Catering At LKSC

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Breakfast Buffet Packages

All Breakfast Buffets include Coffee and Tea Service and Fruit Infused Spa Water

*Starbucks Coffee – Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas, Hot Cocoa, Sugar, Sweeteners, and Creamers*

The Li Ka Shing Continental Breakfast

Assortment of Fresh-baked Croissants, Scones and Muffins
NY-style Bagels served sliced with Butter, Jellies, Assorted Cream Cheeses
Hard Boiled Eggs
Seasonal Diced Fruit
Whole Bananas
Freshly-squeezed Orange Juice

Healthy Beginnings

Organic Granola and Vanilla Yogurt with Dried Fruit Selection including Raisins, Apricots, Cranberries and 2% Milk

European-style Breakfast Platter:

*Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Cucumber, Gruyere Cheese and Assorted Philly Cream Cheeses*

Whole Bananas
Seasonal Diced Fruit
Freshly-squeezed Orange Juice

The Palo Alto Hot Breakfast

Assortment of Individual Frittatas
Country Potatoes with Peppers and Onions
Hickory Smoked Bacon
Bagels served sliced with Butter, Jellies, Assorted Cream Cheeses
Assortment of Fresh-baked Croissants, Scones and Muffins
Seasonal Diced Fruit
Freshly-squeezed Orange Juice

*Add Smoked Salmon Platter*
À La Carte Hot and Gourmet Options

Breakfast Burritos
- Assortment of Bacon, Potato, Egg and Cheese and Mixed Vegetables with Monterey Jack Cheese

Hot Egg and Cheese Breakfast Sandwiches
- Assortment of Bacon, Potato, Egg and Cheese and Mixed Vegetables with Monterey Jack Cheese

Frittata
- Choice of Ham with Cheese or Spinach Zucchini, 2 inch GF

Loaded Tater Tots
- Served with Cheese Sauce and Choice of Sausage, Bacon or Impossible Sausage GF

European-Style Breakfast Platter
- Hot Smoked Salmon, Assortment of Mini Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Cucumber, Gruyere Cheese and Assorted Cream Cheeses

Lox and Bagel Breakfast Platter
- Cold Smoked Salmon, Assortment of Mini Plain, Sesame Seed and Poppy Seed Bagels, Diced Hard Boiled Egg, Capers, Tomatoes, Cucumber, Gruyere Cheese and Assorted Cream Cheeses

Whole Fruit

Individual Yogurts

Individual Greek Yogurts

Assortment of Kashi and Nature Valley Granola Bars

Peeled Hard Boiled Eggs

Fresh Seasonal Diced Fruit Salad

Organic Granola with Yogurt, Assortment of Fresh Fruit and Milk

Pastry Selections

Regular Size or Bite Size Mini’s

Muffins – Assortment of Blueberry, Bran, Banana Nut, Lemon Poppy Seed and Pumpkin

Freshly-baked Scones – Assortment of Blueberry, Cranberry and Chocolate Cherry

New York-style Bagels – Assortment of Plain, Sesame Seed, Poppy Seed, Whole Wheat and Raisin

Served sliced with Butter, Jellies, Assorted Cream Cheese

Danish Pastry – Assortment of Raisin, Apple, Apricot, Cheese and Plain

Croissants – Assortment of Almond, Chocolate-filled and Plain

Gourmet Tea Breads (not available in mini)

NEW

Minimum 10 guests
Salads and Sandwiches

Classic Sandwich Buffet

Three Sandwich Selections
Mixed Greens Salad with Balsamic Vinaigrette
Chef’s Choice of Two Hearty Farmer’s Market Salads
Double Fudge Brownies
Lemon Bars
Fruit Infused Spa Water

Classic Sandwich Boxed Lunch

One of your three Sandwich Selections
Bag of Chips
Whole Fruit
Chocolate Chip Cookie
Bottled Water

Gourmet Farmers Market Buffet

Any three Salads
Grilled Rosemary Chicken Platter with assorted chutney and mustard
Artisan Breads with butter
Choice of any one dessert selection
Fruit Infused Spa Water

NEW Salad Bento To-Go Box

Select One Salad Option
Choose from Chicken, Beef, Salmon or Vegetarian protein
All Bento Boxes Include
Grape Bunches
Sliced Strawberries
Mini Chocolate Chip Cookie
Mini Macaroon

*Ask us about additional offerings that can be packaged individually for your guests!
Vacation: 7 Days

Embark: 1-3pm

Welcome Aboard: 5-7pm

Sail Away Dinner: 7-9pm

Day 1: Stopover in San Jose, CA

Day 2: Stopover in San Francisco, CA

Day 3: Stopover in San Diego, CA

Day 4: Stopover in Los Angeles, CA

Day 5: Stopover in Las Vegas, NV

Day 6: Stopover in Phoenix, AZ

Day 7: Stopover in El Paso, TX

Day 8: Return to Home
Classic Hot Buffet Menus

Classic and Gourmet Buffets include Artisan Bread, Fruit-Infused Spa Water and your selection of one Leafy Salad, two Sides and one Dessert.

Classic Buffet

One Poultry Entrée and One Vegetarian Entrée

Gourmet Buffet

One Beef, Lamb or Seafood Entrée and One Vegetarian Entrée

Poultry Entrées

Chicken Picatta with Grilled Lemons and Capers contains dairy
Kung Pao Chicken with Sauteed Vegetables and Peanuts** GF contains nuts
Chicken Cacciatore in Rich Tomato and Mushroom Sauce
Rosemary Lemon Chicken GF
Grilled Chicken Paillard with Hazelnut Romesco Sauce contains nuts
Grilled Chicken Breast with Shallots and White Wine Sauce GF
Chicken Parmesan with Marinara contains dairy
Mary’s Organic Caribbean Jerk Chicken with Creamy Cilantro-Lime Sauce GF

Beef Entrées

Red Wine Braised Short Ribs with Caramelized Sweet Onions** GF
Beef Bourguignon**GF
Grilled Flank Steak with Green Peppercorn Sauce GF
Strip Loin Steak with Wild Mushroom Sauce GF
Seared Tri-Tip with Chipotle and Garlic GF
Stir Fried Beef, Cabbage, and Broccoli with Chili Peppers, Gluten-Free Soy Sauce, Ginger, Onions, Garlic and Thai Basil GF
Port Braised Brisket with Charred Pickled Pear Onions and Roasted Cherry Tomatoes GF

Lamb Entrées

Boneless Leg of Lamb with Au Jus** GF
Lamb Rib Chops with Seven Spices GF

**Available only for groups of 20 or more

Catering At LKSC
### Seafood Entrées

- Sesame and Ginger Glazed Salmon with Charred Pineapple, Jicama and Snap Peas ** GF
- Egg and Chive Coated Seasonal White Fish with Lemon Leek Sauce GF
- Grilled Salmon with Mango-Cucumber Salsa ** (seasonal) GF
- Grilled Salmon with Pineapple-Cilantro Salsa ** (seasonal) GF
- Miso Glazed Cod with Ginger Dashi Broth, Shiitake and Charred Scallions **
- Grilled Mahi Mahi with Charmoula Sauce GF

### Vegetarian Entrées

- Classic Three Cheese Macaroni V
- Classic Eggplant Parmesan ** V
- California Lasagna with Artichokes and Wild Mushrooms V
- Sun Dried Tomato Polenta Cakes with Portobello Mushrooms and Goat Cheese ** V GF
- Wild Mushroom Ravioli with a Crème Fraîche Cream Sauce, Shaved Parmesan and Herbs V
- Butternut Squash Ravioli with a Sage Asiago Cream Sauce V
- Israeli Cous Cous with Swiss Chard, Turnips and Butternut Penne Pasta with Wilted Kale, Curried Cauliflower, Capers, Toasted Walnuts with Garlic-Saffron Butter V GF

### Vegan Entrées

- Bok Choy with Julienne Vegetables and a Sweet Chili Sauce VGN GF
- Ratatouille with Eggplant, Squash, Peppers and Spicy Tomato Sauce VGN GF
- Five Bean Stew VGN GF
- Penne Pasta Tossed in a Light Tomato Sauce with Assorted Vegetables VGN
- Grilled Eggplant with Garlic and Ginger Sauce VGN GF
- Cashew Curry, Corn, Parsnip, Mushrooms and Onions VGN GF
- French Lentils with Spinach, Roasted Corn, Peppers VGN GF
- Beyond Meat Chili VGN GF
- Madras Curried Vegetable Ragout, Tofu with Coconut and Lentils VGN GF
- Gigante Beans, Swiss Chard and Tomato VGN GF
- Impossible Meatloaf, Roasted Cherry Tomato and Garlic Chutney VGN GF
- Quinoa Mushroom and Chard Stew VGN GF
- Vegetable and Chick Pea Tagine ** VGN
- Eggplant Stuffed with Roasted Vegetables, Tofu, Pinenuts and Basil ** VGN contains nuts
- Stuffed Roasted Peppers filled with Impossible Crumble, Squash, Rice and Basil ** VGN GF
- Israeli Cous Cous with Swiss Chard, Turnips and Butternut Squash VGN

### Plant Based Entrées

- Vindaloo with Peas and Potatoes GF
- Japanese Eggplant with Sechuan Sauce V
- Fajitas with Onions and Peppers V
- Braised Yukon Potato in Thai Yellow Curry VGN GF
- Chinese Stir Fry with Broccoli and Ginger Mushroom Chili Sauce VGN GF
- Three Bean Chili VGN GF
- Singapore Noodles with Baby Bok Choy VGN GF
- Korean Bulgogi Sauce with Mushroom and Onion VGN GF
- Teriyaki and Vegetables VGN GF

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*Catering At LKSC*
Plant Based Proteins

- Grilled Tofu
- Gardein Chicken Strips
- Gardein Beef Strips
- Tempeh
- Soyryo
- Impossible Ground Beef
- Beyond Meat Crumble

Hot Sides

- Seasonal Roasted Vegetable Medley *VGN* *GF*
- Green Beans & Almonds *VGN* *GF*
- Honey Roasted Carrots
- Grilled Asparagus with Mixed Gourmet Mushrooms *VGN* *GF* (seasonal)
- Wild Rice Pilaf *VGN* *GF*
- Steamed Jasmine Rice *VGN* *GF*
- Roasted Fingerling Potatoes *VGN* *GF*
- Classic Mashed Potatoes* *V* contains dairy
- Lemon Orzo Pasta
- Brown Rice with Toasted Quinoa and Roasted Crimini Mushrooms
- Roasted Okimana Sweet Potatoes, Herbed Cauliflower *VGN* *GF*
- Charred Brussells Sprouts with Carrots, Balsamic Drizzle *VGN* *GF*

Dessert Selections

- Small Cannoli and Cream Puffs
- Traditional Carrot Cake
- Crème Brûlée Tarts
- Triple Chocolate Mousse Cake *GF*
- Strawberry Shortcake (seasonal)
- Mixed Fruit Tart (seasonal)
- Individual Apple, Cherry, Chocolate Cream, Lemon Meringue or Pumpkin Tarts
- NY Cheesecake with Fresh Raspberry Sauce
- Assortment of Cookies and Brownies
- Assorted of Mini Cheesecake Bites and Mini French Beignets filled with a Berry Jam
- Bread Pudding Bars with Raisins

*Desserts are processed in a facility that may contain nuts.*

**Available only for groups of 20 or more**
Sweets

Seasonal Whole Fruit
Freshly-baked Cookie from Pacific Cookie Company
Double Fudge Chocolate Brownies
Lemon, Raspberry or Wonder Bars
Truffles and Raspberry Shortbread Cookies
Chocolate-dipped Strawberries (seasonal)
Assorted Petit Fours
Assortment of KIND and Clif bars
Organic Sunridge Farms Snack Packs
  Assorted Individual Bags of Chocolate-Covered Pretzels, Mixed Nuts, Yogurt-Covered Raisins, and Trail Mix
M&Ms, Wasabi Peas, Pretzels or Mixed Nuts
Cupcakes

Break Packages

Break Packages include Fruit-Infused Spa Water

Sweet Tooth
  Fresh Seasonal Fruit Salad
  Assorted Freshly-baked Cookies to include Chocolate Chip & Oatmeal Raisin
  Assorted Dessert Bars to include Brownies and Raspberry Bars
  Yogurt-covered Pretzels
  Chocolate-covered Raisins

Salty Sweet
  Assorted Freshly-baked Cookies to include Chocolate Chip & Oatmeal Raisin
  Salty Pretzel Twists
  Chocolate-covered Raisins
  Tortilla Chips with Homemade Pico de Gallo Salsa
  Pita Points with Roasted Red Bell Pepper Hummus
Hors d’Oeuvre Buffets

Selections served in Chafing Dishes & Platters

Choice of One, Two or Three Selections

*estimated 2 pieces per item per person

**Poutry**
- Chili Lime Chicken Kebabs with a Minty Yogurt Drizzle
- Thai Chicken Sliders with Sweet Chili Sauce and Cilantro Carrot Slaw
- Thai-style Chicken Wings with Lemongrass-Mango Salsa GF
- "Deviled Egg" with Smoked Paprika, Kempie Mayo and Bacon Bits GF
- Teriyaki Chicken Skewers with Sesame and GF Soy Sauce GF
- Duck Potstickers with Hoisen Sauce
- Peking Duck Spring Rolls with Plum Sauce

**Vegetarian**
- Vegetable Empanadas
- Asiago Risotto Croquettes with a Roasted Tomato Dip
- Falafels with Cucumber Tahini
- Truffled Mac and Cheese Bites
- Spicy Vegetarian Potstickers
- Mini Caprese Skewers with Balsamic Vinaigrette Drizzle GF
- Melon Prosciutto Skewers with Basil and Cherry Mozzarella GF (seasonal)
- Vegetable Samosas VGN
- Spinach and Feta Spanakopita
- Mini Mushroom Vol au Vents
- Thai Vegetable Curry in Phyllo Cups VGN
- Fresh Vegetable Summer Rolls VGN
- Stuffed Mushroom with Quinoa Tabbouleh VGN
- Mini Vegan Banh Mi Sliders with Gardein Chicken Strips VGN
- Bruschetta with Mushroom Paste, Grilled Artichoke, Frisee and Micro Herb Salad VGN

**Seafood**
- Fresh Thai Shrimp Summer Roll
- Crab Cakes with Spicy Remoulade
- Teriyaki Glazed Grilled Salmon Skewers GF
- Chili Ginger Prawns GF
- Mini Scallops and Bacon Bites

**Beef**
- Beef and Cilantro Empanadas
- Petit Philly Cheesesteak Buns
- Mini Cubed Chipotle Beef Brochettes
- Mini Beef Wellingtons
- Brisket Sliders with Dill Pickle, Onion-Poppy Seed Slaw on a Pepper Bun

**Lamb**
- Lamb Meatballs with Romesco Sauce
- Spicy Honey Glazed Lamb Rack Lollipops GF

**Pork**
- Antipasto Kebab with Sundried Tomatoes, Ham and Tortellini
- BBQ Pork Buns

VGN Vegan V Vegetarian GF Gluten Free
Reception Platters à la Carte

Chef’s Pulled Pork Sliders Spread
Ancho Marinated Pulled Pork Sliders, Granny Smith Apple Slaw with Red Cabbage, Red Onion, Lime and Cilantro on a Brioche Bun

NEW Mediterranean Mezze Platter
Cucumber Spears, Colmas, Pita, Tabbouli, Olives & Feta, Grilled Artichoke with Baba Ganoush, Lemon-Paprika Labneh, Pickled Peppers

Vegetable Flat Bread Pizzetas
Assortment of Pesto, Asiago and Squash, Mushrooms and Carrots

Vegetable Crudités Platter with Sun Dried Tomato Hummus

Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches VGN GF

Gourmet Cheese Platter
Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits

Athens Display
Cucumber Feta Dip, White Bean Dip. Spinach Hummus served with Pita Chips, Carrots and Cucumber Sticks

Mini Rosemary Brioche Sandwiches Platter
Selection of Roasted Vegetable with Pesto Aioli, Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce

Antipasto Platter
Salami, Sopressata, Capicola, Buffalo Mozzarella, Grilled Portobello Mushrooms, Hearts of Palm, Artichoke Hearts, Mixed Cured Olives, Cherry Peppers, Sliced Baguette and Bread Sticks

Thai Chicken Satay or Grilled Rosemary Lemon Chicken Skewers Platter

Korean Beef Satay or Grilled Shrimp with Chipotle Cilantro Lime Aioli Platter

NEW Grilled Vegetable Platter
Grilled Naan Bread, Green Goddess Dressing, Mixed Crudité and an Assortment of Grilled Vegetables
Action Stations

Street Taco Bar
Choice of Grilled Chicken, Carne Asada, and Vegetable Street Tacos  GF
Served on 4” corn tortillas or 6” flour tortillas  VGN GF
Served with Black or Pinto Beans and Mexican Rice  GF
Guests can choose from an assortment of accompaniments to include;
Onions and Cilantro, Cojita Cheese, Pico de Gallo, Guacamole, and Corn Tortilla Chips

Beef and Tofu Pho Bar
Thinly Sliced Beef and Beef Broth  GF
Tofu and Vegetable Broth  VGN GF
Rice Noodles  VGN GF
Guests can choose from an assortment of accompaniments to include;
Bean Sprouts, Green Onions, Cilantro, Thai Basil, Hoisin Sauce, Jalapeño and Sriracha

Dim Sum Station
Array of Favorites Served from Bamboo Steam Baskets to Include:
BBQ Pork Buns
Shrimp Shoi Mai
Vegetarian and Chicken Potstickers
Fresh Vegetarian Spring Rolls  VGN
Asian Ramen Salad
  Shredded Carrots, Shredded Lettuce, Sliced Almonds, Green Onions and Sesame-Soy Dressing  VGN
Sauces: Sweet Chili Lime, Siracha Aioli, Sesame Chili Soy  GF

Mediterranean Station
Slow Roasted Leg of Lamb  GF
Cilantro-Lemon Grilled Chicken  GF
Falafel  VGN GF
Rolled in a Warm Pita and drizzled with Cucumber Mint Raita
Served with Couscous Salad, Marinated Olives, Baba Ganoush, Tablouleh and Hummus

(25) person minimum

All “Action Stations” require a minimum of (2) Event Chefs, charged separately from per person package cost. Set-up and service details will be based on event requirements.
Beverages a la Carte

Cold Beverages

- Fruit-Infused Spa Water
- Freshly-squeezed Orange Juice
- Lemonade Service
- Freshly-brewed Iced Tea Service
- Individual 12oz Assorted Coca-Cola products
- Individual 10oz Izze Sparkling Juices
- Individual 12oz Sparkling Mineral Water
- Individual 12oz Bottled Spring Water
- Add flavored syrups to your lemonade or iced-tea bar (classic, peach and raspberry)

Hot Beverages

- Coffee & Tea Service
  - Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Non-Dairy Alternatives and Creamers
- Hot Cocoa with Marshmallows

Beverage Packages

Meeting Beverages

- Fruit Infused Spa Water Service
- Individual 12oz Assorted Sodas
- Coffee & Tea Service
  - Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Non-Dairy Alternatives and Creamers

All-Day Coffee Service

*Refreshed throughout the event, available only for full guest count*

- Fruit Infused Spa Water Service
- Coffee & Tea Service
  - Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Non-Dairy Alternatives and Creamers