Catering At LKSC

650.725.6883 | catering.stanford.edu | cateringatlksc@stanford.edu
Breakfast Buffet Packages

All Breakfast Buffets include Coffee and Tea Service and Fruit Infused Spa Water

Starbucks Coffee – Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas, Hot Cocoa, Sugar, Sweeteners, and Creamers

The Li Ka Shing Continental Breakfast  $16.00

Assortment of Fresh-baked Croissants, Scones and Muffins
NY-style Bagels served sliced with Butter, Jellies, Assorted Cream Cheeses
Hard Boiled Eggs
Seasonal Diced Fruit
Whole Bananas
Freshly-squeezed Orange Juice

Healthy Beginnings  $19.00

Organic Granola and Vanilla Yogurt with Dried Fruit Selection including Raisins, Apricots, Cranberries and 2% Milk

European-style Breakfast Platter:
Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Cucumber, Gruyere Cheese and Assorted Philly Cream Cheeses
Whole Bananas
Seasonal Diced Fruit
Freshly-squeezed Orange Juice

The Palo Alto Hot Breakfast  $22.00

Assortment of Individual Frittatas
Country Potatoes with Peppers and Onions
Hickory Smoked Bacon
Bagels served sliced with Butter, Jellies, Assorted Cream Cheeses
Assortment of Fresh-baked Croissants, Scones and Muffins
Seasonal Diced Fruit
Freshly-squeezed Orange Juice

Add Smoked Salmon Platter for $5/pp
À La Carte Hot and Gourmet Options

Breakfast Burritos ........................................... $6/each
   Assortment of Bacon, Potato, Egg and Cheese and Mixed Vegetables with Monterey Jack Cheese

Hot Egg and Cheese Breakfast Sandwiches .................. $5/each
   Assortment of Bacon, Potato, Egg and Cheese and Mixed Vegetables with Monterey Jack Cheese

Frittata ......................................................... $60/dozen
   Choice of Ham with Cheese or Spinach Zucchini, 2 inch GF

NEW Loaded Tater Tots .......................................... $5/pp
   Served with Cheese Sauce and Choice of Sausage, Bacon or Impossible Sausage GF
   Minimum 10 guests

European-Style Breakfast Platter ....................... $125/$250
   Hot Smoked Salmon, Assortment of Mini Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Cucumber, Gruyere Cheese and Assorted Cream Cheeses

Lox and Bagel Breakfast Platter ......................... $125/$250
   Cold Smoked Salmon, Assortment of Mini Plain, Sesame Seed and Poppy Seed Bagels, Diced Hard Boiled Egg, Capers, Tomatoes, Cucumber, Gruyere Cheese and Assorted Cream Cheeses

Whole Fruit .................................................... $18/dz

Individual Yogurts ........................................... $2.25/ea

Individual Greek Yogurts ................................... $2.50/ea

Assortment of Kashi and Nature Valley Granola Bars .... $24/dz

Peeled Hard Boiled Eggs ..................................... $24/dz

Fresh Seasonal Diced Fruit Salad ........................... $5/pp

Organic Granola with Yogurt, Assortment of Fresh Fruit and Milk ................................................... $7.50/pp

Pastry Selections

Regular Size .................................................... $24

Bite Size Mini’s ................................................ $18

Muffins – Assortment of Blueberry, Bran, Banana Nut, Lemon Poppy Seed and Pumpkin

Freshly-baked Scones – Assortment of Blueberry, Cranberry and Chocolate Cherry

New York-style Bagels – Assortment of Plain, Sesame Seed, Poppy Seed, Whole Wheat and Raisin

Served sliced with Butter, Jellies, Assorted Cream Cheese

Danish Pastry – Assortment of Raisin, Apple, Apricot, Cheese and Plain

Croissants – Assortment of Almond, Chocolate-filled and Plain

Gourmet Tea Breads (not available in mini)

Catering At LKSC
Salads and Sandwiches

**Classic Sandwich Buffet** $19.00
- Three Sandwich Selections
- Mixed Greens Salad with Balsamic Vinaigrette
- Chef’s Choice of Two Hearty Farmer’s Market Salads
- Double Fudge Brownies
- Lemon Bars
- Fruit Infused Spa Water

**Classic Sandwich Boxed Lunch** $20.00
- One of your three Sandwich Selections
- Bag of Chips
- Whole Fruit
- Chocolate Chip Cookie
- Bottled Water

**Gourmet Farmers Market Buffet** $24.50
- Any three Salads
- Grilled Rosemary Chicken Platter with assorted chutney and mustard
- Artisan Breads with butter
- Choice of any one dessert selection
- Fruit Infused Spa Water

**Salad Bento To-Go Box**

Select One Salad Option
- Choose from Chicken $20, Beef $24, Salmon $26 or Vegetarian $20 protein

All Bento Boxes Include
- Grape Bunches
- Sliced Strawberries
- Mini Chocolate Chip Cookie
- Mini Macaroon

**Each Additional Sandwich or Salad Choice is $5/pp**

*Ask us about additional offerings that can be packaged individually for your guests!
### Salad Options

- **Tabbouleh Salad** - Bulgur Wheat with Chopped Cucumber, Cherry Tomatoes, Fresh Herbs and a Spiced Orange Dressing  
  VGN

- **Mushroom Ravioli Salad** - with Chopped Spinach, Tom Basil Leaves, Tomato and Olives  
  VGN

- **Greek Barley Salad** - with Cherry Tomatoes, Cucumber, Kalamata Olives, Slivered Red Onions and Feta Cheese

- **Mixed Greens Salad** - (leafy) with Cherry Tomatoes, Shredded Carrots and Sliced Cucumbers  
  VGN GF

- **Classic Caesar Salad** - (leafy) with Shaved Parmesan and House-made Garlic Croutons

- **Mâche, Endive and Red Oak Lettuce Salad** - (leafy) with Oranges and Blue Cheese  
  GF

- **Butter Lettuce Salad** - (leafy) with Grapefruit, Jicama, Orange Segments, Shaved Fennel and Cilantro Vinaigrette  
  VGN GF

- **Sonoma Baby Spinach Salad** - (leafy) with sliced Mushrooms, diced Hard Boiled Egg, Crispy Bacon, Slivered Red Onions with a Red Wine Vinaigrette  
  GF

- **Shredded Brussels Sprouts and Kale Salad** - (leafy) tossed with Crisp Apple, chunks of Gorgonzola and Candied Walnuts tossed with a Honey and Lemon Dressing  
  GF

- **Roasted Beet and Carrot Salad** - with Orange Tarragon Wine Dressing  
  VGN GF

### Sandwich Options

- **Shaved Turkey Breast, Avocado, Tomato, Green Leaf Lettuce, Provolone Cheese, Herbed Cream Cheese on Sliced Whole Wheat**

- **Roast Beef with Caramelized Onion, Spring Mix, Sliced Tomatoes on Sliced Sourdough**

- **Turkey and Swiss Cheese with Herbed Lemon Aioli on Foccacia**

- **California Club with Smoked Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce and Tomato on Sliced Sourdough**

- **Grilled Chicken, Fresh Mozzarella and Tapenade on a French Roll**

- **Tuna Salad with Butter Lettuce on a light, crispy Croissant**

- **Tomato, Fresh Mozzarella and Olive Tapenade on Foccacia**

- **Cucumber, Tomato, Avocado and Pea Shoots on Sliced Whole Wheat**  
  VGN

- **Zhatar Eggplant, Roasted Bell Peppers and Roasted Bell Pepper Hummus on Foccacia**  
  VGN

- **Roasted Portabella Mushroom with Arugula and Pesto on Foccacia**  
  VGN

- **Tuscan Sandwich with Black Forest Ham, Prosciutto, Salami, Provolone, Baby Spinach, Sliced Apple, Lemon Aioli on Italian Baguette**

- **Lemon-Dill Chicken Salad Sandwich with Cranberries, Celery, Red Onion, Mayo, Butter Lettuce on Artisan Peasant Bun**

- **Chicken Salad Wrap with Gluten-Free Ranch, Parsley, Capers, Lemon Juice, Organic Spring Mix, Toasted Almonds on a Gluten-Free Tortilla**  
  GF

- **Banh Mi Sandwich with Gardein Meatless Strips, Pickled Daikon, Carrots, Peashoots, Cilantro and Jalapeno**  
  VGN

- **Chickpea Salad Sandwich with Spiced Vegan Mayo, Carrots, Peashoots, Tomato on a Country Italian Bun**  
  VGN

- **Grilled Chicken, Fresh Mozzarella and Tapenade on a French Roll**

- **Tuna Salad with Butter Lettuce on a light, crispy Croissant**

- **Tomato, Fresh Mozzarella and Olive Tapenade on Foccacia**

- **Cucumber, Tomato, Avocado and Pea Shoots on Sliced Whole Wheat**  
  VGN

- **Zhatar Eggplant, Roasted Bell Peppers and Roasted Bell Pepper Hummus on Foccacia**  
  VGN

- **Roasted Portabella Mushroom with Arugula and Pesto on Foccacia**  
  VGN

- **Tuscan Sandwich with Black Forest Ham, Prosciutto, Salami, Provolone, Baby Spinach, Sliced Apple, Lemon Aioli on Italian Baguette**

- **Lemon-Dill Chicken Salad Sandwich with Cranberries, Celery, Red Onion, Mayo, Butter Lettuce on Artisan Peasant Bun**

- **Chicken Salad Wrap with Gluten-Free Ranch, Parsley, Capers, Lemon Juice, Organic Spring Mix, Toasted Almonds on a Gluten-Free Tortilla**  
  GF

- **Banh Mi Sandwich with Gardein Meatless Strips, Pickled Daikon, Carrots, Peashoots, Cilantro and Jalapeno**  
  VGN

- **Chickpea Salad Sandwich with Spiced Vegan Mayo, Carrots, Peashoots, Tomato on a Country Italian Bun**  
  VGN

- **Roasted Portabella Mushroom with Arugula and Pesto on Foccacia**  
  VGN

- **Tuscan Sandwich with Black Forest Ham, Prosciutto, Salami, Provolone, Baby Spinach, Sliced Apple, Lemon Aioli on Italian Baguette**

- **Lemon-Dill Chicken Salad Sandwich with Cranberries, Celery, Red Onion, Mayo, Butter Lettuce on Artisan Peasant Bun**

- **Chicken Salad Wrap with Gluten-Free Ranch, Parsley, Capers, Lemon Juice, Organic Spring Mix, Toasted Almonds on a Gluten-Free Tortilla**  
  GF

- **Banh Mi Sandwich with Gardein Meatless Strips, Pickled Daikon, Carrots, Peashoots, Cilantro and Jalapeno**  
  VGN

- **Chickpea Salad Sandwich with Spiced Vegan Mayo, Carrots, Peashoots, Tomato on a Country Italian Bun**  
  VGN
Classic Hot Buffet Menus

*Classic and Gourmet Buffets include Artisan Bread, Fruit-Infused Spa Water and your selection of one Leafy Salad, two Sides and one Dessert.*

**Price Per Person**

12 person minimum

Classic Buffet

One Poultry Entrée and One Vegetarian Entrée

$28

Gourmet Buffet

One Beef, Lamb or Seafood Entrée and One Vegetarian Entrée

$34

*Additional Chicken or Vegetarian selection $6 per person
Additional Beef, Lamb or Seafood selection $8 per person (for entire guests count).*

Poultry Entrées

Chicken Picatta with Grilled Lemons and Capers *contains dairy*

Kung Pao Chicken with Sauteed Vegetables and Peanuts** *GF contains nuts*

Chicken Cacciatore in Rich Tomato and Mushroom Sauce

Rosemary Lemon Chicken *GF*

Grilled Chicken Paillard with Hazelnut Romesco Sauce *contains nuts*

Grilled Chicken Breast with Shallots and White Wine Sauce *GF*

Chicken Parmesan with Marinara *contains dairy*

Mary’s Organic Caribbean Jerk Chicken with Creamy Cilantro-Lime Sauce *GF*

Beef Entrées

Red Wine Braised Short Ribs with Caramelized Sweet Onions** *GF*

Beef Bourguignon** *GF*

Grilled Flank Steak with Green Peppercorn Sauce *GF*

Strip Loin Steak with Wild Mushroom Sauce *GF*

Seared Tri-Tip with Chipotle and Garlic *GF*

Stir Fried Beef, Cabbage, and Broccoli with Chili Peppers, Gluten-Free Soy Sauce, Ginger, Onions, Garlic and Thai Basil *GF*

Port Braised Brisket with Charred Pickled Pear Onions and Roasted Cherry Tomatoes *GF*

Lamb Entrées

Boneless Leg of Lamb with Au Jus** *GF*

Lamb Rib Chops with Seven Spices *GF*

**Available only for groups of 20 or more**
### Seafood Entrées

- **Sesame and Ginger Glazed Salmon with Charred Pineapple, Jicama and Snap Peas** **GF**
- **Egg and Chive Coated Seasonal White Fish with Lemon Leek Sauce** **GF**
- **Grilled Salmon with Mango-Cucumber Salsa** **GF (seasonal)**
- **Grilled Salmon with Pineapple-Cilantro Salsa** **GF (seasonal)**
- **Grilled Salmon with Roasted Garlic Fennel Sauce, Shaved Baby Fennel and Heirloom Tomatoes**
- **Miso Glazed Cod with Ginger Dashi Broth, Shiitake and Charred Scallions** **NEW**
- **Grilled Mahi Mahi with Charmoula Sauce** **GF**

### Vegetarian Entrées

- **Classic Three Cheese Macaroni** **V**
- **Classic Eggplant Parmesan** **V**
- **California Lasagna with Artichokes and Wild Mushrooms** **V**
- **Sun Dried Tomato Polenta Cakes with Portobello Mushrooms and Goat Cheese** **V GF**
- **Wild Mushroom Ravioli with a Crème Fraîche Cream Sauce, Shaved Parmesan and Herbs** **V**
- **Butternut Squash Ravioli with a Sage Asiago Cream Sauce** **V**
- **Israeli Cous Cous with Swiss Chard, Turnips and Butternut Penne Pasta with Wilted Kale, Curried Cauliflower, Capers, Toasted Walnuts with Garlic-Saffron Butter** **V GF**

### Vegan Entrées

- **Bok Choy with Julienne Vegetables and a Sweet Chili Sauce** **VGN GF**
- **Ratatouille with Eggplant, Squash, Peppers and Spicy Tomato Sauce** **VGN GF**
- **Five Bean Stew** **VGN GF**
- **Penne Pasta Tossed in a Light Tomato Sauce with Assorted Vegetables** **VGN**
- **Grilled Eggplant with Garlic and Ginger Sauce** **VGN GF**
- **Cashew Curry, Corn, Parsnip, Mushrooms and Onions** **VGN GF**
- **French Lentils with Spinach, Roasted Corn, Peppers** **VGN GF**
- **Beyond Meat Chili** **VGN GF**
- **Madras Curried Vegetable Ragout, Tofu with Coconut and Lentils** **VGN GF**
- **Gigante Beans, Swiss Chard and Tomato** **VGN GF**
- **Impossible Meatloaf, Roasted Cherry Tomato and Garlic Chutney** **VGN GF**
- **Quinoa Mushroom and Chard Stew** **VGN GF**
- **Vegetable and Chick Pea Tagine** **VGN**
- **Eggplant Stuffed with Roasted Vegetables, Tofu, Pinenuts and Basil** **VGN contains nuts**
- **Stuffed Roasted Peppers filled with Impossible Crumble, Squash, Rice and Basil** **VGN GF**
- **Israeli Cous Cous with Swiss Chard, Turnips and Butternut Squash** **VGN**

### Plant Based Entrées

- **Vindaloo with Peas and Potatoes** **GF**
- **Japanese Eggplant with Sechuan Sauce** **V**
- **Fajitas with Onions and Peppers** **V**
- **Braised Yukon Potato in Thai Yellow Curry** **VGN GF**
- **Chinese Stir Fry with Broccoli and Ginger Mushroom Chili Sauce** **VGN GF**
- **Three Bean Chili** **VGN GF**
- **Singapore Noodles with Baby Bok Choy** **VGN GF**
- **Korean Bulgogi Sauce with Mushroom and Onion** **VGN GF**
- **Teriyaki and Vegetables** **VGN GF**

**NEW** Available only for groups of 20 or more
**Plant Based Proteins**

- Grilled Tofu
- Gardein Chicken Strips
- Gardein Beef Strips
- Tempeh
- Soyryo
- Impossible Ground Beef
- Beyond Meat Crumble

**Hot Sides**

- Seasonal Roasted Vegetable Medley  **VGN GF**
- Green Beans & Almonds  **VGN GF**
- Honey Roasted Carrots
- Grilled Asparagus with Mixed Gourmet Mushrooms  **VGN GF (seasonal)**
- Wild Rice Pilaf  **VGN GF**
- Steamed Jasmine Rice  **VGN GF**
- Roasted Fingerling Potatoes  **VGN GF**
- Classic Mashed Potatoes*  **V contains dairy**
- Lemon Orzo Pasta
- Brown Rice with Toasted Quinoa and Roasted Crimini Mushrooms  **NEW**
- Roasted Okimana Sweet Potatoes, Herbed Cauliflower  **VGN GF**  **NEW**
- Charred Brussells Sprouts with Carrots, Balsamic Drizzle  **VGN GF**  **NEW**

**Dessert Selections**

- Small Cannoli and Cream Puffs
- Traditional Carrot Cake
- Crème Brûlée Tarts
- Triple Chocolate Mousse Cake  **GF**
- Strawberry Shortcake  **(seasonal)**
- Mixed Fruit Tart  **(seasonal)**
- Individual Apple, Cherry, Chocolate Cream, Lemon Meringue or Pumpkin Tarts
- NY Cheesecake with Fresh Raspberry Sauce
- Assortment of Cookies and Brownies
- Assorted of Mini Cheesecake Bites and Mini French Beignets filled with a Berry Jam
- Bread Pudding Bars with Raisins

Add an Additional Dessert to your order, $5/pp
Desserts are processed in a facility that may contain nuts.

**Available only for groups of 20 or more**
### Sweets

<table>
<thead>
<tr>
<th>Description</th>
<th>Price Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Whole Fruit</td>
<td>$18</td>
</tr>
<tr>
<td>Freshly-baked Cookie from Pacific Cookie Company</td>
<td>$24</td>
</tr>
<tr>
<td>Double Fudge Chocolate Brownies</td>
<td>$24</td>
</tr>
<tr>
<td>Lemon, Raspberry or Wonder Bars</td>
<td>$24</td>
</tr>
<tr>
<td>Truffles and Raspberry Shortbread Cookies</td>
<td>$24</td>
</tr>
<tr>
<td>Chocolate-dipped Strawberries <em>(seasonal)</em></td>
<td>$30</td>
</tr>
<tr>
<td>Assorted Petit Fours</td>
<td>$28</td>
</tr>
<tr>
<td>Assortment of KIND and Clif bars</td>
<td>$28</td>
</tr>
<tr>
<td>Organic Sunridge Farms Snack Packs</td>
<td>$22</td>
</tr>
<tr>
<td>Assorted Individual Bags of Chocolate-Covered Pretzels, Mixed Nuts, Yogurt-Covered Raisins, and Trail Mix</td>
<td></td>
</tr>
<tr>
<td>M&amp;Ms, Wasabi Peas, Pretzels or Mixed Nuts</td>
<td>$3/PP</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>$3.50/ea</td>
</tr>
</tbody>
</table>

### Break Packages

**Break Packages include Fruit-Infused Spa Water**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Tooth</td>
<td>$10</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit Salad</td>
<td></td>
</tr>
<tr>
<td>Assorted Freshly-baked Cookies to include Chocolate Chip &amp; Oatmeal Raisin</td>
<td></td>
</tr>
<tr>
<td>Assorted Dessert Bars to include Brownies and Raspberry Bars</td>
<td></td>
</tr>
<tr>
<td>Yogurt-covered Pretzels</td>
<td></td>
</tr>
<tr>
<td>Chocolate-covered Raisins</td>
<td></td>
</tr>
<tr>
<td>Salty Sweet</td>
<td>$10</td>
</tr>
<tr>
<td>Assorted Freshly-baked Cookies to include Chocolate Chip &amp; Oatmeal Raisin</td>
<td></td>
</tr>
<tr>
<td>Salty Pretzel Twists</td>
<td></td>
</tr>
<tr>
<td>Chocolate-covered Raisins</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips with Homemade Pico de Gallo Salsa</td>
<td></td>
</tr>
<tr>
<td>Pita Points with Roasted Red Bell Pepper Hummus</td>
<td></td>
</tr>
</tbody>
</table>
Hors d’Oeuvre Buffets

Selections served in Chafing Dishes & Platters

<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>$16</td>
</tr>
</tbody>
</table>

**Each additional selection is $4/pp**

*estimated 2 pieces per item per person

Poultry
- Chili Lime Chicken Kebabs with a Minty Yogurt Drizzle
- Thai Chicken Sliders with Sweet Chili Sauce and Cilantro Carrot Slaw
- Thai-style Chicken Wings with Lemongrass-Mango Salsa
- "Deviled Egg" with Smoked Paprika, Kempie Mayo and Bacon Bits
- Teriyaki Chicken Skewers with Sesame and GF Soy Sauce
- Duck Potstickers with Hoisen Sauce
- Peking Duck Spring Rolls with Plum Sauce

Vegetarian
- Vegetable Empanadas
- Asiago Risotto Croquettes with a Roasted Tomato Dip
- Falafels with Cucumber Tahini
- Truffled Mac and Cheese Bites
- Spicy Vegetarian Potstickers
- Mini Caprese Skewers with Balsamic Vinaigrette Drizzle
- Melon Prosciutto Skewers with Basil and Cherry Mozzarella (seasonal)
- Vegetable Samosas
- Spinach and Feta Spanakopita
- Mini Mushroom Vol au Vents
- Thai Vegetable Curry in Phyllo Cups
- Fresh Vegetable Summer Rolls
- Stuffed Mushroom with Quinoa Tabbouleh

Seafood
- Fresh Thai Shrimp Summer Roll
- Crab Cakes with Spicy Remoulade
- Teriyaki Glazed Grilled Salmon Skewers
- Chili Ginger Prawns
- Mini Scallops and Bacon Bites

Beef
- Beef and Cilantro Empanadas
- Petit Philly Cheesesteak Buns
- Mini Cubed Chipotle Beef Brochettes
- Mini Beef Wellwentons
- Brisket Sliders with Dill Pickle, Onion-Poppy Seed Slaw on a Pepper Bun

Lamb
- Lamb Meatballs with Romesco Sauce
- Spicy Honey Glazed Lamb Rack
- Lollipops

Pork
- Antipasto Kebab with Sundried Tomatoes, Ham and Tortellini
- BBQ Pork Buns
## Reception Platters à la Carte

<table>
<thead>
<tr>
<th>Name</th>
<th>Price Per 25 or 50 Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chef’s Pulled Pork Sliders Spread</strong></td>
<td>$120/$200</td>
</tr>
<tr>
<td>Ancho Marinated Pulled Pork Sliders, Granny Smith Apple Slaw with Red Cabbage, Red Onion, Lime and Cilantro on a Brioche Bun</td>
<td></td>
</tr>
<tr>
<td><strong>Mediterranean Mezze Platter</strong></td>
<td>$85/$160</td>
</tr>
<tr>
<td>Cucumber Spears, Colmas, Pita, Tabbouli, Olives &amp; Feta, Grilled Artichoke with Baba Ganoush, Lemon-Paprika Labneh, Pickled Peppers</td>
<td><img src="https://example.com" alt="V" /></td>
</tr>
<tr>
<td><strong>Vegetable Flat Bread Pizzetas</strong></td>
<td>$85/$160</td>
</tr>
<tr>
<td>Assortment of Pesto, Asiago and Squash, Mushrooms and Carrots</td>
<td><img src="https://example.com" alt="V" /></td>
</tr>
<tr>
<td><strong>Vegetable Crudités Platter with Sun Dried Tomato Hummus</strong></td>
<td>$95/$150</td>
</tr>
<tr>
<td><strong>Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches</strong></td>
<td><img src="https://example.com" alt="V" /> GF</td>
</tr>
<tr>
<td><strong>Gourmet Cheese Platter</strong></td>
<td>$110/$200</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><img src="https://example.com" alt="V" /></td>
</tr>
<tr>
<td><strong>Athens Display</strong></td>
<td>$95/$165</td>
</tr>
<tr>
<td>Cucumber Feta Dip, White Bean Dip. Spinach Hummus served with Pita Chips, Carrots and Cucumber Sticks</td>
<td><img src="https://example.com" alt="V" /></td>
</tr>
<tr>
<td><strong>Mini Rosemary Brioche Sandwiches Platter</strong></td>
<td>$120/$200</td>
</tr>
<tr>
<td>Selection of Roasted Vegetable with Pesto Aioli, Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce</td>
<td><img src="https://example.com" alt="V" /></td>
</tr>
<tr>
<td><strong>Antipasto Platter</strong></td>
<td>$130/$210</td>
</tr>
<tr>
<td>Salami, Soppressata, Capicola, Buffalo Mozzarella, Grilled Portobello Mushrooms, Hearts of Palm, Artichoke Hearts, Mixed Cured Olives, Cherry Peppers, Sliced Baguette and Bread Sticks</td>
<td><img src="https://example.com" alt="V" /></td>
</tr>
<tr>
<td><strong>Thai Chicken Satay or Grilled Rosemary Lemon Chicken Skewers Platter</strong></td>
<td>$105/$195</td>
</tr>
<tr>
<td><strong>Korean Beef Satay or Grilled Shrimp with Chipotle Cilantro Lime Aioli Platter</strong></td>
<td>$130/$215</td>
</tr>
<tr>
<td><strong>Grilled Vegetable Platter</strong></td>
<td>$100/$200</td>
</tr>
<tr>
<td>Grilled Naan Bread, Green Goddess Dressing, Mixed Crudité and an Assortment of Grilled Vegetables</td>
<td><img src="https://example.com" alt="NEW" /></td>
</tr>
</tbody>
</table>

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**Catering At LKSC**
## Action Stations

### Street Taco Bar

<table>
<thead>
<tr>
<th>Description</th>
<th>Price (Price Per Person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Grilled Chicken, Carne Asada, and Vegetable Street Tacos</td>
<td><strong>$22</strong></td>
</tr>
<tr>
<td>Served on 4&quot; corn tortillas or 6&quot; flour tortillas</td>
<td></td>
</tr>
<tr>
<td>Served with Black or Pinto Beans and Mexican Rice</td>
<td></td>
</tr>
<tr>
<td>Guests can choose from an assortment of accompaniments to include;</td>
<td></td>
</tr>
<tr>
<td>Onions and Cilantro, Cojita Cheese, Pico de Gallo, Guacamole, and Corn Tortilla Chips</td>
<td></td>
</tr>
</tbody>
</table>

### Beef and Tofu Pho Bar

<table>
<thead>
<tr>
<th>Description</th>
<th>Price (Price Per Person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thinly Sliced Beef and Beef Broth</td>
<td><strong>$20</strong></td>
</tr>
<tr>
<td>Tofu and Vegetable Broth</td>
<td></td>
</tr>
<tr>
<td>Rice Noodles</td>
<td></td>
</tr>
<tr>
<td>Guests can choose from an assortment of accompaniments to include;</td>
<td></td>
</tr>
<tr>
<td>Bean Sprouts, Green Onions, Cilantro, Thai Basil, Hoisin Sauce, Jalapeño and Sriracha</td>
<td></td>
</tr>
</tbody>
</table>

### Dim Sum Station

<table>
<thead>
<tr>
<th>Description</th>
<th>Price (Price Per Person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Array of Favorites Served from Bamboo Steam Baskets to Include:</td>
<td><strong>$28</strong></td>
</tr>
<tr>
<td>BBQ Pork Buns</td>
<td></td>
</tr>
<tr>
<td>Shrimp Shoi Mai</td>
<td></td>
</tr>
<tr>
<td>Vegetarian and Chicken Potstickers</td>
<td></td>
</tr>
<tr>
<td>Fresh Vegetarian Spring Rolls</td>
<td></td>
</tr>
<tr>
<td>Asian Ramen Salad</td>
<td></td>
</tr>
<tr>
<td>Sauces: Sweet Chili Lime, Siracha Aioli, Sesame Chili Soy</td>
<td></td>
</tr>
</tbody>
</table>

### Mediterranean Station

<table>
<thead>
<tr>
<th>Description</th>
<th>Price (Price Per Person)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow Roasted Leg of Lamb</td>
<td><strong>$28</strong></td>
</tr>
<tr>
<td>Cilantro-Lemon Grilled Chicken</td>
<td></td>
</tr>
<tr>
<td>Falafel</td>
<td></td>
</tr>
<tr>
<td>Rolled in a Warm Pita and drizzled with Cucumber Mint Raita</td>
<td></td>
</tr>
<tr>
<td>Served with Couscous Salad, Marinated Olives, Baba Ganoush, Tablouleh and Hummus</td>
<td></td>
</tr>
</tbody>
</table>

(25) person minimum

All "Action Stations" require a minimum of (2) Event Chefs, charged separately from per person package cost. Set-up and service details will be based on event requirements.
Beverages a la Carte

Cold Beverages

Fruit-Infused Spa Water ............................................. $2.00/pp
Freshly-squeezed Orange Juice .................................... $3.00/pp
Lemonade Service ................................................... $3.00/pp
Freshly-brewed Iced Tea Service .................................. $3.00/pp
Individual 12oz Assorted Coca-Cola products ................. $2.50/ea
Individual 10oz Izze Sparkling Juices ......................... $2.75/ea
Individual 12oz Sparkling Mineral Water ................. $2.50/ea
Individual 12oz Bottled Spring Water ....................... $2.50/ea
Add flavored syrups to your lemonade or iced-tea bar .... $1.00/pp
(classic, peach and raspberry)

Hot Beverages

Coffee & Tea Service ............................................... $4.00/pp
Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Non-Dairy Alternatives and Creamers

Hot Cocoa with Marshmallows ................................... $5.00/pp

Beverage Packages

Meeting Beverages .................................................. $4.75/pp
Fruit Infused Spa Water Service
Individual 12oz Assorted Sodas
Coffee & Tea Service
Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Non-Dairy Alternatives and Creamers

All-Day Coffee Service ............................................ $7.00/pp
Refreshed throughout the event, available only for full guest count
Fruit Infused Spa Water Service
Coffee & Tea Service
Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners, Non-Dairy Alternatives and Creamers

Catering At LKSC