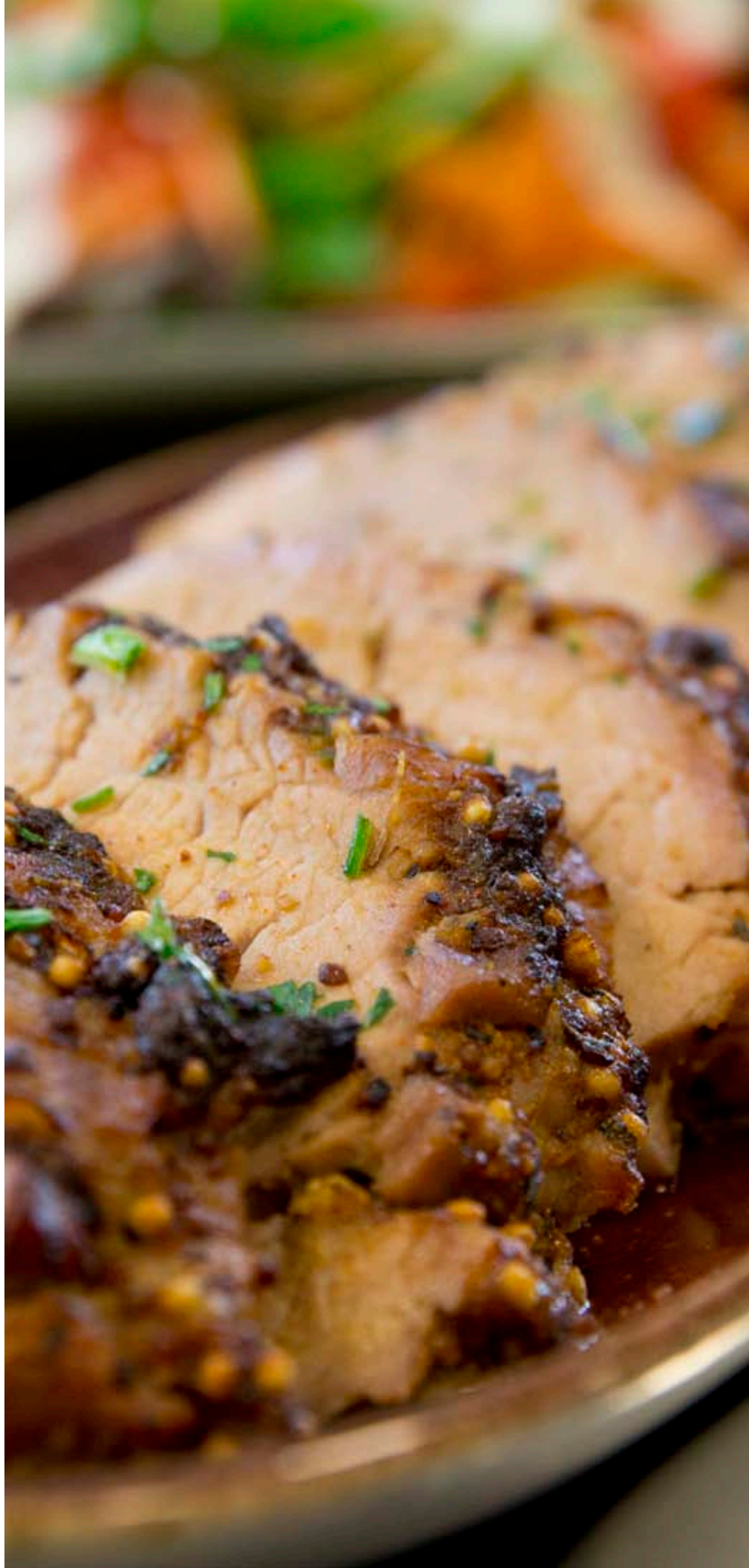




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CULINARY-ARTS@STANFORD.EDU



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

# Place Your Orders

## 3 Easy Steps!

1. Email: [culinary-arts@stanford.edu](mailto:culinary-arts@stanford.edu) or call Jennifer Luu: 650.926.5712
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!



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# Beverages

Price Per Person  
or Single Serving

## Cold Beverages

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>
Coca-Cola, Diet Coke, Sprite, 12oz .....	2
Starbucks Espresso & Cream Double Shot, 6.5oz .....	3
Freshly-squeezed Orange Juice .....	2
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>

## Hot Beverages

Minimum Order is 25 Servings / Servings Stay Hot for Up to 5 Hours

Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with sugar, sweeteners and half and half .....	3
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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



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# Breakfast



## Breakfast Buffet Packages Price Per Person

### Quark Breakfast buffet ..... 6

- Freshly-baked Muffins, Scones, and Danishes
- Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
- Whole Fruit
- Pitcher of Ice Water
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

*Price Per Person*

### Electron Breakfast Buffet..... 8

- Freshly-baked Muffins, Scones, and Danishes
- Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
- Nature Valley Granola with 2% Milk or Low-Fat Yogurt
- Whole Fruit
- Pitcher of Ice Water
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

*Price Per Person*

### Proton Breakfast Buffet..... 10

- Freshly-baked Muffins, Scones, and Danishes
- Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
- Nature Valley Granola with 2% Milk or Low-Fat Yogurt
- Freshly-sliced Fruit Platter and Berries
- Pitcher of Ice Water
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

*Price Per Person*

### Atom Hot Breakfast Buffet.....15

- Scrambled Eggs with Swiss and Pepper Jack Cheeses, served with a variety of accompaniments
- Country Potatoes made with Diced Onions and Bell Peppers
- Hickory Smoked Bacon or Breakfast Sausage Links
- An assortment of freshly-baked Muffins, Scones and Danishes.
- Seasonal Diced Fruit Salad
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers
- Pitcher of Ice Water

*Price Per Person*

### Neutron Breakfast Buffet ..... 14

- Freshly-baked Muffins, Scones, and Danishes
- Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
- Nature Valley Granola with 2% Milk or Low-Fat Yogurt
- Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese
- Freshly-sliced Fruit Platter with Berries
- Whole Bananas
- Pitcher of Ice Water
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers



# Breakfast

## 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).....	19
Freshly-baked Danish Assortment (per dozen).....	19
Freshly-baked Muffin Assortment (per dozen) .....	19
Freshly-baked Croissant Assortment (per dozen) .....	19
Gourmet Tea Breads (per dozen) .....	19
Coffee Cake (cut into 12 wedges) .....	20
Gluten Free Coffee Cake Slices (per dozen) .....	20
Gluten Free Flaxseed Muffins (per dozen) .....	20



## À la carte Hot and Gourmet Breakfast Additions

	25 Pieces <i>(Approx 25 Servings)</i>	50 Pieces <i>(Approx 50 Servings)</i>
Seasonal Whole Fruit Basket.....	25	50
Traditional Scrambled Eggs .....	100	200
<b>Choice of:</b>		
Chorizo Sausage, Cheddar Cheese, Green Onions & Sour Cream		
Spinach & Swiss Cheese		
Diced Ham, Bell Peppers and Onions		
Mixed Vegetables (no cheese)		
4 oz Quiche or Frittata Wedges .....	88	176
<b>Choice of:</b>		
Salmon and Dill		
Mushroom and Asiago Cheese		
Mixed Vegetables (no cheese)		
Traditional Hash Browns, with Hot Sauce and Ketchup .....	50	100
Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce and Ketchup .....	50	100
Seasonal Diced Fruit Salad .....	75	150
Seasonal Mixed Berry Salad.....	75	150
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 .....	75	150
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese and NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses.....	75	150
Breakfast Sausage Links.....	63	126
Steel-Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk.....	63	126
Breakfast Burritos or Breakfast Sandwiches.....	100	200
<b>Choice of:</b>		
Chorizo and Cheddar Cheese		
Pepper Jack Cheese and Egg		
Egg (no cheese)		
Mixed Vegetables and Cheddar Cheese		
Ham, Egg and Cheddar Cheese		



# Collaboration Lunches

## Choice of:

*Price Per Person*

Grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli .....	13
Grilled Tri Tip Platter with Zesty Tomato Chutney and a Whole Grain Mustard Aioli .....	14
Poached Salmon Platter with Pineapple Chutney and a Lemon-Tarragon Crème Fraiche .....	16
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 .....	18
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 .....	19

## Collaboration Lunches

Each Collaboration Luncheon also Includes:

- Two Salads of your Choosing (see page 6)
- Freshly-baked Dinner Rolls and Butter
- Dessert Selection of Fudge Brownies, Lemon Bars, Raspberry Bars, and Freshly-baked Chocolate Chip Cookies
- Ice Water
- Lemonade or Freshly-brewed Ice Tea

*Price Per Person*

## Proton Deli-Style Sandwich Buffet ..... 10

- Two Deli-Style Sandwiches of your choosing (see page 7)
- Individual Bag of Chips
- Freshly-baked Dessert Bars or Cookies
- Ice Water
- Individual Assorted Sodas

*Price Per Person*

## Neutron Deli-Style Sandwich Buffet ..... 13

- Three Deli-Style Sandwiches of your choosing (see page 7)
- One Leafy or Hearty Salad of your choosing (see page 6)
- Individual Bag of Chips
- Freshly-baked Dessert Bars or Cookies
- Ice Water
- Individual Assorted Sodas



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# Collaboration 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 cheeses, hard-boiled egg, black olives and parsley, over your choice of lettuce with ranch dressing

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

**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** - Cooked quinoa, 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 Frisée 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 za'atar 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** - with candy-striped beets and goat cheese

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

**Edamame Salad** - with orzo, feta cheese and tofu



# Collaboration 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, with 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 and 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 and 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, white and black pepper on wheat bread

California 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

Za'atar 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







# Collaboration Lunches to Go

Price Per Person

## On-the-Go Bag Lunches ..... 14

### *Deli-style Sandwich Bagged Lunch*

Includes:

Three deli-style sandwiches of your choosing (see page 7, one style in each bag)

Fresh green salad with assorted vegetable toppings with balsamic dressing on the side

Individual Bag of Chips

Fresh Whole Fruit

Freshly-baked Chocolate Chip Cookie

Bottle of Water



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# Hot Buffet Selection

Price Per Person

One poultry entrée and one vegetarian entrée .....	20
One pork entrée and one vegetarian entrée .....	20
One seafood dish and one vegetarian entrée .....	22
One beef entrée and one vegetarian entrée .....	22
One poultry entrée, one vegetarian entrée and one seafood, beef, or pork entrée.....	26

Each Menu Includes:

- Hot food served in silver chafers
- A salad of your choosing (see page 6)
- Your choice of two sides
- Freshly-baked dinner rolls with sweet cream butter
- One dessert offering of your choosing (see page 10)
- Ice water and your choice of freshly-brewed ice tea or lemonade

## Selections

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### 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

### 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



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# Hot Buffet Selection

## 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

## 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 mild Pineapple Cilantro Salsa (seasonal)  
Lobster Ravioli in a Saffron Cream Sauce  
Lemon Shrimp with Angel Hair Pasta  
Seafood Fettuccini Served Over Linguini

## 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

## 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)  
Five 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

## Salads

*Please refer to page 6*

## 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, Snickerdoodle, 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



	25 Pieces (Approx 25 Servings)	25 Pieces (Approx 50 Servings)
Family-style plates of sliced swiss and sharp cheddar cheeses, green olives, mixed nuts and apple slices .....	63	126
Pinwheel Aram Sandwiches, including sliced chicken with cranberry cream cheese, sliced turkey with chipotle-mayonnaise, and grilled eggplant with hummus (serves 25).....	75	150

Seasonal Whole Fruit Basket (25 pieces).....	3
Individual Fresh Fruit parfaits with vanilla greek yogurt and seasonal berries with granola on the side (per person, minimum order of 12).....	4
Assortment of KIND Snacks (per dozen) .....	18
Assortment of Granola Bars (per dozen).....	18
Individual Bags of M&Ms (per dozen).....	18
Individual Bags of Peanut M&Ms (per dozen).....	18
Individual Organic Snack Packs with an assortment of Trail Mix, Yogurt-covered Pretzels, and Mixed Nuts (per dozen) .....	18
Individual Bags of Popcorn (per dozen) .....	18
Individual Bags of Kettle Chips (per dozen) .....	18



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# Sweets

Assorted Freshly-baked Cookies including Chocolate Chip, Shortbread, Snickerdoodle, Oatmeal Raisin and Chocolate Cheesecake (per dozen) .....	19
Fudge Brownies (per dozen) .....	19
Lemon Bars (per dozen) .....	19
Raspberry Bars (per dozen) .....	19
Cheesecake Bars (per dozen) .....	19
Coconut, Chocolate and Graham Cracker Wonderbars (per dozen) .....	19
Chocolate-dipped Strawberries (per dozen) .....	24
Fondant Petit Fours (per dozen) .....	24
French Macarons (per dozen) .....	25
Individual Assorted Fruit Mousse Cups (per dozen) .....	25
Red Velvet, Chocolate Chocolate, or Vanilla Bean Cupcakes (per dozen) .....	30
Whoopie Pies .....	25
8" Round Cake .....	40
Half Sheet Cake .....	60
Full Sheet Cake .....	100



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# 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> .....	63	126
<b>Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches</b> .....	75	150
<b>Gourmet Cheese Platter</b>		
Local and Sustainable Cheeses including Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits .....		
	75	150
<b>Tea Sandwiches Platter</b>		
Selection of Cucumber Salad (vegetarian), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese .....		
	75	150
<b>Gourmet Grilled Sausage Platter</b>		
Three Selections of Sausage (Sweet, Polish and Spicy Italian) with Assorted Breads and Mustards .....		
	75	150
<b>New Delhi Display</b>		
Red Curry Lentil Dip, Raitha (cucumber mint yogurt spread), Cilantro Sweet Chili served with Pita Chips, Carrot & Cucumber Sticks .....		
	75	150
<b>Athens Display</b>		
Cucumber Feta Dip, White Bean Dip, Spinach Hummus and Pita Chips, Carrot & Cucumber Sticks .....		
	75	150
<b>Mini Rosemary Brioche Sandwich Platter</b>		
Selection of Roasted Vegetable with Pesto Aioli (vegetarian), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce .....		
	75	150
Charcuterie Platter		
Served with assorted dried fruit & crackers .....		
	75	150
Thai Chicken Satay Platter .....		
	75	150
Korean Beef Satay Platter .....		
	75	150
Grilled Rosemary-lemon Chicken Skewers		
Served with Mixed Herb Aioli .....		
	75	150
Grilled Shrimp Platter		
with Chipotle Cilantro-lime Aioli .....		
	100	200
Classic Shrimp Cocktail Platter with Cocktail Sauce .....		
	100	200
Bowl of Kettle Corn .....		
	40	80
Bowl of Parmesan Chili Flake Popcorn .....		
	40	80
Bowl of Popcorn .....		
	40	80
Turkey Meatballs		
Served with BBQ Dipping Sauce .....		
	75	150
Buffalo Chicken Wings		
Served with bleu cheese and ranch dips .....		
	75	150
Antipasto .....		
	75	150



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# Reception Menu

## Hors d'Oeuvres Buffets

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

Price Per Person

One Selection .....	3
Two Selections .....	6
Three Selections .....	9
Four Selections.....	12
Five Selections .....	15

*\*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
- Grilled Teriyaki-glazed Salmon Skewers
- Mini Shrimp Spring Rolls with Asian Dipping Sauce
- Chili Ginger Prawns

### Beef

- Mini Beef Empanadas
- Mini Cubed Chipotle Beef Brochettes
- Grass-fed Hamburgers

### Lamb

- Spicy Honey-glazed Lamb Rack Lollipops



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# Per Diem All-Day Package

Price Per Person

Includes a Breakfast, a Morning Coffee Refreshment,  
and an Afternoon Break ..... 14

## Breakfast

- Freshly-baked Muffins, Scones, and Danishes
- Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
- Whole Fruit
- Pitcher of Ice Water
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

## Morning Coffee Refreshment

- Pitcher of Ice Water
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

## Afternoon Break

- Freshly-baked Cookies or Dessert Bars
- Whole Fruit
- Pitcher of Ice Water
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers



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