How to order:

1. Email EVGRcatering@stanford.edu

2. Include your event name, date, guest invite time, event end time, guest count and location.

3. One of our EVGR Catering representatives will send you a preliminary catering order within 48 hours.
BUILD-YOUR-OWN STATIONS
(MINIMUM ORDER 20 SERVINGS)

Price per person

**Pizza Party** ................................................................. $17

**Campus Caesar Salad**
Romaine Hearts, Homemade Croutons, Shredded Egg, Parmesan and Black Pepper served with Caesar Dressing

**Pepperoni and Cheese Pizzas (assumes 2 slices per person)**
Made with The Midwife and The Baker Crust and a Four Cheese Blend

**Double Fudge Brownies**

**Build-Your-Own Chicken Sandwiches** ........................................... $10
Fried Chicken, Soft Rolls, Kohlrabi Slaw, Boom Sauce and Cayenne-Honey

**Build-Your-Own Pastrami Sandwiches** .................................... $14
Housemade Sliced Pastrami, Rye Bread, Gruyère Cheese, Kohlrabi Slaw, Marzan Mustard and Russian Dressing

**Build-Your-Own Niman Ranch & Plant Based Burgers** ..................... $10
Niman Ranch Patties, Beyond Burger Patties, Buns, Shredded Lettuce, Tomato, Pickles and Vegan Pub Sauce

**Build-Your-Own Nacho Bar GF** ................................................. $12
Tortilla Chips, Nacho Cheese, Salsa, Guacamole, Jalapeno Rings, Black Beans, Sour Cream, Pico De Gallo and Black Olives

**Build-Your Own Ice Cream Sundae Bar V** .................................... $9
Vanilla Ice Cream, Chocolate Sauce, Sliced Bananas, Cherries and Whipped Cream

**Build-Your-Own Ice Cream Sandwich Bar V** .................................. $9.50
Chocolate Chip Cookies, Brownies and Oatmeal Raisin Cookies, Vanilla Ice Cream, Shredded Coconut, Cashews and Almonds

Vegan  Vegetarian  Gluten Free
**PARTY PLATTERS**

**Cheese & Charcuterie Board** *(serves approximately 25 people)* \( V, GF \) ........................................ $140
Brie, Aged Cheddar and Fresh Buffalo Mozzarella served with Prosciutto, Salami and Finocchiona offered with Crackers and garnished with Dried Fruit

**Curried Deviled Eggs Platter** *(25 pieces)* \( VGN, GF \) ........................................ $50
Brie, Aged Cheddar and Fresh Buffalo Mozzarella served with Prosciutto, Salami and Finocchiona offered with Crackers and garnished with Dried Fruit

**Chips and Salsa** *(serves approximately 25 people)* \( V \) ........................................ $55
Crispy Corn Tortilla Chips and Mild Roasted Tomato Cilantro Salsa

**Red Lentil Dal with Naan** *(serves approximately 25 people)* \( VGN \) ........................................ $100
A flavorful Indian Lentil Dip with Cilantro Chutney served with Toasted Naan

**Campus Caesar Salad** *(serves approximately 25 people)* \( V \) ........................................ $100
Romaine Hearts, Homemade Croutons, Shredded Egg, Parmesan and Black Pepper served with Caesar Dressing

**Pub Greens Salad** *(serves approximately 25 people)* \( VGN, GF \) ........................................ $125
Seasonal Lettuce Blend, Shredded Red Cabbage, Quinoa, Sliced Avocado, Sunflower Seeds, Black Olives, Orange Segments and Cherry Tomatoes with an Apple Cider Vinaigrette

**Brownie and Chocolate Chip Cookie Bites** *(serves approximately 25 people)* \( V \) ........................................ $100
Freshly baked Double Fudge Brownie Bites and Chocolate Chip Cookie Bites
**HOT APPETIZER STATIONS**

**Jalapeno Poppers (60 pieces)**
- V $80
- Fried Jalapeños Stuffed with Cream Cheese and served with Ranch Dressing

**Salt and Pepper Calamari (serves approximately 20 people)**
- GF $120
- Crispy Calamari Rings and Jalapeño Slices served with a Lemon-Garlic Aioli

**Grilled Street Corn (serves approximately 20 people)**
- V, GF $120
- Grilled Yellow Corn brushed with Jamaican Pickapeppa-Mayo, topped with Parmesan and Chili Powder served with Lime Wedges

**Hushpuppies (80 pieces)**
- GF $80
- Savory Cornmeal Bites, deep fried and served with a Cilantro-Lime Ranch Dipping Sauce

**Buffalo Chicken Wings (80 pieces)**
- $160
- Served with blue cheese dressing, celery and carrots

**Teriyaki Chicken Wings (80 pieces)**
- $160
- Served with blue cheese dressing, celery and carrots

**Parmesan Truffle Fries (serves approximately 20 people)**
- V, GF $80
- Crispy French Fries Tossed with Shaved Parmesan, Black Pepper and Salt served with Truffle Aioli

**Garlic Fries (serves approximately 20 people)**
- V, GF $80
- French Fries tossed with Olive Oil, Minced Garlic, Parsley and Black Pepper

**French Fries (serves approximately 20 people)**
- GF $60
- Crispy French Fries tossed with Black Pepper and Salt
AVAILABLE ADD-ONS FOR BUFFETS AND BUILD-YOUR-OWN STATIONS

Price per person

Sliced Cheddar Cheese **V** ....................................................... $1.25
Sliced Gruyère Cheese **V** ....................................................... $1.25
Blue Cheese **V** ................................................................. $1.25
Bacon (2 slices) ................................................................. $2
Sliced Avocado **VGN, GF** .................................................. $1.50
Gluten-free Buns **VGN, GF** ................................................ $1
Lettuce Buns **VGN, GF** ....................................................... $1

BEVERAGES

Price per serving / each

Coke, 12oz Can ................................................................. $1.25
Diet Coke, 12oz Can .......................................................... $1.25
Sprite, 12oz Can ............................................................... $1.25
Dasani, 20oz Bottled Water .............................................. $2.50
Sliced Strawberry Infused Spa Water ................................ $1.50
Sliced Orange and Lemon Infused Spa Water ................ $1.50

Groups of less than 20 are encouraged to order utilizing our EVGR Pub & Beer Garden menu. Preorder and delivery are available for smaller groups during EVGR Pub & Beer Garden operating hours.

All catering orders include compostable plates and cutlery.

VGN Vegan **V** Vegetarian GF Gluten Free