



# MUNGER CATERING

650.723.6776

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



# Place Your Orders

## 3 Easy Steps!

1. Email: [mungercatering@stanford.edu](mailto:mungercatering@stanford.edu)
2. Include:
  - the time you want your service to begin
  - your menu selections
  - location
  - guest count
  - pickup time
3. Sit back and expect a preliminary event order from one of our talented event managers!



*\* Prices do not include tax. If paying by check, Visa or MasterCard an 18% service fee and tax will be applied to your order. If you are a student group or a summer conference paying via University PTA, a 16% service fee and tax will be applied to your order. If you are a university department paying via University PTA, a 16% service fee will be applied to your order.*

  
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# Beverages

## Cold Beverages

*Price Per Person or Single Serving*

*Price Per Person*

Bottled Spring Water, 16oz .....	2
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper, 12oz.....	2
Crystal Geyser Sparkling Mineral Water, 12oz .....	2 <sup>25</sup>
Pellegrino, 33.8oz .....	8
Pellegrino, 8.4oz .....	3
Coca-Cola, Diet Coke, Sprite, 12oz .....	2 <sup>50</sup>
Starbucks Espresso & Cream Double Shot, 6.5oz .....	3
Freshly-squeezed Orange Juice.....	3
Sliced Strawberry Fruit-infused Spa Water.....	2
Sliced Lemons and Lime Fruit-infused Spa Water.....	2
Lemonade.....	2
Ice Tea with Sugar, Sweeteners and Lemon Wedges.....	2 <sup>25</sup>
Boardroom Water Service - preset water glasses at each setting with pitchers of Ice Water for replenishment .....	1

## Hot Beverages

*Minimum Order is 15 Servings / Servings Stay Hot for Up to 5 Hours*

Starbucks Pike's Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half .....	3 <sup>50</sup>
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Optional add-ons for Coffee Station:

Non-Fat Milk .....	0.50
Soy Milk .....	0.50
Almond Milk .....	0.50

*Price Per Person  
or Single Serving*

Caramel Sauce, Chocolate Sauce and Vanilla Syrup .....	2
Ghirardelli Hot Chocolate .....	3
Homemade Spiced Apple Cider .....	3



# Breakfast

## Breakfast Buffet Packages

*Price Per Person*

### Munger Continental Breakfast ..... 14

An assortment of freshly-baked Muffins, Scones and Danishes  
NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses  
Seasonal Diced Fruit Salad  
Freshly-squeezed Orange Juice  
Starbucks Pike's Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half  
Alhambra Water

*Price Per Person*

### Protein Breakfast Buffet ..... 17

Organic Vanilla Yogurt with Organic Granola, a Selection of Dried Cranberries, Raisins and Apricots and 2% Milk  
An Assortment of freshly-baked Muffins  
NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses  
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese  
Whole Bananas  
Seasonal Diced Fruit Salad  
Freshly-squeezed Orange Juice  
Starbucks Pike's Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half  
Alhambra Water

*Price Per Person*

### Traditional Hot Breakfast Buffet ..... 18

Scrambled Eggs with Swiss and Jack Cheeses, served with a variety of accompaniments  
Country Potatoes made with Diced Onions and Bell Peppers  
Smoked Hickory Bacon  
An assortment of freshly-baked Muffins, Scones and Danishes.  
Seasonal Diced Fruit Salad  
Freshly-squeezed Orange Juice  
Starbucks Pike's Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with a sugar, sweeteners and half and half  
Alhambra Water

# Breakfast

## Action Station \$8 per person (minimum of 30 guests)

Omelets made-to-order by an onsite chef

Includes the following Toppings:

Chives, Cheddar and Swiss Cheeses, Grilled Onions,  
Bell Peppers, Sliced Mushrooms, Spinach, Chorizo,  
Sliced Sausage, Ham

## À la carte Breakfast Pastries

Assorted Individual Yogurts (per dozen)	18
Peeled Hard-boiled Eggs (per dozen)	14
Assortment of Nutri Grain and Granola Bars (per dozen)	18
NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses (per dozen)	20
Freshly-baked Danish Assortment (per dozen)	20
Freshly-baked Muffin Assortment (per dozen)	20
Freshly-baked Croissant Assortment (per dozen)	20
Gourmet Tea Breads (per dozen)	20
Coffee Cake (cut into 12 wedges)	25
Gluten Free Coffee Cake Slices (per dozen)	25
Gluten Free Flaxseed Muffins (per dozen)	25



## À la carte Hot and Gourmet Breakfast Additions

	25 Pieces (Approx 25 Servings)	50 Pieces (Approx 50 Servings)
Seasonal Whole Fruit Basket	35	55
Traditional Scrambles	90	160
Chorizo Sausage, Cheddar Cheese, Green Onions & Sour Cream	100	180
Spinach & Swiss Cheese		
Diced Ham, Bell Peppers and Onions		
Mixed Vegetables (no cheese)		
4oz Quiche Wedges or Frittatas	100	180
Salmon and Dill		
Mushroom and Asiago Cheese		
Mixed Vegetables (no cheese)		
Traditional Hash Browns, with Hot Sauce and Ketchup	60	100
Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce, and Ketchup	60	100
Seasonal Diced Fruit Salad	80	140
Seasonal Mixed Berry Salad	110	200
Platter of Lox, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Gruyere Cheese and NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses	90	160
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese and NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses	110	200
Breakfast Sausage Links	75	100
Steel-Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk	100	180
Breakfast Burritos	150	280
Chorizo and Cheddar Cheese		
Jack Cheese and Egg		
Egg (no cheese)		
Mixed Vegetables and Cheddar Cheese		
Ham, Egg and Cheddar Cheese		



# Al Fresco Lunches

Price Per Person

Al Fresco-grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli .....	23
Al Fresco-grilled Tri Tip Platter with Zesty Tomato Chutney and a Whole Grain Mustard Aioli.....	25
Al Fresco-poached Salmon Platter with Pineapple Chutney and a Lemon-Tarragon Crème Fraiche.....	26
Al Fresco Combination of Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli plus Grilled Tri Tip Platter with Zesty Tomato Chutney and Whole Grain Mustard Aioli.....	28
Al Fresco Combination of Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli plus Poached Salmon Platter with a Pineapple Chutney and a Lemon-Tarragon Crème Fraiche .....	29

Each al Fresco Luncheon also includes:

- Three Fresh Salads of Your Choosing
- Freshly-baked Dinner Rolls with Sweet Cream Butter
- Dessert Selection of Fudge Brownies, Lemon Bars, Raspberry Bars, and freshly-baked Chocolate Chip Cookies
- Ice Water and your choice of freshly-brewed Ice Tea or Lemonade

Price Per Person

## Deli-Style Sandwich Buffet ..... 17

Includes:

- Three Deli-style Sandwiches of your choosing
- Two Fresh Salads of your choosing
- Individual Bag of Chips
- Dessert Selection of freshly-baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
- Ice Water

Price Per Person

## Deli-style Sandwiches & Soup Buffet ..... 22

Includes:

- Three Deli-style Sandwiches of your choosing
- Two Fresh Salads of your choosing
- Your choice of Hot Soup
- Freshly-baked Dinner Rolls with Sweet Cream Butter
- Dessert Selection of Freshly Baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
- Ice Water

Price Per Person

## Soup and Salad Buffet ..... 19

Includes:

- Three Fresh Salads of your choosing
- Your choice of two Hot Soups
- Freshly-baked Dinner Rolls with Sweet Cream Butter
- Dessert Selection of freshly-baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
- Ice Water

  
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# Al Fresco Lunches

## Fresh Salad Selections

### Fresh Seasonal Fruit Salad

**Hearts of Romaine** - Avocado, tomatoes, cucumber, bacon, hint of red onion, and ranch dressing

**Strawberry Spinach Salad** - Fresh strawberries, organic baby-spinach, feta, candied walnuts, a hint of red onion with balsamic vinaigrette

**California Cobb** - Green mix and romaine lettuce, eggs, blue cheese, corn, avocado, tomato, and bacon

**Chef Salad** - Turkey, bacon, ham, cucumber, tomato, swiss and cheddar cheese, hard-boiled egg, black olives, parsley, over your choice of lettuce with ranch dressing

**Mediterranean Salad** - Spinach & romaine lettuce mix, feta cheese, cucumber, tomato, roasted bell peppers, olives, mint, and hint of red onion

**Chinese Chicken Salad** - Asian lettuce mix, chicken breast, sweet peas, fresh mint, shredded carrots, hint of green onion, tangerine slices, and mai-fun noodles with sesame-ginger dressing

**Antioxidant Salad** - Organic spinach and spring mix, fresh blueberries, strawberries, dried cranberries, apple, cherry tomatoes, cucumber, hint of red onion, mint, cottage cheese, and walnuts with raspberry vinaigrette

**Quinoa Spinach Salad** - Fully-cooked quinoa beans, organic baby spinach, shredded carrots, tomatoes, cucumber, green peas, hint of red onions with honey mustard dressing

**Taco Salad** - Romaine and spinach topped with roasted corn, avocado, cherry tomatoes, sliced jalapenos, cilantro, black beans, grated mixed cheese, sour cream, and tortilla chips with chipotle ranch dressing

**Apples and Candied Walnuts** - Romaine lettuce, balsamic-vinaigrette glazed apple slices, blue cheese, cherry tomatoes, candied walnuts, and dried cranberries

**Red Berry Salad** - Spring mix, strawberries, dried cranberries, walnuts, feta or cottage cheese, hint of red onion, and balsamic vinaigrette dressing

**Caesar Salad** - Diced romaine, shredded parmesan cheese and garlic croutons

**Hearts of Palm Salad** - Sliced artichokes and black olives

**Mushroom Salad** - Marinated white button mushrooms and frisee spinach with lemon sour cream dressing

**Butter Lettuce Salad** - Grapefruit, jicama, orange segments, shaved fennel and cilantro vinaigrette

**Arugula Salad** - Roasted red peppers, white beans, and red onion with red wine vinaigrette



**Baby Spinach Salad** - Olives and cherry tomatoes with grain mustard balsamic dressing

**Jicama and Mango Salad** - Coconut milk, lime juice and mint

**Grilled Eggplant Salad** - Red bell pepper and zucchini with zhatar and minted-roasted garlic aioli

**Asparagus Salad** - caper and dill dressing

**Roasted Fingerling Potato Salad** - curried yogurt dressing

**Potato Salad** - Baby yukon potatoes with salsa verde

**Rotini Pasta Salad** - Pasta with Walnuts, bleu cheese and mixed herb vinaigrette

**Moroccan Carrot Salad** - Toasted cumin seeds and raisins tossed with olive oil, lemon juice and cilantro

**Three-Bean Salad** - Tossed with scallions, red onion and red wine vinaigrette

**Curry Salad** - Chicken, grapes, and balsamic vinaigrette

**Roasted Butternut Squash Salad** - Candy-striped beets and goat cheese

**Korean Beef Salad** - Napa cabbage and vegetables

**Edamame Salad** - Orzo, feta cheese and tofu

# Al Fresco Lunches

## Deli-Style Sandwich Selections

### Poultry

Turkey and swiss with cranberry aioli on a french roll

Smoked turkey, swiss, green leaf lettuce and tomato with light mustard and mayo spread on a french roll

All-natural turkey breast, avocado, tomato, green leaf lettuce, provolone cheese, cream cheese spread on wheat bread

Mortadella, turkey, italian salami, provolone cheese, mozzarella cheese, sliced pepperoncini, black olives, tomato and Romaine lettuce, topped with balsamic vinaigrette aioli on a french roll

Roast Turkey with pepper jack cheese & avocado on herb-crusted focaccia bread

California Club with smoked turkey, bacon, cheddar cheese, avocado, lettuce and tomato on baguette

Tender Chicken breast, mixed with mayonnaise, celery, apples, cranberries, plus lettuce and tomato

Cilantro Chicken with chipotle aioli and queso fresco on a french roll

Chicken dill salad with butter leaf greens on wheat bread

Grilled Chicken, swiss and provolone cheese, bacon, lettuce, tomato, hint of red onion, and light ranch dressing on a french roll

Grilled Chicken, with cilantro pesto sauce, roasted bell peppers, spinach and feta cheese, sun-dried tomatoes on five grain sliced bread

### Beef

Slow-roasted beef with caramelized onions and mustard on focaccia bread

Roast Beef with horseradish aioli with tomato, lettuce, pickles, onions, sprouts on baguette

Roast Beef with mustard rosemary aioli, lettuce and tomato on five grain sliced bread

### Other

Albacore tuna with mayonnaise, shredded carrots and celery, and hint of white and black pepper on wheat bread

Traditional BLT : crispy bacon, lettuce, tomato, with sliced fresh avocados, light mayonnaise and balsamic vinaigrette on five grain sliced bread

### Vegetarian

Roasted yellow squash, zucchini, bell pepper, onion, fresh mozzarella cheese, tomato and spinach, glazed with olive oil balsamic sauce on a french roll

Portabella mushroom avocado, alfalfa sprouts and garlic-parsley aioli on wheat bread

Tomato, fresh mozzarella, and olive tapenade on baguette

Zhatar eggplant, roasted bell peppers, and roasted bell pepper hummus on five grain sliced bread

Roasted portabella mushroom with pepper jack cheese, arugula, and a roasted red pepper aioli on a french roll

Cucumber, tomato, avocado and pea shoots on wheat bread

## Soup Selections

Beef Chili with bell peppers and grilled onions, served with cheddar cheese

Vegetarian Chili with bell peppers and grilled onions, served with cheddar cheese

Thai Basil and Vegetable Yellow Curry Soup *(Vegetarian)*

Hot and Sour Soup *(Vegetarian)*

Hearty Vegetable Barley Soup *(Vegetarian)*

Beef Barley Soup

Butternut Squash Soup *(Vegetarian)*

Broccoli and Cheddar Soup *(Vegetarian)*

Split Pea Soup

Won Ton Soup

Heirloom Tomato Soup *(Vegetarian)*

Chicken Noodle Soup

Bean Sprout and Tofu Soup *(Vegetarian)*







# Lunches to Go

Price Per Person

## Gourmet Boxed Lunches ..... 22

Choose up to three of the following options

\*Groups of 40 or less may choose up to 2 box varieties

Shaved Beef Tenderloin Sandwich, Whole Grain Mustard & Caper Potato Salad, Tomato Cardamom Chutney, Baby Leaf Salad, Sliced Fruit & Berries, and a Mini French Macaron

Rosemary-grilled Chicken Breast with Shredded Carrot-Cilantro-Raisin Lime Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Mini French Macaron

Herb-grilled Salmon, Quinoa Black Rice Salad with a Tamari Ginger Dressing, Sesame Slaw, Sliced Fruit & Berries, and a Mini French Macaron

French Lentil Salad with Grilled Tofu, Green Bean Sundried Tomato Olive Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Vegan Cookie

Includes a Selection of Bottled Alhambra Water & Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper in 12oz cans

Price Per Person

## On-the-Go Bag Lunches ..... 20

*Deli-style Sandwich Bagged Lunch*

Includes:

Three Deli-style sandwiches of your choosing  
(one style in each bag)

Fresh Greens Salad with assorted vegetable toppings with balsamic dressing on the side

Individual Bag of Chips

Golden Delicious Apple

Freshly-baked Chocolate Chip Cookie

Bottle of Alhambra Water



# Hot Buffets

Price Per Person

One poultry entrée and one vegetarian entrée .....	24
One pork entrée and one vegetarian entrée .....	24
One seafood dish and one vegetarian entrée .....	30
One beef entrée and one vegetarian entrée .....	30
One poultry entrée, one vegetarian entrée and one seafood, beef, or pork entrée.....	32

Each Selection Includes:

- Hot Food Served in Munger Catering's Silver Chafers
- A Salad of your choosing
- Your choice of two sides
- Freshly-baked dinner rolls with sweet cream butter
- One dessert offering of your choosing
- Ice water and your choice of freshly-brewed ice tea or lemonade

## Poultry Entrées

- Garlic & Rosemary-herbed Chicken
- Traditional Chicken Lasagna
- Chicken Masala
- Baked Teriyaki Chicken
- Chicken Parmesan
- Chicken Katsu
- Crispy Southern Fried Chicken
- Brown Beer-baked Chicken
- Curried Chicken
- Tangerine-glazed Chicken
- Lemon Rosemary Chicken
- Thai Green Chicken Curry
- Maple Chipotle Chicken
- Roast Turkey with Gravy

## Seafood Entrées

- Blackened Cajun Catfish with Creole Sauce
- Grilled Halibut with Cilantro Garlic Butter (seasonal)
- Grilled Artic Char with Jicama and Avocado Tapenade
- Chilled Poached Salmon with Cucumber Dill Salsa (seasonal)
- Mixed Seafood Paella with Sausage, Peppers, Celery, Spanish Onions, and Spanish Rice
- Grilled Salmon with Spicy Mango Salsa (seasonal)
- Grilled Salmon with a Mile Pineapple Cilantro Salsa (seasonal)
- Lobster Ravioli in a Saffron Cream Sauce
- Lemon Shrimp with Angel Hair Pasta
- Seafood Fettuccini Served Over Linguini

  
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# Hot Buffets

## Beef Entrees

Roasted Beef and Gravy  
Slow Roasted Beef Brisket with oven-roasted tomatoes  
Grilled Flank Steak with green peppercorn sauce  
Baby Back Ribs with a honey-bourbon BBQ sauce  
Chipotle and Garlic-seared Tri-Tip  
Beef Tenderloin in a shitake mushroom sauce  
NY Strip Steak with a red and yellow pepper relish  
Beef Stroganoff with Mushrooms, egg noodles and sour cream gravy

## Pork Entrees

Sweet and Sour Pork  
Honey Roasted Ham with spicy whole grain mustard  
Italian Sausage with julienne peppers and onions  
BBQ Pork Short Ribs  
Pork Chops

## Vegetarian Entrees

Bok Choy with Julienne Vegetables and a Sweet Chili Sauce  
Traditional Eggplant Parmesan  
Ratatouille with eggplant, squash, peppers and a spicy tomato sauce  
California Lasagna with artichokes and wild mushrooms  
Traditional Baked Ziti  
Butternut Squash Ravioli with sage asiago cream sauce  
Cheese Tortellini with pomodoro cream sauce  
Vegan Five Bean Stew  
Penne Pasta tossed in light tomato sauce

## Sides

### Starch

Roasted Tri-Color New Potatoes with parsley, dill, basil or garlic butter  
Vermont Cheddar Grits  
Garlic Mashed Potatoes  
Loaded Mashed Potatoes mixed with shredded cheese and chopped green onions  
Jasmine Rice  
Long Grain Rice  
Wild Rice  
Baked Potatoes with butter, sour cream and chives  
Roasted Balsamic Maple Sweet Potatoes  
Cous Cous mixed with roasted seasonal vegetables  
Potatoes with rosemary cream

### Vegetables

Caramelized Onions and Broccoli  
Green Beans and Toasted Almonds  
Steamed Asparagus (*seasonal*)  
Roasted Asparagus with garlic butter and fresh pepper (*seasonal*)  
5-Spice Carrots  
Grilled Patti Pan Vegetables  
Spinach Mushroom Gratin  
Honey Butter Carrots and Sugar Snap Peas  
Spinach Sautéed in garlic olive oil  
Roasted Zucchini and Butternut Squash  
Fresh Corn-on-the-Cob with butter  
Roasted Okra with traditional southern spices  
Roasted Yams

## Dessert Options

Assorted Fondant Petit Fours  
Stanford 'S' Sugar Cookies with white and red sprinkles  
Individual Mixed Fruit Tarts with seasonal berries and fruits  
Freshly-baked Chocolate Chip, Snicker Doodle, Sugar and Oatmeal Raisin Cookies  
Individual Crème Brulees  
Milk Chocolate and White Chocolate-layered Mousse Cups  
Individual Apple Crisps  
NY-style Cheesecake Slice with a mixed berry compote  
Individual Apple, Pumpkin, and Pecan Pies  
Chocolate Layer Cake Slice



# Afternoon Refreshments

Seasonal Whole Fruit Basket (25 pieces).....	35
Individual Fresh Fruit parfaits with vanilla greek yogurt and seasonal berries, and granola on the side (per person, minimum order of 12) .....	4
Individual Small Plates of sliced carrots, jicama, red bell peppers, celery and cherry tomatoes with a roasted red pepper hummus or ranch dressing (per person, minimum order of 12) .....	6
Individual Small Plates of sliced pepper jack and brie cheeses, marinated olives, dried mixed fruit and almonds (per person) .....	7
Family-style plates of sliced swiss and sharp cheddar cheeses, green olives, mixed nuts and apple slices (placed at each meeting table/ each plate serves 10) .....	50
Pinwheel Aram Sandwiches, including sliced chicken with cranberry cream cheese, sliced turkey with chipotle-mayonnaise, and grilled eggplant with hummus (serves 25) .....	80
Assortment of KIND Snacks (per dozen) .....	18
Assortment of Granola Bars (per dozen) .....	18
Individual Bags of M&Ms (per dozen) .....	20
Individual Bags of Peanut M&Ms (per dozen) .....	20
Individual Organic Snack Packs with an assortment of Trail Mix, Yogurt Covered Pretzels, and Mixed Nuts (per dozen) .....	22
Individual Bags of Popcorn (per dozen).....	20
Individual Bags of Kettle Chips (per dozen).....	20





# Sweets

Assorted Freshly-baked Cookies including Chocolate Chip, Shortbread, Snicker Doodle, Oatmeal Raisin and Chocolate Cheesecake (per dozen) .....	18
Fudge Brownies (per dozen) .....	20
Lemon Bars (per dozen) .....	22
Raspberry Bars (per dozen) .....	22
Cheesecake Bars (per dozen) .....	22
Coconut, Chocolate and Gram Cracker Wonderbars (per dozen).....	22
Chocolate Dipped Strawberries (per dozen) .....	25
Fondant Petit Fours (per dozen) .....	28
French Macarons (per dozen) .....	28
Individual Assorted Fruit Mousse Cups (per dozen) .....	28
Red Velvet, Chocolate Chocolate, or Vanilla Bean Cupcakes (per dozen) .....	35
Whoopie Pies .....	28
8" Round Cake .....	50
Half Sheet Cake .....	75
Full Sheet Cake .....	125



# Reception Platters a La Carte

25 Pieces <i>(Approx 25 Servings)</i>	50 Pieces <i>(Approx 50 Servings)</i>
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<b>Vegetable Crudités Platter with Sun Dried Tomato Hummus &amp; Ranch Dressing</b> .....	64	120
<b>Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches</b> .....	100	200
<b>Gourmet Cheese Platter</b>		
Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits .....		
	95	180
<b>Tea Sandwiches Platter</b>		
Selection of Cucumber Salad (vg), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese .....		
	80	150
<b>Gourmet Grilled Sausage Platter</b>		
Three Selections of Sausage (Sweet, Polish, Spicy Italian) with Assorted Breads and Mustards .....		
	80	150
<b>New Delhi Display</b>		
Red Curry Lentil Dip, Raitha (yogurt cucumber mint), Cilantro Sweet Chili served with Pita Chips, Carrot & Cucumber Sticks .....		
	80	150
<b>Athens Display</b>		
Cucumber Feta Dip, White Bean Dip, Spinach Hummus and Pita Chips, Carrot & Cucumber Sticks .....		
	80	150
<b>Mini Rosemary Brioche Sandwiches Platter</b>		
Selection of Roasted Vegetable with Pesto Aioli (vg), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce .....		
	100	175
<b>Charcuterie Platter</b>		
Served with assorted dried fruit & crackers .....		
	125	230
Thai Chicken Satay Platter .....	100	190
Korean Beef Satay Platter .....	110	200
Grilled Rosemary-lemon Chicken Skewers		
Served with Mixed Herb Aioli .....	100	190
Grilled Shrimp Platter		
with Chipotle Cilantro-lime Aioli .....	140	260
Classic Shrimp Cocktail Platter with Cocktail Sauce .....	150	285
Bowl of Kettle Corn .....	50	
Bowl of Parmesan Chili Flake Popcorn .....	60	
Bowl of Popcorn .....	40	
Turkey Meatballs		
Served with BBQ Dipping Sauce .....	100	190
Buffalo Chicken Wings		
Served with bleu cheese and ranch .....	100	190
Antipasto .....	110	200



# Reception Menu

## Hors d' Oeuvre Buffets

Selections served in Chafing Dishes & Platters (25 person minimum)

Price Per Person

One Selection .....	6
Two Selections .....	8
Three Selections .....	10
Four Selections .....	14
Five Selections .....	18

*\*estimated 2 pieces per item per person*

### Chicken

- Thai Chicken Cakes with Sweet Chili Sauce
- Masala Chicken Wings
- Honey Mustard Chicken Wings
- Panko Chicken with Plum Dipping Sauce
- Chicken Summer Roll with Cucumber-Peanut Sauce
- Chicken Quesadilla with Chili Chipotle Salsa
- Thai Style Chicken Wing with Lemongrass-Mango Salsa
- Chicken Curry Puff

### Vegetarian

- Vegetarian Summer Roll with Cucumber-Peanut Sauce
- Mini Asparagus and Gruyere Quiche
- Grilled Pizzetta Flat Breads with Assorted Vegetarian Toppings
- Vietnamese Vegetarian Rice Paper Rolls
- Mini Cheese Quesadillas with Guacamole Dip
- Mini Quiche
- Spicy Vegetarian Potstickers
- Vegetable Samosas
- Spinach and Feta Spanikopita
- Jalapeno Poppers
- Seafood
- Shrimp Ceviche served with Wonton Chips & Cucumber Slices
- Shrimp and Daikon Sprout Summer Rolls with Ginger and Yuzu Dipping Sauce
- Hawaiian Coconut Fried Shrimp with Sweet and Sour Dip
- Mini Crab Cake with Lemon Pepper Aioli
- Crispy Asian Spring Roll with Rock Shrimp served with Plum Sauce
- Chilled Prawns with House-Made Cocktail Sauce
- Crab Cakes with Spicy Remoulade
- Teriyaki Glazed Grilled Salmon Skewers
- Mini Shrimp Spring Rolls with Asian Dipping Sauce
- Chili Ginger Prawns

### Beef

- Mini Beef Empanadas
- Mini Cubed Chipotle Beef Brochettes
- Mini Marin Sun Farms Grass-Fed Hamburgers

### Lamb

- Spicy Honey Glazed Lamb Rack Lollipops

  
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# Passed Receptions

\*\*Customized Menus available upon request

Requires Culinary Staff on site to plate hors d'Oeuvres (\$45/hr – four hour minimum)

Requires Service Staff to serve hors d'Oeuvres (\$35/hr – six hour minimum)

	<i>Price Per Person</i>
Three Selections Passed .....	16
Four Selections Passed .....	19
Five Selections Passed .....	22

## **Chicken**

Sesame Cones with Teriyaki Chicken Salad

Tandoori Chicken with Mango Chutney served on Cumin Bread

## **Beef**

Warm Beef with Melted Brie on Brioche Toast with Mango Chutney

Korean Marinated Beef and Kimchi in a Cucumber Cup

Rare Roasted Beef on Herbed Crostini with Horseradish Aioli

## **Seafood**

Sesame Seed-Crusted Ahi Tuna Medallion on a Crispy Wonton Cracker

Asian Style Crab Salad served on a Belgian Endive

Sesame Cones with Smoked Salmon Mousse

Smoked Salmon Crepe Wedges

Smoked Salmon Rolls with Cucumber and Thai Mint Basil

Poached Prawn with Avocado Salsa served on Tortilla Crisp

House Smoked Salmon on Brioche

Seared Ahi Tuna and Mango Salsa on a Wonton Chip

## **Pork**

Pulled Pork on Jicama Wafers Drizzled with Asian BBQ Sauce

Served Warm Crisp Pancetta Wrapped Shrimp with Tomato Pesto Dressing

Served Warm Prosciutto Wrapped Chicken on Herb Focaccia

Shaved Prosciutto with Vanilla-Fig Jam on Sourdough Point

Prosciutto Wrapped Honeydew

## **Lamb**

Spicy Lamb with Mango Chutney on Turkish Breads

## **Vegetarian**

Sonoma Goat Cheese, Sundried Tomato and Tapenade Spread on Toasted Olive Bread

Humboldt Fog Goat Cheese and Pumpkin Chili Jam on

Toasted Walnut Bread

Candy Stripe Beet and Goat Cheese Mousse on Herb Focaccia Point

Goat Cheese, Tomato and Caramelized Onion Tart

Herbed Goat Cheese on Brioche with Balsamic Roasted Pear

Polenta Mozzarella Tomato Melts

Arancini Rice Balls with Pesto Dip

Mini Mushroom Vol au Vents

Mini Leek and Potato Tartlettes

Roasted Purple Potato with Goat Cheese

Wild Mushroom Risotto Croquette

Potato Aloo Balls

Fig and Feta Tart

Mini Ratatouille Tart

  
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