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, Stanford Investors Common, 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.

**Sunrise**

**Cardinal Continental**
$20.25 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**
$24.00 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**
$26.25 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 and Organic Herbal Tea
- Crispy Applewood Smoked Bacon or Chicken Apple Sausage
- Scrambled Eggs with Brie Cheese
- Traditional Hash Brown Potatoes
KISSICK GROVE
$19.25 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
$21.50 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
$24.95 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
$24.95 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
$24.95 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

Specialty Break
Revive your guests with a snack and a delicious hot cup of coffee or beverage. A treat to keep them going!

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 $2.50 per person
Lemonade or Iced Tea

Additional $2.75 per person
San Pellegrino Sparkling Water

Additional $4.00 per person
Seasonal Fresh Fruit Smoothie

Additional $3.50 per person
Fresh Squeezed Orange, Apple, Grapefruit, and Carrot Juices
Specialty Break

- Whole Seasonal Fruit $3.00 per person
- Hummus and Toasted Pita Bread $4.75 per person
- Fancy Roasted Mixed Nuts or Trail Mix $5.25 per person
- Yogurt Pretzels $4.50 per person
- Chips and Salsa $4.50 per person
- Fresh Baked Cookies $3.75 per person
- Chocolate Fudge Brownies $3.75 per person
- Lemon, Pecan or Caramel Bars $3.75 per person
- Flavored Buttered Popcorn (Salty, Spicy or Caramel) $4.50 per person
- Granola Bars $3.50 per person
- Soft Pretzels with Mustard $4.50 per person
- Meat Nacho Platter $6.75 per person
- Tea Cookies and Biscotti $3.75 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 $5.95 per person
- Mini Fruit Tarts $3.75 per person
- Assortment of French Pastries $5.75 per person
- Ice Cream Sundaes with Condiments $5.95 per person
- Fresh Fruit Platter $6.95 per person
- International Cheese Display with California Dried Fruits and Nuts $7.95 per person
- Grill Vegetable Platter $6.95 per person
- Pastries, Muffins and Scones $5.95 per person
Lunch

Boxed
$24.95 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

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

$40.00 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

$50.00 per person

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

### Executive Lunch Buffet 1

<table>
<thead>
<tr>
<th>Starters</th>
<th>Lunch Items</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Zucchini with Roasted Garlic and Shaved Reggiano Cheese</td>
<td>Diestel Turkey Breast Stuffed with Sun-Dried Tomatoes and Dill Havarti Cheese</td>
<td>Fresh Seasonal Sliced Fruit</td>
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<tr>
<td>Organic Salad with Arugula and Blue Cheese</td>
<td>Spicy Penne Arrabbiata</td>
<td>Fresh Baked Cookies</td>
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<td></td>
<td>Roasted Mushrooms and French Beans</td>
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<tr>
<td></td>
<td>Roasted Heirloom Potatoes Flavored with Schwab Garden Herbs</td>
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</tbody>
</table>

### Executive Lunch Buffet 2

<table>
<thead>
<tr>
<th>Starters</th>
<th>Lunch Items</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iceberg Lettuce, Toasted Coconut and Sesame Vinaigrette</td>
<td>Kung Pao Chicken</td>
<td>Fresh Seasonal Sliced Fruit</td>
</tr>
<tr>
<td>Thai Coconut Soup with Shrimp and Lemon Grass</td>
<td>Asian BBQ Pork</td>
<td>Lemon Squares</td>
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<td></td>
<td>Tofu and Shiitake Mushrooms with Fermented Black Bean Sauce</td>
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<td></td>
<td>Stir-Fried Vegetables with Garlic Chili Sauce</td>
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<td></td>
<td>Steamed Jasmine Rice</td>
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</tr>
<tr>
<td></td>
<td>Fresh Seasonal Sliced Fruit</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lemon Squares</td>
<td></td>
</tr>
</tbody>
</table>
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
Reception

Stationary Appetizers

*Vegetarian

Mexican Fried Tortilla Chips with Salsa and Guacamole*
$6.95 per person

Hummus Platter with Crispy Pita Triangles*
$4.75 per person

Mix Flavored Spicy Nuts*
$5.25 per person

Fresh Fruit Platter*
$6.95 per person

Vegetable Crudites with Dip*
$4.50 per person

Antipasto Platter with Olives, Cheese, Grilled Vegetables and Cured Meats
$8.95 per person

International and Domestic Cheese Platter with Sliced Baguette and Gourmet Crackers*
$7.95 per person

Baked Camembert Cheese with California Fruit Chutney and Raspberry Sauce*
$7.95 per person
(Serves 20)

Mix Flavored Spicy Nuts*

Vegetable Crudites with Dip*

Fresh Fruit Platter*

Antipasto Platter with Olives, Cheese, Grilled Vegetables and Cured Meats

International and Domestic Cheese Platter with Sliced Baguette and Gourmet Crackers*

Baked Camembert Cheese with California Fruit Chutney and Raspberry Sauce*
(Serves 20)

*Vegetarian

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 $6.25 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 $8.25 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 $8.25 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 $6.25 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

**Hot Appetizers**

**EACH SELECTION $8.25 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

$76.00 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
Frisée and Radicchio Salad with Pancetta Vinaigrette
La Brea Dinner Rolls and Butter

Entrées
Pan Seared Peppered Salmon with Ratatouille Orzo
Or
White Balsamic Glazed Chicken Breast Filled with Boursin Cheese and Pancetta, with Creamy Yukon Gold Potatoes
Or
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
Or
Parsley Crusted Alaskan Halibut with Citrus Sauce and Basil Mashed Potatoes
Or
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

$72.00 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
Frisée 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 Chile 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 5-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 a.m. - 7 p.m. Any events held prior to 7 a.m. or after 7 p.m. are subject to labor charges. Events may not continue past 11 p.m. weekdays (Sunday - Thursday) or midnight weekends (Friday and 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 are subject to labor charges.

**MINIMUM CATERING ORDER** The minimum order on weekdays (Monday - Friday) is $1,500. On weekends/academic breaks/holidays is $2,500.

**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.