Schwab Dining
Vidalakis Dining Room
Schwab Residential Center

EXECUTIVE DINING • BANQUETS • SPECIAL EVENTS
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
$18.25 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
$21.00 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
$23.75 per person
Freshly Squeezed Orange and Grapefruit Juice
Sliced Seasonal Fruit
Fresh Baked Sweet Pastries and Muffins
Bagels and Flavored Cream Cheese
Crispy Applewood Smoked Bacon or
Chicken Apple Sausage
Scrambled Eggs with Brie Cheese
Traditional Hash Brown Potatoes

Start the day with one of our breakfast menus.
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
$17.85 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
$19.75 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
$22.95 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
$22.95 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
$22.95 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
$6.95 per person
Fresh Brewed Starbucks Organic Coffee and Herbal Selection of Numi Tea

Non-Alcoholic Beverages
$2.50 per person
Selection of Pepsi, Diet Pepsi, Sierra Mist, Bottled Water; Individual Bottled Fruit Juices: Orange, Apple or Cranberry

Additional $2.25 per person
Lemonade or Iced Tea

Additional $2.75 per person
San Pellegrino Sparkling Water

Additional $3.50 per person
Seasonal Fresh Fruit Smoothie

Additional $3.00 per person
Fresh Squeezed Orange, Apple, Grapefruit, and Carrot Juices
### Specialty Break

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Seasonal Fruit</td>
<td>$3.00</td>
</tr>
<tr>
<td>Hummus and Toasted Pita Bread</td>
<td>$4.50</td>
</tr>
<tr>
<td>Fancy Roasted Mixed Nuts or Trail Mix</td>
<td>$4.75</td>
</tr>
<tr>
<td>Yogurt Pretzels</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chips and Salsa</td>
<td>$4.00</td>
</tr>
<tr>
<td>Fresh Baked Cookies</td>
<td>$3.00</td>
</tr>
<tr>
<td>Chocolate Fudge Brownies</td>
<td>$3.50</td>
</tr>
<tr>
<td>Lemon, Pecan or Caramel Bars</td>
<td>$3.50</td>
</tr>
<tr>
<td>Flavored Buttered Popcorn (Salty, Spicy or Caramel)</td>
<td>$3.25</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$3.50</td>
</tr>
<tr>
<td>Soft Pretzels with Mustard</td>
<td>$4.00</td>
</tr>
<tr>
<td>Meat Nacho Platter</td>
<td>$6.25</td>
</tr>
<tr>
<td>Tea Cookies and Biscottii</td>
<td>$5.95</td>
</tr>
<tr>
<td>House Made Kennebec Potato Chips with Ranch and Marinara Sauce</td>
<td>$4.75</td>
</tr>
<tr>
<td>Vegetable Crudites with Dip</td>
<td>$4.50</td>
</tr>
<tr>
<td>Mini Focaccia Pizza with Mozzarella and Basil</td>
<td>$4.95</td>
</tr>
<tr>
<td>Mini Fruit Tarts</td>
<td>$3.75 (small)</td>
</tr>
<tr>
<td>Ice Cream Sundaes with Condiments</td>
<td>$6.25</td>
</tr>
<tr>
<td>Assortment of French Pastries</td>
<td>$5.75</td>
</tr>
<tr>
<td>Fresh Fruit Platter</td>
<td>$6.75</td>
</tr>
<tr>
<td>International Cheese Display with California Dried Fruits and Nuts</td>
<td>$7.75</td>
</tr>
</tbody>
</table>
Lunch

Boxed
$22.95 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

$36.00 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

$45.00 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
Reception

Stationary Appetizers

*Vegetarian

Mexican Fried Tortilla Chips with Salsa and Guacamole*  
$5.75 per person

Hummus Platter with Crispy Pita Triangles*  
$4.50 per person

Mix Flavored Spicy Nuts*  
Fresh Fruit Platter*  
Vegetable Crudites with Dip*  
$4.75 per person  
$6.75 per person  
$4.50 per person

Antipasto Platter with Olives, Cheese, Grilled Vegetables and Cured Meats  
$7.75 per person

International and Domestic Cheese Platter with Sliced Baguette and Gourmet Crackers*  
$7.75 per person  
(Serves 20)

Baked Camembert Cheese with California Fruit Chutney and Raspberry Sauce*  
$7.75 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
Cold Appetizers

Each Selection $5.75 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 $7.00 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 $7.75 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 $5.75 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 $7.95 per person / TRAY PASSED OR DISPLAYED

Each selection is prepared at 2 pieces per person.

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

$69.75 per person

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

### Executive Served Dinner 1

<table>
<thead>
<tr>
<th>Starters</th>
<th>Entrées</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Frisée and Radicchio Salad with Pancetta Vinaigrette</td>
<td>Pan Seared Peppered Salmon with Ratatouille Orzo</td>
<td>Soft Cheese Cake with Frangelico Berries</td>
</tr>
<tr>
<td>La Brea Dinner Rolls and Butter</td>
<td>White Balsamic Glazed Chicken Breast Filled with Boursin Cheese and Pancetta, with Creamy Yukon Gold Potatoes</td>
<td>Or Tian of Polenta with Seasonal Vegetables and Roasted Pepper Sauce</td>
</tr>
</tbody>
</table>

### Executive Served Dinner 2

<table>
<thead>
<tr>
<th>Starters</th>
<th>Entrées</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Brea Dinner Rolls and Butter</td>
<td>Parsley Crusted Alaskan Halibut with Citrus Sauce and Basil Mashed Potatoes</td>
<td>Or Mushroom Crepes with Roasted Red Pepper Sauce</td>
</tr>
</tbody>
</table>
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**

$66.00 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
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), and servers. 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 5 business days prior to the event. If the final count is not received by the 5 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 it’s 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 of 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 $55 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 labor fee.

MINIMUM SERVICE ORDER The minimum order for a meal service is $750. No outside food or beverage is allowed on the premises.

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.