

# *USD Catering Menu*

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## *Overview*

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## **USD Catering**

The University of San Diego was built on the core values of knowledge, community, ethical conduct, and compassionate service. At USD Catering, we have a deep understanding of skilled service and fine food. All our work revolves around personal and detailed planning to ensure the best guest experience. Like our beautiful and green campus, we strive to make every USD Catering event, stunning while still being environmentally friendly. Through the integration of the University's values and our dedicated team of chefs, managers and staff, excellence has been ingrained in our food, services and culture.

## **Location & Convenience**

USD Catering creates the experience of pleasant fine dining throughout the campus community. Whether you need catering service at the office, at a designated event site, or even at home, our professional staff can help. Moreover, when it comes to assisting with the entire process of planning your menu, décor, or setting, USD Catering is there every step of the way. We provide the attention to detail that will leave you free to enjoy the business and pleasure of your event.

## **Quality**

We proudly serve food that is both delicious and environmentally conscious. Taste, quality, freshness and sustainability are key ingredients to our dining experience and success. Locally grown and prepared to your exact specifications, our food meets the highest standard of excellence. Organic and natural food choices are always available. We always begin with the best natural food so that you can end with the best catering experience.

## **Unique Choices**

A variety of meal options are available for your every catering need: Want a continental or hot breakfast? A grab-and-go lunch from our On-the-Move menu? How about a piping hot lunch? Want a buffet? A formal and elegant dinner? We are proud to provide all of these options, and of course, your meal is always customized to your service and dietary needs.

## **Service**

Our culinary staff's execution revolves around caring preparation, punctual presentation, and gracious service. The staff's learning is on going, as they receive continuous training from the Culinary Institute of America, which further enriches their passion for edible creations. *A \$7 surcharge will be added for a china upgrade and a \$3 per person charge will be added as a staffing charge.*

## **USD Catering: Our Green Philosophy**

USD Catering exercises sustainable practices in all facets of operations. By utilizing local farmers and artisans, we are proudly supporting our local community while achieving a desirable green approach to catering. We take pride in providing a delectable eating experience for our guests that is sustainable and nurturing for the earth.

Our green menus are meant to suit you. Customizations like free-range poultry, grass-fed beef or pork are available as well as wild-caught fish are executed to your specifications. We also feature an organic menu exclusively built around San Diego grown produce. There is also the option for other products to be local, organic and environmentally friendly, such as cheeses and baked goods.

USD Catering believes that being green should not stop once the food has been served; the sustainability continues through the clean up of your event. We can help to reduce the excessive amounts of water generated by your event and reduce our carbon footprint by offering reusable china as well as bulk serving of items, such as milk and sugar for serving coffee or tea.

## **USD Catering: Green Initiatives**

- Local, organic sources of food and beverages when available
- Sustainable meat and fish when available
- Reusable tablecloths
- Bamboo plates
- Recyclable plates, flatware, cups, and reusable décor
- Up to 30% plant-based 100% recyclable water bottles
- Recycling containers at each event
- Local vendors used for event equipment and rentals

## **Successful Catering Planning**

It is important to allow yourself plenty of time to create your event, as proper planning is the key to success. Please do not hesitate to contact us at (619) 260-4560 to make an appointment with our catering staff or to answer any further questions. Our catering sales office is located in Maher Hall, room 137. We encourage you to come with ideas about your function and we will work with you to make these ideas a reality.

## **Event Site**

To book an event at the University, please contact our sales office in Maher Hall, room 137 or by phone: (619) 260-4560, outside CA (877) 336-5415.

We will book the location of your choice and coordinate all your needs.

To view a map of the campus, go to: <http://www.sandiego.edu/maps/>

## **Menu**

Our various meal plan options allow for a wide menu selection that will suit the specific needs of your event. If you prefer choices outside of this menu we will work with your ideas to make them a reality. Customization is always an option, however, some restrictions may apply due to event size and location.

## **Numbers**

We require a final guest count three (3) business days prior to your event (not including the day of the event). Groups over 100 or with special menus, require an earlier guarantee of five (5) business days. You will be financially responsible for 100 percent of your final guarantee or the actual number of guests served, whichever is greater. If a guarantee is not provided within the above mentioned times, your last estimate becomes your guarantee. Last minute guest count changes may result in an additional charge. If your guest count increases less than three (3) business days before your event, we may not be able to increase the quantity of every menu item, but we will serve an appropriate substitution. We prepare food for five (5) percent above the guarantee for buffets only. For groups over 100 and for orders occurring on weekends, holidays, or during University final exam periods, there may be additional charges for labor and services.

## **Rental Equipment**

We will coordinate rental needs for your convenience. We can assist you with the rental of belly bars, canopies, umbrellas, tents, stages, lighting, cocktail tables, specialty linen, floral arrangements, and more.

## **Billing**

As a service to our customers, USD Catering handles all billing.

On-campus groups will need to provide all of the necessary billing information for the internal charge system. If we do not have the billing information ten (10) business days prior to your event, it may be necessary to cancel your food order.

Off-campus groups will be billed (including all applicable taxes) to the billing address provided by the client. A deposit may be required to confirm your event. Please check with your catering coordinator for details.

We accept the following credit cards: Visa and MasterCard

**A service charge of 18% will be added to all catering orders.**

## **Cancellations**

Should you need to cancel your event, there is no charge for cancellations made at least five (5) business days prior (not including the day of the event), a 50 percent charge for cancellations made two (2) business days prior to your event, and a 100 percent charge for cancellations made less than 24 hours prior to your event. Please check with our sales office for details.

### **Your Unique Service Experience**

We have a variety of options to suit your event's needs. All of these package options are applicable to any event throughout the day.

### **Simplicity**

This is our version of catering on the go! Pre-order your party platters and pick-up at Tu Mercado located on level 2 of the Student Life Pavilion. All platters and pick-ups are prepared and executed in a timely manner. All products that are part of your package are environmentally conscious and disposable at the end of your event.

### **That Little Something Extra**

This package is designed to provide the true catering experience. Our menu selections are presented buffet-style with live-action stations, enabling guests to build their own plate, creating a personalized meal. Our professional catering staff not only assures the impeccable layout of the buffet, but also works with the logistical aspects of the event. To add that special touch, you may choose to have catering attendant(s) on location throughout the event.

### **An Elegant Night Out**

Here, a served dinner is provided with a professional catering staff attending to your guests' every need. The attentive nature of our staff focuses on exceeding your guests' expectations to make your catering experience unique and memorable. Part of your event's customization may include added floral arrangements and decor to enhance the dining experience.



*Morning*

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## ***The Baker's Corner***

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*Delivered fresh daily from the ovens of local bakeries! Served with assorted jellies and jams, butter and cream cheese (light and regular). Your choice of the items below.*

<b>Mini Muffins</b>	Lemon poppy seed, bran, cappuccino and blueberry. Seasonal muffins are available upon request.	\$1.50 / each
<b>Mini Bagels</b>	Plain, onion, sesame seed, poppy seed and everything.	\$1.50 / each
<b>Mini Danish</b>	Cheese, cherry, blueberry and apple.	\$1.50 / each
<b>Mini Croissants</b>	Assorted	\$1.50 / each
<b>Breakfast Breads</b>	Cranberry nut, banana nut and zucchini.	\$2.00 / each
<b>Fine Pastries</b>	Cinnamon rolls Chocolate croissants Almond croissants Strudel Scones: blueberry, raisin, orange-cranberry, chocolate chip and whole wheat maple-walnut.	\$2.00 / each \$2.75 / each \$2.50 / each \$2.50 / each \$2.00 / each
<b>Seasonal Variety</b>	Assortment of seasonal tastes and spices.	\$3.00 / each

## ***Fresh Fruit***

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<b>Fresh from the Fields</b>	Whole fruit basket including California-grown apples, bananas, oranges and grapes.	\$1.75 / person
<b>Seasonal Fresh Sliced Fruit Platter</b>	California-grown pineapple, honeydew, cantaloupe, citrus and grapes.	\$2.50 / person
<b>Tropical Fruit Platter</b>	Pineapple, melon, papaya, mango, kiwi and more. Selections based upon seasonal availability.	\$3.50 / person

## ***Cold Specialties***

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<b>Low-fat yogurt</b>	\$2.25 / each
<b>Low-fat yogurt parfaits</b>	\$3.50 / each
<b>Granola bars and power bars</b>	\$1.50 / each
<b>Hard-boiled eggs</b>	\$1.00 / each
<b>Individual cold cereal with milk</b>	\$2.50 / each

## ***Breakfast a la Carte***

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<b>Build Your Own Yogurt Parfait Station</b>	Choice of plain, vanilla or strawberry low-fat yogurt. Toppings include seasonal berries, homemade granola, honey and strawberry puree. <i>15 person minimum</i>	\$6.50 / person
<b>Smoked Salmon Platter</b>	Thin slices of smoked salmon served with cream cheese, diced tomato, sweet red onion, chopped hard boiled eggs, capers and lemon wedges, accompanied by miniature bagels. <i>10 person minimum</i>	\$6.95 / person
<b>Quiche</b>	Farm fresh eggs & savory filling baked in a light, flaky crust. <i>Your choice of:</i> Applewood smoked bacon and Gruyere cheese Prosciutto, basil, sundried tomatoes and Pecorino cheese Wild mushroom and baby spinach Smoked salmon, asparagus tips and Boursin cheese <i>Serves 12-16 guests</i>	\$29.50 / each
<b>Richard's Caramelized French Toast</b>	French toast baked with brown sugar and butter to form a sticky cinnamon roll casseroll. <i>10 person minimum</i>	\$3.75 / person

## ***Breakfast Buffets***

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*The following buffet options include our assorted breakfast pastries: muffins, rustic scones, croissants, danish, breakfast breads and freshly baked mini bagels with plain and light cream cheese. We will also provide butter and jams, freshly brewed coffee and a selection of tea.*

*Buffets require a 10 person minimum.*

<b>Marian Way Continental</b>	Includes above listed breakfast pastries and beverages.	\$7.95 / person
<b>Camino Continental</b>	Includes above listed breakfast pastries and beverages as well as various low fat yogurts with mixed seasonal fruit and choice of juice: cranberry, apple or orange.	\$10.95 / person
<b>European</b>	An array of imported and cured meats and cheeses, hardboiled eggs, and artisan breads.	\$13.95 / person
<b>Pacific Sunrise</b>	<i>Choice of two entrées and one breakfast meat accompanied by Chef's potatoes and seasonal fruits.</i> <b>Entrées:</b> Cheddar scrambled eggs Florentine eggs Assorted quiche Seasonal vegetable frittatas French toast Strata Huevos rancheros Breakfast burritos	\$14.95 / person

**Breakfast Meats:**  
Applewood smoked bacon  
Smoked ham  
Country sausage

## ***Personalized Breakfast with a Private Chef***

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*The following station options include our assorted breakfast pastries: muffins, rustic scones, croissants, danish, breakfast breads and freshly baked mini bagels with plain and light cream cheese. We will also provide butter and jams, freshly brewed coffee, a selection of tea and choice of juice: cranberry, apple or orange.*

*Private chef stations require a 20 person minimum.*

***Personalize your guests' experience with an on-site chef (\$150 for two hours).***

<b>Omelet Station</b>	Blended and seasoned eggs prepared to order with your choice of assorted toppings. Toppings include: spinach, mushrooms, cheddar cheese, peppers, onions, bacon, ham, and sausage.	\$13.95 / person
<b>Pancake or Waffle Bar</b>	Prepared to order with your choice of assorted toppings. Toppings include: fresh fruit, chocolate chips, powdered sugar, whipped cream and maple syrup.	\$13.95 / person



*Afternoon*

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## ***Packed Lunches***

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*Our gourmet "On the Move" selections are a new take on the traditional brown bagged lunch. Each lunch comes with a sandwich, bag of Terra chips, piece of whole fruit and a cookie. Condiments are also provided. All sandwiches can be served on your choice of bread: flakey croissant, flour tortilla, whole wheat roll, or focaccia bread.*

<b>Classic Lunch</b>	<i>Your choice of:</i> Oven roasted turkey breast Honey maple ham Medium rare roast beef Tuna salad Hummus and vegetable	\$11.95 / each
<b>Specialty Lunch</b>	<i>Your choice of:</i> Chicken salad with pecans California avocado club Roast beef with Brie and watercress Pesto-grilled chicken breast Italian meats and cheeses Grilled portobello mushrooms with Mozzarella topped with basil	\$13.95 / each

## ***Deli Sandwiches: Platter or Buffet***

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*You may choose to have your deli sandwiches as a platter or buffet-style. The platter can be arranged at your convenience either for pick up or to have delivered.*

\$11.95 / person

*Sandwich platter or buffet requires a 10 person minimum.*

*Deli sandwich platter or buffet includes Chef's selection of breads and rolls, freshly baked cookies or brownies and the items below:*

<b>Meat &amp; Cheese</b>	<i>Meats include:</i> turkey, ham and roast beef. <i>Cheeses include:</i> Cheddar, Swiss and American.
<b>Condiments</b>	Lettuce, tomato, onion and dill pickle spears.
<b>Sides</b>	<i>Choice of Two:</i> Greek pasta salad Mixed greens Israeli couscous salad Dijon and dill potato salad Fruit salad

## ***Salad Buffet***

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*Our wide selection of salads are available buffet-style. Your choice of 3 lunch salads presented on individual platters are served with a basket of rolls and butter, fresh seasonal fruit, tableware, and your choice of assorted gourmet cookies or bars.*

*Salad buffet requires a 20 person minimum.*

<b>Salad Buffet</b>	*For our selection of salads, please see "Salad Boxed Lunches" below. All salads listed are also available buffet-style, some additional charges may apply.	\$14.95 / person
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## ***Salad Boxed Lunches***

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*Choose from our wide selection of gourmet salads, packed individually providing you with a variety of choices. Salads are served with Terra chips and your choice of assorted rolls and a gourmet cookie, brownie or fresh whole fruit. Includes cutlery and napkins.*

<b>Build Your Own</b>	Customized to your needs. Choose from the following: Field greens, grilled chicken, tri-tip, tuna or shrimp, hard boiled eggs, red skin potatoes, string beans, artichoke hearts, tomatoes, and herb vinaigrette. *Salad buffet pricing: add \$2.00 / person	\$16.95 / person
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<b>Alcala Club</b>	A hearty plate of romaine and watercress garnished with sliced chicken breast, bacon, Gorgonzola cheese, avocado, tomatoes, and hard-boiled eggs. Topped with a savory vinaigrette dressing.	\$13.95 / person
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<b>Rio Grande</b>	A marinated and grilled breast of chicken, seasoned black beans, roasted corn, jicama, tortilla strips, tomato, avocado and tossed greens with either a creamy chipotle dressing or honey, lime, cumin vinaigrette.	\$13.95 / person
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<b>Salad Niçoise</b>	Field greens, grilled marinated tuna, hard boiled eggs, red skin potatoes, string beans, capers, tomatoes, Niçoise olives and an herb vinaigrette.	\$15.95 / person
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<b>Caesar</b>	A traditional Caesar salad with romaine lettuce, herb croutons, parmesan cheese and a classic Caesar dressing. *Add: Chicken breast \$2.50, Shrimp \$3.50 or Tri-tip \$3.50	\$9.95 / person
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<b>Mixed Green Salad with Mediterranean Eggplant and Zucchini</b>	Farmer's mixed greens with grilled eggplant, zucchini, summer squash, green peppers and tomatoes.	\$11.95 / person
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- Afternoon -

<b>Oriental</b>	Grilled glazed salmon over baby spinach with toasted sesame seeds, baby mandarin oranges and a miso vinaigrette.	\$14.95 / person
<b>Greek</b>	Chopped salad with tomatoes, cucumbers, red onions, feta cheese, kalamata olives and a tangy vinaigrette. *Add: Chicken breast \$2.50 or Shrimp \$3.50	\$13.95 / person
<b>Zoppa's Tri Tip</b>	Grilled tri-tip, asparagus, roasted red potatoes, capers, roma tomatoes and mixed greens with Dijon dressing.	\$14.95 / person
<b>Cobb Salad</b>	Honey roasted turkey Julienne, bacon, tomato, scallions, diced avocado, romaine lettuce, Blue cheese and an herb vinaigrette.	\$13.95 / person
<b>Caprese Salad</b>	Tomatoes and miniature Buffalo Mozzarella tossed in a basil vinaigrette, served with focaccia bread.	\$11.95 / person
<b>Middle Eastern Sampler</b>	Hummus, tabbouleh and baba ghanoush presented on mixed greens, Feta cheese, kalamata olives with carrots and garnished with pita chips.	\$12.95 / person
<b>Tropical Fruit Salad with Seafood</b>	A medley of tropical fruits, romaine lettuce, avocado, prawns, scallop, stone crabmeat served with a citrus vinaigrette. *Salad buffet pricing: add \$4.00 / person	\$17.95 / person

## ***Personally Customized Lunch***

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*Customized lunches can be buffet or plated. Please select your choice, one of each: starter, entrée, and dessert. You may also add an appetizer at an additional charge. (Please see appetizer options in Evening>Personally Customized Dinner>Appetizers or contact our sales office for more selections.) All buffets and plated lunches come with rolls and butter, as well as coffee, tea, iced tea and water.*

### **Starters**

*Starter plate cost is included in entrée price.*

<b>Classic Caesar Salad</b>	Hearts of romaine lettuce, Parmesan cheese and garlic croutons tossed in Caesar dressing.
<b>Fresh Field Greens Salad</b>	Field greens topped with cucumbers, tomatoes and carrots with Chef's choice of dressing.
<b>Roasted Pear Salad</b>	Mixed baby greens, romaine lettuce, roasted pears, candied walnuts, and crumbled Gorgonzola cheese and a sweet vinaigrette dressing.
<b>Tortilla Soup</b>	With fried herbs.
<b>Fire Roasted Tomato Basil Soup</b>	With cilantro cream.
<b>Wild Mushrooms Bisque</b>	Velouté of woodland mushrooms and chive crème fraîche.

### **Entrées**

*All entrées come with seasonal fresh vegetables and Chef's choice of starch.*

<b>Roasted Pork Loin</b>	\$14.95 / person
<b>Maple and Chipotle Glazed, Slow Roasted Pork Loin</b>	\$14.95 / person
<b>Chicken Parmesan</b>	\$15.95 / person
<b>Herb- Lemon Grilled Chicken</b>	\$15.95 / person
<b>Grilled Steak Seasoned with Jalapeño and Cilantro</b>	\$16.95 / person
<b>Fresh Ricotta and Herb Ravioli in a Lemon-Sage Butter Sauce</b>	\$13.95 / person
<b>Broiled Salmon with Mango Salsa</b>	\$16.95 / person

- Afternoon -

**Desserts**

*Dessert cost is included in entrée price.*

**Lemon Tart with  
Crème Anglaise  
and Strawberry  
Sauce** With seasonal berries.

**Apple Brown Butter  
Tart** With caramel sauce and fresh whipped cream.

**Crème Brûlée Tart** With seasonal berries and crème Anglaise.

**Chocolate  
Flourless Cake** With chocolate sauce, berries and fresh whipped cream.

## ***Designed Lunch***

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*All designed lunches include water, iced tea, and coffee service.*

<b>Mediterranean Kabob</b>	Hummus, tabbouleh, and baba ghanoush presented on mixed greens with Feta cheese, kalamata olives, carrot and celery sticks garnished with toasted pita chips. Your choice of grilled chicken, marinated beef, grilled shrimp, or grilled vegetables on kabobs laid over couscous with sliced almonds and served with baklava dessert.	\$22.50 / person
<b>All American BBQ</b>	Classically seasoned hamburgers, hot dogs, barbeque chicken, and garden burgers served with corn on the cob, baked beans, Dijon and dill potato salad, and finished with traditional apple streusel bars. *Outdoor BBQs require a grill and a chef resulting in additional charges: \$100 per grill (flat fee) and \$150 per chef per hour.	\$15.75 / person
<b>Asian Bistro</b>	An array of vegetarian spring rolls, dipping sauce, vegetarian stir fry, sticky rice and your choice of honey glazed chicken or lemon grass beef. Delicious macaroons top off this Asian inspired meal.	\$20.95 / person
<b>Little Italy</b>	Caesar salad and focaccia triangles served with your choice of vegetarian lasagna or marsala chicken, and risotto with asparagus tips, ending with a tasty cannoli for dessert.	\$18.95 / person
<b>South of the Border</b>	Spanish rice, refried beans, Mexican Caesar salad (black olives, tomatoes, and tortilla strips) served with choice of Baja chicken, steak or shrimp fajitas or cheese enchiladas, finishing with a Mexican flan.	\$17.95 / person
<b>Refreshingly Fit</b>	Choice of whole wheat penne pasta with Romano beans and Goat cheese, seasonal fresh fish or grilled sage chicken breast. Served with an asparagus salad with beets, new potatoes and mustard vinaigrette and ending with a seasonal fresh fruit tray or dessert.	\$19.75 / person

## ***Reception Platters***

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<b>Seasoned Grilled Chicken</b>	Grilled chicken served with chutney, mustard and Chef's selection of breads and rolls.	\$4.00 / person
<b>Grilled Tri-Tip</b>	Marinated and grilled tri-tip and Chef's selection of breads and rolls.	\$4.00 / person
<b>Caprese Salad</b>	Fresh tomatoes, soft Mozzarella, and flavorful basil in savory olive oil.	\$2.60 / person
<b>Tortilla Wraps (wheels)</b>	A variety of mini tortillas filled with turkey, ham, roast beef or a hummus vegetable medley.	\$1.25 / person
<b>Mini Croissant Sandwiches</b>	Assorted sandwiches including ham, turkey, roast beef and vegetarian prepared with lettuce and tomato.	\$3.75 / person
<b>Mini Ciabatta Sandwiches</b>	Grilled chicken salad with pecans, Italian meats and cheeses, tuna salad and roasted veggies.	\$3.75 / person
<b>Tuscan Antipasto Platter</b>	Imported and cured meats and cheeses served with focaccia baguettes.	\$5.00 / person
<b>Middle Eastern Spreads</b>	Chickpea hummus, roasted eggplant, baba ghanoush and Greek tzatziki sauce with pita chips, carrots and celery sticks.	\$3.00 / person
<b>Sushi Platters</b>	Assorted sushi including California rolls, veggie rolls and Philly rolls with wasabi, soy sauce and ginger. *Price includes two pieces per person.	\$1.95 / person
<b>Caesar Salad</b>	Hearts of romaine, parmesan cheese and garlic croutons, tossed in Caesar dressing.	\$2.60 / person
<b>Greek Pasta Salad</b>	Penne pasta with freshly cut tomatoes, cucumbers, red onions and bell peppers, topped with Feta cheese soaked in Greek vinaigrette.	\$2.60 / person
<b>Roasted Herb Red Potatoes</b>	Wedges of red potatoes baked in fresh butter, basil and rosemary.	\$2.60 / person
<b>Grilled Vegetable Platter</b>	Gourmet selection of garden vegetables including red and yellow bell peppers, eggplant, zucchini and red	\$3.00 / person
<b>Rice Salad</b>	Rice, chopped vegetables, macadamia nuts, raisins and a spiced dressing.	\$2.95 / person

- *Afternoon* -

<b>Fresh Fruit Platter</b>	Honeydew, cantaloupe, watermelon, pineapple, grapes and orange slices with seasonal berries.	\$2.50 / person
<b>Garden Vegetable Basket</b>	Freshly cut cucumbers, cauliflower, broccoli, celery, cherry tomatoes and carrots with house-made herb dip and hummus.	\$2.40 / person
<b>Sweet Tooth Platter</b>	Petite fours, mini pastries, tea cookies and chocolate strawberries.	\$1.80 / person



# *Evening*

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## ***Hors d'Oeuvres***

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*The following hors d'oeuvres are priced per piece; a minimum of 25 pieces is required.*

### **Hot Selections**

<b>Tandoori Chicken</b> Indian flavored chicken with spicy mango chutney.	\$2.25 / each
<b>Afghan Lamb Kabobs</b> Lamb skewer with garlic and ginger marinate.	\$2.50 / each
<b>Smoked Chicken and Jalapeño Jack Quesadillas</b> Served with chipotle sauce.	\$1.95 / each
<b>Thai Crabcakes</b> With chili dipping sauce.	\$2.75 / each
<b>Assorted Mini Quiche</b> Quiche lorraine with spinach, mushroom and cheese.	\$1.95 / each
<b>Spanakopita</b> Spinach and cheese triangles in a flaky crust.	\$2.25 / each
<b>Indonesian Chicken or Beef Satays</b> With a spicy cream sauce.	\$2.50 / each
<b>Grilled Shrimp with Pancetta and Fresh Coriander</b> Served with pesto-lime vinaigrette.	\$3.50 / each
<b>Mediterranean Spicy Chicken Wings</b> With Spanish Blue cheese dip.	\$2.25 / each
<b>Cremini Mushroom stuffed with Spanish Ham</b>	\$1.95 / each
<b>Smokey Shrimp with Garlic-Parsley Mojo</b>	\$3.50 / each
<b>Spicy Potato-Samosa Wontons</b> With fresh cilantro chutney.	\$2.50 / each
<b>Colombian Sirloin Empanadas</b> With aji sauce.	\$2.25 / each
<b>Fried Wontons with Mustard Sauce</b>	\$2.25 / each
<b>Grilled Scallops Wrapped in Maple Bacon</b> With lemon grass sauce.	\$2.95 / each

- Evening -

<b>Mini Sliders with all the Fixin's</b>	\$2.25 / each
<b>Falafel</b> Served with lettuce and hummus dip.	\$2.00 / each
<b>Vietnamese Mini Spring Rolls</b> With nuoc cham dipping sauce.	\$1.95 / each
<b>Pork Pinchitos</b> With tomato Romesco sauce.	\$2.25 / each
<b>Moroccan-Style Meatballs</b>	\$1.95 / each
<b>Shrimp Frittata</b>	\$2.75 / each
<b>Crispy Gingered Spareribs</b> With Asian BBQ sauce.	\$2.75 / each
<b>Mini Baked Brie with Apricot</b>	\$2.25 / each
<b>Tiny Roquefort Popovers</b>	\$1.95 / each
 <b><u>Cold Selections</u></b>	
<b>Plunged Shrimp Cocktail</b> With chili mojo.	\$3.50 / each
<b>Tomato and Basil Bruschetta</b> With California extra virgin olive oil.	\$1.95 / each
<b>Thai Guacamole</b> With tortillas chips.	\$2.75 / each
<b>Gravlax with Peppered Toast</b>	\$2.75 / each
<b>Ginger Ahi Tuna served on a spoon</b> With wasabi aioli.	\$2.95 / each
<b>Shrimp with Green Chili Pesto</b>	\$3.50 / each
<b>Mini Beef Fillet</b> With horseradish cream.	\$3.25 / each
<b>California Rolls</b> With wasabi dipping sauce.	\$2.50 / each
<b>Thai Crab Salad in Endive Leaves</b>	\$3.00 / each

- Evening -

<b>Antipasto Skewer</b> Mozzarella, artichoke, sundried tomatos and basil.	\$1.95 / each
<b>Vietnamese Spring Rolls</b> Served cold with nuoc cham dipping sauce.	\$2.25 / each
<b>Figs in a Blanket</b> With prosciutto and Gorgonzola cheese.	\$2.95 / each
<b>Sun-Dried Tomato and Goat Cheese Tartlets</b>	\$1.95 / each
<b>Lobster and Prosciutto Crostini</b>	\$3.50 / each
<b>Potato Crepes with Smoked Salmon</b> With crème fraiche and caviar.	\$2.75 / each
<b>White Fish Ceviche</b> Served on a plantain chip.	\$3.00 / each
<b>Chicken Salad Tartlet</b> Topped with toasted pecans.	\$2.50 / each
<b>Marinated Bocconcini</b>	\$2.25 / each
<b>Blue Cheese Stuffed Dates Wrapped in Prosciutto</b>	\$2.75 / each

## ***Personally Customized Dinner***

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*Customized dinners can be buffet or plated. Please select your choice, one of each: starter, entrée, and dessert. You may also select an appetizer or specialty dessert at an additional charge. All buffets and plated dinners come with butter and rolls, as well as coffee, tea, iced tea, and water.*

### **Appetizers**

<b>Pan Seared Crab Cakes</b> With a garlic aioli.	\$7.50 / person
<b>Chilled Shrimp Cocktail</b> With cocktail sauce and an avocado-cilantro relish.	\$7.50 / person
<b>Lobster Bisque</b> With cayenne crème fraiche.	\$6.50 / person
<b>Grilled Asparagus</b> With shaved Parmesan and truffle vinaigrette.	\$5.50 / person
<b>Smoked Salmon</b> With pasilla corn cakes and sweet cream.	\$6.50 / person
<b>Warm Potato Crusted Goat Cheese</b> With endive, cracked hazelnuts and garden herbs with Sherry vinaigrette.	\$5.50 / person

### **Starters**

*Starter plate cost is included in entrée price.*

#### **Baby Spinach Salad**

Baby spinach with roasted beets, spicy pecans, Maytag Bleu cheese and Mandarin orange slices drizzled with strawberry vinaigrette.

#### **Boston Bib Lettuce Salad**

Boston bib lettuce with Belgian endive and watercress, topped with a Dijon dressing.

#### **Caprese Salad**

Fresh tomatoes, soft Mozzarella and basil in savory olive oil.

#### **Caesar Salad**

Hearts of Romaine lettuce, Parmesan cheese and garlic croutons, tossed in Caesar dressing.

#### **Butternut Squash Soup**

#### **Fire Roasted Tomato Basil Soup**

- Evening -

**Entrées**

*All entrees come with seasonal fresh vegetables and Chef's choice of starch.*

<b>Macadamia Crusted Mahi Mahi</b>	\$23.95 / person
<b>Roasted Wild Salmon</b> With a lemon verbena sauce.	\$24.95 / person
<b>Black Cod</b> Borlotti bean ragout infused with thyme and preserved lemon.	\$22.50 / person
<b>Scallops, Shrimp, and Mussels</b> Served over a bed of mushroom risotto.	\$26.50 / person
<b>Tuscan Stuffed Chicken Breast</b>	\$22.95 / person
<b>Top Sirloin</b> With grilled shrimp prosciutto and basil.	\$36.95 / person
<b>Osso Buco Milanese</b>	\$21.50 / person
<b>Seared Jamaican Jerk Pork Loin</b> With a rum raisin sauce.	\$24.95 / person
<b>Balsamic Glazed Chicken Breast</b> With caramelized onions and rosemary.	\$21.95 / person
<b>Boneless Leg of Lamb au Jus</b>	\$36.95 / person
<b>Gnocchi</b> With asparagus tips, artichokes and sun dried tomatoes.	\$21.50 / person
<b>Grilled Portobello Mushroom</b> With goat cheese.	\$19.50 / person
<b>Black Pepper Crusted Filet Mignon</b> With toasted goat cheese.	\$29.50 / person
<b>Ham and Mushroom Stuffed Chicken Roulades</b>	\$24.95 / person
<b>Chicken Marsala</b>	\$24.95 / person
<b>Tenderloin and Canadian Lobster Tail</b>	\$46.95 / person

**Desserts**

*Dessert cost is included in entrée price.*

**Individual New York Cheesecake**

With vanilla Anglaise and seasonal berries.

**Crème Brûlée Tart**

With seasonal berries and crème Anglaise.

**White Chocolate Espresso Mousse Cake**

With chocolate sauce and Kahlua Anglaise.

**Triple Chocolate Mousse Cake**

With chocolate sauce and seasonal berries.

**Berry Florentine Cup**

With fresh seasonal berries and vanilla Anglaise.

**Specialty Desserts**

**Vanilla Panna Cotta**

With almond tuile and apricot sauce.

\$6.50 / person

**Chocolate Truffle Cake**

With white chocolate Grand Marnier sauce.

\$6.50 / person

**Tiramisu**

With Kahlua Anglaise.

\$6.50 / person

**Lemon Meringue Tart**

With strawberry sauce.

\$5.95 / person

**Raspberry Yogurt Mousse Cake**

With vanilla bean Anglaise.

\$5.95 / person

## ***Live-Action Cooking Stations***

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*Enjoy your food made to order. Live action cooking stations include an on-site chef to prepare and serve your customized plate.*

*Live-action cooking stations require a 45 person minimum.*

***Personalize your guests' experience with a live-action cooking station (\$150 for two hours).***

<b>Mashed Potato Martini Bar</b>	White truffle oil potato, sweet potato and purple potato served in a martini glass with toppings including, shrimp, prosciutto, chicken, cheese, sweet onion, garlic, vegetables and assorted sauces.	\$7.25 / person
<b>Sushi Station</b>	California roll, spicy tuna roll, hamachi and salmon tuna roll served with fresh wasabi, pickled ginger and soy sauce.	\$10.00 / person
<b>Carving Station</b>	Carved meats including: roast top sirloin served with a demi glaze, lamb, oven roasted turkey, and hickory smoked ham. All meats come with chef's selection of condiments and artisan bread.	\$8.50 / person
<b>Risotto Station</b>	Made to order risotto with green peas, asparagus, prosciutto, sundried tomato, wild mushrooms, cream and Parmigiano reggiano cheese.	\$8.50 / person
<b>Fajita Station</b>	Fajitas made to order. Ingredients include: beef and chicken, black beans, Mexican rice, lettuce, tomatoes, cheese, sour cream, salsa, cilantro and warm flour tortillas.	\$7.50 / person
<b>Pacific Rim Station</b>	Yellow tail, salmon, and ahi seared to order with stir fry vegetables and white rice, served with various sauces and condiments.	\$12.00 / person
<b>Pasta Station</b>	Penne pasta, spinach tortellini and a variety of ravioli with choice of sauces: creamy pesto, marinara or alfredo. Served with assorted condiments, flavored oils, Parmesan cheese and fresh basil.	\$8.50 / person
<b>Caesar Salad Station</b>	Hearts of Romaine lettuce with choice of cherry tomatoes, olives, grilled chicken, Parmesan cheese and garlic croutons, tossed in a classic Caesar dressing.	\$8.50 / person
<b>Chocolate Fondue Station</b>	Dark, milk or white chocolate fountain with a selection of exotic and seasonal fruit lollipops, strawberries, biscotti and marshmallows.	\$9.50 / person



## *In Between*

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## ***Beverages***

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### **Water**

*Water prices include setup and clean up, table linens, cocktail napkins, ice and a beverage dispenser with environmentally friendly cups.*

<b>Water Cooler “Sparkletts”</b>	\$1.50 / serving
<b>Spa Water with Citrus and Rooftop Herbs</b>	\$2.00 / serving
<b>Natural Water</b>	\$.50 / serving

### **Hot Beverages**

*Hot beverage prices include setup and clean up, table linens, cocktail napkins, sweeteners, creamers, stir sticks and a beverage dispenser with environmentally friendly cups.*

<b>Freshly Brewed Gourmet Coffee Regular and Decaf</b>	\$2.00 / person
<b>Freshly Brewed Gourmet Coffee with Assorted Flavored Creamers</b>	\$2.50 / person
<b>Hot Chocolate</b>	\$2.00 / person
<b>Apple Cider with Cinnamon Sticks</b>	\$2.00 / person
<b>Assorted Hot Tea (Black and Herbal Teas)</b>	\$2.00 / person

### **Cold Beverages**

*Cold beverage prices include setup and clean up, table linens, cocktail napkins, ice and a beverage dispenser with environmentally friendly cups.*

<b>Chilled Lemonade</b>	\$1.75 / serving
<b>100% Fruit Juices</b> Orange, apple, cranberry, pomegranate-blueberry, limeade, and orange-guava-passion.	\$2.00 / serving
<b>Citrus Sunset Punch</b>	\$2.00 / serving
<b>Cran-Apple Spritzer</b>	\$2.00 / serving
<b>Iced Tea</b>	\$2.00 / serving

**Individual Beverages**

**Soft Drinks**

Coke, Diet Coke, Caffeine-Free Diet Coke, Sprite, Diet Sprite, Dr. Pepper and Diet Dr. Pepper \$1.75 / can

**Dasani Spring Water**

*(up to 30% plant-based, 100% recyclable bottles)* \$1.75 / bottle

**Sparkling Mineral Water**

Lemon or lime \$2.00 / bottle

**Honest Tea**

Cranberry-lemon, half-lemonade half-tea, honey green tea, peach white tea and pomegranate white tea. \$2.50 / bottle

**Fuze Fruit Juice**

\$2.50 / bottle

**Milk**

Whole, low-fat and non-fat. \$1.50 / carton

## ***Alcohol and Bar Services***

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*All campus events with served alcoholic beverages must be processed through USD Catering. Please contact the catering sales office for a quote and to arrange your bar service.*

- Bar Set Up** Includes ice, cocktail napkins, straws and all necessary equipment to facilitate the beverage service for your guests.
- Partial Bar** Includes domestic and imported beer, house-select wine, mineral water, assorted soft drinks, ice, cocktail napkins, straws and all necessary equipment to facilitate the beverage service for your guests.
- Bar Mixer** Includes bar mixers, bar fruit and garnish, mineral water, assorted soft drinks, ice, cocktail napkins, straws and all necessary equipment to facilitate the beverage service for your guests.
- Full Bar** Includes house bourbon, scotch, vodka, gin, rum and tequila, along with domestic and imported beer, and house-select wine. Also included is the appropriate glassware, bar mixers, bar fruit and garnish, mineral water, assorted soft drinks, ice, cocktail napkins, straws and all necessary equipment to facilitate the beverage service for your guests.
- Premium Bar** Includes Maker's Mark Bourbon, J & B Scotch, Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum and Jose Cuervo Tequila (alcohol brands of comparable quality are subject to change based on market conditions). Domestic and imported beer and upgraded house-select wine are part of this package. Also included is the appropriate glassware, bar mixers, bar fruit and garnish, mineral water, assorted soft drinks, ice, cocktail napkins, straws and all necessary equipment facilitate the beverage service for your guests.  
\*Super Premium upgrades are also available upon request.

## ***Afternoon Bites***

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### ***Snacks***

**Assorted Mixed Nuts** \$ 2.50 / person

### ***Fruit***

**Fruit Basket** Whole fruit basket: California-grown apples, bananas, oranges and grapes. \$1.75 / person

**Classic Fruit Display** A selection of fresh seasonal fruits: pineapple, cantaloupe, honeydew, grapes, watermelon and berries, served with yogurt dipping sauce. \$3.50 / person

**Grilled Fruit Display** A selection of seasonal domestic and tropical fruits grilled to perfection: pineapple, papaya, honeydew, cantaloupe, watermelon and strawberries with honey-mint yogurt dip. \$4.50 / person

### ***Cheese Boards***

**Meat & Cheese Board** A selection of assorted meats and domestic cheeses: aged prosciutto, salami, pepperoni, capocola and assorted sausages served with gherkins, whole grain mustard, assorted domestic cheeses and freshly baked artisan breads. \$8.50 / person

**California Cheese Board** A selection of domestic cheeses: Sonoma Goat cheese, wild ripened cheddar, Vella Dry jack, Old Chatham Camembert and Maytag Blue, served with sweet dried fruits, nuts, honey comb and thin slices of country bread. \$4.95 / person

**International Cheese Board** A selection of imported cheese: Morbier, aged Manchego, Normandie Brie, aged Belgian Mimolette, German Cambozola, Parmigiano Romano and Goat cheese served with a selection of seasonal fresh fruit and berries, walnut bread and crackers. \$5.50 / person

**Platter Displays**

<b>Crudite</b>	A gourmet selection of vegetables: Julienne carrots, haricots verts, jicama Julienne, cherry tomatoes, celery sticks, garden cucumber and bell peppers. Served with chipotle ranch dip.	\$3.95 / person
<b>Grilled Vegetables</b>	Red, yellow and green peppers, zucchini, squash, green asparagus, mushroom and baby tomatoes marinated in roasted garlic balsamic vinaigrette with chipotle ranch.	\$5.50 / person
<b>Dippings</b>	Spinach dip, guacamole and salsa, served with tortilla chips and vegetables.	\$4.50 / person
<b>Mediterranean</b>	Hummus, tabbouleh, baba ghanoush, Greek olives and Feta cheese with toasted pita chips, crostini, celery and baby carrots.	\$6.50 / person

**Desserts**

<b>Home-made Baked Cookies</b>	Chocolate chip, sugar, oatmeal-cinnamon-raisin and white chocolate macadamia.	\$1.50 each
<b>Fresh Fudge Nut Brownies</b>		\$1.50 each
<b>Zesty Lemon Bars</b>		\$1.50 each
<b>Apple Streusel Bars</b>		\$1.75 each
<b>Pecan Nut Bars</b>		\$2.00 each
<b>Rice Crispies</b>		\$2.00 each
<b>M&amp;M Bars</b>		\$1.50 each
<b>Blondies</b>		\$1.50 each
<b>Chocolate Dipped Strawberries</b>		\$2.50 each
<b>Chocolate Dipped Biscotti</b>		\$2.25 each
<b>Cupcake</b>		\$2.00 each

## ***Themed Break Concepts***

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<b>Movie Break</b>	Popcorn, freshly baked pretzels with all the fixin's, chips, mixed nuts and a variety of snack sized candy bars and assorted drinks.	\$6.25 / person
<b>Padre's Day at the Park</b>	Freshly roasted peanuts, popcorn, novelty ice cream and frozen fruit bars.	\$6.00 / person
<b>Retro</b>	Jars of old time candy, fresh popcorn, chocolate dipped apple wedges topped with nuts and caramel, root beer, orange and regular sodas.	\$7.50 / person
<b>Orchard</b>	Petite whole fruits, banana-cinnamon and apple-cranberry fruit breads, yogurt and berry parfaits with granola, freshly brewed tea with fruit and sparkling fruit beverages.	\$6.50 / person
<b>Tu Mercado Stop</b>	Assorted individual bags of salty snacks and a display of candy and power bars.	\$5.50 / person
<b>After School Snack</b>	Assorted freshly baked cookies and brownies served with a tall glass of milk and assorted soft drinks.	\$4.95 / person
<b>Tea Time</b>	Assorted shortbread cookies, linzer cookies, scones and mini tea cakes served with classic clotted cream, jams, jellies and assorted herbal teas.	\$8.50 / person
<b>California Break</b>	Bagel chips with sun-dried tomato hummus, crisp vegetables served with spinach dip, selection of sliced and whole fresh fruit bowls, dried fruit, nuts and individual bottled Odwalla.	\$ 9.95 / person