Place Your Orders

3 Easy Steps!

1. Email: culinary-arts@stanford.edu, call 650.926.2650, or complete an online request form

2. Include:
   - payment method
   - time your program begins
   - time your guests are invited
   - the time you want your service to begin
   - your menu selections
   - location
   - guest count
   - pickup time
   - time your event ends

3. Sit back and expect a preliminary event order!
### Beverages

#### Cold Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price Per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Spring Water, 16oz</td>
<td>2</td>
</tr>
<tr>
<td>Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper, 12oz</td>
<td>2</td>
</tr>
<tr>
<td>Crystal Geyser Sparkling Mineral Water, 12oz</td>
<td>2.25</td>
</tr>
<tr>
<td>Coca-Cola, Diet Coke, Sprite, 12oz</td>
<td>2</td>
</tr>
<tr>
<td>Starbucks Espresso &amp; Cream Double Shot, 6.5oz</td>
<td>3</td>
</tr>
<tr>
<td>Freshly-squeezed Orange Juice (9 guest or more)</td>
<td>2</td>
</tr>
<tr>
<td>Pitcher (8 guest or less)</td>
<td>12</td>
</tr>
<tr>
<td>Sliced Strawberry Fruit-infused Spa Water</td>
<td>2</td>
</tr>
<tr>
<td>Ice Water Service</td>
<td>1</td>
</tr>
<tr>
<td>Sliced Lemons and Lime Fruit-infused Spa Water</td>
<td>2</td>
</tr>
<tr>
<td>Lemonade (9 guest or more)</td>
<td>2</td>
</tr>
<tr>
<td>Pitcher (8 guest or less)</td>
<td>12</td>
</tr>
<tr>
<td>Ice Tea with Sugar, Sweeteners and Lemon Wedges (9 guest or more)</td>
<td>2.25</td>
</tr>
<tr>
<td>Pitcher (8 guest or less)</td>
<td>12</td>
</tr>
</tbody>
</table>

#### Hot Beverages

*Servings Stay Hot for Up to 2 Hours*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price Per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly-brewed Coffee, Decaffeinated Coffee &amp; Assorted C.G. Bigelow Teas with sugar, sweeteners and half and half</td>
<td>3</td>
</tr>
<tr>
<td>Single push pot of regular Coffee, Decaf Coffee or Hot Water and Assortment of C.G Bigelow Teas with Sugars, Sweeteners and Half and Half (9 guest or less)</td>
<td>20 each</td>
</tr>
<tr>
<td>Optional add-ons for Coffee Station:</td>
<td></td>
</tr>
<tr>
<td>Non-Fat Milk</td>
<td>4 p/ quart</td>
</tr>
<tr>
<td>Soy Milk</td>
<td>4 p/ quart</td>
</tr>
<tr>
<td>Almond Milk</td>
<td>4 p/ quart</td>
</tr>
<tr>
<td>Caramel Sauce, Chocolate Sauce and Vanilla Syrup</td>
<td>2</td>
</tr>
<tr>
<td>Ghirardelli Hot Chocolate</td>
<td>3</td>
</tr>
<tr>
<td>Homemade Spiced Apple Cider</td>
<td>3</td>
</tr>
</tbody>
</table>
Breakfast Buffet Packages

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Quark Breakfast buffet</strong></td>
<td>7</td>
</tr>
<tr>
<td>Freshly-baked Muffins, Scones, and Danishes</td>
<td></td>
</tr>
<tr>
<td>Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses</td>
<td></td>
</tr>
<tr>
<td>Whole Fruit</td>
<td></td>
</tr>
<tr>
<td>Pitcher of Ice Water</td>
<td></td>
</tr>
<tr>
<td>Freshly-squeezed Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Freshly-brewed Coffee, Decaffeinated Coffee &amp; Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers</td>
<td></td>
</tr>
<tr>
<td><strong>Electron Breakfast Buffet</strong></td>
<td>9</td>
</tr>
<tr>
<td>Freshly-baked Muffins, Scones, and Danishes</td>
<td></td>
</tr>
<tr>
<td>Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses</td>
<td></td>
</tr>
<tr>
<td>Nature Valley Granola with 2% Milk or Low-Fat Yogurt</td>
<td></td>
</tr>
<tr>
<td>Whole Fruit</td>
<td></td>
</tr>
<tr>
<td>Pitcher of Ice Water</td>
<td></td>
</tr>
<tr>
<td>Freshly-squeezed Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Freshly-brewed Coffee, Decaffeinated Coffee &amp; Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers</td>
<td></td>
</tr>
<tr>
<td><strong>Proton Breakfast Buffet</strong></td>
<td>10</td>
</tr>
<tr>
<td>Freshly-baked Muffins, Scones, and Danishes</td>
<td></td>
</tr>
<tr>
<td>Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses</td>
<td></td>
</tr>
<tr>
<td>Nature Valley Granola with 2% Milk or Low-Fat Yogurt</td>
<td></td>
</tr>
<tr>
<td>Freshly-sliced Fruit Platter and Berries</td>
<td></td>
</tr>
<tr>
<td>Pitcher of Ice Water</td>
<td></td>
</tr>
<tr>
<td>Freshly-squeezed Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Freshly-brewed Coffee, Decaffeinated Coffee &amp; Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers</td>
<td></td>
</tr>
<tr>
<td><strong>Neutron Breakfast Buffet</strong></td>
<td>16</td>
</tr>
<tr>
<td>Freshly-baked Muffins, Scones, and Danishes</td>
<td></td>
</tr>
<tr>
<td>Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses</td>
<td></td>
</tr>
<tr>
<td>Nature Valley Granola with 2% Milk or Low-Fat Yogurt</td>
<td></td>
</tr>
<tr>
<td>Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese</td>
<td></td>
</tr>
<tr>
<td>Freshly-sliced Fruit Platter with Berries</td>
<td></td>
</tr>
<tr>
<td>Whole Bananas</td>
<td></td>
</tr>
<tr>
<td>Pitcher of Ice Water</td>
<td></td>
</tr>
<tr>
<td>Freshly-squeezed Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Freshly-brewed Coffee, Decaffeinated Coffee &amp; Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers</td>
<td></td>
</tr>
</tbody>
</table>

**Atom Hot Breakfast Buffet**

- Scrambled Eggs with Swiss and Pepper Jack Cheeses, served with a variety of accompaniments
- Country Potatoes made with Diced Onions and Bell Peppers
- Hickory Smoked Bacon or Breakfast Sausage Links
- An assortment of freshly-baked Muffins, Scones and Danishes.
- Seasonal Diced Fruit Salad
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers
- Pitcher of Ice Water

**Price Per Person**: 18

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Culinary Arts is operated by Stanford Hospitality & Auxiliaries, a division of Residential & Dining Enterprises. In our efforts to sustain a seasonal menu, sometimes substitutions may be required. Price subject to change without notice.
À la carte Breakfast Pastries

- Assorted Individual Yogurts (per dozen) ........................................ 18
- Peeled Hard-boiled Eggs (per dozen) ........................................ 15
- Assortment of Nutri Grain and Granola Bars (per dozen) .............. 15
- Seasonal Whole Fruit (per dozen) ................................................ 14
- NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses (per dozen) .................................................... 18
- Freshly-baked Danish Assortment (per dozen) .............................. 18
- Freshly-baked Muffin Assortment (per dozen) .............................. 18
- Freshly-baked Croissant Assortment (per dozen) .......................... 18
- Gourmet Tea Breads (per dozen) ................................................. 18
- Coffee Cake (cut into 12 wedges) ................................................ 20
- Gluten Free Coffee Cake Slices (per dozen) ................................. 22
- Gluten Free Flaxseed Muffins (per dozen) .................................... 22
- Vegan Muffins or Scones (per dozen) ........................................... 22
- 4 oz Quiche or Frittata Wedges ................................................... 4.50pp

  **Choice of:**
  - Salmon and Dill
  - Mushroom and Asiago Cheese
  - Mixed Vegetables (no cheese)

- Seasonal Diced Fruit Salad ....................................................... 4.50pp
- Seasonal Mixed Berry Salad ..................................................... 6pp
- Steel-Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk ................................. 5pp
- Breakfast Burritos or Breakfast Sandwiches ................................ 6pp

  **Choice of:**
  - Chorizo and Cheddar Cheese
  - Pepper Jack Cheese and Egg
  - Egg (no cheese)
  - Mixed Vegetables and Cheddar Cheese
  - Ham, Egg and Cheddar Cheese

À la carte Hot and Gourmet Breakfast Additions

<table>
<thead>
<tr>
<th>Item</th>
<th>25 Pieces (Approx 25 Servings)</th>
<th>50 Pieces (Approx 50 Servings)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit Basket</td>
<td>30</td>
<td>60</td>
</tr>
<tr>
<td>Traditional Scrambled Eggs</td>
<td>100</td>
<td>200</td>
</tr>
<tr>
<td><strong>Scrambled Eggs with Choice of:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chorizo Sausage, Cheddar Cheese, Green Onions &amp; Sour Cream</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach &amp; Swiss Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diced Ham, Bell Peppers and Onions</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables (no cheese)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Traditional Hash Browns, with Hot Sauce and Ketchup</td>
<td>50</td>
<td>100</td>
</tr>
<tr>
<td>Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce and Ketchup</td>
<td>65</td>
<td>130</td>
</tr>
<tr>
<td>Platter of Lox, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Gruyere Cheese</td>
<td>100</td>
<td>175</td>
</tr>
<tr>
<td>Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese</td>
<td>100</td>
<td>175</td>
</tr>
<tr>
<td>Breakfast Sausage Links or Hickory Smoked Applewood Bacon</td>
<td>75</td>
<td>150</td>
</tr>
</tbody>
</table>

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In our efforts to sustain a seasonal menu, sometimes substitutions may be required. Price subject to change without notice.
Collaboration Lunches

(10 person min)

Choice of:

Grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli ................................................................. 15

Grilled Tri Tip Platter with Zesty Tomato Chutney and a Whole Grain Mustard Aioli .......................................................... 16

Poached Salmon Platter with Pineapple Chutney and a Lemon-Tarragon Crème Fraîche ......................................................... 18

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 ........................................... 20

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 ......................................................... 21

Add Specialty Items

- Additional salad selection .................. $5pp (total guest count)
- Additional platter selection .............. $5pp (total guest count)
- Specialty Meals Available
  (i.e. vegan, gluten free, etc.) ............... prices may vary

Collaboration Lunches

Each Collaboration Luncheon also includes:
- Two Salads of your Choosing (see page 6)
- Freshly-baked Dinner Rolls and Butter
- Dessert Selection of Fudge Brownies, Lemon Bars, Raspberry Bars, and Freshly-baked Chocolate Chip Cookies
- Ice Water
- Lemonade or Freshly-brewed Ice Tea
Collaboration Lunches

Proton Deli-Style Sandwich Buffet .......................... 10
Two Deli-Style Sandwiches of your choosing (see page 7)
Individual Bag of Chips
Freshly-baked Dessert Bars or Cookies
Ice Water
Individual Assorted Sodas

Electron Deli-Style Sandwich Buffet .......................... 13
Three Deli-Style Sandwiches of your choosing (see page 7)
Mixed Green Salad with Balsamic Vinaigrette or Caesar Salad
Freshly Baked Dessert Bars or Cookies
Ice Water
Individual Assorted Soda

Neutron Deli-Style Sandwich Buffet .......................... 15
Three Deli-Style Sandwiches of your choosing (see page 7)
One Leafy or Hearty Salad of your choosing (see page 6)
Individual Bag of Chips
Freshly-baked Dessert Bars or Cookies
Ice Water
Individual Assorted Sodas

On-the-Go Bag Lunches .......................... 15
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

Add Specialty Items

- Additional salad selection ................ $5 pp (total guest count)
- Additional sandwich selection .......... $5 pp (total guest count)
- Specialty Meals Available
  (i.e. vegan, gluten free, etc.) ................ prices may vary

Price Per Person (10 person min)
Collaboration Lunches

Fresh Salad Selections

Fresh Seasonal Fruit Selections

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 with Ranch dressing

Chef Salad - Turkey, bacon, ham, cucumber, tomato, Swiss and cheddar cheeses, hard-boiled egg, black olives and parsley, over your choice of lettuce with ranch dressing

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

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 - Cooked quinoa, 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 with Caesar dressing

Hearts of Palm Salad - Sliced artichokes and black olives with Balsamic Vinaigrette

Mushroom Salad - Marinated white button mushrooms and Frisée 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 za’atar 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 - with candy-striped beets and goat cheese

Korean Beef Salad - with Napa cabbage and vegetables

Edamame Salad - with orzo, feta cheese and tofu
Collaboration Lunches

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, with lettuce and tomato
- Cilantro chicken with chipotle aioli and Pepper Jack 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 and 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 and 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, white and black pepper on wheat bread
- California 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
- Portabella mushroom, avocado, alfalfa sprouts and garlic-parsley aioli on wheat bread
- Tomato, fresh mozzarella, and olive tapenade on baguette
- Za’atar eggplant, roasted bell peppers, and roasted bell pepper hummus on five grain sliced bread
- Roasted portabella mushroom with pepper jack cheese, arugula, and a roasted red pepper aioli on a french roll
- Cucumber, tomato, avocado and pea shoots on wheat bread
Hot Buffet Selection

(10 person min)

Price Per Person

- One poultry entrée and one vegetarian entrée ........................................... 22
- One pork entrée and one vegetarian entrée ................................................. 28
- One seafood dish and one vegetarian entrée .............................................. 28
- One beef entrée and one vegetarian entrée ................................................. 28
- One poultry entrée, one vegetarian entrée and one seafood, beef, or pork entrée .............................................................. 36

Each Menu Includes:
- Hot food served in silver chafers
- A salad of your choosing (see page 6)
- Your choice of two sides
- Freshly-baked dinner rolls with sweet cream butter
- One dessert offering of your choosing (see page 10)
- Ice water and your choice of freshly-brewed ice tea or lemonade

Selections

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

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
Hot Buffet Selection

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 shiitake mushroom sauce
NY Strip Steak with a red and yellow pepper relish
Beef Stroganoff with Mushrooms, egg noodles and sour cream 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 mild Pineapple Cilantro Salsa (seasonal)
Lobster Ravioli in a Saffron Cream Sauce
Lemon Shrimp with Angel Hair Pasta
Seafood Fettuccini Served Over Linguini

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
Vegetable Lasagna
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)
Five 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

Salads
Please refer to page 6

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, Snickerdoodle, 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>25 Pieces</th>
<th>50 Pieces</th>
</tr>
</thead>
<tbody>
<tr>
<td>Family-style plates of sliced swiss and sharp cheddar cheeses, green olives, mixed nuts and apple slices</td>
<td>75</td>
<td>150</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>100</td>
<td>200</td>
</tr>
<tr>
<td>Seasonal Whole Fruit Basket (25 pieces)</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>Seasonal Whole Fruit (per dozen)</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Individual Fresh Fruit parfaits with vanilla greek yogurt and seasonal berries with granola on the side (each, minimum order of 12)</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Assortment of KIND Snacks (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Assortment of Granola Bars (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of M&amp;Ms (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Peanut M&amp;Ms (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Packs with an assortment of Trail Mix, Pretzels and Peanuts (per dozen)</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Popcorn (per dozen)</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Kettle Chips (per dozen)</td>
<td>18</td>
<td></td>
</tr>
</tbody>
</table>

Culinary Arts is operated by Stanford Hospitality & Auxiliaries, a division of Residential & Dining Enterprises. In our efforts to sustain a seasonal menu, sometimes substitutions may be required. Price subject to change without notice.
## Sweets

Assorted Freshly-baked Cookies including Chocolate Chip, Shortbread, Snickerdoodle, Oatmeal Raisin and Chocolate Cheesecake (per dozen) .......................................................... 19
Fudge Brownies (per dozen) ...................................................................................... 20
Lemon Bars (per dozen) ............................................................................................. 20
Raspberry Bars (per dozen) ....................................................................................... 20
Cheesecake Bars (per dozen) .................................................................................... 20
Blondies (per dozen) .................................................................................................. 20
Chocolate-dipped Strawberries (per dozen) .............................................................. 28
Fondant Petit Fours (per dozen) ............................................................................... 28
French Macaroons (per dozen) .................................................................................. 28
Individual Assorted Fruit Mousse Cups (per piece) .................................................. 5
Red Velvet, Chocolate Chocolate, or Vanilla Bean Cupcakes (per dozen) .............. 36
Cake Pops (per dozen) .............................................................................................. 28
8" Round Cake ........................................................................................................... 45
Half Sheet Cake .......................................................................................................... 65
Full Sheet Cake ........................................................................................................... 110
## Reception Platters a La Carte

<table>
<thead>
<tr>
<th>Item</th>
<th>25 Pieces (Approx 25 Servings)</th>
<th>50 Pieces (Approx 50 Servings)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudités Platter with Sun Dried Tomato Hummus &amp; Ranch Dressing</td>
<td>70</td>
<td>130</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Gourmet Cheese Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Local and Sustainable Cheeses including Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes &amp; Water Crackers garnished with Dried Fruits</td>
<td>90</td>
<td>175</td>
</tr>
<tr>
<td>Tea Sandwiches Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of Cucumber Salad (vegetarian), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Gourmet Grilled Sausage Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Three Selections of Sausage (Sweet, Polish and Spicy Italian) with Assorted Breads and Mustards</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>New Delhi Display</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Curry Lentil Dip, Raitha (cucumber mint yogurt spread), Cilantro Sweet Chili served with Pita Chips, Carrot &amp; Cucumber Sticks</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Athens Display</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>75</td>
<td>150</td>
</tr>
<tr>
<td>Mini Rosemary Brioche Sandwich Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of Roasted Vegetable with Pesto Aioli (vegetarian), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce</td>
<td>90</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>100</td>
<td>180</td>
</tr>
<tr>
<td>Thai Chicken Bites Platter with Peanut Sauce</td>
<td>100</td>
<td>180</td>
</tr>
<tr>
<td>Korean Beef Bites Platter with Peanut Sauce</td>
<td>100</td>
<td>180</td>
</tr>
<tr>
<td>Grilled Rosemary-lemon Chicken Bites Served with Mixed Herb Aioli</td>
<td>100</td>
<td>180</td>
</tr>
<tr>
<td>Grilled Shrimp Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Chipotle Cilantro-lime Aioli</td>
<td>125</td>
<td>225</td>
</tr>
<tr>
<td>Classic Shrimp Cocktail Platter with Cocktail Sauce</td>
<td>125</td>
<td>225</td>
</tr>
<tr>
<td>Bowl of Kettle Corn</td>
<td>40</td>
<td>80</td>
</tr>
<tr>
<td>Bowl of Parmesan Chili Flake Popcorn</td>
<td>40</td>
<td>80</td>
</tr>
<tr>
<td>Bowl of Popcorn</td>
<td>40</td>
<td>80</td>
</tr>
<tr>
<td>Turkey Meatballs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with BBQ Dipping Sauce</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Buffalo Chicken Wings</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with bleu cheese and ranch dips</td>
<td>75</td>
<td>150</td>
</tr>
<tr>
<td>Antipasto</td>
<td>100</td>
<td>180</td>
</tr>
</tbody>
</table>
Reception Menu

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

One Buffet Selection ........................................................................................................ 6
Estimated 1-1/2 pieces per item per person

Each Additional Selection .................................................................................................. 4

Price Per Person

One Selection ..................................................................................................................... 6
Two Selections ................................................................................................................... 10
Three Selections ............................................................................................................... 14
Four Selections .................................................................................................................. 20
Five Selections .................................................................................................................. 24

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

Beef
- Mini Beef Empanadas
- Mini Cubed Chipotle Beef Brochettes
- Grass-fed Hamburgers

Lamb
- Spicy Honey-glazed Lamb Rack Lollipops
Per Diem All-Day Package

Includes a Breakfast, a Morning Coffee Refreshment, and an Afternoon Break

Breakfast
- Freshly-baked Muffins, Scones, and Danishes
- Freshly-baked NY-Style Bagels with Butter, Jellies, and Cream Cheeses
- Whole Fruit
- Pitcher of Ice Water
- Freshly-squeezed Orange Juice
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

Morning Coffee Refreshment
- Pitcher of Ice Water
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

Afternoon Break
- Freshly-baked Cookies or Dessert Bars
- Whole Fruit
- Pitcher of Ice Water
- Freshly-brewed Coffee, Decaffeinated Coffee & Assorted C.G. Bigelow Teas with Sugar, Sweeteners, and Creamers

**Breaks may be subject to a discounted $15 delivery fee in lieu of the $80 Food and Beverage minimum per function.**
Per Diem Lunch Options

Per Diem Lunch Option A .................................................. 13
Three Deli-Style Sandwiches of your choosing (see page 8)
Choice of mixed Green Salad, Caesar Salad or Potato Salad
Assorted Cookies
Ice Water
Individual Assorted Sodas

Per Diem Lunch Option B .................................................. 13
Grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli
Choice of mixed Green Salad, Caesar Salad or Potato Salad
Assorted Cookies
Assorted sliced bread and butter
Ice Water
Lemonade or Freshly-Brewed Ice Tea

Per Diem Lunch Option C .................................................. 15
Bagged Lunch (Same as page 8)
Three Deli-Style Sandwiches, one style per bag (see page 6)
Fresh green salad with assorted vegetable toppings with balsamic dressing on the side
Individual Bag of Chips
Fresh Whole Fruit
Freshly-Baked Chocolate Chip Cookie
Bottle of Water
Policies and Information

- All Orders require an $80 Food and Beverage Minimum per delivery.
- Weekend Deliveries require a $2,500 Food and Beverage Minimum for delivery.
- A payment method is requested prior to receiving an event order. This payment method will not be charged and can be changed if you decide to move forward with the order.
- We request a (4) business day notice for all catering orders. Processing fees may be assessed for all new orders or changes made less than (3) business days prior to your event day. Orders for Monday is requested to be submitted no later than the Tuesday prior.
- Clients should arrange for (if applicable): Facilities, Security, ELS and PSSI.
- Please see the Event Order and policies page from the Catering Coordinator for additional information.

Catering Hours
7:30am – 4:30pm
(Off-Hours delivery: $75.00)
Office Hours: Monday – Friday,
8:00am – 4:00pm

Contact Info
Phone: 650.926.2650
Email: culinary-arts@stanford.edu
www.hospitality.stanford.edu