How to order catering in 3 easy steps:

1. Email mungercatering@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.

Munger 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 mungercatering@stanford.edu.

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

Non-Alcoholic Beverages

<table>
<thead>
<tr>
<th>Beverage</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 Lemons 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>Sliced Cucumber Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Lemonade Enhanced 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>

Hot Beverages

<table>
<thead>
<tr>
<th>Beverage</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:</td>
<td>0.50</td>
</tr>
<tr>
<td>Non-Fat Milk, Soy, Oat Milk or Almond Milk</td>
<td>0.50</td>
</tr>
<tr>
<td>Caramel 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>

* Prices do not include tax. If paying by check, Visa or MasterCard, an 16% 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.
Breakfast Buffet Packages

Munger Continental Breakfast 14

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

Enhanced Munger Breakfast Buffet 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
- Pâté of Smoked Salmon, Sliced Ham, Sliced Tomatoes, Sliced Cucumbers and Slices of Gruyere Cheese GF
- Whole Bananas V GF VGN
- Seasonal Diced Fruit Salad V GF VGN
- 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 GF VGN
- Organic Granola and Yogurt with Dried Fruit selection including Cranberries, Raisins and Apricots and 2% Milk V
- Sliced Avocado V GF VGN
- 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 Buffet Packages

Custom Breakfast Buffet

Price Per Person

Choose Three Items .............................................................. 17
Choose Four Items ............................................................... 20
Choose Five Items ............................................................... 23

Includes:
- Seasonal Diced Fruit Salad V GF VGN
- Freshly-Squeezed Orange Juice
- Starbucks Coffee and Decaffeinated Coffee & Assorted Teas with Sugar, Sweeteners and Half and Half
- Sliced Strawberry Infused Spa Water
- Ice Water

- Chorizo, Cheddar Cheese, Green Onions & Sour Cream Scrambled Eggs GF
- Spinach & Swiss Cheese Scrambled Eggs V GF
- Diced Ham, Bell Peppers and Onions Scrambled Eggs GF
- Mixed Vegetable (No Cheese) Scrambled Eggs V GF VGN
- Plain Scrambled Eggs V GF
- Salmon and Dill 4oz Frittatas GF
- Mushroom and Asiago Cheese 4oz Frittatas V GF
- Mixed Vegetable (No Cheese) 4oz Frittatas V GF
- Traditional Hash Browns with Hot Sauce and Ketchup V GF VGN
- Country Potatoes with Diced Onions and Bell Peppers, Hot Sauce and Ketchup V GF VGN
- Pancakes, Sweet Cream Butter and Maple Syrup V
- Breakfast Sausage Links GF
- Smoked Hickory Bacon GF
- Chicken Apple Sausage
- Seasonal Mixed Berry Salad V GF VGN
- Lox, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Gruyere Cheese and NY-Style Bagels with Butter, Jellies, and Assorted Cream Cheeses
- Smoked Salmon, Sliced Ham, Sliced Tomatoes, Sliced Cucumber and Slices of Gruyere Cheese and NY-Style Bagels with Butter, Jellies, Assorted Cream Cheeses and Sliced Cucumbers
- Steel-Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk V
- An Assortment of Freshly-Baked Poppy Seed-Lemon, Blueberry, Cranberry-Orange, Banana-Bran and Zucchini Muffins V
- An Assortment of Freshly-Baked Muffins, Croissants and Scones V
Breakfast Action Stations  $120 + 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, Diced 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 D dozen

Assorted Individual Yooplait Yogurts 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 VGN .......................................................... 24
Assorted Granola Bars V VGN .......................................................... 20
NY-Style Bagels with Butter, Jellies, and Assorted Cream Cheeses V 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 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 GF VGN ......................................... 40/75
Plain Scrambled Eggs V GF .......................................................... 100/170
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 Asado Cheese
Mixed Vegetables (No Cheese)

Traditional Hash Browns, with Hot Sauce and Ketchup V GF VGN .......................................................... 60/110
Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce and Ketchup V GF VGN .......................................................... 60/110
Seasonal Diced Fruit Salad V GF VGN ........................................... 80/150
Seasonal Mixed Berry Salad V GF VGN ........................................... 110/210

Platter of Lob, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Grayeye Cheese and NY-Style Bagels with Butter, Jellies, and Assorted Cream Cheeses .......................................................... 110/210
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, Sliced Cucumbers and Slices of Grayeye 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 Bunnos ................................................................. 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

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

Al Fresco 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
Seafood 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
Freshly Baked Dinner Rolls with Sweet Cream Butter
Dessert Selection of Fudge Brownies, Lemon Bars, Truffles and Raspberry Shortbread Cookies V
Iced Tea or Lemonade
Lemonade with Sliced Lemons and Lime Infused Spa Water
Ice Water
Deli-Style Sandwiches & Soup Buffet 22
Three Deli-Style Sandwiches of your Choosing
Your Choice of Hot Soup
Freshly-Baked Dinner Rolls with Sweet Cream Butter
Freshly-Baked Chocolate Chip, Sugar, White Chocolate
Macadamia Nuts, and Lemon-Frosted Cookies
Sliced Orange Infused Spa Water, Lemonade and Ice Water

Soup and Salad Buffet 19
Three Fresh Salads of your Choosing
Your Choice of Two Hot Soups
Freshly-Baked Dinner Rolls with Sweet Cream Butter
Freshly-Baked Chocolate Chip, Sugar, White Chocolate
Macadamia Nuts, and Lemon-Frosted Cookies
Sliced Orange Infused Spa Water, Lemonade and Ice Water

Deli-Style Sandwich Buffet 17
Three Deli-Style Sandwiches of your Choosing
Two Fresh Salads of your Choosing
Individual Bag of Chips
Freshly-Baked Chocolate Chip, Sugar, White Chocolate
Macadamia Nuts, and Lemon-Frosted Cookies
Sliced Orange Infused Spa Water, Lemonade and Ice Water

Build-Your-Own Salad Buffet 14
One Choice for Deconstructive Salad: Chef Salad, Classic Cobb Salad or California Cobb Salad
Freshly-Baked Dinner Rolls with Sweet Cream Butter
Sliced Orange Infused Spa Water and Ice Water

Fresh Salad Selections

Fresh Seasonal Fruit Salad  V GF VGN

Hearts of Romaine - Avocado, Tomatoes, Cucumber, Bacon, Hint of Red Onion, and Ranch Dressing  V GF

Strawberry Spinach Salad - Fresh Strawberries, Organic Baby Spinach, Feta Cheese, Candied Walnuts, with Red Wine Vinaigrette  V GF

Mediterranean Salad - Spinach & Romaine Lettuce Mix, Feta Cheese, Cucumber, Tomatoes, Roasted Bell Peppers, Olives, Mint, and Hint of Red Onions  V GF

Chinese Chicken Salad - Asian Lettuce Mix, Chicken Breast, Sweet Peas, Fresh Mint, Shredded Carrots, Hint of Green Onion, Tangerine Slices, and May Fun Noodles with Sesame-Ginger Dressing**

Antioxidant Salad - Organic Spinach and Spring Mix, Fresh Blueberries, Strawberries, Dried Cranberries, Apple, Cherry Tomatoes, Cucumber, Hint of Red Onions, Mint, Cottage Cheese, and Walnuts with Raspberry Vinaigrette  V GF

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  V

Taco Salad - Romaine and Spinach Topped with Roasted Corn, Avocado, Cherry Tomatoes, Sliced Jalapenos, Cilantro, Black Beans, Grated Mixed Cheese, Sour Cream, and Tortilla Chips with Chipotle Ranch Dressing  V

Apples and Candied Walnuts - Romaine Lettuce, Balsamic Vinaigrette-Glazed Apple Slices, Blue Cheese, Cherry Tomatoes, Candied Walnuts, and Dried Cranberries  V GF

Red Berry Salad - Spring Mix, Sliced Strawberries, Dried Cranberries, Walnuts, Feta or Cottage Cheese, Hint of Red Onions, and Balsamic Vinaigrette Dressing  V GF

Caesar Salad - Mixed Romaine, Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing  V

Hearts of Palm Salad - Sliced Artichokes and Black Olives VGN GF

Mushroom Salad - Marinated White Button Mushrooms and Fennel Spinach with Lemon Sour Cream Dressing  V GF

Butter Lettuce Salad - Grapes, Jicama, Orange Segments, Sliced Romaine, and Cilantro VGN GF

Anguila Spinach Salad - Roasted Red Peppers, White Beans, and Red Onions with Red Wine Vinaigrette  VGN GF

Baby Spinach Salad - Olives and Cherry Tomatoes with Goat Mustard Balsamic Vinaigrette  VGF

Jicama and Mango Salad - Coconut Milk, Lime Juice and Mint VGN GF

Grilled Eggplant Salad - Roasted Eggplant, market Tomatoes, with Roast Garlic Aioli  VGN

Asparagus Salad - Caper and Dill Dressing  VGN

Roasted Fingerling Potato Salad - Cured Yogurt Dressing  V GF

Potato Salad - Baby Yukon Potatoes with Salsa Verde  VGN

Rotini Pasta Salad - Pasta with Walnuts, Blue Cheese and Mixed Herb Vinaigrette  V

Mooroccan Carrot Salad - Toasted Cumin Seeds and Raisins Tossed with Olive Oil, Lemon Juice and Cilantro V GF VGN

Three Bean Salad - Tossed with Scallions, Red Onions and Red Wine Vinaigrette  V GF VGN

Curry Salad - Chicken, Grapes, and Balsamic Vinaigrette  GF

Roasted Butternut Squash Salad - Candy-Striped Beets and Goat Cheese  V GF

Korean Beef Salad - Napa Cabbage and Vegetables**  Edamaame Salad - Ora, Feta Cheese and Tofu

Grilled Radicchio - Endive, Arugula, Persimmon, Pomegranate, Cara Cara Navel, Feta Cheese, Honey Balsamic Vinaigrette  V GF

Bibb Lettuce Salad - Shaved Fennel, Cherry Tomatoes with a Fine Herb Vinaigrette  V GF VGN

Mixed Baby Lettuce Salad - Tri-Colored Beets, Candied Pecan, Shaved Carrot, Crumbled Blue Cheese and a Sherry Vinaigrette  V GF

Baby Arugula Salad - Roasted Corn, Queso Fresco and Spiced Lime and Cilantro Vinaigrette  V

Pesto Tortellini Salad - Fresh Mozzarella and Sliced Cherry Tomatoes  V

Italian Tortellini Salad - with Black Olives, Artichoke Hearts, Diced Red Onion, Diced Bell Pepper, Basil, Parmesan and Italian Dressing  V

Thai Cucumber Salad - Cashew Chili Vinaigrette Dressing  V GF

Devliled Egg Potato Salad V GF

Kate and Arugula Salad - Tricolor Quinoa, Cherry Tomatoes, Carrots, Cucumber, Toasted Almond with a Lemon and Cumin Scented Vinaigrette  V GF VGN

Grilled Beet Salad - Mixed Greens, Shaved Fennel, Laurel Chutney Goat Cheese, Citrus Segments and Balsamic Vinaigrette  V GF VGN

Baby Spinach and Roasted Squash Salad - Roasted Peppers, Pomegranate and Champagne Vinaigrette  V GF VGN

Tri-Colored Beet Salad - with Roasted Beet, Roasted Beets, and Citrus VGN GF

Little Gem Lettuce Salad - Citrus, Pomegranate and Honey Vinaigrette  V GF VGN

Wild Arugula Salad - Black Mission Figs, Marcona Almonds and Red Wine Vinegar-Honey Vinaigrette  V GF

Baby Mixed Lettuce Salad - Dates, Marcona Almonds and Dried Cherries with a Spiced Red Wine Vinaigrette  V GF VGN
Fresh Salad Selections

Asian Chicken Salad - Wasabi Dressing** GF
Mixed Green Salad - Cherry Tomatoes, Shaved Carrots and Cilantro-Lime Vinaigrette V VG
Pickled Cucumber Salad - Roasted Radishes, Frisée, Shaved Baby Fennel with a Citrus Vinaigrette V VG
Three Bean Salad - Baby Arugula, Champagne and Herb Vinaigrette V GF VG
Broccoli Slaw - Butternut Cheese, Marinated Sliced Mushrooms, Pickled Shalots and Sherry Vinaigrette V GF
Iceberg Lettuce Wedge Salad - Crumbled Blue Cheese, Cherry Tomatoes, Bacon, Broccoli Croutons and Chives
Roasted Beet Salad - Frisée and Pumpkin Seeds Dresses with an Avocado Creâm Fraise Dressing V GF
Edamame and Baby Shitake Mushroom Salad - Sesame Vinaigrette V GF VG
Shredded Mango and Carrot Salad - Cherry Tomatoes, Bean Sprouts, Long Beans, Cilantro and Mint Vinaigrette V GF VG
Quinoa Salad - Seasonal Grilled Vegetables, Blistered Cherry Tomatoes, Five Herbs, Toasted Almonds and Charred Red Onion Dressing V VG VG
Sauteed Broccolini Salad - Shiitake Mushrooms with Sesame Vinaigrette V GF VG
Faro Salad - Spiced Dates, Pickled Red Onions, Roasted Zucchini, Squash and a Creamy Lemon Vinaigrette V VG
Faro and Barley Salad - Roasted Vegetables, Spiced Dates and Pickled Red Onions V VG
Ruby Beet and Carrot Salad - Watercress and a Pomegranate Mint Dressing V VG VG
Quinoa and Wild Rice Salad - Black Beans, Cumin and Cilantro-Lime Vinaigrette V GF VG
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 Fraise Champagne Pepper Vinaigrette and Pickled Shalots V GF
Fresh Mozzarella and Cherry Tomato Salad - Marinated Artichokes, Green Olives and Balsamic Vinaigrette V GF
Grilled Asparagus Salad - Pulled Levain Croutons, Cherry Tomatoes and Garlic Croutons V VG
Israeli Couscous Salad - Roasted Seasonal Vegetables and a Lemon Herb Vinaigrette V VG
Herbed Orzo, Cherry Tomato and Baby Spinach Salad V VG
Spicy Shaved Raw Beet and Carrot Salad - Radishes and Toasted Hazelnuts V GF VG
Yukan Gold Potato Salad - Sour Cream, Shaved Corn and Melted
Leeks V GF Shaved Brussels Sprout Salad - Smoked Almonds, Cilantro and Basil V GF VG
Quinoa and Wild Rice Salad - Black Beans, Cumin and Cilantro-Lime Vinaigrette V VG
Mexican Chopped Salad - Chopped Bell Peppers, Chopped Red Onions, Corn, Black Beans and Cilantro with an Olive Oil, Lime Juice and Honey Dressing V GF
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
Sorghum Salad - Roasted Cherry Tomatoes, Arugula and Sorghum V
Farro Salad - Diced Squash, Pomegranate, Mozzarella and Pesto 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 VG
Asian Ramen Salad - Shredded Carrots, Shredded Lettuce, Sliced Almonds, Green Onions and Sesame-Soy Dressing V GF
Classic Cobb Salad - Romaine and Baby Gem Lettuce, Cherry Tomatoes, Avocado, Applewood Smoked Bacon, Hard Boiled Egg, Blue Cheese, Herbs and Champagne Vinaigrette**
California Cobb - Green mix and Romaine Lettuce, Hard Boiled Egg, Pickled Red Onions, Cilantro and Diced Tomatoes V GF
Chef Salad - Turkey, Bacon, Ham, Cucumber, Tomatoes, Swiss and Cheddar Cheese, Hard Boiled Eggs, Black Olives, Pickle, over your choice of Lettuce with Ranch Dressing** GF

Deli-Style Sandwich Selections

urkey 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 Romaine 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
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, Mint of Red Onions, and Light Ranch Dressing on a French Roll
Teryaki Chicken, Teryaki 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 a Tangy BBQ Sauce, Lettuce, Tomato and Sliced Red Onion on a Sourdough Roll
Roast Beef with Horseradish Aioli, Lettuce, Tomato, 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, Zucchini, Bell Pepper, Onion, Fresh Mozzarella Cheese, Tomato and Spinach, Glazed with Olive Oil Balsamic Sauce on a French Roll V VG
Portabella Mushroom, Avocado, Arugula 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 VG
Roasted Portabella Mushroom with Pepper Jack Cheese, Arugula, and Roasted Red Pepper Aioli on a Roll V
Cucumber, Tomato, Avocado and Pea Shoots on Wheat Bread V VG
Grilled Eggplant and Peppers, Roasted Tomatoes and Pesto on a Wheat Roll V VG
Grilled Veggies, Black Olives, Plain Hummus, Avocado and Shredded Carrots with a Garlic Sauce on Sourdough Roll V VG
Tomato Basil Avocado Veganaise Mustard V GF VG VGN
Anguila White Bean V GF VG VGN
Vegan Cheese Red Pepper Hummus Baby Kale V GF VG VGN
Portabella Lemon Hummus Wild Arugula V GF VG VGN
BBQ Tempeh and Slow V GF VG

Gluten-Free Bread/Wrap is Available Upon Request
Plant Base Option Available Upon Request

** Add $2 per person
Soup Selections

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

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 Macaroon
- Rosemary-grilled Chicken Breast with Shredded Carrot Cilantro-Rasin Lime Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Mini French Macaroon
- Herb-grilled Salmon, Quinoa Black Rice Salad with Tamarind Ginger Dressing, Sesame Slaw, Sliced Fruit & Berries, and a Mini French Macaroon
- Entrée-Sized Chef Salad, Whole Grain Roll with Butter, Sliced Fruit & Berries, and a Mini French Macaroon
- Entrée-Sized Classic Cobb Salad, Whole Grain Roll with Butter, Sliced Fruit & Berries, and a Mini French Macaroon
- Entrée-Sized Californian Cobb, Whole Grain Roll with Butter, Sliced Fruit & Berries, and a Mini French Macaroon
- French Lentil Salad with Grilled Tofu, Green Bean Sun-dried 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, Mug Root Beer, Dr Pepper 12oz

On-The-Go- Bag Lunches

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
<table>
<thead>
<tr>
<th>Hot Buffet</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:
- Hot Food Served in Munger Catering’s Silver Chafers
- One Salad of your Choosing
- Your Choice of Two Sides
- Freshly Baked Dinner Rolls with Sweet Cream Butter
- 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 Mojo
- Grilled Korean Beef Flank Steak with a Roasted Garlic Hoisin 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
- Chipotle and Garlic-Seared Tri-Tip

### Poultry Entrées

- Garlic & Rosemary-Herb Chicken
- Traditional Chicken Lasagna
- Chicken Parmesan
- Brown Beer-baked Chicken
- Curried Chicken
- Tangerine-glazed Chicken
- Lemon Rosemary Chicken
- Thai Green Chicken Curry
- Maple Chipotle Chicken
- Onion Turkey with Gravy
- BBQ Chicken
- Chicken Enchiladas
- Chicken Cacciatore
- Italian Chicken Marsala
- Chicken with Wild Mushrooms
- Coconut Chicken Thai Yellow Curry
- Indian Chicken Tikka Masala
- Orange-Honey Glazed Turkey
- Grilled Chicken Paillard with Hazelnut Romesco Sauce
- Kung Pao Chicken
- Buttermilk Roasted Chicken
- Honey Sesame Chicken
- 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
- 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 Hot 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

### 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

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**Note**: Prices and menu options may vary. Please consult the catering provider for the most current information.
Seafood Entrées

- Chilled Poached Salmon with Cucumber Dill Salsa (seasonal) GF
- Mixed Seafood Paella with Sausage, 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
- Parmesan-Herb Baked Salmon GF
- Almond Crusted Salmon
- Cajun Salmon GF
- Asian BBQ Salmon GF
- Baked Teriyaki Salmon
- Braised Red Snapper with Tomato, Grilled Artichokes, Olives, Capers, and Papedro Lemon GF
- Grilled Swordfish with Butternut Squash Caponata and Albequiño Olive Oil GF
- Seared Salmon with a Seared Tomato Cream Sauce and Blistered Cherry Tomatoes GF
- Grilled Salmon with Roasted Garlic Fennel Sauce, Shave Baby Fennel and Heirloom Tomatoes GF
- Sautéed Shrimp with Garlic, White Wine and Chives GF
- Grilled Salmon Fillet with Artichoke and Green Olive Tapenade 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
- Pan Seared Whitefish with Kalamata Olive and Tomato-Herb Salsa GF
- Lightly Smoked Salmon Fillet with Cherry Tomatoes and Grilled Artichokes GF

Premium Entrées

- Grilled Halibut with Cilantro Garlic Butter GF
- Seafood Fettuccini 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 Peppercorn Demi
- Peppercorn Crusted Beef Tenderloin with Honey Glazed Cippolini Onions GF
- Beef Tenderloin with a Shiitake Mushroom Sauce

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
- Green Curry Vegetables with Grilled Tofu Steaks, Thai Chili, Ginger and Coconut GF

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
- Grilled Eggplant with Garlic and Ginger Sauce GF
- Pasta Fagioli
- Cashew Curry, Sliced Green Beans, Mushrooms and Onions GF
- Pesto Pasta with Spinach, Edamame, Toasted Almonds and Lemon Chili
- Grilled Portobello Mushroom Steaks with Mixed Herbs GF
- Spaghetti with Fresh Tomato and Pine Nuts
- Lentils with Spinach and Roasted Corn GF
- Roasted Tofu Chickpea Curry GF
- Grilled Tofu, Garbanzo Beans and Slow Roasted Tomatoes GF
- Ginger and Sesame Marinated Tofu with Chinese Broccoli, Peanuts, Szechuan Pepper and Baby Carrots GF
- Madras Curried Vegetable Ragout, Tofu with Coconut and Beluga Lentils GF
- Warm Tofu with Spicy Garlic Sauce, Bok Choy, Bean Sprouts, and Julienne Vegetables GF
- Braised Tempeh, Yukon Potato, Diced Vegetables in Yellow Curry GF
- Gigante Bean and Lentil Ragout with Rosemary and Kale GF
- Cranberry Bean, Organic Tofu and Vegetable Ragout with Fresh Herbs GF
- Grilled Marinated Tofu Steaks with Gigante White Beans and Stewed Tomatoes Drizzled with Herbed Salsa GF

Plant Based Entrées

- Plant Based Protein Option:
  - Grilled Tofu
  - Garden Chicken Strips
  - Garden Beef Strips
  - Tempeh
  - Soyruko
  - Crumble
  - Beyond Meat
- Plant Based Entree Option:
  - Vindaloo with Peas and Potatoes
  - Japanese Eggplant Sechuan Sauce
- Fajitas with Onions and Peppers
- 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
- Chinese Stir Fry with Broccoli and Ginger Mushrooms Tamarind Chili Sauce
- Three Bean Chili
- Sweet and Sour Sauce with Pineapple and Peppers
- Singapore Noodles with Baby Boy Choy and Sprouts
- Korean Bulgogi Sauce with Mushroom and Onion Jambalaya
- Teriyaki and Shiitaki Mushroom
- Filipino Adobo with Onions and Jalapenos Tamari and Vinegar
<table>
<thead>
<tr>
<th>Hot Sides</th>
<th>Continued</th>
</tr>
</thead>
<tbody>
<tr>
<td>Loaded Mashed Potatoes Mixed with Shredded Cheese and Chopped Green Onions</td>
<td>V GF</td>
</tr>
<tr>
<td>Jasmine Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Long Grain Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Wild Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Saffron Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Baked Potatoes with Butter, Sour Cream and Chives</td>
<td>V GF</td>
</tr>
<tr>
<td>Baked Balsamic Maple Sweet Potatoes</td>
<td>V GF</td>
</tr>
<tr>
<td>Couscous Mixed with Roasted Seasonal Vegetables</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Potatoes with Rosemary Cream</td>
<td>V GF</td>
</tr>
<tr>
<td>Creamy Polenta with Aged Cheddar</td>
<td>V GF</td>
</tr>
<tr>
<td>Grilled Polenta</td>
<td>V GF</td>
</tr>
<tr>
<td>Cilantro Rasmali Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Spanish Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Bowtie Pasta with Marinara and Shredded Parmesan Cheese</td>
<td>V</td>
</tr>
<tr>
<td>Tortellini with Asparagus in a Creamy Lemon Sauce</td>
<td>V GF</td>
</tr>
<tr>
<td>White Cheddar Pasta with Diced Bell Peppers and Parmesan Cheese</td>
<td>V</td>
</tr>
<tr>
<td>Creamy Asparagus Cheese Garlic Tortellini</td>
<td>V</td>
</tr>
<tr>
<td>Thanksgiving 'Stuffing'</td>
<td>V</td>
</tr>
<tr>
<td>Parmesan Basil Orzo</td>
<td>V</td>
</tr>
<tr>
<td>Garlic Herb Roasted Potatoes</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Spicy Mushroom Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Mac and Cheese</td>
<td>V</td>
</tr>
<tr>
<td>Couscous with Dates and Mint</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Israeli Couscous with Basil and Olives</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Lemon Grass Scented Basmati Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Roasted Herbed Fingerling Potatoes and Garlic</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Stir-Fried Quinoa &amp; Black Rice with Kale</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Cilantro Brown Rice</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Pinto Beans Refried</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Herbed Orzo and Baby Spinach</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Bakes Potato with Sour Cream</td>
<td>V GF VGN</td>
</tr>
<tr>
<td>Pearl Barley with Mushroom and Tamaí</td>
<td>V GF VGN</td>
</tr>
</tbody>
</table>

**Available in Spring and Summer only, out of season additional $3/pp**
Dessert A 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
- Chocolate Dipped Strawberries
- Whoopie 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
- Amatanth 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 22)
- Individual Compostable Cup of Fresh Fruit Parfaits with Vanilla Greek Yogurt and Seasonal Berries, and Granola ........................................ 6 (minimum order of 22)
- Individual Small Plates of Sliced Pepper Jack and Brie Cheeses, Marinated Olives, Dried Mixed Fruit and Almonds ........................ 7 (minimum order of 22)
- 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
- Amatanth Bars .......................... 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) ............................ 20
- Trail Mix, Sea Salt & Apple Cider Vinegar, Coffee Almond Coconut Chews, Dark Chocolate Almonds, Oatmeal Raisin Chews, and Dark Chocolate Coconut Chews .......................... 20
- Individual Bags of Popcorn (per dozen) ............................. 20
- Individual Bags of Kettle Chips (per dozen) .......................... 20
- Completreats Cookies (per dozen per flavor) .............................. 36
  Chocolate Ora, Cherry Almond, Banana Bread, Mocha Chip
Sweets

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Freshly-Baked Cookies V</td>
<td>22</td>
</tr>
<tr>
<td>Shortbread, Snickerdoodle, White-Chocolate Macadamia Nut, Chocolate Chip, Oatmeal Raisin, Chocolate Cheesecake, and Lemon Fudge Brownies V</td>
<td>22</td>
</tr>
<tr>
<td>Lemon Bars V</td>
<td>24</td>
</tr>
<tr>
<td>Raspberry Bars V</td>
<td>24</td>
</tr>
<tr>
<td>Cheesecake Bars V</td>
<td>24</td>
</tr>
<tr>
<td>Apple Pie Tarts V</td>
<td>24</td>
</tr>
<tr>
<td>Blueberry Bars V</td>
<td>24</td>
</tr>
<tr>
<td>Amaranth Bars V GF VGN</td>
<td>28</td>
</tr>
<tr>
<td>Salted Caramel Apple Pie Bars V</td>
<td>24</td>
</tr>
<tr>
<td>Strawberry Crumb Bars V VGN</td>
<td>24</td>
</tr>
<tr>
<td>Coconut, Chocolate and Graham Cracker Wonderbars V VGN</td>
<td>24</td>
</tr>
<tr>
<td>Peaches and Cream Bars V VGN</td>
<td>24</td>
</tr>
<tr>
<td>Milk Chocolate Dipped Strawberries V GF VGN</td>
<td>28</td>
</tr>
<tr>
<td>Fondant Petit Fours V VGN</td>
<td>28</td>
</tr>
<tr>
<td>French Macarons V</td>
<td>28</td>
</tr>
<tr>
<td>Individual Assorted Fruit Mousse Cups V GF</td>
<td>28</td>
</tr>
<tr>
<td>Red Velvet, Chocolate on Chocolate, or Vanilla Bean Cupcakes V VGN</td>
<td>35</td>
</tr>
<tr>
<td>Whoopie Pies V V</td>
<td>28</td>
</tr>
<tr>
<td>Individual Key Lime Tarts V VGN</td>
<td>36</td>
</tr>
<tr>
<td>Mini Key Lime Tarts V VGN</td>
<td>28</td>
</tr>
<tr>
<td>Individual Green Tea Tarts V VGN</td>
<td>36</td>
</tr>
<tr>
<td>Cannoli V</td>
<td>28</td>
</tr>
<tr>
<td>Baklava V</td>
<td>28</td>
</tr>
<tr>
<td>S’mores Cupcakes V</td>
<td>38</td>
</tr>
<tr>
<td>Lemon Cheesecake Mousse Cups V GF VGN</td>
<td>28</td>
</tr>
<tr>
<td>Raspberry Cheesecake Mousse Cups V GF</td>
<td>28</td>
</tr>
<tr>
<td>Vegan Chocolate Chip Cookies V VGN VEG28</td>
<td>28</td>
</tr>
<tr>
<td>Vegan Oatmeal Raisin Cookies V VGN</td>
<td>28</td>
</tr>
<tr>
<td>Vegan Snickerdoodle Cookies V VGN</td>
<td>28</td>
</tr>
</tbody>
</table>

**Specialty Cakes Available Upon Request**

Reception Platters

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

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

Lamb
Spicy Honey Glazed Lamb Rack Lollipops, GF

Passed Appetizers

Two Passed Appetizers ............................................ 13
Three Passed Appetizers ....................................... 16
Four Passed Appetizers ......................................... 19
Five Passed Appetizers .......................................... 22

*estimated 2 pieces per item per person

Honey, Apricot and Almond Goat Cheese on Crostini, V
Fig and Prosciutto Pizzetta Bite with Balsamic Drizzle
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 V, GF
Grilled Peach and Buratta Crostini, V
Ricotta Stuffed Figs, Honey and Almond Bites, GF V
Butternut Squash, Pear and Ricotta Bruschetta with Sage Oil
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
Crissy Pitta Rounds with Roasted Garlic Hummus and a Sundried Tomato Tapenade VGN
Ginger and Horseradish Chicken Drumettes, GF
Rosemary Chicken Skewer with Sicilian Tomato Jam
Chermoula Spiced Chicken with Grilled Nann and Minted Yogurt
Ten-yaki Chicken with Scallion with a Sesame Cup
Crissy Potato Cups with Whipped Gorgonzola and Seared Beef, V
Grilled Beef Satay with a Peanut Dipping Sauce, GF
Mini Beef Wellingtons
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
Beet Risotto Fritter with Goat Cheese and Herbs V
Grilled Crostini with Wild Mushrooms, Crème Fraiche and Thyme V
Smoked Eggplant with Red Onion Marmalade and Olive Crostini V
Mini Ratatouille Bites on Poppadum, V
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 Brioche 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 Horseradish Aioli  
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  
Sesame Cones with Smoked Salmon Mousse  
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  

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

Please contact us at mungercatering@stanford.edu.