



CATERING AT LKSC



650.725.6883 | hospitality.stanford.edu | cateringatlks@stanford.edu

From the Farm. For the Farm. **R&DE.**
HOUSING • DINING • **HOSPITALITY** • CONFERENCES



Breakfast Buffet Packages

All Breakfast Buffets include Coffee and Tea Service and Fruit Infused Spa Water

Starbucks Coffee includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa with Sugar, Sweeteners, and Creamers

The Li Ka Shing Continental Breakfast

Assorted Fresh-baked Scones & Muffins

NY-style Bagels served Sliced with Butter, Jellies, Assorted Philly Cream Cheeses

Seasonal Diced Fruit

Whole Bananas

Freshly-squeezed Orange Juice

Healthy Beginnings

Organic Granola and Vanilla Yogurt with Dried Fruit Selection including Raisins, Apricots, Cranberries and 2% Milk

Assorted Fresh-baked Muffins

European-style Breakfast Platter:

Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses

Whole Bananas

Seasonal Diced Fruit

Freshly-squeezed Orange Juice

The Palo Alto Hot Breakfast

Assortment of Individual Frittatas or Pepper Jack Cheese and Spinach Scrambled Eggs

Potato Hash

Smoked Hickory Bacon and Breakfast Sausage Links

NY-style Bagels served Sliced with Butter, Jellies, Assorted Philly Cream Cheeses

Seasonal Diced Fruit

Freshly-squeezed Orange Juice

Pastry Selections

Regular Size

Bite Size Mini's

Muffins – Assortment of Blueberry, Bran, Banana Nut, Lemon Poppy Seed and Pumpkin

Freshly-baked Scones – Assortment of Blueberry, Cranberry and Chocolate Cherry

New York-style Bagels – Assortment of Plain, Sesame Seed, Poppy Seed, Whole Wheat and Raisin

Served sliced with Butter, Jellies, Assorted Philly Cream Cheese

Danish Pastry – Assortment of Raisin, Apple, Apricot, Cheese and Plain

Croissants – Assortment of Almond, Chocolate-filled and Plain

Gourmet Tea Breads

Assortment of Blueberry, Cranberry Walnut, Zucchini Pecan, Pumpkin (seasonal), Banana Walnut

Whole Fruit

Individual Yogurts

Individual Greek Yogurts

Granola Bars

Peeled Hard Boiled Eggs

Fresh Seasonal Diced Fruit Salad

Organic Granola w/Yogurt, Berries and Milk

Hot Egg and Cheese Breakfast Sandwiches

Assortment of Egg, Bacon, Cheese, Egg, Tomato and Avocado on an English Muffin

European-Style Breakfast Platter

Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses

Lox and Bagel Breakfast Platter

Cold Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Diced Hard Boiled Egg, Capers Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses





Salads and Sandwiches

Classic Sandwich Buffet

Includes any Three Sandwich Selections, Mixed Greens Salad with Balsamic Vinaigrette, Chef's Choice of Two Hearty Farmer's Market Salads, Double Fudge Brownies & Raspberry Bars and Fruit Infused Spa Water.

Classic Sandwich Boxed Lunch

Includes One of your Three Sandwich Selections, Mixed Green Salad, Bag of Chips, Whole Fruit, Chocolate Chip Cookie and Bottled Water

Gourmet Farmers Market Buffet

Includes any Three Salads, Grilled Rosemary Chicken Platter & Roasted Tri Tip Platter with assorted chutney and mustard, Artisan Breads with butter, choice of any one dessert selection and Fruit Infused Spa Water.

Sandwich Options

Grilled Chicken, Smoked Mozzarella and Tapenade on Focaccia

Bacon, Lettuce, Avocado and Tomato on Sliced Sourdough

Portabella Mushroom with Avocado, Alfalfa Sprout and Garlic-Parsley Aioli on Focaccia (vg)

Chicken Salad with Butter Lettuce on Focaccia

Turkey and Swiss Cheese with Herbed Lemon Aioli on Focaccia

California Club with Smoked Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce and Tomato on Sliced Sourdough

Roast Turkey with Pepper Jack Cheese & Avocado on Focaccia

Roast Beef with Grain Mustard Rosemary Aioli, Lettuce and Tomato on Five Grain Sliced Bread

Ham and Cheese with Dijon Mustard on Five Grain Sliced Bread

Tuna Salad with Butter Lettuce on Sliced Whole Wheat

Tomato, Fresh Mozzarella and Olive Tapenade on Focaccia (vg)

Cucumber, Tomato, Avocado and Pea Shoots on Sliced Whole Wheat (vegan)

Zhatar Eggplant, Roasted Bell Peppers and Roasted Bell Pepper Hummus on Focaccia (vg)

Roasted Portabella Mushroom with Provolone, Arugula and Pesto on Focaccia (vg)

Salad Options

Kale Salad

with Butternut Squash, Golden Raisins, Toasted Sunflower Seeds, Pine Nuts, Dried Cranberries and Crumbled Blue Cheese

Shave Brussels Sprouts Salad

with Kale, Toasted Pine Nuts and Goat Cheese

Minted Quinoa Salad

with Toasted Almonds, Dried Fruit and Orange Blossom Dressing

Greek Barley Salad

with Cherry Tomatoes, Cucumber, Kalamata Olives, Slivered Red Onions and Feta Cheese

Mixed Greens Salad

with Cherry Tomatoes, Shredded Carrots and Sliced Cucumbers

Classic Caesar Salad

with Shaved Parmesan and House-made Garlic Croutons

Mâche, Endive and Red Oak Lettuce Salad

with Oranges and Blue Cheese

Butter Lettuce Salad

with Grapefruit, Jicama, Orange Segments, Shaved Fennel and Cilantro Vinaigrette

Arugula Salad

with Roasted Red Peppers, White Beans and Red Onion with Red Wine Vinaigrette

Sonoma Baby Spinach Salad

with Olives, Cherry Tomatoes and Grain Mustard Balsamic Dressing

Tangy Jicama and Mango Salad

with Coconut Milk, Lime Juice and Mint

Grilled Eggplant, Red Bell Pepper and Zucchini Platter

with Zatar and Minted Roasted Garlic Aioli

Blue Lake Green Bean Salad

with Toasted Mustard Seeds, Nigella and Tomato Vinaigrette

Grilled Portobello Mushrooms Salad

with Goat Cheese

Asparagus Platter

with Coarse Salt, Parmesan and Lemon Vinaigrette

Classic Potato Egg Salad

Rainbow Pasta Salad

with Olives, Capers, Onions, Arugula and Golden Balsamic Vinaigrette

Classic Bread Salad

with Black Olive Tapenade tossed with Capers, Tomatoes, Basil and Mozzarella

Soba Noodle Miso Salad

with Julienne Vegetables

Butternut Squash, Candy-Striped Beets and Goat Cheese Salad





Classic Hot Buffet Menus

Classic Buffet

Includes one poultry, one vegetarian entrée, one salad, two sides, artisan bread, one dessert selection and fruit-infused spa water

Gourmet Buffet

Includes one beef, lamb* or seafood* entrée, one vegetarian entrée, one salad, two sides, artisan bread, one dessert selection and fruit-infused spa water*

**specialty menu items are subject to seasonal pricing*

Poultry Selections

Chicken Picatta with Grilled Lemons and Capers

Kung Pao Chicken with Sauteed Vegetables and Peanuts

Chicken Cacciatore in Rich Tomato and Mushroom Sauce

Rosemary Lemon Chicken

Tangerine Chicken with Honey and Chipotle Glaze

Grilled Chicken Breast with Shallots and White Wine Sauce

Chicken Parmesan with Marinara

Grilled Chicken with Tangy Apricot Finish

Mango and Rum-glazed Chicken with Tropical Salsa

Beef Selections

Moroccan Braised Beef

Beef Bourguignon

Grilled Flank Steak with Green Peppercorn Sauce

Strip Loin Steak with Wild Mushroom Sauce

Seared Tri Tip with Chipotle and Garlic

Lamb Selections

Boneless Leg of Lamb with Au Jus

Lamb Rib Chops with 7 Spices

Seafood Selections

Olive Oil and Aromatics Poached Salmon

Egg and Chive Coated Seasonal White Fish with
Lemon Leek Sauce

**Grilled Salmon with Mango-Cucumber Salsa
(seasonal pricing)*

**Grilled Salmon with Pineapple-cilantro Salsa
(seasonal pricing)*

Vegetarian Selections

Quinoa Mushroom and Chard Stew (vegan)

Vegetable and Chick Pea Tagine (vegan)

Classic Three Cheese Macaroni

Herbed Cous Cous Pilaf

Classic Eggplant Parmesan

Stuffed Roasted Peppers filled with Eggplant,
Squash, Rice and Basil (vegan)

California Lasagna with Artichokes and Wild
Mushrooms

Sun Dried Tomato Polenta Cakes with Portobello
Mushrooms and Goat Cheese

Classic Baked Ziti

Butternut Squash Ravioli with a Sage Asiago
Cream Sauce

Israeli Cous Cous with Swiss Chard, Turnips and
Butternut Squash (vegan)

Five Bean Vegan Stew (vegan)

Side Options

Seasonal Roasted Vegetable Medley

Green Beans & Almonds

Honey Roasted Carrots

Grilled Asparagus

Wild Rice Pilaf

Roasted Fingerling Potatoes

Classic Mashed Potatoes

Dessert Selections

Seasonal Fruit Cobbler

Crème Brulee Tarts

Triple Chocolate Mousse Cake

Strawberry Shortcake (seasonal)

Mixed Fruit Tart (seasonal)

Individual Apple Pies

NY Cheesecake with Fresh Raspberry Sauce





Sweets

Seasonal Whole Fruit

Freshly-baked Cookies from Pacific Cookie Company

Double Fudge Chocolate Brownies

Lemon, Raspberry or Wonder Bars

Chocolate-dipped Strawberries *(seasonal)*

Assorted Petit Fours

Organic Sunridge Farms Snack Packs

*Assorted Individual Bags of Chocolate-Covered Pretzels
Mixed Nuts, Yogurt-Covered Raisins, and Trail Mix*

M&M, Wasabi Peas, Pretzels or Mixed Nuts

Cupcakes

Break Packages

Sweet Tooth

Minty Diced Fruit Salad Kabobs

Assorted Freshly-baked Cookies to include Chocolate Chip & Oatmeal Raisin

Assorted Dessert Bars to include Brownies and Raspberry Bars

Yogurt Covered Pretzels

Chocolate Covered Raisins

Salty Sweet

Pretzels

Mixed Nuts

Yogurt Covered Raisins

Tortilla Chips with Homemade Pico Di Gallo Salsa

Pita Points with Roasted Red Bell Pepper Hummus



Hors d'oeuvre Buffets

Selections served in Chafing Dishes & Platters

**estimated 2 pieces per item per person*

Chicken

Thai Chicken Sliders with Sweet Chili Sauce and Cilantro Carrot Slaw

Chicken Curry Filo Cups

Panko Chicken with Plum Dipping Sauce

Chicken Quesadilla with Chili Chipotle Salsa

Thai-style Chicken Wing with Lemongrass-Mango Salsa

Vegetarian

Mini Asparagus and Gruyere Quiche

Vietnamese Vegetarian Rice Paper Rolls

Mini Quiche

Spicy Vegetarian Potstickers

Vegetable Samosas

Spinach and Feta Spanikopita

Mini Mushroom Vol au Vents

Seafood

Fresh Thai Shrimp Summer Roll

Hot Crab Dip in Filo Cup

Smoked Salmon Pinwheel

Crispy Asian Rock Shrimp Spring Roll with Plum Sauce

Chilled Prawns with House-made Cocktail Sauce

Crab Cakes with Spicy Remoulade

Teriyaki-glazed Grilled Salmon Skewers

Chili Ginger Prawns

Beef

Beef and Cilantro Empanadas

Petit Philly Cheesesteak Buns

Mini Cubed Chipotle Beef Brochettes

Mini Beef Wellingtons

Lamb

Spicy Honey-glazed Lamb Rack Lollipops

Pork

BBQ Pork Buns



Reception Platters à la Carte

Vegetable Crudités Platter with Sun Dried Tomato Hummus

Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches

Gourmet Cheese Platter

Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits

Tea Sandwiches Platter

Selection of Cucumber Salad (vg), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese

Athens Display

Cucumber Feta Dip, White Bean Dip, Spinach Hummus served with Pita Chips, Carrot & Cucumber Sticks

Mini Rosemary Brioche Sandwiches Platter

Selection of Roasted Vegetable with Pesto Aioli (vg), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce

Antipasto Platter

Salami, Sopressata, Capicola, Buffalo Mozzarella, Grilled Portobello Mushrooms, Hearts of Palm, Artichoke Hearts, Mixed Cured Olives, Cherry Peppers, Sliced Baguette and Bread Sticks

Thai Chicken Satay or Grilled Rosemary Lemon Chicken Skewers Platter

Korean Beef Satay or Grilled Shrimp with Chipotle Cilantro Lime Aioli Platter





Beverage Packages

Meeting Beverages

Fruit Infused Spa Water Service

Individual 12oz Assorted Sodas (Pepsi products) or Assorted Sparkling Juices

Coffee & Tea Service

Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa with Regular Sugar, Sweeteners and Creamers

Beverages a la Carte

Cold Beverages

Fruit Infused Spa Water

Fresh-squeezed Orange Juice

Lemonade Service

Freshly-brewed Iced Tea Service

Individual 12oz Assorted Pepsi products

Individual 12oz Assorted Coca-Cola products

Individual 10oz Juice Squeeze Sparkling Juices

Individual 12oz Sparkling Mineral Water

Individual 12oz Bottled Spring Water

Individual 10oz Assorted Juices

Apple, Cranberry, Orange

Hot Beverages

Coffee & Tea Service

Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners and Creamers

Homemade Hot Chocolate

Specialty Spiced Hot Apple Cider



CATERING AT LKSC

650.725.6883 | hospitality.stanford.edu | cateringatlksc@stanford.edu