

UC SANTA BARBARA

Campus Catering

Menus

Key: v = Vegetarian, vgn = Vegan, gf = Gluten-Friendly, nuts = Contains Nuts

AM Breaks and Breakfast Buffets

Start your day with one of our delicious breakfast options. Whether you are organizing refreshments for a quick team meeting or the first event of an all-day conference, our breakfast break menus offer perfect morning selections.

Menus packages are priced per person, and require a 10 person minimum. Please inquire with your sales manager about customizations, as some items may be added a la carte. For coffee service and other morning beverage options, please see our Beverages page.

Grab a pastry, pour a fresh cup of coffee, and enjoy your morning!

AM Break Menus

The Pastries \$4.25 per person

- Freshly Baked Pastries and Muffins (nuts)

The Traditional \$7.00 per person

- Seasonal Fruit Platter (vgn, gf)
- Freshly Baked Pastries and Muffins (nuts)

The Bagels \$12.75 per person

- Seasonal Fruit Platter (vgn, gf)
- Freshly Baked Pastries and Muffins (nuts)
- Freshly Baked Bagels (v), Served with Cream Cheese (v, gf), Jam (vgn, gf), and Butter (v, gf)
- Cage-Free Hard Boiled Eggs (v, gf)

The Yogurt & Granola \$13.00 per person

- Freshly Baked Pastries and Muffins (nuts)
- Non-Fat Yogurt (v, gf)
- Crunchy Granola (v,gf)

- Fresh Berries (vgn, gf)

Breakfast Buffet Menus

The Oatmeal \$11.25 per person

- Seasonal Fruit Platter (vgn, gf)
- Oatmeal (vgn) *Served with Your Choice of 3 of the Following:*
Brown Sugar (vgn, gf), Almonds (vgn, gf, nuts), Raisins (vgn, gf), Dried Fruit (vgn, gf),
Cinnamon Apples (vgn, gf), Almond Milk (vgn, gf, nuts), Whole Milk (v, gf)

The Breakfast Burrito \$13.50 per person

- Breakfast Burritos with Cage-Free Eggs, Bacon, Potatoes, Cheese and Bell Peppers
- Homemade Salsa (vgn, gf)
- Fruit Salad with Mint and Agave (vgn, gf)

The Scramble \$14.50 per person

- Cage-Free Salt and Pepper Egg Scramble (v, gf)
- Breakfast Sausage (gf)
- Breakfast Potatoes (vgn, gf)
- Fruit Salad with Mint and Agave (vgn, gf)
- Freshly Baked Pastries and Muffins (v, nuts)

The French Toast \$16.00 per person

- Fruit Salad with Mint and Agave (vgn, gf)
- Caramelized Banana French Toast Bake (v) Served with Warm Maple Syrup (v, gf)
- Chicken-Apple Sausage (gf)
- Cage-Free Hard Boiled Eggs (v, gf)

The Quiche \$16.25 per person

- Fruit Salad with Mint and Agave (vgn, gf)
- Freshly Baked Pastries and Muffins (v, nuts)
- Housemade Quiche with Spinach, Sun-Dried Tomatoes, Caramelized Onions, Mushrooms & Parmesan Cheese (v)
- Applewood Smoked Bacon (gf)
- Potatoes (vgn, gf)

The Smoked Salmon \$16.75 per person

- Seasonal Fruit Platter (vgn, gf)
- Freshly Baked Bagels (v) Served with Smoked Salmon (gf), Red Onion (vgn, gf), Tomatoes (vgn, gf), Capers (vgn, gf), Cream Cheese (v, gf), Jam (vgn, gf), and Butter (v, gf)

Box Breakfast Menus

The Box'd Basic \$7.25 per person

- Fruit Salad with Mint and Agave (vgn, gf)
- Blueberry Muffin (v)

The Box'd To Go \$9.25 per person

- Blueberry Muffin (v)
- Plain Bagel (vgn) Served with Cream Cheese (v, gf)
- Apple (vgn, gf)

The Box'd Bagel \$10.50 per person

- Fruit Salad with Mint and Agave (vgn, gf)
- Blueberry Muffin (v)
- Plain Bagel (vgn), Served with Cream Cheese (v, gf), Jam (vgn, gf), and Butter (v, gf)

The Box'd Combo \$15.50 per person

- Blueberry Muffin (v)
- Plain Bagel (vgn) Served with Cream Cheese (v, gf)
- Assorted KIND Granola Bars (v, gf, nuts)
- Apple (vgn, gf)

Sandwich and Salad Buffets

Enjoy one of our preset buffet options, or design your own, to create your perfect lunch buffet. Our selection of thoughtfully designed sandwiches and salads are made with fresh, high-quality ingredients, and designed to suit a variety of dietary needs. All menus include options for vegan guests, and all sandwiches can be made on Gluten-Free bread.

Menus packages are priced per person, and require a 10 person minimum. Please inquire with your sales manager about customizations, as some items may be added a la carte.

For beverage options to add to your meal, please see our Beverages page.

The 2 Sandwiches \$16.25

- **Grilled Chicken Sandwich** with Swiss Cheese, Pepperoncini, Avocado, Tomato, and Basil Aioli on Dutch Crunch Roll
- **Ratatouille Sandwich** with Roasted Vegetables, Arugula Pesto, and Butter Lettuce on Focaccia (vgn)
- **Kettle Chips** (vgn, gf)
- **Assorted Housemade Cookies** (v, nuts)

The 3 Sandwiches \$17.75

- **Grilled Chicken Sandwich** with Swiss Cheese, Pepperoncini, Avocado, Tomato, and Basil Aioli on Dutch Crunch Roll
- **Ham, Turkey, and Swiss Sandwich** with Romaine Lettuce and Tomatoes on Focaccia
- **Ratatouille Sandwich** with Roasted Vegetables, Arugula Pesto, and Butter Lettuce on Focaccia (vgn)
- **Kettle Chips** (vgn, gf)
- **Assorted Housemade Cookies** (v, nuts)

Salad Buffet Menus

The Local \$21.25

- **Seasonal Roasted Vegetable Salad** with Gem Lettuce, Reduced Balsamic Vinegar, Crispy Shallots, and Crispy Chickpeas (vgn), with Dijon Vinaigrette (vgn, gf)
- **Lentil Chicken Salad** with Sun Dried Tomatoes, Baby Tomatoes, Cucumbers, Red

Onions, Basil, and Roasted Garlic over a bed of Spring Mix, tossed in a Fresh Herb Vinaigrette (gf)

- **Orzo Salad** with Cherry Tomatoes, Basil, Arugula, Feta Cheese, and Spinach, tossed in a Lemon Basil Vinaigrette (v)
- **Pita Chips** (v) with Roasted Red Pepper Hummus (vgn, gf)
- **Assorted Housemade Cookies** (v, nuts)

The Thai Garden \$21.25

- **Roasted Cauliflower Salad** with Spinach, Seasonal Squash, Bean Sprouts, Cashews, Rice Noodles, and Roasted Eggplant (vgn, gf, nuts), with Kaffir Vinaigrette (vgn, gf)
- **Crispy Braised Pork Salad** with Gem Lettuce, Carrots, Red Onions, Bok Choy, Cilantro, and Mint (gf), with Spicy Lime Sambal Vinaigrette (vgn, gf)
- **Green Papaya Salad** with Julienned Cucumbers and Carrots, tossed in Rice Vinegar (gf)
- **Sweet Chili Dip** (v, gf) with Wonton Chips (vgn) and Cucumber Slices (vgn, gf)
- **Assorted Housemade Cookies** (v, nuts)

The Green Goddess \$22.25

- **Butter Lettuce and Shiitake Mushroom Salad** with Red Radishes, Avocado, and Chives (vgn, gf), with Roasted Shallot and Thyme Vinaigrette (v, gf)
- **Cobb Salad** on Romaine Lettuce with Pulled Chicken, Soft Boiled Egg, Red Onions, Avocado, Bacon, Tomatoes, Bleu Cheese, and Red Radishes (gf), with Green Goddess Dressing (v, gf)
- **Farro Salad** with Iceberg Lettuce, Bell Peppers, Celery, Carrots, Snow Peas, Tomatoes, Pecans and Potatoes (vgn, nuts), with Tahini Yogurt Vinaigrette (v, gf)
- **Flat Bread** (v)
- **Arugula Pesto** (vgn, gf)
- **Assorted Housemade Cookies** (v, nuts)

Build a Sandwich Buffet \$21.50 per person

- Includes Assorted Housemade Cookies (v, nuts) and Kettle Chips (vgn, gf)
- All sandwiches can be made on Gluten-Free bread.

Select 1 Green Salad

- **Green Salad** with Pepitas, Cranberries, Apples, Grilled Onions, and Goat Cheese (v, gf), with Apple Cider Vinaigrette (vgn, gf)
- **Baby Arugula Salad** with Roasted Seasonal Vegetables (vgn, gf), and Orange Whole Grain Mustard Vinaigrette (vgn, gf)
- **Spinach Salad** with Shaved Onions, Plumped Raisins, Candied Pecans, and Baby Tomatoes (vgn, gf, nuts), with Basil Vinaigrette (vgn, gf)

Select 3 Sandwiches

- **Roast Beef Sandwich** with Swiss Cheese, Caramelized Onion, Roasted Tomato, and Chipotle Horseradish Aioli on Brioche Bun
- **Ham and Fig Sandwich** with Crispy Bacon, Fig Aioli, Swiss Cheese, and Shaved Onion on Ciabatta
- **Roasted Turkey Sandwich** with Spinach, Provolone Cheese, Alfalfa Sprouts, Shaved Onion, and Tamarind Raisin Chutney on New England Roll
- **Smoked Turkey Sandwich** with Fig Aioli, Munster Cheese, and Butter Lettuce on Sourdough
- **Tri-Tip Sandwich** with Pico de Gallo on Eureka Roll
- **Ham, Turkey, and Swiss Sandwich** with Romaine Lettuce and Tomato on Focaccia
- **Curry Chicken Sandwich** with Lettuce, Tomato, Cucumber, and Cashews on Sourdough (nuts)
- **Turkey, Avocado, and Bacon Sandwich** with Tomatoes, Lettuce and Chipotle Mayonnaise on Croissant
- **Seared Salmon Sandwich** with Lettuce, Tomato, and Caper Aioli on Focaccia
- **Grilled Chicken Sandwich** with Swiss Cheese, Pepperoncini, Avocado, Tomato, and Basil Aioli on Dutch Crunch Roll
- **Tuna Parmesan Sandwich** with Bell Pepper, Green Onion, Mayonnaise, and Dijon Mustard on Wheat Bread
- **Mortadella Sandwich** with Arugula, Roasted Pepper, and Red Onion on Ciabatta (nuts) (recommended to order at least one Vegan Sandwich below)
- **Vietnamese Tofu Sandwich** with Grilled Tofu, Cucumber, Pickled Carrot, Peanuts, Cilantro, and Sriracha Hummus on French Baguette (vgn, nuts)
- **Grilled Portobello Mushroom Sandwich** with Tomato and Basil Aioli on French Baguette (vgn)
- **Vegetable and Roasted Garlic Hummus Sandwich** with Sprouts, Cucumber, Roasted

Red Pepper, and Butter Leaf Lettuce on Multi Grain Bread (vgn)

- **Teriyaki Tofu Sandwich** with Wasabi Veganaise, Pickled Ginger and Carrots, Green Onions, and Cabbage on French Baguette (vgn)
- **Herb Vegetable Sandwich** with Roma Tomato, Cucumber, Sweet Red Onion, Spring Lettuce, Avocado, and Herb Aioli on French Bread (vgn)
- **Ratatouille Sandwich** with Roasted Vegetables, Arugula Pesto, Butter Lettuce on Focaccia (vgn)

Add The Side Salad \$4.25

- **Quinoa Salad** with Red Onion, Celery, Cucumber, Tomato, Bell Pepper, Cilantro, Basil (vgn, gf)
- **Pasta Salad** with Bell Pepper, Thin Sliced Zucchini, Cherry Tomatoes, Green Onion, Kalamata Olives, Basil, Parmesan Cheese, and Fresh Mozzarella Balls (v)
- **Potato Salad** with Hard Boiled Egg, Celery, Green Onion, and Bell Pepper (v)

Add The Whole Fruit \$2.00

- Seasonal Whole Fruit

Box Sandwiches \$18.25 per person

- Includes Assorted Housemade Cookies (v, nuts) and Kettle Chips (vgn, gf)
- All sandwiches can be made on Gluten-Free bread.

Select 3 Sandwiches

- **Roast Beef Sandwich** with Swiss Cheese, Caramelized Onion, Roasted Tomato, and Chipotle Horseradish Aioli on Brioche Bun
- **Ham and Fig Sandwich** with Crispy Bacon, Fig Aioli, Swiss Cheese, and Shaved Onion on Ciabatta
- **Roasted Turkey Sandwich** with Spinach, Provolone Cheese, Alfalfa Sprouts, Shaved Onion, and Tamarind Raisin Chutney on New England Roll
- **Smoked Turkey Sandwich** with Fig Aioli, Munster Cheese, and Butter Lettuce on Sourdough
- **Tri Tip Sandwich** with Pico de Gallo on Eureka Roll
- **Seared Salmon Sandwich** with Lettuce, Tomato, and Caper Aioli on Focaccia
- **Grilled Chicken Sandwich** with Swiss Cheese, Pepperoncini, Avocado, Tomato, and

Basil Aioli on Dutch Crunch Roll

- **Curry Chicken Sandwich** with Lettuce, Tomato, Cucumber, and Cashews on Sourdough (nuts)
- **Tuna Parmesan Sandwich** with Bell Pepper, Green Onion, Mayonnaise, and Dijon Mustard on Wheat Bread
- **Ham, Turkey, and Swiss Sandwich** with Romaine Lettuce and Tomato on Focaccia
- **Mortadella Sandwich** with Arugula, Roasted Pepper, and Red Onion on Ciabatta (nuts)
- **Turkey, Avocado, and Bacon Sandwich** with Tomatoes, Lettuce, and Chipotle Mayonnaise on Croissant

Recommended to include at least one vegan sandwich below:

- **Vietnamese Tofu Sandwich** with Grilled Tofu, Cucumber, Pickled Carrot, Peanuts, Cilantro, and Sriracha Hummus on French Baguette (vgn, nuts)
- **Grilled Portobello Mushroom Sandwich** with Tomato and Basil Aioli on French Baguette (vgn)
- **Vegetable and Roasted Garlic Hummus Sandwich** with Sprouts, Cucumber, Roasted Red Pepper, and Butter Leaf Lettuce on Multi Grain Bread (vgn)
- **Teriyaki Tofu Sandwich** with Wasabi Veganise, Pickled Ginger and Carrots, Green Onions, and Cabbage on French Baguette (vgn)
- **Herb Vegetable Sandwich** with Roma Tomato, Cucumber, Sweet Red Onion, Spring Lettuce, Avocado, and Herb Aioli on French Bread (vgn)
- **Ratatouille Sandwich** with Roasted Vegetables, Arugula Pesto, and Butter Lettuce on Focaccia (vgn)

Add The Green Salad \$5.50

- **Green Salad** with Pepitas, Cranberries, Apples, Grilled Onions, and Goat Cheese (v, gf), with Apple Cider Vinaigrette (vgn, gf)
- **Baby Arugula Salad** with Roasted Seasonal Vegetables (vgn, gf) and Orange Whole Grain Mustard Vinaigrette (vgn, gf)
- **Spinach Salad** with Shaved Onions, Plumped Raisins, Candied Pecans, and Baby Tomatoes (vgn, gf, nuts), with Basil Vinaigrette (vgn, gf)

Add The Green Salad \$5.50

- **Green Salad** with Pepitas, Cranberries, Apples, Grilled Onions, and Goat Cheese (v, gf), with Apple Cider Vinaigrette (vgn, gf)
- **Baby Arugula Salad** with Roasted Seasonal Vegetables (vgn, gf) and Orange Whole

Grain Mustard Vinaigrette (vgn, gf)

- Spinach Salad with Shaved Onions, Plumped Raisins, Candied Pecans, and Baby Tomatoes (vgn, gf, nuts), with Basil Vinaigrette (vgn, gf)

Add The Side Salad \$4.75

- **Quinoa Salad** with Red Onion, Celery, Cucumber, Tomato, Bell Pepper, Cilantro, and Basil (vgn, gf)
- **Pasta Salad** with Bell Pepper, Thin Sliced Zucchini, Cherry Tomatoes, Green Onion, Kalamata Olives, Basil, Parmesan Cheese, and Fresh Mozzarella Balls (v)
- **Potato Salad** with Hard Boiled Egg, Celery, Green Onion, and Bell Pepper (v)

Add The Apple \$2.00

Boxed Salads \$21.25 per person

- Includes Assorted Housemade Cookies (v, nuts) and Kettle Chips (vgn, gf)
- All sandwiches can be made on Gluten-Free bread.

Select 2 Entrée Salads

- **Grilled Chicken Caesar Salad** with Baby Romaine, Baby Spinach, Crunchy Leeks, Baby Roma Tomatoes, and Focaccia Croutons, with Caesar Dressing
- **Smoked Turkey Salad** with Romaine and Kale, Toasted Pecans, and Bleu Cheese with Tabasco Honey Dressing (gf, nuts)
- **Super Cobb Salad** with Romaine Lettuce, Bacon, Turkey, Chicken, Cage-Free Hard Boiled Eggs, Roasted Peppers, Avocado, Green Onions, Quinoa, and Pickled Tofu, with Green Goddess Dressing (gf)
- **Roasted Beet and Arugula Salad** with Lentils, Cucumbers, Bell Peppers, and Tomatoes, with Tahini Vinaigrette (vgn, gf)
- **Mixed Grains and Tofu Salad** with Farro, Wheat Berries, Quinoa, Couscous, Baby Spinach, Asparagus, Tomatoes, and Shaved Onions, with Whole Grain Mustard Vinaigrette (vgn)
- **Roasted Cauliflower Salad** with Edamame, Oyster Mushrooms, Roasted Carrots, Red Onions, and Pumpkin Seeds, with Kaffir Lime Leaf Pesto Dressing (vgn, gf, nuts)

Hot Buffets

Enjoy a diverse array of freshly prepared dishes designed to accommodate a variety of tastes and dietary needs. Whether being served for lunch or dinner, we strive to ensure that every guest leaves full and happy.

Menus are priced per person, and require a 10 person minimum. For beverage options to add to your meal, please see our Beverages page.

Dish up your favorites and enjoy a warm and welcoming dining experience.

Hot Buffet Menus

Hot Buffets Include Assorted Housemade Cookies or Brownies

The Camino Del Sur \$28.50

- House Spring Mix and Greens Salad with Shredded Carrots, Cucumbers, and Tomatoes (vgn, gf), with Buttermilk (v, gf) and Housemade Italian Dressings (vgn, gf)
- Grilled Burgers and All-Beef Hot Dogs, with Cheddar and Swiss Cheeses, Sliced Tomatoes, Lettuce, Onions, and Pickles, served with Complete Condiments
- Vegan Option Available Upon Request: Garden Burger (vgn)
- Potato Chips (vgn, gf) with Onion Dip (v, gf)
- Watermelon Wedges (vgn, gf)

The Sabado Tarde \$35.00

- Mixed Green Salad with Cherry Tomatoes, Shredded Carrots, and Cucumbers (vgn, gf), with Parmesan Croutons (v), and Fresh Herb Vinaigrette (vgn, gf)
- California Coleslaw (v, gf)
- Red Potato Salad with Fresh Dill (v, gf)
- Grilled Herb Rubbed Chicken Breast (gf)
- Vegan Option Available Upon Request: Polenta Napoleon with Basil Pesto (vgn, gf)
- Sweet Corn-on-the-Cob (vgn, gf)
- Warm Garlic Rolls with Butter (v)

The Camino Del Sur \$28.50

- House Spring Mix and Greens Salad with Shredded Carrots, Cucumbers, and Tomatoes (vgn, gf), with Buttermilk (v, gf) and Housemade Italian Dressings (vgn, gf)

- Grilled Burgers and All-Beef Hot Dogs, with Cheddar and Swiss Cheeses, Sliced Tomatoes, Lettuce, Onions, and Pickles, served with Complete Condiments
- Vegan Option Available Upon Request: Garden Burger (vgn)
- Potato Chips (vgn, gf) with Onion Dip (v, gf)
- Watermelon Wedges (vgn, gf)

The Sabado Tarde \$35.00

- Mixed Green Salad with Cherry Tomatoes, Shredded Carrots, and Cucumbers (vgn, gf), with Parmesan Croutons (v), and Fresh Herb Vinaigrette (vgn, gf)
- California Coleslaw (v, gf)
- Red Potato Salad with Fresh Dill (v, gf)
- Grilled Herb Rubbed Chicken Breast (gf)
- Vegan Option Available Upon Request: Polenta Napoleon with Basil Pesto (vgn, gf)
- Sweet Corn-on-the-Cob (vgn, gf)
- Warm Garlic Rolls with Butter (v)

The Embarcadero \$45.50

- Grilled Squash and Field Green Salad with Feta Cheese (v, gf), and Roasted Pepper Vinaigrette (vgn, gf)
- Grilled Tri-Tip of Beef (gf)
- Chicken Breasts (gf) with Ancho Chili Sauce (vgn, gf)
- Vegan Option Available Upon Request: Black Bean Enchiladas with Zucchini Squash, Red Bell Pepper, Corn, Onion, Basmati Rice, Fresh Cilantro, and Green Tomatillo Salsa (vgn, gf)
- Spanish Rice (vgn, gf)
- Warm Cheddar Rolls with Butter
- Corn Tortilla Chips (vgn) with Housemade Guacamole (vgn, gf) and Fresh Tomato Salsa (vgn, gf)

The Estero \$43.50

- Butter Lettuce Salad with Toasted Walnuts, Red Onions, Apples, and Bleu Cheese (v, gf, nuts), with Dijon Balsamic Vinaigrette (vgn, gf)
- Carved Marinated Beef Sirloin Served with Wild Mushroom Sauce (gf)
- Vegan Option Available Upon Request: Garbanzo Bean Cake (vgn)
- Yukon Gold Potato Gratin (v)
- Grilled Summer Vegetables Served with Fresh Pesto Sauce and Red Pepper Coulis

(vgn, gf)

- Freshly Baked Rolls and Butter (v)

The Abrego \$25.25

- Asian Slaw Salad with Green Cabbage, Cashews, Bell Peppers, Cilantro, Green Onions, and Basil (vgn, gf, nuts), with Peanut Ginger Dressing (vgn, gf, nuts)
- Lemon Garlic Sesame Chicken (gf)
- Vegan Option Available Upon Request: Crispy Ginger Sesame Tofu (vgn, gf)
- Sautéed Broccoli with Ginger and Garlic (vgn, gf)
- Steamed Rice (vgn, gf)

The Del Playa Fajitas \$23.50

- Mixed Green Salad with Crispy Tortilla Strips, Queso Fresco, Roasted Corn, Baby Tomatoes, and Red Onions (v), with Cilantro Vinaigrette (vgn, gf)
- Choice of Chicken Fajitas (gf) -OR- Beef Fajitas (gf)
- Vegan Option Available Upon Request: Tofu Fajitas (vgn, gf)
- Mexican Rice (vgn, gf)
- Pinto Beans (vgn, gf)
- Sour Cream (v, gf)
- Shredded Cheese (v, gf)
- Housemade Corn Tortilla Chips (vgn) with Fresh Tomato Salsa (vgn, gf)

The Fortuna \$31.00

- Spinach Salad with Shaved Onions, Plumped Raisins, Candied Pecans, and Baby Tomatoes (vgn, gf, nuts), with Basil Vinaigrette (vgn, gf)
- Pan Roasted Sustainable Salmon in a Creamy Lemon Caper Dill Sauce, served with Oven Roasted Vine Ripened Roma Tomatoes
- Vegan Option Available Upon Request: Polenta Napoleon with Basil Pesto (vgn, gf)
- Sautéed Summer Squash (vgn, gf)
- Warm Potato Salad (vgn, gf)

The Pardall \$23.00

- Mediterranean White Bean Salad with Arugula, Celery, Fennel, and Fresh Herbs (vgn, gf), with Citrus Vinaigrette (vgn, gf)
- Roasted Tomato and Pepita Pesto Polenta (vgn, gf)
- Roasted Heirloom Cauliflower (vgn, gf)

- Red Potatoes with Rosemary and Garlic Herb Oil (vgn, gf)

The Cervantes \$31.75

- Arugula Salad with Mandarin Oranges, Apples, Bleu Cheese, and Walnuts (v, gf, nuts), with Orange Vinaigrette (vgn, gf)
- Grilled Salmon with Garlic Pesto (gf, nuts)
- Vegan Option Available Upon Request: Garbanzo Bean Cake (vgn)
- Chilled Roasted Asparagus and Baby Carrots Seasoned with Oregano and Thyme (vgn, gf)
- Wild Rice, Mushroom, and Almond Pilaf (v, nuts)

The Pasado \$26.25

- Green Salad with Pepitas, Cranberries, Apples, Grilled Onions, and Goat Cheese (v, gf), with Apple Cider Vinaigrette (vgn, gf)
- Seared Chicken Breast with Lemon Herb Sauce (gf)
- Vegan Option Available Upon Request: Polenta Napoleon with Basil Pesto (vgn, gf)
- Tri-Colored Marble Potatoes (vgn, gf)
- Roasted Seasonal Squash and Bell Pepper with Roasted Garlic (vgn, gf)

The Trigo \$24.00

- Indian Cucumber Salad with Peanuts, Baby Spinach, and Red Onions, tossed in Curry Vinaigrette (vgn, gf, nuts)
- Tikka Masala Chicken (gf)
- Vegan Option Available Upon Request: Tikka Masala Tofu (vgn, gf)
- Coriander Basmati Rice (vgn, gf)
- Sour Brown Sugar Eggplant (vgn, gf)
- Flat Bread (v)

The Picasso Pasta \$23.50

- Caesar Salad with Garlic Croutons (v)
- Spicy Italian Sausage Pasta with Farfalle, Basil, Garlic, and Marinara
- Roasted Vegetable Rigatoni Pasta with Artichoke Hearts, Celery Root, Carrots, Zucchini, Red Onion, Chickpeas, Roasted Garlic, Fresh Herbs, Lemon Zest, and Extra-Virgin Olive Oil (vgn)
- Blanched Green Beans with Toasted Almonds and Lemon Vinaigrette (vgn, gf, nuts)
- Parmesan Garlic Bread (v)

- Red Chili Flakes (vgn, gf) and Parmesan Cheese (v, gf)

The Pescadero Pasta \$25.25

- Baby Arugula Salad with Roasted Seasonal Vegetables (vgn, gf) and Orange Whole Grain Mustard Vinaigrette (vgn, gf)
- Parmesan Pasta with Shrimp, Baby Spinach, Tomatoes, and Roasted Garlic Cream Sauce
- Margarita Rotini Pasta with Truffle Oil, Vine Ripened Cherry Tomatoes, Fresh Basil, Roasted Garlic, Kalamata Olives, Fresh Herbs, Parmesan Cheese, and Extra-Virgin Olive Oil (v)
- Blanched Green Beans with Toasted Almonds and Lemon Vinaigrette (vgn, gf, nuts)
- Parmesan Garlic Bread (v)
- Red Chili Flakes (vgn, gf) and Parmesan Cheese (v, gf)

The Cordoba \$27.75

- Arugula Salad with Asparagus, Roasted Beets, Toasted Pecans, Red Onions, and Goat Cheese (v, gf, nuts), with Lemon Dijon Vinaigrette (vgn, gf)
- Braised French Onion Chicken with Gruyère Cheese, Balsamic Vinegar, Fresh Thyme, and Rosemary (gf)
- Vegan Option Available Upon Request: Quinoa Phyllo Pie (vgn)
- Sauteéd Brussels Sprouts with Bacon, Apples, Rosemary, and Garlic (gf)
- Roasted Fingerling Potatoes (vgn, gf)

The Sueño \$30.25

- Roasted Carrot and Pepper Salad with Arugula (vgn, gf) and Mint Vinaigrette (vgn, gf)
- Sun-Dried Tomato and Olive Relish Chicken with Fennel, Red Onions, Agave, Capers, and Fresh Herbs (gf)
- Middle Eastern Eggplant with Fresh Herbs, Sun-Dried Tomatoes, Kalamata Olives, Hummus, and Balsamic Vinegar (vgn, gf)
- Pearl Pasta with Raisins, Cipollini Onions, Garlic, Parsley, and Lemon (vgn)
- Roasted and Spiced Butternut Squash (vgn, gf)

The Segovia \$25.00

- Kale Salad with Black Beans, Jalapeños, Corn, and Bell Peppers (vgn, gf) with Cilantro Lime Vinaigrette (vgn, gf)
- Chicken Asado with Red Chile Sauce (gf)

- Vegan Option Available Upon Request: Stuffed Bell Peppers with Seasoned Rice, Black Beans, Corn, Onion, Cilantro, and Chimichurri Sauce (vgn, gf)
- Cilantro Cumin Rice (gf)
- Pinto Beans (vgn, gf)
- Roasted Seasonal Vegetables with Ancho Chile (vgn, gf)

PM Breaks

For a quick afternoon treat or energy boost, our diverse snack menu offers a variety of savory and sweet items that will curb every craving and keep your guests satisfied.

Items are priced either by person or by piece. For beverage options, please see our Beverages page.

Discover your perfect snack combination!

PM Break Menus

The Petite Bars \$5.00

- Petite Dessert Bars (v, nuts) -OR- Assorted Housemade Cookies (v, nuts)
- Whole Fruit (vgn, gf)

The Mix \$6.00

- Housemade Dried Fruit and Nut Mix (vgn, gf, nuts)
- Whole Fruit (vgn, gf)

The Sweet and The Salt \$7.75

- Individually Bagged Chips (v, gf)
- Individually Packaged Chocolate Candies

The Cheese and The Fruit \$8.75

- Classic Cheese Platter (v)
- Whole Fruit (vgn, gf)
- Assorted Housemade Cookies (v, nuts)

The Snack Pack \$11.75

- Individually Bagged Chips (v, gf)
- Whole Fruit (vgn, gf)
- Assorted Housemade Cookies (v, nuts)
- Assorted KIND Bars (v, gf, nuts)

PM Break Snacks

Items are priced per person, and require a 10 person minimum order.

- \$2.75 Kettle Chips (vgn, gf)
- \$2.50 Ruffles Potato Chips (vgn, gf)
- \$3.00 Toasted Nuts (vgn, gf, nuts)
- \$3.00 Spicy Nut Mix (vgn, gf, nuts)
- \$4.00 Assorted Marinated Olives (vgn, gf)
- \$4.75 Ruffles Potato Chips (vgn, gf) with Onion Dip (v, gf)
- \$5.00 Housemade Dried Fruit and Nut Mix (vgn, gf, nuts)
- \$3.50 Freshly Popped Popcorn (vgn) (Requires On-Site Catering Server)

Snacks by Piece

Items are priced per piece, and require a 10 piece minimum order.

- \$3.25 Assorted Bagged Kettle Chips. Flavors to include Jalapeno (v, gf), Salt & Vinegar (v, gf), Sea Salt (vgn, gf), Smokehouse BBQ (v, gf), and Spicy Dill Pickle (v)
- \$3.50 Assorted Ice Cream Bars (v, nuts)
- \$6.00 Assorted KIND Bars (v, gf, nuts)
- \$6.00 Klondike Ice Cream Bars (v, nuts)

Receptions

Designed for mingling and celebration, we offer an array of bites to elevate any gathering. Whether you are planning a casual post-lecture snack or an elegant evening, our selections are crafted to accommodate every palate. We proudly feature a thoughtful variety of vegetarian, vegan, and gluten-free choices.

Please inquire with your sales manager for recommendations on building a menu to match your event's style and size. To add Bar Service to your event, please see our Beverages page.

Mix, mingle, and treat your guests to a memorable culinary experience!

Platters & Dips

Items are priced per person, and require a 20 person minimum order.

- \$6.25 Marinated Olives and Toasted Nuts (vgn, gf, nuts)
- \$6.25 Classic Cheese Platter with Pepper Jack Cheese, Brie Cheese, Smoked Mozzarella Cheese, and Cheddar Cheese with Freshly Baked French Baguette, Crackers, Strawberries and Grapes (v)
- \$11.50 Deluxe Cheese Platter with Manchego Cheese, Port Salut, Smoked Cheddar, Fresh Burrata, and Petit Basque Cheese with Freshly Baked French Baguette, Crackers, and Dried Fruits and Nuts (nuts)
- \$11.75 Deluxe Cheese and Salami Platter with Manchego Cheese, Port Salut, Burrata, Prosciutto, Mortadella and Calabrese Salami with Dried Fruits and Freshly Baked French Baguette
- \$4.50 Carrot-Ginger Dip (vgn, gf), served with Wonton Chips (vgn) and Sliced Cucumber (vgn, gf)
- \$4.50 Miso Pea Dip (vgn, gf), served with Wonton Chips (vgn) and Sliced Cucumber (vgn, gf)
- \$4.50 White Bean and Kalamata Olive Bruschetta (vgn, gf), served with Garlic Crostini (vgn)
- \$4.50 Fresh Tomato, Garlic, and Basil Bruschetta (vgn, gf), served with Garlic Crostini (vgn)
- \$4.50 Portobello Mushroom Bruschetta (vgn, gf), served with Garlic Crostini (vgn)
- \$6.00 Grilled Naan (v), served with Smoked Baba Ganoush (vgn, gf), Harissa (vgn, gf), and Chermoula Sauce (vgn, gf)
- \$4.50 Roasted Garlic Hummus (vgn, gf) Served with Housemade Pita Chips (v) and Sliced Cucumber (vgn, gf)
- \$4.50 Chipotle Cilantro Lime Hummus (vgn, gf) Served with Housemade Pita Chips (v) and Sliced Cucumber (vgn, gf)
- \$4.50 Citrus Ricotta, Roasted Pepper Tahini, and Garlic Pesto Torte (v, gf) Served with Freshly Baked French Baguette (vgn)
- \$7.00 Grilled Seasonal Vegetable Platter (vgn, gf)

- \$8.00 Seasonal Roasted Vegetable Platter (vgn, gf) Garnished with Fresh Herb Pesto and Red Pepper Coulis (vgn, gf)
- \$11.50 Seasonal Vegetable Display of Roasted, Blanched, and Marinated Vegetables (vgn, gf) Served with White Bean Sage Hummus (vgn, gf), Sun-Dried Tomato Pesto (v, gf), and Herbed Focaccia Bread (vgn)
- \$8.00 Grilled Asparagus Tips with Roasted Sliced Local Beets (vgn, gf)
- \$8.00 Vegetable Crudit  (vgn, gf) Served with Chickpea Hummus (vgn, gf) or Ranch Dipping Sauce (v, gf)
- \$9.00 White Shrimp Ceviche (gf) Served with Housemade Corn Tortilla Chips (vgn)
- \$4.50 Fresh Tomato Salsa (vgn, gf) Served with Housemade Corn Tortilla Chips (vgn)
- \$9.00 Guacamole (vgn, gf) Served with Housemade Corn Tortilla Chips (vgn)
- \$10.50 Fresh Tomato-Jalapeno Salsa and Tomatillo Guacamole (vgn, gf) Served with Housemade Corn Tortilla Chips (vgn)
- \$17.75 House-Smoked Salmon Platter with Lemon Chive Aioli (gf) Served with Sliced French Bread (vgn)
- \$17.75 Charcuterie Platter with Mortadella, Prosciutto, and Genoa Salami (nuts) Served with Fig Jam (vgn, gf), Whole Grain Mustard (vgn, gf), Honey Dijon Mustard (v, gf), Pickles (vgn, gf), Sliced Baguette (vgn), and Crostini (vgn)

Hot Appetizers

These items require a 10 serving minimum order. A serving is 2 pieces.

- \$5.25 Bacon Wrapped Baby Potatoes (gf) Served with Chive Cr me Fraiche (v, gf)
- \$5.25 Bacon Wrapped Dates Stuffed with Gruyere Cheese (gf)
- \$5.25 Pear and Walnut Tartlets with Honey and Goat Cheese (v, nuts)
- \$5.25 Butternut Squash Tartlets with Sage and Goat Cheese (v)
- \$5.25 Wild Mushroom Tartlets with Shallots and Goat Cheese (v)

- \$5.25 Herb Grilled Vegetable Skewers with Zucchini, Squash, Mushroom and Eggplant (vgn, gf)
- \$5.25 Grana Padano Risotto Cakes topped with Roasted Cherry Tomato Compote and Micro Basil
- \$5.25 Spinach, Feta and Sun-Dried Tomato Empanadas (v) Served with Kalamata Olive-Basil Dipping Sauce (vgn, gf)
- \$5.25 Seasonal Roasted Vegetable Flatbread with Tofu, Truffle, Fresh Herbs, and Meyer Lemon Infused Olive Oil (v)
- \$5.25 Grilled Chicken Flatbread with Goat Cheese, Manchego Cheese, Walnut Pesto, Roasted Garlic, and Golden Raisins (nuts)
- \$5.25 Artichoke and Goat Cheese Wontons (v), served with Whole Grain Mustard Dipping Sauce (v, gf)
- \$7.00 Roasted Vegetable Tartlets with Fresh Herbs, Garlic and topped with Marinara Sauce (vgn)
- \$7.00 Spinach and Feta Spanakopitas (v), Served with Herb Sour Cream (v, gf)
- \$7.00 Sherried Mushroom Empanadas (v) Served with Smoked Paprika Dipping Sauce (v, gf)
- \$7.00 Beef Satay Skewers (gf) Served with Peanut Sauce (vgn, gf, nuts)
- \$7.00 Beef Picadillo Empanadas filled with Carrots, Peas, and Potatoes Served with Chipotle Crema (v, gf)
- \$7.00 Coconut Shrimp Served with Spicy Coconut Dipping Sauce (gf)
- \$7.00 Samosas with Curried Potatoes and Peas (v) Served with Mango Chutney (vgn, gf)
- \$7.00 Local Crab Cakes topped with Remoulade Sauce or Preserved Lemon Aioli
- \$7.00 Peppercorn Cured Duck Breast with Pickled Cippolini Onion and Horseradish Aioli on Marble Rye Crostini
- \$7.00 Chicken Skewers with Lemon, Garlic, and Rosemary Seasoning (gf) Served with

- Dijon Aioli (v, gf)
- \$8.25 Thai Chicken Skewers (gf) Served with Cashew Kaffir Lime Sauce (vgn, gf, nuts)
- \$8.25 Curry Spiced Chicken Skewers (gf) Served with Mango Ginger Coulis (vgn, gf)
- \$8.25 Seared Chipotle Chicken Skewers (gf) Served with Pepita-Cilantro Pesto (v, gf)
- \$8.25 Housemade Chicken Taquitos Served with Creamy Chipotle Sauce (v, gf)
- \$11.25 Braised Beef Short Rib Sliders with Bleu Cheese, Arugula, and Pickled Onion-Cabbage Slaw on a Brioche Bun
- \$11.25 Smoked Pulled Pork Sliders with Spicy BBQ Sauce, Pickles, and Red Cabbage and Beet Slaw on a Brioche Roll
- \$11.25 BBQ Jackfruit Sliders with Vegan Coleslaw and Sliced Dill Pickles (vgn)
- \$11.50 Tri Tip Sliders with BBQ Sauce, Swiss Cheese, and Pickles on a Brioche Bun
- \$11.50 Hamburger Sliders with Caramelized Onions, BBQ Sauce, Cheddar Cheese, and Pickles on a Brioche Bun

Cold Appetizers

These items require a 10 serving minimum order. A serving is 2 pieces.

- \$5.25 Roasted Tomatoes, Caramelized Shallots, and Basil Served on Polenta (v, gf)
- \$5.25 Caprese Skewers with Fresh Mozzarella, Grape Tomatoes, and Basil, drizzled with Lemon Infused Olive Oil and Balsamic Reduction (v, gf)
- \$5.25 Farmer's Market Caponata Crostini with Fresh Oregano (vgn)
- \$5.25 Caesar Salad Crostini with Romaine Heart, Parmesan Aioli, and White Anchovy
- \$5.25 Avocado and Tomato Relish Crostini with Microgreens (vgn)
- \$5.25 Grilled Asparagus Crostini with Pine Nuts, Micro Basil, and Meyer Lemon Whipped Goat Cheese (v, nuts)
- \$5.25 Cucumber Cup filled with Herbed Goat Cheese and Beet Relish (v, gf)

- \$5.25 Smoked Pulled Pork on Polenta topped with Pickled Slaw (gf)
- \$5.25 Vegetarian Sushi Rolls with Bell Pepper, Cucumber, and Avocado topped with Miso Aioli (v, gf), served with Pickled Ginger (vgn, gf) and Soy Sauce (vgn, gf)
- \$5.25 Albacore Sushi Rolls topped with Sambal Aioli (gf), served with Pickled Ginger (vgn, gf) and Soy Sauce (vgn, gf)
- \$5.25 Grape and Goat Cheese Truffles rolled in Walnuts and Pistachios (v, gf, nuts)
- \$5.25 Wild Mushroom Crostini with Truffle and French Brie (v)
- \$5.25 Olive and Orange Tapenade with Herb Goat Cheese on Endive Leaves (v, gf)
- \$5.25 Miso Pea Puree garnished with Radish, Microgreens, and Pickled Ginger on Wonton Chips (vgn)
- \$7.00 Wild Mushrooms with Thyme and Parsley on Polenta Triangles (v, gf)
- \$7.00 Seared Rare Ahi Tuna with Pineapple Ginger Relish and Wasabi Cream on Wonton Chips
- \$7.00 Watermelon Cubes with Prosciutto and Lime Goat Cheese (gf)
- \$7.00 Smoked Salmon and Dill Mousse on Crisp Cucumber Rounds (gf)
- \$7.00 Shaved Pork Tenderloin Crostini with Strawberry Compote and Crispy Capers
- \$7.00 Local White Fish and Avocado Ceviche Served on Red Endive (gf)
- \$7.00 Summer Rolls with Cucumber, Carrot, Radish, Green Onions, Cellophane Noodles, Butter Lettuce, and Fresh Basil in Rice Paper (vgn, gf) Served with Peanut Sauce (vgn, gf, nuts) *maximum order is 100 servings*
- \$8.25 Shaved Roast Beef Crostini with Cipollini Onions and Horseradish Sauce
- \$8.25 Citrus Crab Ceviche on Crisp Cucumber Rounds (gf)
- \$8.25 Prosciutto Wrapped Asparagus (gf) Served with Lemon Saffron Aioli (v, gf)

Dessert Platters

Items are priced per person, and require a 20 person minimum order.

- \$2.75 Housemade Cookies (v, nuts)
- \$3.50 Petite Dessert Bars (v, nuts)
- \$5.25 Chef's Selection of Assorted Cookies, Bars, and Tartlets (v, nuts)
- \$5.25 Petite Shortbread Cookies including Apricot Tarragon, Kalamata Olive, Orange Rosemary, and Chocolate Chip (v)
- \$5.25 Mini Panna Cotta all served in Chocolate Cups including Passionfruit, Chai Tea, and Pistachio Basil (gf, nuts)
- \$9.00 Fresh Seasonal Berries (vgn, gf) served with Vanilla Bean Whipped Cream (v, gf)
- \$2.00 Assorted Seasonal Whole Fruit (vgn, gf)
- \$4.00 Seasonal Fruit Platter (vgn, gf)
- \$5.25 Fresh Strawberries (vgn, gf)

Desserts by Piece

These items require a 10 serving minimum order. A serving is 2 pieces.

- \$5.25 Lemon Curd Tartlets (v)
- \$5.25 Fresh Fruit Skewers (vgn, gf)
Served with Honey Mint Yogurt Dip (v, gf)
- \$5.25 Dark Chocolate-Dipped Strawberries (vgn, gf)

Beverages

Find the perfect beverages pairing for your meal or meeting. We offer a wide variety of hot and cold options to keep you hydrated, energized, and refreshed throughout the day.

Pour yourself a cup or grab a cold bottle, and enjoy!

Beverage Dispensers

Items are priced per person, and require a 10 person minimum order. Non-water items also include Iced Water.

\$1.50	Iced Water
\$3.25	Lemonade
\$3.25	Iced Tea
\$3.75	Freshly Squeezed Orange Juice
\$3.75	Freshly Squeezed Apple Juice
\$4.50	Hot Cocoa

Bottled Beverages

Items are priced per piece, and require a 10 piece minimum order.

\$3.25	Assorted Pepsi and Bubly
\$2.25	Bottled Water 12 oz
\$3.50	Bottled Perrier
\$3.75	Orange Juice Bottle
\$3.75	Apple Juice Bottle

Organic Coffee and Tea Service \$79.00

Includes 20 Cups of Regular Coffee, 10 Cups of Hot Water, Assorted Teas, Condiments, 1/2

and 1/2, and Iced Water for 30 Guests

Organic 'Coffee Only' Brew \$57.00

Includes 20 Cups of Regular Coffee, Condiments, 1/2 and 1/2, and Iced Water for 20 Guests

Organic 'Decaf Only' Brew \$72.00

Includes 20 Cups of Decaffeinated Coffee, Condiments, 1/2 and 1/2, and Iced Water for 20 Guests

'Hot Water Only' Service \$22.00

Includes 10 Cups of Hot Water, Assorted Teas, Condiments, 1/2 and 1/2, and Iced Water for 10 Guests

Alternative Milk Options \$13.75 per quart

Oat Milk (vgn, gf)

Almond Milk (vgn, gf, nuts)

Soy Milk (vgn, gf)