Catering At
LKSC

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From the Farm. For the Farm. H&D
HOUSING • DINING • HOSPITALITY • CONFERENCES
Breakfast Buffet Packages

All Breakfast Buffets include Coffee and Tea Service and Fruit Infused Spa Water

Starbucks Coffee includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa with Sugar, Sweeteners, and Creamers

The Li Ka Shing Continental Breakfast

Assorted Fresh-baked Scones & Muffins

NY-style Bagels served Sliced with Butter, Jellies, Assorted Philly Cream Cheeses

Seasonal Diced Fruit

Whole Bananas

Freshly-squeezed Orange Juice

Healthy Beginnings

Organic Granola and Vanilla Yogurt with Dried Fruit Selection including Raisins, Apricots, Cranberries and 2% Milk

Assorted Fresh-baked Muffins

European-style Breakfast Platter:

Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses

Whole Bananas

Seasonal Diced Fruit

Freshly-squeezed Orange Juice

The Palo Alto Hot Breakfast

Assortment of Individual Frittatas or Pepper Jack Cheese and Spinach Scrambled Eggs

Potato Hash

Smoked Hickory Bacon and Breakfast Sausage Links

NY-style Bagels served Sliced with Butter, Jellies, Assorted Philly Cream Cheeses

Seasonal Diced Fruit

Freshly-squeezed Orange Juice
Pastry Selections

Regular Size

Bite Size Mini’s

Muffins – Assortment of Blueberry, Bran, Banana Nut, Lemon Poppy Seed and Pumpkin

Freshly-baked Scones – Assortment of Blueberry, Cranberry and Chocolate Cherry

New York-style Bagels – Assortment of Plain, Sesame Seed, Poppy Seed, Whole Wheat and Raisin
   Served sliced with Butter, Jellies, Assorted Philly Cream Cheese

Danish Pastry – Assortment of Raisin, Apple, Apricot, Cheese and Plain

Croissants – Assortment of Almond, Chocolate-filled and Plain

Gourmet Tea Breads
   Assortment of Blueberry, Cranberry Walnut, Zucchini Pecan, Pumpkin (seasonal), Banana Walnut

Whole Fruit

Individual Yogurts

Individual Greek Yogurts

Granola Bars

Peeled Hard Boiled Eggs

Fresh Seasonal Diced Fruit Salad

Organic Granola w/Yogurt, Berries and Milk

Hot Egg and Cheese Breakfast Sandwiches
   Assortment of Egg, Bacon, Cheese, Egg, Tomato and Avocado on an English Muffin

European-Style Breakfast Platter
   Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses

Lox and Bagel Breakfast Platter
   Cold Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Diced Hard Boiled Egg, Capers Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses
Salads and Sandwiches

**Classic Sandwich Buffet**
Includes any Three Sandwich Selections, Mixed Greens Salad with Balsamic Vinaigrette, Chef’s Choice of Two Hearty Farmer’s Market Salads, Double Fudge Brownies & Raspberry Bars and Fruit Infused Spa Water.

**Classic Sandwich Boxed Lunch**
Includes One of your Three Sandwich Selections, Mixed Green Salad, Bag of Chips, Whole Fruit, Chocolate Chip Cookie and Bottled Water

**Gourmet Farmers Market Buffet**
Includes any Three Salads, Grilled Rosemary Chicken Platter & Roasted Tri Tip Platter with assorted chutney and mustard, Artisan Breads with butter, choice of any one dessert selection and Fruit Infused Spa Water.

**Sandwich Options**
- Grilled Chicken, Smoked Mozzarella and Tapenade on Foccacia
- Bacon, Lettuce, Avocado and Tomato on Sliced Sourdough
- Portabella Mushroom with Avocado, Alfalfa Sprout and Garlic-Parsley Aioli on Foccacia (vg)
- Chicken Salad with Butter Lettuce on Foccacia
- Turkey and Swiss Cheese with Herbed Lemon Aioli on Foccacia
- California Club with Smoked Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce and Tomato on Sliced Sourdough
- Roast Turkey with Pepper Jack Cheese & Avocado on Foccacia
- Roast Beef with Grain Mustard Rosemary Aioli, Lettuce and Tomato on Five Grain Sliced Bread
- Ham and Cheese with Dijon Mustard on Five Grain Sliced Bread
- Tuna Salad with Butter Lettuce on Sliced Whole Wheat
- Tomato, Fresh Mozzarella and Olive Tapenade on Foccacia (vg)
- Cucumber, Tomato, Avocado and Pea Shoots on Sliced Whole Wheat (vegan)
- Zhatar Eggplant, Roasted Bell Peppers and Roasted Bell Pepper Hummus on Foccacia (vg)
- Roasted Portabella Mushroom with Provolone, Arugula and Pesto on Foccacia (vg)
Salad Options

Kale Salad
with Butternut Squash, Golden Raisins, Toasted Sunflower Seeds, Pine Nuts, Dried Cranberries and Crumbled Blue Cheese

Shave Brussels Sprouts Salad
with Kale, Toasted Pine Nuts and Goat Cheese

Minted Quinoa Salad
with Toasted Almonds, Dried Fruit and Orange Blossom Dressing

Greek Barley Salad
with Cherry Tomatoes, Cucumber, Kalamata Olives, Slivered Red Onions and Feta Cheese

Mixed Greens Salad
with Cherry Tomatoes, Shredded Carrots and Sliced Cucumbers

Classic Caesar Salad
with Shaved Parmesan and House-made Garlic Croutons

Mâche, Endive and Red Oak Lettuce Salad
with Oranges and Blue Cheese

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

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

Sonoma Baby Spinach Salad
with Olives, Cherry Tomatoes and Grain Mustard Balsamic Dressing

Tangy Jicama and Mango Salad
with Coconut Milk, Lime Juice and Mint

Grilled Eggplant, Red Bell Pepper and Zucchini Platter
with Zatar and Minted Roasted Garlic Aioli

Blue Lake Green Bean Salad
with Toasted Mustard Seeds, Nigella and Tomato Vinaigrette

Grilled Portobello Mushrooms Salad
with Goat Cheese

Asparagus Platter
with Coarse Salt, Parmesan and Lemon Vinaigrette

Classic Potato Egg Salad

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

Classic Bread Salad
with Black Olive Tapenade tossed with Capers, Tomatoes, Basil and Mozzarella

Soba Noodle Miso Salad
with Julienne Vegetables

Butternut Squash, Candy-Striped Beets and Goat Cheese Salad
Classic Hot Buffet Menus

Classic Buffet
Includes one poultry, one vegetarian entrée, one salad, two sides, artisan bread, one dessert selection and fruit-infused spa water

Gourmet Buffet
Includes one beef*, lamb* or seafood* entrée, one vegetarian entrée, one salad, two sides, artisan bread, one dessert selection and fruit-infused spa water

*specialty menu items are subject to seasonal pricing

Poultry Selections

Chicken Picatta with Grilled Lemons and Capers
Kung Pao Chicken with Sauteed Vegetables and Peanuts
Chicken Cacciatore in Rich Tomato and Mushroom Sauce
Rosemary Lemon Chicken
Tangerine Chicken with Honey and Chipotle Glaze
Grilled Chicken Breast with Shallots and White Wine Sauce
Chicken Parmesan with Marinara
Grilled Chicken with Tangy Apricot Finish
Mango and Rum-glazed Chicken with Tropical Salsa

Beef Selections

Morrocan Braised Beef
Beef Bourguignon
Grilled Flank Steak with Green Peppercorn Sauce
Strip Loin Steak with Wild Mushroom Sauce
Seared Tri Tip with Chipotle and Garlic

Lamb Selections

Boneless Leg of Lamb with Au Jus
Lamb Rib Chops with 7 Spices
Seafood Selections

Olive Oil and Aromatics Poached Salmon
Egg and Chive Coated Seasonal White Fish with Lemon Leek Sauce
  *Grilled Salmon with Mango-Cucumber Salsa (seasonal pricing)
  *Grilled Salmon with Pineapple-cilantro Salsa (seasonal pricing)

Vegetarian Selections

Quinoa Mushroom and Chard Stew (vegan)
Vegetable and Chick Pea Tagine (vegan)
Classic Three Cheese Macaroni
Herbed Cous Cous Pilaf
Classic Eggplant Parmesan
Stuffed Roasted Peppers filled with Eggplant, Squash, Rice and Basil (vegan)
California Lasagna with Artichokes and Wild Mushrooms
Sun Dried Tomato Polenta Cakes with Portobello Mushrooms and Goat Cheese
Classic Baked Ziti
Butternut Squash Ravioli with a Sage Asiago Cream Sauce
Israeli Cous Cous with Swiss Chard, Turnips and Butternut Squash (vegan)
Five Bean Vegan Stew (vegan)

Side Options

Seasonal Roasted Vegetable Medley
Green Beans & Almonds
Honey Roasted Carrots
Grilled Asparagus
Wild Rice Pilaf
Roasted Fingerling Potatoes

Dessert Selections

Seasonal Fruit Cobbler
Crème Brulee Tarts
Triple Chocolate Mousse Cake
Strawberry Shortcake (seasonal)
Mixed Fruit Tart (seasonal)
Individual Apple Pies
NY Cheesecake with Fresh Raspberry Sauce
Sweets

Seasonal Whole Fruit
Freshly-baked Cookies from Pacific Cookie Company
Double Fudge Chocolate Brownies
Lemon, Raspberry or Wonder Bars
Chocolate-dipped Strawberries (seasonal)
Assorted Petit Fours
Organic Sunridge Farms Snack Packs
  Assorted Individual Bags of Chocolate-Covered Pretzels
  Mixed Nuts, Yogurt-Covered Raisins, and Trail Mix
M&M, Wasabi Peas, Pretzels or Mixed Nuts
Cupcakes

Break Packages

Sweet Tooth
  Minty Diced Fruit Salad Kabobs
  Assorted Freshly-baked Cookies to include Chocolate Chip & Oatmeal Raisin
  Assorted Dessert Bars to include Brownies and Raspberry Bars
  Yogurt Covered Pretzels
  Chocolate Covered Raisins

Salty Sweet
  Pretzels
  Mixed Nuts
  Yogurt Covered Raisins
  Tortilla Chips with Homemade Pico Di Gallo Salsa
  Pita Points with Roasted Red Bell Pepper Hummus
Hors d’oeuvre Buffets

Selections served in Chafing Dishes & Platters
*estimated 2 pieces per item per person

Chicken

Thai Chicken Sliders with Sweet Chili Sauce and Cilantro Carrot Slaw
Chicken Curry Filo Cups
Panko Chicken with Plum Dipping Sauce
Chicken Quesadilla with Chili Chipotle Salsa
Thai-style Chicken Wing with Lemongrass-Mango Salsa

Vegetarian

Mini Asparagus and Gruyere Quiche
Vietnamese Vegetarian Rice Paper Rolls
Mini Quiche
Spicy Vegetarian Potstickers
Vegetable Samosas
Spinach and Feta Spanikopita
Mini Mushroom Vol au Vents

Seafood

Fresh Thai Shrimp Summer Roll
Hot Crab Dip in Filo Cup
Smoked Salmon Pinwheel
Crispy Asian Rock Shrimp Spring Roll with Plum Sauce
Chilled Prawns with House-made Cocktail Sauce
Crab Cakes with Spicy Remoulade
Teriyaki-glazed Grilled Salmon Skewers
Chili Ginger Prawns

Beef

Beef and Cilantro Empanadas
Petit Philly Cheesesteak Buns
Mini Cubed Chipotle Beef Brochettes
Mini Beef Wellingtons

Lamb

Spicy Honey-glazed Lamb Rack Lollipops

Pork

BBQ Pork Buns
Vegetable Crudités Platter with Sun Dried Tomato Hummus

Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches

Gourmet Cheese Platter

Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits

Tea Sandwiches Platter

Selection of Cucumber Salad (vg), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese

Athens Display

Cucumber Feta Dip, White Bean Dip, Spinach Hummus served with Pita Chips, Carrot & Cucumber Sticks

Mini Rosemary Brioche Sandwiches Platter

Selection of Roasted Vegetable with Pesto Aioli (vg), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce

Antipasto Platter

Salami, Sopressata, Capicola, Buffalo Mozzarella, Grilled Portobello Mushrooms, Hearts of Palm, Artichoke Hearts, Mixed Cured Olives, Cherry Peppers, Sliced Baguette and Bread Sticks

Thai Chicken Satay or Grilled Rosemary Lemon Chicken Skewers Platter

Korean Beef Satay or Grilled Shrimp with Chipotle Cilantro Lime Aioli Platter
**Beverage Packages**

**Meeting Beverages**

Fruit Infused Spa Water Service

Individual 12oz Assorted Sodas (Pepsi products) or Assorted Sparkling Juices

**Coffee & Tea Service**

*Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa with Regular Sugar, Sweeteners and Creamers*

**Beverages a la Carte**

**Cold Beverages**

Fruit Infused Spa Water

Fresh-squeezed Orange Juice

Lemonade Service

Freshly-brewed Iced Tea Service

Individual 12oz Assorted Pepsi products

Individual 12oz Assorted Coca-Cola products

Individual 10oz Juice Squeeze Sparkling Juices

Individual 12oz Sparkling Mineral Water

Individual 12oz Bottled Spring Water

Individual 10oz Assorted Juices

  Apple, Cranberry, Orange

**Hot Beverages**

**Coffee & Tea Service**

*Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners and Creamers*

Homemade Hot Chocolate

Specialty Spiced Hot Apple Cider
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