Holiday
MENU

Stanford Catering
Munger Catering
Catering at LKSC

RDE.STANFORD.EDU/DINING-HOSPITALITY/CATERING
Thank you for considering R&DE Stanford Dining, Hospitality and Auxiliaries for your holiday party needs. In this menu, you’ll find our holiday offerings across Stanford Dining, Hospitality and Auxiliaries’ catering departments: Stanford Catering, Munger Catering & Events, and Catering at LKSC.

From sweet and savory reception platters and passed hors d’oeuvres to customizable buffet packages and chef-inspired carving stations, we’re positive you’ll find something that will help you and your department celebrate the season.

Our extraordinary teams always have the pulse on the latest trends, and we will happily work with you to customize an event brimming with exceptional food and service. Our chefs and event planners will design a menu and setting specific to your vision. Please contact your catering team to create your unique event today.

Stanford Catering
For more than 20 years, Stanford Catering has provided the University with premier catering services across campus. Specializing in a multitude of events, Stanford Catering prides itself on its intimate knowledge of the campus, valued relationships with on-campus partners and its commitment to creating and hosting sustainable events.

For more information, please visit their website at rde.stanford.edu/dining-hospitality/stanford-catering or email stanford_catering@stanford.edu.

Munger Catering & Events
Munger Catering & Events proudly caters to the Paul Brest Hall and S. Mark Taper Conference Center. These spaces can accommodate groups of 5 to 400 and the spacious Rehnquist Courtyard is also available for outdoor receptions and dinners.

For more information, please visit their website at rde.stanford.edu/dining-hospitality/munger-catering-events or email mungercatering@stanford.edu.

Catering at LKSC
Catering at LKSC services the stunning Li Ka Shing Conference Center. Located inside the front door to the Stanford School of Medicine, the Li Ka Shing Conference Center allows for varying levels of interactions and seating, including the ballroom for up to 400 guests and meeting rooms accommodating up to 120 guests.

For more information, please visit their website at rde.stanford.edu/dining-hospitality/catering-lksc or email cateringatlksc@stanford.edu.

Vegan, Vegetarian and Gluten-Free options are available.

VGN Vegan V Vegetarian GF Gluten-Free
**CHOICE OF THREE HORS D'OEUVRES**  $16 Per Person

**Warm**
- Artichoke Beignets with Rosemary Lemon Aioli  V
- Carrot Ginger Shooter  VGN GF
- Four Cheese Quiche  V
- Brie and Pear Phyllo Rolls  V
- Potato Croquettes with Olive Tapenade Aioli  V GF
- Small Arancinis with Porcini Mushroom Sour Cream Dip  V
- Beef Wellingtons
- Vegetable Spring Rolls  VGN
- Coconut Shrimp with Mango Aioli

**PLATTERS**  Platter Serves 25 Guests  $180 Each

- Chilled Shrimp served with Cocktail Sauce and Sliced Lemons  GF
- Brie en Croute with Candied Walnuts, Crackers, Spicy Cranberry and Apricot Chutney  V
- Artisan Cheese Platter with Seasonal Jam, Honeycomb, Quince Paste, Mixed Nuts, Dried Fruit, Gourmet Flatbread and Walnut Crostini  V

**CARVING STATION**  $45 Per Person  25 Guest Min

*All carving stations are Chef attended (add $250 for each Chef per 50 guests)*

**Includes Two Warm Sides and One Leafy Salad, One Dessert and Dinner Rolls**
- Roast Turkey Breast and Gravy with Cranberry Chutney  GF
- Roast Strip Loin with Mushroom Demi  GF
- Slow Roasted Pork Loin with Apple Apricot Chutney  GF
- Rosemary Leg of Lamb with Gravy and Chutneys  GF
HOT BUFFET PACKAGES

Each package includes your choice(s) of meat and vegetarian entrées.

**Chicken and Vegetarian** ................................................................. $38 Per Person
**Turkey/Beef/Pork and Vegetarian** .................................................. $40 Per Person
**Chicken/Turkey/Beef/Pork (Must Choose Two) and Vegetarian** ........ $48 Per Person

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<thead>
<tr>
<th>Hot Entrée</th>
<th>Selection Quantity Based on Package Choice</th>
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<tbody>
<tr>
<td><strong>Meat Selections</strong></td>
<td><strong>Vegetarian Selections</strong></td>
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<tr>
<td>Orange Brined Chicken Breast with an Orange Ginger Sauce <strong>GF</strong></td>
<td>Butternut Squash Ravioli with a Sage and Asiago Cream Sauce <strong>V</strong></td>
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<tr>
<td>Herb Roasted Turkey Breast with Shallot Gravy <strong>GF</strong></td>
<td>Baked Eggplant with Pickled Tofu, Lentils and Garbanzo Beans with a Chimichurri Sauce <strong>VGN GF</strong></td>
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<tr>
<td>Clove Studded Honey Glazed Ham and Mustards and Assorted Dried Fruit Compote <strong>GF</strong></td>
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<tr>
<td>Slow Braised Pork Tenderloin with Roasted Apples and Parsnips <strong>GF</strong></td>
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<tr>
<td>Guinness Braised Short Ribs with Cippolini Onions <strong>GF</strong></td>
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<tr>
<td>Grilled Flank Steak with Truffled Porcini Sauce <strong>GF</strong></td>
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<tr>
<th>Leafy Salads</th>
<th>...............................................................</th>
<th>Select One</th>
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<tr>
<td>Leafy Greens with Sliced Apples, Candied Walnuts, Cranberries, and a Maple-Cider Vinaigrette <strong>VGN GF</strong></td>
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<tr>
<td>Shredded Brussels Sprouts and Kale Salad tossed with Crisp Apples, Chunks of Gorgonzola, and Candied Walnuts with a Honey and Lemon Dressing <strong>V GF</strong></td>
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<tr>
<td>Mixed Chicory Salad with Roasted Apples, Candied Pecans, Shaved Carrots, and a Maple Cider Vinaigrette <strong>VGN GF</strong></td>
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<tr>
<th>Sides</th>
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<th>Select Two</th>
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<tr>
<td>Roasted Maple Brussel Sprouts with Bacon <strong>GF</strong></td>
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<td>Roasted Kabocha Squash Wedges with a Ginger Citrus Sauce <strong>VGN GF</strong></td>
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<td>Orange Glazed Baby Carrots <strong>VGN GF</strong></td>
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<tr>
<td>Mushroom Thyme Stuffing with Brioche <strong>V</strong></td>
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<td>Honey Roasted Sweet Potatoes <strong>VGN GF</strong></td>
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<td>Roasted Tri-Colored Cauliflower and Apples with a Light Curry Spice <strong>VGN GF</strong></td>
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<td>Mashed Yukon Golds with Plugra Butter, Chives and Cream <strong>V GF</strong></td>
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<tr>
<th>Desserts</th>
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<tr>
<td>Apple Cranberry Cobbler with Brandy Custard <strong>V</strong></td>
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<tr>
<td>Golden Raisin Bread Pudding with Vanilla Whipped Cream <strong>V</strong></td>
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<tr>
<td>Holiday Themed Cookies <strong>V</strong></td>
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<tr>
<td>Mini Pies to include Pecan, Apple, and Pumpkin with Vanilla Whipped Cream <strong>V</strong></td>
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<td>Assorted Holiday Petit Fours and Madeleines <strong>V</strong></td>
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SOUP / SANDWICH
PACKAGE

$24 Per Person

Choice of One Soup, One Leafy Salad and Two Sandwiches, Comes with Assorted Holiday Theme Cookies

Soup Selections

Select One
- Ginger Carrot with Coconut Cream [V GN GF]
- Wild Mushroom Barley [V GN]
- Thai Spinach Coconut Soup [V GN GF]
- Turkey Chili [GF]

Leafy Salads

Select One
- Baby Kale, Spinach Endive Salad with Dried Cranberries, Pistachios and Orange Apple Cider Dressing [V GN GF]
- Baby Lettuces with Roasted Pears and Apples, Crumbled Blue Cheese and Pear Vinegar and Herb Dressing [V GF]
- Baby Gem Lettuces with Rosemary Croutons, Shredded Egg with a Pepper Parmesan Sour Cream Dressing [V]

Sandwiches

Select Two
- Roasted Turkey, Provolone, and Cranberry Chutney on Whole Wheat
- Roasted Ham, Cheddar, and Honey Mustard on Ciabatta
- Roast Beef, Swiss, and Tomato Chutney on Rye
- Tamari Brined Tofu with Caramelized Onions and Sliced Portobello on Sourdough [V GN]
- Roasted Butternut Squash with Pickled Onions, Arugula and Pesto on Ciabatta [V GN]

DESSERTS

Apple Cobbler with Vanilla Chantilly Cream (served warm) [V] ........ $7.00 Per Person
Vanilla Run Brioche Bread Pudding (served warm) [V] ............... $7.00 Per Person
Holiday Themed Cookies [V] ............................................. $3.00 Per Piece
Seasonal Fruit Galette, 3” [V] ......................................... $5.00 Per Piece
Gingerbread Cupcakes [V] .............................................. $4.50 Per Piece
Shortbread Snowflakes Cookies [V] ..................................... $3.00 Per Piece
Chocolate Dipped Biscotti [V] ........................................... $2.50 Per Piece
Dark Chocolate Covered Strawberries [V GN GF] ....................... $2.50 Per Piece
ELEVATED EVENTS AND CUSTOMIZED DECOR

We are proud to work with a variety of vendors to customize your holiday party to your exact needs and visions. Whether you’re looking for specialty linens selections, custom floral displays, bar services, special AV/tech requests or elevated table and chair rentals, we have a solution for you! Please contact your sales representative for exact pricing and information.

Happy holiday season from all of us!

BEVERAGES

Housemade Horchata, Served with Ground Cinnamon ................................................................. $4.00 Per Person
Housemade Spiced Apple Cider, Served with Cinnamon Sticks................................................ $3.50 Per Person
Housemade Hot Chocolate, Served with Mini Marshmallows and Fresh Whipped Cream .................. $3.50 Per Person

Hot Chocolate Bar!
A festive display that will wow your guests, including our Housemade Hot Chocolate with Mini Marshmallows, Fresh Whipped Cream, Peppermint Sticks, Chocolate Shavings, Sprinkles, Cinnamon Sugar, Caramel Syrup, and Gingerbread Cookies .................. $8.00 Per Person