Schwab Dining
Vidalakis Dining Room
Schwab Residential Center

EXECUTIVE DINING • BANQUETS • SPECIAL EVENTS

Schwab
EXECUTIVE SERVICES
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.
Start the day with one of our breakfast menus.

**Cardinal Continental**
$16.25 per person

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

**Vidalakis Continental**
$18.25 per person

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

**Executive Breakfast**
$21.00 per person

- Freshly Squeezed Orange and Grapefruit Juice
- Sliced Seasonal Fruit
- Fresh Baked Sweet Pastries and Muffins
- Bagels and Flavored Cream Cheese
- Fresh Brewed Starbucks Organic Coffee and Organic Herbal Tea
- Crispy Applewood Smoked Bacon or Chicken Apple Sausage
- Scrambled Eggs with Brie Cheese
- Traditional Hash Brown Potatoes
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**  
$15.95 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**  
$17.50 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**  
$20.50 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**  
$20.50 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**  
$20.50 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

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**Coffee & Tea Service**  
$6.95 per person  
- Fresh Brewed Starbucks Organic Coffee and Herbal Selection of Numi Tea

**Non-Alcoholic Beverages**  
$2.25 per person  
- Selection of Pepsi, Diet Pepsi, Sierra Mist, Bottled Water; Individual Bottled Fruit Juices: Orange, Apple or Cranberry

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**Additional**  
$2.25 per person  
- Lemonade or Iced Tea  
- San Pellegrino Sparkling Water  
- Seasonal Fresh Fruit Smoothie  
- Fresh Squeezed Orange, Apple, Grapefruit, and Carrot Juices
Specialty Break

- Whole Seasonal Fruit $3.00 per person
- Hummus and Toasted Pita Bread $4.00 per person
- Fancy Roasted Mixed Nuts or Trail Mix $4.75 per person
- Yogurt Pretzels $3.50 per person
- Chips and Salsa $4.00 per person
- Fresh Baked Cookies $3.00 per person
- Chocolate Fudge Brownies $3.50 per person
- Lemon, Pecan or Caramel Bars $3.50 per person
- Flavored Buttered Popcorn (Salty, Spicy or Caramel) $3.25 per person
- Granola Bars $3.50 per person
- Soft Pretzels with Mustard $4.00 per person
- Meat Nacho Platter $6.25 per person
- Tea Cookies and Biscotti $5.95 per person
- House Made Kennebec Potato Chips with Ranch and Marinara Sauce $4.75 per person
- Vegetable Crudites with Dip $4.50 per person
- Mini Focaccia Pizza with Mozzarella and Basil $4.95 per person
- Mini Fruit Tarts small $3.75 per person large $4.25 per person
- Assortment of French Pastries $5.75 per person
- Ice Cream Sundaes with Condiments $6.25 per person
- Fresh Fruit Platter $4.75 per person
- International Cheese Display with California Dried Fruits and Nuts $6.75 per person
Lunch

Boxed
$20.50 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

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

$32.00 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

$40.00 per person

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

Executive Lunch Buffet 1

Starters
Roasted Zucchini with Roasted Garlic and Shaved Reggiano Cheese
Organic Salad with Arugula and Blue Cheese

Lunch Items
Diestel Turkey Breast Stuffed with Sun-Dried Tomatoes and Dill Havarti Cheese
Spicy Penne Arrabbiata
Roasted Mushrooms and French Beans
Roasted Heirloom Potatoes Flavored with Schwab Garden Herbs

Dessert
Fresh Seasonal Sliced Fruit
Fresh Baked Cookies

Executive Lunch Buffet 2

Starters
Iceberg Lettuce, Toasted Coconut and Sesame Vinaigrette
Thai Coconut Soup with Shrimp and Lemon Grass

Lunch Items
Kung Pao Chicken
Asian BBQ Pork
Tofu and Shiitake Mushrooms with Fermented Black Bean Sauce
Stir-Fried Vegetables with Garlic Chili Sauce
Steamed Jasmine Rice

Dessert
Fresh Seasonal Sliced Fruit
Lemon Squares
### 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 Vinaigrette
- 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

$49.75 per person
All lunches Include fresh brewed Starbucks Organic Coffee, Herbal Selection of Numi Teas, Iced Tea & Lemonade.

Grec

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

Vegetable Moussaka

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

Italian

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, Sauteed Mushrooms, Zucchini, Spinach, Tomatoes and Garlic
Scampi: add $7.75 per person

Dessert
Fresh Seasonal Sliced Fruit
Biscotti

Cannoli with Mascarpone
Italian Tiramisu
Reception

Stationary Appetizers

*MVegetarian*

Mexican Fried Tortilla Chips with Salsa and Guacamole*  $5.25 per person

Mix Flavored Spicy Nuts*  $4.75 per person

Vegetable Crudites with Dip*  $4.50 per person

Fresh Fruit Platter*  $4.75 per person

Antipasto Platter with Olives, Cheese, Grilled Vegetables and Cured Meats  $6.75 per person

International and Domestic Cheese Platter with Sliced Baguette and Gourmet Crackers*  $6.75 per person

Baked Camembert Cheese with California Fruit Chutney and Raspberry Sauce*  $4.50 per person (Serves 20)

Hummus Platter with Crispy Pita Triangles*  $4.00 per person

Seafood Display

*Market Price*

Minimum Order for 50 people
2 pieces of each per person
Seasonal Availability

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
Action Stations

WITH UNIFORMED CHEFS

$29.00 per person

- MEATS
  Marinated Selection of Chicken, Beef, Pork and Vegetable Skewers with Salad and Dipping Sauce

- CHEESE
  International Selection of Cheese with Rustic Bread Baked Camembert with Dried Fruits Melted Raclette Cheese with Condiments

- PASTA
  Cheese Tortellini Pasta Cooked-to-order with Two Sauces, Cheese, Grilled Vegetables and Cured Meats

- NOODLE
  Soba Noodles with Assortment of Asian-Flavored Toppings and Sauces

Cold Appetizers

EACH SELECTION $5.25 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*
- Leek and Roasted Pepper Frittata with Aged Gorgonzola Cheese*
- Garlic Croutons Topped with Roasted Eggplant*
- Toasted Brioche with Curried Chicken Salad
- Shredded Five Spice Chicken in Lettuce Cups with Hoisin Sauce
- Mini “Baked Potato” with Truffle Creme Fraiche and Crispy Pancetta

EACH SELECTION $6.25 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 $6.95 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 $5.25 per person / Tray Passed or Displayed**

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

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

**Hot Appetizers**

**Each Selection $6.95 per person / Tray Passed or Displayed**

*Each selection is prepared at 2 pieces per person.

Dungeness Crab Cakes with Garlic Aioli
Rock Shrimp and Cilantro Fritters
Prawns and Scallop Lollipops
Scallop Gratinée with Hollandaise Sauce
Grilled Baby Lamb Chops with Caribbean Salsa
Kobe Beef Burgers on Brioche Toast
Malaysian Prawns with Sweet Chili Sauce
Prawn Tempura
Tiger Prawns Madagascar with Brandy
Hawaiian Beef Brochette with Pineapple Teriyaki
Grilled Lamb on Pita Bread with Yogurt Sauce
Seafood Vol au Vent
Baked Oyster Rockefeller
Dinner

$62.00 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
White Balsamic Glazed Chicken Breast Filled with Boursin Cheese and Pancetta, with Creamy Yukon Gold Potatoes
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
Parsley Crusted Alaskan Halibut with Citrus Sauce and Basil Mashed Potatoes
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
Buffet Dinner

$59.00 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 Americaine, 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

$56.75 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
- Potato Lyonnais

**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
Catering Requirements

BASIC MEAL PLAN  The basic meal plan includes the following: All Chiliwich Tabletops with Linen napkins, china, silverware, glassware, standard table centerpieces (Seasonal Live Plant), servers, and (1) registration table and (1) gift table, if needed. Breakfast is served buffet only; lunch and dinner are either served or buffet style. We will try to accommodate special requests as needed; i.e. Halal, Kosher, and vegetarian or Low Fat.

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 DINING 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 DINING 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.

HOURS OF SERVICE  Service Hours are 7:00am – 9:00pm. Any events held prior to 7am or after 9pm are subject to labor charges incurred at a rate of $45 per hour per server. No event may continue past 11:00pm weekdays (Sunday-Thursday) and 12am weekends (Friday & Saturday).

ADDITIONAL FEES  A Service Fee of 20% will be added to the final bill.

ROOM SETUP FEE  Any caterings/meetings/receptions that require the dining room tables and chairs to be moved or rearranged will be assessed a fee of $150 per each one-third of the total dining room affected per occurrence. The maximum fee will be no more than $450 per occurrence.

MINIMUM SERVICE ORDER  The minimum order for any type of meal service is $750 per each one-third of the total dining room, per day. No outside food or beverage is allowed on the premises with the exception of wine and beer.

ROOM CONDITION  Signs, displays, posters etc. may not be hung or taped to any of the walls, windows or surrounding structures. Any damages to the facility caused by the client, guests of client or a third party vendor employed by the client will be billed for costs of repair or necessary replacement. Confetti is not allowed.

BARTENDING SERVICES  Bartending Services are available upon request. Please contact Schwab Dining for more information.

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