CATERING MENU

LOCAL. SEASONAL. SUSTAINABLE.

www.eventservices.berkeley.edu

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510.642.1141
EVERY EVENT TELLS A STORY.

ASUC Student Union Event Services works collaboratively with clients to develop a cohesive event that considers culinary composition in addition to ambiance and location. By harmonizing foodservice with design, your guests will leave with a memorable experience that reflects your desired aesthetics and event objectives. Whether you are just in need of coffee service or are planning a large-scale production requiring plated meals and floral design services, ASUC Event Services can offer a multitude of options to ensure your event exceeds expectations.
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HOT & COLD BEVERAGES

Priced Per Person. Minimum Order is 12.
Compostable disposables are included with each order.
China rentals are available at an additional cost.

Assorted Canned Pepsi Soft Drink 12 oz .................................................................$2.00
Sparkling Water 11 oz .............................................................................................$2.50
Freshly-squeezed Orange Juice ............................................................................$3.00
Lemonade ......................................................................................................................$2.00
Iced Tea .........................................................................................................................$2.25
Freshly brewed and served with sugar, artificial sweetener and lemon wedges
Hot Cocoa - stays hot for up to 2 hours .................................................................$2.00
Boardroom Water Service .........................................................................................$2.00
Self-serve water dispenser (your choice of plain or seasonal fruit-infused water)

COFFEE SERVICES - servings stay hot for up to 2 hours

Equator Coffee & Silkroad Organic Tea .................................................................$3.50
Served with sugar, artificial sweetener, half & half and lemon wedges
Cold Brewed Equator Coffee ....................................................................................$3.50
Served with sugar, artificial sweetener and half & half
Coffee Refresh ...............................................................................................................$2.95
*Decaffeinated coffee is available upon request

OPTIONAL ADD-ONS FOR COFFEE SERVICES - serves 12

Milk 2% .........................................................................................................................$6.75
Soy Milk .........................................................................................................................$6.75
Almond Milk ..................................................................................................................$8.00
Rice Milk .........................................................................................................................$8.00
Chocolate Sauce, Hazelnut Syrup or Vanilla Syrup ...............................................$10.00
LITE BREAKFAST

Priced Per Person. Minimum Order is 12. Compostable disposables are included with each order. China rentals are available at an additional cost.

Coffee & Doughnuts .................................................................$5.75
Assorted Doughnuts
Equator Coffee, Decaffeinated Coffee, Organic Bagged Tea
Orange Juice, Seasonal Fruit-Infused Water

Coffee & Bagels .................................................................$6.75
Assorted Bagels (pre-sliced)
Salmon Schmear, Herb Schmear, Whipped Cream Cheese, Fruit Preserves, Butter
Equator Coffee, Decaffeinated Coffee, Organic Bagged Tea
Orange Juice, Seasonal Fruit-Infused Water

Coffee & Pastries ...............................................................$5.75
Assorted Danish Pastries and Scones
Equator Coffee, Decaffeinated Coffee, Organic Bagged Tea
Orange Juice, Seasonal Fruit-Infused Water

Balanced Choice Breakfast ..................................................$10.75
House Granola with Dried Fruit and Milk
Assorted Greek Yogurt
Whole Wheat Bagels with Whipped Cream Cheese
Seasonal Fruit Salad
Equator Coffee, Decaffeinated Coffee, Organic Bagged Tea
Orange Juice, Seasonal Fruit-Infused Water

Smoked Salmon Breakfast Platter .............................................$6.25
Served with Plain Bagels and Whipped Cream Cheese,
Tomatoes, Cucumber, Red Onion, and Capers

Oatmeal Bar .................................................................................$5.25
Select (1) Oatmeal Type: Regular Oatmeal, Chocolate Oatmeal or Quinoa Oatmeal
Flax Seed, Seasonal Fruit Compote, Sliced Almonds, Dried Raisins,
Toasted Coconut, Cinnamon Sugar, Brown Sugar
2% Milk and choice of Soy, Almond Milk or Rice Milk

*Gluten free and vegan breakfast alternatives available for an additional charge
HOT BREAKFAST BUFFET

Hot Breakfast .......................................................................................................................... $18.00
Cage-free Scrambled Eggs with Pico de Gallo
Roasted Breakfast Potatoes with Onions, Garlic and Bell Peppers
Pork Sausage Patty
Assorted Petite Pastries
Seasonal Fruit Salad
Equator Coffee, Decaffeinated Coffee, Organic Bagged Tea
Orange Juice, Seasonal Fruit-Infused Water
*See A La Carte Breakfast section below for additions and substitutions

BREAKFAST QUICHE, CAKE & LOAF

Cake Loaf.................................................................................................................................. $2.75
Choice of Orange Poppy, Lemon Glazed or Marbled Chocolate

Old Fashion Coffee Crumb Cake................................................................................................. $3.00

Quiche Pie - served warm ........................................................................................................ $2.50
Choice of Traditional Quiche with Bacon and Cheddar, Seasonal Veggie or Vegan Mushroom

Frittata - served warm ............................................................................................................... $2.50
Choice of Bacon and Cheddar, Seasonal Veggie or Vegan Mushroom

A LA CARTE BREAKFAST ADDITIONS

Priced per person. Minimum order 12.

Cage-free Hard-boiled Egg ........................................................................................................ $1.00
Scrambled Egg .......................................................................................................................... $1.25
Pork Sausage Patty .................................................................................................................... $1.00
Bacon ........................................................................................................................................ $1.00
Chicken Apple Sausage .............................................................................................................. $1.25
Turkey Sausage Link .................................................................................................................. $1.50
Vegetarian Soy Patty .................................................................................................................. $1.50
Roasted Breakfast Potatoes ........................................................................................................ $1.25
with Onions, Garlic & Bell Peppers
Whole Fruit .................................................................................................................................... $1.50
Per piece – may include Apples, Bananas, Oranges
Mixed Fruit Salad ........................................................................................................................ $2.50
Assorted Individual Greek Yogurt .............................................................................................. $1.50
Gluten-free Muffins .................................................................................................................... $25/dozen

House-baked Croissant 1 oz ........................................................................................................ $1.25
House-baked Danish 1.5 oz ......................................................................................................... $1.25
House-baked Muffins 1.5 oz ........................................................................................................ $1.25
House-baked Scones 1 oz ............................................................................................................ $1.75
Doughnuts 1.5 oz ........................................................................................................................ $1.50
French Toast ............................................................................................................................... $3.75
with Seasonal Fruit Compote, Whipped Butter, Chantilly Cream, Powdered Sugar & Maple Syrup
Buttermilk Pancake .................................................................................................................... $3.00
served with Maple Syrup & Butter
Assorted Bagels .......................................................................................................................... $4.25
with Smoked Salmon Schmear, Herb Schmear, Whipped Cream Cheese, Butter & Fruit Preserves

Compostable disposables are included with each order. China rentals are available at an additional cost.
Priced Per Person. Minimum Order is 12. Compostable disposables are included with each order. China rentals are available at an additional cost. Includes Water Service. All sandwiches can be made gluten friendly and dairy free.

BYO Deli Platter .............................................................................................................$10.25
(Build-Your-Own Sandwich)

Deli Platter includes:

- Smoked Ham, House-roasted Turkey Breast, Italian Genoa Salami and Herb Roasted Vegetables
- Cheddar, Swiss, Provolone
- Freshly Baked Bread Rolls
- Lettuce, Tomatoes and Red Onion
- Mayonnaise and Mustard

Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing on the side
Assorted Hampton Creek Cookies (vegan)

Signature Wrap Platter .............................................................................................................$10.25

Wrap options:

- Chicken Caesar Wrap: Grilled Chicken, Romaine Lettuce, Tomatoes and Caesar Dressing in a Flour Tortilla Wrap
- Italian Deli Wrap: Smoked Ham, Genoa Salami, Provolone Cheese, Italian Dressing, Spinach and Tomatoes in a Tomato Basil Wrap
- Veggie Nicoise Wrap: Mesclun Greens, Tomato, Egg, Potato, Olives, Capers and Green Beans in a Spinach Herb Wrap

Pesto Pasta Salad with Seasonal Vegetables
Assorted Hampton Creek Cookies (vegan)

Sandwich Platter .............................................................................................................$10.50

Select up to (3) Housemade Signature Sandwich types (choose from below)
Includes Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing on the side
Assorted Hampton Creek Cookies (vegan)

*Gluten-free sandwiches and wraps are available upon request ($3 add on each)
Priced Per Person. Minimum Order is 12.

Boxed Lunch .................................................................................................................. $12.00
Select up to (3) Housemade Signature Sandwich types (choose from below).
Includes Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing on the side and
a Hampton Creek Cookie (vegan, assorted flavors). All items individually packaged with
compostable disposables.

Build-Your-Own Bagged Lunch .............................................................................. $10.50
Select up to (3) Housemade Signature Sandwich types (choose from below).
Includes Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing on the side and a
Hampton Creek Cookie (vegan, assorted flavors). All items individually packaged with compostable
disposables. Guests will “build” their own bagged lunch by making selections down a line.

**SIGNATURE SANDWICH SELECTIONS**

**TURKEY**

Roast Turkey & Havarti
House-roasted Turkey Breast, Havarti Cheese, Tomatoes, Lettuce and Citrus-Dill Mayonnaise

Roast Turkey & Bacon
House-roasted Turkey Breast, Bacon, Provolone Cheese, Tomatoes, Lettuce and Cranberry Mayonnaise

**CHICKEN**

Mozzarella Chicken Breast
Grilled Chicken Breast, Sun-dried Tomatoes, Fresh Mozzarella, Spring Mix and Pesto Mayonnaise

Chicken Chipotle
Lime Grilled Chicken Breast, Pepper Jack Cheese, Roasted Red Peppers and Chipotle Mayonnaise

**PORK**

Dijon Roast Pork Provolone
House-roasted Pork, Provolone, Tomatoes, Spring Mix, Pepperoncini and Lemon Black Pepper Aioli

Mortadella & Swiss
House-roasted Pork, Mortadella, Swiss Cheese and Apple Cabbage Slaw

**VEGETABLE**

Caprese Sandwich (vegetarian)
Fresh Mozzarella Cheese, Sliced Tomatoes, Basil and Balsamic Drizzle served on Ciabatta

Balsamic Portobello and Peppers (vegan)
Balsamic-roasted Portobello Mushroom, Roasted Peppers and Onions
and Olive Tapenade on a Telera Roll

*Gluten-free sandwiches are available upon request ($3 add on each)*
**Boxed Salads**

*Priced Per Person. Minimum Order is 12.*
*Compostable disposables are included with each order.*
*China rentals are available at an additional cost.*

Up to 2 salad/protein combinations per order. All salads served with dinner roll and butter.

- **Radicchio and Iceberg Cobb** .......................................................... $10.00
  with Bacon, Avocado, Blue Cheese, Tomato, Hard-boiled Egg

- **Smoked Paprika Chickpea & Quinoa** ........................................... $10.00

- **Nicoise** ........................................................................................ $10.00
  with Roasted Fingerling Potatoes, Green Beans, Artichoke Heart, Baby Tomato, Hard-boiled Egg, Kalamata Olives

- **Firecracker Melon** ........................................................................ $10.00
  Sweet Melon with Chili Flakes, Cucumber, Pumpkin Seeds, Cotija Cheese

- **Arugula, Beet and Fennel with Orange Miso Dressing** .............. $10.00
  with Orange Miso Dressing

- **Malaysian Lo Mein Noodles** ....................................................... $10.00
  with Spinach, Mango, Cucumber, Cashews, Creamy Honey Dressing

**Add Protein to your Salad**

- **Lemon Oregano Grilled Chicken** ............................................... $3.00
- **Grilled Herb Salmon** ................................................................. $3.00
- **Crispy-baked Tofu** ..................................................................... $3.00
FRESHLY BAKED PIZZA

Pizzas are 16”, 8 Slices Each.
Minimum order of 3 pizzas for catered delivery.

Served in a standard pizza box with compostable plates and napkins.

Cheese Pizza ........................................................................................................ $15.95
1 Topping Pizza ................................................................................................. $17.95
2 Topping Pizza ................................................................................................. $18.95
3 Topping Pizza ................................................................................................. $19.95

Topping Selections:
- Pepperoni
- Chicken
- Mushrooms
- Olives
- Roasted Peppers & Onions
- Roasted Potato Slices
- Farm-fresh Seasonal Vegetables (Chef’s choice)

Sauce Selections:
- Roasted Tomato
- Basil Pesto
- Smoky BBQ

On the Side:
- Parmesan Cheese (complimentary)
- Chili Flakes (complimentary)
- Ranch Dressing ($3.00 extra per pizza)

SIDE SALADS

Caesar Salad ...................................................................................................... $5.25
Greek Salad with Feta ........................................................................................ $5.50
Garden Salad ...................................................................................................... $4.75
THEMED BUFFETS

Priced Per Person. Minimum Order is 12. Compostable disposables are included with each order. China rentals are available at an additional cost.

Ranchero .......................................................................................................................... $16.95
Served with Corn and Flour Tortilla, Pico de Gallo, Guacamole, Sour Cream, Mild Green Tomatillo Salsa Verde and Cotija Queso
• Salad: Sedona Caesar Salad: Romaine Lettuce with Toasted Pumpkin Seeds, Monterey Pepper Jack Cheese, Tomatoes, Bell Peppers served with spicy Cilantro-Caeser Dressing
• Fajita Station: Chicken Fajita, Grilled Vegetables Fajita, Spanish-style Rice with choice of either Black Beans Ranchero or Refried Pinto Beans
• Mexican Tea Cookies
• Water Station

Taste of the East ........................................................................................................... $17.95
• Salad: Soba Noodle Salad: Nori, Napa and Red Cabbages, Carrots, Cucumber, Edamame, Shiitake with Sesame Ginger Dressing
• Stir Fry Entrees: Sesame Orange Chicken and Snow Pea, Tofu Stir Fry, and choice of either Brown Fried Rice or Steamed White Rice
• Orange Segments
• Fortune Cookie
• Water Station

Vivande Buffet ........................................................................................................... $18.95
• Parmesan Garlic Bread
• Salad: Mediterranean Salad: Spinach, Olives, Tomatoes, Seasonal Grilled Vegetables, Feta Cheese with Lemon and Extra Virgin Olive Oil Dressing
• Italian Entrée: Chicken and Mushroom Marsala, Spinach Cheese Tortellini with Ricotta-Parmesan Filling, and choice of Marinara or Basil Pesto Cream Sauce
• Cheesecake with Seasonal Berries
• Water Station

American Classic Grill ................................................................................................. $16.95
• Hamburgers
• Hot Dogs
• Vegan Black Bean Burgers
• Potato Salad
• Mixed Green Salad
• Assorted Hampton Creek Cookies
• Water Station
CUSTOMIZABLE HOT BUFFETS

Priced Per Person. Minimum Order is 12. Compostable disposables are included with each order. China rentals are available at an additional cost.

One meat entrée and one vegetable entrée ................................................................. $26.00
Two vegetable entrées .................................................................................................. $26.00
Two meat entrées (non-seafood) ................................................................................ $30.00
One seafood entrée and one vegetable entrée ........................................................ $30.00
Two meat entrées and one vegetable entrée .............................................................. $32.00
One meat entrée, one seafood entrée, and one vegetable entrée ................................ $35.00

Each buffet includes the following items. Please continue to the next page to view all options.

- A green salad of your choosing
- Your choice of one vegetable side
- Your choice of one starch side
- Freshly baked bread rolls with butter
- Your choice of one dessert
- Iced water and choice of ice tea or lemonade

ENTRÉE OPTIONS

Poultry
- Sage Roasted Turkey with Gravy
- Chicken Cacciatore
- Orange Chicken
- Delhi Style Chicken Curry
- Jamaican Chicken with Caribbean Rum sauce
- BBQ Chicken Quarters

Seafood
- Apricot and Ginger Glazed Salmon
- Baked Almond Cod Supreme
- Tilapia with Arugula Cashew Pesto
- Salmon with Spiced Coconut Sauce

Pork & Lamb
- Cantonese-style Pork
- Pork Colorado
- Caribbean-style Jerk Pork
- Baja Roast Pork
- Tandoori Lamb
- Rosemary Garlic Roasted Lamb

Vegetable
- Moroccan Vegetable Stew with Quinoa Vegan
- Sweet Potato, Kale, Pecan Casserole Vegetarian, Made with Dairy
- Butternut Squash and Garbanzo Freekeh Curry Stew Vegan
- Portobello and Green Bean Ragout Vegan
- Mushroom Manicotti Vegetarian, Made with Dairy
- Bean and Mushroom Enchilada Pie Vegetarian, Made with Dairy
Salad Options

- Tuscan Kale Caesar Salad with Sun-dried Tomatoes, Herb Croutons, Shaved Asiago, Creamy Lemon Dressing
- Spinach Salad with Dried Cranberries, Mushrooms, Pine Nuts, Blue Cheese, Italian Dressing
- Mesclun Salad with Tomato, Cucumber, Onion, Herb Croutons, Olives, Balsamic Vinaigrette
- Arugula and Shaved Fennel Salad with Feta and Lemon Olive Oil
- Fennel Radicchio Salad with Honey Dijon Mustard

Vegetable Side Options

- Eggplant Caponata
- Orange Braised Bok Choy with Sesame Seeds
- Chimichurri Charred Cauliflower
- Ginger Rapini with Shiitake and Tomatoes
- Green Beans with Garlic, Tomato and Basil

Starch Side Options

- Warm Lentil and Potato Salad
- Caribbean Mango Quinoa
- Wild Rice Medley
- Saffron Basil Rice
- Garlic Mashed Potato with Horseradish
- Tunisian-style Couscous

Dessert Options

- Mini Mousse Cups - Select (1) flavor: Dark Chocolate, White Chocolate, or Lemon and Mango Honey
- Brownies or White Chocolate Blondies
- NY-style Cheese Cake with Seasonal Berries
- Pistachio Cake with pistachio cream and cocoa
- Mexican Tea Cookies
- Cupcakes
CAKES

Priced per piece. Minimum Order is 12. Compostable disposables are included with each order. China rentals are available at an additional cost.

Mini Cupcakes (vanilla or chocolate) ................................................................. $1.50
Full Size Cupcakes (vanilla or chocolate) ............................................................ $3.00
NY-style Cheese Cake with Seasonal Berries ......................................................... $4.00
Pistachio Cake with Pistachio Cream and Cocoa ..................................................... $2.50

SHEET CAKES

Includes compostable disposables; china available upon request. Cakes come with basic floral decorations and can be inscribed with a personalized message (word count limited to size).

Half Sheet Cake ........................................................................................................ $80.00
serves approximately 40 guests

Full Sheet Cake ......................................................................................................... $150.00
serves approximately 80 guests

Select one of each (per cake):
Cake flavors: chocolate, vanilla
Frosting flavors: chocolate, vanilla, whipped cream topping
Filling flavors: chocolate, raspberry, custard

OUTSIDE WEDDING & SPECIALTY CAKES

Per person cutting fee for outside cakes ............................................................... $3.00
Includes china and cutting service
SWEETS & SNACKS

Priced per piece. Minimum Order is 12.
Compostable disposables are included with each order.
China rentals are available at an additional cost.

SWEETS

- Assorted Hampton Creek Cookies (vegan) $1.50
- Classic Rice Krispie Treats $1.50
- Chocolate-dipped Rice Krispie Treats $2.00
- Classic Brownies or White Chocolate Blondies $1.50
- It’s-It Ice Cream *Minimum order 20 $3.00
- Mini Cupcakes (vanilla or chocolate) $1.50
- Full Size Cupcakes (vanilla or chocolate) $3.00
- Mini Mousse Cups $2.50
  (1) flavor per order: Dark Chocolate, White Chocolate, or Lemon-Mango Honey
- Mexican Tea Cookies $2.50
- Vegan Chocolate Coconut Macaroons $2.50

SALTY

- Housemade Potato Chips $3.00
- Tortilla Chips with Salsa Fresca $3.00
- Pretzel Sticks $3.00
- Chex Mix Snax $3.00
- Classic Popcorn $3.00

HEALTHY

- Seasonal Whole Fruit $1.50
- Mixed Variety Granola Bars $2.00
- Seasonal Sliced Fruit Platter $2.00
- Carrots and Celery with Cucumber Yogurt Dip $2.00
AFTERNOON BREAK PACKAGES

Priced Per Person. Minimum Order is 12. Compostable disposables are included with each order. China rentals are available at an additional cost.

GRANOLA BAR & WHOLE FRUIT .......................................................... $6.00
- Assorted Kind Bars and mixed whole fruit
- Choice of lemonade, iced tea, or seasonal fruit-infused water

HEALTHY HUMMUS TRIO ................................................................. $8.00
- Housemade hummus in a trio of flavors: classic, roasted red pepper, and spinach
- Local vegetable crudite
- Choice of lemonade, iced tea, or seasonal fruit-infused water

SWEET & SALTY COMBO ................................................................. $6.00
- Assorted Hampton Creek Cookies (vegan)
- Pretzel Sticks
- Choice of lemonade, iced tea, or seasonal fruit-infused water

TRAIL MIX STATION ........................................................................ $9.00
- Build-your-own trail mix station featuring assorted dried fruit and nuts, chocolate chips, and pretzels
- Choice of lemonade, iced tea, or seasonal fruit-infused water

PICK-ME-UP REFRESHER ................................................................. $5.50
- Choice of classic brownie or white chocolate blondie
- Equator coffee and silk road organic teas served with half and half, sugar and sweetener
**RECEPTION PLATTERS**

*Priced Per Person. Minimum Order is 12.*

All reception platters are stationary and do not require additional service staff (unless requested).

*Compostable disposables are included with each order.*

*China rentals are available at an additional cost.*

Local Vegetable Crudité ............................................................................................................. $2.50
Assortment of raw local vegetables featuring Baby Carrots, Baby Radishes, Rainbow Cauliflower, Sugar Snap Peas, Celery and served Creamy Ranch Dip and Hummus

Roasted Tomato Brochettes ..................................................................................................... $2.75
Miniature Cilingini Mozzarella, Roasted Baby Tomato and Kalamata Olive Skewers.
Dressed in Basil Balsamic Olive Oil.

Seasonal Vegetable Antipasto with Hummus Dip ................................................................. $3.00
Roasted Seasonal Vegetables served with a Roasted Red Pepper Hummus
and Pita Bread

Mediterranean Mezze .............................................................................................................. $3.00
Dolmas, Feta, Marinated Olives Medley, Dill Cucumber Salad served with Flat Bread
and Hummus

Seasonal Fruit & Cheese ........................................................................................................ $3.00
Assortment of Fruit and Cheese display featuring seasonal fruits, local Cheddar,
Jack, Fresh Mozzarella and served with Cracker

Salumi and Cheese ................................................................................................................ $4.50
Local Gourmet Cheese featuring Fiscalini smoked Cheddar, Point Reyes Blue Cheese and Humboldt Fog Goat Cheese with La Quercia American Prosciutto,
Bologna Mortadella, Genoa Salami and served with Assorted Crackers and Bread

Smoked Salmon Platter ............................................................................................................. $4.75
Served with Cream Cheese, Capers, Red Onion, Egg and creamy Dill Sauce and Sliced Baguette

Chilled Shrimp Platter ............................................................................................................. $4.75
Served with Lemon Slices, Lemon Aioli and Traditional Cocktail Sauce
HOR D’ŒUVRES

Price Per Piece. Minimum order 24 pieces

Culinary ($45/hr) and Service Staff ($30/hr) are required for passed hors d’œuvres. ASUC Catering will determine the number of staff needed based on guest count, number of hors d’oeuvre varieties and length of reception. Please inquire for an estimate.

SEAFOOD

Coconut Shrimp Tempura - served warm.................................................................$3.00
Tuna Tataki ..............................................................................................................$3.50
Seared-rare tuna w/ citrus honey soy sauce served on house-fried potato crisp
Shrimp Louie Bouche .............................................................................................$3.00
Bay shrimp seasoned with citrus Dijon mayonnaise served on mini pastry cups
Smoked Salmon Rice Balls ..................................................................................$2.50
with wasabi sour cream and sesame

POULTRY

Duck Confit - served warm......................................................................................$3.50
Slow-braised duck served on potato blini with crème fraiche
Chicken Curry Pâte a Choux ..................................................................................$3.00
Tandoori Chicken Brochette with Yogurt Dill Sauce - served warm .................$3.00
Mango Chipotle Glazed Turkey Meatballs - served warm..................................$3.00

PORK

Roasted Pork Belly with Cheesy Polenta Cake - served warm.............................$2.00
Slow-Braised Pork Carnitas Quesadilla - served warm.......................................$2.00
Cured Bacon Wrapped Date and Apricot Brochette - served warm..................$2.00

VEGETABLE

Sweet Potato Gratin Bites - served warm.............................................................$2.00
Potato Samosa with Mint Chutney - served warm ..............................................$3.00
Vietnamese Spring Rolls with Hoisin Dipping Sauce..........................................$2.00
Pickled Deviled Egg ..............................................................................................$2.00
CHEF’S TABLE

Price Per Person. Minimum of 50 Guests
Requires 2 Culinary Staff per selection at $45/hour
Maximum four hours of service
All options include a water station

Seafood Bar ................................................................................................................................$30.00
Freshly-shucked Oysters, Citrus Poached Cocktail Shrimp, Wine Steamed Mussels, Smoked
Salmon and served with Mignonette Sauce, Horseradish Sauce, Bottled Hot Sauce, Lemon and
Lime Wedges

Al Fresco BBQ ................................................................................................................................$20.00
Outdoor only, open flame. Classic Hamburgers, Hotdogs, Potato Salad, Seasonal Green Salad,
Honey Baked Beans, Lettuce, Tomato, Onion, Pickles, Buns, and Condiments
  Gourmet add-ons (per piece)
  $5.00 Lemon Oregano Chicken Breast
  $5.00 Sweet and Spicy Chicken Kabob
  $6.00 Teriyaki Salmon
  $5.00 Balsamic Portabella Mushroom

Taco Bar .......................................................................................................................................$20.00
Slow-cooked roasted pork carnitas, grilled Chili-lime chicken, mushroom and vegetables fajita
served with petite corn tortillas, shredded lettuce, pico de gallo, green tomatillo salsa, creamy
guacamole, Cotija queso, lime wedges

Carving Table ..............................................................................................................................$22.00
Sage Roasted Turkey, Apricot Glazed Pork and Grilled Balsamic Portabella served with
caramelized onion jam, Caraway coleslaw, honey mustard sauce, cranberry aioli and assortment
of bread rolls

Pasta Bar .......................................................................................................................................$18.00
Made-to-order Pasta Station featuring Potato Ricotta Gnocchi,
Tri-colored Tortellini, and Gluten-free Pasta
  Choice of toppings: Fresh basil, parmesan, sautéed mushrooms, sun-dried tomatoes,
black olives, chopped bacon and diced chicken
  Selection of Sauces: Roasted tomato marinara, creamy alfredo and pesto

Bite-size Grilled Cheese & Tomato Bisque Bar ............................................................$15.00
Brie, Bacon and Grape Sandwich, Turkey Patty Melt, and Vegetable and Bean Patty Melt. Served
with Creamy Lemon Tomato Bisque Shooters.
CHEF’S TABLE
DESSERTS

Price Per Person. Minimum of 50 Guests
Requires 2 Culinary Staff per selection at $45/hour
Maximum four hours of service
All options include a water station

Ice Cream Float Bar ........................................................................................................$10.00
Vanilla Ice Cream served with your choice
of Root Beer, Cola and Ginger Ale

Ultimate S'mores Bar .....................................................................................................$10.00
DIY smore's bar includes, crackers, chocolate bar,
nutella, peanut butter, candied pecans, toasted coconut,
rainbow sprinkles and marshmallows

Chocolate Fountain Station ...........................................................................................$10.00
Served with fresh fruit, pretzels, rice krispies squares,
marshmallows, milk chocolate fountain
PLATED MEALS

Minimum of 12 attendees
Starts at $75.00 per person. China, flatware, and glassware included as available. Rental charges may apply for plated dinners with large attendee counts.

FIRST COURSE  select one
Wild Mushroom Tartlette with Mache Salad
Beet and Goat Cheese Terrine with Frissee Greens
Fennel and Citrus Salad with Lemon Dill Vinaigrette

Freshly Baked Bread and Butter Balls are included with the first course

SECOND COURSE  select (1) non-vegetable main course and (1) vegetable option

Meat
Pork shank Peanut stew with Quinoa and Sweet and Sour Eggplant
Noisette of Lamb Loin, Potato Ricotta Gnocchi, Edamame and Lamb Jus
Lamb Breast with Seasonal Vegetable Succotash and Saffron Sauce
Crispy Pork Belly with apple potato puree and lemon thyme rapini
Bourbon Smoked Beef Tenderloin with Spicy Collard Greens and Creamy Cheddar Grits

Poultry
Butter Poached Duck Breast with Butternut Squash Mousseline and Lemon garlic Arugula
Roasted Guinea Hen with Heirloom Potato and wild Mushroom Ragout

Seafood
Soy Milk Braised Cod with Kung Pao Eggplant and Quinoa
Furikake Dusted Cod with Soba Noodles in Miso Broth
Cedar-smoked Mustard Salmon with French Potato Salad, Watercress and Blackberry Gastrique

Vegetable
Arborio Crusted Squash with Seasonal Vegetable Sugo
Sebastapol Wild Mushroom Cannelloni
Seasonal Vegetable Strudel with Roasted Tomato Sauce

DESSERT  select one
Seasonal Panna Cotta with shortbread cookie
Chocolate Mousse Bombe
Seasonal Fruit Galette with Crème Chantilly

Equator Coffee, Decaffeinated Coffee and Silkroad Organic Tea is included with dessert course
CATERING ORDER GUIDELINES

For the full list of catering policies, please consult your Event Coordinator

SIGNED AGREEMENTS

• All initial catering agreements must be signed and returned to Event Services as specified by the deadlines below.

  Signed contracts are due at a minimum of 7 days prior to your event.
  All menu changes are due 7 days prior to your event.

• Event Services reserves the right to impose a 15% late fee or refuse service if contacted for a last minute catering request that does not meet the above deadlines.

CHANGES AND CANCELLATION

• Final guest count is due no later than 7 days prior to the event. Guest count cannot decrease by more than 20% of the original contracted total.

• Menu changes are due no later than 7 days prior to the event.

• Cancellations that take place after a catering agreement has been signed are subject to the following cancellation fees:

  Cancellations between 15 - 21 days of event subject to 50% charge.
  Cancellations within 7 days of event subject to 100% charge.

FOOD POLICY

• Outside food and beverages are not allowed.

OTHER

• Client will be charged for any missing or damaged property loaned by Event Services during their catered event. This includes but is not limited to: china, serveware, linens, furniture, floral vases, and decorative props.
Floral arrangements can help you to transform any event! Event Services offers unique arrangements designed by our very own in-house florist. Flower types may vary by season, but we are happy to customize based on your color preferences.

**BUD VASE $20**  
Minimum Order of 5

**SMALL $35**  
Minimum Order of 3

**MEDIUM $55**

**LARGE $75**

*All vases on loan terms. $10 - $25 charge will apply for missing vases.*
Alcohol & Hosted Bars

Hosted Bars

- 15% gratuity will be added to the final total on all host bars.
- Bartender labor fee - $35 per hour with one hour before and after event for set-up and break down. Minimum 4 hours total.
- Bar includes compostable cups. Glassware may be rented for additional charge AQ.

*Please specify beer, wine, beer & wine, or full bar service.

Hosted Bar - Based on Consumption

- House Beer (Budweiser, Bud Light, Trumer Pilsner, Lagunitas IPA) - $6 per bottle
- House Wine (Chardonnay/Cabernet) - $28/bottle
- Standard Brand Cocktails - $6
- Premium Brand Cocktails - $9
- Super Premium Brand Cocktails - $12

*Please specify Standard/Premium/Super Premium when including cocktails

Per person:
- $15 for one hour
- $27 for two hours
- $15 for each additional hour

Non-Host Cash Bar

- Client is responsible for Bartender labor fee - $35 per hour with one hour before and after event for set-up and break down. Minimum 4 hours total.
- Bar includes compostable cups. Glassware may be rented for additional charge AQ.

*Please specify beer, wine, beer & wine, or full bar service.

Cash Bar Pricing

- House Beer (Budweiser, Bud Light, Trumer Pilsner, Lagunitas IPA) - $6/bottle
- House Wine (Chardonnay/Cabernet) - $28/bottle
- Standard Brand Cocktails - $6
- Premium Brand Cocktails - $9
- Super Premium Brand Cocktails - $12

*Please specify Standard/Premium/Super Premium when including cocktails

Liquor Branding

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<td>Gin</td>
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<td>Vodka</td>
<td>Smirnoff</td>
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