The Alumni Café Catering Menu

Alumni Café

(650) 725-9512 | thecafe.stanford.edu | alumni_catering@stanford.edu
Breakfast Packages (10 person minimum)
All Breakfast Buffet Packages include freshly-brewed Peet’s Coffee and Tea Service with sugar, sweetener and half & half. Decaf available upon request.

Faculty Breakfast ................................................................. $6.95/person
- Assorted freshly baked Bagels (Butter, Jellies, Plain and Light Cream Cheese)
- Seasonal Whole Fruit
- Complimentary Water Service

Healthy Start Breakfast ....................................................... $7.50/person
- Organic Granola with Raisins, served with 2% Milk
- Assorted Individual Yogurt
- Peeled Hard-boiled Eggs
- Seasonal Whole Fruit
- Freshly-squeezed Orange Juice
- Complimentary Water Service

Alumni Continental Breakfast .............................................. $8.95/person
- Assorted Freshly-baked Pastries (Muffins, Scones, Croissants, Danish)
- Seasonal Sliced Fruit Platter
- Hard-boiled Eggs
- Freshly-squeezed Orange Juice
- Complimentary Water Service

Hot Breakfast ................................................................. $18/person
- Scrambled Eggs, Cottage Fried Potatoes, Sausage or Bacon
- Diced Fruit Bowl
- Assorted Freshly-baked Scones
- Freshly-squeezed Orange Juice
- Complimentary Water Service

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In our efforts to sustain a seasonal menu, sometimes substitutions may be required. Price subject to change without notice.
BREACKFAST A LA CARTE & PLATTERS

Regular Size ............................................................................................................................................... $17/dozen
Mini Size ...................................................................................................................................................... $14/dozen

- **Muffins** – Assortment of Blueberry, Cranberry, Bran, Banana Nut, Double Chocolate
- **Freshly-baked Scones** – Assortment of Blueberry, Cranberry, Cinnamon
- **New York Style Bagels** – Assortment of Plain, Sesame Seed, Poppy Seed (Served Sliced with Butter, Jellies, Assorted Philadelphia Cream Cheese)
- **Danish Pastry** – Assortment of Raisin, Apple, Apricot, Cheese and Plain
- **Croissants** – Assortment of Almond, Chocolate-filled and Plain
- **Gourmet Tea Breads** – Assortment of Blueberry, Cranberry Walnut, Zucchini Pecan, Banana Walnut (not available in mini)
- **Assorted Individual Yogurt** ................................................................. $18/dozen
- **Peeled Hard-boiled Eggs** ......................................................... $15/dozen
- **Granola or Nutri-Grain Bars** .......................................................... $14/dozen
- **Fresh Seasonal Whole Fruit** ........................................................ $14/dozen
  (Assortment may include Apples, Bananas, Oranges & Clusters of Grapes)
- **Fresh Fruit Cup** ......................................................................................... $4.50
- **Fresh Seasonal Sliced Fruit Platter**
  Small (serves 25) ........................................................................ $80
  Large (serves 50) ................................................................................ $150
- **Fruit Parfait Cup** ..................................................................................... $3
  (Mixed Fresh Fruit, Yogurt & Granola)
- **Muesli Cup** ................................................................................................. $3.25
  (Apples and Berries)
- **Hot Oatmeal Cup** – served with brown sugar and 2% milk ..................... $4
- **Assortment of Fresh Donuts** ................................................................. $18/dozen

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Beverages

- Ice Water served in Beverage Dispenser ........................................... $1.00/pp
- Fruit Infused Spa Water ................................................................. $2.00/pp
- Single Push Pot of either Peet’s Regular Coffee, Decaf Coffee or Hot Water and Assortment of Numi Teas ........................................... $20 each
  Includes Creamers, Sugars and Stir Sticks (9 guests or less)
- Peet’s Regular Coffee and Assortment of Numi Teas ........................ $3.00/pp
  Includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Tea, Creamers, Sugars and Stir Sticks (Decaf Available Upon Request) (10 guests or more)
- Coffee Service (serves 12-16 cups each) .............................................. $33.00 / Tote to Go
  Regular or Decaffeinated Coffee, Creamers, Sugars and Stir Sticks
- Hot Water for Tea Service (serves 12-16 cups each) ............................ $33.00 / Tote to Go
  Assorted Herbal Numi Tea, Creamers, Sugars and Stir Sticks
- Sparkling Water ............................................................................. $1.50 each
- Bottled Spring Water ....................................................................... $1.50 each
- Regular and Diet Soda (Pepsi Products) ............................................ $1.50 each
- Regular and Diet Soda (Coke Products) ............................................ $1.75 each
- Juice Squeeze Sparkling Juices ....................................................... $2.00 each
- Individual Assorted Juices (Apple, Orange, Cranberry, V8) ............... $2.00 each
- Assorted Canned Pellegrino Juices (Grapefruit, Lemon, Blood Orange) ................................................ $2.00 each
- Freshly-squeezed Orange Juice ....................................................... $19/gal
- Iced Tea served in pitcher (8 guests or less) ....................................... $12/pitcher
- Iced Tea (9 guests or more) .............................................................. $2/pp
- Lemonade served in pitcher (8 guests or less) .................................... $12/pitcher
- Lemonade (9 guests or more) ........................................................... $2/pp
Lunch Menu

**From the Farm Salad Buffet Selections**  $14/person

Choose any two salads. Served with bottled water, bread and butter, fruit salad & freshly-baked cookies or dessert bars.

- **California Cobb** with grilled chicken breast, bacon, hard-boiled egg, avocado, cherry tomatoes, blue cheese & Champagne vinaigrette
- **Alumni Chicken Caesar** with grilled chicken breast, cherry tomatoes, croutons, Parmesan cheese & creamy Caesar dressing
- **Napa Valley Spinach** with hard-boiled egg, green apple, feta cheese, cranberries, pine nuts & raspberry dressing
- **Pasta Salad** with grilled chicken breast, pesto sauce, pine nuts, black olives, cherry tomatoes, artichoke hearts & mayonnaise
- **Garden Salad** with spring mix, carrots, cucumbers, cherry tomatoes, grapes & balsamic dressing
- **Asian Chicken Salad** with grilled chicken breast, wonton chips, peanuts, tofu, cherry tomatoes & sesame dressing
- **Greek Salad** with spring mix, cucumbers, feta cheese, dolma, hummus & oregano vinaigrette
- **Curried Chicken Salad** with romaine, cherry tomatoes, green apples, celery, cranberries, walnuts & balsamic dressing
- **Mandarin Orange Chicken Salad** with grilled chicken, chopped romaine & coleslaw, cherry tomatoes, mandarin oranges, toasted almonds, grapes, blue cheese, wonton chips & sesame dressing
- **Nicoise Salad** with spring mix, tuna salad, hard-boiled eggs, green beans, potatoes, cherry tomatoes, black olives, lemon wedges & balsamic dressing
- **Tomatoes, Mozzarella & Basil Salad** with wild spring mix, mozzarella cheese, cherry tomatoes, pesto sauce, fresh basil, pine nuts & balsamic dressing

**+ Add Specialty Items**

- Grilled Chicken Breast  $2/person
- Grilled Tri-Tip  $3/person
- Grilled Tofu  $2/person
- Potato Salad  $2/person
- Pasta Salad  $2/person
- Bag of Chips  $1/person
- Brown Bag Lunch Service  $5/person

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Lunch Buffets

Gourmet Sandwich Buffet Selections .......................................................... $12.50/person
Includes Caesar, Green or Pasta Salad, Assorted Cookies or Dessert Bars, Soda & Bottled Water

Select three from below:

- **Chicken Breast with Pesto & Provolone**
  Assorted bread, chicken breast, provolone, pesto sauce, lettuce & tomatoes

- **Turkey & Avocado**
  Assorted bread, roast turkey, cheddar, lettuce, tomatoes & avocados

- **Ham & Brie**
  Assorted bread, sliced ham, Brie, lettuce & tomatoes

- **Roast Beef & Swiss**
  Assorted bread, roast beef, Swiss cheese, lettuce & tomatoes

- **Tuna Salad and Provolone**
  Assorted bread, tuna salad, provolone, lettuce & tomatoes

- **Turkey with Cranberry Sauce & Brie**
  Assorted bread, sliced turkey, Brie, lettuce, tomatoes & cranberry sauce

- **Egg Salad & Provolone**
  Assorted bread, egg salad, provolone, lettuce & tomatoes

- **Vegetarian with Fontina**
  Assorted bread, hummus, roasted bell peppers, avocado, fontina cheese, lettuce & tomatoes

+ Add Specialty Items

- **Bag of Chips** .............................................. $1/person
- **Dill Pickle Spears** ................................. $1/person
- **Assorted Cookies** ................................. $2/person
- **Assorted Dessert Bars** .................. $3/person
- **Brown Bag Lunch Service**.............. $5/person
Panini Sandwich Buffet .......................................................... $13.00/person
Includes Caesar, Green or Pasta Salad, Assorted Cookies or Dessert Bars, Soda & Water Service

Select three from below:

- **Beef Tri-Tip with Pepper Jack**
  Assorted bread, lettuce, tomatoes, beef tri-tip & pepper jack cheese

- **Pesto Grilled Chicken with Fresh Mozzarella & Sundried Tomatoes**
  Ciabatta, lettuce, chicken breast, pesto sauce, sundried tomatoes & mozzarella cheese

- **Grilled Portobello Mushroom & Zucchini**
  Assorted bread, lettuce, tomatoes, grilled marinated portobello mushroom, eggplant, zucchini & fontina cheese

- **California Cheesesteak Sandwich**
  Baguette, lettuce, tomatoes, roast beef, sautéed onion & Jack cheese

- **Turkey & Avocado Club**
  Croissant, lettuce, tomatoes, turkey, avocados & bacon

- **Hero Sandwich**
  Baguette, turkey, ham, bacon, lettuce, tomatoes, pickles, pepperoncini & chipotle aioli

+ **Add Specialty Items**
  - Bag of Chips ......................... $1/person
  - Dill Pickle Spears .................... $1/person
  - Assorted Cookies .................... $2/person
  - Assorted Dessert Bars .............. $3/person
  - Brown Bag Lunch Service .......... $5/person

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The Wraps ................................................. $13.50/person
Includes Caesar, Green or Pasta Salad, Assorted Cookies or Dessert Bars, Soda & Bottled Water

Select three from below:

- **Chicken Wrap**
  Grilled chicken breast with Brie, pear, cream cheese spread & spinach

- **Beef Wrap**
  Beef with cucumber, tomato, feta & yogurt dill sauce

- **Turkey Wrap**
  Turkey with hummus, roasted peppers, feta & spinach

- **Vegetarian Wrap**
  Vegetarian with grilled marinated eggplant, portobello mushrooms, zucchini, roasted peppers & fontina cheese

- **Garlic Naan Wrap**
  Grilled chicken breast, creamy Caesar dressing, Parmesan cheese & chopped romaine

+ **Add Specialty Items**
  - Bag of Chips .......................... $1/person
  - Dill Pickle Spears .................. $1/person
  - Assorted Cookies .................. $2/person
  - Assorted Dessert Bars .......... $3/person
  - Brown Bag Lunch Service ....... $5/person

Alumni Daily Hot Entrée Specials .............................................. $18/person
Please call for our daily hot menu

- Protein
- Two Sides
- One Salad
- Bread and Butter
- Dessert
- Drinks

+ **Add Specialty Items**
  - Bag of Chips .......................... $1/person
  - Dill Pickle Spears .................. $1/person
  - Assorted Cookies .................. $2/person
  - Assorted Dessert Bars .......... $3/person

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Afternoon Breaks (Minimum order of 10)
All Afternoon Breaks include Coffee and Tea Service & Water Service

Cookie Break Service ........................................... $8.50/person
  - Selection of Freshly-baked Cookies & Dessert Bars
  - Assorted Soda

Afternoon Tea ...................................................... $12/person
  - Selection of Tea Sandwiches (Ham & Brie, Egg Salad, Herb Cream Cheese with Cucumber)
  - Individual Assorted Chips
  - Assorted Cookies
  - Assorted Soda

Healthy Break ..................................................... $15/person
  - Seasonal Diced Fruit
  - Mini turkey and vegetable brioche sandwiches
  - Vegetable crudité with ranch dressing

A LA CARTE SNACKS
  - Assorted Italian Biscotti .................................. $1.50/each
  - Granola Bars .................................................. $1.50/each
  - Roasted Peanuts .............................................. $1.50/each
  - Freshly-baked Cookies .................................... $2/each
  - Chips ............................................................. $2/each
  - Pretzels ......................................................... $1.50/each
  - Brownies, Lemon Bars, Pecan Bars ..................... $3/each
  - Fresh Fruit Tartlets ......................................... $3.25/each
  - Sabra Hummus and Pretzel Chips (snack size) ....... $3.50/each

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Reception Platters

- **Local Mini Seasonal Whole Fruit Basket**
  Small (serves 25) / Large (serves 50) ................................................................. $40 / $75

- **Vegetable Crudité Platter**
  Served with roasted pepper hummus
  Small (serves 25) / Large (serves 50) ................................................................. $55 / $100

- **Vegetable Crudité Platter**
  Served with ranch dipping sauce
  Small (serves 25) / Large (serves 50) ................................................................. $50 / $90

- **Grilled Vegetable Platter**
  Small (serves 25) / Large (serves 50) ................................................................. $75 / $145

- **Fresh Seasonal Sliced Fruit Platter**
  Small (serves 25) / Large (serves 50) ................................................................. $80 / $150

- **Domestic Cheese Platter**
  Served with baguette & crackers
  Small (serves 25) / Large (serves 50) ................................................................. $75 / $145

- **Assorted Dip Platter, Artichoke Dip, Sundried Tomato Dip & Tapenade**
  Served with breadsticks
  Small (serves 25) / Large (serves 50) ................................................................. $50 / $95

- **Bruschetta Platter, Crostini**
  Served with house-made bowl of tomatoes, garlic, basil & olive oil
  Small (serves 25) / Large (serves 50) ................................................................. $75 / $145

- **Tea Sandwiches Platter**
  Selection of cucumber salad, egg salad & smoked salmon with Philadelphia cream cheese
  Small (serves 25) / Large (serves 50) ................................................................. $75 / $145

- **Middle-Eastern Platter**
  Includes feta, olives, hummus, pita chips, white bean dip & baba ghanoush
  Small (serves 25) / Large (serves 50) ................................................................. $75 / $145

- **Herbed Spinach Dip**
  Served with baguette
  Small (serves 25) / Large (serves 50) ................................................................. $50 / $90

- **Assorted Sushi (2 pieces per person)**
  Small (serves 25) / Large (serves 50) ................................................................. $145/$ 200

- **Chilled Prawns with Cocktail Dipping Sauce**
  Small (serves 25) / Large (serves 50) ................................................................. $125 /$180

- **Antipasto Platter**
  Includes grilled portobello mushrooms, red bell peppers, zucchini, eggplant,
  fresh mozzarella, provolone, olives, cherry tomatoes, marinated artichokes & pita bread
  Small (serves 25) / Large (serves 50) ................................................................. $125 /$180
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Bing Pre-Concert Dinner. .......................................................... $23/person
Please call for our daily hot menu

- Protein
- Two sides
- One Salad
- Dessert – Carrot Cake or New York Cheesecake
- Drinks – Sparkling Water, Assorted Brewed Tea and Soda
- Includes: White Wine, Red Wine or Craft Beer

Delivery Schedule and Order Minimums

- Alumni building orders – 5 person minimum
  All outside orders – 10 person minimum and $80 minimum
- 4 business days required for all orders.
  Your order will arrive with everything you need, including disposable plates, utensils, tablecloths and napkins.
- We request a 4 business day notice for all catering orders. Processing fees may be assessed for new orders or changes made 2 business days prior to your event day. Payment method must be provided prior to event to guarantee your order. Please inquire about accepted payment methods and charges. Orders for Monday must be submitted no later than the Wednesday prior.

Catering Hours
Breakfast delivered from: 7:30am – 10:00am
Lunch delivered from: 11:00am – 1:00pm
Delivery times: 7:30am – 4:30pm
(Off-hours delivery: $75.00)

Contact Info
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