Schwab Catering
Knight Management Center

EXCEPTIONAL CATERING • WORLD-CLASS EVENTS
As a department of Stanford University, Schwab Catering clearly understands the culture of Stanford and the Graduate School of Business. Schwab Catering offers easy interdepartmental billing, is able to liaison smoothly with Stanford Event Services to take care of all your event needs and most importantly, keeps profits on The Farm. We feature seasonal menus prepared from scratch using the finest sustainably sourced, organic and local items. Our menus are authentic and true to the cultural and global flavors of the country of origin.

Stanford Dining has a strategic partnership with the Culinary Institute of America that allows our team access to the finest master chefs and training facilities in the world. Stanford Dining has also taken an environmental leadership role and was one of the first university food service operations in the country to be certified as a green business. We have been recognized by numerous awards, including the Acerra Award for Sustainability and "A" ratings in the College Sustainability Report Card by the Sustainable Endowment Institute for the past five years.
# Sunrise

Start the day with one of our breakfast menus.

## Continental Breakfast

**$11.25 per person**

- Fresh Squeezed Orange Juice, and Grapefruit Juice
- Fresh Seasonal Sliced Fruit
- Fresh Breakfast Pastries
- Fresh Brewed Starbucks Serena Organic Regular & Shade Grown Mexico Decaf Coffee
- Organic Numi Tea

## Power Breakfast

**$15.25 per person**

- Fresh Squeezed Orange Juice, Grapefruit Juice and Carrot Juice
- Fresh Seasonal Sliced Fruit
- Fresh Breakfast Pastries
- Organic Flavored Yogurt
- Glaum Santa Cruz Organic Hard Boiled Eggs
- Fresh Brewed Starbucks Serena Organic Regular & Shade Grown Mexico Decaf Coffee
- Organic Numi Tea

## The Knight Breakfast

**$17.00 per person**

- Fresh Squeezed Orange Juice, and Grapefruit Juice
- Fresh Seasonal Sliced Fruit
- Fresh Breakfast Pastries
- Organic Flavored Yogurt
- Crispy Apple Wood Smoked Bacon or Chicken Apple Sausage Hash Brown Potatoes
- Fresh Brewed Starbucks Serena Organic Regular & Shade Grown Mexico Decaf Coffee
- Organic Numi Tea

- **REQUIRES SERVERS**
Breakfast á la Carte

Build a breakfast menu to suit your needs.

**Pastries**

- **ASSORTMENT of BAKED PASTRIES**
  - Fruit Danish, Croissants and Mini Muffins
  - $2.50 per person
- Assortment of Mini Bagels with Cream Cheese
  - $2.00 per person
- Assortment of Mini Muffins
  - $2.25 per person
- Assorted Nut Breads and Coffee Cake
  - $2.25 per person

**Platters**

- **SEASONAL SLICED FRUIT PLATTER**
  - $4.25 per person / 25 person minimum
- **CHEESE PLATTER**
  - Sharp Cheddar, Dill Havarti, Pepper Jack, Brie and Swiss Cheese
  - $4.50 per person / 25 person minimum
Breakfast Menu

**Cage-free Organic Eggs**

- Traditional Eggs Benedict: Canadian Bacon, English Muffins and Hollandaise Sauce
  - $3.50 per person
- Egg Frittata with Artichokes, Goat Cheese and Peppers
  - $3.25 per person
- Steamed Eggs, Asparagus and Crab with Garlic Aioli
  - $3.50 per person
- Egg Burritos with Salsa and Sour Cream
  - $3.25 per person
- Scrambled Eggs with Diced Potatoes and Country Smoked Bacon
  - $3.25 per person

**Enhancements**

- Organic Flavored Wallaby Yogurt
  - $2.50 per person
- Nature Valley Granola Bars
  - $2.50 each
- Cheese Blintz
  - $2.50 per person
- Whole Seasonal Organic Fruit
  - $2.50 per person
- Lox, Bagels and Cream Cheese
  - $3.25 per person (minimum 25 people)

**Breakfast Beverages**

- Starbucks Serena Organic Coffee, Organic Numi Tea, Starbucks Decaffeinated Organic, Shade Grown Mexico
  - $4.95 per person
  - $3.25 per person (Coffee Refresh)
- Fresh Squeezed Organic Fruit Juices: Orange, Apple and Grapefruit
  - $2.50 per person

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  - $2.50 per person
Breaks

**MID-MORNING OR AFTERNOON**

Revive your guests with a snack and a delicious hot cup of coffee or beverage. A treat to keep them going!

**Sweet**

- Fresh Baked Cookies: Chocolate Chip, Oatmeal, Snickerdoodle, Double Chocolate Chip  
  $2.50 per person
- Fudge Chocolate Brownies  
  $3.00 per person
- Lemon and Pecan Bars  
  $2.75 per person
- Chocolate Dipped Strawberries  
  $3.25 per person
- Assorted Flavored Popcorn  
  $2.50 per person
- Mini Cheese Cakes  
  $3.75 per person
- Mini Fruit Tarts  
  $3.75 per person
- Mini Petit Fours  
  $3.75 per person
- Assorted Ice Cream Sandwiches  
  $3.75 per person
- Yogurt Covered Pretzels  
  $2.25 per person
- Whole Seasonal Fruit  
  $2.50 per person
  $5.00 per person
  $3.50 per person (Coffee Refresh)
- Spa Water with Cucumber or Lemon  
  $1.75 per person
- Sparkling Pellegrino Water, 250ml  
  $2.75 each
- Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist & Diet Sierra Mist  
  $2.25 each
- Bottled Fruit Juices: Apple, Cranberry or Orange  
  $2.50 each

**Beverages**

- Lemonade
- Assorted Ice Cream
- Fudge Chocolate Brownies
- Spa Water with Cucumber or Lemon
- Sparkling Pellegrino Water, 250ml
- Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist & Diet Sierra Mist
- Bottled Fruit Juices: Apple, Cranberry or Orange

**Savory**

- House Made Kennebec Potato Chips  
  $3.00 per person
- Mixed Savory Nuts  
  $2.50 per person
- Soft Pretzels with Mustard  
  $2.25 per person
- Assortment of Flavored Kettle Chips  
  $2.50 each
- Salted Marcona Almonds  
  $2.85 per person
- Marinated Olives  
  $2.75 per person
- Toasted Pita Chips with Eggplant and Citrus Spread  
  $3.75 per person
- House Made Corn Tortilla Chips with Salsa and Guacamole  
  $5.50 per person
We offer the menus below served as a boxed lunch or on platters. Sandwiches include a fresh baked cookie or whole fruit, assorted beverages, and compostable serviceware.

**PLATTERED SANDWICHES AND SALADS REQUIRE SERVERS**

## Gourmet Sandwiches

$15.50 per person / 25 person minimum

- Grilled Chicken Sandwich with Basil Pesto and Focaccia Bread
- Cajun Spiced Chicken Breast with Caramelized Onion and Olive Relish on French Baguette
- California Chicken Salad, Pecans and Grapes on Pullman Loaf
- Roasted Beef Tri-Tip with White Cheddar and Arugula Salad on Focaccia Bread
- Roast Beef Sandwich with Tomato Jam and Havarti Cheese on French Baguette
- Grilled Portobello Mushroom, Cambozola Cheese, Grilled Radicchio on Ciabatta Bread
- Mozzarella Cheese, Zebra Tomato, Fresh Basil on French Baguette
- Grilled Eggplant, Zucchini and Cambozola Cheese on Soft Lavosh

## Create Your Own Sandwich

$16.00 per person

Deli platters include a selection of fine-shaved deli meat, sliced deli cheese, assorted sliced bread, and traditional condiments.

## Salad Selection

$16.00 per person

Salads include fresh baked cookie or whole fruit, assorted beverages, and compostable serviceware. Compostable serviceware is included.

- California Cobb Salad: Organic Grilled Chicken Caesar Salad:
  - Hearts of Romaine Lettuce with Hearts of Romaine Lettuce with
  - Chicken Breast, Avocado, Tomato, Garlic Dressing, Parmesan Cheese
  - Bacon and Blue Cheese and Garlic Croutons
- Herb Roasted Chicken with Penne Pasta, Caesar Salad: Hearts of Romaine Baby Spinach and Sun-Dried Tomato
  - Lettuce with Garlic Dressing, Parmesan Cheese and Garlic Croutons
- Thai Beef Salad with Ginger, Mint, Cheese Tortellini Pasta with Mozzarella Cucumber and Green Papaya Cheese, Asparagus and Grain Mustard
- Roasted Beef Tri-Tip with White Cheddar and Arugula Salad on Focaccia Bread
Themed Buffet
$31.00 per person
Includes rolls, butter and assorted beverages. Compostable serviceware is included.
**REQUIRES SERVERS**

**PACIFIC RIM**
- Crunchy Iceberg Lettuce with Toasted Cashew and Sweet Mint Vinaigrette
- Vegetable “Pancit” Noodles
- Braised Five Spice Beef Short Ribs with Fried Japanese Eggplant
- Mixed Asian Vegetables with Sesame-Ginger Sauce
- Steamed Jasmine Rice
- Coconut Rice Pudding
- Fresh Seasonal Fruit Platter

**ITALIAN**
- Cheese Tortellini Pasta with Italian Sausage and Fava Bean Salad
- Baked Eggplant with Parmesan and San Marzano Tomato Sauce
- Chicken Cacciatore
- Penne Pasta with Artichoke, Mushrooms and Sweet Pepper Sauce
- Vanilla Mascarpone Cannoli
- Fresh Seasonal Fruit Platter

**MEXICAN**
- Tomato, Nopales and Queso Fresco Salad
- Grilled Skirt Steak Adobo
- Chile Relleno
- Refried Beans
- Mexican Rice
- Fresh Tortilla Chips with Salsa and Guacamole
- Mexican Flan
- Fresh Seasonal Fruit Platter
Reception

Create the perfect reception menu with passed and/or stationary appetizers.
Inquire about a customized menu for seasonal appetizers.
Prices listed are for one piece, unless otherwise noted.

** REQUIRES SERVERS **

<table>
<thead>
<tr>
<th>COLD</th>
<th>$3.85 each</th>
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<tbody>
<tr>
<td>Spicy Asian Flavored Ahi Tuna Tartare in Tomato Cone (Passed Only)</td>
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<tr>
<td>Vegetarian California Roll: Pickled Shiitake Mushroom and Avocado, rolled in Japanese Nori with Sweet Rice and Wasabi Wild Mushroom Tart with Laura Chennel Goat Cheese</td>
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<tr>
<td>Roasted Eggplant with Pine Nuts on Toasted Brioche</td>
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<tr>
<td>Asiago Flavored Semolina Cake with Cured Salmon</td>
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<table>
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<tr>
<th>HOT</th>
<th>$4.50 each</th>
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<tbody>
<tr>
<td>Chicken Satay with Peanut Ginger Sauce</td>
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<tr>
<td>Beef Brochette with Peppercorn Sauce</td>
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<tr>
<td>Baby Lamb Chops with Smoked Salt</td>
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<tr>
<td>Coconut Prawns with Mango Chutney</td>
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<tr>
<td>Mini Beef or Chicken Churrasco</td>
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<td>Dungeness Crab Cake with Aioli</td>
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<tr>
<th>PLATTERS</th>
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<tbody>
<tr>
<td>25 person minimum</td>
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<tr>
<td>International and Domestic Cheese Selection with Crackers, California Nuts and Dried Fruits $5.50 per person</td>
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<tr>
<td>Antipasto Platter: Grilled California Organic Vegetables, Local Cured Meats and Cheese $5.95 per person</td>
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<tr>
<td>Baked Cambozola Cheese with Dried Fruit Gastrique $4.25 per person</td>
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<tr>
<td>Middle Eastern Hummus with Toasted Pita Bread $3.25 per person</td>
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<tr>
<td>Chilled Prawn Cocktail with Cocktail and Mignonette Sauces $4.85 per person</td>
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Dinner Buffet

Treat your guests to a hot dinner buffet, the perfect way to end the day. Includes rolls, butter, assorted beverages and compostable serviceware.

•• REQUIRES SERVERS ••

$43.50 per person

Simply American

- Mixed Green Salad with Ranch, Thousand Island, Extra Virgin Olive Oil and Balsamic Vinegar
- Slow Roasted New York Beef Striploin
- Buttermilk Fried Chicken with Gravy
- Mashed Potatoes
- Eggplant and Mushroom Lasagna
- Sauteed Seasonal Vegetables

- California Coleslaw Salad
- Apple Cobbler with Vanilla Ice Cream
- Fresh Baked Cookies
- Fresh Fruit Platter

Madras

- Pea and Potato Samosas
- Cucumber and Yogurt Salad
- Mango and Watercress Salad with Sweet Onion Vinaigrette
- Chicken Makhani
- Lamb Korma
- Basmati Rice
- Yellow Dhal
- Saag Paneer
- Pappadam and Naan Bread

- Rice Pudding
- Gulab Jamun
- Fresh Fruit Platter
2014–2015 Catering Menu

**Orient**

- Baby Greens with Toasted Macadamia Nuts and Rice
- Szechuan Chicken with Toasted Cashews
- Tofu and Shiitake Mushrooms with Fermented Black Bean Sauce
- Seared Salmon with Five Spice and Ginger-Scallion Oil
- Angel Sponge Cake with Mango and Caramel Sauce
- Almond Cookies

**Roma**

- Caprese Salad
- Caesar Salad with Reggiano Cheese
- Antipasto with Grilled Vegetable, Italian Cured Meats and Marinated Cheese
- Mushroom Risotto
- Chicken Picatta with Capers and White Wine
- Tiramisu

2014–2015 Catering Menu 17
Catering Requirements

MINIMUM SERVICE ORDER The minimum order for any type of meal service is 25 Guests.

GUARANTEED COUNTS A signed catering contract with an event minimum guarantee must be received 15 days prior to the event. Final Counts are required in writing 3 business days prior to the event. If the final count is not received by the 3 day cutoff, the minimum guarantee indicated to SCHWAB CATERING will be used to determine the final guarantee. The final guarantee must be equal to or greater than the minimum guarantee. Any increase greater than 30% from the minimum guarantee will be subject to a 25% fee above the regular menu price. This count will determine the amount of food prepared and in most cases cannot be subject to change after this time period. SCHWAB CATERING will do its best to accommodate changes but will not make any guarantees. Any additional guests accommodated after the 3-day cutoff will incur an additional 25% fee above the regular menu price. Invoicing is based on the guaranteed number or the actual count served at the function, whichever is greater.

CANCELLATIONS Any cancellations made within 15 days prior to the event are subject to 75% of the total estimated food and beverage charges.

RENTALS Schwab Catering will provide a quote based on event needs.

ADDITIONAL FEES A Service Fee of 20% will be added to the final bill. Delivery and or Labor charges will apply based on Event needs.

MENU PRICING Unless otherwise noted pricing includes Food and Compostable Ware. Additional charges apply for Delivery and Pick-up, Servers and Tableware (buffet linens, table linens, flowers, china, flatware, glassware).

SERVICE STAFF Please note some menus require Service Staff. Servers are at a rate of $45/hr.

BARTENDING SERVICES Client to work directly with Bon Appetit, who is the Exclusive Alcohol Beverage Service Provider for the Knight Management Center.

Terms, Conditions and Pricing are subject to change without prior notice.