



# CATERING AT LKSC



Residential  
& Dining  
ENTERPRISES

STANFORD UNIVERSITY  
*Creating a Culture of Excellence*  
STANFORD HOSPITALITY  
& AUXILIARIES

650.725.6883 | [catering.stanford.edu](http://catering.stanford.edu) | [cateringatlksc@stanford.edu](mailto:cateringatlksc@stanford.edu)





## Breakfast Buffet Packages

Price Per Person  
15 person minimum

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

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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

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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

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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

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### 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*

### **NEW** Frittata

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

### **NEW** Loaded Tater Tots

*Served with Cheese Sauce and Choice of Sausage, Bacon or Impossible Sausage **GF** Minimum 10 guests*

### 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

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### 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*)







## Salads and Sandwiches

### Classic Sandwich Buffet

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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

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One of your three Sandwich Selections

Bag of Chips

Whole Fruit

Chocolate Chip Cookie

Bottled Water

### Gourmet Farmers Market Buffet

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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

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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!

## Sandwich Options

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Shaved Turkey Breast, Avocado, Tomato, Green Leaf Lettuce, Provolone Cheese, Herbed Cream Cheese on Sliced Whole Wheat

Roast Beef with Caramelized Onion, Spring Mix, Sliced Tomatoes on Sliced Sourdough

Turkey and Swiss Cheese with Herbed Lemon Aioli on Foccacia

California Club with Smoked Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce and Tomato on Sliced Sourdough

Grilled Chicken, Fresh Mozzarella and Tapenade on a French Roll

Tuna Salad with Butter Lettuce on a light, crispy Croissant

Tomato, Fresh Mozzarella and Olive Tapenade on Foccacia **V**

Cucumber, Tomato, Avocado and Pea Shoots on Sliced Whole Wheat **VGN**

Zhatar Eggplant, Roasted Bell Peppers and Roasted Bell Pepper Hummus on Foccacia **VGN**

Roasted Portabella Mushroom with Arugula and Pesto on Foccacia **VGN**

Tuscan Sandwich with Black Forest Ham, Prosciutto, Salami, Provolone, Baby Spinach, Sliced Apple, Lemon Aioli on Italian Baguette

Lemon-Dill Chicken Salad Sandwich with Cranberries, Celery, Red Onion, Mayo, Butter Lettuce on Artisan Peasant Bun

Chicken Salad Wrap with Gluten-Free Ranch, Parsley, Capers, Lemon Juice, Organic Spring Mix, Toasted Almonds on a Gluten-Free Tortilla **GF**

Banh Mi Sandwich with Gardein Meatless Strips, Pickled Daikon, Carrots, Peashoots, Cilantro and Jalapeno **VGN**

**NEW** Chickpea Salad Sandwich with Spiced Vegan Mayo, Carrots, Peashoots, Tomato on a Country Italian Bun **VGN**

## Salad Options

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Tabbouleh Salad - *Bulgur Wheat with Chopped Cucumber, Cherry Tomatoes, Fresh Herbs and a Spiced Orange Dressing* **VGN**

Mushroom Ravioli Salad - *with Chopped Spinach, Torn Basil Leaves, Tomato and Olives* **VGN**

Greek Barley Salad - *with Cherry Tomatoes, Cucumber, Kalamata Olives, Slivered Red Onions and Feta Cheese*

Mixed Greens Salad - *(leafy) with Cherry Tomatoes, Shredded Carrots and Sliced Cucumbers* **VGN GF**

Classic Caesar Salad - *(leafy) with Shaved Parmesan and House-made Garlic Croutons*

Mâche, Endive and Red Oak Lettuce Salad - *(leafy) with Oranges and Blue Cheese* **GF**

Butter Lettuce Salad - *(leafy) with Grapefruit, Jicama, Orange Segments, Shaved Fennel and Cilantro Vinaigrette* **VGN GF**

Sonoma Baby Spinach Salad - *(leafy) with sliced Mushrooms, diced Hard Boiled Egg, Crispy Bacon, Slivered Red Onions with a Red Wine Vinaigrette* **GF**

Shredded Brussels Sprouts and Kale Salad - *(leafy) tossed with Crisp Apple, chunks of Gorgonzola and Candied Walnuts tossed with a Honey and Lemon Dressing* **GF**

Roasted Beet and Carrot Salad - *with Orange Tarragon Wine Dressing* **VGN GF**

Kale Salad - *(leafy) with Butternut Squash, Golden Raisins, Toasted Sunflower Seeds, Pine Nuts, Dried Cranberries and Crumbled Blue Cheese* **GF**

Greek Salad - *with Cucumbers, Kalamata Olives, Tomatoes, Feta Cheese and Red Onion* **GF**

Rainbow Pasta Salad - *with Olives, Capers, Onions, Arugula and Golden Balsamic Vinaigrette* **VGN**

Fresh Seasonal Fruit Salad **VGN GF**

Mango Green Olive Salad with Papaya-Peach Dressing, Mixed Greens, Shredded Carrots and Jicama

Curried Quinoa Salad with Cauliflower, Madras Curry, Shredded Carrots, Olive Oil, Golden Raisins, Parsley, Lemon Juice **VGN GF**

Beluga Lentil Salad (leafy) with Carrots, Onions, Spinach, Raddichio, Toasted Pecans and Cabernet Vinaigrette

Escarole and Endive Salad with Apples, Almonds, Chives and Lemon Tahini Dressing **VGN GF**

**NEW** Celery Remoulade Salad with Carrots, Fried Capers, Tomato Hazelnut Spread **V**

**NEW** Sesame Bean Sprout and Cabbage Salad with Fresno Chili, Micro Cilantro

**VGN** Vegan    **V** Vegetarian    **GF** Gluten Free





## 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

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One Poultry Entrée and One Vegetarian Entrée

### Gourmet Buffet

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One Beef, Lamb or Seafood Entrée and One Vegetarian Entrée

### Poultry Entrées

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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

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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

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Boneless Leg of Lamb with Au Jus\*\* **GF**

Lamb Rib Chops with Seven Spices **GF**

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

## Seafood Entrées

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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 **GF** (seasonal)

Grilled Salmon with Pineapple-Cilantro Salsa **GF** (seasonal)

Grilled Salmon with Roasted Garlic Fennel Sauce, Shaved Baby Fennel and Heirloom Tomatoes

Miso Glazed Cod with Ginger Dashi Broth, Shiitake and Charred Scallions\*\*

**NEW** Grilled Mahi Mahi with Charmoula Sauce **GF**

## Vegetarian Entrées

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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**

## **NEW** Vegan Entrées

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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

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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**

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

**VGN** Vegan **V** Vegetarian **GF** Gluten Free

## **NEW** Plant Based Proteins

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



## Hot Sides

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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  
**NEW** Roasted Okimana Sweet Potatoes, Herbed Cauliflower **VGN GF**  
**NEW** Charred Brussels Sprouts with Carrots, Balsamic Drizzle **VGN GF**

## Dessert Selections

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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*

**VGN** Vegan    **V** Vegetarian    **GF** Gluten Free





## Sweets

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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

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*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*

### Poultry

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

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### 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 **V**

### Vegetable Flat Bread Pizzettas

Assortment of Pesto, Asiago and Squash, Mushrooms and Carrots **V**

### Vegetable Crudités Platter with Sun Dried Tomato Hummus **V**

### 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 **V**

### Athens Display

Cucumber Feta Dip, White Bean Dip, Spinach Hummus served with Pita Chips, Carrots and Cucumber Sticks **V**

### Mini Rosemary Brioche Sandwiches Platter

Selection of Roasted Vegetable with Pesto Aioli **V**, 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 **V**

### 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 **V**



## Action Stations

### Street Taco Bar

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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

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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

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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

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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, Tabloulah 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

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Fruit-Infused Spa Water

Freshly-squeezed Orange Juice

Lemonade Service

Freshly-brewed Iced Tea Service

Individual 12oz Assorted Coca-Cola products

Individual 10oz Ize 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

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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

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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

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*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



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