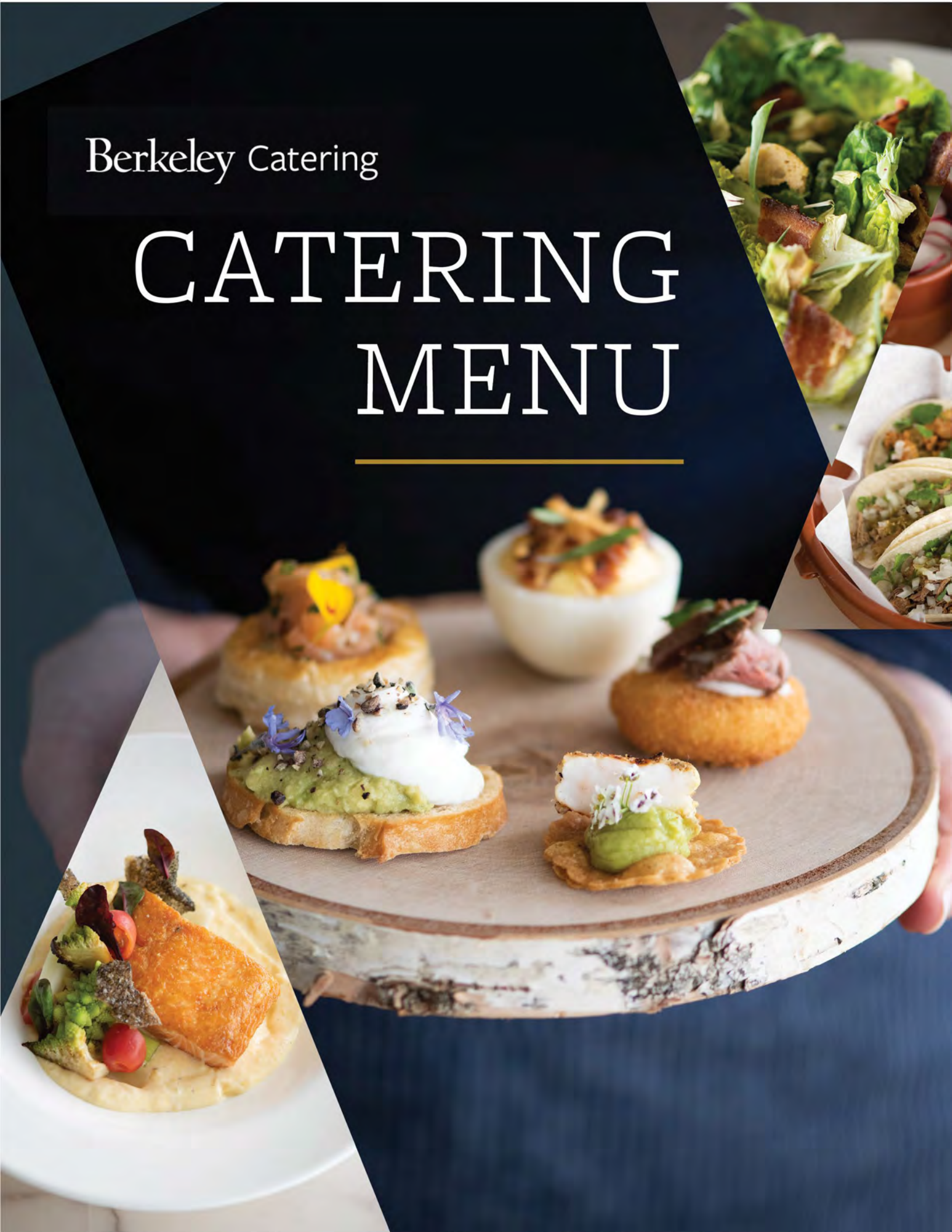


Berkeley Catering

# CATERING MENU

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A collage of breakfast items. The top section features a white cup of coffee with latte art, a white teapot, and a cup of tea. The bottom section shows a variety of pastries, including donuts and croissants, a glass of orange juice, a plate of salmon, and a basket of fresh fruit like kiwi, grapes, and strawberries. The word "Breakfast" is written in a blue serif font across the center, underlined.

# *Breakfast*



# BREAKFAST

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Minimum 25 people. Priced per person unless otherwise specified.

**VG:** Vegan **V:** Vegetarian ✓: Eat Well Berkeley  
🌾: Wheat 🥛: Dairy. 🥚: Egg. 🦞: Shellfish 🐟: Fish 🌰: Nuts

## Buffet

### Continental Breakfast 🌾🥛🥚V ..... 13.50

Assorted Breakfast Pastries (Fresh House Baked Butter and Chocolate Croissants, Blueberry Crumble Muffins)

Choice of Fresh Baked Citrus or Banana Nut Bread, And Seasonal Fruit ✓

Orange Juice

Peet's Fair Trade Coffee Regular and Decaf and Assortment of Mighty Leaf Tea ✓

### Classic Hot Breakfast 🌾🥛🥚 ..... 19.95

Organic Scrambled Eggs ✓ or Seasonal Vegetable Frittata ✓ (select one)

Bacon, Country Ham, Pork Sausage Links **P**, or Chicken Apple Sausage Links (select one)

Biscuits with Butter & Jam

Berkeley Home Fries

Peet's Fair Trade Coffee Regular and Decaf and Assortment of Mighty Leaf Tea ✓

### Breakfast Burrito 🌾🥛🥚 ..... 16.00

House made burritos filled with:

- Chorizo sausage, organic scrambled eggs & cheddar cheese
- Potatoes, organic scrambled egg & cheddar cheese **V**

Berkeley home fries

Orange Juice

Peet's Fair Trade Coffee Regular and Decaf, & Assortment of Mighty Leaf Tea ✓



# BREAKFAST

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## Breakfast Sandwich 🌾🥛🍳.....16.00

Upgraded classic breakfast sandwich on toasted Whole Wheat English muffins:

- Pork sausage patty **P**, organic scrambled eggs & cheddar cheese
- Sautéed baby spinach, organic scrambled eggs & cheddar cheese **V** ✓

Hash brown patties

Orange Juice

Peet's Fair Trade Coffee Regular and Decaf, & Assortment of Mighty Leaf Tea ✓

## The Lodge Breakfast 🌾🥛🍳✓.....14.50

Organic red mill oatmeal, brown sugar, coconut, toasted California walnuts, dried fruit, milk, and natural maple syrup ✓

Chicken apple sausage ✓

Seasonal fresh sliced fruit ✓

Peet's Fair Trade Coffee Regular and Decaf, & Assortment of Mighty Leaf Tea ✓

## Breakfast Pastries

By dozen. Minimum 1 dozen.

### Assorted Bagels 🌾🍞**V** & Cream Cheese🥛/Peanut Butter🍪✓.....30.00

Sesame 🌾, Cinnamon Raisin, Everything, Tomato & Cheese, Jalapeño, Whole Wheat ✓

\*Bagel station includes toaster where applicable

### Assorted Croissants 🌾🥛**V**.....36.00

### Assorted Doughnuts 🌾🥛**V**.....32.00

Raised Glazed, Old Fashion, Chocolate, Old Fashion Maple



# BREAKFAST

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## A La Carte Minimum order of 25.

Assorted Granola Bars 🌾 V	1.75 each
Assorted Rx Bars 🥛 🍳 VG	3.25 each
Seasonal Sliced Fruit or Individual Cup VG ✓	3.95 each
Seasonal Whole Fruit (by dozen) VG ✓	2.00 each
Individual Chobani Yogurts 🥛 V	3.50 each
Hard-Boiled Eggs 🍳 V ✓	1.00 each
Seasonal Vegetable Frittata (Serves 10) 🥛 🍳 V ✓	65.00 each



# *Breaks*





# BREAKS

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Minimum 25 people. Priced per person.

**VG:** Vegan **V:** Vegetarian ✓: Eat Well Berkeley  
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## Packages

Packages include either Coffee/Decaf/Tea station, or assorted individual beverages.

### Fruits & Nuts 🌾🌰 V ..... 11.50

Select one: Roasted Spiced Nuts ✓, Traditional Chex Mix, House-made trail mix ✓

Select one: Seasonal Fresh Sliced Fruit ✓, Seasonal Whole Fruit ✓

### Chips & Dips 🌾🥛 V ..... 10.45

Select two from the following.

Select two: House-made Pico De Gallo ✓ & Guacamole ✓ with Corn Tortilla Chips, House-made Potato Chips (choice of BBQ, Black Pepper, or Sea Salt & Vinegar), Onion-Yogurt Dip, or Roasted Red Pepper Hummus ✓ with Pita Chips

### Wellness 🌾🥚 V ..... 10.50

Select two from the following.

Seasonal fresh Sliced Fruit ✓, Seasonal Crudité ✓ with Lemon Aioli, Roasted Red Pepper Hummus ✓ with Pita Chips, Whole Fruit ✓

### House Baked Sweets 🌾🥛🥚 V ..... 9.50

An Assortment Of Freshly Baked Cookies And Dark Fudge Brownies Served With Peets Fair Trade Coffee And Selection Of Teas.

### Popcorn Bar 🥚 V ..... 9.50

Customize your own bag of freshly popped popcorn ✓ with various spices, herbs, and shakers including Herbed Ranch, Togarashi, Parmesan Garlic, Cheddar Cheese



# BREAKS

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## A La Carte Snacks

These make a wonderful addition to your event. However, if you are ordering a la carte only, a service fee of \$175 applies. 25 guests minimum, priced per person.

California Spiced Nuts 🥜 VG ✓	4.25 each
Parmesan Truffle Popcorn 🍿 V	2.75 each
Chex Mix 🌾 VG	3.25 each
House-made Trail Mix 🌾 🥛 VG ✓	5.25 each
Assorted Nature Valley Granola Bars 🌾 V	2.95 each
House-made Potato Chips VG	2.85 each
Miss Vickie's Kettle Chips VG	2.50 each
House-made Pico de Gallo & Guacamole with Corn Tortilla Chips VG	8.25 each
Onion Yogurt Dip w/House-made Potato Chips 🥛 V	5.50 each
Roasted Red Pepper Hummus w/Pita Chips 🌾 VG	6.75 each
Seasonal Sliced Fruit or Individual Cup VG ✓	3.95 each
Seasonal Whole Fruit (by dozen) VG ✓	2.00 each



# BREAKS

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## Stationed Platters

25 guests minimum, priced per person.

**Seasonal Crudité** 🥗 🍷 ✓ ..... 6.50

Fresh local produce served with buttermilk herb dip

**Smoked Salmon Platter** 🐟 🥗 🍷 ..... 9.50

Capers, shaved onion, crispy flatbread

**Local Charcuterie** 🥓 ..... 12.50

Sliced Cured Meats, Whole Grain Mustard, Cornichon, Crostini

**Chef's Cheese Platter** 🧀 🍷 ..... 9.50

3 local cheeses, dried fruit, spiced nuts, crackers

**Mediterranean Platter** 🥗 🍷 ..... 9.50

Seasonal Roasted Vegetables ✓, Roasted Red Pepper Hummus ✓, Dolmades, Feta  
Cheese, Cured Olives and Pita Chips



# BREAKS

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## Sweets By the dozen.

**Chocolate dipped coconut macaroons**    .....31.50

**Assorted mini cupcakes**     .....28.00

Vanilla Bean, Red Velvet, Chocolate Blackout

**Assorted cupcakes**     .....32.95

Vanilla Bean, Red Velvet, Chocolate Blackout

**Assorted cookies**     .....24.00

**Assorted dessert bars**     .....25.00

Lemon, Oreo Dream, Raspberry, Pecan Chocolate Chunks

**Assorted mini macarons**    .....43.95

Chocolate Chunks Coffee, Lemon, Raspberry, Vanilla, Chocolate, And Pistachio

**Assorted Ben & Jerry's Ice Cream Cups**    .....42.00

**Magnum Bars**   .....42.00

The image is a collage of food-related photographs. The top left shows a close-up of salmon topped with olives and herbs. The bottom left features several tacos in paper bowls, filled with meat, rice, and vegetables. The bottom right shows a hand holding a round wooden tray with five different appetizers, including bruschetta, a deviled egg, and small fried items. The word "Reception" is centered in a white diagonal band.

# *Reception*

# RECEPTION

**VG:** Vegan **V:** Vegetarian **✓:** Eat Well Berkeley  
🌾: Wheat 🥛: Dairy. 🥚: Egg. 🦀: Shellfish 🐟: Fish 🌰: Nuts

## Passed Hors d'Oeuvres

3 Selections .....	13.95
4 Selections .....	15.95
5 Selections (Minimum 100 people).....	20.95

Roasted Mushroom Arancini, Saffron Aioli 🌾 🥛 🥚 **V**

Fig and peppered goat cheese puffs 🌾 🥛 **V**

Curried potato and pea samosa cilantro chutney 🌾 **VG**

Mini crab cakes with sriracha remoulade 🌾 🥚 🥛 🦀

Local Beet Lollipops with Pecan and Goat Cheese Mousse 🥛 🌰 **V** ✓

Vietnamese Pork Belly Skewers with Fresh Cucumber **P**

Smoked Beef Tenderloin, Point Reyes blue cheese, Dijon crostini 🌾 🥛

Harissa Chicken Skewers with Honey Pomegranate Glaze ✓

Bacon-Wrapped Date & Apricot Brochette

Lime-grilled Shrimp Skewer, Marinated Avocado, Corn Chip Crunch 🌾 🦀 ✓

Tuna Poke, Cucumber, Pickled Ginger, Spicy Aioli 🥚 ✓

Deviled Eggs, Crispy Potatoes, & Bacon 🥛 🥚 **V**

Smoked Salmon Tartelette, Lemon Aioli, Chervil 🌾 🥚 🐟 **V**

Thai Basil & Bacon-Wrapped Shrimp, Honey Miso Glaze 🦀

# RECEPTION

**VG:** Vegan **V:** Vegetarian ✓: Eat Well Berkeley  
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## Stationed Platters

25 guests minimum.

**2 Selections** ..... 19.95

**3 Selections** ..... 24.95

## A La Carte Pricing

**Seasonal Crudit  Buttermilk Herb Dip** 🥛 V ✓ ..... 6.75

**Smoked Salmon Platter** 🌾 🥛 🥚 🐟 ..... 9.50

Lemon, Capers, Shaved Onion, Crispy Flatbread

**Toasted Crostinis & Trio of Dips** 🌾 🥛 ..... 11.50

Feta & Roasted Red Bell Pepper ✓

Olive Tapenade

Garlic & White Bean Hummus with Thyme and Lemon Zest ✓

**Chef's Selection of Local Charcuterie** 🌾 ..... 12.50

Sliced Cured Meats, Whole Grain Mustard, Cornichon, Crostini

**Mediterranean Platter** 🥛 V ..... 7.50

Seasonal Roasted Vegetables ✓, Roasted Red Pepper Hummus ✓, Dolmades, Feta

Cheese, Cured Olives

**Chef's Cheese Platter Local Cheeses** 🌾 🥛 V ..... 9.50

Dried Fruits, Nuts, Crackers

# RECEPTION

**VG:** Vegan **V:** Vegetarian ✓: Eat Well Berkeley  
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## Small Bite Displays 50 guests minimum.

### Slider Display.....19.50

Buttermilk Fried Chicken, Cilantro Slaw, Spicy Aioli 🌾 🥛 🥚

Pulled Smoked Pork, BBQ Sauce, Pickled Red Onion 🌾 **P**

Griddled Beef OR Beyond Meat V, Sharp Cheddar, Caramelized Onions, Thousand Island Dressing 🌾 🥛 🥚

### Pan-Asian Display.....23.50

Crispy Sesame & Chili Chicken 🌾 🥛 🥚 ❄️

OR Sesame Ginger Tofu and Veggie Stir Fry **VG** ✓ ❄️

Steamed Jasmine Rice **VG**

Vegetable Spring Rolls 🌾 **VG**

Chilled Soba Noodle Salad with Crunchy Vegetables & Honey Soy Dressing 🌾 **V** ✓

All served with Sweet Thai Chili Sauce, Sriracha & Furikake

# RECEPTION

**VG:** Vegan **V:** Vegetarian ✓: Eat Well Berkeley  
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## Action Stations

### Street Taco Station .....19.50

A Variety of Made to Order Street Style Tacos, with Guest Choice of Meat Served on Warm Corn Tortilla 🌾✓

Barbacoa Beef Braised with Jalapeno & Cumin

Slow Cooked Carnitas

Roasted Sweet Potato, Black Bean and Grilled Fresh Corn, with Poblanos & Sweet Onion **VG** ✓

All Served with Diced Onion, Cilantro, Fresh Salsas, Radish, Limes, Chiles Toreados ✓

### Chips & House Smashed Guacamole..... 1.75

### Carving Station.....39.00

Applewood Smoked Atlantic Salmon 🐟✓

Whole Roasted Ribeye, Fresh Herbs, Garlic

Acme Bread Roll, Au Jus, Horseradish Cream 🌾🥛

The image is a collage featuring various food items. At the top, there are two white trays filled with colorful macarons in shades of pink, yellow, orange, and blue. Below the macarons, a white triangular overlay contains the word "Buffet" in a dark blue, serif font, underlined. At the bottom, there are two plates of food. The left plate is a large white platter filled with a variety of vegetables, including sliced cucumbers, red bell peppers, purple onions, and a small white bowl of orange dressing. The right plate is a white bowl filled with a green salad, including lettuce, tomatoes, and croutons.

# *Buffet*



# BUFFET

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Minimum 25 people unless otherwise specified. Price per person.

**VG**: Vegan **V**: Vegetarian ✓: Eat Well Berkeley

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## Themed Buffets

Includes iced water, choice of lemonade or iced tea, Peet's regular/decaf, and hot tea.

### Tutto Bene..... 20.95

Classic Caesar Salad 🌾 🥛 🥚 **V**

Tuscan White Bean Salad **VG** ✓

Choose one: Chicken Parmesan WDE or Chicken Piccata 🥛

Choose one: Fettuccine Alfredo, Penne Marinara, Pesto Tortellini 🌾 🥛 🥚 **V**

Garlic Bread 🌾 🥛 🥚 **V**

Italian Wedding Cookies 🌾 🥛 🥚 **V**

## Enhancement Options

### Antipasti Platter ..... 10.00

Grilled squash and peppers ✓, marinated artichokes ✓, cured olives, sliced salamis, and pesto tossed bocconcini 🥛 🥚

### Tiramisu..... 4.50

### Substitute Pasta for Vegetable Lasagna ..... 3.95

### Substitute White Bean Salad with Panzanella ✓ ..... 4.00



# BUFFET

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## Nuevo Latino ..... 22.95

Corn and black bean salad-roasted corn with red onion, cilantro, black beans, and jalapeño with chipotle dressing **VG** ✓

Refried beans or Black Beans **VG** ✓

Spanish Rice **VG**

Choose one: Chicken ✓ or Beef Fajitas 🍖

Served with cheddar cheese, pickled jalapeños, cilantro, sour cream, pico de gallo guacamole, corn & flour tortillas 🌾 **V**

Mexican wedding cookies 🌾 🍪 🍪 **V**

## Enhancement Options

Add Cheese or Chicken Tamales 🌾 🍪 🍪 ..... 8.00

Add Cheese Enchiladas 🌾 🍪 🍪 **V** ..... 8.00

Add Shrimp Fajitas 🦐 ✓ ..... 10.00

## All American Buffet ..... 22.95

Creamy Jalapeño Cilantro Slaw -Shredded cabbage with shaved jalapeños, chopped cilantro, and creamy lime dressing 🍪 **V** ✓

Homemade Potato Salad -Smashed red potatoes with celery, shredded carrots, and creole mustard **VG** ✓

Off the grill

- Evergood All Beef Hot Dogs with Soft Rolls

Grilled Niman Ranch Hamburgers (Grilled Beyond **V** burgers available upon request)

Lettuce ✓, Sliced Tomatoes ✓, Onion ✓, Cheese

Assorted House-baked Cookies 🌾 🍪 🍪 **V**

## Enhancement Options

Add Roasted Corn on the Cob ✓ (when in season) **VG** ..... 3.95

Chicken Wings (Buffalo or BBQ) ..... 1.95



# BUFFET

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## Berkeley BBQ Buffet ..... 28.95

Cucumber salad-Chopped English cucumber with tomatoes, red onion, dill, and red wine vinaigrette **VG** ✓

“Wedge Salad” -Iceberg lettuce with creamy buttermilk dressing, bacon, and croutons  
WDE

Pulled pork **P**-Slow roasted pork shoulder, shredded and tossed with barbecue sauce

Mary’s chicken-Roasted chili lime chicken thighs ✓

BBQ Baked Beans **VG**

Homestyle Mac n’ Cheese 🌾 🥛 🍳 **V**

Double Fudge Brownies 🌾 🥛 🍳 **V**

## Enhancement Options

### Slow cooked beef brisket ..... 9.95

### Substitute Mac n’ Cheese with Truffle Mac n’ Cheese with toasted breadcrumbs ..... 3.95

## Mediterranean..... 29.95

Fatoosh salad -Finely chopped romaine lettuce, cucumber, bell pepper and red onion mixed with baked pita chips and a fresh lemon mint vinaigrette 🌾 **V** ✓

Tabouli -Cracked wheat blended together with olive oil, chopped parsley, tomato, onion, fresh mint, and lemon juice 🌾 **VG** ✓

Grilled Atlantic Salmon with Stewed Tomatoes and Peppers 🐟 ✓

Pomegranate Chicken-Grilled free-range bone in chicken dressed with pomegranate molasses ✓

Hummus **VG** ✓

Dolmas- Cooked grape leaves stuffed with a savory mix of rice, fresh mint, sweet onions, and olive oil **W VG**

Yogurt and cucumber- Diced cucumbers, garlic and fresh mint mixed with plain yogurt 🥛 **V** ✓

Steamed basmati rice **VG**

Baklava- Filo dough layers with honey and ground pistachios 🌾 **V**



# BUFFET

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## Wine Country ..... 45.95

Asparagus Salad (Spring) ✓

Watermelon Salad (Summer) 🍷 V ✓

Shaved Butternut Squash (Fall) V 🍷 V ✓

Apple & Radicchio Salad (Winter) 🍷 V ✓

Flat Iron steak rubbed with coffee cocoa nib and spices

Roasted Pork with peppers, kale, and romesco P

Wild Mushroom ravioli with creamy chardonnay sauce and herbs 🌾 🍷 🍷 V

Creamy Potatoes 🍷 V

Brussel Sprouts with parmesan and bacon 🍷 🍷

Salted Caramel Vanilla Crunch Cake 🌾 🍷 🍷 V

## Enhancement Options

### Substitute Flat Iron for Braised Lamb Shank..... 6.95



# BUFFET

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## Buffets

Minimum 25 people unless otherwise specified. Price per person.

**VG**: Vegan **V**: Vegetarian ✓: Eat Well Berkeley

🌾: Wheat 🥛: Dairy. 🥚: Egg. 🦪: Shellfish 🐟: Fish 🌰: Nuts

### Sather ..... 34.95

(1) Salad, (2) entrees, (2) sides, (1) dessert, water & lemonade OR iced tea, coffee, decaf, hot tea, rolls & butter

### Campanile\* ..... 45.95

(1) Salad, (2) entrees, (2) sides, (1) dessert, water & lemonade OR iced tea, coffee, decaf, hot tea, rolls & butter

## Salads

Mixed Greens With Shallots, Almonds, & Sherry Vinaigrette **VG** ✓

Chopped Romaine Garlic – Parmesan Croutons, Creamy Caesar Dressing 🌾🥛🥚**V**

Little Gem Lettuce with Shaved Radish, Pulled Croutons, Fine Herbs, Green Goddess Dressing 🌾🥛🥚**V** ✓

\*Baby Arugula Salad with Roasted Seasonal Beets, Fresh Goat Cheese, Toasted California Pecans, Lemon Vinaigrette 🥛🥚**V** ✓

\*Panzanella Salad – Tuscan Style Bread Salad, Marinated Toasted Croutons, Onions, Tomatoes, Cucumbers, Basil, and Red Wine Vinaigrette 🌾🥛🥚**V** ✓



# BUFFET

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## Entrées

\*Grilled Flank Steak Chimichurri, pastor raised beef

Chicken Parmesan – Hand Breaded Mary’s Chicken Breast Topped with Stewed Tomatoes, Fresh Mozzarella and Basil 🌾🥛🍷

Chicken Piccata – Lemon Parsley, White Wine, Capers, & Sun-dried Tomatoes

Harissa-Spiced Chicken – Grilled Mary’s Chicken Thigh with Cucumber Yogurt, Lemon, Garlic, Mint, and Parsley 🌾✅

\*Honey-miso Glazed Salmon with fresh scallions, black sesame seeds 🌾🐟✅

Pan Seared Salmon with Creamy Tomato and Dill Sauce 🌾🐟✅

Garlic Roasted Pork Shoulder with Honey Mustard Glaze **P**

\*Eggplant Milanese- Sautéed Spinach & Farro Pilaf 🌾🥛🍷 **V**✅

Seasonal Vegetable Lasagna – Roasted Tomatoes, Local Ricotta 🌾🥛🍷 **V**

Butternut Squash Ravioli with braised Kale 🌾🥛🍷 **V**

## Sides

\*Creamy Parmesan Polenta 🥛 **V**

Yukon Gold Whipped Potatoes – Chives, Cream, Butter 🥛 **V**

Herb-Roasted Fingerling Potatoes – Chili Flakes, Olive Oil **VG**✅

Wild Rice Pilaf – Garden Herbs **VG**✅

Sautéed Haricot Verts with Crispy Shallots W **VG**✅

Seasonal Vegetables

Spring: Roasted Asparagus **VG**✅

Summer: Grilled Summer Squash, Eggplant, Fresh Tomatoes **VG**✅

Fall: Garlic-Roasted Brussels Sprouts **VG**✅

Winter: Roasted Root Vegetables, Salsa Verde **VG**✅

\*Caramelized Brussels Sprouts with Crispy Bacon in a Hazelnut Vinaigrette



# BUFFET

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## Desserts

Lemon & Cream Shortcake 🌾 🥚 🥛

Buttermilk Carrot Cake with Pineapple, California Walnuts, and Cream Cheese Frosting 🌾 🥚 🥛

Raspberry and Almond Tart 🌾 🥚 🥛

Chocolate and Coffee Opera Cake with Espresso Buttercream and Ganache 🌾 🥚 🥛

\*Flourless Chocolate Torte – Whipped Cream, Maldon Sea Salt 🌾 🥚 🥛

## Enhancement Options

Additions to your buffet can be added; quantity must be equal to guest count

<b>Salad</b> .....	<b>5.00</b>
<b>Entrée</b> .....	<b>12.00</b>
<b>Side</b> .....	<b>6.00</b>
<b>Dessert</b> .....	<b>5.00</b>

Upgrade from Sather buffet to Campanile buffet; quantity must be equal to guest count

<b>Salad</b> .....	<b>2.50</b>
<b>Entrée</b> .....	<b>6.00</b>
<b>Side</b> .....	<b>3.00</b>
<b>Dessert</b> .....	<b>2.50</b>



# *Plated Meal*





# PLATED MEAL

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Minimum 25 people. Price per person.

**VG:** Vegan **V:** Vegetarian ✓: Eat Well Berkeley  
🌾: Wheat 🧀: Dairy 🥚: Egg 🦪: Shellfish 🐟: Fish 🌰: Nuts

## Plated Meal

**Select Plated Menu .....69.95**

Select a first course, second course, 2 sides, & third course from below Includes Acme Rolls & Whipped Butter

## First Course

Select one from the following.

### Whole Leaf Caesar Salad

Shaved Parmesan, Pulled Croutons, Herbs

### Roasted Baby Beets ✓

Frisée, Walnuts, Goat Cheese, Citrus

### Little Gem Salad

Crispy Bacon, Pulled Crouton, Fine Herbs, Green Goddess Dressing

### Asparagus Salads

Prosciutto, Parmesan, Micro Arugula, Sherry Vinaigrette (Available During Spring/Summer)

### Heirloom Tomato Salad ✓

Garden Herbs, Bocconcini Mozzarella, Banyuls Vinaigrette (Available During Summer/Fall)

### Apple & Radicchio Salad ✓

Hazelnuts, Point Reyes Blue Cheese, Pomegranate Vinaigrette (Available During Fall/Winter)



# PLATED MEAL

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## Second Course

Select one from the following.

**Roasted Double Cut Pork Chop** 

**Pan Roasted Bone in Chicken Breast with Green Peppercorn Sauce**

**Braised Duck Leg with Fennel Spiced Jus**

**Grilled Flat Iron Steak with Salsa Verde**

**Zinfandel Braised Boneless Beef Short Rib with Natural Jus**

**Miso Glazed Salmon**  

**Seared Salmon or Halibut with Shaved Fennel and Herbs**  

**Grilled Filet Mignon with Green Peppercorn Sauce** (add 12.00 pp)

**Sous Vide Rack of Lamb with Merlot Rosemary Reduction** (add 12.00 pp)

**Eggplant Milanese**    

Crispy Eggplant with Brown Butter, Lemon Zest and Herbs

**Gnocchetti Sardi with Beyond Italian Sausage and Fennel Ragú**    

**Seasonal Vegetarian Risotto with Shaved Parmesan, Reggiano;**    

- Asparagus (Spring/Summer),
- Tomato (Summer/Fall),
- Sunchoke (Fall/Winter)

(This is a complete dish that does not require a choice of starch or vegetables.)



# PLATED MEAL

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*Choice of Sides (select two)*

## Starches

Whipped Potato with Garlic Cream 🍷 V

Roasted Fingerling Potato with Rosemary, Malden Salt, & EVOO VG ✓

Parmesan & Thyme Polenta 🍷 V

Wild Rice Pilaf with Garden Herbs VG ✓

Lemon Quinoa with Pine Nuts and Goat Cheese VG ✓

## Vegetables

Sautéed Haricot Verts with Crispy Shallots 🌾 VG ✓

Brown Sugar Roasted Baby Carrots 🍷 V ✓

Sautéed Kale with Garlic & Lemon VG ✓

Pan Roasted Artichokes VG ✓

Chef's Selection of Seasonal & Market Vegetables ✓

Cream of Spinach

## Third Course

Select one from the following.

**Flourless Chocolate Torte with Cocoa Nibs and Whipped Cream** 🍷 V

**Meyer Lemon Tart with Folded Cream and Fresh Berries** 🌾 🍷 V

**Salted Caramel Tart with Bittersweet Ganache** 🌾 🍷 V

**Chocolate Truffle and Hazelnut Cake with Dark Chocolate Mousse, and Crunchy Hazelnut** 🌾 🍷 V

**Caramel Apple Galette with Vanilla Crème, Sliced Apple and Buttery Caramel** 🌾 🍷 V

**Vegan Belgian Chocolate Cheesecake** VG



## PLATED MEAL

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### Additions

Dual Entrée ..... 12.00

#### Individual

Bottled water ✓ ..... 2.50

Assorted soft drinks ..... 2.75

Assorted Bubly sparkling juices ..... 2.50

San Pellegrino sparkling water ✓ ..... 2.75

#### Beverages in dispensers

Peet's Regular Coffee ✓ ..... 55.00/gallon

Peet's Decaf Coffee ✓ ..... 55.00/gallon

Assortment of Mighty Leaf Teas ✓ ..... 45.00/gallon

Unsweetened Iced Tea ✓ ..... 35.00/gallon

Lemonade ..... 35.00/gallon


Seasonally-infused spa water ✓ ..... 25.00/gallon

Water ✓ ..... 10.00/gallon

# Resources


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## ICONS

 Soybeans


 Wheat

 Dairy

 Tree nuts


 Eggs

 Sesame

 Peanuts

 Shellfish

 Fish

 Vegetarian

**VG** Vegan


**P** Pork

**A** Alcohol

**K** Kosher

**H** Halal

**G** Gluten

 Eat Well Berkeley



UC Berkeley Events and Conferences is proud to participate in the Eat Well Berkeley Program, an initiative aimed at increasing access to healthier food and beverage choices on campus. Be Well at Work - Wellness Program developed these Eat Well Berkeley nutrition guidelines. The guidelines are designed to support the UC Berkeley Healthy Meeting & Event Guide with food and beverage menu options that:

- include more fruit and vegetables, whole grains and high fiber foods
- use healthy protein sources
- offers plant-based options
- prepare foods with healthy fats, no trans fats, and less added fat
- emphasize whole and fresh ingredients, prepared with less salt and sugar, and fewer processed and pre-packaged items
- provide right-sized portions
- emphasize sustainable foods to help achieve campus sustainable food service goals

For more information, visit [uhs.berkeley.edu/eatwellberkeley](https://uhs.berkeley.edu/eatwellberkeley)

Berkeley Catering

# CATERING MENU

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