3 Easy Steps!

1. Email: bing-center-catering@stanford.edu

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 from one of our talented event managers!
Cold Beverages

Price Per Person or Single Serving

Bottled Spring Water, 16oz .................................................. 2
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper, 12oz .......... 2
Crystal Geyser Sparkling Mineral Water, 12oz ................................ 2
Pellegrino, 33.8oz .................................................................. 8
Pellegrino, 8.4oz .................................................................... 3
Coca-Cola, Diet Coke, Sprite, 12oz .......................................... 2
Starbucks Espresso & Cream Double Shot, 6.5oz ......................... 3
Freshly-squeezed Orange Juice ............................................... 3
Sliced Strawberry Fruit-infused Spa Water .................................... 2
Sliced Lemons and Lime Fruit-infused Spa Water ......................... 2
Lemonade ............................................................................. 2
Ice Tea with Sugar, Sweeteners and Lemon Wedges ..................... 2
Boardroom Water Service - preset water glasses at each setting with pitchers of Ice Water for replenishment ........................................... 1

Hot Beverages

Minimum Order is 15 Servings / Servings Stay Hot for Up to 5 Hours

Starbucks Pike's Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half .................. 3

Optional add-ons for Coffee Station:

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

Price Per Person or Single Serving

Caramel Sauce, Chocolate Sauce and Vanilla Syrup ..................... 2
Ghirardelli Hot Chocolate .................................................... 3
Homemade Spiced Apple Cider .............................................. 3
Breakfast Buffet Packages

Bing Continental Breakfast ........................................... 14
An assortment of freshly-baked Muffins, Scones and Danishes
NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses
Seasonal Diced Fruit Salad
Freshly-squeezed Orange Juice
Starbucks Pike’s Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half
Alhambra Water

Protein Breakfast Buffet ............................................... 17
Organic Vanilla Yogurt with Organic Granola, a Selection of Dried Cranberries, Raisins and Apricots and 2% Milk
An Assortment of freshly-baked Muffins
NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese
Whole Bananas
Seasonal Diced Fruit Salad
Freshly-squeezed Orange Juice
Starbucks Pike’s Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half
Alhambra Water

Traditional Hot Breakfast Buffet ................................. 18
Scrambled Eggs with Swiss and Jack Cheeses, served with a variety of accompaniments
Country Potatoes made with Diced Onions and Bell Peppers
Smoked Hickory Bacon
An assortment of freshly-baked Muffins, Scones and Danishes.
Seasonal Diced Fruit Salad
Freshly-squeezed Orange Juice
Starbucks Pike’s Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half
Alhambra Water

Culinary Arts Catering

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| 650.723.6776 |
**Breakfast**

**Action Station**

$8 per person (minimum of 30 guests)

Omelets made-to-order by an onsite chef
Includes the following Toppings:
- Chives, Cheddar and Swiss Cheeses, Grilled Onions, Bell Peppers, Sliced Mushrooms, Spinach, Chorizo, Sliced Sausage, Ham

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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) ........ 20
- Freshly-baked Danish Assortment (per dozen) ......................... 20
- Freshly-baked Muffin Assortment (per dozen) ......................... 20
- Freshly-baked Croissant Assortment (per dozen) ..................... 20
- Gourmet Tea Breads (per dozen) ............................................. 20
- Coffee Cake (cut into 12 wedges) ........................................... 25
- Gluten Free Coffee Cake Slices (per dozen) ........................... 25
- Gluten Free Flaxseed Muffins (per dozen) .............................. 25

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**À la carte Hot and Gourmet Breakfast Additions**

<table>
<thead>
<tr>
<th>25 Pieces (Approx 25 Servings)</th>
<th>50 Pieces (Approx 50 Servings)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit Basket ........................................... 35</td>
<td>55</td>
</tr>
<tr>
<td>Traditional Scrambles .................................................. 90</td>
<td>160</td>
</tr>
<tr>
<td>Chorizo Sausage, Cheddar Cheese, Green Onions &amp; Sour Cream ........ 100</td>
<td>180</td>
</tr>
<tr>
<td>Spinach &amp; Swiss Cheese .................................................. 100</td>
<td></td>
</tr>
<tr>
<td>Diced Ham, Bell Peppers and Onions .................................... 100</td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables (no cheese) .......................................... 100</td>
<td></td>
</tr>
<tr>
<td>4oz Quiche Wedges or Frittatas ........................................ 100</td>
<td></td>
</tr>
<tr>
<td>Salmon and Dill .............................................................. 100</td>
<td></td>
</tr>
<tr>
<td>Mushroom and Asiago Cheese ........................................... 100</td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables (no cheese) .......................................... 100</td>
<td></td>
</tr>
<tr>
<td>Traditional Hash Browns, with Hot Sauce and Ketchup ............... 60</td>
<td></td>
</tr>
<tr>
<td>Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce, and Ketchup ............................ 60</td>
<td>100</td>
</tr>
<tr>
<td>Seasonal Diced Fruit Salad ............................................... 80</td>
<td></td>
</tr>
<tr>
<td>Seasonal Mixed Berry Salad ............................................... 110</td>
<td></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 ............................. 90</td>
<td></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 ............................. 110</td>
<td></td>
</tr>
<tr>
<td>Breakfast Sausage Links .................................................. 75</td>
<td></td>
</tr>
<tr>
<td>Steel-Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk ................................................................. 100</td>
<td></td>
</tr>
<tr>
<td>Breakfast Burritos ........................................................... 150</td>
<td></td>
</tr>
<tr>
<td>Chorizo and Cheddar Cheese ............................................. 100</td>
<td></td>
</tr>
<tr>
<td>Jack Cheese and Egg ....................................................... 100</td>
<td></td>
</tr>
<tr>
<td>Egg (no cheese) ............................................................... 100</td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables and Cheddar Cheese .................................. 100</td>
<td></td>
</tr>
<tr>
<td>Ham, Egg and Cheddar Cheese ............................................ 100</td>
<td></td>
</tr>
</tbody>
</table>

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Al Fresco Lunchees

Al Fresco-grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli ................................................................. 23
Al Fresco-grilled Tri Tip Platter with Zesty Tomato Chutney and a Whole Grain Mustard Aioli ................................................................. 25
Al Fresco-poached Salmon Platter with Pineapple Chutney and a Lemon-Tarragon Crème Fraîche ................................................................. 26
Al Fresco 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 ................................................................. 28
Al Fresco 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 Fraîche ................................................................. 29

Each al Fresco Luncheon also includes:
Three Fresh Salads of Your Choosing
Freshly-baked Dinner Rolls with Sweet Cream Butter
Dessert Selection of Fudge Brownies, Lemon Bars, Raspberry Bars, and freshly-baked Chocolate Chip Cookies
Ice Water and your choice of freshly-brewed Ice Tea or Lemonade

Deli-Style Sandwich Buffet ................................................................. 17

Includes:
Three Deli-style Sandwiches of your choosing
Two Fresh Salads of your choosing
Individual Bag of Chips
Dessert Selection of freshly-baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
Ice Water

Deli-style Sandwiches & Soup Buffet .................................................. 22

Includes:
Three Deli-style Sandwiches of your choosing
Two Fresh Salads of your choosing
Your choice of Hot Soup
Freshly-baked Dinner Rolls with Sweet Cream Butter
Dessert Selection of Freshly Baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
Ice Water

Soup and Salad Buffet ........................................................................ 19

Includes:
Three Fresh Salads of your choosing
Your choice of two Hot Soups
Freshly-baked Dinner Rolls with Sweet Cream Butter
Dessert Selection of freshly-baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
Ice Water
Al Fresco 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 cheese, hard-boiled egg, black olives, parsley, over your choice of lettuce with ranch dressing

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

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 - Fully-cooked quinoa beans, 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 frisee 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 zhatar and minted-roasted garlic aioli

Asparagus Salad - Caper 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 - Candy-striped beets and goat cheese

Korean Beef Salad - Napa cabbage and vegetables

Edamame Salad - 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, plus 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, 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, 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, and hint of white and black pepper on wheat bread
- Traditional 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
- Portobella mushroom avocado, alfalfa sprouts and garlic-parsley aioli on wheat bread
- Tomato, fresh mozzarella, and olive tapenade on baguette

Soup Selections
- Beef Chili with bell peppers and grilled onions, served with cheddar cheese
- Vegetarian Chili with bell peppers and grilled onions, served with cheddar cheese
- Thai Basil and Vegetable Yellow Curry Soup (Vegetarian)
- Hot and Sour Soup (Vegetarian)
- Hearty Vegetable Barley Soup (Vegetarian)
- Beef Barley Soup
- Butternut Squash Soup (Vegetarian)
- Broccoli and Cheddar Soup (Vegetarian)
- Split Pea Soup
- Won Ton Soup
- Heirloom Tomato Soup (Vegetarian)
- Chicken Noodle Soup
- Bean Sprout and Tofu Soup (Vegetarian)
Lunches to Go

Gourmet Boxed Lunches ................................................................. 22

Choose up to three of the following options

*Groups of 40 or less may choose up to 2 box varieties

Shaved Beef Tenderloin Sandwich, Whole Grain Mustard & Caper
Potato Salad, Tomato Cardamom Chutney, Baby Leaf Salad, Sliced
Fruit & Berries, and a Mini French Macaron

Rosemary-grilled Chicken Breast with Shredded Carrot-Cilantro-
Raisin Lime Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Mini
French Macaron

Herb-grilled Salmon, Quinoa Black Rice Salad with a Tamari Ginger
Dressing, Sesame Slaw, Sliced Fruit & Berries, and a Mini French
Macaron

French Lentil Salad with Grilled Tofu, Green Bean Sundried Tomato
Olive Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Vegan
Cookie

Includes a Selection of Bottled Alhambra Water & Pepsi, Diet Pepsi,
Sierra Mist, Mug Root Beer, Dr. Pepper in 12oz cans

On-the-Go Bag Lunches ............................................................ 20

Deli-style Sandwich Bagged Lunch

Includes:
Three Deli-style sandwiches of your choosing
(one style in each bag)

Fresh Greens Salad with assorted vegetable toppings with balsamic
dressing on the side

Individual Bag of Chips
Golden Delicious Apple
Freshly-baked Chocolate Chip Cookie
Bottle of Alhambra Water

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CulinaryArts Catering

650.723.6776
Hot Buffets

Price Per Person

One poultry entrée and one vegetarian entrée ................................................. 24
One pork entrée and one vegetarian entrée ......................................................... 24
One seafood dish and one vegetarian entrée ..................................................... 30
One beef entrée and one vegetarian entrée ......................................................... 30
One poultry entree, one vegetarian entrée and one seafood, beef, or pork entrée ................................................................. 32

Each Selection Includes:
- Hot Food Served in Bing Catering’s Silver Chafers
- A Salad of your choosing
- Your choice of two sides
- Freshly-baked dinner rolls with sweet cream butter
- One dessert offering of your choosing
- Ice water and your choice of freshly-brewed ice tea or lemonade

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

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 Mile Pineapple Cilantro Salsa (seasonal)
Lobster Ravioli in a Saffron Cream Sauce
Lemon Shrimp with Angel Hair Pasta
Seafood Fettuccini Served Over Linguini
# Hot Buffets

## 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

## Pork Entrees
- 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

## 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

## Sides
### 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)
- 5-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

## 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, Snicker Doodle, 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>Item</th>
<th>Price per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit Basket (25 pieces)</td>
<td>35</td>
</tr>
<tr>
<td>Individual Fresh Fruit parfaits with vanilla greek yogurt and seasonal berries, and granola on the side (per person, minimum order of 12)</td>
<td>4</td>
</tr>
<tr>
<td>Individual Small Plates of sliced carrots, jicama, red bell peppers, celery and cherry tomatoes with a roasted red pepper hummus or ranch dressing (per person, minimum order of 12)</td>
<td>6</td>
</tr>
<tr>
<td>Individual Small Plates of sliced pepper jack and brie cheeses, marinated olives, dried mixed fruit and almonds (per person)</td>
<td>7</td>
</tr>
<tr>
<td>Family-style plates of sliced swiss and sharp cheddar cheeses, green olives, mixed nuts and apple slices (placed at each meeting table/ each plate serves 10)</td>
<td>50</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>80</td>
</tr>
<tr>
<td>Assortment of KIND Snacks (per dozen)</td>
<td>18</td>
</tr>
<tr>
<td>Assortment of Granola Bars (per dozen)</td>
<td>18</td>
</tr>
<tr>
<td>Individual Bags of M&amp;Ms (per dozen)</td>
<td>20</td>
</tr>
<tr>
<td>Individual Bags of Peanut M&amp;Ms (per dozen)</td>
<td>20</td>
</tr>
<tr>
<td>Individual Organic Snack Packs with an assortment of Trail Mix, Yogurt Covered Pretzels, and Mixed Nuts (per dozen)</td>
<td>22</td>
</tr>
<tr>
<td>Individual Bags of Popcorn (per dozen)</td>
<td>20</td>
</tr>
<tr>
<td>Individual Bags of Kettle Chips (per dozen)</td>
<td>20</td>
</tr>
</tbody>
</table>
Sweets

Assorted Freshly-baked Cookies including Chocolate Chip, Shortbread, Snicker Doodle, Oatmeal Raisin and Chocolate Cheesecake (per dozen) .................................................. 18
Fudge Brownies (per dozen) ........................................................................... 20
Lemon Bars (per dozen) .................................................................................. 22
Raspberry Bars (per dozen) ............................................................................ 22
Cheesecake Bars (per dozen) .......................................................................... 22
Coconut, Chocolate and Gram Cracker Wonderbars (per dozen) ................. 22
Chocolate Dipped Strawberries (per dozen) .................................................. 25
Fondant Petit Fours (per dozen) ..................................................................... 28
French Macarons (per dozen) ......................................................................... 28
Individual Assorted Fruit Mousse Cups (per dozen) ..................................... 28
Red Velvet, Chocolate Chocolate, or Vanilla Bean Cupcakes (per dozen) .... 35
Whoopie Pies .................................................................................................. 28
8" Round Cake ............................................................................................... 50
Half Sheet Cake ............................................................................................... 75
Full Sheet Cake ............................................................................................... 125
## Reception Platters a La Carte

<table>
<thead>
<tr>
<th>Item Description</th>
<th>25 Pieces</th>
<th>50 Pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudités Platter with Sun Dried Tomato Hummus &amp; Ranch Dressing</td>
<td>64</td>
<td>120</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches</td>
<td>100</td>
<td>200</td>
</tr>
<tr>
<td><strong>Gourmet Cheese Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes &amp; Water Crackers garnished with Dried Fruits</td>
<td>95</td>
<td>180</td>
</tr>
<tr>
<td><strong>Tea Sandwiches Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of Cucumber Salad (vg), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td><strong>Gourmet Grilled Sausage Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Three Selections of Sausage (Sweet, Polish, Spicy Italian) with Assorted Breads and Mustards</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td><strong>New Delhi Display</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Curry Lentil Dip, Raitha (yogurt cucumber mint), Cilantro Sweet Chili served with Pita Chips, Carrot &amp; Cucumber Sticks</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td><strong>Athens Display</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumber Feta Dip, White Bean Dip, Spinach Hummus and Pita Chips, Carrot &amp; Cucumber Sticks</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td><strong>Mini Rosemary Brioche Sandwiches Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of Roasted Vegetable with Pesto Aioli (vg), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce</td>
<td>100</td>
<td>175</td>
</tr>
<tr>
<td>Charcuterie Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with assorted dried fruit &amp; crackers</td>
<td>125</td>
<td>230</td>
</tr>
<tr>
<td>Thai Chicken Satay Platter</td>
<td>100</td>
<td>190</td>
</tr>
<tr>
<td>Korean Beef Satay Platter</td>
<td>110</td>
<td>200</td>
</tr>
<tr>
<td>Grilled Rosemary-lemon Chicken Skewers Served with Mixed Herb Aioli</td>
<td>100</td>
<td>190</td>
</tr>
<tr>
<td>Grilled Shrimp Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Chipotle Cilantro-lime Aioli</td>
<td>140</td>
<td>260</td>
</tr>
<tr>
<td>Classic Shrimp Cocktail Platter with Cocktail Sauce</td>
<td>150</td>
<td>285</td>
</tr>
<tr>
<td>Bowl of Kettle Corn</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Bowl of Parmesian Chili Flake Popcorn</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Bowl of Popcorn</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Turkey Meatballs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with BBQ Dipping Sauce</td>
<td>100</td>
<td>190</td>
</tr>
<tr>
<td>Buffalo Chicken Wings</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with bleu cheese and ranch</td>
<td>100</td>
<td>190</td>
</tr>
<tr>
<td>Antipasto</td>
<td>110</td>
<td>200</td>
</tr>
</tbody>
</table>
Reception Menu

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

Price Per Person

One Selection ............................................. 6
Two Selections ............................................ 8
Three Selections ......................................... 10
Four Selections .......................................... 14
Five Selections .......................................... 18

*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
Teriyaki Glazed Grilled Salmon Skewers
Mini Shrimp Spring Rolls with Asian Dipping Sauce
Chili Ginger Prawns

Beef
Mini Beef Empanadas
Mini Cubed Chipotle Beef Brochettes
Mini Marin Sun Farms Grass-Fed Hamburgers

Lamb
Spicy Honey Glazed Lamb Rack Lollipops

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CulinaryArts Catering | 650.723.6776
**Passed Receptions**

**Customized Menus available upon request**
Requires Culinary Staff on site to plate hors d’Oeuvres ($45/hr – four hour minimum)
Requires Service Staff to serve hors d’Oeuvres ($35/hr – six hour minimum)

<table>
<thead>
<tr>
<th>Price Per Person</th>
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</thead>
<tbody>
<tr>
<td>Three Selections Passed</td>
</tr>
<tr>
<td>Four Selections Passed</td>
</tr>
<tr>
<td>Five Selections Passed</td>
</tr>
</tbody>
</table>

### Chicken
- Sesame Cones with Teriyaki Chicken Salad
- Tandoori Chicken with Mango Chutney served on Cumin Bread

### Beef
- Warm Beef with Melted Brie on Brioche Toast with Mango Chutney
- Korean Marinated Beef and Kimchi in a Cucumber Cup
- Rare Roasted Beef on Herbed Crostini with Horseradish Aioli

### Seafood
- Sesame Seed-Crusted Ahi Tuna Medallion on a Crispy Wonton Cracker
- Asian Style Crab Salad served on a Belgian Endive
- Sesame Cones with Smoked Salmon Mousse
- Smoked Salmon Crepe Wedges
- Smoked Salmon Rolls with Cucumber and Thai Mint Basil
- Poached Prawn with Avocado Salsa served on Tortilla Crisp
- House Smoked Salmon on Brioche
- Seared Ahi Tuna and Mango Salsa on a Wonton Chip

### Pork
- Pulled Pork on Jicama Wafers Drizzled with Asian BBQ Sauce
- Served Warm Crisp Pancetta Wrapped Shrimp with Tomato Pesto Dressing
- Served Warm Prosciutto Wrapped Chicken on Herb Focaccia
- Shaved Prosciutto with Vanilla-Fig Jam on Sourdough Point
- Prosciutto Wrapped Honeydew

### Lamb
- Spicy Lamb with Mango Chutney on Turkish Breads

### Vegetarian
- Sonoma Goat Cheese, Sundried Tomato and Tapenade Spread on Toasted Olive Bread
- Humboldt Fog Goat Cheese and Pumpkin Chili Jam on Toasted Walnut Bread
- Candy Stripe Beet and Goat Cheese Mousse on Herb Focaccia Point
- Goat Cheese, Tomato and Caramelized Onion Tart
- Herbed Goat Cheese on Brioche with Balsamic Roasted Pear
- Polenta Mozzarella Tomato Melts
- Arancini Rice Balls with Pesto Dip
- Mini Mushroom Vol au Vents
- Mini Leek and Potato Tartlettes
- Roasted Purple Potato with Goat Cheese
- Wild Mushroom Risotto Croquette
- Potato Aloo Balls
- Fig and Feta Tart
- Mini Ratatouille Tart