The Schwab Residential Center hosts a multitude of catered events featuring the distinctive, award-winning cuisine and service of the Schwab Executive Dining team. Schwab’s Vidalakis Dining Hall, surrounding courtyards and numerous breakout rooms are the event spaces of choice on the Stanford campus, due in no small part to the exceptional cuisine of Executive Chef Raul Lacara and the friendly and efficient service of the Schwab Executive Dining staff.

Having earned the coveted Financial Times #1 rated executive dining award numerous times offering the world’s finest food, Schwab Executive Dining, under Chef Lacara’s leadership consistently earns high praise for its culinary excellence.

Focusing on fresh, sustainable, local ingredients, Chef Lacara has created sophisticated menus for you to choose from or he and his staff can create a menu tailored to the specific needs of your event.
Sunrise
Start the day with one of our breakfast menus.

Cardinal Continental
$14.75 per person

- Freshly Squeezed Orange and Grapefruit Juice
- Bagels and Flavored Cream Cheese
- Sliced Seasonal Fruit
- Fresh Brewed Starbucks Organic Coffee
- Fresh Baked Sweet Pastries and Muffins
- Organic Herbal Tea

Vidalakis Continental
$16.75 per person

- Freshly Squeezed Orange and Grapefruit Juice
- Bagels and Flavored Cream Cheese
- Sliced Seasonal Fruit
- House Made Granola with Plain Organic Yogurt
- Fresh Baked Sweet Pastries and Muffins
- Assortment of Flavored Organic Flavored Yogurt

Executive Breakfast
$18.75 per person

- Freshly Squeezed Orange and Grapefruit Juice
- Crispy Applewood Smoked Bacon or Chicken Apple Sausage
- Sliced Seasonal Fruit
- Scrambled Eggs with Brie Cheese
- Fresh Baked Sweet Pastries and Muffins
- Traditional Hash Brown Potatoes
- Bagels and Flavored Cream Cheese
- Fresh Brewed Starbucks Organic Coffee and Organic Herbal Tea
Specialty Break

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

KISSICK GROVE
$14.50 per person

Assortment of Organic Fruit Yogurts, Granola Bars, Whole Seasonal Fruit, Assorted Nut Breads Fresh Seasonal Juice, Soft Drinks, Water and Fresh Brewed Starbucks Organic Coffee and Organic Tea

BLUE COURTYARD
$16.00 per person

Fresh Baked Cookies, Lemon Bars, Chocolate Fudge Brownies, Fresh Fruit Platter Fresh Seasonal Juice, Soft Drinks, Water and Fresh Brewed Starbucks Organic Coffee and Organic Tea

PALM COURTYARD
$19.00 per person

Chocolate Dipped Strawberries, Biscotti, Cognac Chocolate Truffles, Fresh Fruit Platter Fresh Seasonal Juice, Soft Drinks, Water and Fresh Brewed Starbucks Organic Coffee and Organic Tea

NAPA VALLEY
$19.00 per person

Display of International Cheeses with Sun-Dried Fruits, Crackers and Sliced Baguette, Sliced Fresh Fruit and Roasted Nuts Sparkling Water, Soft Drinks and Fresh Brewed Starbucks Organic Coffee and Organic Tea

MISSION STREET
$19.00 per person

Fresh Tortilla Chips with Salsa Fresco and Guacamole, Chicken Taquitos, and Smoked Cheese Quesadilla Soft Drinks, Water and Fresh Brewed Starbucks Organic Coffee and Organic Tea

Coffee & Tea Service
$6.25 per person

Fresh Brewed Starbucks Organic Coffee and Herbal Selection of Numi Tea

Non-Alcoholic Beverages
$2.00 per person

Selection of Pepsi, Diet Pepsi, Sierra Mist, Bottled Water; Fresh Squeezed Orange Juice, Apple, Grapefruit, Carrot or Tomato Juices; Individual Bottled Fruit Juices: Orange, Apple or Cranberry

Additional $1.00 per person Lemonade or Iced Tea

Additional $2.50 per person Perrier Sparkling Water

Additional $3.00 per person Seasonal Fresh Fruit Smoothie
Specialty Break

Whole Seasonal Fruit  
$2.50 per person

Hummus and Toasted Pita Bread  
$3.75 per person

Fancy Roasted Mixed Nuts  
or Trail Mix  
$4.50 per person

Yogurt Pretzels  
$3.00 per person

Chips and Salsa  
$3.50 per person

Fresh Baked Cookies  
$2.75 per person

Chocolate Fudge Brownies  
$2.75 per person

Lemon, Pecan or Caramel Bars  
$3.25 per person

Flavored Buttered Popcorn  
(Salty, Spicy or Caramel)  
$3.00 per person

Granola Bars  
$3.25 per person

Soft Pretzels with Mustard  
$3.75 per person

Assortment of Finger  
Tea Sandwiches  
$6.50 per person

Meat Nacho Platter  
$6.00 per person

Tea Cookies and Biscotti  
$5.50 per person

House Made Kennebec Potato Chips  
with Ranch and Marinara Sauce  
$2.50 per person

Vegetable Crudites with Dip  
$4.00 per person

Mini Focaccia Pizza with  
Mozzarella and Basil  
$4.50 per person

Mini Fruit Tarts  
small $3.25 per person  
large $3.75 per person

Assortment of French Pastries  
$5.00 per person

Ice Cream Sundaes with Condiments  
$5.00 per person

Fresh Fruit Platter  
small (25 people) $98.75  
large (50 people) $197.50

International Cheese Display with  
California Dried Fruits and Nuts  
small (25 people) $225.00  
large (50 people) $310.00
Lunch

Boxed

$19.00 per person

Please select up to 3 choices total (Sandwiches or Salads); all lunches include gourmet chips, whole seasonal fruit, fresh baked cookies or brownies, individual soda or bottled water

Gourmet Sandwich Selection

Grilled Chicken, Brie Cheese, Baby Greens, Peppers and Pesto Aioli on French Baguette

Grilled Meyer Lemon Marinated Chicken Breast, Roasted Peppers and Garlic-Tarragon Aioli on Focaccia Bread

Soft Lavosh Roll with Indian Tandoori Flavored Chicken Breast and Mango Chutney

Roasted Turkey, House Made Tomato Jam and Arugula on La Brea Garlic Bread

Smoked Turkey Breast, Pear and Sherry Vinaigrette on Focaccia Bread

Roasted Beef Tenderloin, Jalapeno Cream Cheese, Caramelized Onion, Avocado, and Havarti Cheese on Toasted Ciabatta Bread

Mediterranean Soft Lavosh Roll with Grilled Eggplant, Zucchini, Spinach and Pecan Cream Cheese

Marinated Grilled Vegetables on French Bread

Chicken Fajita with Jalapeno Cream and Fresh Avocado

Roasted Beef Tenderloin, Jalapeno Cream Cheese, Caramelized Onion, Avocado, and Havarti Cheese on Toasted Ciabatta Bread

Mediterranean Soft Lavosh Roll with Grilled Eggplant, Zucchini, Spinach and Pecan Cream Cheese

Marinated Grilled Vegetables on French Bread

Chicken Fajita with Jalapeno Cream and Fresh Avocado

Fresh Salad Selection

Traditional Caesar Salad with Grilled Petaluma Chicken and Toasted Crostini

Schwab Asian Chicken Noodle Salad with Toasted Macadamia Nuts and Soy-Ginger Vinaigrette

Cobb Salad with Chicken, Bacon, Avocado and Maytag Blue Cheese

Roasted Mushroom Salad with Baby Spinach and Garbanzo Beans

Penne Pasta with Kalamata Olives, Pine Nuts, Spinach and Sun Dried Tomato Pesto

Fingerling Potato Salad with Grain Mustard Vinaigrette

Tomato, Olive and Burrata Mozzarella Salad

Schwab Executive Services uses only compostable food packaging.
Cold Buffet Lunch

$28.00 per person

Please select 2 Salads and 3 Sandwiches. Lunch includes Fresh Baked Cookies or Brownies and Assorted Sodas & Bottled Water.

Fresh Salad Selection

Traditional Caesar Salad with Grilled Petaluma Chicken and Toasted Crostini
Schwab Asian Chicken Noodle Salad with Toasted Macadamia Nuts and Soy-Ginger Vinaigrette
Cobb Salad with Chicken, Bacon, Avocado and Maytag Blue Cheese
Roast Beef Salad with Arugula, Asparagus and Fontina Cheese
Grilled Rare Ahi Tuna Nicoise Salad with Romaine Lettuce, Tomato, Potato, Egg and Rosemary Vinaigrette
Roasted Mushroom Salad with Baby Spinach and Garbanzo Beans

Penne Pasta with Kalamata Olives, Pine Nuts, Spinach and Sun-Dried Tomato Pesto
Mexican Three Bean Salad with Grilled Vegetables and Queso Fresco
Thai Rice Noodle Salad with Basil and Sweet Peanut Sauce
Tomato Salad with Sumac Vinaigrette served with Toasted Pita Triangles, Hummus and Dolmas
Vegetarian Greek Salad with Cucumber, Red Onion, Tomatoes and Feta Cheese

Gourmet Sandwich Selection

Grilled Chicken, Brie Cheese, Baby Greens, Peppers and Pesto Aioli on French Baguette
Grilled Meyer Lemon Marinated Chicken Breast, Roasted Peppers and Garlic-Tarragon Aioli on Focaccia Bread
Soft Lavosh Roll with Indian Tandoori Flavored Chicken Breast and Mango Chutney
Thai Spicy Chicken Salad on Open-Faced Acme Rolls
Roasted Turkey, House Made Tomato Jam and Arugula on La Brea Garlic Bread
Smoked Turkey Breast, Pear and Sherry Vinaigrette on Focaccia Bread

Roasted Beef Tenderloin, Jalapeno Cream Cheese, Caramelized Onion, Avocado, and Havarti Cheese on Toasted Ciabatta Bread
Jumbo Croissant with Crispy Applewood Smoked Bacon, Avocado, Baby Spinach and Cambozola Cheese
Creamy Dungeness Crab Salad with Gorgonzola Cheese and Grilled Artichoke on Toasted Ciabatta
Mediterranean Soft Lavosh Roll with Grilled Eggplant, Zucchini, Spinach and Pecan Cream Cheese
Grilled Vegetable Salad, Avocado, Fontina Cheese, and Sumac Vinaigrette in Pita Bread
Portobello Mushroom and Artichoke Salad with Tahini Sauce on Grilled Focaccia Bread
Hot Buffet Lunch

$36.00 per person

All Lunches Include fresh brewed Starbucks Organic Coffee and Herbal Selection of Numi Teas Iced Tea & Lemonade

### Executive Lunch Buffet 1

<table>
<thead>
<tr>
<th>Starters</th>
<th>Lunch Items</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Zucchini with Roasted Garlic and Shaved Reggiano Cheese</td>
<td>Diestel Turkey Breast Stuffed with Sun-Dried Tomatoes and Dill Havarti Cheese</td>
<td>Fresh Seasonal Sliced Fruit</td>
</tr>
<tr>
<td>Organic Salad with Arugula and Blue Cheese</td>
<td>Spicy Penne Arrabbiata</td>
<td>Fresh Baked Cookies</td>
</tr>
<tr>
<td></td>
<td>Roasted Mushrooms and French Beans</td>
<td></td>
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<tr>
<td></td>
<td>Roasted Heirloom Potatoes Flavored with Schwab Garden Herbs</td>
<td></td>
</tr>
</tbody>
</table>

### Executive Lunch Buffet 2

<table>
<thead>
<tr>
<th>Starters</th>
<th>Lunch Items</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iceberg Lettuce, Toasted Coconut and Sesame Vinaigrette</td>
<td>Kung Pao Chicken</td>
<td>Fresh Seasonal Sliced Fruit</td>
</tr>
<tr>
<td>Thai Coconut Soup with Shrimp and Lemon Grass</td>
<td>Asian BBQ Pork</td>
<td>Lemon Squares</td>
</tr>
<tr>
<td></td>
<td>Tofu and Shiitake Mushrooms with Fermented Black Bean Sauce</td>
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</tr>
<tr>
<td></td>
<td>Stir-Fried Vegetables with Garlic Chili Sauce</td>
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<tr>
<td></td>
<td>Steamed Jasmine Rice</td>
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</tr>
</tbody>
</table>
### Executive Lunch Buffet 3

**Starters**
- Radicchio, Avocado Salad with Sweet Tomatoes and choice of Dressing
- Butternut Squash Flavored with Star Anise and Creme Fraiche

**Lunch Items**
- Braised Chicken Fricassee with Mushrooms
- Atlantic Salmon Cake with Cajun Aioli
- Roasted Vegetables Wrapped with Puff Pastry
- Steamed Organic Local Vegetables
- Creamy Yukon Gold Mashed Potato

**Dessert**
- Fresh Seasonal Sliced Fruit
- Raspberry Dessert Bars

### Executive Lunch Buffet 4

**Starters**
- Hearts of Romaine with Toasted Bruschetta and Garlic Vinagrette
- Fresh Mozzarella and Tomato Salad with Basil and Extra Virgin Olive Oil

**Lunch Items**
- Garlic Marinated Beef Skirt Steak with Green Peppercorn Sauce
- Jumbo Cheese Ravioli with Roasted Red Pepper Sauce
- Steam Asparagus with Horseradish Hollandaise sauce
- Garlic and Truffle Mashed Potatoes

**Dessert**
- Fresh Seasonal Sliced Fruit
- Chocolate Fudge Brownies
- Mini Cheesecake

### Executive Lunch Buffet 5

**Starters**
- Fresh Harvest Organic Baby Greens with Choice of Dressing
- Caesar Salad with Garlic Crostini
- Vegetable Pistou Soup with Basil

**Lunch Items**
- Roasted Herb Crusted Halibut with Citrus Sauce
- Colorado Rack of Lamb with Mint Demi
- Cambozola Savory Pudding
- Baked Penne Pasta with Olives, Butternut Squash and Sun-Dried Tomato Sauce
- Grilled Vegetables
- Roasted Sweet Potatoes and Onions

**Dessert**
- Fresh Seasonal Sliced Fruit
- Mini Assortment of French Pastries
- Fresh Baked Cookies
Buffet Lunch
WITH ACTION STATIONS

$45.00 per person
All lunches include fresh brewed Starbucks Organic Coffee, Herbal Selection of Numi Teas, Iced Tea & Lemonade.

**Greek**

**Starters**
Mediterranean Pita Bread Salad
Hummus, Dolmas and Pita Bread

**Lunch**
Greek Lamb and Chicken Gyros—Prepared by Uniformed Chef
Served with Pickled Onion, Tzatziki, Tomato, Feta Cheese and Tahini
Grilled Vegetables

**Dessert**
Fresh Seasonal Sliced Fruit
Baklava
Fresh Baked Cookies

**Mexico**

**Starters**
Sonoran Salad
Jicama, Orange Salad with Cumin Cilantro Vinaigrette

**Lunch**
Chicken & Beef Fajitas—Prepared by Uniformed Chef
Guacamole, Salsa and Queso Fresco
Mexican Rice and Refried Beans
Warm Tortillas
Grilled Vegetable Tostadas
Chile Relleno

**Dessert**
Fresh Seasonal Sliced Fruit
Churros
Coconut Rice Pudding
Orange Cinnamon Flan

**Italy**

**Starters**
Caprese Salad
Arugula, Pear and Asiago Cheese Salad

**Lunch**
Focaccia Garlic Bread
Pasta: Prepared by Uniformed Chef
Selection of 2 Pastas (Penne, Orecchiette, Tortellini, Bow Tie, Fusilli, Rigatoni or Ziti)
Marinara, Pesto and Reggiano Sauces
Condiments: Grilled Chicken, Italian Sausage, Sautéed Mushrooms, Zucchini, Spinach, Tomatoes and Garlic
Scampi: add $7.50 per person

**Dessert**
Fresh Seasonal Sliced Fruit
Biscotti
Cannoli with Mascarpone
Italian Tiramisu
Reception

Stationary Appetizers

*Vegetarian

- Mexican Fried Tortilla Chips with Salsa and Guacamole* $4.50 per person
- Hummus Platter with Crispy Pita Triangles* $3.75 per person
- Mix Flavored Spicy Nuts* $4.50 per person
- Vegetable Crudites with Dip* $4.00 per person
- Fresh Fruit Platter* $3.95 per person
- Antipasto Platter with Olives, Cheese, Grilled Vegetables and Cured Meats $6.25 per person
- International and Domestic Cheese Platter with Sliced Baguette and Gourmet Crackers* $6.00 per person
- Baked Camembert Cheese with California Fruit Chutney and Raspberry Sauce* $70.00 (Serves 20)

Seafood Display

- Alaskan Crab Legs
- Prince Edward Island Clams, Mussels and Oysters
- California Harvest Jumbo Prawns Crab Claws
- Smoked Mussels, Scallops Japanese Seaweed Salad

Served with:
- Champagne Mignonette Sauce, Horseradish Cocktail Sauce, Wasabi Aioli, Citrus Salsa

Market Price
Minimum Order for 50 people
2 pieces of each per person
Seasonal Availability
Cold Appetizers

**EACH SELECTION $4.50 per person / TRAY PASSED OR DISPLAYED**

*Vegetarian; Each selection is prepared at 2 pieces per person.

- Baby Mozzarella, Tomato with Fresh Basil, Aged Balsamic Vinegar*  
- Bruschetta with Tomato, Basil and Virgin Olive Oil* 
- Avocado Pancake with Apple Chutney*  
- Vegetarian California Rolls with Avocado and Pickled Shiitake Mushrooms*  
- Vegetarian Prata Pin Wheels*  
- Crostini Topped with Goat Cheese and Dried Fruit*

**EACH SELECTION $5.50 per person**

- Moroccan Spiced Shrimp on Corn Bread with Cumin Yogurt Sauce  
- California Sushi Rolls with Crab and Avocado  
- Crab Brandade in Toasted Phyllo Cups

**EACH SELECTION $6.50 per person**

- Spicy Asian Chopped Ahi Tuna on Crispy Wontons  
- Prawns Margarita with Chipotle Sauce  
- Flytrap Smoked Salmon on Avocado Pancake with Lemon Cream  
- Vietnamese Chicken Rolls in Rice Paper with Hoisin Sauce
### Hot Appetizers
**Each Selection $4.50 per person / Tray Passed or Displayed**
*Vegetarian; Each selection is prepared at 2 pieces per person.*

<table>
<thead>
<tr>
<th>Vegetable Vol au Vent*</th>
<th>Spinach and Cheddar Cheese Quiche*</th>
<th>Thai Chicken Satay with Peanut Sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Tempura*</td>
<td>Blue Cheese Biscuits with Tomato Jam*</td>
<td>Thai Beef Satay with Peanut Sauce</td>
</tr>
<tr>
<td>Oyster Mushroom Tempura*</td>
<td>Assorted Dim Sum with Ginger Soy Sauce</td>
<td>Beef Wellington with Pommery Mustard Sauce</td>
</tr>
<tr>
<td>Spinach and Feta Spanokopita*</td>
<td>Chicken and Vegetable Tostada with Queso Fresco</td>
<td>Fried Calamari with Garlic Aioli</td>
</tr>
<tr>
<td>Vegetable Pot Stickers with Hoisin Sauce*</td>
<td>Chicken Empanadas</td>
<td>Mini Chicken Tandoori Pizza</td>
</tr>
<tr>
<td>Mushroom Strudel*</td>
<td>Smoked Chicken Quesadilla with Guacamole and Salsa</td>
<td>Mini BBQ Chicken Pizza</td>
</tr>
<tr>
<td>Sweet Potato and Green Onion Fritters with Avocado Aioli*</td>
<td>Shredded Pulled Pork in Tostada Shells</td>
<td>Chicken Shawerma Rolled in Prata Bread</td>
</tr>
</tbody>
</table>

### Hot Appetizers
**Each Selection $6.50 per person / Tray Passed or Displayed**

*Each selection is prepared at 2 pieces per person.*

<table>
<thead>
<tr>
<th>Dungeness Crab Cakes with Garlic Aioli</th>
<th>Kobe Beef Burgers on Brioche Toast</th>
<th>Grilled Lamb on Pita Bread with Yogurt Sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rock Shrimp and Cilantro Fritters</td>
<td>Malaysian Prawns with Sweet Chili Sauce</td>
<td>Seafood Vol au Vent</td>
</tr>
<tr>
<td>Prawns and Scallop Lollipops</td>
<td>Prawn Tempura</td>
<td>Baked Oyster Rockefeller</td>
</tr>
<tr>
<td>Scallop Gratinee with Hollandaise Sauce</td>
<td>Tiger Prawns Madagascar with Brandy</td>
<td></td>
</tr>
<tr>
<td>Grilled Baby Lamb Chops with Caribbean Salsa</td>
<td>Hawaiian Beef Brochette with Pineapple Teriyaki</td>
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</tr>
</tbody>
</table>
24 Schwab Dining
Dinner

$55.50 per person

Entrée Counts Required; All Served Dinners Include Fresh Brewed Starbucks, Organic Coffee and Herbal Selection of Numi Teas

Executive Served Dinner 1

Starters
Frisee and Radicchio Salad with Pancetta Vinaigrette
La Brea Dinner Rolls and Butter

Entrées
Pan Seared Peppered Salmon with Ratatouille Orzo
Or
White Balsamic Glazed Chicken Breast Filled with Boursin Cheese and Pancetta, with Creamy Yukon Gold Potatoes
Or
Tian of Polenta with Seasonal Vegetables and Roasted Pepper Sauce

Dessert
Soft Cheese Cake with Frangelico Berries

Executive Served Dinner 2

Starters
Baby Greens, Candied Walnuts and Goat Cheese with Red Wine Reduction and Extra Virgin Olive Oil
La Brea Dinner Rolls and Butter

Entrées
Russian River Filet of Beef with Creamed Mushroom Ragout and Pesto Gnocchi
Or
Parsley Crusted Alaskan Halibut with Citrus Sauce and Basil Mashed Potatoes
Or
Mushroom Crepes with Roasted Red Pepper Sauce

Dessert
Chocolate Ganache with Praline and Dark Raspberry Sauce
Executive Served Dinner 3

Starters
Schwab Butternut Squash Soup with Star Anise
La Brea Dinner Rolls and Butter

Entrées
Beef Tenderloin Marinated with Dark Beer Sauce and Creamed Truffle Potatoes
Or
Basil Crusted Alaskan Salmon with Caper, Olive and Parsley Relish and Tomato
Or
Butternut Squash and Mushroom Lasagna

Dessert
Berries with Grand Marnier Sabayon

Executive Served Dinner 4

Starters
Grilled Pear, Blue Cheese and Arugula Salad with Lavender Vinaigrette
La Brea Dinner Rolls and Butter

Entrées
Smoked Rack of Lamb with Spinach Spaetzle and Garlic Demi Glace
Or
Jumbo Prawns Thermidor with Crab Brandade and Pencil Asparagus
Or
Mushroom Crepes with Roasted Red Pepper Sauce

Dessert
Chocolate Opera Cake with Fruit Gastrique
$55.25 per person

Price Listed by Entrées. Select the following:
Two Salads or One Soup and One Salad • One Entrée & One Vegetarian • One Dessert

All Buffet Dinners Include:
Fresh Brewed Starbucks Organic Coffee and Herbal Selection of Numi Teas, Fresh Fruit Platter

Salads
Baby Romaine with Garlic Crostini
Grilled Pear, Blue Cheese and Arugula Salad with Lavender Vinaigrette
Tossed Appenzeller Cheese and Baby Spinach Salad with Herb Vinaigrette
Frisee and Radicchio Salad with Pancetta Vinaigrette
Vine Ripe Tomato and Buffalo Mozzarella Salad
Baby Greens, Candied Walnuts and Goat Cheese with Red Wine Reduction and Extra Virgin Olive Oil

Soups
Schwab Butternut Squash Soup with Star Anise
Cream of Maui Sweet Onion Soup with Champagne Cream
Vegetable Pistou Soup with Basil and Saffron
Tomato and Corn Soup
Roasted Organic Vegetable Gazpacho with Toasted Bruschetta
Honey Roasted Celery Root Soup
Wild Mushroom Cappuccino
Smoked Salmon Bisque
Dungeness Crab Chowder
Classic Clam Chowder
Lobster Bisque with Cilantro Oil

Poultry
White Balsamic Glazed Chicken Breast filled with Boursin Cheese and Pancetta, served with Creamy Yukon Gold Potatoes and Chef’s Choice Sauteed Seasonal Vegetables
Roasted Chicken Breast filled with Pine Nuts, Feta Cheese and Eggplant, served with Pesto Gnocchi and Chef’s Choice Sauteed Seasonal Vegetables
Pan-Seared Chicken with Coconut Lime Sauce, served with Forbidden Rice and Baby Bok Choy
Herb Roasted Chicken, served with Crispy Potato Cakes and Roasted Mushrooms
Smoked Chicken Picatta with Mozzarella Cheese served with Garlic Whipped Potatoes and Chef’s Choice Sauteed Seasonal Vegetables
Grilled Petaluma Chicken Breast with Herb Crumbs and Dijon Demi Glace Served with Steamed Fingerling Potato and Chef’s Choice Sauteed Seasonal Vegetables
Ancho Chili Marinated Chicken Breast, served with Potato and Leek Gratin and Chef’s Choice Sauteed Seasonal Vegetables
Chicken Saltimbocca, served with Angel Hair Pasta and Chef’s Choice Sauteed Seasonal Vegetables
Meat

Beef Tenderloin Marinated with Dark Beer Sauce, served with Cannellini Bean Stew and Chef’s Choice Sauteed Seasonal Vegetables

Braised Beef Short Ribs Flavored with Star Anise Demi, served with Celery Root Mousseline and Chef’s Choice Sauteed Seasonal Vegetables

Grilled Beef Strip Loin, served with Creamed Spinach and Basil Gnocchi

Beef Tri-Tip Stroganoff, served with Butter Noodles and Crispy Leeks

Mustard Glazed Beef Brisket, served with Brie and Asparagus Pudding and Chef’s Choice Sauteed Seasonal Vegetables

Seared Beef Tenderloin with Peppercorn Sauce, served with Seasonal Vegetables and Pesto Duchesse Potatoes

Korean Spiced Beef Short Ribs, served with Jasmine Rice and Chef’s Choice Sauteed Seasonal Vegetable

Herb-Crusted Rack of Lamb, served with Pea Risotto and Chef’s Choice Sauteed Seasonal Vegetables

Smoked Lamb Loin with Garlic Demi Glace, served with Spinach Spaetzle and Chef’s Choice Sauteed Seasonal Vegetables

Soy-Molasses Lacquered Rack of Lamb, served with Mashed Sweet Potatoes and Chef’s Choice Sauteed Seasonal Vegetables
**Seafood**

- Basil-Crusted Alaskan Salmon with Caper, Olive and Parsley Relish served with Tomato Artichoke Risotto and Chef’s Choice Sauteed Seasonal Vegetables
- Pan-Seared Peppered Salmon with Avocado Relish, served with Ratatouille Orzo and Chef’s Choice Sauteed Seasonal Vegetables
- Alaskan Halibut with Sauce Americaaine, served with Roasted Fingerling Potatoes and Chef’s Choice Sauteed Seasonal Vegetables
- Tarragon and White Wine-Poached Halibut, served with Potato Leek Gratin and Chef’s Choice Sauteed Seasonal Vegetables
- Halibut Provencal served with Spinach Orzo and Chef’s Choice Sauteed Seasonal Vegetables
- Parmesan-Crusted Sole, served with Rosti Potatoes and Chef’s Choice Sauteed Seasonal Vegetables
- Thai-Spiced Snapper, served with Coconut Jasmine Rice and Chinese Long Beans
- California Sea Bass in Soy-Shiitake Broth, served with Black Forbidden Rice and Baby Bok Choy
- Cajun-Spiced Prawns, served with Saffron Pilaf and Roasted Vegetables
- Dungeness Crab Cakes with Lemon Butter, served with Sun-Dried Tomato Pasta and Chef’s Choice Sauteed Seasonal Vegetables

**Vegetarian**

- Mushroom Cannelloni with Braised Chard and San Marzano Tomato Sauce
- Tian of Polenta with Seasonal Vegetables
- Vegetable Pot au Feu with Garlic Saffron Aioli
- Thai Vegetable Green Curry with Coconut Milk and Pandan Rice
- Pappardelle Pasta with “Eggplant Bolognese” Sauce
- Mushroom Crepes with Roasted Red Pepper Sauce
- Butternut Squash and Mushroom Lasagna

**Desserts**

- Mini Fruit Tarts, Fresh Baked Cookies and Fudge Brownies
- Selection of Mini Desserts, Fresh Baked Cookies
- Croissant Bread Pudding, Mini Cheesecake and Fudge Brownies
- Chocolate Dipped Strawberries, Pear Concorde and Fresh Baked Cookies
Themed Buffet Dinner

$50.00 per person

All Buffet Dinners Include:
Fresh Brewed Starbucks Organic Coffee and Herbal Selection of Numi Teas, Fresh Fruit Platter

Pacific Rim

Starters
Baby Greens with Toasted Macadamia Nuts and Rice Wine Vinaigrette
Steamed and Fried Dim Sum Basket

Dinner Items
Fried Salmon with Five Spice and Ginger and Scallion Oil
Szechuan Chicken with Cashews
Steamed Jasmine Rice
Tofu and Shiitake Mushrooms with Fermented Bean Sauce

Dessert
Angel Cake with Mango Caramel
Almond Cookies
Fresh Fruit Platter
**Paris**

**Starters**
- French Lentil Salad with Tasso Ham, Pear, Blue Cheese and Frisee with Pommery Mustard Vinaigrette

**Dinner Items**
- Beef au Poivre
- Seared Turbot with Hollandaise Sauce
- Wild Mushroom Ragout with Pommery Mustard Sauce

**Dessert**
- Fruit Clafoutis
- Napoleon
- Fresh Fruit Platter

**Roma**

**Starters**
- Caprese Salad
- Caesar Salad with Reggiano Cheese

**Dinner Items**
- Mushroom Risotto
- Chicken Cacciatore
- Veal Scaloppini
- Linguini Marinara Sauce

**Dessert**
- Biscotti
- Tiramisu
- Fresh Fruit Platter

**Madras**

**Starters**
- Pea and Potato Samosas
- Cucumber and Yogurt Salad
- Mango and Watercress Salad with Sweet Onion Vinaigrette

**Dinner Items**
- Chicken Makhani
- Lamb Korma
- Basmati Rice
- Yellow Dhal
- Saag Paneer

**Dessert**
- Pappadam and Nan Bread
- Rice Pudding
- Gulab Jamun
- Fresh Fruit Platter

**Simply American**

**Starters**
- Mixed Green Salad with Ranch, Thousand Island, Extra Virgin Olive Oil and Balsamic Vinegar
- Coleslaw Salad

**Dinner Items**
- Buttermilk Fried Chicken with Gravy
- Mashed Potatoes
- Macaroni and Cheese
- Sauteed Seasonal Vegetables

**Dessert**
- Apple Cobbler with Vanilla Ice Cream
- Fresh Baked Cookies
- Fresh Fruit Platter