Breakfast
BREAKFAST

Minimum 25 people. Priced per person unless otherwise specified.

VG: Vegan  V: Vegetarian  ✓: Eat Well Berkeley

Buffet

Continental Breakfast ................................. 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

Breakfast Sandwich ................................. 16.00
Upgraded classic breakfast sandwich on toasted Whole Wheat English muffins:
- Pork sausage patty ✈, organic scrambled eggs & cheddar cheese
- Sautéed baby spinach, organic scrambled eggs & cheddar cheese ✨
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 ✈ ✨ ✨ ✨ & Cream Cheese / Peanut Butter ✨ ✨ ✨ .................. 30.00
Sesame ✨, Cinnamon Raisin, Everything, Tomato & Cheese, Jalapeño, Whole Wheat ✨
*Bagel station includes toaster where applicable

Assorted Croissants ✨ ✨ ✨ ......................................... 36.00

Assorted Doughnuts ✨ ✨ ✨ ......................................... 32.00
Raised Glazed, Old Fashion, Chocolate, Old Fashion Maple
# Breakfast

**A La Carte** Minimum order of 25.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Granola Bars  V</td>
<td>1.75 each</td>
</tr>
<tr>
<td>Assorted Rx Bars VG</td>
<td>3.25 each</td>
</tr>
<tr>
<td>Seasonal Sliced Fruit or Individual Cup VG ✓</td>
<td>3.95 each</td>
</tr>
<tr>
<td>Seasonal Whole Fruit (by dozen) VG ✓</td>
<td>2.00 each</td>
</tr>
<tr>
<td>Individual Chobani Yogurts V</td>
<td>3.50 each</td>
</tr>
<tr>
<td>Hard-Boiled Eggs V</td>
<td>1.00 each</td>
</tr>
<tr>
<td>Seasonal Vegetable Frittata (Serves 10) VG ✓</td>
<td>65.00 each</td>
</tr>
</tbody>
</table>
Breaks
BREAKS

Minimum 25 people. Priced per person.

VG: Vegan  V: Vegetarian  ✓: Eat Well Berkeley

Packages

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

Fruits & Nuts W D 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 W D 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 W E 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 W E 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 E 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

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
## Stationed Platters
25 guests minimum, priced per person.

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seasonal Crudité</strong></td>
<td>6.50</td>
</tr>
<tr>
<td>- Fresh local produce served</td>
<td></td>
</tr>
<tr>
<td>- with buttermilk herb dip</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon Platter</strong></td>
<td>9.50</td>
</tr>
<tr>
<td>- Capers, shaved onion,</td>
<td></td>
</tr>
<tr>
<td>- crispy flatbread</td>
<td></td>
</tr>
<tr>
<td><strong>Local Charcuterie</strong></td>
<td>12.50</td>
</tr>
<tr>
<td>- Sliced Cured Meats, Whole</td>
<td></td>
</tr>
<tr>
<td>- Grain Mustard, Cornichon,</td>
<td></td>
</tr>
<tr>
<td>- Crostini</td>
<td></td>
</tr>
<tr>
<td><strong>Chef’s Cheese Platter</strong></td>
<td>9.50</td>
</tr>
<tr>
<td>- 3 local cheeses, dried</td>
<td></td>
</tr>
<tr>
<td>- fruit, spiced nuts, crackers</td>
<td></td>
</tr>
<tr>
<td><strong>Mediterranean Platter</strong></td>
<td>9.50</td>
</tr>
<tr>
<td>- Seasonal Roasted Vegetables</td>
<td></td>
</tr>
<tr>
<td>- Roasted Red Pepper Hummus</td>
<td></td>
</tr>
<tr>
<td>- Dolmades, Feta Cheese,</td>
<td></td>
</tr>
<tr>
<td>- Cured Olives and Pita Chips</td>
<td></td>
</tr>
</tbody>
</table>
BREAKS

**Sweets** By the dozen.

- **Chocolate dipped coconut macaroons**
  - .......................... 31.50
- **Assorted mini cupcakes**
  - Vanilla Bean, Red Velvet, Chocolate Blackout ........................................... 28.00
- **Assorted cupcakes**
  - Vanilla Bean, Red Velvet, Chocolate Blackout ............................................. 32.95
- **Assorted cookies** ................................................................. 24.00
- **Assorted dessert bars**
  - Lemon, Oreo Dream, Raspberry, Pecan Chocolate Chunks .......................... 25.00
- **Assorted mini macarons**
  - Chocolate Chunks Coffee, Lemon, Raspberry, Vanilla, Chocolate, And Pistachio .............................. 43.95
- **Assorted Ben & Jerry’s Ice Cream Cups**
  - .................................................. 42.00
- **Magnum Bars** ................................................................. 42.00
Reception
RECEPTION

VG: Vegan  V: Vegetarian  ✓: Eat Well Berkeley

Passed Hors d’Oeuvres

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

Roasted Mushroom Arancini, Saffron Aioli ô ô ô V
Fig and peppered goat cheese puffs ô ô V
Curried potato and pea samosa cilantro chutney ô VG
Mini crab cakes with sriracha remoulade ô ô ☺
Local Beet Lollipops with Pecan and Goat Cheese Mousse ô ô V ✓
Vietnamese Pork Belly Skewers with Fresh Cucumber P
Smoked Beef Tenderloin, Point Reyes blue cheese, Dijon crostini ô ô
Harissa Chicken Skewers with Honey Pomegranate Glaze ✓
Bacon-Wrapped Date & Apricot Brochette
Lime-grilled Shrimp Skewer, Marinated Avocado, Corn Chip Crunch ô ☼ ✓
Tuna Poke, Cucumber, Pickled Ginger, Spicy Aioli ô ✓
Deviled Eggs, Crispy Potatoes, & Bacon ô ô V
Smoked Salmon Tartelette, Lemon Aioli, Chervil ô ô ç V
Thai Basil & Bacon-Wrapped Shrimp, Honey Miso Glaze ☼
**RECEPTION**

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

**Wheat**  **Dairy**  **Egg**  **Shellfish**  **Fish**  **Nuts**

---

**Stationed Platters**

25 guests minimum.

- **2 Selections** ................................................................. 19.95
- **3 Selections** ................................................................. 24.95

---

**A La Carte Pricing**

- **Seasonal Crudité Buttermilk Herb Dip**  **✓**  ........................................ 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**  ..................................................... 7.50
  - Seasonal Roasted Vegetables ✓, Roasted Red Pepper Hummus ✓, Dolmades, Feta Cheese, Cured Olives
- **Chef’s Cheese Platter Local Cheeses**  ................................ 9.50
  - Dried Fruits, Nuts, Crackers
RECEPTION

VG: Vegan  V: Vegetarian  ✓: Eat Well Berkeley

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

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 😕
Buffet
BUFFET

Minimum 25 people unless otherwise specified. Price per person.

VG: Vegan  V: Vegetarian  ✓: Eat Well Berkeley
#: Wheat  #: Dairy.  #: Egg.  #: Shellfish  #: Fish  #: Nuts

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

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**

**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  
- Double Fudge Brownies  

**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  
- Tabouli - Cracked wheat blended together with olive oil, chopped parsley, tomato, onion, fresh mint, and lemon juice  
- Grilled Atlantic Salmon with Stewed Tomatoes and Peppers  
- Pomegranate Chicken - Grilled free-range bone in chicken dressed with pomegranate molasses 
- Hummus  
- Dolmas - Cooked grape leaves stuffed with a savory mix of rice, fresh mint, sweet onions, and olive oil  
- Yogurt and cucumber - Diced cucumbers, garlic and fresh mint mixed with plain yogurt  
- Steamed basmati rice  
- Baklava - Filo dough layers with honey and ground pistachios  

**VG ✓**
BUFFET

Wine Country ................................................................. 45.95
Asparagus Salad (Spring) ✓
Watermelon Salad (Summer) V ✓
Shaved Butternut Squash (Fall) 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 G G V
Creamy Potatoes G V
Brussel Sprouts with parmesan and bacon G
Salted Caramel Vanilla Crunch Cake G G V

Enhancement Options

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

Buffets
Minimum 25 people unless otherwise specified. Price per person.

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

**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

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
*Eggplant Milanese- Sautéed Spinach & Farro Pilaf
Seasonal Vegetable Lasagna – Roasted Tomatoes, Local Ricotta
Butternut Squash Ravioli with braised Kale

Sides

*Creamy Parmesan Polenta
Yukon Gold Whipped Potatoes – Chives, Cream, Butter
Herb-Roasted Fingerling Potatoes – Chili Flakes, Olive Oil
Wild Rice Pilaf – Garden Herbs
Sautéed Haricot Verts with Crispy Shallots

Seasonal Vegetables
Spring: Roasted Asparagus
Summer: Grilled Summer Squash, Eggplant, Fresh Tomatoes
Fall: Garlic-Roasted Brussels Sprouts
Winter: Roasted Root Vegetables, Salsa Verde

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

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

Salad ............................................................................................................ 5.00
Entrée ........................................................................................................... 12.00
Side .............................................................................................................. 6.00
Dessert .......................................................................................................... 5.00

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

Salad ............................................................................................................ 2.50
Entrée ........................................................................................................... 6.00
Side .............................................................................................................. 3.00
Dessert .......................................................................................................... 2.50
Plated Meal
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

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
Gnochetti 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

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

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
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**