" 7.00

Whole pies 9" 35.00

Apple, blueberry, cherry, chocolate pecan, pumpkin, lemon meringue, mocha cream, peach, strawberry, mixed berry, apricot



BEVERAGES

Iced Water

Includes cups and beverage napkins
20 guests, 20.00

Fruit Infused Water

Includes cups and beverage napkins
20 guests, 23.00

Lemonade or Orange Juice

20 guests, 60.00

Iced Tea

20 guests, 60.00

BOTTLED BEVERAGES

Minute Maid 3.50

Orange, cranberry apple

Topo Chico Sparkling Water 3.75

Topo Chico Assorted 3.50

Smart Water 20 oz. 3.50

Assorted Canned Soda 3.25

Coke, Diet Coke, Coke Zero, Sprite

Java Service

Freshly brewed French roast coffee,
regular and decaffeinated, hot water,
assortment of herbal and flavored
specialty teas, assorted sugars,
half and half

10 guests, 40.00

40 guests, 160.00

Milk alternatives oat, almond, soy +8.50

Hot Chocolate or Mexican Hot Chocolate

10 guests, 32.50

40 guests, 125.00

Milk alternatives oat, almond, soy +1.50

Hot Apple Cider

10 guests, 32.50

40 guests, 125.00

Chef's Agua Fresca, Horchata, or Mocktail

20 guests, 90.00

SNACKS

All items are priced individually.

Candy Bars 3.50

Assortment of Snickers, Twix, M&M, Kit Kat

Whole Fruit **VG** ↓ **G** 2.00

Assorted apples, oranges, bananas

Assorted Granola Bars 3.25

Assorted Kettle Chips 3.00

2oz. House-made Trail Mix ↓ **G** 5.50

Assorted nuts, dried fruit, chocolate chips

Assorted Frito Lay Chips 2.50



NOTES



BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —