



Stanford Catering Menu 2011 – 2012

Operated by Stanford Hospitality & Auxiliaries, a division of Residential & Dining Enterprises



(650) 725-1503

<http://catering.stanford.edu>

stanford_catering@stanford.edu

Stanford Catering Menu 2012

Welcome

Stanford Catering is proud to present the new 2012 catering menu.

By keeping your business "on the farm" you are supporting Stanford University!

Stanford Catering is operated by Stanford Hospitality and Auxiliaries, a division of Residential and Dining Enterprises (R&DE). Our non-profit University department has the mission to provide the highest quality of service to students and other members of the Stanford Community. All revenue generated by the divisions of Residential & Dining Enterprises goes back the school, helping to subsidize the cost of room and board to Stanford students. Contact us to cater for your next event!

Stanford Catering promotes sustainability! Stanford Catering is proud to provide complimentary compostable disposable plates, napkins, utensils and cups complimentary with all off premise and classroom catered events.

Please call or email us today! One of our catering experts will be happy to work with you to customize the catering for your next event.

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Menu and prices are subject to change



**Ask us
about our
Seasonal
Specials!**

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Beverages

Beverages

Cold Beverages

Fresh Squeezed Orange Juice Service	\$3.00 pp
Cambro Water Service	\$1.00 pp
Fruit Infused Spa Water Service	\$2.00 pp
Lemonade Service.	\$3.00 pp
Fresh Brewed Iced Tea Service	\$3.00 pp
Homemade Agua Fresca (Fresh Fruit Beverages).	\$4.50 pp
Specialty Lime Mojito (no alcohol)	\$5.00 pp
Individual 12oz Assorted Sodas (Pepsi products)	\$2.00 each
Individual 12oz Assorted Sodas (Coca-Cola products)	\$2.50 each
Individual 10oz Naked Juice.	\$3.75 each
Individual 10oz Juice Squeeze Sparkling Juices	\$2.75 each
Individual 18oz Sparkling Mineral Water	\$2.25 each
Individual 8oz Bottled Spring Water	\$2.00 each
Individual 8oz Energy Drinks.	\$5.00 each
Individual 10oz Assorted Juices (Apple, Cranberry, Orange)	\$3.25 each
Individual 5.5oz V8 Tomato Juice	\$3.75 each
Individual 5.5oz Grapefruit Juice.	\$3.75 each

Bartending services—please contact for quote

Hot Beverages

Coffee & Tea Service	\$2.50 pp
<i>Local Organic Western Espresso Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Creamers, and Stir Sticks</i>	
Homemade Hot Chocolate	\$3.50 pp
Specialty Spiced Hot Apple Cider	\$3.50 pp



Breakfast Buffet Packages (25 person minimum)

The Be Well, Eat Well Breakfast \$9 pp

- Blueberry Bran Muffins
- Organic Granola and Vanilla Yogurt
- Served with Dried Fruit Selection including Raisins, Apricots, Cranberries and 2% Milk
- Whole Bananas
- Freshly Squeezed Orange Juice
- Coffee & Tea Service

The Stanford Continental Breakfast \$11 pp

- Assorted Fresh-Baked Scones & Muffins
- NY-Style Bagels Served Sliced with Butter, Jellies, Assorted Philly Cream Cheese to include Original, Strawberry, Onion & Chive and Light Cream Cheese
- Whole Bananas
- Seasonal Diced Fruit
- Freshly Squeezed Orange Juice
- Coffee & Tea Service

- Breakfast on the Run** \$15 pp
- Individual Breakfast Sandwiches to include Breakfast Burritos OR Breakfast Croissants OR Breakfast English Muffins OR Breakfast Bagels
 - Whole Bananas
 - Freshly Squeezed Orange Juice
 - Coffee & Tea Service
- The Jane Stanford Breakfast** \$17 pp
- Organic Granola and Vanilla Yogurt
 - Served with Dried Fruit Selection including Raisins, Apricots, Cranberries and 2% Milk
 - Assorted Fresh-Baked Scones & Muffins
 - European-Style Breakfast Platter
Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Sliced Bagels, Sliced Ham Sliced Tomatoes and Sliced Gruyere Cheese with Assorted Philly Cream Cheese to include Original, Strawberry, Onion & Chive and Light Cream Cheese
 - Whole Bananas
 - Seasonal Diced Fruit
 - Freshly Squeezed Orange Juice
 - Coffee & Tea Service
- The Faculty Hot Breakfast** \$20 pp
- Individual Frittatas to include Salmon & Dill OR Mushroom Asiago
 - Potato Hash
 - Smoked Hickory Bacon and Breakfast Links
 - Homemade Oatmeal Served with Dried Fruit Selection including Raisins, Apricots, Cranberries and 2% Milk
 - NY-Style Bagels Served Sliced with Butter, Jellies, Assorted Philly Cream Cheese to include Original, Strawberry, Onion & Chive and Light Cream Cheese
 - Seasonal Diced Fruit
 - Freshly Squeezed Orange Juice
 - Coffee & Tea Service
- Served Breakfast Package** \$25 pp
- Catering Attendants not included*
- Family Style Breakfast Breads Basket to include mini croissants, pastries, muffins and scones
 - Organic Granola & Vanilla Yogurt Parfait with Fresh Berries
 - Entree Plate to include Vegetable Omelet or Frittata, Country Potatoes & Seasonal Sliced Melons
 - Pre Set Freshly Squeezed Orange Juice & Ice Water
 - Coffee & Tea Service serviced per seat

Breakfast Enhancements

Breakfast à la Carte

Regular Size	\$17 dz
Bite Size Minis	\$11 dz
<ul style="list-style-type: none"> ▪ Muffins Assortment of Blueberry, Cranberry, Bran, Blueberry Bran, Banana Nut, and Double Chocolate ▪ Fresh Baked Scones Assortment of Blueberry, Cranberry, and Cinnamon ▪ New York-Style Bagels Assortment of Plain, Sesame Seed and Poppy Seed ▪ Served Sliced with Butter, Jellies, Assorted Philly Cream Cheese to include Original, Strawberry, Onion & Chive and Light Cream Cheese ▪ Danish Pastry Assortment of Raisin, Apple, Apricot, Cheese, Plain ▪ Croissants Assortment of Almond, Chocolate-Filled, Plain ▪ Gourmet Tea Breads Assortment of Blueberry, Cranberry Walnut, Zucchini Pecan, Pumpkin (seasonal), Banana Walnut 	
Assorted Individual Yogurts	\$18 dz
Peeled Hard Boiled Eggs	\$12 dz
Fresh Seasonal Diced Fruit Salad	\$4 pp
Add Granola, Dried Fruit and 2% Milk	\$3 pp

Breakfast Platters à la Carte

Individual Quiches or Frittatas	\$100 serves 25 ppl, \$175 serves 50 ppl
<i>Selections Include Smoked Salmon & Chive, Spinach & Swiss, Bacon & Onion, Cheddar & Broccoli</i>	
Jack and Swiss Cheese Egg Scramble	\$75 serves 25 ppl, \$100 serves 50 ppl
Country Potatoes	\$60 serves 25 ppl, \$100 serves 50 ppl
Smoked Hickory Bacon or Breakfast Sausage Links	\$75 serves 25 ppl, \$100 serves 50 ppl
Fresh Seasonal Diced Fruit Salad	\$80 serves 25 ppl, \$140 serves 50 ppl
Seasonal Whole Fruit Basket	\$35 serves 25 ppl, \$50 serves 50 ppl

European-Style Breakfast Platters

House-Smoked Salmon Breakfast Platter	\$80 serves 25 ppl, \$150 serves 50 ppl
<i>Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Sliced Bagels, Sliced Ham Sliced Tomatoes and Sliced Gruyere Cheese with Assorted Philly Cream Cheese to include Original, Strawberry, Onion & Chive and Light Cream Cheese</i>	
Lox and Bagel Breakfast Platter	\$80 serves 25 ppl, \$150 serves 50 ppl
<i>Cold Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Sliced Bagels, Diced Hard Boiled Egg, Capers Sliced Tomatoes and Sliced Gruyere Cheese Served with Assorted Philly Cream Cheese to include Original, Strawberry, Onion & Chive and Light Cream Cheese</i>	



Farmers Market Menus (25 person minimum)

- Faculty Sandwich Buffet \$12 pp
Includes Turkey & Vegetarian Sandwiches, Mixed Green Salad with Dressing,
Whole Fruit Basket, Double Fudge Brownies
- Classic Sandwich Buffet \$15 pp
Includes Three Classic Sandwich Selections, Mixed Green Salad with Dressing,
Curried Yogurt Potato Salad, Freshly Baked Assorted Cookies
- Gourmet Sandwich Buffet \$25 pp
Includes any Three Sandwich Selections, Three Farmers Market Salad selections,
Double Fudge Brownies, Raspberry Bars
- Classic Farmer's Market Buffet \$15 pp
Includes Chef's Choice of One Leafy, and Two Hearty Salad Selections, Grilled Rosemary Chicken
Platter, Artisan Breads, Assorted Cookies
- Gourmet Farmer's Market Buffet \$28 pp
Includes any Three Salad Selections, Grilled Rosemary Chicken Platter & Roasted Tri Tip Platter,
Artisan Breads, Petite Fours

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In our efforts to sustain a seasonal menu, sometimes substitutions may be required.

Sandwiches

Sandwich Selections

- Chicken Salad with Butter Lettuce on Focaccia Bread
- Cilantro Chicken with Chipotle Aioli and Queso Fresco
- Bombay Chicken with Cucumber Mint Aioli and Eggplant
- Chicken Dill Salad with Butter Leaf Greens on Wheat
- Turkey and Swiss Cheese with Cranberry Aioli
- Turkey and Swiss Cheese with Herbed Lemon Aioli on Focaccia Bread
- Smoked Turkey and Honey Ham with Sweet Grain Mustard
- California Club with Smoked Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce and Tomato
- Roast Turkey with Pepper Jack Cheese & Avocado on Focaccia Bread
- Slow Roasted Beef with Caramelized Onions and Grain Mustard Spread
- Roast Beef with Grain Mustard Rosemary Aioli, Lettuce and Tomato on Five Grain Sliced Bread
- Roast Beef with Horseradish Aioli with Tomato, Lettuce, Pickles, Onions, Sprouts on Baguette
- Slow Roasted Beef with Caramelized Onions and Grain Mustard Spread on Focaccia Bread
- Ham and Cheese with Dijon Mustard on Five Grain Sliced Bread
- Classic BLT Bacon, Lettuce and Tomato on Five Grain Sliced Bread
- Oven Roasted Sliced Pastrami on Sliced Marble Rye with a Spicy Dijon Spread
- Pastrami with Monterey Jack Cheese, Red Onion, Tomato and Roasted Garlic Aioli
- Tuna Salad with Butter Lettuce
- Curried Egg Salad with Butter Leaf Greens on Marble Rye
- (vg) Tomato, Fresh Mozzarella and Olive Tapenade
- (vg) Cucumber, Tomato, Avocado and Pea Shoots
- (vg) Zhatar Eggplant, Roasted Bell Peppers and Roasted Bell Pepper Hummus
- (vg) Portabella Mushroom with Avocado, Alfalfa Sprout and Garlic-Parsley Aioli
- (vg) Roasted Portabella Mushroom with Provolone, Arugula and Pesto
- (vg) Roasted Portabella Mushroom with Pepper Jack Cheese, Arugula and Roasted Red Pepper Aioli
- (vg) Mock Egg Salad with Tofu on Marble Rye

Each Additional Sandwich Choice is \$5 pp

Farmer's Market Salads

Leafy Salads

- Caesar Salad
- Artichoke & Heart of Palm Salad
- Spinach Salad with Lemon Sour Cream Dressing, Marinated White Button Mushrooms and Frisee
- Chopped Romaine, Radicchio, Hearts of Palm, Corn and Black Beans with a Citrus Dijon Dressing
- Mâche, Endive and Red Oak Lettuces with Oranges and Blue Cheese
- Butter Lettuce with Grapefruit, Jicama, Orange Segments, Shaved Fennel and Cilantro Vinaigrette
- Arugula Salad with Roasted Red Peppers, White Beans and Red Onion with Red Wine Vinaigrette
- Salad of Butter Lettuce, Tear Drop Tomatoes, Sun-Dried Cranberries, and Sherry Vinaigrette
- Sonoma Baby Spinach Salad with Olives, Cherry Tomatoes, and Grain Mustard Balsamic Dressing
- Tangy Jicama and Mango Salad with Coconut Milk, Lime Juice and Mint
- Bistro Pear Salad – seasonal

Hearty Salads

- Grilled Eggplant, Red Bell Pepper and Zucchini Platter with Zatar and Minted Roasted Garlic Aioli
- Blue Lake Green Beans with Toasted Mustard Seeds, Nigella and Tomato Vinaigrette
- Grilled Portabella Mushrooms with Goat Cheese
- Asparagus Platter with Coarse Salt, Parmesan and Lemon Vinaigrette
- Asparagus Salad with Caper and Dill Dressing
- Green Papaya & Cucumber Salad
- Roasted Fingerling Potato Salad with Curried Yogurt Dressing
- Classic Potato Egg Salad
- German Potato Salad
- Baby Yukon Potatoes with Salsa Verde
- Rotini Pasta Salad with Walnuts, Bleu Cheese and Mixed Herb Vinaigrette
- Rainbow Pasta with Olives, Capers, Onions, Arugula and Golden Balsamic Vinaigrette
- Classic Bread Salad with Black Olive Tapenade tossed with Capers, Tomatoes, Basil and Mozzarella
- Moroccan Salad with Carrots, 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
- Soba Noodle Miso Salad with Julienne Vegetables
- Curried Lentil Salad served with Cherry Tomatoes, Celery, Peppers and Onions
- Ginger Rice Wine Pickled Cucumber Sesame Salad
- Butternut Squash, Candy-Striped Beets and Goat Cheese

High Protein Salads

- Curried Chicken and Grape Salad with Balsamic Vinaigrette
- Thai Mango Chicken Salad with Coconut Dressing – seasonal
- Southwest Chicken Salad with Jalapeño Lime Vinaigrette
- Soba Noodle Miso Salad with Julienne Vegetables and Diced Grilled Chicken
- Korean Beef Salad with Napa Cabbage and Vegetables
- (vg) Edamame, Orzo, Feta Cheese and Tofu Salad
- (vg) Thai Curried Tofu and Rice Noodle Salad
- (vg) Fried Tofu Pasta Salad

Add another Salad \$5 pp

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Specialties à la Carte

Add to any menu package to enhance your guests' experience

Add a Soup	\$5 pp
<ul style="list-style-type: none"> ■ Butternut Squash ■ Chicken Noodle ■ Heirloom Tomato ■ Split Pea 	<ul style="list-style-type: none"> ■ Broccoli and Cheddar ■ Hearty Vegetable ■ Minestrone ■ Won Ton
Add Another Farmers Market Salad	\$5 pp
Add Grilled Chicken Platter	\$4 pp
Add Grilled Tri-Tip Platter	\$5 pp
Add Grilled Marinated Tofu	\$4 pp
Add Poached Salmon Platter	\$6 pp
Add Bag of Kettle Chips	\$3 pp
Add Another Side Selection	\$3 pp
Add Another Dessert Selection	\$5 pp

Campus Classics Hot Buffet Menus (25 person minimum)

Classic Buffet \$19 pp
Includes one poultry entrée, one vegetarian entrée, mixed green salad, choice of two sides, artisan bread, assorted cookie platter

Gourmet Buffet \$25 pp
Includes one beef, lamb* or seafood* entrée, one vegetarian entrée, one salad, two sides, artisan bread, one dessert selection*
**Specialty menu items are subject to seasonal pricing*

Poultry Entrée

- Rosemary Lemon Chicken
- Green Thai Chicken Curry
- Tangerine Chicken with Honey and Chipotle Glaze
- Grilled Chicken Breast with Shallots and White Wine Sauce
- Maple Chipotle Glazed Chicken
- Chicken Parmesan with Marinara
- Garlic Roasted Chicken
- Roasted Chicken with a Sesame Glaze
- Grilled Chicken with a Tangy Apricot Finish
- Southwestern Chicken with Tomatoes and Chipotle Sauce
- Classic Barbecued Chicken
- Jerk Chicken
- Mango and Rum Glazed Chicken with Tropical Salsa

Beef Entrée

- Beef Bourguignon
- Honey Bourbon Baby Back Ribs
- Seared Tri Tip with Chipotle & Garlic
- *Beef Brisket with Oven Roasted Tomatoes *(seasonal pricing)*
- *Grilled Flank Steak with Green Peppercorn Sauce *(seasonal pricing)*
- *Strip Loin Steak with Wild Mushroom Sauce *(seasonal pricing)*
- *Beef Tenderloin with Shitake Mushroom Sauce *(seasonal pricing)*
- *NY Strip Steak with Red and Yellow Pepper Relish *(seasonal pricing)*

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Lamb Entrée

- Boneless Leg of Lamb with au Jus
- Lamb Rib Chops with 7 Spices
- *Herb Crusted Rack of Lamb *(seasonal pricing)*
- Lamb Tagine with Dates

Seafood Entrée (seasonal market price)

- *Egg and Chive Coated Seasonal White Fish with Lemon Leek Sauce *(seasonal pricing)*
- *Market White Fish with a Seasonally Inspired Sauce *(seasonal pricing)*
- *Grilled Salmon with Mango-Cucumber Salsa *(seasonal pricing)*
- *Grilled Salmon with Pineapple Cilantro Salsa *(seasonal pricing)*
- *Lobster Ravioli with a Light Saffron Cream Sauce *(seasonal pricing)*
- *Lemon Shrimp served with Pasta *(seasonal pricing)*

Vegetarian Entrée

- Marinated Tofu and Bok Choy with Julienne Vegetables and Sweet Chili Sauce
- Classic Eggplant Parmesan
- Stuffed Roasted Peppers filled with Eggplant, Squash, Rice and Basil
- California Lasagna with Artichokes and Wild Mushrooms
- Sun Dried Tomato Polenta Cakes with Portabella Mushrooms and Goat Cheese
- Classic Baked Ziti
- Butternut Squash Ravioli with a Sage Asiago Cream Sauce
- Quinoa with Sautéed Vegetables and Tofu
- Cheese Tortellini with Pomodoro Cream Sauce
- (vegan) Israeli Cous Cous with Swiss Chard, Turnips and Butternut Squash
- (vegan) Five Bean Vegan Stew

Side Options

- Seasonal Roasted Vegetable Medley
- Green Beans & Almonds
- Honey Roasted Carrots
- Grilled Asparagus
- Wild Rice Pilaf
- Brown Rice
- Gnocchi with Pesto Sauce
- Mashed Potatoes with Truffle Oil
- Baked Potato with Condiments
- Smashed Potatoes
- Roasted Fingerling Potatoes

Add an Additional Side to Your Order, \$3 pp

Dessert Selections

- Assorted Petite Fours
- Individual Triple Chocolate Mousse
- Individual Mixed Fruit Tart
- Individual Triple Chocolate Cake
- Individual Classic Bread Pudding
- Individual Seasonal Fruit Cobbler
- Individual Strawberry Shortcake
- Individual Apple Pies
- NY Cheesecake with Fresh Raspberry Sauce

Add an Additional Dessert to Your Order, \$5 pp

Al Fresco Menus (25 person minimum)

- Al Fresco Vegan Menu \$16 pp
 - Spring Mix Salad with Radishes and Fennel
 - Roasted Red Beet & Pear Salad with White Balsamic –Herb Vinaigrette
 - Roasted Brussel Sprouts and Maple Pecan Salad
 - Black Rice, Quinoa, Marinated Mushrooms, Dried Apricots & Grilled Tofu
 - Gourmet Bread
 - Fruit Salad with Lime Mint Dressing
- Al Fresco Cardinal Menu \$24 pp
 - Mâche, Endive and Arugula with Candied Walnuts and Citrus Vinaigrette
 - Grilled Market White Fish with a Sundried Tomato Onion Jam
 - Grilled Lemon Thyme Chicken Breast Platter with Tapenade
 - Fried Tofu Pesto Salad with Olives and Cherry Tomatoes
 - Asparagus Salad with a Capers and Dill Dressing
 - Orzo and Edamame Salad with Mixed Herb and Tomato Dressing
 - Gourmet Bread
 - Assorted Dessert Platter
- Al Fresco Tower Menu \$25 pp
 - Toasted Pine Nut, Goat Cheese and Tomato Bib Lettuce Salad with a Pomegranate Dressing
 - Jicama, Watercress and Romaine Salad Smothered with Lime Cilantro Dressing
 - Artichoke and Baby Yukon Salad with Grain Mustard, Capers and Flat Leaf Parsley
 - Grilled Chicken served Rustic Style with Oven Dried Tomatoes and Olive Dressing with Grilled Lemon Garnish
 - Grilled Garlic Herb Bistro Filet served with Port Dijon Mustard
 - Curried Tofu Green Bean Salad
 - Gourmet Bread
 - Assorted Dessert Platter
- Al Fresco Wellness Menu Seasonal Pricing
 - Salad of Organic Baby Leaf with Oven Roasted Cherry Tomatoes & Olives
 - Tri Colored Roasted Carrot Salad with Lemon Dill Dressing
 - Composed Poached Salmon with Julienne Vegetables and Red Miso Orange Dressing Served with Large Butter Lettuce Cups
 - Platter of Sliced Garlic Bistro Filet with Pickled Cippolini Onions & Assorted Mustards
 - Grilled Pineapple & Grilled Mango served with a Side of Assorted Berries & Whipped Cream
- Al Fresco Red Menu \$27 pp
 - Baby Leaf Salad with Red Wine Vinegar Dressing
 - Roasted Cauliflower Salad with Light Garam Masala Dressing
 - Asian Noodle Salad with Julienne Vegetables
 - Honey Sesame Glazed Chicken Platter
 - Herb Crusted Tenderloin with Tomato Chutney and Grain Mustard
 - Chili Tofu Salad with Green Beans
 - Gourmet Bread
 - Assorted Petit Fours

- Al Fresco Deluxe Menu \$29 pp**
- Baby Gem Lettuce, Orange Segments and Shaved Fennel with Orange Mustard Vinaigrette
 - Roasted Butternut Squash and Red Bell Pepper with Bleu Cheese Crumbles
 - Curried Cauliflower, Garbanzo & Edamame Salad
 - Baby Yukon Potatoes with Salsa Verde
 - Slow-Smoked Free Range Chicken Platter
 - Grilled Tri-Tip and Mustards Platter
 - Gourmet Bread
 - Assorted Dessert Platter

Theme Dinner Menus (25 person minimum)

- Saigon Style Menu \$27 pp**
- Spring Mix with "Shitake Bacon" dressed with Orange Miso Dressing
 - Lemon Grass Basmati Rice
 - Five Spice Pork Chops with Sweet Soy Glaze
 - Vietnamese Chicken Salad with Rice Noodles, Pickled Cucumbers and Vegetables
 - Spicy Fried Tofu with Thai Basil
 - Spinach and Lentil Garam Masala Salad
 - Assorted Dessert Bars

- Italia Style Menu \$27 pp**
- Baby Gem Lettuce with Crumbled Bleu Cheese and Balsamic Vinaigrette
 - Grilled Vegetable Platter to include Baby Carrots, Red Onions and Rosemary Lemon Aioli
 - Grilled Chicken with Olives, Artichokes and Lemon Thyme Sauce
 - Grilled Shrimp Remoulade
 - Braised Gardenia Soy Strips with Provencal Sauce
 - Penne Pasta with Fire Roasted Tomato Sauce
 - Individual Tiramisù

- Sonoma Picnic Menu \$30 pp**
- German Potato Salad with Egg and Bacon
 - Fried Buttermilk Chicken
 - Slow Roasted Ribs with Bourbon BBQ Sauce
 - Grilled Tofu with Bourbon BBQ Sauce
 - Cucumber Mint Carrot Slaw
 - Corn and Black Bean Salad with Cilantro Dressing
 - Cornbread
 - Apple Cobbler Bars

- Greek Isles Menu \$30 pp**
- Slow Cooked Greek Potatoes with Tomato and Lemon
 - Grilled Chicken with Paprika & Oregano
 - Grilled Spicy Lamb Chops with Roasted Garlic Hummus Sauce
 - Kalamata Olives, Tomatoes & Cucumber with Romaine Lettuce and Feta Crumble
 - Green Bean Cous Cous
 - White Bean "Soy Chorizo" Salad with Sun Dried Tomato Dressing
 - Pound Cake with Honey Orange Glaze

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Staff Favorites (25 person minimum)

- Amarillo \$23 pp
- Organic Mixed Green Salad with Ranch Dressing
 - Mac and Cheese
 - Fresh Seasonal Fruit Salad
 - Grilled Sirloin Hamburgers
 - Grilled Garden Burgers (vg)
 - Grilled Hot Dogs
 - Fresh Baked Buns
 - Platter of Lettuce, Red Onions, Pickles, Tomato, Swiss and Cheddar Cheese
 - Bowls of Ketchup, Dijon, Yellow Mustard, Mayonnaise, Pickle Relish
 - Corn Cobettes
 - Corn Bread
 - Assorted Dessert Bars, Brownies, and Cookies
- Mardi Gras \$25 pp
- Coleslaw with Remoulade Dressing
 - Creole Marinated Tomato Salad
 - Jerk Chicken
 - Cajun Tofu
 - Jambalaya
Includes Sausage and Chicken with Vegetables
 - Jalapeño Cornbread
 - Classic Bread Pudding
- Fiesta \$29 pp
- Cuban Style Three Bean Salad with Black, Red and Garbanzo Beans served with Cumin Lime Vinaigrette
 - Heart of Palm and Avocado Salad with Romaine Hearts served with a Zesty Tomato Vinaigrette
 - Mojo Chicken with Warm Pineapple Avocado Salsa
 - Grilled Skirt Steak with Guajillo Chile Sauce
 - Tofu Chimichurri
 - Coconut Black Beans and Rice
 - Assorted Tri Colored Chips with Pico de Gallo Salsa, Guacamole and Sour Cream
 - Mexican Wedding Cookies

Undergrad Favorites Menus (25 person minimum)

- The Texan \$15 pp**
- Organic Mixed Green Salad with Ranch Dressing
 - Assorted Bags of Lays Potato Chips, Sun Chips & Doritos
 - Grilled Sirloin Hamburgers
 - Grilled Garden Burgers (vg)
 - Grilled Hot Dogs
 - Fresh Baked Buns
 - Platter of Lettuce, Red Onions, Pickles, Tomato, Swiss and Cheddar Cheese
 - Bowls of Ketchup, Dijon, Yellow Mustard, Mayonnaise, Pickle Relish
 - Assorted Cookies
- The Vineyard \$19 pp**
- Organic Mixed Green Salad with Dried Cranberries, Cucumbers and Sherry Vinaigrette
 - Grilled Rosemary Chicken with White Wine and Shallots Sauce
 - Marinated Tofu with White Wine and Shallots Sauce (vg)
 - Wild Rice Pilaf with Dried Apricots and Pine Nuts
 - Grilled Zucchini, Yellow Squash and Roasted Carrots
 - Assorted Cookies
- The Flamenco Dancer \$19 pp**
- Chopped Romaine, Radicchio, Hearts of Palm, Corn and Black Beans with a Citrus Dijon Dressing
 - Tangerine Chicken with Honey and Chipotle Glaze
 - Marinated Tofu with Honey and Chipotle Glaze (vg)
 - White Rice and Black Beans Medley
 - Grilled Zucchini, Yellow Squash and Roasted Carrots
 - Assorted Cookies

Full Service Catering

Stanford Catering’s dedicated management will work with you to create a memorable event within your budget. Specialty linen, flower arrangements and candle options are available a la carte. Catering Attendants not included. One attendant per ten guests suggested (\$35/hr – 6 hr minimum)

Served Lunch

- Two-Course Served Menu \$35 pp**
- Customized Menu to include Entrée Salad, Dessert, and Gourmet Bread & Butter
 - Pre Set Fresh Brewed Iced Tea & Ice Water
 - Coffee & Tea Service serviced per seat

Served Dinner

- Three-Course Served Menu \$60 pp**
- Customized Menu to include Starter, Hot Entrée, Dessert, and Gourmet Bread & Butter
 - Preset Ice Water
 - Coffee & Tea Service serviced per seat

Snack and Reception Packages (25 person minimum)

- The Sweet Tooth Reception \$13 pp**
Includes Fresh Diced Fruit Salad, Assorted Individual Organic Snack Packs to include chocolate covered pretzels, yogurt covered raisins & trail mix, Freshly Baked Cookies, Brownies and Mini Cheesecakes Bites served with Coffee & Tea Service. Local Organic Western Espresso Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Creamers, and Stir Sticks
- Salty Sweet Treats \$15 pp**
Includes Assortment of Pretzels, Mixed Nuts, Wasabi Peas, M&Ms, Roasted Tomato Salsa and Guacamole with Tri Colored Tortilla Chips, Assorted Fresh Baked Cookies, Fresh Brewed Iced Tea Coffee & Tea Service. Local Organic Western Espresso Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Creamers, and Stir Sticks
- Healthy Start \$17 pp**
Includes Seasonal Diced Fruit Salad, Mini Turkey Brioche Sandwiches and Mini Vegetable Brioche Sandwiches, Vegetable Crudités with Roasted Red Pepper Hummus, served with Fresh Brewed Iced Tea and Coffee & Tea Service. Local Organic Western Espresso Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Creamers, and Stir Sticks
- The Cardinal Reception \$17 pp**
Includes Seasonal Diced Fruit Salad, Gourmet Cheese Platter Diced Cheeses with Humboldt Fog, Beemster, Point Reyes Blue, Brie and Smoked Gouda with Dried Fruits and Crackers, Grilled Vegetable Platter with Meyer Lemon Aioli, Assorted Dips Platter to include Artichoke Dip, Sun Dried Tomato Dip and Tapenade served with Grissini Bread Sticks, Assorted Freshly Baked Cookies served with Coffee & Tea Service, Fresh Brewed Iced Tea. Local Organic Western Espresso Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Creamers, and Stir Sticks
- The Dessert Reception \$20 pp**
Includes individual Tiramisù Cakes, Strawberry Shortcakes, Mixed Fruit Tarts, Assorted Petite Fours, Fresh Diced Fruit Salad, Gourmet Cheese Platter Diced Cheeses with Humboldt Fog, Beemster, Point Reyes Blue, Brie and Smoked Gouda with Dried Fruits and Crackers, Raspberry Bars & Brownies served with Coffee & Tea Service, Fresh Brewed Iced Tea. Local Organic Western Espresso Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Creamers, and Stir Sticks
- The Faculty Reception \$25 pp**
Includes Seasonal Diced Fruit Salad, Gourmet Cheese Platter Diced Cheeses with Humboldt Fog, Beemster, Point Reyes Blue, Brie and Smoked Gouda with Dried Fruits and Crackers, Marinated Chicken Skewers with Sweet Chili Glaze, Vegetable Samosas (vg), Assorted Mini Quiche (vg), Mini Crab Cakes with Spicy Remoulade Sauce Served with Coffee & Tea Service, Fresh Brewed Iced Tea. Local Organic Western Espresso Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Creamers, and Stir Sticks

Sweets à la Carte

Fresh-Baked Cookies from Pacific Cookie Company	\$16 dz
<i>Assortment includes chocolate, double fudge, oatmeal raisin, snicker doodle, sugar</i>	
Double Fudge Chocolate Brownies	\$20 dz
Lemon, Raspberry or Wonder Bars	\$20 dz
Chocolate-Dipped Strawberries	\$22 dz
Assorted Petit Fours	\$28 dz
Organic Sun Ridge Farms Snack Pack	\$18 dz
<i>Assorted Individual Bags of Chocolate-Covered Pretzels, Yogurt-Covered Raisins, Mixed Nuts, and Trail Mix</i>	
M&M's, Wasabi Peas, or Mixed Nuts	\$2.50 pp
Cupcakes.	\$36 dz

Personalized Cakes (customize the flavor of cake and filling)

Small Specialty Round	\$60 serves 10 ppl
Medium Specialty Sheet	\$75 serves 25 ppl
Large Specialty Sheet	\$100 serves 50 ppl

Reception Platters à la Carte

Vegetable Crudités Platter	\$65 serves 25 ppl, \$120 serves 50 ppl
<i>with Sun Dried Tomato Hummus</i>	
Fresh Seasonal Sliced Fruit Platter	\$100 serves 25 ppl, \$200 serves 50 ppl
<i>with Mixed Berries and Grape Bunches</i>	
Fresh Seasonal Diced Fruit Salad	\$80 serves 25 ppl, \$140 serves 50 ppl
Cheese Platter	\$95 serves 25 ppl, \$180 serves 50 ppl
<i>Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits</i>	
Bruschetta Platter	\$60 serves 25 ppl, \$110 serves 50 ppl
<i>Toasted Sliced Baguettes with Tomatoes, Garlic, Basil, and Olive Oil</i>	
Tea Sandwiches Platter	\$80 serves 25 ppl, \$150 serves 50 ppl
<i>Selection of Cucumber Salad (vg), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese</i>	
Gourmet Grilled Sausage Platter	\$80 serves 25 ppl, \$150 serves 50 ppl
<i>Three Selections of Sausage (Sweet, Polish, Spicy Italian) with Assorted Breads and Mustards</i>	
New Delhi Display	\$80 serves 25 ppl, \$150 serves 50 ppl
<i>Red Curry Lentil Dip, Raitha (yogurt cucumber mint), Cilantro Sweet Chili served with Pita Chips, Carrot & Cucumber Sticks</i>	
Athens Display	\$80 serves 25 ppl, \$150 serves 50 ppl
<i>Cucumber Feta Dip, White Bean Dip, Spinach Hummus served with Pita Chips, Carrot & Cucumber Sticks</i>	
Mini Rosemary Brioche Sandwiches Platter	\$100/ serves 25 ppl, \$175/ serves 50 ppl
<i>Selection of Roasted Vegetable with Pesto Aioli (vg), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce</i>	

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Passed Hors d'Oeuvre Reception

Customized Menus available upon request, estimated two pieces per item per person

Culinary and Service Staff not included

Three Selections Passed	\$15 pp
Four Selections Passed	\$18 pp
Five Selections Passed	\$23 pp

Staff Favorites

Chicken

- Sesame Cones with Teriyaki Chicken Salad
- Tandoori Chicken with Mango Chutney served on Cumin Bread

Beef

- Warm Beef with Melted Brie on Brioche Toast with Mango Chutney
- Korean Marinated Beef and Kimchi in a Cucumber Cup
- Rare Roasted Beef on Herbed Crostini with Horseradish Aioli

Seafood

- Sesame Seed-Crusted Ahi Tuna Medallion on a Crispy Wonton Cracker
- Asian Style Crab Salad served on a Belgian Endive
- Sesame Cones with Smoked Salmon Mousse
- Smoked Salmon Crepe Wedges
- Smoked Salmon Rolls with Cucumber and Thai Mint Basil
- Poached Prawn with Avocado Salsa served on Tortilla Crisp
- House Smoked Salmon on Brioche
- Seared Ahi Tuna and Mango Salsa on a Wonton Chip

Pork

- Pulled Pork on Jicama Wafers Drizzled with Asian BBQ Sauce
- Served Warm Crisp Pancetta Wrapped Shrimp with Tomato Pesto Dressing
- Served Warm Prosciutto Wrapped Chicken on Herb Focaccia
- Shaved Prosciutto with Vanilla-Fig Jam on Sourdough Point
- Prosciutto Wrapped Honeydew

Lamb

- Spicy Lamb with Mango Chutney on Turkish Breads

Vegetarian

- (vg) Sonoma Goat Cheese, Sundried Tomato and Tapenade Spread on Toasted Olive Bread
- (vg) Humboldt Fog Goat Cheese and Pumpkin Chili Jam on Toasted Walnut Bread
- (vg) Candy Stripe Beet and Goat Cheese Mousse on Herb Focaccia Point
- (vg) Herbed Goat Cheese on Brioche with Balsamic Roasted Pear
- (vg) Goat Cheese, Tomato and Caramelized Onion Tart
- (vg) Polenta Mozzarella Tomato Melts
- (vg) Arancini Rice Balls with Pesto Dip
- (vg) Mini Leek and Potato Tartlettes
- (vg) Roasted Purple Potato with Goat Cheese
- (vg) Wild Mushroom Risotto Croquette
- (vg) Potato Aloo Balls
- (vg) Fig and Feta Tart
- (vg) Mini Ratatouille Tart
- (vg) Mini Mushroom Vol-au-Vents

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Hors d'Oeuvre Buffets & Action Stations

Selections served in chafing dishes & platters, estimated two pieces per item per person
(25 person minimum)

One Selection	\$6 pp
Two Selections	\$8 pp
Three Selections	\$10 pp
Four Selections	\$14 pp
Five Selections	\$18 pp

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

- (vg) Vegetarian Summer Roll with Cucumber-Peanut Sauce
- (vg) Mini Asparagus and Gruyere Quiche
- (vg) Grilled Pizzetta Flat Breads with Assorted Vegetarian Toppings
- (vg) Vietnamese Vegetarian Rice Paper Rolls
- (vg) Mini Cheese Quesadillas with Guacamole Dip
- (vg) Mini Quiche
- (vg) Spicy Vegetarian Potstickers
- (vg) Vegetable Samosas
- (vg) Spinach and Feta Spanakopita
- (vg) 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
- Teriyaki Glazed Grilled Salmon Skewers
- Mini Shrimp Spring Rolls with Asian Dipping Sauce
- Chili Ginger Prawns

Beef

- Mini Beef Empanadas
- Mini Cubed Chipotle Beef Brochettes
- Mini Marin Sun Farms Grass-Fed Hamburgers

Lamb

- Spicy Honey Glazed Lamb Rack Lollipops

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Event Needs à la Carte

Stanford Catering will connect you to University partners to help plan your event. Please let us know if you have any questions, we are happy to help.

Complimentary compostable disposable plates, utensils, cups, napkins	
Complementary 90" x 132" white paper banquet table cover	
Catering Attendants (\$35/hr – 6 hour minimum)	\$210 min/catering attendant
Culinary Attendants on site	\$175
Stanford China service includes plates, utensils, glassware, linen napkins	
Served	\$12 pp/up to 200 people
Buffet	\$8 pp/up to 200 people
Reception	\$5 pp/up to 200 people
Banquet Linen: floor length for 8 ft tables; 90"x 156"	\$21/linen
Rounds Linen: floor length for 66" round seating tables; 132"	\$16/linen
Specialty Linen selections available upon request	
BBQ Grill (set up and rental) fee	\$150
BBQ Grill cook fee	\$175
Smoker (set up and rental) fee	\$150
Smoker cook fee	\$175
Customized Flower arrangements	available upon request
Candles	\$1 each
Table Numbers & Table Number Holders	\$1 each
Linen wrapped bin of ice for Client Provided Beverages (estimated 40 beverages)	\$8/bin

Important Service Fee Reminders

Please order catering services at minimum one week in advance for best service. We appreciate catering contracts to be confirmed and signed one week prior to the event date. We will do our best to accommodate requests made within the one week timeframe. For any changes made to an existing order and for new orders requested with-in 72 hours of the event start time, processing fees will be applied to the contract as follows:

72 hour processing fee	\$50
24 hour processing fee	\$75
Event day processing fee	\$75
Request for a later pick up at scheduled pick up time.	\$50
After hours delivery fee (\$50/ staff schedule change – \$50 minimum)	\$50
Single made-to-order special diet meal	\$25

Payment Method

If paying by check, Visa, or MasterCard, an 18% service fee applies, plus California sales tax. If paying by a University P-Card or PTA, a 5% service fee applies. Please make all checks payable to **Stanford Catering** and mail to 459 Lagunita Drive #5, Stanford, CA 94305.

Any changes made to this order less than 72 business hours prior to the event start time will be assessed a \$50 processing fee. Changes made less than 24 hours prior to the event start time will be assessed a \$75 processing fee. Orders cancelled less than 72 business hours before the event start time will be charged 50% of the entire order. Orders cancelled less than 48 hours before an event will be charged in full.

Stanford Catering Policies & Information

- **Hours**
Business hours Monday–Friday, 7:00am –7:00pm
**This timeframe constitutes our first delivery to our last pick up for the day, everything before and after is considered “after hours”*
- **Office hours Monday–Friday, 8:00am–5:00pm**
**This timeframe is when our office is open to receive phone calls and emails, everything before and after is considered “after hours”*
**Stanford Catering observes regular University holiday schedules*
- Any orders changed within 72 hours of event will be assessed a \$50 processing fee.
- Any orders changed within 24 hours of event will be assessed a \$75 processing fee.
- Orders cancelled with less than 48 hours notice will be charged in full.
- **Delivery Fees**
Minimum order for delivery \$250
Minimum order for after hours events \$1000
Ask us about pick-up options! We will pack it to go!
- **Miscellaneous Fees**
Locked room/No elevator floor/Non Wheelchair-Accessible building \$50
Change of cleanup time at pick-up \$50
After hours pick-up \$50
- **Events and Labor Services**
For umbrellas, tables, chairs, garbage or recycling bins, please contact Event & Labor Services at <http://www.stanford.edu/group/eventservice> or (650) 723-2285.
All tables and chairs must be set up two hours prior to delivery time. If it is necessary for the Stanford Catering staff to move furniture, an appropriate charge will be added to the catering bill.

Sustainability

Sustainability

From compostable serviceware and zero-waste events to local, organic, and fair purchasing practices, Stanford Hospitality & Auxiliaries is committed to sustaining the social, environmental, and economic systems on which our food system depends. Through a dedicated team of chefs, managers, and staff, sustainability has been ingrained in our food culture and is an important part of the services we provide to our clients.

Composting

All of our kitchens compost scraps from food preparation and recycle plastics, cans, foil, and paper. We work closely with PSSI, our waste management company, to ensure them a “clean” supply of compostable material, which after processing is returned to campus to nourish our student-managed gardens and other landscaping needs.

Zero-Waste Events

In addition to china service, Stanford Catering is fully prepared and capable of hosting Zero-Waste events. We draw on our cumulative experience with such events, including an annual Zero-Waste Commencement Lunch for 6,000 graduates and their families, to ensure a seamless, waste-less, and successful experience.

Sustainable Purchasing

Stanford Catering is dedicated to providing local, organic, and seasonal menu options for its clients. Over time we have developed meaningful relationships with many independent and local suppliers of organic products, including ALBA Organics, Marin Sun Farms, and Central Coast Seafood, to ensure that we know where and by whom our food is grown and raised. We also support our campus community by purchasing produce from the Stanford Farm. When items cannot be sourced locally, we look for third party certification from organizations such as Fair Trade and the Monterey Bay Aquarium Seafood Watch.

Questions or Comments? Stanford Residential & Dining Enterprises, the parent organization of Stanford Hospitality & Auxiliaries and Stanford Catering, employs a full time Sustainable Food Coordinator to oversee and manage our Sustainable Food Program. Contact the Sustainable Food Coordinator at sustainablefood@stanford.edu.



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Our Catering Partners

All of our catering partners are operated by Stanford Hospitality & Auxiliaries, a division of Residential & Dining Enterprises. Each will provide you and your guests with the same level of quality and professionalism that you expect from Stanford Catering. Please visit our partners below at <http://hospitality.stanford.edu> to view current menus and catering offerings.

- Olives Café, 450 Serra Mall, Building 160
- The Alumni Café, 326 Galvez Street in the Arrillaga Alumni Center
- Russo Café, Munger Graduate Residence, Building 4



Support Stanford Students. Eat on The Farm!

As a non-profit entity, all revenue generated by these enterprises helps lower the cost of room and board to students. By choosing to "Eat on The Farm," you are directly supporting University programs and students.

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Map of Stanford Hospitality Partners



STANFORD
HOSPITALITY & AUXILIARIES

A division of Residential & Dining Enterprises