

UNIVERSITY OF SAN FRANCISCO

SEASONAL CATERING GUIDE



Fall 2025

appetizers

Prices are per person, except where noted. Appetizer orders require a minimum of 10 pieces per selection.

Winter Mushroom & Gruyère Tart | \$3.00 per person

Caramelized onion, thyme, parmesan

Braised Short Rib Crostini | \$4.50 each

Horseradish crème fraîche, crispy shallot

Ahi Tuna Spoon | \$6.00 per person

Avocado, sesame-yuzu

Spicy Shrimp | \$6.00 per person

Tostones, garlic aioli, avocado mousse

California Lamb Skewer | \$4.75 each

Rosemary garlic marinade, pomegranate-mint yogurt

Prosciutto & Roasted Pear Crostini | \$3.75 per person

Whipped goat cheese, balsamic glaze

Fall Turkey Slider | \$5.50 each

Roasted turkey, brie, cranberry-apple chutney, sage aioli,
toasted brioche



prix fixe

\$28 per person with upcharge for some proteins noted below.

*Minimum order of 10 per protein. Pick one salad, one entrée, two sides, and one dessert.
Bread and butter included.*

Salads (*choose 1*)

Winter Citrus & Fennel Salad

Cara Cara orange, blood orange, shaved fennel, avocado, toasted pistachio, baby arugula, Meyer lemon vinaigrette

Roasted Beet & Persimmon Salad

Star Route Farms baby kale, Humboldt Fog goat cheese, pomegranate, candied walnut, crispy quinoa, balsamic-shallot vinaigrette

Entrées (*choose 1*)

Roasted Mary's Chicken Breast

Wild mushroom and thyme jus, celery root purée, crispy sage

Herb-Marinated Mary's Chicken Thigh

Pomegranate-Meyer lemon glaze, roasted garlic, California pistachio gremolata

Pan Seared Wild Salmon Filet | +\$4.00 per person

Heirloom tomato basil relish

Grilled Bistro Filet | +\$2.00 per person

Red wine demi, aji amarillo chimichurri

Crispy Falafel

Cucumber Tzatziki



prix fixe (cont.)

\$28 per person with upcharge for some proteins noted below.

Minimum order of 10 per protein. Pick one salad, one entrée, two sides, and one dessert.

Bread and butter included.

Sides (*choose 2*)

Roasted Cauliflower

California pistachio romesco, Meyer lemon, parsley

Maple-Roasted Acorn Squash

Cranberry, pepita, sage

Brentwood Corn Succotash

Summer squash, roasted bell pepper succotash

Sautéed Garlic Spinach

Roasted Brussels Sprouts

Pomegranate, pistachio, balsamic glaze

Jalapeño Cheddar Whipped Potato

California Wild Mushroom Farro

Roasted garlic, Parmesan, thyme

Desserts (*choose 1*)

Bakery 350 Dessert of the Day

Raspberry Mousse Cake

Flourless Chocolate Cake

