MUNGER CATERING

650.723.6776
WWW.HOSPITALITY.STANFORD.EDU
MUNGERCATERING@STANFORD.EDU

From the Farm. For the Farm. R&DE.
HOUSING • DINING • HOSPITALITY • CONFERENCES
3 Easy Steps!

1. Email: mungercatering@stanford.edu

2. Include:
   - the time you want your service to begin
   - your menu selections
   - location
   - guest count
   - pickup time

3. Sit back and expect a preliminary event order from one of our talented event managers!

* Prices do not include tax. If paying by check, Visa or MasterCard an 18% service fee and tax will be applied to your order. If you are a student group or a summer conference paying via University PTA, a 16% service fee and tax will be applied to your order. If you are a university department paying via University PTA, a 16% service fee will be applied to your order.
## Beverages

### Cold Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price Per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Spring Water, 16oz</td>
<td>2</td>
</tr>
<tr>
<td>Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper, 12oz</td>
<td>2</td>
</tr>
<tr>
<td>Crystal Geyser Sparkling Mineral Water, 12oz</td>
<td>2.25</td>
</tr>
<tr>
<td>Pellegrino, 33.8oz</td>
<td>8</td>
</tr>
<tr>
<td>Pellegrino, 8.4oz</td>
<td>3</td>
</tr>
<tr>
<td>Coca-Cola, Diet Coke, Sprite, 12oz</td>
<td>2.5</td>
</tr>
<tr>
<td>Starbucks Espresso &amp; Cream Double Shot, 6.5oz</td>
<td>3</td>
</tr>
<tr>
<td>Freshly-squeezed Orange Juice</td>
<td>3</td>
</tr>
<tr>
<td>Sliced Strawberry Fruit-infused Spa Water</td>
<td>2</td>
</tr>
<tr>
<td>Sliced Lemons and Lime Fruit-infused Spa Water</td>
<td>2</td>
</tr>
<tr>
<td>Lemonade</td>
<td>2</td>
</tr>
<tr>
<td>Ice Tea with Sugar, Sweeteners and Lemon Wedges</td>
<td>2.25</td>
</tr>
<tr>
<td><strong>Boardroom Water Service</strong> - preset water glasses at each setting with pitchers of Ice Water for replenishment</td>
<td>1</td>
</tr>
</tbody>
</table>

### Hot Beverages

Minimum Order is 15 Servings / Servings Stay Hot for Up to 5 Hours

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price Per Person or Single Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Pike’s Place Coffee and Decaffeinated Coffee &amp; Assorted Numi Teas with sugar, sweeteners and half and half</td>
<td>3.50</td>
</tr>
</tbody>
</table>

Optional add-ons for Coffee Station:

- Non-Fat Milk ..................................... 0.50
- Soy Milk ........................................ 0.50
- Almond Milk ...................................... 0.50

Caramel Sauce, Chocolate Sauce and Vanilla Syrup ........................................... 2

Ghirardelli Hot Chocolate ................................................................. 3

Homemade Spiced Apple Cider ............................................................... 3
Breakfast Buffet Packages

Munger Continental Breakfast ........................................... 14

An assortment of freshly-baked Muffins, Scones and Danishes
NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses
Seasonal Diced Fruit Salad
Freshly-squeezed Orange Juice
Starbucks Pike's Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half
Alhambra Water

Protein Breakfast Buffet ..................................................... 17

Organic Vanilla Yogurt with Organic Granola, a Selection of Dried Cranberries, Raisins and Apricots and 2% Milk
An Assortment of freshly-baked Muffins
NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses
Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese
Whole Bananas
Seasonal Diced Fruit Salad
Freshly-squeezed Orange Juice
Starbucks Pike's Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with sugar, sweeteners and half and half
Alhambra Water

Traditional Hot Breakfast Buffet ......................................... 18

Scrambled Eggs with Swiss and Jack Cheeses, served with a variety of accompaniments
Country Potatoes made with Diced Onions and Bell Peppers
Smoked Hickory Bacon
An assortment of freshly-baked Muffins, Scones and Danishes.
Seasonal Diced Fruit Salad
Freshly-squeezed Orange Juice
Starbucks Pike's Place Coffee and Decaffeinated Coffee & Assorted Numi Teas with a sugar, sweeteners and half and half
Alhambra Water
Action Station .......................... (minimum of 30 guests)

$8 per person

Omelets made-to-order by an onsite chef
Includes the following Toppings:
Chives, Cheddar and Swiss Cheeses, Grilled Onions,
Bell Peppers, Sliced Mushrooms, Spinach, Chorizo,
Sliced Sausage, Ham

À la carte Breakfast Pastries

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Individual Yogurts</td>
<td>18</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peeled Hard-boiled Eggs</td>
<td>14</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Assortment of Nutri Grain and Granola Bars</td>
<td>18</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses</td>
<td>20</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Freshly-baked Danish Assortment</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Freshly-baked Muffin Assortment</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Freshly-baked Croissant Assortment</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gourmet Tea Breads</td>
<td>20</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee Cake (cut into 12 wedges)</td>
<td>25</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gluten Free Coffee Cake Slices</td>
<td>25</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gluten Free Flaxseed Muffins</td>
<td>25</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

À la carte Hot and Gourmet Breakfast Additions

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit Basket</td>
<td>35</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Traditional Scrambles</td>
<td>90</td>
<td>160</td>
<td></td>
</tr>
<tr>
<td>Chorizo Sausage, Cheddar Cheese, Green Onions &amp; Sour Cream</td>
<td>100</td>
<td>180</td>
<td></td>
</tr>
<tr>
<td>Spinach &amp; Swiss Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diced Ham, Bell Peppers and Onions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables (no cheese)</td>
<td></td>
<td>180</td>
<td></td>
</tr>
<tr>
<td>4oz Quiche Wedges or Frittatas</td>
<td>100</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salmon and Dill</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushroom and Asiago Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables (no cheese)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Traditional Hash Browns, with Hot Sauce and Ketchup</td>
<td>60</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Country Potatoes with Diced Onions and Bell Peppers, with Hot Sauce, and Ketchup</td>
<td>60</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Seasonal Diced Fruit Salad</td>
<td>80</td>
<td>140</td>
<td></td>
</tr>
<tr>
<td>Seasonal Mixed Berry Salad</td>
<td>110</td>
<td>200</td>
<td></td>
</tr>
<tr>
<td>Platter of Lox, Diced Hard Boiled Egg, Capers, Sliced Tomatoes, Red Onions, Gruyere Cheese and NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses</td>
<td>90</td>
<td>160</td>
<td></td>
</tr>
<tr>
<td>Platter of Smoked Salmon, Sliced Ham, Sliced Tomatoes, and Slices of Gruyere Cheese and NY-style Bagels with Butter, Jellies, and Assorted Cream Cheeses</td>
<td>110</td>
<td>200</td>
<td></td>
</tr>
<tr>
<td>Breakfast Sausage Links</td>
<td>75</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Steel-Cut Oatmeal with a Selection of Dried Cranberries, Raisins and Apricots, Brown Sugar and 2% Milk</td>
<td>100</td>
<td>180</td>
<td></td>
</tr>
<tr>
<td>Breakfast Burritos</td>
<td>150</td>
<td>280</td>
<td></td>
</tr>
</tbody>
</table>

À la carte Hot and Gourmet Breakfast Additions

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chorizo and Cheddar Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jack Cheese and Egg</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg (no cheese)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mixed Vegetables and Cheddar Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ham, Egg and Cheddar Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Al Fresco Lunches

Price Per Person

Al Fresco-grilled Rosemary Chicken Platter with Mango Chutney and Mixed Herb Aioli ......................................................... 23
Al Fresco-grilled Tri Tip Platter with Zesty Tomato Chutney and a Whole Grain Mustard Aioli ...................................................... 25
Al Fresco-poached Salmon Platter with Pineapple Chutney and a Lemon-Tarragon Crème Fraiche .................................................. 26
Al Fresco Combination of Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli plus Grilled Tri Tip Platter with Zesty Tomato Chutney and Whole Grain Mustard Aioli ........................................ 28
Al Fresco Combination of Grilled Rosemary Chicken Platter with Mango Chutney and Herb Aioli plus Poached Salmon Platter with a Pineapple Chutney and a Lemon-Tarragon Crème Fraiche .................................................. 29

Each al Fresco Luncheon also includes:
Three Fresh Salads of Your Choosing
Freshly-baked Dinner Rolls with Sweet Cream Butter
Dessert Selection of Fudge Brownies, Lemon Bars, Raspberry Bars, and freshly-baked Chocolate Chip Cookies
Ice Water and your choice of freshly-brewed Ice Tea or Lemonade

Deli-Style Sandwich Buffet ..................................................... 17

Includes:
Three Deli-style Sandwiches of your choosing
Two Fresh Salads of your choosing
Individual Bag of Chips
Dessert Selection of freshly-baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
Ice Water

Deli-style Sandwiches & Soup Buffet ........................................ 22

Includes:
Three Deli-style Sandwiches of your choosing
Two Fresh Salads of your choosing
Your choice of Hot Soup
Freshly-baked Dinner Rolls with Sweet Cream Butter
Dessert Selection of freshly-baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
Ice Water

Soup and Salad Buffet .................................................................. 19

Includes:
Three Fresh Salads of your choosing
Your choice of two Hot Soups
Freshly-baked Dinner Rolls with Sweet Cream Butter
Dessert Selection of freshly-baked Chocolate Chip, Snicker Doodle and Oatmeal Raisin Cookies
Ice Water

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Al Fresco Lunches

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 onion with balsamic vinaigrette

California Cobb - Green mix and romaine lettuce, eggs, blue cheese, corn, avocado, tomato, and bacon

Chef Salad - Turkey, bacon, ham, cucumber, tomato, swiss and cheddar cheese, hard-boiled egg, black olives, parsley, over your choice of lettuce with ranch dressing

Mediterranean Salad - Spinach & romaine lettuce mix, feta cheese, cucumber, tomato, roasted bell peppers, olives, mint, and hint of red onion

Chinese Chicken Salad - Asian lettuce mix, chicken breast, sweet peas, fresh mint, shredded carrots, hint of green onion, 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 - Fully-cooked quinoa beans, organic baby spinach, shredded carrots, tomatoes, cucumber, green peas, hint of red onions with honey mustard 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 chipotle ranch dressing

Apples and Candied Walnuts - Romaine lettuce, balsamic-vinaigrette glazed apple slices, blue cheese, cherry tomatoes, candied walnuts, and dried cranberries

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

Hearts of Palm Salad - Sliced artichokes and black olives

Mushroom Salad - Marinated white button mushrooms and frisée spinach with lemon sour cream 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 grain mustard balsamic dressing

Jicama and Mango Salad - Coconut milk, lime juice and mint

Grilled Eggplant Salad - Red bell pepper and zucchini with zhatar and minted-roasted garlic aioli

Asparagus Salad - Caper and dill dressing

Roasted Fingerling Potato Salad - Curried yogurt dressing

Potato Salad - Baby yukon potatoes with salsa verde

Rotini Pasta Salad - Pasta with Walnuts, bleu 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

Roasted Butternut Squash Salad - Candy-striped beets and goat cheese

Korean Beef Salad - Napa cabbage and vegetables

Edamame Salad - Orzo, feta cheese and tofu
Deli-Style Sandwich Selections

**Poultry**
- Turkey and swiss with cranberry aioli on a french roll
- Smoked turkey, swiss, green leaf lettuce and tomato with light mustard and mayo spread on a french roll
- All-natural turkey breast, avocado, tomato, green leaf lettuce, provolone cheese, cream cheese spread on wheat bread
- Mortadella, turkey, Italian salami, provolone cheese, mozzarella cheese, sliced pepperoncini, black olives, tomato and Romaine lettuce, topped with balsamic vinaigrette aioli on a french roll
- Roast Turkey with pepper jack cheese & avocado on herb-crusted focaccia bread
- California Club with smoked turkey, bacon, cheddar cheese, avocado, lettuce and tomato on baguette
- Tender Chicken breast, mixed with mayonnaise, celery, apples, cranberries, plus lettuce and tomato
- Cilantro Chicken with chipotle aioli and queso fresco on a french roll
- Chicken dill salad with butter leaf greens on wheat bread
- Grilled Chicken, swiss and provolone cheese, bacon, lettuce, tomato, hint of red onion, and light ranch dressing on a french roll
- Grilled Chicken, with cilantro pesto sauce, roasted bell peppers, spinach and feta cheese, sun-dried tomatoes on five grain sliced bread

**Beef**
- Slow-roasted beef with caramelized onions and mustard on focaccia bread
- Roast Beef with horseradish aioli with tomato, lettuce, pickles, onions, sprouts on baguette
- Roast Beef with mustard rosemary aioli, lettuce and tomato on five grain sliced bread

**Other**
- Albacore tuna with mayonnaise, shredded carrots and celery, and hint of white and black pepper on wheat bread
- Traditional BLT: crispy bacon, lettuce, tomato, with sliced fresh avocados, light mayonnaise and balsamic vinaigrette on five grain sliced bread

**Vegetarian**
- Roasted yellow squash, zucchini, bell pepper, onion, fresh mozzarella cheese, tomato and spinach, glazed with olive oil balsamic sauce on a french roll
- Portabella mushroom avocado, alfalfa sprouts and garlic-parsley aioli on wheat bread
- Tomato, fresh mozzarella, and olive tapenade on baguette

**Soup Selections**

**Beef Chili with bell peppers and grilled onions, served with cheddar cheese**

**Vegetarian Chili with bell peppers and grilled onions, served with cheddar cheese**

**Thai Basil and Vegetable Yellow Curry Soup (Vegetarian)**

**Hot and Sour Soup (Vegetarian)**

**Hearty Vegetable Barley Soup (Vegetarian)**

**Butternut Squash Soup (Vegetarian)**

**Broccoli and Cheddar Soup (Vegetarian)**

**Split Pea Soup**

**Won Ton Soup**

**Heirloom Tomato Soup (Vegetarian)**

**Chicken Noodle Soup**

**Bean Sprout and Tofu Soup (Vegetarian)**

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Al Fresco Lunches

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Gourmet Boxed Lunches

Choose up to three of the following options

*Groups of 40 or less may choose up to 2 box varieties

Shaved Beef Tenderloin Sandwich, Whole Grain Mustard & Caper Potato Salad, Tomato Cardamom Chutney, Baby Leaf Salad, Sliced Fruit & Berries, and a Mini French Macaron

Rosemary-grilled Chicken Breast with Shredded Carrot-Cilantro-Raisin Lime Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Mini French Macaron

Herb-grilled Salmon, Quinoa Black Rice Salad with a Tamari Ginger Dressing, Sesame Slaw, Sliced Fruit & Berries, and a Mini French Macaron

French Lentil Salad with Grilled Tofu, Green Bean Sundried Tomato Olive Salad, Baby Leaf Salad, Sliced Fruit & Berries, and a Vegan Cookie

Includes a Selection of Bottled Alhambra Water & Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper in 12oz cans

Price Per Person 22

On-the-Go Bag Lunches

Deli-style Sandwich Bagged Lunch

Includes:
Three Deli-style sandwiches of your choosing (one style in each bag)
Fresh Greens Salad with assorted vegetable toppings with balsamic dressing on the side
Individual Bag of Chips
Golden Delicious Apple
Freshly-baked Chocolate Chip Cookie
Bottle of Alhambra Water

Price Per Person 20
Hot Buffets

Price Per Person

One poultry entrée and one vegetarian entrée ........................................... 24
One pork entrée and one vegetarian entrée .............................................. 24
One seafood dish and one vegetarian entrée ........................................... 30
One beef entrée and one vegetarian entrée ............................................. 30
One poultry entree, one vegetarian entrée and one seafood, beef, or pork entrée ................................................................. 32

Each Selection Includes:
- Hot Food Served in Munger Catering’s Silver Chafers
- A Salad of your choosing
- Your choice of two sides
- Freshly-baked dinner rolls with sweet cream butter
- One dessert offering of your choosing
- Ice water and your choice of freshly-brewed ice tea or lemonade

Poultry Entrées

Garlic & Rosemary-herbed Chicken
Traditional Chicken Lasagna
Chicken Masala
Baked Teriyaki Chicken
Chicken Parmesan
Chicken Katsu
Crispy Southern Fried Chicken
Brown Beer-baked Chicken
Curried Chicken
Tangerine-glazed Chicken
Lemon Rosemary Chicken
Thai Green Chicken Curry
Maple Chipotle Chicken
Roast Turkey with Gravy

Seafood Entrées

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)
Mixed Seafood Paella with Sausage, Peppers, Celery, Spanish Onions, and Spanish Rice
Grilled Salmon with Spicy Mango Salsa (seasonal)
Grilled Salmon with a Mile Pineapple Cilantro Salsa (seasonal)
Lobster Ravioli in a Saffron Cream Sauce
Lemon Shrimp with Angel Hair Pasta
Seafood Fettuccini Served Over Linguini
Hot Buffets

Beef Entrees

Roasted Beef and Gravy
Slow Roasted Beef Brisket with oven-roasted tomatoes
Grilled Flank Steak with green peppercorn sauce
Baby Back Ribs with a honey-bourbon BBQ sauce
Chipotle and Garlic-seared Tri-Tip
Beef Tenderloin in a shitake mushroom sauce
NY Strip Steak with a red and yellow pepper relish
Beef Stroganoff with Mushrooms, egg noodles and sour cream gravy

Pork Entrees

Sweet and Sour Pork
Honey Roasted Ham with spicy whole grain mustard
Italian Sausage with julienne peppers and onions
BBQ Pork Short Ribs
Pork Chops

Vegetarian Entrees

Bok Choy with Julienne Vegetables and a Sweet Chili Sauce
Traditional Eggplant Parmesan
Ratatouille with eggplant, squash, peppers and a spicy tomato sauce
California Lasagna with artichokes and wild mushrooms
Traditional Baked Ziti
Butternut Squash Ravioli with sage asiago cream sauce
Cheese Tortellini with pomodoro cream sauce
Vegan Five Bean Stew
Penne Pasta tossed in light tomato sauce

Sides

Starch

Roasted Tri-Color New Potatoes with parsley, dill, basil or garlic butter
Vermont Cheddar Grits
Garlic Mashed Potatoes
Loaded Mashed Potatoes mixed with shredded cheese and chopped green onions
Jasmine Rice
Long Grain Rice
Wild 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

Vegetables

Caramelized Onions and Broccoli
Green Beans and Toasted Almonds
Steamed Asparagus (seasonal)
Roasted Asparagus with garlic butter and fresh pepper (seasonal)
5-Spice Carrots
Grilled Patti Pan Vegetables
Spinach Mushroom Gratin
Honey Butter Carrots and Sugar Snap Peas
Spinach Sautéed in garlic olive oil
Roasted Zucchini and Butternut Squash
Fresh Corn-on-the-Cob with butter
Roasted Okra with traditional southern spices
Roasted Yams

Dessert Options

Assorted Fondant Petit Fours
Stanford ‘S’ Sugar Cookies with white and red sprinkles
Individual Mixed Fruit Tarts with seasonal berries and fruits
Freshly-baked Chocolate Chip, Snicker Doodle, Sugar and Oatmeal Raisin Cookies
Individual Crème Brulees
Milk Chocolate and White Chocolate-layered Mousse Cups
Individual Apple Crisps
NY-style Cheesecake Slice with a mixed berry compote
Individual Apple, Pumpkin, and Pecan Pies
Chocolate Layer Cake Slice
**Afternoon Refreshments**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit Basket (25 pieces)</td>
<td>35</td>
</tr>
<tr>
<td>Individual Fresh Fruit parfaits with vanilla greek yogurt and seasonal berries, and granola on the side (per person, minimum order of 12)</td>
<td>4</td>
</tr>
<tr>
<td>Individual Small Plates of sliced carrots, jicama, red bell peppers, celery and cherry tomatoes with a roasted red pepper hummus or ranch dressing (per person, minimum order of 12)</td>
<td>6</td>
</tr>
<tr>
<td>Individual Small Plates of sliced pepper jack and brie cheeses, marinated olives, dried mixed fruit and almonds (per person)</td>
<td>7</td>
</tr>
<tr>
<td>Family-style plates of sliced swiss and sharp cheddar cheeses, green olives, mixed nuts and apple slices (placed at each meeting table/each plate serves 10)</td>
<td>50</td>
</tr>
<tr>
<td>Pinwheel Aram Sandwiches, including sliced chicken with cranberry cream cheese, sliced turkey with chipotle-mayonnaise, and grilled eggplant with hummus (serves 25)</td>
<td>80</td>
</tr>
<tr>
<td>Assortment of KIND Snacks (per dozen)</td>
<td>18</td>
</tr>
<tr>
<td>Assortment of Granola Bars (per dozen)</td>
<td>18</td>
</tr>
<tr>
<td>Individual Bags of M&amp;Ms (per dozen)</td>
<td>20</td>
</tr>
<tr>
<td>Individual Bags of Peanut M&amp;Ms (per dozen)</td>
<td>20</td>
</tr>
<tr>
<td>Individual Organic Snack Packs with an assortment of Trail Mix, Yogurt Covered Pretzels, and Mixed Nuts (per dozen)</td>
<td>22</td>
</tr>
<tr>
<td>Individual Bags of Popcorn (per dozen)</td>
<td>20</td>
</tr>
<tr>
<td>Individual Bags of Kettle Chips (per dozen)</td>
<td>20</td>
</tr>
</tbody>
</table>
Sweets

Assorted Freshly-baked Cookies including Chocolate Chip, Shortbread, Snicker Doodle, Oatmeal Raisin and Chocolate Cheesecake (per dozen) ........................................... 18

Fudge Brownies (per dozen) .................................................. 20

Lemon Bars (per dozen) ......................................................... 22

Raspberry Bars (per dozen) ................................................... 22

Cheesecake Bars (per dozen) .................................................. 22

Coconut, Chocolate and Gram Cracker Wonderbars (per dozen) ...... 22

Chocolate Dipped Strawberries (per dozen) ......................... 25

Fondant Petit Fours (per dozen) .............................................. 28

French Macarons (per dozen) ................................................ 28

Individual Assorted Fruit Mousse Cups (per dozen) .................. 28

Red Velvet, Chocolate Chocolate, or Vanilla Bean Cupcakes (per dozen) ................................................................. 35

Whoopie Pies ..................................................................... 28

8" Round Cake .................................................................... 50

Half Sheet Cake .................................................................... 75

Full Sheet Cake ................................................................... 125
**Reception Platters a La Carte**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>25 Pieces (Approx 25 Servings)</th>
<th>50 Pieces (Approx 50 Servings)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudités Platter with Sun Dried Tomato Hummus &amp; Ranch Dressing</td>
<td>64</td>
<td>120</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches</td>
<td>100</td>
<td>200</td>
</tr>
<tr>
<td><strong>Gourmet Cheese Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes &amp; Water Crackers garnished with Dried Fruits</td>
<td>95</td>
<td>180</td>
</tr>
<tr>
<td><strong>Tea Sandwiches Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of Cucumber Salad (vg), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td><strong>Gourmet Grilled Sausage Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Three Selections of Sausage (Sweet, Polish, Spicy Italian) with Assorted Breads and Mustards</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td><strong>New Delhi Display</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Curry Lentil Dip, Raitha (yogurt cucumber mint), Cilantro Sweet Chili served with Pita Chips, Carrot &amp; Cucumber Sticks</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td><strong>Athens Display</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumber Feta Dip, White Bean Dip, Spinach Hummus and Pita Chips, Carrot &amp; Cucumber Sticks</td>
<td>80</td>
<td>150</td>
</tr>
<tr>
<td><strong>Mini Rosemary Brioche Sandwiches Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of Roasted Vegetable with Pesto Aioli (vg), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce</td>
<td>100</td>
<td>175</td>
</tr>
<tr>
<td><strong>Charcuterie Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with assorted dried fruit &amp; crackers</td>
<td>125</td>
<td>230</td>
</tr>
<tr>
<td><strong>Thai Chicken Satay Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Korean Beef Satay Platter</td>
<td>100</td>
<td>190</td>
</tr>
<tr>
<td><strong>Grilled Rosemary-lemon Chicken Skewers</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with Mixed Herb Aioli</td>
<td>100</td>
<td>190</td>
</tr>
<tr>
<td><strong>Grilled Shrimp Platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Chipotle Cilantro-lime Aioli</td>
<td>140</td>
<td>260</td>
</tr>
<tr>
<td><strong>Classic Shrimp Coctail Platter with Cocktail Sauce</strong></td>
<td>150</td>
<td>285</td>
</tr>
<tr>
<td><strong>Bowl of Kettle Corn</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Bowl of Parmesian Chili Flake Popcorn</strong></td>
<td>60</td>
<td></td>
</tr>
<tr>
<td><strong>Bowl of Popcorn</strong></td>
<td>40</td>
<td></td>
</tr>
<tr>
<td><strong>Turkey Meatballs</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with BBQ Dipping Sauce</td>
<td>100</td>
<td>190</td>
</tr>
<tr>
<td><strong>Buffalo Chicken Wings</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with bleu cheese and ranch</td>
<td>100</td>
<td>190</td>
</tr>
<tr>
<td><strong>Antipasto</strong></td>
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<td></td>
</tr>
</tbody>
</table>

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# Reception Menu

**Hors d’Oeuvre 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>8</td>
</tr>
<tr>
<td>Three Selections</td>
<td>10</td>
</tr>
<tr>
<td>Four Selections</td>
<td>14</td>
</tr>
<tr>
<td>Five Selections</td>
<td>18</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 with Chili Chipotle Salsa
- Thai Style Chicken Wing with Lemongrass-Mango Salsa
- Chicken Curry Puff

**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
- Mini Quiche
- Spicy Vegetarian Potstickers
- Vegetable Samosas
- Spinach and Feta Spanikopita
- Jalapeno Poppers

**Seafood**
- Shrimp Ceviche served with Wonton Chips & Cucumber Slices
- Shrimp and Daikon 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
- Teriyaki Glazed Grilled Salmon Skewers
- Mini Shrimp Spring Rolls with Asian Dipping Sauce
- Chili Ginger Prawns

**Beef**
- Mini Beef Empanadas
- Mini Cubed Chipotle Beef Brochettes
- Mini Marin Sun Farms Grass-Fed Hamburgers

**Lamb**
- Spicy Honey Glazed Lamb Rack Lollipops

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Passed Receptions

**Customized Menus available upon request
Requires Culinary Staff on site to plate hors d’Oeuvres ($45/hr – four hour minimum)
Requires Service Staff to serve hors d’Oeuvres ($35/hr – six hour minimum)

<table>
<thead>
<tr>
<th>Price Per Person</th>
<th>Three Selections Passed</th>
<th>Four Selections Passed</th>
<th>Five Selections Passed</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tr>
</tbody>
</table>

Chicken
- Sesame Cones with Teriyaki Chicken Salad
- Tandoori Chicken with Mango Chutney served on Cumin Bread

Beef
- Warm Beef with Melted Brie on Brioche Toast with Mango Chutney
- Korean Marinated Beef and Kimchi in a Cucumber Cup
- Rare Roasted Beef on Herbed Crostini with Horseradish Aioli

Seafood
- Sesame Seed-Crusted Ahi Tuna Medallion on a Crispy Wonton Cracker
- Asian Style Crab Salad served on a Belgian Endive
- Sesame Cones with Smoked Salmon Mousse
- Smoked Salmon Crepe Wedges
- Smoked Salmon Rolls with Cucumber and Thai Mint Basil
- Poached Prawn with Avocado Salsa served on Tortilla Crisp
- House Smoked Salmon on Brioche
- Seared Ahi Tuna and Mango Salsa on a Wonton Chip

Pork
- Pulled Pork on Jicama Wafers Drizzled with Asian BBQ Sauce
- Served Warm Crisp Pancetta Wrapped Shrimp with Tomato Pesto Dressing
- Served Warm Prosciutto Wrapped Chicken on Herb Focaccia
- Shaved Prosciutto with Vanilla-Fig Jam on Sourdough Point
- Prosciutto Wrapped Honeydew

Lamb
- Spicy Lamb with Mango Chutney on Turkish Breads

Vegetarian
- Sonoma Goat Cheese, Sundried Tomato and Tapenade Spread on Toasted Olive Bread
- Humboldt Fog Goat Cheese and Pumpkin Chili Jam on Toasted Walnut Bread
- Candy Stripe Beet and Goat Cheese Mousse on Herb Focaccia Point
- Goat Cheese, Tomato and Caramelized Onion Tart
- Herbed Goat Cheese on Brioche with Balsamic Roasted Pear
- Polenta Mozzarella Tomato Melts
- Arancini Rice Balls with Pesto Dip
- Mini Mushroom Vol au Vents
- Mini Leek and Potato Tartlettes
- Roasted Purple Potato with Goat Cheese
- Wild Mushroom Risotto Croquette
- Potato Aloo Balls
- Fig and Feta Tart
- Mini Ratatouille Tart