How to order catering in 3 easy steps:

1. Email EVGRCatering@stanford.edu
2. Provide your event details
   - formal event name
   - guest invite time
   - your menu selections
   - location
   - guest count
   - pickup time
3. Sit back and expect a preliminary event order from one of our talented event managers.

EVGR Catering & Event managers can provide information about additional menus and services upon request, including Served Dinners, Action Stations and Custom Special Events.

Please contact us at EVGRCatering@stanford.edu.

Vegan, Vegetarian, Gluten Free and Plant Based options are available.

<table>
<thead>
<tr>
<th>VGN</th>
<th>Vegan</th>
<th>V</th>
<th>Vegetarian</th>
<th>GF</th>
<th>Gluten Free</th>
<th>Plant Based</th>
</tr>
</thead>
</table>

*Prices do not include tax. If paying by check, Visa or MasterCard, an 18% service fee and tax will be applied to your order. If you are a student group or a summer conference paying via University PTA, a 16% service fee and tax will be applied to your order. If you are a university department paying via University PTA, a 16% service fee will be applied to your order.

Non-Alcoholic Beverages

<table>
<thead>
<tr>
<th>Cold Beverages</th>
<th>Price Per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Spring Water, 16oz</td>
<td>2</td>
</tr>
<tr>
<td>Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr Pepper, 12oz</td>
<td>2</td>
</tr>
<tr>
<td>Coca-Cola, Diet Coke, Sprite, 12oz</td>
<td>2.5</td>
</tr>
<tr>
<td>Crystal Geyser Sparkling Mineral Water, 12oz</td>
<td>2</td>
</tr>
<tr>
<td>Starbucks Espresso &amp; Cream Doubleshot, 6.5oz</td>
<td>3</td>
</tr>
<tr>
<td>San Pellegrino, 33.8oz</td>
<td>8</td>
</tr>
<tr>
<td>San Pellegrino, 8.4oz</td>
<td>3</td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td>3.50</td>
</tr>
<tr>
<td>Pineapple Juice</td>
<td>3.50</td>
</tr>
<tr>
<td>Grapefruit Juice</td>
<td>3.50</td>
</tr>
<tr>
<td>Sliced Strawberry Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Sliced Limes and Lime Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Sliced Orange Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Fresh Raspberry and Mint Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Mint Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Sliced Cucumber Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Lemonade Infused with Fresh Lemon Wedges</td>
<td>2</td>
</tr>
<tr>
<td>Lemonade Infused with Raspberries and Orange Slices</td>
<td>2.25</td>
</tr>
<tr>
<td>Iced Tea with Sugar, Sweeteners and Lemon Wedges</td>
<td>2</td>
</tr>
<tr>
<td>Boardroom Water Service - preset water glasses at each setting with pitchers of ice water for replenishment</td>
<td>1</td>
</tr>
</tbody>
</table>

*Minimum Order is 15 Servings / Servings Stay Hot for Up to 5 Hours

<table>
<thead>
<tr>
<th>Hot Beverages</th>
<th>Price Per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Coffee and Decaffeinated Coffee &amp; Assorted Teas with Sugar, Sweeteners and Half &amp; Half</td>
<td>3.50</td>
</tr>
<tr>
<td>Optional add-ons for Coffee Station: Non-Fat Milk, Soy or Almond Milk</td>
<td>0.50</td>
</tr>
<tr>
<td>Carmel Sauce, Chocolate Sauce and Vanilla Sauce</td>
<td>2</td>
</tr>
<tr>
<td>Ghirardelli Hot Chocolate</td>
<td>3</td>
</tr>
<tr>
<td>Homemade Spiced Apple Cider</td>
<td>3</td>
</tr>
</tbody>
</table>
Breakfast Buffet Packages

**Continental Breakfast**  14

An Assortment of Freshly-Baked Muffins, Croissants and Scones  V
Seasonal Diced Fruit Salad  V  VGN  GF
Freshly-Squeezed Orange Juice
Starbucks Coffee and Decaffeinated Coffee & Assorted Teas with Sugar, Sweeteners and Half and Half
Sliced Strawberry Infused Spa Water

**Cardinal Breakfast**  17

Organic Granola and Yogurt with Dried Fruit selection including Cranberries, Raisins and Apricots and 2% Milk  V
An Assortment of Freshly-Baked Poppy Seed-Lemon, Blueberry, Cranberry-Orange, Banana-Bran and Zucchini Muffins  V
NY-Style Bagels with Butter, Jellies, and Assorted Cream Cheeses  V
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, Sliced Cucumbers and Slices of Gruyere Cheese  GF
Whole Bananas  V  VGN  GF
Seasonal Diced Fruit Salad  V  VGN  GF
Freshly-squeezed Orange Juice
Starbucks Coffee and Decaffeinated Coffee & Assorted Teas with Sugar, Sweeteners and Half and Half
Sliced Strawberry Infused Spa Water and Ice Water

**Protein Breakfast Menu**  17

Hard Boiled Eggs Offered with Salt and Pepper  V  GF
Cottage Cheese  GF
Seasonal Berries  V  VGN  GF
Organic Granola and Yogurt with Dried Fruit selection including Cranberries, Raisins and Apricots and 2% Milk  V
Sliced Avocado  V  VGN  GF
Whole Wheat Toast and English Muffins Offered with a Toaster  V  VGN
Starbucks Coffee and Decaffeinated Coffee & Assorted Teas with Sugar, Sweeteners and Half and Half
Sliced Strawberry Infused Spa Water and Ice Water
Breakfast Action Stations $150 + Price Per Person
Omelets Made-to-Order by an Onsite Chef ........................................ 10
Includes:
- Chives, Cheddar and Swiss Cheeses, Grilled Onions, Bell Peppers, Sliced Mushrooms, Spinach, Chorizo, Sliced Sausage, Sliced Ham
Belgian Waffles Made-to-Order by an Onsite Chef .......................... 10
Includes:
- Pineapple Compote, Blueberry Compote, Sliced Bananas, Sliced Strawberries, Fresh Whipped Cream, Sliced Almonds, Chocolate Chips, Maple Syrup

À La Carte Breakfast Baked Goods Price Per Dozen
Assorted Individual Yeast Pastries V GF .................................. 18
Assorted Individual Fage Greek Yogurts V GF ................................. 24
Peeled Hard-boiled Eggs Offered with Salt & Pepper V GF .......... 18
Assorted of KIND Bars V .................................................. 25
Assorted Granola Bars V VGN ........................................... 20
NY-Style Bagels with Butter, Jellies, and Assorted Cream Cheeses V ........................................... 24
Freshly-Baked Scones V .................................................. 24
Available in Blueberry, Cranberry, Raisin, Savory Cheese or Chive, Cheddar and Bacon
Freshly-Baked Danishes V .................................................. 24
Available in Cheese, Apricot, Blueberry, Raspberry or Pineapple
Freshly-Baked Danish Sticks V ............................................. 24
Available in Apple, Blueberry and Raspberry
Freshly-Baked Muffins V .................................................. 24
Available in Poppy Seed-Lemon, Blueberry, Cranberry-Orange, Banana-Bran, Zucchini, Chocolate Chip, Pumpkin, Peach and Plain Bran
Freshly-Baked Croissants V .................................................. 24
Available in Plain, Almond, and Chocolate
Gourmet Tea Breads V .................................................... 25
Available in Banana, Zucchini, Pumpkin, and Blueberry
Freshly-Baked Omelet Puffs GF .......................................... 30
Available in Ham & Cheese, Spinach & Mushroom, or Vegetarian
Freshly-Baked Biscuits V .................................................. 25
Available in Buttermilk, Goat Cheese & Chives, or Cheddar Jalapeno

À La Carte Breakfast Price Per 25 or 50 Servings
Seasonal Whole Fruit Basket V VGN GF ................................... 40/75
Plain Scrambled Eggs V GF ............................................... 90/170
Chorizo Sausage, Cheddar Cheese, Green Onions & Sour Cream Scrambled Eggs GF ........................................... 100/190
Spinach & Swiss Cheese Scrambled Eggs V GF .......................... 100/190
Diced Ham, Bell Peppers and Onions Scrambled Eggs GF .......... 100/90
Mixed Vegetables (no cheese) V GF ................................... 90/170
4oz Quiche Wedges or Frittatas ........................................... 100/190
Available in:
- Salmon and Dill
- Mushroom and Asago Cheese
- Mixed Vegetables (No Cheese)
Traditional Hash Browns, with Hot Sauce and Ketchup V VGN GF .................................................. 60/110
Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce and Ketchup V VGN GF ........................................... 60/110
Seasonal Diced Fruit Salad V VGN GF ................................ 80/150
Seasonal Mixed Berry Salad V VGN GF ................................ 110/210
Platter of Lou, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Gruyere Cheese and NY-Style Bagels with Butter, Jellies, and Assorted Cream Cheeses.................................................. 110/190
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, Sliced Cucumbers and Slices of Gruyere Cheese and NY-Style Bagels with Butter, Jellies, and Assorted Cream Cheeses .................................................. 110/210
Breakfast Sausage Links GF ............................................. 75/140
Steel Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk V .................................................. 100/190
Breakfast Burritos ....................................................... 150/280
Available in:
- Chorizo and Cheddar Cheese
- Jack Cheese and Egg V
- Egg (no cheese) V
- Mixed Vegetables and Cheddar Cheese V
- Ham, Egg and Cheddar Cheese

Lunch or Dinner Buffet Price Per Person
*Served Room Temperature
Grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli GF ........................................... 23
Roasted Chicken Platter with Orange Marmalade Chipotle Aioli GF ........................................... 23
Mediterranean Grilled Chicken Platter with Dill Greek Yogurt Sauce GF ........................................... 23
Grilled Tri-Tip Platter with Zesty Tomato Chutney and Whole Grain Mustard Aioli GF ........................................... 25
Poached Salmon Platter with Pineapple Chutney and Lemon-Tarragon Crème Fraiche GF ........................................... 26
Grilled Salmon Platter with Avocado Aioli and Tomato Relish GF ........................................... 26
Grilled Shrimp Platter with Jalapeno-Lime Aioli and Cilantro Crème Fraiche GF ........................................... 26
Seared Salmon Platter with Mandarin Orange Chutney and Caramelized Onion GF ........................................... 26
Combination of Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli plus Grilled Tri-Tip Platter with Zesty Tomato Chutney and Whole Grain Mustard Aioli GF ........................................... 28
Combination of Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli plus Poached Salmon Platter with a Pineapple Chutney and a Lemon-Tarragon Crème Fraiche GF ........................................... 29

Each Menu Includes:
Three Fresh Salads of Your Choosing
Dessert Selection of Fudge Brownies, Lemon Bars, Truffles and Raspberry Shortbread Cookies V
Iced Tea
Lemonade
Ice Water

Have a special breakfast in mind? Custom breakfast packages are available upon request.
### Lunch Buffets

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Freshly Baked Cookies to include Chocolate Chip &amp; Oatmeal Raisin</td>
<td></td>
</tr>
<tr>
<td>Balsamic Dressing</td>
<td></td>
</tr>
<tr>
<td>Pizza Party</td>
<td>14</td>
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<tr>
<td>Sliced Orange Infused Spa Water and Ice Water</td>
<td></td>
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<tr>
<td>Simple Sandwich Buffet</td>
<td>12</td>
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<tr>
<td>Deli-Style Sandwich Buffet</td>
<td>17</td>
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<tr>
<td>Soup Buffet</td>
<td>14</td>
</tr>
<tr>
<td>Three-Fish Meal Buffet</td>
<td>22</td>
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<tr>
<td>Three-Bean Meal Buffet</td>
<td>19</td>
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<tr>
<td>Soup and Salad Buffet</td>
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<tr>
<td>Soup Bar</td>
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<tr>
<td>Soup Bar</td>
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<tr>
<td>Three Del-Style Sandwiches &amp; Soup Buffet</td>
<td>22</td>
</tr>
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<td>Assorted Freshly Baked Cookies to include Chocolate Chip &amp; Oatmeal Raisin</td>
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<tr>
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<tr>
<td>Balsamic Dressing</td>
<td></td>
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<tr>
<td>Salad Bar</td>
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<tr>
<td>Salad Bar</td>
<td>14</td>
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<tr>
<td>Three Fresh Salads of your Choosing</td>
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</tbody>
</table>

### Fresh Salad Selections

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Seasonal Fruit Salad</td>
<td></td>
</tr>
<tr>
<td>Hearts of Romaine - Avocado, Tomatoes, Cucumber, Bacon, Hint of Red Onion, and Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td>Strawberry Spinach Salad - Fresh Strawberries, Organic Baby Spinach, Feta Cheese, Candied Walnuts, and Mint of Red Onions with Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Salad - Spinach &amp; Romaine Lettuce Mix, Feta Cheese, Cucumber, Tomatoes, Roasted Bell Peppers, Olives, Mint, and Hint of Red Onions</td>
<td></td>
</tr>
<tr>
<td>Chinese Chicken Salad - Asian Lettuce Mix, Chicken Breast, Sweet Peas, Fresh Mint, Shredded Carrots, Hint of Green Onion, Tangerine Slices, and Miso Mushrooms Tossed with Sesame Ginger Dressing</td>
<td></td>
</tr>
<tr>
<td>Antioxidant Salad - Organic Spinach, Cucumber, and Mint of Red Onions with Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Quinoa Spinach Salad - Fully-Cooked Quinoa, Black Beans, Organic Baby Spinach, Shredded Carrots, Tomatoes, Cucumber, Green Peas, Hint of Red Onions with Honey Mustard Dressing</td>
<td></td>
</tr>
<tr>
<td>Tuna Salad - Romaine and Spinach Topped with Roasted Corn, Avocado, Cherry Tomatoes, Sliced Almonds, Cilantro, Black Beans, Grilled Mixed Cheese, Sour Cream, and Tortilla Chips with Chipotle Ranch Dressing</td>
<td></td>
</tr>
<tr>
<td>Antioxidant Salad - Spinach, Cucumber, and Mint of Red Onions with Balsamic Vinaigrette</td>
<td></td>
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<tr>
<td>Red Bell Pepper Salad - Spring Mix, Sliced Strawberries, Dried Cranberries, Walnuts, Feta or Cabbage Cheese, Hint of Red Onions, and Balsamic Vinaigrette Dressing</td>
<td></td>
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<tr>
<td>Caesar Salad - Diced Romaine, Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing</td>
<td></td>
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<tr>
<td>Hearts of Palm Salad - Sliced Artichokes and Black Olives</td>
<td></td>
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<tr>
<td>Mushroom Salad - Marinated White Button Mushrooms and Fraise Spinach with Lemon Sour Cream Dressing</td>
<td></td>
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<tr>
<td>Butter Lettuce Salad - Grapefruit, Jicama, Orange Segments, Shaved Fennel and Cilantro Vinaigrette</td>
<td></td>
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<tr>
<td>Anguila Salad - Roasted Red Peppers, White Beans, and Red Onions with Red Wine Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Baby Spinach Salad - Olives and Cherry Tomatoes with Grain Mustard Balsamic Dressing</td>
<td></td>
</tr>
<tr>
<td>Jicama and Mango Salad - Coconut Milk, Lime Juice and Mint</td>
<td></td>
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<tr>
<td>Grilled Eggplant Salad - Red Bell Pepper and Zucchini with Zatar and Mint &amp; Roasted Garlic Aioli</td>
<td></td>
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<tr>
<td>Roasted Fingerling Potato Salad - Curried Yogurt Dressing</td>
<td></td>
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<tr>
<td>Potato Salad - Baby Yukon Potatoes with Salsa Verde</td>
<td></td>
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<tr>
<td>Rotini Pasta Salad - Pasta with Walnuts, Blue Cheese and Mixed Herb Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Moroccan Carrot Salad - Roasted Cumin Seeds and Raisins Tossed with Olive Oil, Lemon Juice and Cilantro</td>
<td></td>
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<tr>
<td>Three-Bean Squash Salad - Candy-Striped Beans and Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Curry Salad - Chicken, Grapes, and Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Reassembled Squash Salad - Olive Oil, Lemon Juice and Cilantro</td>
<td></td>
</tr>
<tr>
<td>Korean Beef Salad - Roasted Red Onions and Red Wine Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Edamame Salad - Orzo, Feta Cheese and Tofu</td>
<td></td>
</tr>
<tr>
<td>Grilled Radicchio - Endive, Arugula, Persimmon, Pomegranate, Cara Cara Navel, Feta Cheese, Honey Balsamic Vinaigrette</td>
<td></td>
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<tr>
<td>Bibb Lettuce Salad - Shaved Fennel, Cherry Tomatoes with a Fennel Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Romaine Heart Salad - Garbanzo Beans, Cucumber, Olives and Feta Cheese</td>
<td></td>
</tr>
<tr>
<td>Mixed Baby Lettuce Salad - Tri-Colored Lettuces, Cilantro, Black Beans, and Mint of Red Onions with Balsamic Vinaigrette Dressing</td>
<td></td>
</tr>
<tr>
<td>Baby Anguila Salad - Roasted Corn, Quinoa Fresco and Spiced Lime and Cilantro Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Tortellini Salad - Red Wine Vinaigrette Dressing</td>
<td></td>
</tr>
<tr>
<td>Pesto Tortellini Salad - Fresh Mozzarella and Sliced Cherry Tomatoes</td>
<td></td>
</tr>
<tr>
<td>Italian Tortellini Salad - with Black Olives, Arugula Hearts, Diced Red Onion, Diced Bell Pepper, Basil, Parmesan and Italian Dressing</td>
<td></td>
</tr>
<tr>
<td>Thai Cucumber Salad - Cashew Chili Vinaigrette Dressing</td>
<td></td>
</tr>
<tr>
<td>Deviled Egg Potato Salad</td>
<td></td>
</tr>
<tr>
<td>Kale and Anguila Salad - Tri-Colored Quinoa, Cherry Tomatoes, Carrots, Cucumber, Roasted Almond with a Lemon and Cumin Scented Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>
Fresh Salad Selections

Roasted Beet Salad - Mixed Greens, Shaved Fennel, Laurel Chanel Goat Cheese, Citrus Segments and Balsamic Vinaigrette V GF
Baby Spinach and Roasted Squash Salad - Toasted Pepitas, Pomegranate and Champagne Vinaigrette VGF
Little Gem Lettuce Salad - Citrus, Pomegranate and Honey Vinaigrette VGF
Wild Arugula Salad - Black Mission Figs, Marcona Almonds and Red Wine Vinegar-Honey Vinaigrette VGF
Baby Mixed Lettuce Salad - Dates, Marcona Almonds and Dried Cherries with a Spiced Red Wine Vinaigrette VGF
Asian Chicken Salad - Wasabi Dressing VGF
Mixed Green Salad - Cherry Tomatoes, Shaved Carrots and Balsamic Vinaigrette VGF
Pickled Cucumber Salad - Roasted Radishes, Frisée, Shaved Baby Fennel with a Citrus Vinaigrette VGF
Three Bean Salad - Baby Arugula, Champagne and Herb Vinaigrette VGF
Bruschetta Salad - Burrata Cheese, Marinated Sliced Mushrooms, Pickled Shallots and Cherry Vinaigrette VGF
Iceberg Lettuce Wedge Salad - Crumbled Blue Cheese, Cherry Tomatoes, Bacon, Brioche Croutons and Chives
Roasted Beet Salad - Frisée and Pumpkin Seeds Dressed with an Avocado Crème Fraiche Dressing V GF
Edamame and Baby Shiitake Mushroom Salad - Sesame Vinaigrette VGF GF
Shredded Mango and Carrot Salad - Cherry Tomatoes, Bean Sprouts, Long Beans, Citrus and Mint Vinaigrette VGF GF
Quinoa Salad - Seasonal Grilled Vegetables, Blistered Cherry Tomatoes, Fine Herbs, Toasted Almonds and Charred Red Onion Dressing V GF
Sauteed Broccolini Salad - Shiitake Mushrooms with Sesame Vinaigrette VGF GF
Farro Salad - Spiced Dates, Pickled Red Onions, Roasted Zucchini, Squash and a Cumin Scented Lemon Vinaigrette VGF GF
Farro and Barley Salad - Roasted Vegetables, Spiced Dates and Pickled Red Onions VGF
Ruby Beet and Carrot Salad - Watercress and a Pomegranate Mint Dressing VGF GF
Quinoa and Wild Rice Salad - Black Beans, Cumin and Cilantro-Lime Vinaigrette VGF GF
Cucumber and Cherry Tomato Salad - Pickled Red Onions, Shaved Carrots with a Cumin Yogurt Dressing V GF
Red Skin Potato and Green Bean Salad - Crème Fraiche Champagne Pepper Vinaigrette and Pickled Shallots V GF
Fresh Mozzarella and Cherry Tomato Salad - Marinated Artichokes, Green Olives and Balsamic Vinaigrette VGF GF
Grilled Asparagus Salad - Cherry Tomatoes and Garlic Croutons VGF
Israeli Couscous Salad - Roasted Seasonal Vegetables and a Lemon Herb Vinaigrette VGF
Herbed Orzo, Cherry Tomato and Baby Spinach Salad VGF
Spicy Shaved Raw Beet and Carrot Salad - Radishes and Toasted Hazelnuts VGF GF
Yukon Gold Potato Salad - Sour Cream, Shaved Corn and Melted Leeks V GF
Shaved Brussels Sprout Salad - Smoked Almonds, Cilantro and Basil VGF GF
Mexican Chopped Salad - Chopped Bell Peppers, Chopped Red Onions, Corn, Black Beans and Cilantro with an Olive Oil, Lime Juice and Honey Dressing
Chicken Caesar Pasta Salad - Cubed Chicken, Diced Romaine, Tri-Colored Pasta, Croutons, Parmesan and Caesar Dressing
Zucchini and Goat Cheese Salad - Fresh Spinach, Chickpeas and Italian Herb Dressing V GF
Sargent Salad - Roasted Cherry Tomatoes, Arugula and Sorghum V GF
Farro and Squash Salad - Diced Squash, Pomegranate and Pesto Dressing V GF
BLT Pasta Salad - Romaine, Bacon Bits, Bowtie Pasta, Cherry Tomatoes, and Herb Dressing
Chickpea Salad - Diced Cucumbers, Sliced Tomatoes and a Lemon-Dill Dressing V GF
Asian Ramen Salad - Shredded Carrots, Shredded Lettuce, Sliced Almonds, Green Onions and Sesame-Soy Dressing VGF
Classic Cobb Salad - Romaine and Baby Gem Lettuce, Cherry Tomatoes, Avocado, Applewood Smoked Bacon, Hard Boiled Egg, Blue Cheese, Herbs and Champagne Vinaigrette GF
California Cobb - Green mix and Romaine Lettuce, Hard Boiled Egg, Blue Cheese, Corn, Avocados, Tomatoes, and Bacon GF
Chef Salad - Turkey, Bacon, Ham, Cucumber, Tomatoes, Swiss and Cheddar Cheese, Hard Boiled Egg, Black Olives, Parsley, over your choice of Lettuce with Ranch Dressing** GF

**Add $2/per person

Deli-Style Sandwich Selections

Turkey and Swiss with Cranberry Aioli on a French Roll
Smoked Turkey, Swiss, Green Leaf Lettuce and Tomato with Light Mustard and Mayo Spread on a French Roll
All Natural Turkey Breast, Avocado, Tomato, Green Leaf Lettuce, Provolone Cheese, Cream Cheese Spread on Wheat Bread
Turkey, Italian Salami, Provolone Cheese, Mozzarella Cheese, Sliced Pepperoncini, Black Olives, Tomato and Romano Lettuce, Topped with Balsamic Vinaigrette Aioli on a French Roll
Roast Turkey with Pepper Jack Cheese & Avocado on Herb-Crusted Focaccia Bread
California Club with Smoked Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce and Tomato on Baguette
Tender Chicken Breast, Mixed with Mayonnaise, Celery, Apples, Cranberries, Plus Lettuce and Tomato
Cilantro Chicken with Chipotle Aioli and Queso Fresco on a French Roll
Ham, Salami, Prosciutto and Provolone with Italian Dressing on a Sourdough Roll
Chicken Dill Salad with Butter Leaf Greens on Wheat Bread
Grilled Chicken, Swiss and Provolone Cheese, Bacon, Lettuce, Tomato, Hint of Red Onion, and Light Ranch Dressing on a French Roll
Teriyaki Chicken, Teriyaki Sauce, Pineapple and Jack Cheese on a Sourdough Roll
Grilled Chicken with Cilantro Pesto Sauce, Roasted Bell Peppers, Spinach and Feta Cheese, Sun-Dried Tomatoes on Five Grain Sliced Bread
Chipotle Chicken Breast, Fontina Cheese, Chipotle Sauce, Sliced Green Onions on a Sourdough Roll
BBQ Chicken, Lettuce, Tomato, Sliced Red Onion and Tangy BBQ Sauce on a Sourdough Roll
Traditional Ham and Swiss with Whole Grain Mustard on Baguette
Ham and Cheddar on Baguette
Slow-Roasted Beef with Caramelized Onions and Mustard on Focaccia Bread
Roast Beef with Tangy BBQ Sauce, Lettuce, Tomato and Sliced Red Onion on a Sourdough Roll

Roast Beef with Horseradish Aioli, Tomato, Lettuce, Pickles, and Onions on Baguette
Roast Beef with Mustard Rosemary Aioli, Lettuce and Tomato on Five Grain Sliced Bread
Albacore Tuna with Mayonnaise, Shredded Carrots and Celery, and Hint of White and Black Pepper on Wheat Bread
Albacore Tuna Salad with Lettuce, Tomatoes and Avocado on a Sourdough Roll
Traditional BLT - Crispy Bacon, Lettuce, Tomato, with Sliced Fresh Avocado, Light Mayonnaise and Balsamic Vinaigrette on Five Grain Sliced Bread
Roasted Yellow Squash, Zucchinis, Bell Pepper, Onion, Fresh Mozzarella Cheese, Tomato and Spinach, Glazed with Olive Oil Balsamic Sauce on a French Roll V VGN
Portobello Mushroom, Avocado, Angula and Garlic Parsley Aioli on Wheat Bread V
Tomato, Fresh Mozzarella, and Olive Tapenade on Baguette V
Zatar Eggplant, Roasted Bell Peppers, and Roasted Bell Pepper Hummus on Five Grain Sliced Bread V VGN
Roasted Portobello Mushroom with Pepper Jack Cheese, Angula, and Roasted Red Pepper Aioli on a Roll V
Cucumber, Tomato, Avocado and Pesto Shoots on Wheat Bread V VGN
Grilled Eggplant and Peppers, Roasted Tomatoes and Pesto on a Wheat Roll V VGN
Grilled Veggies, Black Olives, Plain Hummus, Avocado and Shredded Carrots with a Garlic Sauce on Sourdough Roll V VGN
Tomato Basil Avocado Veganaise Mustard V VGN GF
Angula White Bean V VGN GF
Vegan Cheese - Red Pepper Hummus Baby Kale V VGN GF
Portobello Lemon Hummus Wild Argula V VGN GF
BBQ Tempeh and Slow V VGN GF

Gluten-Free Bread is Available Upon Request
Plant Based Option is Available Upon Request
Soup Selections

Chili with Bell Peppers and Grilled Onions, Served with Cheddar Cheese V GF
Thai Basil and Vegetable Yellow Curry Soup V GF
Hot and Sour Soup V
Hearty Vegetable Barley Soup VGN GF
Butternut Squash Soup V GF VGN
Broccoli and Cheddar Soup V GF
Broccoli Soup V VGN GF
Split Pea Soup with Bacon Bits GF
Wonton Soup V VGN
Tomato Soup V VGN GF
Chicken Noodle Soup
Bean Sprout and Tofu Soup V VGN GF
Tuscan White Bean Soup with Kale and Farro V VGN GF
Italian Vegetable Stew with White Beans, Tomato, Kale and Barley V VGN GF
Toasted Farro Soup with Escarole, Parmesan and Cannellini Beans V GF
Black Bean Soup with Roasted Pablano Chiles V VGN GF
Curry and Ginger Carrot Soup V VGN GF
Wild Mushroom Soup with Sherry Wine and Parmesan V GF
Masala Vegetable Stew with Seasonal Vegetables in a Light Curry Sauce V GF
Nantes Carrot Soup with Roasted Vegetable V VGN GF
Hot and Sour Soup with Soft Tofu, Scallions and Shiitake Mushrooms V VGN
Clam Chowder with Yukon Potato, Fennel and Sweet Onions V
Beluga Lentil, Mushroom and Organic Tofu Stew V VGN GF
Black Bean Tortilla Soup with Crispy Tortillas Strips V GF
Wild Mushroom Soup with Leeks V GF
Tomato Bisque V GF
Japanese Clear Onion Soup with Sliced Mushrooms V GF
Italian Orzo Spinach, Carrot and Tomato Soup V
Creamy Asparagus and Parmesan Soup V GF
Potato Leek Soup V VGN GF
Ginger Carrot Soup V VGN GF
Sweet Potato Chipotle Soup V VGN GF
Moroccan Lentil Soup V VGN GF
Split Pea Kale Soup V VGN GF

Gourmet Boxed Lunches

Choose up to three of the following options:

*Groups of 40 or less may choose up to 2 box varieties

Shaved Beef Tenderloin, Whole Grain Mustard & Caper Potato Salad, Tomato Cardamom Chutney, Baby Leaf Salad, Sliced Fruit & Berries, and a Mini French Macaron
Rosemary-grilled Chicken Breast with Shredded Carrot Cilantro-Raisin Lime Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Mini French Macaron
Herb-grilled Salmon, Quinoa Black Rice Salad with Tamarind Ginger Dressing, Sesame Slaw, Sliced Fruit & Berries, and a Mini French Macaron
Entrée-Sized Chef Salad, Whole Grain Roll with Butter, Sliced Fruit & Berries, and a Mini French Macaron
Entrée-Sized Classic Cobb Salad, Whole Grain Roll with Butter, Sliced Fruit & Berries, and a Mini French Macaron
Entrée-Sized California Cobb, Whole Grain Roll with Butter, Sliced Fruit & Berries, and a Mini French Macaron
French Lentil Salad with Grilled Tofu, Green Bean Sundried Tomato Olive Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Vegan Cookie

Includes a Selection of:

Bottled Alhambra Water & Pepsi, Diet Pepsi, Sierra Mist, Mugs Root Beer, Dr. Pepper, 12oz

Simple Boxed Lunch

Deli-style Sandwich Bagged Lunch

*Groups of 40 or less may choose up to 2 box varieties

Three Deli-style Sandwiches of Your Choosing [one style in each bag]
Fresh Green Salad with assorted Vegetables Toppings with Balsamic Dressing
Individual Bag of Chips
Golden Delicious Apple
Freshly-baked Chocolate Chip Cookie
Bottle of Ice Water
Hot Buffet

<table>
<thead>
<tr>
<th>Description</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Poultry Entrée and One Vegetarian Entrée</td>
<td>24</td>
</tr>
<tr>
<td>One Pork Entrée and One Vegetarian Entrée</td>
<td>24</td>
</tr>
<tr>
<td>One Seafood Dish and One Vegetarian Entrée</td>
<td>30</td>
</tr>
<tr>
<td>One Beef Entrée and One Vegetarian Entrée</td>
<td>30</td>
</tr>
<tr>
<td>One Poultry Entrée, One Vegetarian Entrée and One Seafood, Beef, or Pork Entrée</td>
<td>32</td>
</tr>
<tr>
<td>Premium Selection Entrée, One Vegetarian Entrée and One Seafood, Beef, or Pork Entrée</td>
<td>40</td>
</tr>
</tbody>
</table>

Each Menu Includes:
- One Salad of your Choosing
- Your Choice of Two Sides
- One Dessert Offering of your Choosing
- Lemonade, Iced Tea and Ice Water

Beef Entrées

- Grilled Flank Steak with Green Peppercorn Sauce
- Roast Beef and Gravy
- Slow Roasted Beef brisket with Oven-Roasted Tomatoes
- Beef Stroganoff with Mushrooms, Egg Noodles and Sour Cream Gravy
- Rosemary Garlic Beef Roast
- Korean Style Beef Short Ribs
- Braised Beef brisket with Caramelized Onions and Chili
- Charred Flank Steak with Soy, Garlic and Coriander on a Bed of Spinach
- Wood Grilled Churrasco with Bitter Orange-Toasted Garlic Mayo
- Grilled Korean Beef Flank Steak with a Roasted Garlic Hosin Sauce and Charred Onions
- Chili and Smoked Paprika Rubbed Tri-Tip with a Caramelized Sweet Onion Demi
- Marinated Flank Steak with Green Peppercorn Demi
- Slow Cooked Beef Stew with Yukon Potatoes, Spanish Olives, Fennel and Leeks

Poultry Entrées

- Garlic & Rosemary Herbed Chicken
- Traditional Chicken Lasagna
- Indian Chicken Masala
- Baked Teriyaki Chicken
- Chicken Parmesan
- Crispy Southern Fried Chicken
- Brown Beer-baked Chicken
- Curried Chicken
- Tangerine-glazed Chicken
- Lemon Rosemary Chicken
- Thai Green Chicken Curry
- Maple Chipotle Chicken
- Roast Turkey with Gravy
- BBQ Chicken
- Chicken Enchiladas
- Chicken Cacciatore
- Italian Chicken Marsala
- Chicken with Wild Mushrooms
- Honey Garlic Chicken Tenders
- Coconut Chicken Thai Yellow Curry
- Indian Chicken Tikka Masala
- Orange-Honey Glazed Turkey
- Grilled Chicken Paillard with Hazelnut Romesco Sauce

Pork Entrées

- Honey-Roasted Ham with Spicy Whole Grain Mustard
- Baby-Back Ribs with a Honey-Bourbon BBQ Sauce
- Roasted Pork Tenderloin with Whole Grain Mustard Demi
- Chili and Paprika Rubbed Pork Tenderloin with Mustard and Citrus Butter

Poultry Entrées

- Kung Pao Chicken
- Buttermilk Roasted Chicken
- Honey Sesame Chicken
- Chicken Tamales
- Buttermilk Fried Chicken with Thai Chili Glaze
- Maple Brined Mary’s Chicken Breast, Butternut Caponata, Crispy Sage Leaves
- Crispy Fried Chicken
- Applewood Smoked Turkey Breast with Cider Bourbon Gravy
- Sliced Moroccan Chicken with Green Olives, Preserved Lemon and Yogurt
- Sweet and Sour Pepper Chicken with Charred Scallion and Garlic Chili Sauce
- Indian Butter Chicken with Red Chili, Tomato and Yogurt
- Grilled Yucatan Chicken with Orange Guajillo Glaze
- Grilled Mary’s Chicken Breast with a Caramelized Fennel and Roasted Garlic Sauce
- Whole Roasted Chicken with Garlic, Thyme and Lemon
- Pan Roasted Mary’s Chicken with Roasted Bell Peppers, Onions and Garlic
- Thai Fried Chicken with Hot and Sour Sauce, Mint and Salted Mango
- Teriyaki Chicken Thighs with Toasted Sesame Seeds and Scallions
- Moroccan Spiced Whole Roasted Chicken with Preserved Lemons
- Grilled Chicken Breast with Olives, Tomato and Charred Lemon
Seafood Entrées

Chilled Poached Salmon with Cucumber Dill Salsa (seasonal) GF
Mixed Seafood Paella with Sausages, Peppers, Celery, Spanish Onions, and Spanish Rice GF
Grilled Salmon with Spicy Mango Salsa (seasonal) GF
Grilled Salmon with a Mild Pineapple Cilantro Salsa (seasonal)
Lobster Ravioli in a Saffron Cream Sauce
Lemon Shrimp with Angel Hair Pasta
Garlic Herb Roasted Salmon GF
Cilantro Lime Honey Salmon GF
Honey-Mustard Baked Salmon GF
Parsley-Herb Baked Salmon GF
Almond Crusted Salmon
Cajun Salmon GF
Asian BBQ Salmon GF
Beef Tenderloin with a Shitake Mushroom Sauce
Peppercorn Crusted Beef Tenderloin with Honey Glazed Cippolini Onions GF
Pan Seared Whitefish with Kalamata Olive and Tomato-Herb Verde
Grilled Swordfish with Butternut Squash Caponata and Albequino Olive Oil GF
Seared Salmon with a Saffron Tomato Cream Sauce and Blistered Cherry Tomatoes GF
Grilled Salmon with Roasted Garlic Fennel Sauce, Shave Baby Fennel and Heriloom Tomatoes GF

Premium Entrées

Grilled Halibut with Cilantro Garlic Butter GF
Seafood Fettuccine with Herb-Crème Sauce
NY Strip Steak with a Red and Yellow Pepper Relish GF
Meyer Lemon Halibut with Garlic Cream Sauce
Grilled Shrimp with a Zesty Tomato Sauce
Grilled NY Strip Steak with Wild Mushrooms and Red Wine Demi
Grilled Hanger Steak with Caramelized Onion and Green Peppercon Demi
Peppercorn Crusted Beef Tenderloin with Honey Glazed Cippolini Onions GF
Beef Tenderloin with a Shiitake Mushroom Sauce
Sautéed Shrimp with Garlic, White Wine and Chives GF
Grilled Salmon Fillet with Artichoke and Green Olive Tapenade GF
Seafood Paella with Chicken, Gulf Prawns, Saffrito, Chorizo, Sweet Peas and Grilled Lemons GF
Green Curry Spiced Prawns with Coconut, Thai Basil and Lemongrass GF
Prawns Stir-Fried with Asparagus, Oyster Mushrooms, Ginger, Garlic, Chili and Soy GF
Grilled Marinated Shrimp with Butternut Squash and Toasted Pumpkin Seeds GF
Miso Glazed Cod with Ginger Dashi Broth, Shiitake and Charred Scallions
Sesame and Ginger Glazed Salmon with Charred Pineapple, Jicama and Snap Peas GF
Grilled Salmon Fillet with a Citrus Cream Sauce and Slow Roasted Cherry Tomatoes GF
Cedar Planked Salmon with Grilled Lemons and Italian Salsa Verde GF
Grilled Salmon Fillet with a Charred Stone Fruit Agrodulce GF
Pan Seared Whitefish with Kalamata Olive and Tomato-Herb Salsa GF
Lightly Smoked Salmon Fillet with Cherry Tomatoes and Grilled Artichokes GF

Vegetarian Entrées

Traditional Eggplant Parmesan
California Lasagna with Artichokes and Wild Mushrooms
Traditional Baked Ziti
Butternut Squash Ravioli with Sage Asiago Cream Sauce
Cheese Tortellini with Pomodoro Cream Sauce
Jambalaya
Cheese Enchiladas GF
Cheese Tamales GF
Masala with Chickpeas GF
Wild Mushroom Ravioli with a Crème Fraiche Cream Sauce, Shaved Parmesan and Herbs
Chilled Poached Salmon with a Saffron Cream Sauce, Shaved Parmesan and Herbs

Vegan Entrées

Bok Choy with Julienne Vegetables and a Sweet Chili Sauce GF
Ratatouille with Eggplant, Squash, Peppers and a Spicy Tomato Sauce GF
Five Bean Stew GF
Penne Pasta Tossed in Light Tomato Sauce GF
Grilled Eggplant with Garlic and Ginger Sauce GF
Pasta Fagioli GF
Cashew Curry, Sliced Green Beans, Mushrooms and Onions GF
Pesto Pasta with Spinach, Edamame, Toasted Almonds and Lemon Chili GF
Grilled Portobello Mushroom Steaks with Mixed Herbs GF
Spaghetti with Fresh Tomato and Pine Nuts GF
Lentils with Spinach and Roasted Corn GF

Plant Based Entrées

Plant Based Protein Option:
- Grilled Tofu
- Garden Chicken Strips
- Garden Beef Strips
- Tempah
- Sayur Aso
- Crumble Beyond Meat

Plant Based Entrée Option:
- Vindaloo with Peas and Potatoes
- Japanese Eggplant Szechuan Sauce
- Fajitas with Onions and Peppers

Plant Based Protein Option:
- Mole tossed with Roasted Cauliflower, Pumpkin Seed and Olive Oil
- Braised Yukon Potato in Thai Yellow Curry
- Italian White Bean Ragout with Rosemary and Kale GF
- Chinese Stir Fry with Broccoli and Ginger Mushrooms Tamari Chili Sauce
- Three Bean Chili
- Sweet and Sour Sauce with Pineapple and Peppers
- Singapore Noodles with Baby Bok Choy and Sprouts
- Korean Bulgogi Sauce with Mushroom and Onion
- Jambalaya
- Tempeh and Shiitake Mushroom
- Filipino Adobo with Onions and Jalapenos Tomari and Vinegar
**Hot Sides**

<table>
<thead>
<tr>
<th>Item</th>
<th>VGF</th>
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<tbody>
<tr>
<td>Sweet Potato &amp; Cauliflower Mash</td>
<td>V GF</td>
</tr>
<tr>
<td>Caramelized Onions and Broccoli</td>
<td>V GF</td>
</tr>
<tr>
<td>Green Beans and Toasted Almonds</td>
<td>V VGN GF</td>
</tr>
<tr>
<td>Steamed Asparagus</td>
<td>V VGN GF</td>
</tr>
<tr>
<td>Roasted Asparagus with Garlic Butter and Fresh Pepper</td>
<td>** V GF</td>
</tr>
<tr>
<td>S-Spice Carrots</td>
<td>V GF</td>
</tr>
<tr>
<td>Grilled Patti Pan Vegetables</td>
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<tr>
<td>Spinach Mushroom Gratin</td>
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</tr>
<tr>
<td>Honey Butter Carrots and Sugar Snap Peas</td>
<td>V GF</td>
</tr>
<tr>
<td>Spinach Sauteéd in Garlic Olive Oil</td>
<td>V GF</td>
</tr>
<tr>
<td>Roasted Zucchini and Butternut Squash</td>
<td>V VGN GF</td>
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<tr>
<td>Fresh Corn-on-the-Cob with Butter</td>
<td>V GF</td>
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<tr>
<td>Roasted Okra with Traditional Southern Spices</td>
<td>V VGN GF</td>
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<tr>
<td>Roasted Yams</td>
<td>V GF</td>
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<tr>
<td>Broccoli Florets with Butter, Salt and Pepper</td>
<td>V GF</td>
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<tr>
<td>S-Roasted Broccoli, Carrots, Green Beans, Sugar Snap Peas, and Red Peppers with Sesame Seeds and Soy Sauce</td>
<td>V VGN GF</td>
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<tr>
<td>S-Roasted Szechuan Green Beans &amp; Shiitake Mushrooms</td>
<td>V VGN GF</td>
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<tr>
<td>Garlic Sauteéd Kale</td>
<td>V GF</td>
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<tr>
<td>Roasted Garlic Cauliflower</td>
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<tr>
<td>Roasted Garlic</td>
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<tr>
<td>Stir-Fried Swiss Chard, Garbanzo Beans and Fresh Tomatoes</td>
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<tr>
<td>Indian Spiced Cauliflower</td>
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<tr>
<td>Roasted Carrots and Parsnips</td>
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<tr>
<td>Oven Roasted Zucchini with Garlic Lemon and Parmesan</td>
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<tr>
<td>Spinach Gratin</td>
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<tr>
<td>Italian Roasted Mushrooms and Seasonal Veggies</td>
<td>V VGN GF</td>
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<tr>
<td>Roasted Carrots and Parsnips</td>
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<tr>
<td>Spinach Gratin</td>
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</tbody>
</table>

**Available in Spring and Summer only, out of season additional $3/pp**
Dessert À La Carte

- Assorted Fondant Petit Fours
- Individual Mixed Fruit Tarts with Seasonal Berries and Fruits
- Freshly-Baked Chocolate Chip, Snicker Doodle, Sugar and Oatmeal Raisin Cookies
- Individual Crème Brûlée
- Milk Chocolate and White Chocolate-Layered Mousse Cups
- Individual Apple Crisps
- NY-style Cheesecake Slice with a Mixed Berry Compote
- Individual Apple, Pumpkin, and Pecan Pies
- Chocolate Layer Cake Slice
- Whoopee Pies
- Individual Chocolate Tarts
- Individual French Pear Tarts
- Tiramisu Cups
- Bite Size Shortbread Cookies and Assorted Truffles
- Key Lime Tarts
- Assorted Mini Cheesecake Bites
- Banana Cream Pie
- Apple Pie Tarts
- Blueberry Bars
- Amaranth Bars
- Green Tea Tarts
- Cannoli
- Baklava
- Salted Caramel Apple Pie Bars
- Strawberry Crumb Bars
- S’mores Cupcakes
- Honey Poached Pears
- Lemon Cheesecake Mousse Cups
- Raspberry Cheesecake Mousse Cups
- Cheesecake Bites and Brownie Bites
- Peaches and Cream Bars
- Vegan Chocolate Chip Cookies
- Vegan Oatmeal Raisin Cookies
- Vegan Snickerdoodle Cookies

Afternoon Refreshments

- Seasonal Whole Fruit Basket (25 pieces) ......................................................... 40
- Seasonal Whole Fruit Basket (50 pieces) ........................................................... 75
- Individual Compostable Cup of Jicama, Sliced Bell Peppers, Sliced Carrots, Sliced Celery, Sugar Snap Peas, and Cherry Tomatoes with Roasted Red Pepper Hummus ................................................................. 5 (minimum order of 12)
- Individual Compostable Cup of Fresh Fruit Parfaits with Vanilla Greek Yogurt and Seasonal Berries, and Granola ................................................................. 6 (minimum order of 12)
- Individual Small Plates of Sliced Pepper Jack and Brie Cheeses, Marinated Olives, Dried Mixed Fruit and Almonds ................................................. 7 (minimum order of 12)
- Family-Style Plates of Sliced Swiss and Sharp Cheddar Cheeses, Green Olives, Mixed Nuts and Apple Slices ................................................................. 50 (each plate serves 10)
- Assortment of KIND Bars (per dozen) ............................................................. 24
- Amaranth Bars (per dozen) ............................................................................. 24
- Assortment of Nature Valley Granola Bars (per dozen) ......................... 22
- Individual Bags of M&Ms (per dozen) ............................................................ 22
- Individual Bags of Peanut M&Ms (per dozen) ............................................. 22
- Individual Organic Snack Packs (per dozen) ........................................... 22
- Trail Mix, Sea Salt & Apple Cider Vinegar, Coffee Almond Coconut Chews, Dark Chocolate Almonds, Oatmeal Raisin Chews, and Dark Chocolate Coconut Chews
- Individual Bags of Popcorn (per dozen) ....................................................... 20
- Individual Bags of Kettle Chips (per dozen) ............................................... 20
- Completreats Cookies (per dozen per flavor) ............................................. 36

Chocolate Chia, Cherry Almond, Banana Bread, Mocha Chip
**EVGR | Catering & Events**

### Sweets

<table>
<thead>
<tr>
<th>Description</th>
<th>Price Per Dozen</th>
<th>GF Options</th>
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<tbody>
<tr>
<td>Assorted Freshly-Baked Cookies&lt;br&gt;Shortbread, Snickerdoodle, White Chocolate Macadamia, Chocolate Chip, Oatmeal Raisin, Chocolate Cheesecake, and Lemon Frosting</td>
<td>22</td>
<td></td>
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<tr>
<td>Fudge Brownies</td>
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<tr>
<td>Lemon Bars</td>
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<tr>
<td>Raspberry Bars</td>
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<tr>
<td>Cheesecake Bars</td>
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<td>Apple Pie Tarts</td>
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<td>Blueberry Bars</td>
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<tr>
<td>Amaranth Bars V&lt;br&gt;GF</td>
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<tr>
<td>Salted Caramel Apple Pie Bars V</td>
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<tr>
<td>Strawberry Crumb Bars V</td>
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<tr>
<td>Coconut, Chocolate and Graham Cracker Wonderbars V</td>
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<tr>
<td>Peaches and Cream Bars V</td>
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<tr>
<td>Milk Chocolate Dipped Strawberries V&lt;br&gt;GF</td>
<td>28</td>
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<tr>
<td>Fondant Petit Fours V</td>
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<tr>
<td>French Macaroons V</td>
<td>28</td>
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<tr>
<td>Individual Assorted Fruit Mousse Cups V&lt;br&gt;GF</td>
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<tr>
<td>Red Velvet, Chocolate on Chocolate, or Vanilla Bean Cupcakes V</td>
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<tr>
<td>Whoopie Pies</td>
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<tr>
<td>Individual Key Lime Tarts V</td>
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<tr>
<td>Mini Key Lime Tarts V</td>
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<tr>
<td>Individual Green Tea Tarts V</td>
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<tr>
<td>Cannoli</td>
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<tr>
<td>Baklava V</td>
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<tr>
<td>S’mores Cupcakes V</td>
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<tr>
<td>Lemon Cheesecake Mousse Cups V&lt;br&gt;GF</td>
<td>28</td>
<td>GF</td>
</tr>
<tr>
<td>Raspberry Cheesecake Mousse Cups V&lt;br&gt;GF</td>
<td>28</td>
<td>GF</td>
</tr>
<tr>
<td>Vegan Chocolate Chip Cookies V&lt;br&gt;VGN</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>Vegan Oatmeal Raisin Cookies V&lt;br&gt;VGN</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>Vegan Snickerdoodle Cookies V&lt;br&gt;VGN</td>
<td>28</td>
<td></td>
</tr>
</tbody>
</table>

**"Specialty Cakes Available Upon Request"**

### Reception Platters

<table>
<thead>
<tr>
<th>Description</th>
<th>Price Per 25 or 50 Servings</th>
<th>GF Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudité Platter with Sun Dried Tomato Hummus &amp; Ranch Dressing V&lt;br&gt;GF</td>
<td>70/130</td>
<td></td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches V&lt;br&gt;VGN&lt;br&gt;GF</td>
<td>100/190</td>
<td>GF</td>
</tr>
<tr>
<td>Cubed Cheese Platter Cheddar, Pepper Jack, Swiss and Colby Jack V&lt;br&gt;GF</td>
<td>80/150</td>
<td></td>
</tr>
<tr>
<td>Gourmet Cheese Platter Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes &amp; Water Crackers Garnished with Dried Fruits V</td>
<td>100/190</td>
<td></td>
</tr>
<tr>
<td>Tea Sandwiches Platter with a Selection of Vegetarian Cucumber Salad, Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese</td>
<td>80/150</td>
<td></td>
</tr>
<tr>
<td>Gourmet Grilled Sausage Platter of Sweet, Polish, Spicy Italian Sausages with Assorted Breads, Mustards and Chutney</td>
<td>80/150</td>
<td></td>
</tr>
<tr>
<td>New Delhi's Display of Red Curry Lentil Dip, Raita (Yogurt, Cucumber and Mint), Cranberry Sweet Chilli Served with Pita Chips, Carrot &amp; Cucumber Sticks V&lt;br&gt;VGN</td>
<td>80/150</td>
<td>GF</td>
</tr>
<tr>
<td>Athens Display of Cucumber Feta Dip, White Bean Dip, Spinach Hummus and Pita Chips, Carrot &amp; Cucumber Sticks V&lt;br&gt;VGN</td>
<td>80/150</td>
<td></td>
</tr>
<tr>
<td>Mini Rosemary Brioche Sandwiches Platter with a Selection of Roasted Vegetable with Pesto Aioli, Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce</td>
<td>100/190</td>
<td></td>
</tr>
<tr>
<td>Thai Chicken Satay Platter with Peanut Sauce GF</td>
<td>100/190</td>
<td></td>
</tr>
<tr>
<td>Korean Beef Satay Platter with Ginger Soy Sesame Sauce GF</td>
<td>110/210</td>
<td></td>
</tr>
<tr>
<td>Grilled Rosemary-Lemon Chicken Skewers with Mixed Herb Aioli GF</td>
<td>110/210</td>
<td></td>
</tr>
<tr>
<td>Grilled Shrimp Platter with Chipotle Cilantro Lime Aioli GF&lt;br&gt;GF</td>
<td>140/270</td>
<td>GF</td>
</tr>
<tr>
<td>Classic Shrimp Cocktail Platter with Cocktail Sauce GF</td>
<td>140/270</td>
<td></td>
</tr>
<tr>
<td>Turkey Meatballs Served with BBQ Dipping Sauce</td>
<td>100/190</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken Wings with Hot Sauce and Ranch Dressing Served with Blue Cheese and Ranch</td>
<td>110/210</td>
<td></td>
</tr>
<tr>
<td>Antipasto Platter of Pizzerino, Marinated Oils, Olives, Salami, Capocollo, Prosciutto, Mortadella and Bresaola GF</td>
<td>140/270</td>
<td></td>
</tr>
<tr>
<td>Pinwheel Aram Sandwiches including Sliced Chicken with Cranberry Cream Cheese, Sliced Turkey with Chipotle-Mayonnaise, and Grilled Eggplant with Hummus</td>
<td>90/170</td>
<td></td>
</tr>
<tr>
<td>Caramelized Onion Dip with Toasted Crostini and Traditional Potato Chips V&lt;br&gt;GF</td>
<td>80/150</td>
<td></td>
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<tr>
<td>Warm Bacon and Cheddar Dip with Sliced Baguette V &lt;br&gt;VGN</td>
<td>80/150</td>
<td></td>
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<tr>
<td>Sweet Vidalia Onion Dip with Crostini V</td>
<td>80/150</td>
<td></td>
</tr>
<tr>
<td>Warm Baked Brie with Figs, Walnuts and Pistachios and Assorted Crackers V</td>
<td>110/210</td>
<td></td>
</tr>
<tr>
<td>Warm Brie En Croute with Cranberry Sauce and Assorted Crackers V&lt;br&gt;GF</td>
<td>110/210</td>
<td></td>
</tr>
<tr>
<td>Pretzel Bites with Warm Cheese Sauce V</td>
<td>80/150</td>
<td></td>
</tr>
<tr>
<td>Mini Brie Steak Sandwiches with Caramelized Onions and Fig on Sourdough</td>
<td>100/190</td>
<td></td>
</tr>
<tr>
<td>Bite Size Shortbread Cookies, Assorted Truffle, and Cheese Crumb Bites Platter, Garnished with Grapes and Strawberries V&lt;br&gt;VGN</td>
<td>100/190</td>
<td>GF</td>
</tr>
</tbody>
</table>
Passed Appetizers

<table>
<thead>
<tr>
<th>Price Per Person</th>
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</thead>
<tbody>
<tr>
<td>Two Passed Appetizers</td>
</tr>
<tr>
<td>Three Passed Appetizers</td>
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<tr>
<td>Four Passed Appetizers</td>
</tr>
<tr>
<td>Five Passed Appetizers</td>
</tr>
</tbody>
</table>

*Estimated 2 pieces per item per person

Honey, Apricot and Almond Goat Cheese on Crostini  V
Fig and Prosciutto Pizzetta Bite with Balsamic Drizzle  V
Wild Mushroom and Gruyere Bruschetta Bites  V
Caramelized Onion Tart with Gorgonzola and Brie  V
Beetroot, Goat Cheese and Hazelnut Tart Bites  V
Pear and Blue Cheese on Crostini  V
Spicy Lime Shrimp with Creamy Avocado-Cilantro Sauce  GF
Brie, Pomegranate and Basil Crostini  V
Crostini with Brie, Strawberries, Honey and Basil  V
Ricotta with Lemon, Basil and Honey Bruschetta  V
Kale and Leek Potato Bite  GF
Grilled Peach and Burrata Crostini  V
Ricotta Stuffed Figs, Honey and Almond Bites  GF
Butternut Squash, Pear and Ricotta Bruschetta with Sage Oil  V
Rosemary Chicken Skewers with Sicilian Tomato Jam  GF
Crissy Potato Cups with Whipped Gorgonzola and Seared Beef  V
Smoked Eggplant with Red Onion Marmalade and Olive Crostini  V
Sicilian Style Eggplant, Tomato Fennel Chutney and Charred Bread  V
Wild Mushroom Arancini with Crème Fraiche and Crispy Parsley  V
Crispy Pita Rounds with Roasted Garlic Hummus and a Sundried Tomato Tapenade VGN
Ginger and Horseradish Chicken Drummettes  GF
Rosemary Chicken Skewer with Sicilian Tomato Jam  GF
Chermoula Spiced Chicken with Grilled Nann and Minted Yogurt  GF
Tenyaki Chicken with Scallion with a Sesame Cup  GF
Crussy Potato Cups with Whipped Gorgonzola and Seared Beef  GF
Chili Ginger Prawns  GF
Beef

Grilled Beef Satay with a Peanut Dipping Sauce  GF
Mini Beef Wellingtons  GF
Mini Cucumber Cups with Poached Shrimp, Mango and Pickled Chili  GF
Grilled Salmon Skewer with a Soy and Ginger Glaze  GF
House Smoked Salmon, Cucumber Cups and Horseradish Cream  GF
Beef Risotto Fritter with Goat Cheese and Herbs  V
Grilled Crostini with Wild Mushrooms, Creme Fraiche and Thyme  V
Smoked Eggplant with Red Onion Marmalade and Olive Crostini  V
Mini Ratatouille Bites on Poppadum  V

Poultry

Thai Chicken Cakes with Sweet Chili Sauce
Masala Chicken Wings  GF
Honey Mustard Chicken Wings  GF
Panko Chicken with Plum Dipping Sauce
Thai Style Chicken Wings with Lemongrass-Mango Salsa  GF
Chicken Curry Puff

Vegetarian

Vegetarian Summer Roll with Cucumber-Peanut Sauce  V
Asparagus and Gruyere Quiche  V
Vietnamese Vegetarian Rice Paper Rolls  GF  V
Mini Cheese Quesadillas with Guacamole Dip  V
Mini Quiche  V
Spicy Vegetarian Potstickers  V
Vegetable Samosas  V
Spinach and Feta Spanakopita  V
Jalapeno Poppers  V

Seafood

Shrimp Ceviche Served with Wonton Chips & Cucumber Slices
Hawaiian Coconut Fried Shrimp with Sweet and Sour Dip
Mini Crab Cake with Lemon Pepper Aoli
Chilled Prawns with House-Made Cocktail Sauce  GF
Crab Cakes with Spicy Remoulade
Tenyaki Glazed Grilled Salmon Skewers  GF
Chili Ginger Prawns  GF

Lamb

Spicy Honey Glazed Lamb Rack Lollipops  GF

Hors d’Oeuvre Buffets

Choose One Item ................................................................. 6
Choose Two Items ................................................................. 9
Choose Three Items .............................................................. 12
Choose Four Items ............................................................... 15
Choose Five Items ................................................................ 18

*Estimated 2 pieces per item per person

Poultry

Thai Chicken Cakes with Sweet Chili Sauce
Masala Chicken Wings  GF
Honey Mustard Chicken Wings  GF
Panko Chicken with Plum Dipping Sauce
Thai Style Chicken Wings with Lemongrass-Mango Salsa  GF
Chicken Curry Puff

Vegetarian

Vegetarian Summer Roll with Cucumber-Peanut Sauce  V
Asparagus and Gruyere Quiche  V
Vietnamese Vegetarian Rice Paper Rolls  GF  V
Mini Cheese Quesadillas with Guacamole Dip  V
Mini Quiche  V
Spicy Vegetarian Potstickers  V
Vegetable Samosas  V
Spinach and Feta Spanakopita  V
Jalapeno Poppers  V

Seafood

Shrimp Ceviche Served with Wonton Chips & Cucumber Slices
Hawaiian Coconut Fried Shrimp with Sweet and Sour Dip
Mini Crab Cake with Lemon Pepper Aoli
Chilled Prawns with House-Made Cocktail Sauce  GF
Crab Cakes with Spicy Remoulade
Tenyaki Glazed Grilled Salmon Skewers  GF
Chili Ginger Prawns  GF

Beef

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

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Passed Appetizers  Continued

- Walnut Crostini, Blue Cheese Mousse, Port Poached Figs
- Blistered Cherry Tomato with Burrata on Grilled Crostini
- Wild Mushroom Arancini with Sonoma Goat Cheese
- Hoisin Braised Short Ribs with Scallion Pancakes and Sesame Crème Fraiche
- Smoked Duck Breast with Huckleberry Chutney and Brioche
- Mini Beef Tostada with Grilled Skirt and Chipotle Salsa
- Pulled Pork Tostada with Chipotle Crema, Cabbage Slaw and Cilantro
- Petite Grilled Cheese Brie Sandwich with Tomato Chutney
- Pecorino Custard on Focaccia with Wild Mushrooms
- Twice Baked Marble Potatoes with Aged Cheddar and Bacon
- Chipotle Shrimp Tostadas with Avocado Crema and Pico de Gallo
- Sesame Cones with Teriyaki Chicken Salad
- Tandoori Chicken with Mango Chutney served on Cumin Bread
- 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 Hanenasrash Aoli
- Sicilian Style Eggplant, Tomato Fennel Chutney and Charred Bread
- Crispy Potato Cups with Whipped Gorgonzola and Seared Beef
- Asian Style Crab Salad served on a Belgian Endive
- Smoked Salmon Crepe Wedges
- Poached Prawn with Avocado Salsa served on Tortilla Crisp
- House Smoked Salmon on Brioche
- Shaved Prosciutto with Vanilla-Fig Jam on Sourdough Point
- Prosciutto Wrapped Honeydew
- Spicy Lamb with Mango Chutney on Turkish Breads
- Sonoma Goat Cheese, Sundried Tomato and Tapenade Spread on Toasted Olive Bread
- Humboldt Fog Goat Cheese and Pumpkin Chili Jam on Toasted Walnut Bread
- Candy Stripe Beet and Goat Cheese Mousse on Herb Focaccia Point
- Goat Cheese, Tomato and Caramelized Onion Tart
- Herbed Goat Cheese on Brioche with Balsamic Roasted Pear
- Arancini Rice Balls with Pesto Dip
- Mini Mushroom Vol au Vents
- Mini Leek and Potato Tartlettes
- Roasted Purple Potato with Goat Cheese
- Wild Mushroom Risotto Croquette
- Fig and Feta Tart
- Mini Ratatouille Tart
- Wild Mushroom Arancini with Cream Fraiche and Crispy Parsley
- Crispy Pita Rounds with Roasted Garlic Hummus and a Sundried Tomato Tapenade