

The background features a repeating pattern of lemons and leaves in a light yellow color. On the left side, there are three vertical stripes: a wide orange stripe, a narrower green stripe, and another wide orange stripe.

UNIVERSITY OF SAN FRANCISCO SPRING CATERING

ENTREES

28.00 per person, with a minimum order of 10 per protein (upcharge applied to certain proteins). Select one entrée, salad, and two sides. Bread, butter, and dessert included.

Lemon-rosemary Roasted Whole Chicken

Tarragon demi

Mustard and Herbed Breadcrumbs Crusted Pork Loin

Cherry gastrique

Yogurt and Harissa Grilled Chicken Thigh

Lemon caper salsa verde

Pan-seared Salmon Filet

Smoked tomato rose sauce, dill

Additional +2.00 per person

Grilled Bistro Filet

Sauce au poivre, horseradish salsa verde

Additional +2.00 per person

Crispy Falafel

Cucumber tzatziki

Vegan and made without gluten-containing ingredients

SALADS

Select one

Arugula and Baby Kale

Applewood bacon, feta cheese, green goddess dressing, baby heirloom tomato, fried shallot

Star Route Little Gem

Pickled kumquat, sherry shallot vinaigrette, shaved fennel, Vella jack cheese, toasted hazelnut

SIDES

Select one

Grilled Asparagus

Lemon zest, crispy shallot

Saffron-scented Jeweled Couscous

Dried cherries, roasted almonds

Woody Herb-roasted Baby Carrots

White Bean and Andouille Cassoulet

Aromatics, baby kale

Spring Vegetable Panzanella

English peas, mint, sherry shallot vinaigrette, levain crouton

Sautéed Garlic Snap Peas and Pickled Red Onion

Lemon and Dill Fava Beans and Strauss Yogurt

Sour Cream and Chive Whipped Potato

Chimichurri Farro

Pea tendrils, parmesan

DESSERT

Select one

Crème Brûlée

Raspberry Mousse Cake

Flourless Chocolate Cake

APPETIZERS

Prices are per person unless otherwise noted.

Applewood Ham and Crescenza Tart 2.75

Truffle Mushroom Crostini 2.75

Herbed ricotta, curry aioli

Yellowfin Tuna Poke 6.00

Furikake rice, sambal aioli, avocado

Moroccan Spiced Meatball 3.50

Mini yogurt

Spanakopita Tart 2.50

Dill labneh

Smoked Pastrami Reuben Slider 5.50

Gruyere, whole grain mustard, 1000 island

SANDWICHES

12.50 each, with a minimum order of 5 per menu item.

BLT

Applewood bacon, Star Route arugula, heirloom tomato, avocado, ciabatta

Smoked Turkey

Basil pesto aioli, sun-dried tomato, pickled red onion, onion poppy hero

Herb-roasted Portobello

Red pepper hummus, pickled onion, baby kale, rosemary focaccia bun

Grilled Chicken

Dill Havarti, butter lettuce, Dijonnaise, caramelized onion

BON APPÉTIT
MANAGEMENT COMPANY
CATERING AND EVENTS