STANFORD CATERING IN

3 Easy Steps

1. Email stanford_catering@stanford.edu to ask us to cater your next conference, meeting, banquet. Please Include:
   - Your full name
   - Your department
   - Your email
   - Your phone number
   - Event name
   - Event date
   - Event location: building name, room number
   - Anticipated guest count
   - Guest invite time
   - Menu comments

2. Stanford Catering will discuss these items with you and then provide you with a proposal to review. We enjoy working with you to personalize our services to your needs.

3. Stanford Catering provides detailed services per your event order.
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Individual Cold Beverages

Served chilled on ice, with a side ice bucket for guest’s beverages

Spring Water, 16 oz bottle
Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr Pepper, 12 oz can
Sparkling Mineral Water, 12 oz bottle
Pellegrino, 8.4 oz bottle
Coca-Cola, Diet Coke, Sprite, 12 oz can
Pure Leaf Ice Tea, 18.5 oz bottle

Juice Squeeze Sparkling Cranberry Juice, 10 oz bottle
Ocean Spray Juices, 15 oz bottle
Starbucks Iced Coffee, Vanilla, 11 oz bottle
Pellegrino, 33.8 oz bottle

Cold Beverages

Served chilled, with pitchers or jugs depending on event needs

Fruit-infused Water Service
Freshly-squeezed Orange Juice
Iced Unsweetened Tea
Iced Green Tea
Iced Sweet Tea
Classic Lemonade

Starbucks Coffee & Numi Tea Service

Includes Regular and Decaffeinated Coffee, Hot Water Served with Assorted Herbal Tea, Sugar, Honey, Sweeteners and Half & Half
BREAKFASTS

The Stanford Continental Breakfast

NY-style Bagel Display—includes Plain, Poppy Seed, Sesame Seed, Blueberry and Whole Wheat Bagels, Sliced and Served with a variety of Cream Cheese, Jelly and Butter

Muffins, Freshly-baked Blueberry, Lemon, Poppyseed, Cranberry, Chocolate, Oat Bran and Banana Walnut

Diced Fruit Platter garnished with Seasonal Berries

Freshly-squeezed Orange Juice

Ice Water

Starbucks Coffee and Numi Tea Service

includes Regular and Decaffeinated Coffee, Hot Water served with Assorted Herbal Tea, Sugar, Honey, Sweeteners and Half & Half

Healthy Start Breakfast

Organic Tahini Vanilla Granola with Dried Cranberries and Carafes of 2% Milk

Strauss Plain Low Fat Yogurt

Diced Fruit Platter garnished with Seasonal Berries

Muffins, Freshly-baked Blueberry, Lemon, Poppyseed, Cranberry, Chocolate, Oat Bran and Banana Walnut

Whole Bananas

Small Cut Grape Bunches

Freshly-squeezed Orange Juice

Ice Water

Starbucks Coffee and Numi Tea Service

includes Regular and Decaffeinated Coffee, Hot Water served with Assorted Herbal Teas, Sugar, Honey, Sweeteners and Half & Half
**Hot Breakfast**

Scrambled Eggs Served with Pico di Gallo Salsa
Roasted Breakfast Potatoes with Onion, Garlic and Bell Peppers
Hickory-smoked Applewood Bacon & Chicken Apple Sausage
NY-Style Bagel Display–includes Plain, Poppy Seed, Sesame Seed, Blueberry and Whole Wheat Bagels, Sliced and served with a variety of Cream Cheese, Jelly and Butter
Diced Fruit Platter garnished with Seasonal Berries
Freshly-squeezed Orange Juice
Ice Water
Starbucks Coffee and Numi Tea Service includes Regular and Decaffeinated Coffee, Hot Water served with Assorted Herbal Tea, Sugar, Honey, Sweeteners and Half & Half

**Breakfast Bread & Pastries**

Muffins, Freshly-baked Blueberry, Lemon, Poppyseed, Cranberry, Chocolate, Oat Bran and Banana Walnut
*(Bite Size Mini available)*

Cinnamon Twists

Turnovers–Apple and Cherry

Scones, Freshly-baked Apple-Cranberry, Lemon-Blueberry and Orange-Apricot
*(Bite Size Mini available)*

NY-style Bagel Display–includes Plain, Poppy Seed, Sesame Seed, Blueberry and Whole Wheat Bagels, Sliced and served with a variety of Cream Cheese, Jelly and Butter
*(Bite Size Mini available)*

Danish Pastry–Apple, Raspberry and Apricot

Cheese Croissants–Almond, Chocolate and Butter

Gourmet Tea Breads, Freshly-baked–Blueberry, Banana Walnut, Cranberry, Walnut, Zucchini, Pecan, Pumpkin (seasonal)

Doughnuts–Chocolate Glazed, Powdered Sugar, Cinnamon and Jelly-filled
*(Bite Size Mini available)*

**Build Your Own Parfait Display**

Organic Tahini Vanilla Granola
Dried Cranberries
Carafe of 2% Milk
Straus Plain Low Fat Yogurt
Diced Fruit Platter garnished with Seasonal Berries
Breakfast Additions
(All prices are by individual piece)

- Hot Oatmeal served with brown sugar and Carafes of 2% milk
- Organic Tahini Vanilla Granola served with Dried Cranberries and Carafes of 2% Milk
- Individual Breakfast Cereals Box with Carafes of 2% Milk
- Mixed Seasonal Berries for cereal topping
- Roasted Breakfast Potatoes with Onion, Garlic and Bell Pepper
- Potato Tots
- Breakfast Sandwiches and Burritos
- Seasonal Whole Fruit
- Diced Fruit Platter garnished with Seasonal Berries

Breakfast Extras & Accompaniments
(All prices are by individual piece)

- Cage-free Hard-boiled Eggs
- Organic Wallaby, Yoplait and Dannon Yogurts
- Fage Greek Yogurt
- Scrambled Eggs with Pico di Gallo Salsa
- Quiche or Frittata—Spinach & Swiss (vg), Ham & Cheddar
- Applewood-smoked Bacon or Chicken
- Apple Breakfast Sausage Links
- Turkey Bacon

Breakfast Platter

Breakfast Salmon Platter—Smoked Salmon Filet served cold with Sliced Ham, Tomatos, Diced Onion and Diced Egg

Lox Platter—Lox served cold with Sliced Tomato, Sliced Cucumber and Capers

(vg) vegetarian
**SOUP, SALADS & SANDWICHES**

**Salad Buffet**  
Organic Leafy Greens Salad with Tomatoes and Cucumbers dressed with Balsamic Vinaigrette  
One Leafy, One Hearty, One Heavy Protein to be selected from page 13-14  
*La Brea* Sourdough Dinner Rolls with Butter  
Freshly-baked Chocolate Chip Cookies

**Sandwich Buffet**  
Organic Leafy Greens Salad with Tomatoes and Cucumbers dressed with Balsamic Vinaigrette  
Farmers Market Hearty Salad, choose one from page 13-14  
Three Deli–style Sandwiches, choose one from page 12  
Freshly–baked Chocolate Chip & Oatmeal Raisin Cookies

**Soup Combo**  
Organic Leafy Greens Salad with Tomatoes and Cucumbers dressed with Balsamic Vinaigrette  
Choice of Two Deli–style Sandwiches or Two Farmers Market Salads, Choose from pages 12-13  
One Soup, choose from page 14  
*La Brea* Sourdough Dinner Rolls with Butter  
Freshly–baked Chocolate Chip and Oatmeal Raisin Cookies
Deli Platters,
Build Your Own Sandwich

Organic Leafy Greens Salad with Tomatoes and Cucumbers dressed with Balsamic Vinaigrette

Farmers Market Hearty Salad, choose one from page 13-14

Sliced Deli Meats Platter
Sliced Cheese Platter
Roasted Bell Peppers, Mushrooms and Zucchini Slices
Romaine Lettuce, Sliced Tomato, Sliced Red Onion, Pesto Aioli, Yellow Mustard and Chutney
Sliced Sourdough, Foccacia, Wheat & Rye Breads
Freshly-baked Chocolate Chip & Oatmeal Raisin Cookies

Individual Lunch

Bag Lunch
Three Deli–style Sandwiches, choose from page 12. Each brown handled bag includes one Deli–style Sandwich, an Apple, a Bag of Chips and a Freshly–baked Chocolate Chip Cookie.

Executive Box Lunch
An entree side salad, diced fruit and mini cake bite are elegantly contained in a black compostable clamshell container with a clear top

Sliced Rosemary Chicken Breast
with Onion Tomato Chutney, Orzo Edamame Salad, Butter Lettuce and Grape Tomatoes

Korean Beef Salad
with Thai Basil Roasted Vegetables, Butter Lettuce and Grape Tomatoes

Orzo Edamame Salad & Black Rice Quinoa Salad
with Butter Lettuce and Grape Tomatoes (vg)

Grilled Salmon Filet
with Black Rice Quinoa Salad, Butter Lettuce and Grape Tomatoes

Sliced Grilled Tri–Tip
with Chutney, Spinach Leaves and Roasted Potato Coins

(vg) vegetarian
Deli Style Sandwiches

Chicken
Teriyaki Chicken Salad with Cilantro Aioli
Tuscan–style Grilled Chicken Breast with Arugula and Sun Dried Tomato
Curried Chicken Breast with Sliced Cucumber and Olive Tapanade
Barbeque Chicken Breast with Cole Slaw on a Fresh Roll
Chicken Salad with Butter Lettuce on Foccacia Bread
Cilantro Chicken Breast with Queso Fresco and Chipotle Aioli
Chicken Caesar Wrap with Romaine Lettuce, Grilled Chicken Breast and House Caesar Dressing

Turkey
Turkey and Swiss Cheese with Cranberry Aioli
Turkey and Swiss Cheese with Herbed Lemon Aioli on Foccacia Bread
Smoked Turkey and Honey Ham Wrap with Sweet Grain Mustard
California Club with Smoked Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce and Tomato

Beef
Slow-roasted Beef with Caramelized Onions and Grain Mustard Spread
Roast Beef with Grain Mustard Rosemary Aioli, Lettuce and Tomato on Five Grain Sliced Bread

Veggie (vg)
Balsamic Grilled Vegetable Focaccia, Arugula, Herbed Goat Cheese and Pesto Sauce
Roasted Pear, Spinach and Sliced Brie Wrap
Tomato, Fresh Mozzarella and Pesto Sauce
Cucumber, Tomato, Avocado and Pea Shoots
Portabellla Mushroom, Avocado, Alfalfa Sprouts and Garlic-Parsley Aioli

(vg) vegetarian
Farmer’s Market Salads

Leafy Salads

Kale & Toasted Sunflower Salad
Golden Balsamic Dressing and Brown Rice Sprinkle

Caesar Salad
Romaine Lettuce with Grated Parmesan, Croutons & Caesar Dressing

Butter Lettuce Salad
Grapefruit, Jicima, Orange Segments, Shaved Fennel and Cilantro Vinaigrette

Arugula Salad
Roasted Red Peppers, White Beans and Red Onion with Red Wine Vinaigrette

Spinach Salad
Lemon Sour Cream Dressing with Marinated White Button Mushrooms and Frisee

Hearty Salads

Rundle Farms Watermelon Frisee Salad
Humbolt Fog Goat Cheese and Lime Dressing

Marinated Halfmoon Bay Brussel Sprout Slaw
with Straus Yogurt Chive Dressing

Shredded Raw Alba Organics Beet and Carrots Salad
with Orange Tarragon Sparrow Farms Red Wine Dressing

Faurot Ranch Tatsoi, Frisee, Radish and Potato Salad
with Shallot Knoll Farms Horseradish Dressing

Red and White Quinoa Salad
with Sundried Cranberries, Apricots, Roasted Yolo County Corn, Edamame and Oyster Mushrooms with Herbs and Orange Rice Wine Dressing

Grilled Asparagus Platter
with Coarse Salt, Parmesan and Caper Dill Dressing

Moroccan Carrot Salad
with Toasted Cumin Seeds and Raisins

Curried Lentil Salad
with Cherry Tomatoes, Celery, Peppers and Onions
More Hearty Salads

Roasted Fingerling Potato Salad
with Curried Yogurt Dressing

Baby Yukon Potato Salad
with Salsa Verde

Rotini Pasta Salad
with Walnuts, Bleu Cheese and Mixed Herb Vinaigrette

Rainbow Pasta Salad
with Olives, Capers, Onions, Arugula and Golden Balsamic Vinaigrette

Three-Bean Salad
with Scallions, Red Onion and Red Wine Vinaigrette

Roasted Beets and Butternut Squash Salad

Heavy Protein Salad

Southwest Chicken Salad
with Jalapeño Lime Vinaigrette

Grilled Rosemary Chicken Breast Platter

Korean Beef Salad
with Napa Cabbage and Julienne Vegetables

Thai Curry Tofu Salad
with Rice Noodles (vg)

Fried Tofu Pesto Salad (vg)

Grilled Tri-Tip Platter
with Seasonal Chutney and a variety of Mustards (additional $7)

Poached Salmon Platter
with Mango Cucumber Salsa (additional $8)

Soups (vg)

Parsnip
Split Pea
Butternut
Potato Leek
Corn Chowder
Squash Ginger
Curry Cauliflower
Minestrone
Wild Mushroom
Roasted Tomato
Lentil
(vg) vegetarian
HOT BUFFET PACKAGES

Each Package Includes Organic Baby Greens Salad, Two Sides, Bread and One Dessert Selection

Chicken & Vegetarian

Beef & Vegetarian

Seafood & Vegetarian

Chicken, Beef & Vegetarian

Chicken, Seafood & Vegetarian

Beef, Seafood & Vegetarian

Chicken, Beef, Seafood & Vegetarian
Chicken

Grilled Herb & Garlic Chicken with choice of
White Wine with Shallots, Mushroom Sauce, Thai Green Curry Coconut Sauce, Chipotle Sauce or BBQ Sauce

Chicken Paillard with Hazelnut Romesco
Yucatán Chicken with Orange
Guajillo Glaze
Red Thai Chicken Curry with Diced Butternut Squash
Chipotle Chicken
Slow-baked Italian Chicken with Basil, Tomato, Olives, Capers

Seafood

Ways to Serve Grilled Salmon with choice of
Teriyaki Marinade Sauce, Olive Tapanade with Cherry Tomatoes, Dill and Lemon Cream Sauce, Mango Cucumber Salsa or Salsa Verde

Seasonal White Fish with Tomato Caper Ragout (dependent on available local market)
Seasonal White Fish with Spinach Cream Sauce (dependent on available local market)
Vera Cruz baked White Fish with Tomatoes, Olives, Jalapenos and Oregano
Grilled Shrimp Curry Remoulade
Marieille Shrimp Stew with Tomatoes, Saffron and Fennel

Beef

Grilled Tri-Tip, Flank Steak or Bistro Filet with a choice of
Chimmichurri, Mushroom Demi Sauce or Black Peppercorn Sauce

Slow-braised Brisket of Beef served with Cornbread
Beef Bourgogne with Chippolini Onions and Bacon

Vegetarian

Vegetarian Tamale served with Tortilla Chips and Salsa
Marinated Tofu and Bok Choy with Julienne Vegetables and Sweet Chili Sauce
Butternut Squash Ravioli with a Sage Asiago Cream Sauce
Classic Eggplant Parmesan
Stuffed Roasted Peppers filled with Eggplant, Squash, Rice and Basil
California Lasagna with Artichokes and Wild Mushrooms
Sun-dried Tomato Polenta Cakes with Portobello Mushrooms and Goat Cheese
Israeli Cous Cous with Swiss Chard, Turnips, Butternut Squash and Tofu (vegan)
Five Bean Vegan Stew (vegan)
Quinoa with Sautéed Vegetables and Tofu (vegan)
Side Dishes

Heavy Farmers Market Hearty Salad
Choose from page 13-14

Roasted Vegetables
Zucchini with Red Bell Pepper
Cauliflower with Mustard Seeds
Brussels with Lemon and Olive Oil
Asparagus

Steamed Vegetables
Green Beans
Broccoli
Carrots

Rice Pilaf
Roasted Yukon Gold Potatoes
Yukon Gold Mashed Potatoes

Penne Pasta
Marinara Sauce
Pesto Sauce with Sun Dried Tomato
Cheesy Alfredo Sauce
AFTERNOON REFRESHMENTS, WARM & COLD

Coffee & Cookies
Freshly-baked Chocolate Chip & Oatmeal Raisin Cookies
Ice Water
Grape Bunches
Starbucks Coffee and Numi Tea Service includes Regular and Decaffeinated Coffee, Hot Water served with Assorted Herbal Teas, Sugar, Honey, Sweeteners and Half & Half

Salty Sweet Snack Bar
Select Three
  M&M’s
  Fancy Mixed Nuts
  Honey Roasted Sesame Stix
  Chai Raisins
  Mango Almonds
  Raspberry Yogurt-covered Pretzels
  Chocolate Covered Raisins
  Chocolate Covered Pretzels
  Wasabi Peas
  Pretzels
  Popcorn
Desserts

Stanford “S” Cardinal Sugar Cookie

Cakes by Decadence
Choose your cake, filling and icing.
Special Ocassion? We can write customized messages on the cake!

Freshly-baked Chocolate Chip and Oatmeal Raisin

Dessert Bars
Blueberry, Lemon, Raspberry, Bread Pudding, Apple Cobbler

Stanford “S” Fudge Brownies

Dessert Bites
Vanilla Apricot Cake, Chocolate Ganache Cake, Éclair, Cannoli, Chocolate Tulip Mousse Cup

Whoppie Pies

French Macarons

Small Italian Shortbread Cookie

Mini Mousse Cups
Chocolate, Raspberry, Lemon

Mousse Cake
Chocolate, Chocolate Raspberry, Chocolate Hazelnut, Mango, Lemon, Strawberry Shortcake

Pie Tarts
Mixed Fruit, Chocolate Cream, Lemon Meringue, French Apple, French Pear, Pecan

Cupcakes
Mini or Regular
Substantial Snacks

Antipasto
Hearts of Palm, Grilled Portobello Mushrooms, Heirloom Tomatoes, Buffalo Mozzarella, Mixed Cured Olives, Sopressetta, Cappicola, Grilled Artichokes, and Roasted Pepper with New York Flatbread and Sliced Baguettes

Tea Sandwiches
Selection of Bite-size Cucumber Salad, Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese

Gourmet Cheese
Local and Sustainable Cheeses include Humboldt Fog, Point Reyes Bleu and Grapes with New York Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits and Nuts

Skewers
- Caprese – Fresh Mozzarella with Cherry Tomato and Basil
- Fruit - Pineapple, Strawberry and Cantaloupe (seasonal)
- Veggie - Pepper, pineapple, mushroom
- Chicken Satay
- Hawaiian Coconut Jumbo Prawn
- Chipotle Beef with Bell Pepper
- Salmon Teriyaki

Vegetable Crudité
Served with Hummus

Grilled Vegetable Platter
Served with Lemon Aioli

Chips & Dip
Tortilla Chips, Served with Pico di Gallo Salsa, Guacamole & Sour Cream
Kettle Potato Chips Served with Sour Cream Dips, Loaded Baked Potato Dip and Garlic & Onion Dip
Substantial Snacks, Continued

Sliced Fruit
Garnish with Seasonal Berries

Mashed Potato Bar
Includes Shredded Cheese, Sour Cream, Chopped Bacon, Chives and Red Wine Demi Mushrooms

Sushi
Includes Nigiri and Rolls to include Tuna, Salmon, Shrimp, Mackerel, California Rolls & Vegetable Maki with Wasabi, Pickled Ginger, and Soy Sauce

Individual Snacks
Nature’s Valley Granola Bars
Sunridge Farms Snack Packs
Trail mix
Mixed Nuts
Chocolate Covered Raisins
Yogurt Covered Pretzels
Lays Potato Chips
Doritos Chips
Kettle Chips

Grab & Go
9 ounce compostable cups with lid served chilled on ice
Diced Fruit Salad
Parfait–layered Straus Low-fat Plain Yogurt with Berries and Organic Tahini Vanilla Granola
Carrots, Celery & Jicama with Sun Dried Tomato Hummus or Ranch Dressing
HORS D’OEUVRE

One Buffet Selection
*estimated 1 1/2 pieces per item per person

Each Additional Selection
Ask about our customized passed hors d’Oeuvre!

Vegetarian

Falafels with Tahini Lemon Dip
Toasted Naan with Lentil, Cucumber Mint and Cilantro Mint Dips
Breaded Mozzarella Cheese Sticks with Pesto, Aioli and Marinara Dips
Garlic Pita Chips with Eggplant Dip and Red Bell Pepper Hummus
Baked Macaroni and Cheese Bites
Mini Asparagus and Gruyere Quiche
Vietnamese Rice Paper Rolls
Vegetable Potstickers with Soy Sauce
Vegetable Samosas with Sweet Chili Sauce
Spinach and Feta Spanikopita

Turkey

Mini Turkey Corn Dogs with BBQ Sauce
Mini Turkey Meatballs with Gravy
Chicken

Sesame Chicken Drum Sticks
Chicken Taquitos with Tomatillo Sauce
Chicken Wings with Chipotle Sweet Sour Sauce
Buttermilk-fried Chicken Bites with Bleu Cheese Dip
Chicken Pot Stickers
Mini Chicken Burittos
Southwest Chicken Empanadas
Southwest Chicken Eggrolls with Cilantro Dip
Chicken Quesadillas
Chipotle Popcorn Chicken Bites
Thai Chicken Cakes with Sweet Chili Sauce
Panko Chicken Tenders with Plum Dipping Sauce
Chicken Rice Paper Roll with Cucumber Peanut Sauce
Chicken Curry Vol au Vents

Seawfood

Shrimp and Daikon Sprout Rice Paper Roll with Ginger and Yuzu Dipping Sauces
Crab Cake with Lemon Pepper Aioli
Crispy Shrimp Spring Roll with Plum Sauce

Beef

Steak and Cilantro Empanadas
Steak Quesadilla with Mushrooms and Provolone Cheese
Mini Beef Empanadas

Pork

Root Beer Pork Spare Ribs
Steamed Mini Pork Buns
Mini Pigs in a Blanket
Baked Potato Skins with Chopped Bacon, Bleu Cheese Dip, Sour Cream and Chives