



650-926-2650

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, call 650.926.2650, or complete an online request form
2. Include:
 - payment method
 - time your program begins
 - time your guest are invited
 - the time you want your service to begin
 - your menu selections
 - location
 - guest count
 - pickup time
 - time your event ends
3. Sit back and expect a preliminary event order!

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 ²⁵
Coca-Cola, Diet Coke, Sprite, 12oz	2
Starbucks Espresso & Cream Double Shot, 6.5oz	3
Freshly-squeezed Orange Juice (9 guest or more)	2
Pitcher (8 guest or less).....	12
Sliced Strawberry Fruit-infused Spa Water	2
Ice Water Service	1
Sliced Lemons and Lime Fruit-infused Spa Water.....	2
Lemonade (9 guest or more).....	2
Pitcher (8 guest or less).....	12
Ice Tea with Sugar, Sweeteners and Lemon Wedges (9 guest or more)	2 ²⁵
Pitcher (8 guest or less).....	12

Hot Beverages

Servings Stay Hot for Up to 2 Hours

Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with sugar, sweeteners and half and half.....	3
Single push pot of regular Coffee, Decaf Coffee or Hot Water and Assortment of C.G Bigelow Teas with Sugars, Sweetners and Half and Half (9 guest or less)	20 each

Optional add-ons for Coffee Station:

Non-Fat Milk.....	4 p/ quart
Soy Milk	4 p/ quart
Almond Milk.....	4 p/ quart

Price Per Person
or Single Serving

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





Breakfast (10 person min)

Breakfast Buffet Packages *Price Per Person*

Quark Breakfast buffet 7

- 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 9

- 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

Price Per Person

Atom Hot Breakfast Buffet 18

- 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

Neutron Breakfast Buffet 16

- 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).....	15
Assortment of Nutri Grain and Granola Bars (per dozen)	15
Seasonal Whole Fruit (per dozen)	14
NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses (per dozen).....	18
Freshly-baked Danish Assortment (per dozen).....	18
Freshly-baked Muffin Assortment (per dozen)	18
Freshly-baked Croissant Assortment (per dozen)	18
Gourmet Tea Breads (per dozen)	18
Coffee Cake (cut into 12 wedges)	20
Gluten Free Coffee Cake Slices (per dozen)	22
Gluten Free Flaxseed Muffins (per dozen)	22
Vegan Muffins or Scones (per dozen)	22
4 oz Quiche or Frittata Wedges	4.50pp
Choice of:	
Salmon and Dill	
Mushroom and Asiago Cheese	
Mixed Vegetables (no cheese)	
Seasonal Diced Fruit Salad.....	4.50pp
Seasonal Mixed Berry Salad	6pp
Steel-Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk	5pp
Breakfast Burritos or Breakfast Sandwiches	6pp
Choice of:	
Chorizo and Cheddar Cheese	
Pepper Jack Cheese and Egg	
Egg (no cheese)	
Mixed Vegetables and Cheddar Cheese	
Ham, Egg and Cheddar Cheese	

À la carte Hot and Gourmet Breakfast Additions

	25 Pieces (Approx 25 Servings)	50 Pieces (Approx 50 Servings)
Seasonal Whole Fruit Basket.....	30	60
Traditional Scrambled Eggs	100	200
Scrambled Eggs with Choice of:	175	275
Chorizo Sausage, Cheddar Cheese, Green Onions & Sour Cream		
Spinach & Swiss Cheese		
Diced Ham, Bell Peppers and Onions		
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	65	130
Platter of Lox, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Gruyere Cheese.....	100	175
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese.....	100	175
Breakfast Sausage Links or Hickory Smoked Applewood Bacon	75	150





Collaboration Lunches

(10 person min)

Choice of:

Price Per Person

Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli	15
Grilled Tri Tip Platter with Zesty Tomato Chutney and a Whole Grain Mustard Aioli	16
Poached Salmon Platter with Pineapple Chutney and a Lemon-Tarragon Crème Fraiche	18
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	20
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	21

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

Add Specialty Items

- Additional salad selection.\$5pp (total guest count)
- Additional platter selection
- Specialty Meals Available (i.e. vegan, gluten free, etc.)



Collaboration Lunches

(10 person min)

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

Electron Deli-Style Sandwich Buffet 13

- Three Deli-Style Sandwiches of your choosing (see page 7)
- Mixed Green Salad with Balsamic Vinaigrette or Caesar Salad
- Freshly Baked Dessert Bars or Cookies
- Ice Water
- Individual Assorted Soda

Price Per Person

Neutron Deli-Style Sandwich Buffet 15

- 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

Price Per Person

On-the-Go Bag Lunches 15

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

Add Specialty Items

- Additional salad selection.\$5pp (total guest count)
- Additional sandwich selection.\$5pp (total guest count)
- Specialty Meals Available (i.e. vegan, gluten free, etc.) prices may vary

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 with Ranch dressing

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 with Caesar dressing

Hearts of Palm Salad - Sliced artichokes and black olives with Balsamic Vinaigrette

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 Pepper Jack 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





Hot Buffet Selection

(10 person min)

Price Per Person

One poultry entrée and one vegetarian entrée	22
One pork entrée and one vegetarian entrée	28
One seafood dish and one vegetarian entrée	28
One beef entrée and one vegetarian entrée	28
One poultry entrée, one vegetarian entrée and one seafood, beef, or pork entrée.....	36

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

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

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
Vegetable Lasagna
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)
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 <i>(Approx 25 Servings)</i>	50 Pieces <i>(Approx 50 Servings)</i>
Family-style plates of sliced swiss and sharp cheddar cheeses, green olives, mixed nuts and apple slices	75	150
Pinwheel Aram Sandwiches, including sliced chicken with cranberry cream cheese, sliced turkey with chipotle-mayonnaise, and grilled eggplant with hummus (serves 25).....	100	200

Seasonal Whole Fruit Basket (25 pieces).....	30
Seasonal Whole Fruit (per dozen).....	14
Individual Fresh Fruit parfaits with vanilla greek yogurt and seasonal berries with granola on the side (each, 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 Packs with an assortment of Trail Mix, Pretzels and Peanuts (per dozen).....	20
Individual Bags of Popcorn (per dozen)	18
Individual Bags of Kettle Chips (per dozen)	18



Sweets

Assorted Freshly-baked Cookies including Chocolate Chip, Shortbread, Snickerdoodle, Oatmeal Raisin and Chocolate Cheesecake (per dozen)	19
Fudge Brownies (per dozen)	20
Lemon Bars (per dozen)	20
Raspberry Bars (per dozen)	20
Cheesecake Bars (per dozen)	20
Blondies (per dozen)	20
Chocolate-dipped Strawberries (per dozen)	28
Fondant Petit Fours (per dozen)	28
French Macaroons (per dozen)	28
Individual Assorted Fruit Mousse Cups (per piece)	5
Red Velvet, Chocolate Chocolate, or Vanilla Bean Cupcakes (per dozen)	36
Cake Pops (per dozen)	28
8" Round Cake	45
Half Sheet Cake	65
Full Sheet Cake	110



Reception Platters a La Carte

25 Pieces <i>(Approx 25 Servings)</i>	50 Pieces <i>(Approx 50 Servings)</i>
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Vegetable Crudités Platter with Sun Dried Tomato Hummus & Ranch Dressing	70	130
Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches	75	150
Gourmet Cheese Platter		
Local and Sustainable Cheeses including Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits	90	175
Tea Sandwiches Platter		
Selection of Cucumber Salad (vegetarian), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese	75	150
Gourmet Grilled Sausage Platter		
Three Selections of Sausage (Sweet, Polish and Spicy Italian) with Assorted Breads and Mustards	75	150
New Delhi Display		
Red Curry Lentil Dip, Raitha (cucumber mint yogurt spread), Cilantro Sweet Chili served with Pita Chips, Carrot & Cucumber Sticks	75	150
Athens Display		
Cucumber Feta Dip, White Bean Dip, Spinach Hummus and Pita Chips, Carrot & Cucumber Sticks	75	150
Mini Rosemary Brioche Sandwich Platter		
Selection of Roasted Vegetable with Pesto Aioli (vegetarian), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce	90	175
Charcuterie Platter Served with assorted dried fruit & crackers	100	180
Thai Chicken Bites Platter with Peanut Sauce	100	180
Korean Beef Bites Platter with Peanut Sauce	100	180
Grilled Rosemary-lemon Chicken Bites Served with Mixed Herb Aioli	100	180
Grilled Shrimp Platter with Chipotle Cilantro-lime Aioli	125	225
Classic Shrimp Cocktail Platter with Cocktail Sauce	125	225
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	100	180



Reception Menu

Hors d'Oeuvres Buffets

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

One Buffet Selection 6
Estimated 1-1/2 pieces per item per person

Each Additional Selection 4

Price Per Person

One Selection 6
 Two Selections 10
 Three Selections 14
 Four Selections 20
 Five Selections 24

**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



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

Breaks may be subject to a discounted \$15 delivery fee in lieu of the \$80 Food and Beverage minimum per function.



Per Diem Lunch Options

Price Per Person

Per Diem Lunch Option A	13
Three Deli-Style Sandwiches of your choosing (see page 8)	
Choice of mixed Green Salad, Caesar Salad or Potato Salad	
Assorted Cookies	
Ice Water	
Individual Assorted Sodas	
Per Diem Lunch Option B	13
Grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli	
Choice of mixed Green Salad, Caesar Salad or Potato Salad	
Assorted Cookies	
Assorted sliced bread and butter	
Ice Water	
Lemonade or Freshly-Brewed Ice Tea	
Per Diem Lunch Option C	15
Bagged Lunch (Same as page 8)	
Three Deli-Style Sandwiches, one style per bag (see page 6)	
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	

Policies and Information

- All Orders require an \$80 Food and Beverage Minimum per delivery.
- Weekend Deliveries require a \$2,500 Food and Beverage Minimum for delivery.
- A payment method is requested prior to receiving an event order. This payment method will not be charged and can be changed if you decide to move forward with the order.
- We request a (4) business day notice for all catering orders. Processing fees may be assessed for all new orders or changes made less than (3) business days prior to your event day. Orders for Monday is requested to be submitted no later than the Tuesday prior.
- Clients should arrange for (if applicable): Facilities, Security, ELS and PSSI.
- Please see the Event Order and policies page from the Catering Coordinator for additional information.

Catering Hours

7:30am – 4:30pm
(Off-Hours delivery: \$75.00)

Office Hours: Monday – Friday,
8:00am – 4:00pm

Contact Info

Phone: 650.926.2650

Email: culinary-arts@stanford.edu

www: www.hospitality.stanford.edu