CATERING MENU

Alumni Cafe

Forbes Family Cafe

(650) 724-7969 | hospitality.stanford.edu | café_catering@lists.stanford.edu
Alumni Café and Forbes Family Café Catering

Simple Start Breakfast Package $12.50 per person

Assortment of Seasonal Whole Fruit
Individual Yoplait Yogurt
Hard Boiled Eggs with Salt and Pepper
Assorted Fresh Baked Muffins and Tea Breads
Starbucks Coffee and Hot Water Served in Thermal Containers with an Assortment of Teas, Half & Half, Sweeteners and Stir Sticks

*Decaf Coffee is Available Upon Request*

Breakfast Burrito Package $13.50 per person

Breakfast Burritos – Served with Fresh Salsa and Hot Sauce
Eggs, Cheese, Bacon and Potato
Egg, Fajita Mix, Cheese and Potato
Egg, Fajita Mix and Potato (No Cheese)
Starbucks Coffee and Hot Water Served in Thermal Containers with an Assortment of Teas, Half & Half, Sweeteners and Stir Sticks

*Decaf Coffee is Available Upon Request*
Alumni Café and Forbes Family Café

Healthy Start Breakfast Package $15.00 per person

Build-Your-Own Parfait Station – Served with Yogurt, Mixed Berry Fruit Compote, Slivered Almonds, Home Made Granola and Honey

Hard Boiled Eggs

Seasonal Fruit Salad

Starbucks Coffee and Hot Water Served in Thermal Containers with an Assortment of Teas, Half & Half, Sweeteners and Stir Sticks

*Decaf Coffee is Available Upon Request*

Lox Breakfast Package $17.50 per person

Fresh Bagels served with Assorted Cream Cheese and Butter

Lox Salmon Platter with Sliced Tomato, Sliced Red Onions, Cucumber and Capers

Seasonal Diced Fruit Salad

Orange Juice

Starbucks Coffee and Hot Water Served in Thermal Containers with an Assortment of Teas, Half & Half, Sweeteners and Stir Sticks

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**Classic Breakfast Package**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs served with Shredded Cheese, Salsa and Salt and Pepper on the side</td>
<td>$20.00 per person</td>
</tr>
<tr>
<td>Country Potatoes with Diced Bell Peppers and Onions</td>
<td></td>
</tr>
<tr>
<td>Combination of Chicken Apple Sausage and Hickory Smoked Bacon</td>
<td></td>
</tr>
<tr>
<td>Assorted Fresh Baked Muffins and Tea Breads</td>
<td></td>
</tr>
<tr>
<td>Seasonal Diced Fruit Salad <strong>(VGN)</strong> <strong>(GF)</strong></td>
<td></td>
</tr>
<tr>
<td>Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Starbucks Coffee and Hot Water Served in Thermal Containers with an Assortment of Teas, Half &amp; Half, Sweeteners and Stir Sticks</td>
<td></td>
</tr>
</tbody>
</table>

*Decaf Coffee is Available Upon Request*

**Á la Carte Breakfast Baked Goods**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price Per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Individually wrapped or packaged</strong></td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Scones <strong>(V)</strong></td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Available in Blueberry, Cranberry, Raisin, Savory Cheese and Chive or Cheddar and Bacon</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Croissants (3 oz) <strong>(V)</strong></td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Available in Plain, Chocolate and Almond (contains nuts)</td>
<td></td>
</tr>
<tr>
<td>Gourmet Tea Breads <strong>(V)</strong></td>
<td>$27 per dozen</td>
</tr>
<tr>
<td>Available in Banana, Zucchini, Pumpkin and Blueberry</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Muffins <strong>(V)</strong></td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Available in Poppy Seed Lemon, Blueberry, Cranberry Orange, Banana-Bran and Chocolate Chip</td>
<td></td>
</tr>
<tr>
<td>Assortment of Freshly Baked Donuts</td>
<td>$20 per dozen</td>
</tr>
<tr>
<td>Assortment of Freshly Baked Bagels</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Served with an Assortment of Butter, Jellies and Cream Cheese</td>
<td></td>
</tr>
</tbody>
</table>

**VGN** Vegan  **V** Vegetarian  **GF** Gluten-Free
### Breakfast

**Other Breakfast Treats**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Yoplait Yogurt (V) (GF)</td>
<td>$2 each</td>
</tr>
<tr>
<td>Fage Greek Yogurt (V) (GF)</td>
<td>$3 each</td>
</tr>
<tr>
<td>Prepackaged Hard Boiled Eggs (twin pack) (V) (GF)</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Seasonal Fruit Cup (VGN) (GF)</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Mixed Berries Fruit Cup (VGN) (GF)</td>
<td>$6.00 each</td>
</tr>
</tbody>
</table>

**Beverages**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hot:</strong></td>
<td></td>
</tr>
<tr>
<td>Starbucks Coffee and Hot Water Served in Thermal Containers</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Offered with an Assortment of Teas, Half &amp; Half, Sweeteners and Stir Sticks</td>
<td></td>
</tr>
<tr>
<td><em>Decaf Coffee is Available Upon Request</em></td>
<td></td>
</tr>
<tr>
<td><strong>Cold:</strong></td>
<td></td>
</tr>
<tr>
<td>Bottled Spring Water (16 oz)</td>
<td>$2 each</td>
</tr>
<tr>
<td>Crystal Geyser Sparkling Water (12 oz)</td>
<td>$2 each</td>
</tr>
<tr>
<td>Assorted Canned Sodas (12 oz can)</td>
<td>$2 each</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite and Ginger Ale</td>
<td></td>
</tr>
<tr>
<td>San Pellegrino (8.4 oz)</td>
<td>$3 each</td>
</tr>
<tr>
<td>Bottled Tejava Iced Tea glass bottle (12 oz)</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Bottled Minute Maid Lemonade (16 oz)</td>
<td>$2 each</td>
</tr>
<tr>
<td>Bottled Orange, Apple or Cranberry Juice</td>
<td>$2 each</td>
</tr>
<tr>
<td>Blue Bottle Coffee Cold Brew (8 oz can)</td>
<td>$4.75 each</td>
</tr>
</tbody>
</table>

*VGN Vegan, V Vegetarian, GF Gluten-Free*
Alumni Café and Forbes Family Café Catering

Simple Sandwich Lunch Package

Maximum of 2 choices for groups of 20 or less and maximum of 3 choices for groups 20 or more

Includes:

Mixed Green Salad (VGN) (GF) – Cherry Tomatoes, Shaved Carrots with a Balsamic Vinaigrette Dressing

Whole Fruit

Fresh Baked Chocolate Chip Cookies

Lemonade

Ice Water

Choice of:

Turkey Havarti – Turkey with Havarti Dill Cheese, Arugula and a Sun-Dried Tomato Aioli on Sliced Wheat Bread

Mesquite Turkey with Bacon – Turkey with Bacon, Cheddar, Red Onion, Lettuce, Tomato and a Basil Aioli on a Scallion Focaccia

Tarragon Chicken Salad – Grilled Chicken, Lettuce, Tomato and a Lemon Tarragon Aioli on a Scallion Focaccia

Chicken Pesto – Pesto Chicken, Provolone cheese, Tomato, Lettuce and Mayonnaise on a French Baguette

Cuban Panini – Roast Turkey, Honey Ham, Swiss Cheese, Dill Pickles and a Chipotle Aioli on Ciabatta Bread

Beef Nudo – Roast Beef, Lettuce, Tomato with Mustard on Sliced Wheat Bread

Mozzarella Fresca (V) – Fresh Mozzarella, Tomatoes, Lettuce, Basil and a Sun-Dried Tomato Pesto Spread on an Herb Focaccia Bread

Avocado, Jack and Tomato (V) – Avocado, Monterey Jack Cheese, Tomato, Cabbage and a Mustard Aioli on Sliced Multigrain Bread

Classic Tuna Salad – Tuna Salad with Romaine Hearts on Sliced Whole Wheat Bread

Lunch

Simple Sandwich Lunch Package

Maximum of 2 choices for groups of 20 or less and maximum of 3 choices for groups 20 or more

Includes:

Mixed Green Salad (VGN) (GF) – Cherry Tomatoes, Shaved Carrots with a Balsamic Vinaigrette Dressing

Whole Fruit

Fresh Baked Chocolate Chip Cookies

Lemonade

Ice Water

Choice of:

Turkey Havarti – Turkey with Havarti Dill Cheese, Arugula and a Sun-Dried Tomato Aioli on Sliced Wheat Bread

Mesquite Turkey with Bacon – Turkey with Bacon, Cheddar, Red Onion, Lettuce, Tomato and a Basil Aioli on a Scallion Focaccia

Tarragon Chicken Salad – Grilled Chicken, Lettuce, Tomato and a Lemon Tarragon Aioli on a Scallion Focaccia

Chicken Pesto – Pesto Chicken, Provolone cheese, Tomato, Lettuce and Mayonnaise on a French Baguette

Cuban Panini – Roast Turkey, Honey Ham, Swiss Cheese, Dill Pickles and a Chipotle Aioli on Ciabatta Bread

Beef Nudo – Roast Beef, Lettuce, Tomato with Mustard on Sliced Wheat Bread

Mozzarella Fresca (V) – Fresh Mozzarella, Tomatoes, Lettuce, Basil and a Sun-Dried Tomato Pesto Spread on an Herb Focaccia Bread

Avocado, Jack and Tomato (V) – Avocado, Monterey Jack Cheese, Tomato, Cabbage and a Mustard Aioli on Sliced Multigrain Bread

Classic Tuna Salad – Tuna Salad with Romaine Hearts on Sliced Whole Wheat Bread

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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.
Salad Buffet Package

$18 per person

Maximum of two salad options for groups of 20 or less and maximum of 3 salad options for groups of 20 or more

Includes:

Roasted Chicken Platter or Tofu
Choice of one dessert:
Freshly Baked Chocolate Chip Cookies
Dessert Bar
Freshly Baked Vanilla, Chocolate and Red Velvet Cupcakes
Iced Tea or Juice
Water

Choice of:

Fresh Seasonal Fruit Salad
Roasted Beet Salad (V) (GF) – Mixed Greens, Shaved Fennel, Laurel Goat Cheese, Citrus Segments and Balsamic Vinaigrette
Strawberry Spinach Salad (V) (GF) – Fresh Strawberries, Organic Baby Spinach, Feta Cheese, Candied Walnuts, a Hint of Red Onions with Balsamic Vinaigrette
Asian Salad – (VGN) Asian Lettuce Mix, Sweet Peas, Fresh Mint, Shredded Carrots, Hint of Green Onion, Tangerine Slices and Noodles with Sesame-Ginger Dressing
Taco Salad (V) – Romaine and Spinach Topped with Roasted Corn, Avocado, Cherry Tomatoes, Sliced Jalapenos, Cilantro, Black Beans, Grated Mixed Cheese, Sour Cream and Tortilla Chips with Chipotle Ranch Dressing
Caesar Salad (V) – Diced Romaine, Shredded Parmesan Cheese, Garlic Croutons and Caesar Dressing
Kale and Arugula Salad (V) (GF) – Tri-colored Quinoa, Cherry Tomatoes, Carrots, Cucumber, Toasted Almonds with a Lemon and Cumin Scented Vinaigrette
Three Bean Salad (V) (GF) – Baby Arugula, Champagne and Herb Vinaigrette
BLT Pasta Salad – Romaine, Bacon Bits, Bowtie Pasta, Cherry Tomatoes and Herb Dressing
Mexican Chopped Salad (V) (GF) – Chopped Bell Peppers, Chopped Red Onions, Corn, Black Beans and Cilantro with an Olive Oi, Lime Juice and Honey Dressing
Chickpea Salad (V) (GF) – Diced Cucumbers, Sliced Tomatoes, and a Lemon Dill Dressing
Panini Package  
$18 per person

**Choice of Two Panini**

- Deluxe Chicken Panini – Grilled Chicken Breast, Provolone, Red Peppers and Pesto Spinach
- Reuben Panini – Pastrami, Swiss Cheese, Sauerkraut and Thousand Island
- Italian Panini – Prosciutto, Mozzarella, Gouda, Roasted Red Pepper, Olive Tapenade and Olive Oil
- Cuban Panini – Roast Turkey, Honey Ham, Swiss Cheese with Dill Pickles and a Chipotle Aioli
- Caprese Panini – Fresh Mozzarella Cheese with Sun-dried Tomatoes and a Basil Pesto Aioli

**Includes:**

- Mixed Green Salad (VGN) (GF) – Cherry Tomatoes, Shaved Carrots with Balsamic Vinaigrette Dressing
- Seasonal Whole Fruit
- Freshly Baked Cookies
- Lemonade or Iced Tea
- Iced Water

**Meal of the Day**  
$22 per person (Forbes Family Café Only)

- Protein
- Veg Protein
- Starch
- Roasted Vegetables
- Baby Spinach Salad (VGN) made with Olives and Cherry Tomatoes with Grain Mustard Balsamic Dressing
- Freshly Baked Chocolate Chip Cookies
- Lemonade
- Ice Water
Taco Bar Package

Choice of:
Carne Asada or Lime-Roasted Chicken

Menu Includes:
Vegetable Fajita Mix
Black Beans
Corn Tortillas
Tortilla Chips
Salsa Verde
Pico de Gallo
Guacamole
Sour Cream
Cilantro and Onions
Mini Churros
Lemonade
Ice Water

$24 per person (Forbes Family Café Only)
Alumni Café and Forbes Family Café Catering

Refreshments

Assortment of Kind Bars ........................................ $30 per dozen or $2.50 each
Nature Valley Oats 'N Honey Granola Bars ........................................ $16 per dozen or $1.25 each
Nut Harvest Deluxe Mixed Nuts ........................................ $2.50 each
Assortment of Kettle Chips ........................................ $2 each
Sabra Hummus and Pretzel Snack Packs ........................................ $4.50 each

Cheese and Fruit Snack Box (V) – Havarti, Gouda, Cheddar and Brie with Fresh Seasonal Fruits and Seeded Baguette ........................................ $8.50 each

Mediterranean Snack Box (VGN) – Freshly Made Hummus with Crispy Veggies and Pita Bread ........................................ $8.00 each

Whole Fruit Basket
Serving for 25 ................................................................. $40 each
Serving for 50 ................................................................. $75 each

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Assorted Freshly Baked Cookies ................................................................. $22 per dozen
Assorted Vegan Cookies .................................................................................. $28 per dozen
Dessert Bars – Choice of Raspberry, Lemon and Strawberry Crumb Bars ........ $24 per dozen
Milk Chocolate Dipped Strawberries ................................................................. $32 per dozen
Red Velvet, Chocolate and Vanilla Bean Cupcakes ......................................... $35 per dozen
Individual Bags of Candy (M&Ms, Snickers, Twix, etc.) ................................. $22 per dozen
Alumni & Forbes Family Café Catering

Residential Dining Enterprises
Stanford University
Creating a Culture of Excellence
Stanford Hospitality & Auxiliaries