Place Your Orders

3 Easy Steps!

1. Email: culinary-arts@stanford.edu or call Jennifer Luu: 650.926.5712
2. Include:
   • the time you want your service to begin
   • your menu selections
   • location
   • guest count
   • pickup time
3. Sit back and expect a preliminary event order!
## Beverages

### Cold Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Spring Water, 16oz</td>
<td>2</td>
</tr>
<tr>
<td>Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper, 12oz</td>
<td>2</td>
</tr>
<tr>
<td>Crystal Geyser Sparkling Mineral Water, 12oz</td>
<td>2.25</td>
</tr>
<tr>
<td>Coca-Cola, Diet Coke, Sprite, 12oz</td>
<td>2</td>
</tr>
<tr>
<td>Starbucks Espresso &amp; Cream Double Shot, 6.5oz</td>
<td>3</td>
</tr>
<tr>
<td>Freshly-squeezed Orange Juice</td>
<td>2</td>
</tr>
<tr>
<td>Sliced Strawberry Fruit-infused Spa Water</td>
<td>2</td>
</tr>
<tr>
<td>Sliced Lemons and Lime Fruit-infused Spa Water</td>
<td>2</td>
</tr>
<tr>
<td>Lemonade</td>
<td>2</td>
</tr>
<tr>
<td>Ice Tea with Sugar, Sweeteners and Lemon Wedges</td>
<td>2.25</td>
</tr>
</tbody>
</table>

### Hot Beverages

Minimum Order is 25 Servings / Servings Stay Hot for Up to 5 Hours

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly-brewed Coffee, Decaffeinated Coffee &amp; Assorted C.G. Bigelow Teas with sugar, sweeteners and half and half</td>
<td>3</td>
</tr>
</tbody>
</table>

Optional add-ons for Coffee Station:

- Non-Fat Milk ................. 0.50
- Soy Milk .................. 0.50
- Almond Milk ................ 0.50

Caramel Sauce, Chocolate Sauce and Vanilla Syrup .................................. 2

Ghirardelli Hot Chocolate ............................................................................ 3

Homemade Spiced Apple Cider ........................................................................ 3
Breakfast Buffet Packages

Quark Breakfast buffet
Price Per Person
Freshly-baked Muffins, Scones, and Danishes
Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
Whole Fruit
Pitcher of Ice Water
Freshly-squeezed Orange Juice
Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G.
Bigelow Teas with Sugar, Sweeteners, and Creamers

Electron Breakfast Buffet
Price Per Person
Freshly-baked Muffins, Scones, and Danishes
Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
Nature Valley Granola with 2% Milk or Low-Fat Yogurt
Whole Fruit
Pitcher of Ice Water
Freshly-squeezed Orange Juice
Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G.
Bigelow Teas with Sugar, Sweeteners, and Creamers

Proton Breakfast Buffet
Price Per Person
Freshly-baked Muffins, Scones, and Danishes
Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
Nature Valley Granola with 2% Milk or Low-Fat Yogurt
Freshly-sliced Fruit Platter and Berries
Pitcher of Ice Water
Freshly-squeezed Orange Juice
Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G.
Bigelow Teas with Sugar, Sweeteners, and Creamers

Neutron Breakfast Buffet
Price Per Person
Freshly-baked Muffins, Scones, and Danishes
Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
Nature Valley Granola with 2% Milk or Low-Fat Yogurt
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese
Freshly-sliced Fruit Platter with Berries
Whole Bananas
Pitcher of Ice Water
Freshly-squeezed Orange Juice
Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G.
Bigelow Teas with Sugar, Sweeteners, and Creamers

Atom Hot Breakfast Buffet
Scrambled Eggs with Swiss and Pepper Jack Cheeses, served with a variety of accompaniments
Country Potatoes made with Diced Onions and Bell Peppers
Hickory Smoked Bacon or Breakfast Sausage Links
An assortment of freshly-baked Muffins, Scones and Danishes.
Seasonal Diced Fruit Salad
Freshly-squeezed Orange Juice
Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G.
Bigelow Teas with Sugar, Sweeteners, and Creamers
Pitcher of Ice Water

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À la carte Breakfast Pastries

- Assorted Individual Yogurts (per dozen) 18
- Peeled Hard-boiled Eggs (per dozen) 14
- Assortment of Nutri Grain and Granola Bars (per dozen) 18
- NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses (per dozen) 19
- Freshly-baked Danish Assortment (per dozen) 19
- Freshly-baked Muffin Assortment (per dozen) 19
- Freshly-baked Croissant Assortment (per dozen) 19
- Gourmet Tea Breads (per dozen) 19
- Coffee Cake (cut into 12 wedges) 20
- Gluten Free Coffee Cake Slices (per dozen) 20
- Gluten Free Flaxseed Muffins (per dozen) 20

À la carte Hot and Gourmet Breakfast Additions

<table>
<thead>
<tr>
<th>Item</th>
<th>25 Pieces (Approx 25 Servings)</th>
<th>50 Pieces (Approx 50 Servings)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit Basket</td>
<td>25</td>
<td>50</td>
</tr>
<tr>
<td>Traditional Scrambled Eggs</td>
<td>100</td>
<td>200</td>
</tr>
<tr>
<td><strong>Choice of:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chorizo Sausage, Cheddar Cheese, Green Onions &amp; Sour Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach &amp; Swiss Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diced Ham, Bell Peppers and Onions</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables (no cheese)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 oz Quiche or Frittata Wedges</td>
<td>88</td>
<td>176</td>
</tr>
<tr>
<td><strong>Choice of:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salmon and Dill</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushroom and Asiago Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables (no cheese)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Traditional Hash Browns, with Hot Sauce and Ketchup</td>
<td>50</td>
<td>100</td>
</tr>
<tr>
<td>Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce and Ketchup</td>
<td>50</td>
<td>100</td>
</tr>
<tr>
<td>Seasonal Diced Fruit Salad</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Seasonal Mixed Berry Salad</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Platter of Lox, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Gruyere Cheese and NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese and NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Breakfast Sausage Links</td>
<td>63</td>
<td>126</td>
</tr>
<tr>
<td>Steel-Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk</td>
<td>63</td>
<td>126</td>
</tr>
<tr>
<td>Breakfast Burritos or Breakfast Sandwiches</td>
<td>100</td>
<td>200</td>
</tr>
<tr>
<td><strong>Choice of:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chorizo and Cheddar Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pepper Jack Cheese and Egg</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg (no cheese)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables and Cheddar Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ham, Egg and Cheddar Cheese</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Collaboration Lunches

Choice of:

Grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli .................................................... 13
Grilled Tri Tip Platter with Zesty Tomato Chutney and a Whole Grain Mustard Aioli .................................................. 14
Poached Salmon Platter with Pineapple Chutney and a Lemon-Tarragon Crème Fraiche .................................................. 16
Combination of Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli plus Grilled Tri Tip Platter with Zesty Tomato Chutney and Whole Grain Mustard Aioli .................................................. 18
Combination of Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli plus Poached Salmon Platter with a Pineapple Chutney and a Lemon-Tarragon Crème Fraiche .................................................. 19

Collaboration Lunches

Each Collaboration Luncheon also Includes:
- Two Salads of your Choosing (see page 6)
- Freshly-baked Dinner Rolls and Butter
- Dessert Selection of Fudge Brownies, Lemon Bars, Raspberry Bars, and Freshly-baked Chocolate Chip Cookies
- Ice Water
- Lemonade or Freshly-brewed Ice Tea

Proton Deli-Style Sandwich Buffet ........................................ 10
- Two Deli-Style Sandwiches of your choosing (see page 7)
- Individual Bag of Chips
- Freshly-baked Dessert Bars or Cookies
- Ice Water
- Individual Assorted Sodas

Neutron Deli-Style Sandwich Buffet ........................................ 13
- Three Deli-Style Sandwiches of your choosing (see page 7)
- One Leafy or Hearty Salad of your choosing (see page 6)
- Individual Bag of Chips
- Freshly-baked Dessert Bars or Cookies
- Ice Water
- Individual Assorted Sodas
Collaboration Lunches

Fresh Salad Selections

Fresh Seasonal Fruit Salad

Hearts of Romaine - Avocado, tomatoes, cucumber, bacon, hint of red onion, and ranch dressing

Strawberry Spinach Salad - Fresh strawberries, organic baby spinach, feta, candied walnuts, a hint of red onion with balsamic vinaigrette

California Cobb - Green mix and romaine lettuce, eggs, blue cheese, corn, avocado, tomato, and bacon

Chef Salad - Turkey, bacon, ham, cucumber, tomato, swiss and cheddar cheeses, hard-boiled egg, black olives and parsley, over your choice of lettuce with ranch dressing

Mediterranean Salad - Spinach and romaine lettuce mix, feta cheese, cucumber, tomato, roasted bell peppers, olives, mint, and hint of red onion with greek dressing.

Chinese Chicken Salad - Asian lettuce mix, chicken breast, sweet peas, fresh mint, shredded carrots, hint of green onion, tangerine slices, and mai-fun noodles with sesame-ginger dressing

Antioxidant Salad - Organic spinach and spring mix, fresh blueberries, strawberries, dried cranberries, apple, cherry tomatoes, cucumber, hint of red onion, mint, cottage cheese, and walnuts with raspberry vinaigrette

Quinoa Spinach Salad - Cooked quinoa, organic baby spinach, shredded carrots, tomatoes, cucumber, green peas, hint of red onions with honey mustard dressing

Taco Salad - Romaine and spinach topped with roasted corn, avocado, cherry tomatoes, sliced jalapenos, cilantro, black beans, grated mixed cheese, sour cream, and tortilla chips with chipotle ranch dressing

Apples and Candied Walnuts - Romaine lettuce, balsamic vinaigrette glazed apple slices, blue cheese, cherry tomatoes, candied walnuts, and dried cranberries

Red Berry Salad - Spring mix, strawberries, dried cranberries, walnuts, feta or cottage cheese, hint of red onion, and balsamic vinaigrette dressing

Caesar Salad - Diced romaine, shredded parmesan cheese and garlic croutons

Hearts of Palm Salad - Sliced artichokes and black olives

Mushroom Salad - Marinated white button mushrooms and Frisée spinach with lemon sour cream dressing

Butter Lettuce Salad - Grapefruit, jicama, orange segments, shaved fennel and cilantro vinaigrette

Arugula Salad - Roasted red peppers, white beans, and red onion with red wine vinaigrette

Baby Spinach Salad - Olives and cherry tomatoes with grain mustard balsamic dressing

Jicama and Mango Salad - Coconut milk, lime juice and mint

Grilled Eggplant Salad - Red bell pepper and zucchini with za’atar and minted-roasted garlic aioli

Asparagus Salad - Capers and dill dressing

Roasted Fingerling Potato Salad - Curried yogurt dressing

Potato Salad - Baby yukon potatoes with salsa verde

Rotini Pasta Salad - Pasta with walnuts, bleu cheese and mixed herb vinaigrette

Moroccan Carrot Salad - Toasted cumin seeds and raisins tossed with olive oil, lemon juice and cilantro

Three-Bean Salad - Tossed with scallions, red onion and red wine vinaigrette

Curry Salad - Chicken, grapes, and balsamic vinaigrette

Roasted Butternut Squash Salad - With candy-striped beets and goat cheese

Korean Beef Salad - with Napa cabbage and vegetables

Edamame Salad - with orzo, feta cheese and tofu
Deli-Style Sandwich Selections

**Poultry**
- Turkey and swiss with cranberry aioli on a french roll
- Smoked turkey, swiss, green leaf lettuce and tomato with light mustard and mayo spread on a french roll
- All-natural turkey breast, avocado, tomato, green leaf lettuce, provolone cheese, cream cheese spread on wheat bread
- Mortadella, turkey, Italian salami, provolone cheese, mozzarella cheese, sliced pepperoncini, black olives, tomato and Romaine lettuce, topped with balsamic vinaigrette aioli on a french roll
- Roast Turkey with pepper jack cheese & avocado on herb-crusted focaccia bread
- California Club with smoked turkey, bacon, cheddar cheese, avocado, lettuce and tomato on baguette
- Tender chicken breast mixed with mayonnaise, celery, apples, cranberries, with lettuce and tomato
- Cilantro chicken with chipotle aioli and queso fresco on a french roll
- Chicken dill salad with butter leaf greens on wheat bread
- Grilled chicken, swiss and provolone cheese, bacon, lettuce, tomato, hint of red onion, and light ranch dressing on a french roll
- Grilled Chicken, with cilantro pesto sauce, roasted bell peppers, spinach and feta cheese and sun-dried tomatoes on five grain sliced bread

**Beef**
- Slow-roasted Beef with caramelized onions and mustard on focaccia bread
- Roast Beef with horseradish aioli with tomato, lettuce, pickles, onions and sprouts on baguette
- Roast Beef with mustard rosemary aioli, lettuce and tomato on five grain sliced bread

**Other**
- Albacore Tuna with mayonnaise, shredded carrots and celery, white and black pepper on wheat bread
- California BLT: crispy bacon, lettuce, tomato, with sliced fresh avocados, light mayonnaise and balsamic vinaigrette on five grain sliced bread

**Vegetarian**
- Roasted yellow squash, zucchini, bell pepper, onion, fresh mozzarella cheese, tomato and spinach, glazed with olive oil balsamic sauce on a french roll
- Portabella mushroom, avocado, alfalfa sprouts and garlic-parsley aioli on wheat bread
- Tomato, fresh mozzarella, and olive tapenade on baguette
- Za’atar eggplant, roasted bell peppers, and roasted bell pepper hummus on five grain sliced bread
- Roasted portabella mushroom with pepper jack cheese, arugula, and a roasted red pepper aioli on a french roll
- Cucumber, tomato, avocado and pea shoots on wheat bread
On-the-Go Bag Lunches

Deli-style Sandwich Bagged Lunch

Includes:
Three deli-style sandwiches of your choosing (see page 7, one style in each bag)
Fresh green salad with assorted vegetable toppings with balsamic dressing on the side
Individual Bag of Chips
Fresh Whole Fruit
Freshly-baked Chocolate Chip Cookie
Bottle of Water
Hot Buffet Selection

Price Per Person

One poultry entrée and one vegetarian entrée ........................................... 20
One pork entrée and one vegetarian entrée ................................................ 20
One seafood dish and one vegetarian entrée ............................................. 22
One beef entrée and one vegetarian entrée ................................................ 22
One poultry entree, one vegetarian entrée and one seafood, beef, or pork entrée .......................................................... 26

Each Menu Includes:
- Hot food served in silver chafers
- A salad of your choosing (see page 6)
- Your choice of two sides
- Freshly-baked dinner rolls with sweet cream butter
- One dessert offering of your choosing (see page 10)
- Ice water and your choice of freshly-brewed ice tea or lemonade

Selections

Poultry Entrées
Garlic & Rosemary-herbed Chicken
Traditional Chicken Lasagna
Chicken Masala
Baked Teriyaki Chicken
Chicken Parmesan
Chicken Katsu
Crispy Southern-fried Chicken
Brown Beer-baked Chicken
Curried Chicken
Tangerine-glazed Chicken
Lemon Rosemary Chicken
Thai Green Chicken Curry
Maple Chipotle Chicken
Roast Turkey with Gravy

Pork Entrées
Sweet and Sour Pork
Honey Roasted Ham with spicy whole grain mustard
Italian Sausage with julienne peppers and onions
BBQ Pork Short Ribs
Pork Chops
Hot Buffet Selection

Beef Entrees
Roasted Beef and Gravy
Slow-roasted Beef Brisket with oven-roasted tomatoes
Grilled Flank Steak with green peppercorn sauce
Baby Back Ribs with a honey-bourbon BBQ sauce
Chipotle and Garlic-seared Tri-Tip
Beef Tenderloin in a shitake mushroom sauce
NY Strip Steak with a red and yellow pepper relish
Beef Stroganoff with Mushrooms, egg noodles and sour cream gravy

Seafood Entrées
Blackened Cajun Catfish with Creole Sauce
Grilled Halibut with Cilantro Garlic Butter (seasonal)
Grilled Artic Char with Jicama and Avocado Tapenade
Chilled Poached Salmon with Cucumber Dill Salsa (seasonal)
Mixed Seafood Paella with Sausage, Peppers, Celery, Spanish Onions, and Spanish Rice
Grilled Salmon with Spicy Mango Salsa (seasonal)
Grilled Salmon with a mild Pineapple Cilantro Salsa (seasonal)
Lobster Ravioli in a Saffron Cream Sauce
Lemon Shrimp with Angel Hair Pasta
Seafood Fettuccini Served Over Linguini

Vegetarian Entrees
Bok Choy with Julienne Vegetables and a Sweet Chili Sauce
Traditional Eggplant Parmesan
Ratatouille with eggplant, squash, peppers and a spicy tomato sauce
California Lasagna with artichokes and wild mushrooms
Traditional Baked Ziti
Butternut Squash Ravioli with sage asiago cream sauce
Cheese Tortellini with pomodoro cream sauce
Vegan Five Bean Stew
Penne Pasta tossed in light tomato sauce

Starch
Roasted Tri-Color New Potatoes with parsley, dill, basil or garlic butter
Vermont Cheddar Grits
Garlic Mashed Potatoes
Loaded Mashed Potatoes mixed with shredded cheese and chopped green onions
Jasmine Rice
Long Grain Rice
Wild Rice
Baked Potatoes with butter, sour cream and chives
Roasted Balsamic Maple Sweet Potatoes
Cous Cous mixed with roasted seasonal vegetables
Potatoes with rosemary cream

Vegetables
Caramelized Onions and Broccoli
Green Beans and Toasted Almonds
Steamed Asparagus (seasonal)
Roasted Asparagus with garlic butter and fresh pepper (seasonal)
Five Spice Carrots
Grilled Patti Pan Vegetables
Spinach Mushroom Gratin
Honey Butter Carrots and Sugar Snap Peas
Spinach Sautéed in garlic olive oil
Roasted Zucchini and Butternut Squash
Fresh Corn-on-the-Cob with butter
Roasted Okra with traditional southern spices
Roasted Yams

Salads
Please refer to page 6

Dessert Options
Assorted Fondant Petit Fours
Stanford ’S’ Sugar Cookies with white and red sprinkles
Individual Mixed Fruit Tarts with seasonal berries and fruits
Freshly-baked Chocolate Chip, Snickerdoodle, Sugar and Oatmeal Raisin Cookies
Individual Crème Brulees
Milk Chocolate and White Chocolate-layered Mousse Cups
Individual Apple Crisps
NY-style Cheesecake Slice with a mixed berry compote
Individual Apple, Pumpkin, and Pecan Pies
Chocolate Layer Cake Slice
Afternoon Refreshments

<table>
<thead>
<tr>
<th></th>
<th>25 Pieces</th>
<th>50 Pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Family-style plates of sliced swiss and sharp cheddar cheeses, green olives, mixed nuts and apple slices</td>
<td>63</td>
<td>126</td>
</tr>
<tr>
<td>Pinwheel Aram Sandwiches, including sliced chicken with cranberry cream cheese, sliced turkey with chipotle-mayonnaise, and grilled eggplant with hummus (serves 25)</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Seasonal Whole Fruit Basket (25 pieces)</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Individual Fresh Fruit parfaits with vanilla greek yogurt and seasonal berries with granola on the side (per person, minimum order of 12)</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Assortment of KIND Snacks (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Assortment of Granola Bars (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of M&amp;Ms (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Peanut M&amp;Ms (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Organic Snack Packs with an assortment of Trail Mix, Yogurt-covered Pretzels, and Mixed Nuts (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Popcorn (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Kettle Chips (per dozen)</td>
<td>18</td>
<td></td>
</tr>
</tbody>
</table>
Sweets

Assorted Freshly-baked Cookies including Chocolate Chip, Shortbread, Snickerdoodle, Oatmeal Raisin and Chocolate Cheesecake (per dozen) .......................................................... 19
Fudge Brownies (per dozen) ....................................................................... 19
Lemon Bars (per dozen) ............................................................................. 19
Raspberry Bars (per dozen) ....................................................................... 19
Cheesecake Bars (per dozen) .................................................................... 19
Coconut, Chocolate and Graham Cracker Wonderbars (per dozen) .......... 19
Chocolate-dipped Strawberries (per dozen) .............................................. 24
Fondant Petit Fours (per dozen) ................................................................. 24
French Macarons (per dozen) ................................................................... 25
Individual Assorted Fruit Mousse Cups (per dozen) .................................. 25
Red Velvet, Chocolate Chocolate, or Vanilla Bean Cupcakes (per dozen) ......................................................................................... 30
Whoopie Pies ............................................................................................. 25
8" Round Cake ......................................................................................... 40
Half Sheet Cake ....................................................................................... 60
Full Sheet Cake ....................................................................................... 100
<table>
<thead>
<tr>
<th>Reception Platters a La Carte</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudités Platter with Sun Dried Tomato Hummus &amp; Ranch Dressing</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches</td>
</tr>
<tr>
<td><strong>Gourmet Cheese Platter</strong></td>
</tr>
<tr>
<td>Local and Sustainable Cheeses including Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes &amp; Water Crackers garnished with Dried Fruits</td>
</tr>
<tr>
<td><strong>Tea Sandwiches Platter</strong></td>
</tr>
<tr>
<td>Selection of Cucumber Salad (vegetarian), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese</td>
</tr>
<tr>
<td><strong>Gourmet Grilled Sausage Platter</strong></td>
</tr>
<tr>
<td>Three Selections of Sausage (Sweet, Polish and Spicy Italian) with Assorted Breads and Mustards</td>
</tr>
<tr>
<td><strong>New Delhi Display</strong></td>
</tr>
<tr>
<td>Red Curry Lentil Dip, Raitha (cucumber mint yogurt spread), Cilantro Sweet Chili served with Pita Chips, Carrot &amp; Cucumber Sticks</td>
</tr>
<tr>
<td><strong>Athens Display</strong></td>
</tr>
<tr>
<td>Cucumber Feta Dip, White Bean Dip, Spinach Hummus and Pita Chips, Carrot &amp; Cucumber Sticks</td>
</tr>
<tr>
<td><strong>Mini Rosemary Brioche Sandwich Platter</strong></td>
</tr>
<tr>
<td>Selection of Roasted Vegetable with Pesto Aioli (vegetarian), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce</td>
</tr>
<tr>
<td><strong>Charcuterie Platter</strong></td>
</tr>
<tr>
<td>Served with assorted dried fruit &amp; crackers</td>
</tr>
<tr>
<td><strong>Thai Chicken Satay Platter</strong></td>
</tr>
<tr>
<td><strong>Korean Beef Satay Platter</strong></td>
</tr>
<tr>
<td><strong>Grilled Rosemary-lemon Chicken Skewers</strong></td>
</tr>
<tr>
<td>Served with Mixed Herb Aioli</td>
</tr>
<tr>
<td><strong>Grilled Shrimp Platter</strong></td>
</tr>
<tr>
<td>with Chipotle Cilantro-lime Aioli</td>
</tr>
<tr>
<td><strong>Classic Shrimp Cocktail Platter with Cocktail Sauce</strong></td>
</tr>
<tr>
<td><strong>Bowl of Kettle Corn</strong></td>
</tr>
<tr>
<td><strong>Bowl of Parmesan Chili Flake Popcorn</strong></td>
</tr>
<tr>
<td><strong>Bowl of Popcorn</strong></td>
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<tr>
<td><strong>Turkey Meatballs</strong></td>
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<tr>
<td>Served with BBQ Dipping Sauce</td>
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<tr>
<td><strong>Buffalo Chicken Wings</strong></td>
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<tr>
<td>Served with bleu cheese and ranch dips</td>
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<td><strong>Antipasto</strong></td>
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Reception Menu

Hors d’Oeuvres Buffets
Selections served in Chafing Dishes & Platters (25 person minimum)

Price Per Person

One Selection ................................................................. 3
Two Selections ............................................................... 6
Three Selections ............................................................ 9
Four Selections ............................................................. 12
Five Selections ............................................................. 15

*estimated 2 pieces per item per person

Chicken
- Thai Chicken Cakes with Sweet Chili Sauce
- Masala Chicken Wings
- Honey Mustard Chicken Wings
- Panko Chicken with Plum Dipping Sauce
- Chicken Summer Roll with Cucumber-Peanut Sauce
- Chicken Quesadilla with Chili Chipotle Salsa
- Thai Style Chicken Wing with Lemongrass-Mango Salsa
- Chicken Curry Puff

Vegetarian
- Vegetarian Summer Roll with Cucumber-Peanut Sauce
- Mini Asparagus and Gruyere Quiche
- Grilled Pizzetta Flat Breads with Assorted Vegetarian Toppings
- Vietnamese Vegetarian Rice Paper Rolls
- Mini Cheese Quesadillas with Guacamole Dip
- Mini Quiche
- Spicy Vegetarian Potstickers
- Vegetable Samosas
- Spinach and Feta Spanikopita
- Jalapeno Poppers

Seafood
- Shrimp Ceviche served with Wonton Chips & Cucumber Slices
- Shrimp and Daikon Sprout Summer Rolls with Ginger and Yuzu Dipping Sauce
- Hawaiian Coconut Fried Shrimp with Sweet and Sour Dip
- Mini Crab Cake with Lemon Pepper Aioli
- Crispy Asian Spring Roll with Rock Shrimp served with Plum Sauce
- Chilled Prawns with House-Made Cocktail Sauce
- Crab Cakes with Spicy Remoulade
- Grilled Teriyaki-glazed Salmon Skewers
- Mini Shrimp Spring Rolls with Asian Dipping Sauce
- Chili Ginger Prawns

Beef
- Mini Beef Empanadas
- Mini Cubed Chipotle Beef Brochettes
- Grass-fed Hamburgers

Lamb
- Spicy Honey-glazed Lamb Rack Lollipops
**Per Diem All-Day Package**

Includes a Breakfast, a Morning Coffee Refreshment, and an Afternoon Break

**Price Per Person** 14

**Breakfast**
- Freshly-baked Muffins, Scones, and Danishes
- Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
- Whole Fruit
- Pitcher of Ice Water
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

**Morning Coffee Refreshment**
- Pitcher of Ice Water
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

**Afternoon Break**
- Freshly-baked Cookies or Dessert Bars
- Whole Fruit
- Pitcher of Ice Water
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers