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
   • budget
   • guest count
   • pickup time
   • time your event ends

3. Sit back and expect a preliminary event order!

Cold Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price Per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Spring Water, 16 oz</td>
<td>2</td>
</tr>
<tr>
<td>Coca-Cola, Diet Coke, Sprite, Mr. Pibb, Mug Root Beer, 12 oz</td>
<td>2</td>
</tr>
<tr>
<td>Crystal Geyser Sparkling Mineral Water, 12 oz</td>
<td>2.25</td>
</tr>
<tr>
<td>Starbucks Espresso &amp; Cream Double Shot, 6.5 oz</td>
<td>3</td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice (9 Guests or More)</td>
<td>2</td>
</tr>
<tr>
<td>Pitcher (8 Guests or Fewer)</td>
<td>12</td>
</tr>
<tr>
<td>Sliced Strawberry Fruit-Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Ice Water Service</td>
<td>Complimentary w/ any Order</td>
</tr>
<tr>
<td>Sliced Lemons and Lime Fruit-Infused Spa Water</td>
<td>1</td>
</tr>
<tr>
<td>Lemonade (9 Guests or More)</td>
<td>1</td>
</tr>
<tr>
<td>Pitcher (8 Guests or Fewer)</td>
<td>12</td>
</tr>
<tr>
<td>Iced Tea with Sugar, Sweeteners and Lemon Wedges (9 Guests or More)</td>
<td>1.25</td>
</tr>
<tr>
<td>Pitcher (8 Guests or Fewer)</td>
<td>12</td>
</tr>
</tbody>
</table>

Hot Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price Per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly-Brewed Regular and Decaffeinated Starbucks, 3 Servings Stay Hot for Up to 4 Hours</td>
<td>3</td>
</tr>
<tr>
<td>Verona Coffee and Assorted Tazo Teas with Sugar, Sweeteners and Half &amp; Half, 3 Servings Stay Hot for Up to 4 Hours</td>
<td>3</td>
</tr>
<tr>
<td>Choice of Single Push Pot or Disposable Coffee</td>
<td>20 each</td>
</tr>
<tr>
<td>To-Go Totes of Regular Coffee, Decaffeinated Coffee or Hot Water and Assortment of Tazo Teas with Sugar, Sweeteners and Half &amp; Half (9 Guests or Fewer)</td>
<td>20 each</td>
</tr>
</tbody>
</table>

Optional add-ons for Coffee Station:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<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</td>
<td>2</td>
</tr>
<tr>
<td>and Vanilla Syrup</td>
<td></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

Quark Breakfast Buffet ........................................................... 8
Freshly Baked Muffins, Scones, and Danishes
Choice of Any 3 Pastry Selections: Muffins, Scones, Danishes, Cinnamon Rolls, Crossants, Donuts, Savory Pinwheels and NY-Style Bagels with Butter, Jellies and Cream Cheeses
Whole Fruit
Pitcher of Ice Water
Freshly Squeezed Orange Juice
Freshly-Brewed Regular and Decaffeinated Starbucks Verona Coffee & Assorted Tazo Teas with Sugar, Sweeteners and Half & Half

Electron Breakfast Buffet ....................................................... 10
Freshly Baked Muffins, Scones, and Danishes
Choice of Any 3 Pastry Selections: Muffins, Scones, Danishes, Cinnamon Rolls, Crossants, Donuts, Savory Pinwheels and NY-Style Bagels with Butter, Jellies and Cream Cheeses
Granola with Low-Fat Yogurt
Whole Fruit
Pitcher of Ice Water
Freshly Squeezed Orange Juice
Freshly-Brewed Regular and Decaffeinated Starbucks Verona Coffee & Assorted Tazo Teas with Sugar, Sweeteners and Half & Half

Proton Breakfast Buffet ......................................................... 11
Freshly Baked Muffins, Scones, and Danishes
Choice of Any 3 Pastry Selections: Muffins, Scones, Danishes, Cinnamon Rolls, Crossants, Donuts, Savory Pinwheels and NY-Style Bagels with Butter, Jellies and Cream Cheeses
Granola with Low-Fat Yogurt
Freshly Sliced Fruit Platter and Berries
Pitcher of Ice Water
Freshly Squeezed Orange Juice
Freshly-Brewed Regular and Decaffeinated Starbucks Verona Coffee & Assorted Tazo Teas with Sugar, Sweeteners and Half & Half

Neutron Breakfast Buffet ....................................................... 17
Freshly Baked Muffins, Scones and Danishes
Choice of Any 3 Pastry Selections: Muffins, Scones, Danishes, Cinnamon Rolls, Crossants, Donuts, Savory Pinwheels and NY-Style Bagels with Butter, Jellies and Cream Cheeses
Granola with Low-Fat Yogurt
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes and Slices of Gruyere Cheese
Freshly Sliced Fruit Platter with Berries
Whole Bananas
Pitcher of Ice Water
Freshly Squeezed Orange Juice
Freshly-Brewed Regular and Decaffeinated Starbucks Verona Coffee & Assorted Tazo Teas with Sugar, Sweeteners and Half & Half

Atom Hot Breakfast Buffet ..................................................... 19
Scrambled Eggs with Swiss and Pepper Jack Cheeses and Garnished with Green Onions, Served with a Variety of Accompaniments
Country Potatoes Made with Diced Onions and Bell Peppers
Hickory Smoked Bacon or Chicken Apple Breakfast Sausage Links
Choice of Any 3 Pastry Selections: Muffins, Scones, Danishes, Cinnamon Rolls, Crossants, Donuts, Savory Pinwheels and NY-Style Bagels with Butter, Jellies and Cream Cheeses
Seasonal Diced Fruit Salad
Pitcher of Ice Water
Freshly Squeezed Orange Juice
Freshly-Brewed Regular and Decaffeinated Starbucks Verona Coffee & Assorted Tazo Teas with Sugar, Sweeteners and Half & Half
Add Specialty Items
- Gluten-Free and Vegan Pastries ........................................... $2 pp

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 Flavored Muffins (per dozen) ............................ 22
- Vegan Muffins or Scones (per dozen) ................................. 22
- Quiche or Frittata Bites .......................................................... 4.50 pp

Choice of:
- Salmon and Dill
- Mushroom and Asagio Cheese
- Mixed Vegetables (No Cheese)
- Asparagus and Sun Dried Tomato ........................................ 5 pp
- Seasonal Diced Fruit Salad .................................................. 5 pp
- Seasonal Mixed Berry Salad .................................................. 6 pp
- Omelet with a Selection of Diced Cranberries, Raisins, Apricots, Brown Sugar and 2% Milk ................................................. 5 pp
- Breakfast Burritos or Breakfast Sandwiches ........................ 6 pp

À la carte Hot and Gourmet Breakfast Additions

- Seasonal Whole Fruit Basket .................................................. 30
- Traditional Scrambled Eggs .................................................. 100
- Scrambled Eggs with Choice of: .............................................. 175
- Chorizo Sausage, Cheddar Cheese, Green Onions and Sour Cream
- Spinach and Swiss Cheese
- Diced Ham, Bell Peppers and Onions
- Mixed Vegetables (No Cheese)
- Breakfast Potatoes Served with Hot Sauce and Ketchup ........ 100
- Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce and Ketchup .................................................... 65
- Platter of Lox, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Gruyere Cheese ............................................ 100
- Platter of Lox, Sliced Tomatoes and Slices of Gruyere Cheese ............................................. 175
- Chicken Apple Breakfast Sausage Links or Hickory Smoked Applewood Bacon ......................................................... 175

Total Guest Count

- 25 Pieces (Approx 25 Servings) .............................................. 75
- 50 Pieces (Approx 50 Servings) .............................................. 150

- 30
- 100
- 175
- 175
- 100
- 50 Pieces
Collaboration Lunches (10 person min)

Choice of:

- Grilled or Baked Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli $15

Additional Chicken Options:
- Roasted Whole Chicken Platter with Mango Chutney and Lemon Pepper Aioli $15
- Buttermilk Fried Chicken with Thai Chili Glaze $15

- Grilled or Baked Tri Tip Platter with Zesty Tomato Chutney and a Whole Grain Mustard Aioli $16

Additional Seafood Options:
- Grilled Shrimp Platter with Julienne Vegetables and Sweet Chili Sauce $18
- Seared Whitefish Fillet with Stonefruit Agrodolce $18

- Combination of One Chicken Platter plus One Tri Tip Platter $20
- Combination of One Chicken Platter plus One Seafood Platter $21

Choice of Rub to Enhance your Protein Experience:
- Plain
- Cajun
- Montreal
- Italian Style
- Salt and Pepper
- Ginger and Lemongrass

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 7)
- Freshly Baked Dinner Rolls and Butter
- Choice of Any 2 Dessert Selections: Fudge Brownies, Lemon Bars, Raspberry Bars, and Freshly Baked Chocolate Chip Cookies
- Ice Water
- Lemonade or Freshly Brewed Iced Tea

Sandwich Buffet Lunches (10 person min)

Proton Deli-Style Sandwich Buffet $10

- Two Deli-Style Sandwiches of Your Choosing (see page 8)
- Individual Bag of Chips
- Freshly Baked Dessert Bars or Cookies
- Ice Water

Electron Deli-Style Sandwich Buffet $13

- Three Deli-Style Sandwiches of Your Choosing (see page 8)
- Mixed Green Salad with Balsamic Vinaigrette or Caesar Salad
- Freshly Baked Dessert Bars or Cookies
- Ice Water

Neutron Deli-Style Sandwich Buffet $15

- Three Deli-Style Sandwiches of Your Choosing (see page 8)
- One Leafy or Hearty Salad of Your Choosing (see page 7)
- Individual Bag of Chips
- Freshly Baked Dessert Bars or Cookies
- Ice Water

Add Specialty Items
- Additional Salad Selection $5pp (Total Guest Count)
- Additional Sandwich Selection $5pp (Total Guest Count)
- Specialty Meals Available (i.e. Vegan, Gluten Free, etc.) Prices May Vary

On-The-Go Options

Deli-style Sandwich Bagged Lunch $15

- Includes:
  - Three Deli-Style Sandwiches of Your Choosing (one style in each bag)
  - Fresh Greens Salad with Assorted Vegetable Toppings with Balsamic Drizzling on the Side
  - Individual Bag of Chips
  - Whole Fruit
  - Freshly Baked Chocolate Chip Cookie
  - Bottle of Water

Bento Box Lunch $15

- Includes:
  - Chicken Teriyaki ("chicken" soy Gardein strips available upon request)
  - Jasmine Rice
  - Orange Wedge
  - Fortune Cookie
  - Side Salad
  - Bottle of Water

Proton Deli-Style Sandwich Buffet $10

- Two Deli-Style Sandwiches of Your Choosing (see page 8)
- Individual Bag of Chips
- Freshly Baked Dessert Bars or Cookies
- Ice Water

Electron Deli-Style Sandwich Buffet $13

- Three Deli-Style Sandwiches of Your Choosing (see page 8)
- Mixed Green Salad with Balsamic Vinaigrette or Caesar Salad
- Freshly Baked Dessert Bars or Cookies
- Ice Water

Neutron Deli-Style Sandwich Buffet $15

- Three Deli-Style Sandwiches of Your Choosing (see page 8)
- One Leafy or Hearty Salad of Your Choosing (see page 7)
- Individual Bag of Chips
- Freshly Baked Dessert Bars or Cookies
- Ice Water

Add Specialty Items
- Additional Salad Selection $5pp (Total Guest Count)
- Additional Sandwich Selection $5pp (Total Guest Count)
- Specialty Meals Available (i.e. Vegan, Gluten Free, etc.) Prices May Vary

On-The-Go Options

Deli-style Sandwich Bagged Lunch $15

- Includes:
  - Three Deli-Style Sandwiches of Your Choosing (one style in each bag)
  - Fresh Greens Salad with Assorted Vegetable Toppings with Balsamic Drizzling on the Side
  - Individual Bag of Chips
  - Whole Fruit
  - Freshly Baked Chocolate Chip Cookie
  - Bottle of Water

Bento Box Lunch $15

- Includes:
  - Chicken Teriyaki ("chicken" soy Gardein strips available upon request)
  - Jasmine Rice
  - Orange Wedge
  - Fortune Cookie
  - Side Salad
  - Bottle of Water
Salad Selections

Fresh Salad Selections

Fresh Seasonal Fruit Salad

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 Onions 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 Balsamic Dressing

Chinese Chicken Salad - Asian Lettuce Mix, Chicken Breast, Sweet Peas, Fresh Mint, Shredded Carrots, Hint of Green Onions, 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 Italian 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 Ranch Dressing

Apples and Candied Walnuts - Romaine Lettuce, Apple Slices, Blue Cheese, Cherry Tomatoes, Canned Walnuts, and Dried Cranberries with Balsamic Vinaigrette

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

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 Balsamic Dressing

Grilled Eggplant Salad - Red Bell Pepper and Zucchini with Za’atar and Minted-Roasted Garlic Aioli

Roasted Fingerling Potato Salad - Curried Yoga Dressing

Salsa Verde Potato Salad - Baby Yukon Potatoes with Salsa Verde

Rotini Pasta Salad - Pasta with Walnuts, Feta 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

Korean Beef Salad - with Napa Cabbage and Vegetables

Classic Potato Salad - Russet Potatoes, Mayo, Mustard, Salt and Pepper, Celery, Pickles and Eggs

Bibb Lettuce Salad - Shaved Fennel and Cherry Tomatoes with a Fine Herbs Vinaigrette

Romaine Heart Salad - Garbanzo Beans, Cucumber, Olives and Feta Cheese

Mixed Baby Lettuce Salad - Tri-Colored Beets, Candied Walnuts, Shaved Carrots, Cumbled Bleu Cheese and a Sherry Vinaigrette

Baby Arugula Salad - Roasted Corn, Queso Fresco and Spiced Lime with Cilantro Vinaigrette

Roasted Beet Salad - Mixed Greens, Shaved Fennel, Goat Cheese, Cucumber Slices, and Mint with Honey Vinaigrette

Lettuce Gem Salad - Citrus, Feta Cheese and Honey with a Honey Vinaigrette

Wild Arugula Salad – Figs, Sliced Almonds and Red Wine Vinaigrette

Compressed Watermelon Salad - Watermelon Wedge, Jicama, Maui Onion and Cilantro Vinaigrette

Iceberg Lettuce Wedge Salad - Crispy Romaine, Blue Cheese, Cucumber Slices, Bacon, Croutons and Feta Cheese

Quinoa and Wild Rice Salad - Black Beans, Cumin and Cilantro Lime Vinaigrette

Cucumber and Cherry Tomato Salad - Pickled Red Onion, Shaved Carrots with a Cucumber Yogurt Dressing

Fresh Mozzarella and Cherry Tomato Salad - Marinated Artichokes, Green Olives and Balsamic Vinaigrette

Herbed Orzo Pasta Salad - Baby Spinach, Cherry Tomatoes and Feta Cheese

Optional Add Ons for Salad:
- Salmon...$3pp
- Chicken...$3pp
- Premium Meat...$5pp
- Boiled Egg...$2pp
- Grilled Tofu...$1pp
- Beef or Chicken...$5pp
- Garden Strips...

Sandwich Buffet Lunches

Deli-Style Sandwich Selections

Poultry

Turkey and Swiss with Cranberry Aoli on a French Roll

Smoked Turkey, Swiss, Green Leaf Lettuce and Tomato with Light Mustard and Mayo spread on French Roll

All-Natural Turkey Breast, Avocado, Tomato, Green Leaf Lettuce, Provolone Cheese on Wheat Bread

Roast Turkey with Pepper Jack Cheese and Avocado on Herb-Crusted Focaccia Bread

California Club with Smoked Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce and Tomato on Baguette

Tender Chicken Breast Salad Mixed with Mayonnaise, Celery, Apples and Cranberries, with Lettuce and Tomato on French Roll

Cilantro Chicken with Chipotle Aoli and Pepper Jack on a French Roll

Chicken Dill Salad with Butter Lettuce Greens on Wheat Bread

Grilled Chicken, Swiss and Provolone Cheese, Bacon, Lettuce, Tomato, Hint of Red Onion and Light Ranch Dressing on a Fresh Roll

Grilled Chicken with Cilantro Pesto Sauce, Roasted Bell Peppers, Spinach and Feta Cheese and Sun-Dried Tomatoes on a French Roll

Grilled Chicken with Smoked Gouda, Roasted Red Peppers, Arugula, and Pesto Aoli on Rosemary Ciabatta

Beef

Slow-Roasted Beef with Caramelized Onions and Mustard on Focaccia Bread

Roast Beef with Horseradish Aoli with Tomato, Lettuce, Pickles and Onions on Baguette

Roast Beef with Mustard Rosemary Aoli, Lettuce and Tomato on French Bread

Beef with Sauked Mushrooms, Swiss and Spinach with a Red Pepper Remoulade on French Bread

Herb Roasted Beef with Sauteed Mushrooms, Swiss Cheese, Baby Spinach and a Red Pepper Remoulade on French Roll

Vegetarian

Roasted Yellow Squash, Zucchini, Bell Pepper, Onion, Fresh Mozzarella Cheese, Tomato and Spinach Grilled with Olive Oil Balsamic Sauce on a French Roll

Portabella Mushroom, Avocado, Alfalfa and Sprouts with 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 French Roll

Roasted Portabella Mushroom with Pepper Jack Cheese, Arugula and a Roasted Red Pepper Aoli on a French Roll

Cucumber, Tomato, Avocado and Pea Shoots on Wheat Bread

Roasted Vegetables, Goat Cheese, Arugula and Basil Pesto on Focaccia

Other

Albacore Tuna with Mayonnaise, Shredded Carrots and Celery, White and Black Pepper on French Roll

California BLT: Crispy Bacon, Lettuce and Tomato with Sliced Fresh Avocados and Light Mayonnaise on French Roll

Pork Ranch with Pork Tendierio, Pickled Carrots, Daikon, Cilantro and Mint Leaves with Sriracha-Soy Aoli on French Roll

Sandwich Wrap Selections:

Poultry

Turkey and Swiss with Cranberry Aoli

Cilantro Chicken with Chipotle Aoli and Pepper Jack Cheese

Chicken Caesar with Shredded Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing

Grilled Chicken with Cilantro Olive Spread, Cucumber, Feta and Mixed Greens

Beef

Slow-Roasted Beef with Caramelized Onions and Mustard

Vegetarian

Quinoa, Spinach, Shredded Carrots, Dried Cranberries and Pumpkin Seeds with Hummus
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 Entrée 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

Add Specialty Items

- Upgrade to a Premium Meat Selection ……$5pp (Total Guest Count)

Each Menu Includes:

- Hot Food Served in Silver Chafers
- A Salad of Your Choosing (see page 7)
- Your Choice of Two Sides
- Freshly Baked Dinner Rolls with Sweet Cream Butter
- One Dessert Offering of Your Choosing (see page 13)
- Ice Water and Your Choice of Freshly Brewed Iced Tea or Lemonade

Selections

Poultry Entrées

- Garlic & Rosemary-Herb Chicken
- Traditional Chicken Lasagna
- Chicken Masala
- Grilled Teriyaki Chicken
- Chicken Parmesan
- Chicken Katsu
- Crispy Southern-fried Chicken
- Brown Beer-baked Chicken
- Cured Chicken
- Tangerine-Glazed Chicken
- Lemon Rosemary Chicken

- Thai Green Chicken Curry
- Maple Chipotle Chicken
- Roast Turkey with Gray Chicken Fajitas
- Chicken Alfredo
- Chicken Tikka Masala
- Chicken Cordon Bleu
- Chicken Tinga
- Chicken Shawarma

Pork Entrées

- Sweet and Sour Pork
- Honey Roasted Ham with Spicy Whole Grain Mustard
- Italian Sausage with Julienne Peppers and Onions
- BBQ Pork Spare Ribs
- Pork Chops
- Honey Glazed Sesame Sticky Pork

- Pork Carnitas
- Smoked Chopped Pork
- Pork Pibil
- Pork Vindaloo
- Pork Bulgogi
- Roasted Pork Tenderloin with Whole Grain Mustard demi Glaze

Seafood

- 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)
- Mexi Seafood Paella with Sausage, Peppers, Caley, Spanish Onions and Spanish Rice
- Grilled Salmon with Spicy Mango Salsa (seasonal)
- Grilled Salmon with a Mild Pineapple Cilantro Salsa (seasonal)
- Lobster Raviolli in a Saffron Cream Sauce

Vegetarian

- 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

Entrees

Meat

- NY Strip Steak with a Red and Yellow Pepper Relish
- Beef Stroganoff with Mushrooms, Egg Noodles and Sour Cream Gravy
- Korean Beef
- Beef Meatloaf
- Beef Colorado

- Beef Fajitas
- Beef Stew
- Beef Bourguignon
- Chicken Fried Steak with Gravy
- Beef Tikka Masala
- Braised Beef Brisket with Caramelized Onions and Chili

- Grilled Salmon Fillet with Artichoke and Green Olive Tapenade
- Green Curry Spiced Prawns with Coconut, Thai Basil and Lemongrass
- Prawns Stir-Fried with Asparagus, Mushrooms, Ginger, Garlic, Chili and Soy
- Miso Glazed Cod with Ginger Dashi Broth, Shiitake and Charred Scallions
- Grilled Salmon Fillet with a Citrus Cream Sauce and Slow Roasted Cherry Tomatoes
- Salmon with Meyer Lemon Buene Blanc, Shaved Fennel and Blistered Cherry Tomatoes

- Grilled Artic Char with Jicama and Avocado Tapenade
- Chilled Poached Salmon with cucumber Dill Salsa (seasonal)
- Seared Salmon with a Saffron Tomato Cream Sauce and Blistered Cherry Tomatoes
- Grilled Salmon with Roasted Garlic Fennel Sauce, Shaved Baby Fennel and Heirloom Tomatoes
- Almond Crusted White Fish with a Lemon and Herb Cream Sauce

- Penne Pasta Tossed in Light Tomato Sauce “Beef” or “Chicken” Soy Garden Fajitas
- “Beef” Soy Garden Stf Fry with Broccoli, Red Bell Pepper and Red Onion

- Braised Beef Brisket with Caramelized Onions and Chili
- Grilled Salmon Fillet with Artichoke and Green Olive Tapenade
- Green Curry Spiced Prawns with Coconut, Thai Basil and Lemongrass
- Prawns Stir-Fried with Asparagus, Mushrooms, Ginger, Garlic, Chili and Soy
- Miso Glazed Cod with Ginger Dashi Broth, Shiitake and Charred Scallions
- Grilled Salmon Fillet with a Citrus Cream Sauce and Slow Roasted Cherry Tomatoes
- Salmon with Meyer Lemon Buene Blanc, Shaved Fennel and Blistered Cherry Tomatoes

- Thai Green Chicken Curry
- Maple Chipotle Chicken
- Roast Turkey with Gray Chicken Fajitas
- Chicken Alfredo
- Chicken Tikka Masala
- Chicken Cordon Bleu
- Chicken Tinga
- Chicken Shawarma

- Grilled Artic Char with Jicama and Avocado Tapenade
- Chilled Poached Salmon with cucumber Dill Salsa (seasonal)
- Mexi Seafood Paella with Sausage, Peppers, Caley, Spanish Onions and Spanish Rice
- Grilled Salmon with Spicy Mango Salsa (seasonal)
- Grilled Salmon with a Mild Pineapple Cilantro Salsa (seasonal)
- Lobster Raviolli in a Saffron Cream Sauce

- Traditional Baked Ziti
- Butternut Squash Ravioli with Sage Asiago Cream Sauce
- Cheese Tortellini with Pomodoro Cream Sauce
- Vegan Five Bean Stew

- Grilled Artic Char with Jicama and Avocado Tapenade
- Chilled Poached Salmon with cucumber Dill Salsa (seasonal)
- Seared Salmon with a Saffron Tomato Cream Sauce and Blistered Cherry Tomatoes
- Grilled Salmon with Roasted Garlic Fennel Sauce, Shaved Baby Fennel and Heirloom Tomatoes
- Almond Crusted White Fish with a Lemon and Herb Cream Sauce

- Penne Pasta Tossed in Light Tomato Sauce “Beef” or “Chicken” Soy Garden Fajitas
- “Beef” Soy Garden Stf Fry with Broccoli, Red Bell Pepper and Red Onion
Hot Buffet Selection

Sides

Starch
Roasted Tri-Color New Potatoes with Parsley, Dill, Basil or Garlic Butter
Garlic Mashed Potatoes
Loaded Mashed Potatoes Mixed with Shredded Cheese and Chopped Green Onions
Jasmine Rice
Long Grain Rice
Wild Rice
Fried 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
Sprouts with Fine Herb Aioli
Herbed Pasta
Pappardelli Pasta with Wild Mushrooms, Chives and Cream Sauce
Vegan Baked Beans
Baked Mac and Cheese with Aged White Cheddar, Mustard and Toasted Bread Crumbs
Risotto with Parmesan, Baby Carrots, Wild Mushroom and Chives
Roasted Marble Potatoes with Confit Garlic and Herbs
Caramelized Polenta Cakes, Oven Dried Tomatoes and Rainbow Chard with an Arribiata Sauce
Wild Mushroom Ravioli with Sweet Peas and Chives
Lemongrass Infused Basmati Rice
Coconut Black-Forbidden Rice
Smashed Yukon Creamer Potatoes with Olive Oil and Chives
Roasted Red and Yukon Potatoes, Brussels


Individual Apple Crisps
Berry Compote
NY-Style Cheesecake Slice with a Mixed Cake-Bottom Mousse Shooters (24-person)
Individual Apple, Pumpkin and Pecan Pies
Individual Mixed Fruit Tarts with Seasonal Berries and Fruits
Assorted Fondant Petit Fours
Individual Crème Brulees
Cake-Bottom Mousse Shooters (24-person minimum)
Individual Apple Chips
Mini Style Cheesecake Slice with a Mixed Berry Compote
Individual Apple, Pumpkin and Pecan Pies
Chocolate Layer Cake Slice
Flan
Baklava

Vegetables
Garlic Green Beans with Toasted Almonds
Roasted Brussels Sprouts with Caramelized Onions
Sautéed Broccoli with Cherry Tomatoes, Toasted Garlic and Chile Flakes
Creamed Corn with Crema Fracche, Chives and Cayenne
Roasted Beets
Sautéed Long Beans, Black Bean Sauce, Roasted Yams

Garlic and Tofu
Spinach Mushroom Gratin
Caramelized Onions and Broccoli
Honey Butter Carrots and Sugar Snap Peas
Green Beans and Toasted Almonds
Spinach Sauteed in Garlic Olive Oil
Steamed Asparagus (seasonal)
Roasted Zucchini and Butternut Squash
Roasted Asparagus with Garlic Butter and Fresh Pepper (seasonal)
Fresh Com-on-the-Cob with Butter
Five Spice Carrots
Roasted Okra with Traditional Southern Spices

Salads
Please refer to page 7

Dessert Options

Assorted Fresh Fruit Parfaits with Vanilla Bean Yogurt and Seasonal Berries with Granola on the Side (each, minimum order of 12)
Assortment of KIND Snacks (per dozen)
Individual Bags of M&Ms (per dozen)
Individual Bags of Peanut M&M’s (per dozen)
Individual Packs with an Assortment of Trail Mix (per dozen)
Individual Packages of Chocolate Covered Pretzels (per dozen)
Individual Bags of Popcorn (per dozen)
Individual Bags of Kettle Chips (per dozen)
Individual Packages of Chocolate Covered Pretzels (per dozen)
Individual Packs of Granola on the Side (each, minimum order of 12)
Assortment of KIND Snacks
Individual Bags of M&M’s
Individual Bags of Peanut M&M’s
Individual Packs with an Assortment of Trail Mix
Individual Packages of Chocolate Covered Pretzels
Individual Bags of Popcorn
Individual Packages of Granola (per dozen)
Vanilla Greek Yogurt and Seasonal Berries with Granola on the Side (each, minimum order of 12)
Assortment of KIND Snacks (per dozen)
Individual Bags of M&M’s (per dozen)
Individual Bags of Peanut M&M’s (per dozen)
Individual Packs with an Assortment of Trail Mix (per dozen)
Individual Packages of Chocolate Covered Pretzels (per dozen)
Individual Bags of Popcorn (per dozen)
Individual Packages of Kettle Chips (per dozen)
Individual Bags of Granola on the Side (each, minimum order of 12)
Assortment of KIND Snacks
Individual Bags of M&M’s
Individual Bags of Peanut M&M’s
Individual Packs with an Assortment of Trail Mix
Individual Packages of Chocolate Covered Pretzels
Individual Bags of Popcorn
Individual Packages of Granola (per dozen)

Afternoon Refreshments

Seasonal Whole Fruit Basket (25 pieces) .................. 30
Seasonal Whole Fruit (per dozen) .................. 14
Individual Fresh Fruit Parfaits with Vanilla Bean Yogurt and Seasonal Berries with Granola on the Side (each, minimum order of 12)
Assortment of KIND Snacks (per dozen)
Individual Bags of M&M’s (per dozen)
Individual Bags of Peanut M&M’s (per dozen)
Individual Packs with an Assortment of Trail Mix (per dozen)
Individual Packages of Chocolate Covered Pretzels (per dozen)
Individual Bags of Popcorn (per dozen)
Individual Packages of Kettle Chips (per dozen)
Individual Packages of Granola (per dozen)
Vanilla Greek Yogurt and Seasonal Berries with Granola on the Side (each, minimum order of 12)
Assortment of KIND Snacks (per dozen)
Individual Bags of M&M’s (per dozen)
Individual Bags of Peanut M&M’s (per dozen)
Individual Packs with an Assortment of Trail Mix (per dozen)
Individual Packages of Chocolate Covered Pretzels (per dozen)
Individual Bags of Popcorn (per dozen)
Individual Packages of Kettle Chips (per dozen)
Individual Bags of Granola on the Side (each, minimum order of 12)
Assortment of KIND Snacks
Individual Bags of M&M’s
Individual Bags of Peanut M&M’s
Individual Packs with an Assortment of Trail Mix
Individual Packages of Chocolate Covered Pretzels
Individual Bags of Popcorn
Individual Packages of Kettle Chips
Individual Packages of Granola (per dozen)
Sweets

Assorted Freshly Baked Cookies including Chocolate Chip
Shortbread, Snickerdoodle, Oatmeal Raisin and Chocolate Chessecake (per dozen) 19
Fudge Brownies (per dozen) 20
Lemon Bars (per dozen) 20
Raspberry Bars (per dozen) 20
Peach 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 Cake-Bottom Mousses Shooters 5
(per piece with 2 dozen minimum order)
Red Velvet, Chocolate, or Vanilla Bean Cupcakes (per dozen) 36
Cake Pops (per dozen) 28
8” Round Cake starting at 65
Half Sheet Cake starting at 90
Full Sheet Cake starting at 150

Reception Platters a La Carte

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price per 25 Servings</th>
<th>Price per 50 Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudités Platter</td>
<td>$130</td>
<td>$180</td>
</tr>
<tr>
<td>with Sun Dried Tomato Hummus &amp; Ranch Dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit Platter</td>
<td>$150</td>
<td>$225</td>
</tr>
<tr>
<td>with Mixed Berries and Grape Bunches</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Simple Cheese Platter</td>
<td>$150</td>
<td>$210</td>
</tr>
<tr>
<td>Cheddar, Pepper Jack, Swiss and Brie Cheeses</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Grapes, Strawberries, Candied Walnuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>and Dried Cranberries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Cheese Platter</td>
<td>$175</td>
<td>$260</td>
</tr>
<tr>
<td>Local and Sustainable Cheeses</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Including Humboldt Fog, Point Reyes Bleu</td>
<td></td>
<td></td>
</tr>
<tr>
<td>and Grapes with NY Flat Bread,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Baguettes and Water Crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garnished with Dried Fruits</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tea Sandwiches Platter</td>
<td>$150</td>
<td>$225</td>
</tr>
<tr>
<td>Selection of Cucumber Salad (vegetarian),</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg Salad, Chicken Salad and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon with Cream Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Grilled Sausage Platter</td>
<td>$150</td>
<td>$225</td>
</tr>
<tr>
<td>Three Selections of Sausage</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Sweet, Polish and Spicy Italian)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Assorted Breads and Mustards</td>
<td></td>
<td></td>
</tr>
<tr>
<td>New Delhi Display</td>
<td>$150</td>
<td>$220</td>
</tr>
<tr>
<td>Red Curr Lentil Dip, Raitha</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Cucumber Mint Yogurt Spread),</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cilantro Sweet Chili Served with Pita Chips,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrot &amp; Cucumber Sticks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Athens Display</td>
<td>$150</td>
<td>$225</td>
</tr>
<tr>
<td>Cucumber Feta Dip, White Bean Dip,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach Hummus and Pita Chips, Carrot &amp;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumber Sticks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Rosemary Brioche Sandwich Platter</td>
<td>$175</td>
<td>$265</td>
</tr>
<tr>
<td>Selection of Roasted Vegetables with</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Feta-Acili (vegetarian), Roasted Turkey</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Tomato Chutney and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Classic Chicken Salad with Lettuce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thai Chicken Bites Platter</td>
<td>$180</td>
<td>$275</td>
</tr>
<tr>
<td>with Peanut Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Korean Beef Bites Platter</td>
<td>$180</td>
<td>$275</td>
</tr>
<tr>
<td>with Peanut Sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Antipasto 100
Assorted Cheeses, Olives, Pepperoncini, Salami, Pepperoncini, Prosciutto, Strawberries and Grapes Served with Assorted Crackers and Baguette 150
Vegetarian Antipasto 75
Hearts of Palm, Grilled Portobello Mushrooms, Tomato, Buffalo Mozzarella, Cured Olives, Artichokes, Sliced Provolone, Roasted Pepper and Pickled Vegetables Served with NY Flat Breads, Sliced Baguettes and Water Crackers 150
Charcuterie Platter 100
Served with Assorted Dried Fruits and Crackers 180
Grilled Rosemary-lemon Chicken Bites 100
Served with Mixed Herb Aioli 180
Grilled Shrimp Platter 125
with Chipotle-Citrus-lime Aioli 225
Classic Shrimp Cocktail Platter 125
with Cocktail Sauce 225
Bowl of Kettle Corn 40
Bowl of Parmesan Chili Flake Popcorn 40
Bowl of Popcorn 40
Turkey Meatballs 75
Served with BBQ Dipping Sauce 150
Buffalo Chicken Wing 75
Served with Bleu Cheese and Ranch Dips 150
Sushi 125
Includes Nigiri and Rolls of Tuna, Sashimi, Shrimp, Mackerel, California Rolls and Vegetable Maki Served with Wasabi, Pickled Ginger and Soy Sauce 225
Deviled Eggs with a Hint of Cayenne 60
Shrimp Ceviche with Tortilla Chips 125

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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.
**Reception Menu**

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

<table>
<thead>
<tr>
<th>Selections</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Selection</td>
<td>6</td>
</tr>
<tr>
<td>Two Selections</td>
<td>10</td>
</tr>
<tr>
<td>Three Selections</td>
<td>14</td>
</tr>
<tr>
<td>Four Selections</td>
<td>20</td>
</tr>
<tr>
<td>Five Selections</td>
<td>24</td>
</tr>
</tbody>
</table>

*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 Cones with Chili Chipotle Salsa
- Thai Style Chicken Wing with Lemongrass-Mango Salsa
- Buffalo Chicken with Ranch
- Buffalo Chicken Sliders with Ranch
- Chicken Satay with Peanut Dipping Sauce
- Thai Chicken Sliders with Slaw
- Targy Pulled Chicken Brioche Sandwich Sliders with Slaw and BBQ Sauce

**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
- Spicy Vegetarian Potstickers
- Spinach and Feta Spanikopita
- Jalapeno Poppers
- Vegetarian Fried Spring Rolls with Sweet Chili Dipping Sauce
- Falafels with Tahini Lemon Dip

**Seafood**
- Shrimp Ceviche Served with Wonton Chips & Cucumber Slices
- Shrimp and Dagon 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 Tenyaki-Glazed Salmon Skewers
- Mini Shrimp Spring Rolls with Asian Dipping Sauce
- Chili Ginger Prawns

**Beef**
- Mini Beef Empanadas
- Mini Cubed Chipotle Beef Brochettes
- Mini Beef Wellington Bites
- Hamburger Sliders with Caramelized Onions
- Lamb
- Spicy Honey-Glazed Lamb Rack Lollipops
- Pork
- Loaded Baked Potato Skins with Bacon, Cheddar, Chives, and Sour Cream
- Steamed Mini Pork Buns
- Lumpia Shanghai (Pork)
- Pork Tandoori Barh-Mi Sliders with Pickled Redish and Carrots, Soy Aioli, Cilantro and Mint

**Per Diem All-Day Package**

<table>
<thead>
<tr>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>14</td>
</tr>
</tbody>
</table>

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

**Breakfast**
- Choice of Any 3 Pastry Selections: Muffins, Scones, Danishes, Cinnamon Rolls, Croissants, Donuts, Savory Pinwheels and NY Style Bagels with Butter, Jellies, and Cream Cheeses
- Whole Fruit
- Pitcher of Ice Water
- Freshly Squeezed Orange Juice
- Freshly Brewed Regular and Decaffeinated Starbucks Verona Coffee and Assorted Tazo Teas with Sugar, Sweeteners and Half & Half
- Teas with Sugar, Sweeteners, and Creamers

**Morning Coffee Refreshment**
- Pitcher of Ice Water
- Freshly Brewed Regular and Decaffeinated Starbucks Verona Coffee & Assorted Tazo Teas with Sugar, Sweeteners and Half & Half
- Teas with Sugar, Sweeteners, and Creamers

**Afternoon Break**
- Choice of Any 1 Snack Selection: Freshly Baked Cookies, Dessert Bars, Gardettos, Trail Mix, Kettle Chips, Biscottis, Pretzels, M&M’s, or Peanuts
- Whole Fruit
- Pitcher of Ice Water
- Freshly Brewed Regular and Decaffeinated Starbucks Verona Coffee & Assorted Tazo Teas with Sugar, Sweeteners and Half & Half
- Teas with Sugar, Sweeteners, and Creamers
## Per Diem Lunch Options

### Per Diem Lunch Option A
- 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

Price Per Person: $13

### Per Diem Lunch Option B
- Choice of One Chicken Platter (see page 5)
- Choice of mixed Green Salad, Caesar Salad or Potato Salad
- Assorted Cookies
- Assorted Sliced Bread and Butter
- Ice Water
- Lemonade or freshly brewed iced tea

Price Per Person: $13

### Per Diem Lunch Option C
- Bagged Lunch (same as page 6)
- Three Deli-Style Sandwiches, One Style Per Bag (see page 8)
- Fresh Green Salad with Assorted Vegetables Toppings with Balsamic Dressing on the Side
- Individual Bag of Chips
- Fresh Whole Fruit
- Freshly Baked Chocolate Chip Cookie
- Bottle of Water

Price Per Person: $15

### Pizza Bonanza
- Pizza Buffet (2 slices per person)
- Fresh Green Salad
- Cookies
- Ice Water
- Lemonade or freshly brewed iced tea

Price Per Person: $10

### 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 are 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.
- All orders outside Building 53 require a $1,000 minimum.

### Catering Hours
- **7:30 a.m. – 4:30 p.m.**
- (Off-Hours Delivery or Pick-Up: $75.00)
- Office Hours: Monday – Friday
- 9:00 a.m. – 5:00 p.m.

### Contact Info
- **Phone:** 650.926.2650
- **Email:** botellox@stanford.edu
- **Web:** www.hospitality.stanford.edu