Alumni Café Fall/Winter Catering Menu 2015

Breakfast Buffet Packages (10 person minimum)

All Breakfast Buffet Packages include freshly-brewed Peet’s Coffee and Tea Service with sugar, sweetener and half & half. Decaf available upon request.

On-the-Go Breakfast $6.00/person
- Assorted Donuts
- Seasonal Whole Fruit

Faculty Breakfast $6.95/person
- Assorted Freshly-baked Bagels (Butter, Jellies, Plain and Light Cream Cheese)
- Seasonal Whole Fruit
- Bottled Water

Healthy Start Breakfast $7.50/person
- Organic Granola with Raisins, served with 2% milk
- Assorted Individual Yogurt
- Peeled Hard-Boiled Eggs
- Seasonal Whole Fruit
- Freshly-squeezed Orange Juice
- Bottled Water

Energy Booster $8.00/person
- Fruit Parfait (yogurt, fruit salad & granola)
- Breakfast Tea Bread
- Assorted Bottled Juices and Water

Alumni Continental Breakfast $8.95/person
- Assorted Freshly-baked Pastries (Muffins, Scones, Croissants, Danish)
- Seasonal Sliced Fruit Platter
- Hard Boiled Eggs
- Freshly-squeezed Orange Juice
- Bottled Water

Alumni Breakfast Deluxe $14.50/person
- Assorted Freshly-baked Bagels (Butter, Jellies, Plain and Light Cream Cheese)
- Sliced Ham & Brie
- Smoked Salmon served with cream cheese, sliced tomatoes, cucumber, & chopped peeled hard-boiled eggs)
- Fresh Fruit Salad
- Freshly-squeezed Orange Juice
- Bottled Water

Hot Breakfast $18/person
- Scrambled Eggs, Cottage Potato Fries, Sausage or Bacon
- Fruit Bowl
- Assorted Freshly-baked Scones
- Freshly-squeezed Orange Juice
- Bottled Water

Price subject to change without notice
**BREAKFAST A LA CARTE & PLATTERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Regular Size</td>
<td>$17/dozen</td>
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<tr>
<td>Mini Size</td>
<td>$14/dozen</td>
</tr>
<tr>
<td>Muffins - Assortment of Blueberry, Cranberry, Bran, Banana Nut, Double Chocolate</td>
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<tr>
<td>Freshly Baked Scones - Assortment of Blueberry, Cranberry, Cinnamon</td>
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<tr>
<td>New York Style Bagels - Assortment of Plain, Sesame Seed, Poppy Seed</td>
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<tr>
<td>- Served Sliced with Butter, Jellies, Assorted Philly Cream Cheese</td>
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<tr>
<td>Danish Pastry - Assortment of Raisin, Apple, Apricot, Cheese, Plain</td>
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<tr>
<td>Croissant - Assortment of Almond, Chocolate-filled, Plain</td>
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<tr>
<td>Gourmet Tea Breads - Assortment of Blueberry, Cranberry Walnut, Zucchini Pecan, Banana Walnut</td>
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<tr>
<td>Assorted Individual Yogurt</td>
<td>$18/dozen</td>
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<tr>
<td>Peeled Hard-Boiled Eggs</td>
<td>$12/dozen</td>
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<tr>
<td>Granola or Nutri-Grain Bars</td>
<td>$14/dozen</td>
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<tr>
<td>Fresh Seasonal Whole Fruit</td>
<td>$12/dozen</td>
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<tr>
<td>(Assortment of Apples, Bananas, Oranges, &amp; Clusters of Grapes)</td>
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<tr>
<td>Fresh Fruit Cup</td>
<td>$4/person</td>
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<tr>
<td>Fresh Seasonal Sliced Fruit Platter</td>
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<tr>
<td>Small (serves 25)</td>
<td>$80</td>
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<tr>
<td>Large (serves 50)</td>
<td>$150</td>
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<tr>
<td>Fruit Parfait</td>
<td>$3/person</td>
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<tr>
<td>(Mixed Fresh Fruit, Yogurt, &amp; Granola)</td>
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<tr>
<td>Muesli</td>
<td>$3.25/person</td>
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<tr>
<td>(Apples and Berries)</td>
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</tr>
<tr>
<td>Hot Oatmeal served with brown sugar and 2% milk (Cup)</td>
<td>$4</td>
</tr>
<tr>
<td>Assortment of Fresh Donuts</td>
<td>$18/dozen</td>
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**Beverage Service**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Assorted Canned Soda (Pepsi Products)</td>
<td>$2.50/each</td>
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<tr>
<td>Bottled Water</td>
<td>$2/each</td>
</tr>
<tr>
<td>Assorted Bottled Juice (Orange, Apple, &amp; Cranberry)</td>
<td>$2/each</td>
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<tr>
<td>Tea Service</td>
<td>$16.50/Tote To Go</td>
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<tr>
<td>Includes cream, sugar, raw sugar, &amp; Splenda</td>
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<tr>
<td>Coffee Service</td>
<td>$16.50/Tote To Go</td>
</tr>
<tr>
<td>Regular/Decaf. Includes cream, sugar, raw sugar, &amp; Splenda</td>
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</tbody>
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*Price subject to change without notice*
Lunch Menu

From the Farm Salad Buffet Selections......... $14/person
Choose any two salads. Served with bottled water, bread and butter, fruit salad, & freshly-baked cookies or dessert bars.

- California Cobb with grilled chicken breast, bacon, hard-boiled egg, avocado, cherry tomatoes, blue cheese, & Champagne vinaigrette
- Alumni Chicken Caesar with grilled chicken breast, cherry tomatoes, croutons, parmesan cheese, & creamy Caesar dressing
- Napa Valley Spinach with hard-boiled egg, green apple, feta cheese, cranberries, pine nuts, & raspberry dressing
- Pasta Salad with grilled chicken breast, pesto sauce, pine nuts, black olives, cherry tomatoes, artichoke hearts & mayonnaise
- Garden Salad with spring mix, carrots, cucumbers, cherry tomatoes, grapes, & balsamic dressing
- Asian Chicken Salad with grilled chicken breast, wonton chips, peanuts, tofu, cherry tomatoes & sesame dressing
- Greek Salad with spring mix, hummus, roasted bell peppers, avocado, fontina cheese, lettuce & tomatoes
- Curried Chicken Salad with romaine, cherry tomatoes, green apples, celery, cranberries, apples, walnuts, & balsamic dressing
- Mandarin Orange Chicken Salad with grilled chicken, chopped romaine & coleslaw, cherry tomatoes, mandarin oranges, toasted almonds, grapes, blue cheese, wonton chips, & sesame dressing
- Nicoise Salad with spring mix, tuna salad, hard-boiled eggs, green beans, potatoes, cherry tomatoes, black olives, lemon wedges, & balsamic dressing
- Garden Salad with spring mix, carrots, cucumber, cherry tomatoes, grapes, & balsamic dressing

+ Add Specialty Items
- Grilled Chicken Breast...................$2/person
- Grilled Tri-Tip..............................$3/person
- Grilled Tofu................................$2/person
- Pasta Salad................................$2/person
- Bag of Chips.............................$1/person
- Brown Bag Lunch Service..............$5/person

Gourmet Sandwich Buffet Selections.......... $12.50/person
Includes Caesar, Green, or Pasta Salad, Assorted Cookies or Dessert Bars, Soda & Bottled Water

Select three from below
- Chicken Breast with Pesto & Provolone
  Assorted bread, chicken breast, provolone, pesto sauce, lettuce, & tomatoes
- Turkey & Avocado
  Assorted bread, roast turkey, cheddar, lettuce, tomatoes, & avocados
- Ham & Brie
  Assorted bread, sliced ham, brie, lettuce & tomatoes
- Roast Beef & Swiss
  Assorted bread, roast beef, Swiss cheese, lettuce & tomatoes
- Tuna Salad and Provolone
  Assorted bread, tuna salad, provolone, lettuce & tomatoes
- Turkey with Cranberry Sauce & Brie
  Assorted bread, sliced turkey, brie, lettuce, tomatoes & cranberry sauce
- Egg Salad & Provolone
  Assorted bread, egg salad, provolone, lettuce & tomatoes
- Vegetarian with Fontina
  Assorted bread, hummus, roasted bell peppers, avocado, fontina cheese, lettuce & tomatoes

+ Add Specialty Items
- Bag of Chips.............................$1/person
- Dill Pickle Spears........................$1/person
- Assorted Cookies.........................$2/person
- Assorted Dessert Bars....................$3/person
- Brown Bag Lunch Service..............$5/person

Price subject to change without notice
Panini Sandwich Buffet $13.00/person
Includes Caesar, Green, or Pasta Salad, Assorted Cookies or Dessert Bars, Soda & Bottled Water

Select three from below

- **Beef Tri-Tip with Pepper Jack**
  Assorted bread, lettuce, tomatoes, beef tri-tip, & pepper jack cheese
- **Pesto Grilled Chicken with Fresh Mozzarella & Sundried Tomatoes**
  Ciabatta, lettuce, chicken breast, pesto sauce, sundried tomatoes, & mozzarella cheese
- **Grilled Portobello Mushroom & Zucchini**
  Assorted bread, lettuce, tomatoes, grilled marinated portobello mushroom, eggplant, zucchini, & fontina cheese
- **California Cheesesteak Sandwich**
  Baguette, lettuce, tomatoes, roast beef, sautéed onion, & Jack cheese
- **Turkey & Avocado Club**
  Croissant, lettuce, tomatoes, turkey, avocados, & bacon
- **Hero Sandwich**
  Baguette, turkey, ham, bacon, lettuce, tomatoes, pickles, pepperoncini, & chipotle aioli

**Add Specialty Items**

- Bag of Chips.................................$1/person
- Dill Pickle Spears.............................$1/person
- Assorted Cookies.............................$2/person
- Assorted Desert Bars.......................$3/person
- Brown Bag Lunch Service....................$5/person

The Wraps $14/person
Includes Caesar, Green, or Pasta Salad, Assorted Cookies or Dessert Bars, Soda & Bottled Water

Select three from below

- **Chicken Wrap**
  Grilled chicken breast with Brie, pear, cream cheese spread, & spinach
- **Beef Wrap**
  Beef with cucumber, tomato, feta, & yogurt dill sauce
- **Turkey Wrap**
  Turkey with hummus, roasted peppers, feta, & spinach
- **Vegetarian Wrap**
  Vegetarian with grilled marinated eggplant, portobello mushrooms, zucchini, roasted peppers, & fontina cheese
- **Garlic Naan Wrap**
  Grilled chicken breast, creamy Caesar dressing, parmesan cheese, & chopped romaine

**Add Specialty Items**

- Bag of Chips.................................$1/person
- Dill Pickle Spears.............................$1/person
- Assorted Cookies.............................$2/person
- Assorted Desert Bars.......................$3/person
- Brown Bag Lunch Service....................$5/person

Alumni Daily Hot Entrée Specials.....$18/person
Please call for our daily hot menu

- Protein
- Two Sides
- One Salad
- Bread and Butter
- Dessert
- Drinks

**Add Specialty Items**

- Bag of Chips.................................$1/person
- Dill Pickle Spears.............................$1/person
- Assorted Cookies.............................$2/person
- Assorted Desert Bars.......................$3/person
- Brown Bag Lunch Service....................$5/person

Price subject to change without notice
**AFTERNOON BREAKS**  
(Minimum order of 10)  
*Add Individual Bags of Assorted Chips or Fresh Sliced Fruit for $1/person

All Afternoon Breaks include Coffee and Tea Service & Bottled Water

**Cookie Break Service $8.50/person**  
- Selection of Freshly Baked Cookies & Dessert Bars  
- Assorted Soda

**Afternoon Tea $12/person**  
- Selection of Tea Sandwiches (Ham & Brie, Egg Salad, Herb Cream Cheese with Cucumber)  
- Individual Assorted Chips  
- Assorted Cookies  
- Assorted Soda

**Healthy Break $15/person**  
- Seasonal Diced Fruit  
- Mini-turkey and vegetable on brioche sandwiches  
- Vegetable crudité with ranch dressing

**A LA CARTE SNACKS**
- Assorted Italian Biscotti........... $1.50/each  
- Granola Bars.......................... $1.50/each  
- Roasted Peanuts....................... $1.50/each  
- Freshly-baked Cookies.............. $2/each  
- Chips...................................... $2/each  
- Pretzels................................ $1.50/each  
- Brownies, Lemon Bars, Pecan Bars.$3/each  
- Fresh Fruit Tartlets................ $3.25/each

**Reception Platters**
- **Local Mini Seasonal Whole Fruit Basket**  
  Small (serves 25) / Large (serves 50)........ $40 / $75
- **Vegetable Crudité Platter**  
  Served with roasted pepper hummus  
  Small (serves 25) / Large (serves 50).... $55 / $100
- **Vegetable Crudité Platter**  
  Served with ranch dipping sauce  
  Small (serves 25) / Large (serves 50).... $50 / $90
- **Grilled Vegetable Platter**  
  Small (serves 25) / Large (serves 50).... $75 / $145
- **Grilled Asparagus Platter**  
  Served with rosemary dijon dip  
  Small (serves 25) / Large (serves 50).... $75 / $145
- **Fresh Seasonal Sliced Fruit Platter**  
  Small (serves 25) / Large (serves 50).... $80 / $150
- **Domestic Cheese Platter**  
  Served with baguette & crackers  
  Small (serves 25) / Large (serves 50).... $75 / $145
- **Assorted Dip Platter, Artichoke Dip, Sundried Tomato Dip & Tapenade**  
  Served with breadsticks  
  Small (serves 25) / Large (serves 50).... $50 / $95
- **Bruschetta Platter, Crostini**  
  Served with House-made Bowl of Tomatoes, Garlic, Basil, & Olive Oil  
  Small (serves 25) / Large (serves 50).... $75 / $145
- **Tea Sandwiches Platter**  
  Selection of cucumber salad, egg salad, & smoked salmon with cream cheese  
  Small (serves 25) / Large (serves 50).... $75 / $145

*Price subject to change without notice*
• **Middle-Eastern Platter**  
  Includes feta, olives, hummus, pita chips, white bean dip, & baba ghanoush  
  Small (serves 25) / Large (serves 50) $75 / $145

• **Herbed Spinach Dip**  
  Served with baguette  
  Small (serves 25) / Large (serves 50) $50 / $90

• **Assorted Sushi (2 pieces per person)**  
  Small (serves 25) / Large (serves 50) $145 / $200

• **Chilled Prawns with Cocktail Dipping Sauce**  
  Small (serves 25) / Large (serves 50) $125 / $180

• **Antipasto Platter**  
  Includes grilled portobello mushrooms, red bell peppers, zucchini, eggplant, fresh mozzarella, provolone, olives, cherry tomatoes, marinated artichokes, & pita bread  
  Small (serves 25) / Large (serves 50) $125 / $180

**Beverages**

• **Freshly-brewed Coffee & Assortment of Tea** $3/person  
  Includes Regular & Decaffeinated Coffee, Hot Water with Assorted Herbal Tea, Creamers, Sugars, & Stir Sticks

• **Sparkling Water** $2/person

• **Bottled Spring Water** $2/person

• **Regular & Diet Soda (Pepsi Products)** $2/person

• **Regular & Diet Soda (Coke Products)** $2.50/person

• **Sparkling Juice (Mango Pineapple, Mountain Raspberry)** $2/person

• **Individual Assorted Juice (Apple, Orange, Cranberry, V8)** $2/person

• **Pineapple Juice** $2.50/person

• **Freshly-squeezed Orange Juice** $19/gal

• **Iced Tea** $10/pitcher, Cambro $3.50/person

• **Lemonade** $8/pitcher, Cambro $3/person

*Price subject to change without notice*
**Fisher Conference All-Day Meeting Package** $35/person
Minimum 10 people

**Breakfast:**
- Freshly Baked Assorted Scones
- Hard-Boiled Egg
- Assorted Whole Fruit
- Assorted Bottled Juice & Complimentary Water
- Freshly Brewed Coffee & Assortment of Tea

**AM Break Service**
- Individual Yogurt
- Assortment of Healthy Bars
- Assorted Bottled Juice & Complimentary Water
- Freshly Brewed Coffee & Assortment of Tea

**Lunch Buffets**
Includes Caesar, Green, or Pasta Salad, Assorted Cookies or Dessert Bars, Soda & Complimentary Water Service

**Gourmet Sandwich Buffet Selections**
Select three from below
- **Chicken Breast with Pesto & Provolone**
  Assorted bread, chicken breast, provolone, pesto sauce, lettuce & tomatoes
- **Turkey & Avocado**
  Assorted bread, roast turkey, cheddar, avocado, lettuce & tomatoes
- **Ham & Brie**
  Assorted bread, sliced ham, Brie, lettuce & tomatoes
- **Roast Beef & Swiss**
  Assorted bread, roast beef, Swiss cheese, lettuce & tomatoes
- **Tuna Salad & Provolone**
  Assorted bread, tuna salad, provolone, lettuce & tomatoes
- **Turkey with Cranberry Sauce & Brie**
  Assorted bread, sliced turkey, Brie, lettuce, tomatoes & cranberry sauce
- **Egg Salad and Provolone**
  (Assorted bread, lettuce, tomatoes, egg salad and provolone)
- **Vegetarian with Fontina**
  Assorted bread, hummus, roasted bell peppers, avocado, fontina cheese, lettuce & tomatoes

**PM Break Service:**
- Assortment of Chips and Pretzels
- Individual bags of Nuts
- Cookies, Assorted Bars or Pettit Fours
- Assorted Bottled Juice and Water
- Freshly-brewed Coffee & Assortment of Tea

**Bing Pre-Concert Dinner.....$23/person**
Please call for our daily hot menu
- Protein
- Two sides
- One Salad
- Dessert- Carrot Cake or New York Cheesecake
- Drinks, Sparkling Water, Assorted Brewed Tea and Soda

Include: White Wine, Red Wine or Craft Beer

Delivery Schedule and Order Minimums

*Price subject to change without notice*
Alumni Building orders 5 person-minimum
All outside orders 10 person-minimum or $75 minimum

BREAKFAST Delivered from 8:00a.m. to 10:00a.m.
LUNCH Delivered from 11:00a.m. to 1:00p.m.

No minimum order for pick-up at The Café
3 days notice required for all orders

Your order will arrive with everything you need including disposable plates, utensils, tablecloths, napkins

Order via Phone, Fax, or E-mail
Phone: 650-725–9512
Fax: 650-724-4479
email: Alumni_Catering@stanford.edu
Menu: thecafe.stanford.edu

We request 3 days notice for all catering orders. Processing fees may be assessed for new orders or changes made 2 business days prior to your event day. Payment method must be provided prior to event to guarantee your order.

Orders for Monday must be submitted no later than the Thursday prior.

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