



CATERING AT LKSC



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From the Farm. For the Farm. **R&DE.**
HOUSING • DINING • **HOSPITALITY** • CONFERENCES



Breakfast Buffet Packages

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

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

The Li Ka Shing Continental Breakfast \$13/pp

Assorted Fresh-baked Scones & Muffins

NY-style Bagels served Sliced with Butter, Jellies, Assorted Philly Cream Cheeses

Seasonal Diced Fruit

Whole Bananas

Freshly-squeezed Orange Juice

Healthy Beginnings \$17/pp

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

Assorted Fresh-baked Muffins

European-style Breakfast Platter:

Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses

Whole Bananas

Seasonal Diced Fruit

Freshly-squeezed Orange Juice

The Palo Alto Hot Breakfast \$19/pp

Assortment of Individual Frittatas

Country Potatoes with Peppers and Onions

Smoked Hickory Bacon and Breakfast Sausage Links

NY-style Bagels served Sliced with Butter, Jellies, Assorted Philly Cream Cheeses

Seasonal Diced Fruit

Freshly-squeezed Orange Juice

Pastry Selections

Regular Size \$18/dz

Bite Size Mini's \$12/dz

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 Philly 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)

Assortment of Blueberry, Cranberry Walnut, Zucchini Pecan, Pumpkin (seasonal), Banana Walnut

Cinnamon Twists

Apple and Cherry Turnovers

Whole Fruit \$17/dz

Individual Yogurts \$24/dz

Individual Greek Yogurts \$28/dz

Granola Bars \$24/dz

Peeled Hard Boiled Eggs \$24/dz

Fresh Seasonal Diced Fruit Salad \$4/pp

Organic Granola w/Yogurt, Assortment of Dried Fruits and Milk \$5/pp

Hot Egg and Cheese Breakfast Sandwiches \$60/dz

Assortment of Egg, Bacon, Cheese, Egg, Tomato and Avocado on an English Muffin

European-Style Breakfast Platter

Hot Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Sliced Ham, Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses

\$110/ serves 25pp

\$190/ serves 50pp

Lox and Bagel Breakfast Platter

Cold Smoked Salmon, Assortment of Plain, Sesame Seed and Poppy Seed Bagels, Diced Hard Boiled Egg, Capers Tomatoes, Gruyere Cheese and Assorted Philly Cream Cheeses

\$110/ serves 25pp

\$190/ serves 50pp





Salads and Sandwiches

Classic Sandwich Buffet

\$16/pp

Includes any Three Sandwich Selections, Mixed Greens Salad with Balsamic Vinaigrette, Chef's Choice of Two Hearty Farmer's Market Salads, Double Fudge Brownies & Raspberry Bars and Fruit Infused Spa Water.

Classic Sandwich Boxed Lunch

\$18/pp

Includes One of your Three Sandwich Selections, Bag of Chips, Whole Fruit, Chocolate Chip Cookie and Bottled Water

Gourmet Farmers Market Buffet

\$25/pp

Includes any Three Salads, Grilled Rosemary Chicken Platter & Roasted Tri Tip Platter with assorted chutney and mustard, Artisan Breads with butter, choice of any one dessert selection and Fruit Infused Spa Water.

Sandwich Options

Grilled Chicken, Fresh Mozzarella and Tapenade on Focaccia

Bacon, Lettuce, Avocado and Tomato on Sliced Sourdough

Portabella Mushroom with Avocado, Alfalfa Sprout and Garlic-Parsley Aioli on Focaccia (vg)

Chicken Salad with Butter Lettuce on Focaccia

Turkey and Swiss Cheese with Herbed Lemon Aioli on Focaccia

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

Roast Turkey with Pepper Jack Cheese & Avocado on Focaccia

Roast Beef with Grain Mustard Rosemary Aioli, Lettuce and Tomato on Five Grain Sliced Bread

Ham and Cheese with Dijon Mustard on Five Grain Sliced Bread

Tuna Salad with Butter Lettuce on Sliced Whole Wheat

Tomato, Fresh Mozzarella and Olive Tapenade on Focaccia (vg)

Cucumber, Tomato, Avocado and Pea Shoots on Sliced Whole Wheat (vegan)

Zhatar Eggplant, Roasted Bell Peppers and Roasted Bell Pepper Hummus on Focaccia (vegan)

Roasted Portabella Mushroom with Provolone, Arugula and Pesto on Focaccia (vegan)

-Each Additional Sandwich Choice is \$5/pp

Salad Options

Kale Salad

with Butternut Squash, Golden Raisins, Toasted Sunflower Seeds, Pine Nuts, Dried Cranberries and Crumbled Blue Cheese (gluten-free)

Minted Quinoa Salad

with Toasted Almonds, Dried Fruit and Orange Blossom Dressing (vegan, gluten-free)

Greek Barley Salad

with Cherry Tomatoes, Cucumber, Kalamata Olives, Slivered Red Onions and Feta Cheese

Mixed Greens Salad

with Cherry Tomatoes, Shredded Carrots and Sliced Cucumbers (vegan, gluten-free)

Classic Caesar Salad

with Shaved Parmesan and House-made Garlic Croutons

Mâche, Endive and Red Oak Lettuce Salad

with Oranges and Blue Cheese (gluten-free)

Butter Lettuce Salad

with Grapefruit, Jicama, Orange Segments, Shaved Fennel and Cilantro Vinaigrette (vegan and gluten free)

Arugula Salad

with Roasted Red Peppers, White Beans and Red Onion with Red Wine Vinaigrette (vegan and gluten free)

Sonoma Baby Spinach Salad

with Olives, Cherry Tomatoes and Grain Mustard Balsamic Dressing (vegan and gluten free)

Tangy Jicama and Mango Salad

with Coconut Milk, Lime Juice and Mint (vegan and gluten free)

Shredded Raw Beet and Carrots Salad

with Orange Tarragon Wine Dressing (vegan and gluten free)

Greek Salad

with Cucumbers, Kalamata Olives, Tomatoes, Feta Cheese and Red Onion

Grilled Portobello Mushrooms Salad

with Goat Cheese (gluten free)

Asparagus Platter

with Coarse Salt, Parmesan and Lemon Vinaigrette (vegan)

Classic Potato Egg Salad (gluten free)

Rainbow Pasta Salad

with Olives, Capers, Onions, Arugula and Golden Balsamic Vinaigrette (vegan)

Classic Bread Salad

with Black Olive Tapenade tossed with Capers, Tomatoes, Basil and Mozzarella

Soba Noodle Miso Salad

with Julienne Vegetables (vegan)

Fresh Seasonal Fruit Salad

(vegan and gluten free)

-Add another Salad \$5/pp



Classic Hot Buffet Menus

Classic Buffet

\$22/pp

Includes one poultry, one vegetarian entrée, one salad, two sides, artisan bread, one dessert selection and fruit-infused spa water

Gourmet Buffet

\$27/pp

Includes one beef, lamb* or seafood* entrée, one vegetarian entrée, one salad, two sides, artisan bread, one dessert selection and fruit-infused spa water*

**specialty menu items are subject to seasonal pricing*

Poultry Selections

Chicken Picatta with Grilled Lemons and Capers

Kung Pao Chicken with Sauteed Vegetables and Peanuts

Chicken Cacciatore in Rich Tomato and Mushroom Sauce

Rosemary Lemon Chicken *(gluten free)*

Tangerine Chicken with Honey and Chipotle Glaze *(gluten free)*

Grilled Chicken Breast with Shallots and White Wine Sauce *(gluten free)*

Chicken Parmesan with Marinara

Red Thai Chicken Curry with Diced Butternut Squash

Mango and Rum-glazed Chicken with Tropical Salsa *(gluten free)*

Beef Selections

Moroccan Braised Beef

Beef Bourguignon

Grilled Flank Steak with Green Peppercorn Sauce *(gluten free)*

Strip Loin Steak with Wild Mushroom Sauce *(gluten free)*

Seared Tri Tip with Chipotle and Garlic *(gluten free)*

Lamb Selections

Boneless Leg of Lamb with Au Jus *(gluten free)*

Lamb Rib Chops with 7 Spices *(gluten free)*



Seafood Selections

Olive Oil and Aromatics Poached Salmon
(gluten free)

Egg and Chive Coated Seasonal White Fish with
Lemon Leek Sauce *(gluten free)*

**Grilled Salmon with Mango-Cucumber Salsa
(seasonal pricing) (gluten free)*

**Grilled Salmon with Pineapple-cilantro Salsa
(seasonal pricing) (gluten free)*

Vegetarian Selections

Quinoa Mushroom and Chard Stew
(vegan, gluten free)

Vegetable and Chick Pea Tagine (vegan)

Classic Three Cheese Macaroni

Herbed Cous Cous Pilaf

Classic Eggplant Parmesan

Stuffed Roasted Peppers filled with Eggplant,
Squash, Rice and Basil (vegan, gluten free)

California Lasagna with Artichokes and Wild
Mushrooms

Sun Dried Tomato Polenta Cakes with Portobello
Mushrooms and Goat Cheese (gluten free)

Classic Baked Ziti

Butternut Squash Ravioli with a Sage Asiago
Cream Sauce

Israeli Cous Cous with Swiss Chard, Turnips and
Butternut Squash (vegan)

Five Bean Vegan Stew (vegan, gluten free)

Side Options

Seasonal Roasted Vegetable Medley

Green Beans & Almonds

Honey Roasted Carrots

Grilled Asparagus

Wild Rice Pilaf

Steamed Jasmine Rice

Roasted Fingerling Potatoes

Classic Mashed Potatoes

Dessert Selections

Seasonal Fruit Cobbler

Crème Brulee Tarts

Triple Chocolate Mousse Cake

Strawberry Shortcake (seasonal)

Mixed Fruit Tart (seasonal)

*Individual Apple, Cherry, Chocolate Cream, Lemon
Meringue or Pumpkin Pies*

NY Cheesecake with Fresh Raspberry Sauce

-Add an Additional Dessert to Your Order, \$5 pp





Sweets

Seasonal Whole Fruit	\$17/dz
Freshly-baked Cookies from Pacific Cookie Company	\$19/dz
Double Fudge Chocolate Brownies	\$19/dz
Lemon, Raspberry or Wonder Bars	\$20/dz
Chocolate-dipped Strawberries <i>(seasonal)</i>	\$24/dz
Assorted Petit Fours	\$28/dz
Organic Sunridge Farms Snack Packs <i>Assorted Individual Bags of Chocolate-Covered Pretzels Mixed Nuts, Yogurt-Covered Raisins, and Trail Mix</i>	\$22/dz
M&M, Wasabi Peas, Pretzels or Mixed Nuts	\$3/pp
Cupcakes	\$3.50 each

Break Packages

Sweet Tooth	\$8/pp
Minty Diced Fruit Salad Kabobs	
Assorted Freshly-baked Cookies to include Chocolate Chip & Oatmeal Raisin	
Assorted Dessert Bars to include Brownies and Raspberry Bars	
Yogurt Covered Pretzels	
Chocolate Covered Raisins	
Salty Sweet	\$9/pp
Pretzels	
Mixed Nuts	
Yogurt Covered Raisins	
Tortilla Chips with Homemade Pico Di Gallo Salsa	
Pita Points with Roasted Red Bell Pepper Hummus	

Hors d'oeuvre Buffets

Selections served in Chafing Dishes & Platters

One Selection	\$6/pp
Two Selections	\$9/pp
Three Selections	\$12/pp
Four Selections	\$15/pp
Five Selections	\$18/pp

**estimated 2 pieces per item per person*

Chicken

Thai Chicken Sliders with Sweet Chili Sauce and Cilantro Carrot Slaw

Chicken Taquitos with Tomatillo Salsa

Panko Chicken with Plum Dipping Sauce

Chicken Quesadilla with Chili Chipotle Salsa

Thai-style Chicken Wing with Lemongrass-Mango Salsa *(gluten Free)*

Vegetarian

Mini Asparagus and Gruyere Quiche

Mini Quiche

Spicy Vegetarian Potstickers

Vegetable Samosas

Spinach and Feta Spanikopita

Mini Mushroom Vol au Vents

Jalapeno Poppers

Seafood

Fresh Thai Shrimp Summer Roll

Smoked Salmon Pinwheel

Crispy Asian Rock Shrimp Spring Roll with Plum Sauce

Crab Cakes with Spicy Remoulade

Teriyaki-glazed Grilled Salmon Skewers

Chili Ginger Prawns

Beef

Beef and Cilantro Empanadas

Petit Philly Cheesesteak Buns

Mini Cubed Chipotle Beef Brochettes

Mini Beef Wellingtons

Lamb

Spicy Honey-glazed Lamb Rack Lollipops

Pork

BBQ Pork Buns





Reception Platters à la Carte

	25 People	50 People
Vegetable Crudités Platter with Sun Dried Tomato Hummus	\$95	\$135
Fresh Seasonal Sliced Fruit Platter with Mixed Berries and Grape Bunches	\$100	\$200
Gourmet Cheese Platter <i>Local and Sustainable Cheeses with Humboldt Fog, Point Reyes Bleu and Grapes with NY Flat Breads, Sliced Baguettes & Water Crackers garnished with Dried Fruits</i>	\$100	\$190
Tea Sandwiches Platter <i>Selection of Cucumber Salad (vg), Egg Salad, Chicken Salad and Smoked Salmon with Cream Cheese</i>	\$85	\$160
Athens Display <i>Cucumber Feta Dip, White Bean Dip, Spinach Hummus served with Pita Chips, Carrot & Cucumber Sticks</i>	\$85	\$160
Mini Rosemary Brioche Sandwiches Platter <i>Selection of Roasted Vegetable with Pesto Aioli (vg), Roasted Turkey with Tomato Chutney, Classic Chicken Salad with Lettuce</i>	\$110	\$190
Antipasto Platter <i>Salami, Sopressata, Capicola, Buffalo Mozzarella, Grilled Portobello Mushrooms, Hearts of Palm, Artichoke Hearts, Mixed Cured Olives, Cherry Peppers, Sliced Baguette and Bread Sticks</i>	\$125	\$205
Thai Chicken Satay or Grilled Rosemary Lemon Chicken Skewers Platter	\$100	\$190
Korean Beef Satay or Grilled Shrimp with Chipotle Cilantro Lime Aioli Platter	\$125	\$210



Beverage Packages

Meeting Beverages \$4.75/pp

Fruit Infused Spa Water Service

Individual 12oz Assorted Sodas (Pepsi products) or Assorted Sparkling Juices

Coffee & Tea Service

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

Beverages a la Carte

Cold Beverages

Fruit Infused Spa Water \$1.50/pp

Fresh-squeezed Orange Juice \$3.00/pp

Lemonade Service \$3.00/pp

Freshly-brewed Iced Tea Service \$3.00/pp

Individual 12oz Assorted Pepsi products \$2.50 each

Individual 12oz Assorted Coca-Cola products \$2.50 each

Individual 10oz Juice Squeeze Sparkling Juices \$2.75 each

Individual 12oz Sparkling Mineral Water \$2.25 each

Individual 12oz Bottled Spring Water \$2.25 each

Individual 10oz Assorted Juices \$3.75 each

Apple, Cranberry, Orange

Hot Beverages

Coffee & Tea Service \$3.25/pp

Starbucks Coffee Service includes Regular and Decaffeinated Coffee, Hot Water with Assorted Herbal Teas & Hot Cocoa Served with Regular Sugar, Sweeteners and Creamers

Specialty Spiced Hot Apple Cider \$3.50/pp



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