



USD CATERING Menu

USD Catering

Hospitality Services
University of San Diego
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WELCOME TO USD CATERING

USD Catering invites you to experience our signature hospitality, exquisite cuisine, and unparalleled service for your next campus event. USD Catering is proud to be the exclusive caterer for the university community and its guests. When you keep your business “on the hill” the revenue generated goes back to the university and helps subsidize costs for USD students.

Whether you’re planning a seated corporate dinner, department meeting, full day conference, themed student lunch, or a fundraising gala, we offer professional services that match your taste and budget. USD Catering provides service at all indoor and outdoor locations throughout USD. Contact us today to learn more about our menus and services

The University of San Diego was built on the core values of knowledge, community, ethical conduct, and compassionate service. These values are prevalent throughout the University including USD Catering. We have a deep understanding of skilled service and fine food. Like our beautiful and green campus, we strive to make every USD Catering event outstanding while still being environmentally friendly. Through the integration of the University’s values and our dedicated team of chefs, managers and staff, excellence is ingrained in our food, services and culture.

QUALITY

Along with the flavorful side of our food, freshness and sustainability are key ingredients to the dining experience. Our ingredients are thoughtfully procured to create quality meals for our clients.

SERVICE

Our culinary staff's execution revolves around caring preparation, punctual presentation, and gracious service. The staff's learning is ongoing, as they receive continuous training from the Culinary Institute of America which further enriches their passion for edible creations.

OUR GREEN PHILOSOPHY

USD Catering exercises sustainable practices to the best of its ability in all facets of operations. Through supporting and sourcing local farmers and artisans we provide the community with a green approach to catering. We take pride in the fact that we provide an eating experience that is delectable for the guests and desirable for the earth.

We can develop a green menu meant to suit you and your event. Customizations such as free-range poultry, grass-fed beef or pork, wild-caught seafood, and organic produce are available. There are many options for other products to be sourced locally, organic and/or sustainable.

Reusable china is available for coffee or tea in order to avoid sending excess packaging to the waste stream. USD Catering does not stop being green once the food has been served, our sustainability efforts continue through the cleanup of your event. Pre and post consumer food scraps are composted.

SUCCESSFUL CATERING PLANNING

It is important to allow yourself plenty of time to plan for and create your event. To arrange an appointment with catering, or for assistance in general, please contact us. We encourage you to come with ideas about your function and we will work with you to support your planning any way possible.

FACILITY RESERVATIONS

The first step in planning your event is to select and reserve a space. USD facilities can be scheduled through EMS (Event Scheduling) for on campus groups. External groups should contact USD Catering at (619) 260-8811. The following facilities can be reserved by calling their offices directly:

· Degheri Alumni Center	(619) 260-4534
· Hahn University Center	(619) 260-7574
· Joan B. Kroc Institute for Peace & Justice	(619) 260-7808
· Mother Rosalie Hill Hall	(619) 260-7915

CATERING ORDERS

Once you have reserved your event space, contact USD Catering at (619) 260-8811 as soon as possible. Internal groups may submit a request form via meetatusd.com > Catering.

USD Catering will continue to accept new orders until we reach the limit of our service capabilities. Our coordinators monitor the number of events accepted for each day in order to ensure that we provide the quality food and level of service our clients require. Your menu should be confirmed a minimum of 14 business days prior to your event.

MENU

Your selections may be made from our various menu options. If you prefer choices outside of this menu we will work with you to make your ideas a reality. Customization is always available. However, some restrictions may apply because of the location and/or size of your group.

Our buffets and food stations are all priced per meal durations:

· Breakfast Buffet	2 Hours
· Lunch Buffet	2 Hours
· Coffee Break	1.5 Hours
· Reception Stations	1.5 Hours
· Dinner Buffet	2 Hours

Should your event exceed the standard time please discuss with your catering consultant to secure additional services. Additional charges will be headed to the final billing.

SERVICE OPTIONS

We offer an array of serviceware options for your event.

· Paper	Complimentary
· Plastic	\$1.75 Per Person
· Upgraded Bamboo	\$1.75 Per Person (Requires a minimum of 3 weeks lead time.)
· Tray Pass	\$240.00 Per Server for Every Item Selected
· China	\$3.50 Per Person Plus Additional Fees*

*If China Service is required, outside of the KIPJ or the UC buildings, there will be a fee of \$300 in order to staff and prepare accordingly.

STAFFING

Any necessary staffing required to support your experiential event will be charged at a rate of \$30/hour. Final bill will reflect actual labor worked.

BAR SERVICES

All campus events with alcoholic beverages must be processed through USD Catering. Bar service is a minimum of 90 minutes with one bartender per 100 guests and a bartender fee of \$175 per bartender. Any time over 90 minutes will be billed accordingly and will be reflected on final bill. If you would like to add an additional bartender for your event we would be happy to accommodate your request. View complete [alcohol procedures](#) online.

ALLERGIES | SPECIAL MEALS | DIETARY RESTRICTIONS

Gluten-free, lactose-free, Kosher, Halal, vegetarian, vegan, and any other special dietary meal can be provided upon request. Additional fees may apply.

GUEST COUNT | GUARANTEE

We require a final count three business days before the event (not including the day of the event). An earlier guarantee of five business days is required for groups over 100 or with special menus. You will be financially responsible for 100 percent of your final guarantee, or the actual number of guests served, whichever is greater. If a guarantee is not provided, your last estimate becomes your guarantee. Last minute guest count changes may result in additional charges. If your guest count increases less than three days before your event, we may not be able to increase the quantity of every menu item, but we will serve an appropriate substitution. We prepare food for 5% above the guarantee for buffets only. For groups over 100, and for orders occurring on weekends, holidays, or during finals, there may be additional charges for labor and services. Final bill will reflect actual cost. Orders placed less than 3 business days prior to the event date are subject to a \$75 late order fee. Menu items may be substituted to accommodate late orders.

FURNISHINGS AND RENTAL EQUIPMENT

We can assist you with the rental of belly bars, canopies, umbrellas, tents, stages, lighting, cocktail tables, specialty linen, floral arrangements etc. We will coordinate all rental needs for your convenience. Note: pop-up tents are not included and will be charged separately should your event be outdoors and coverage is needed. Equipment and décor may not be taken from the event. Missing equipment will be automatically billed to the client hosting the event.

Please clarify table and chair requirements with the appropriate facility when reserving your space. USD Catering does not supply tables and chairs.

DELIVERY AND PICK UP

The appropriate attendants are scheduled to clean up each event based on the time specified on the event sheet / duration of meals. If a client asks USD Catering to come back later than the scheduled event end time, there will be an additional fee of \$40 per hour for every hour that staff is required for late pick up. The event location must be unlocked and available at least 45 minutes prior to the event starting time as shown on your order. For groups over 100, and for orders occurring on weekends, holidays and during finals, there may be additional charges for labor and service.

LEFTOVERS

Due to regulations by the Health Department and in alignment with catering industry standards, any food not consumed at the event may not be removed, except by USD Catering staff.

SUBSTITUTIONS

USD Catering purchases products from outside vendors. Should a vendor fail to deliver an order in a timely manner, we reserve the right to substitute a comparable menu item.

BILLING

As a service to our customers, USD Catering handles all billing. When ordering, on-campus groups will need to provide all of the information necessary for the internal charge system. If we do not have the information ten business days prior, it may be necessary to cancel the food order for your event.

On-campus department/groups using a Workday code, that are being reimbursed by an outside group, are not entitled to the campus discount and are subject to service charge and state sales tax.

Off-campus groups will be billed (including CA state sales tax) to the billing address provided by the client. A 50% deposit is required (14 business days in advance) to confirm the contract and your event. The remaining balance is due by the day of the event, failure to pay in full on the date of the event subjects the event to cancellation.

A taxable service charge of 20% will be added to all catering for non-USD groups.

CANCELLATIONS

There is no charge for cancellations made at least five working days prior to your event, a 50% charge for cancellations made three working days prior to your event, and a 100% charge for cancellations made less than 72 hours prior to your event.

Information subject to change.



MORNING

THE BAKER'S CORNER

Delivered fresh daily from the ovens of local bakeries. Served with assorted Jellies, Jam, Butter and Cream Cheese (Light and Regular). Minimum order of one dozen per item. **Priced per dozen**, unless otherwise noted.

Mini Muffins* VGT	28.00
Choice of One Flavor Per Dozen: Banana Nut (<u>Contains Walnuts</u>), Blueberry, Bran, Double Chocolate	
Gluten-Free Muffins No Minimum	3.50 Each
Double Chocolate, Lemon Streusel	
Mini Plain Bagels*	28.00
Mini Assorted Danishes*	33.00
Apple, Blueberry, Cheese, Cherry	
Mini Cinnamon Rolls* 12 Rolls	30.00
Mini Assorted Croissants*	30.00
Blueberry, Chocolate, Custard Cream Raisin Roll	
Mini Assorted Scones*	30.00
Blueberry, Chocolate Chunk, Orange Cranberry	
Apple Turnovers	33.00
Tea Bread One Sliced Loaf Serves 12	36.00
Banana Nut, Marble, Lemon Poppy Seed, Marble, Zucchini	
Petite Tea Bread Assortment Minimum 35	35.00
Banana, Espresso Chocolate, Lemon, Orange Cranberry, Pumpkin	
Cinnamon Crumb Coffee Cake	36.00
Medium Croissant Pretzels 11 Pieces	36.00
All Natural	

*Full size pastries are available – ask your Catering Consultant for more information.

FRESH FRUIT

Based upon seasonal availability. Minimum order of ten per item unless otherwise noted.

Seasonal Fresh Sliced Fruit Platter v	5.00 / Person
Cantaloupe, Citrus, Grapes, Honeydew and Pineapple	
Tropical Fruit Platter v	7.00 / Person
Whole Fruit v	2.50 / Person
Apples, Bananas, Oranges or Seasonal	
Seasonal Mixed Berry Bowl v	
Small – Serves 10	55.00 Bowl
Large – Serves 25	138.00 Bowl

COLD SPECIALTIES

Low-Fat Yogurt VGT, GF	2.50 / Person
Strawberry Banana Yogurt Parfait VGT	6.00 / Person
Hard-Boiled Eggs VGT, GF	1.50 / Person
Individual Cold Cereals with Milk VGT	4.50 / Person
Cliff Bars and Kind Bars	3.50 / Person



BREAKFAST À LA CARTE

Build Your Own Yogurt Parfait Station 15-Person Minimum

10.00 / Person

Choice of One: Plain, Vanilla or Strawberry Low-Fat Greek Yogurt

Toppings Include: Seasonal Berries, Homemade Granola, Honey and Strawberry Puree **VGT**

Smoked Salmon Platter 10-Person Minimum

12.50 / Person

Thin Slices of Smoked Salmon served with Cream Cheese, Diced Red Tomato, Sweet Red Onion, Chopped Hard-Boiled Eggs, Capers and Lemon Wedges, accompanied by Bagels

Quiche Minimum Order of One Quiche – Serves 8

6.00 / Person

Farm Fresh Eggs and Savory Filling baked in a Light, Flaky Crust

Choice of:

- Applewood Smoked Bacon and Gruyere Cheese
- Prosciutto, Basil, Sundried Tomatoes and Pecorino Cheese
- Wild Mushrooms and Baby Spinach **VGT**
- Smoked Salmon, Asparagus Tips and Boursin Cheese

Caramelized French Toast **VGT** Serves 12

45.00

French Toast baked with Brown Sugar and Butter to form a Sticky Cinnamon Roll Casserole

Breakfast Sandwiches Choice of One Flavor Per Dozen

8.50 / Person

Choice of One of Each: Egg, Cheese, Protein and Bread

- Scrambled Egg or Egg Whites
- American, Cheddar or Swiss
- Bacon, Ham or Turkey Sausage
- Croissant, English Muffin or Plain Bagel

Southwest Breakfast Burrito **VGT**

7.50 / Person

Egg, Peppers, Onion, Tomatoes, Cheddar and Flour Tortillas served with Salsa

Hot Oatmeal **VGT**

6.50 / Person



BREAKFAST BUFFETS

The following buffet options include Coffee, Decaffeinated Coffee and a selection of Teas.
Water service is not included.
10-Person Minimum.

Continental Breakfast vGT

12.50 / Person

Chef's Daily Selection of Breakfast Breads, Fruit and Pastries with Jam and Butter

Healthy Continental Breakfast

14.50 / Person

Strawberry Banana Yogurt Parfaits, Fruit Platter, Chef's Selection of Breakfast Breads, and Chilled Hard-Boiled Eggs with Salt and Pepper

European Breakfast

17.50 / Person

Croissants, Sliced Baguettes, Sliced Ham, Salami, Turkey, Brie, Sliced Swiss and Cheddar, Chilled Hard-Boiled Eggs with Salt and Pepper, and Grapes

Hearty California Breakfast

25.00 / Person

Assorted selection of Fresh Pastries with Jam and Butter, Scrambled Eggs, Thick-Cut French Toast with Maple Syrup, Applewood Smoked Bacon, Pork Sausage Links, Breakfast Potatoes, Sliced Fresh Fruit and Orange Juice



AFTERNOON

ON THE MOVE: PACKED LUNCHES

Our gourmet “On the Move” selections are a fresh take on the traditional brown bagged lunch. Each lunch comes with a sandwich, bag of chips, piece of seasonal whole fruit, a cookie and a bottle of water. Condiments are also provided.

Selections may be presented as platters (platter requires a 10-person minimum) for your group. Sandwiches can be prepared on gluten-free bread upon request.

All sandwiches can be served on your choice of bread: Whole Wheat, Ciabatta, Flour Tortilla, Baguette or Classic White.

Choice of three boxed lunch meals from our selections below, priced per guest. Minimum order of 10.

Classic Sandwiches 14.50 / Person

Choice of Bread with Lettuce and Tomato

- Turkey and Provolone
- Ham and Swiss
- Roast Beef and Cheddar
- Tuna Salad
- Traditional Chicken Salad
- Vine-ripe Tomato, Fresh Mozzarella and Pesto VGT

Signature Sandwiches 16.50 / Person

- Roasted Seasonal Vegetables, Avocado and Hummus V
- Smoked Country Ham, Swiss Cheese, Caramelized Onion, Baby Arugula, Aioli and Olive Oil
- Chicken Caesar Wrap
- Roast Beef Sandwich, Fontina Cheese, Caramelized Onion, Baby Arugula, Mustard Aioli
- Chermoula Shrimp Wrap, Sweet Peppers, Onions, Garlic, Tahini Cream
- Roasted Pesto Chicken, Sundried Tomatoes, Mozzarella Cheese, Arugula and Pesto Aioli
- Roasted Turkey Club, Applewood Smoked Bacon, Avocado, Cheddar Cheese, Sliced Tomato, Lettuce and Herb Aioli

SALADS

Classic VGT, GF 10.00 / Person

Baby Greens, Tomatoes, Cucumber, Carrot Threads, Shallot Vinaigrette

Caesar 12.50 / Person

Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Caesar Dressing

Caprese VGT 14.50 / Person

Heirloom Tomato, Burrata Cheese, Mixed Greens and Pesto Drizzle

Lebanese VGT 14.75 / Person

Mixed Greens, Pita Triangles, Hummus, Tabbouleh, Feta, Olives and Herb Vinaigrette

Pacific Rim VGT 15.50 / Person

Chopped Romaine, Baby Spinach, Mandarin Oranges, Slivered Almonds, Green Onions, Wonton Crisps and Roasted Sesame Dressing

Mediterranean VGT 15.50 / Person

Mixed Greens, Marinated Artichokes, Tomatoes, Kalamata Olives, Red Peppers, Red Onion, Potatoes, Feta and Balsamic Vinaigrette

Southwest Chopped VGT, GF 14.50 / Person

Chopped Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes and Chipotle Ranch



À LA CARTE COMPOSED SALADS

Each salad serves 10.

Bibb Lettuce with Blue Cheese Crumbles,
Yellow Pepper and Raspberry Vinaigrette

44.50

Endive and Frisee with Mandarin Oranges,
Candied Walnuts and Buttermilk
Ranch Dressing

49.50

Bibb Lettuce with Blueberries,
Raspberries, Apricot, Pistachios,
Chevre and Balsamic Vinaigrette

49.50

Chopped Romaine, Julienned Snow Peas,
Red Peppers, Carrots, Wonton Strips
and Sesame Ginger Vinaigrette

44.50

Mixed Greens, Blue Cheese,
Toasted Pecans, Dried Cranberries
and Maple Dijon Dressing

44.50

Greek Salad with Kalamata Olives,
Feta, Grape Tomatoes, Cucumbers
and Greek Dressing

44.50

Mesclun with Cherry Tomatoes,
Cucumbers, Carrots and
Balsamic Dressing

40.00

PASTA, GRAINS AND VEGETABLE SALADS

Fusilli Sundried Tomatoes,
Feta and Kalamata Olive Salad

32.50

Old Fashion Potato Salad with Red Bliss
Potatoes, Eggs, Onion and Pickle

32.50

Sweet Potato, Grilled Corn and
Black Beans with Chili Chipotle Dressing

32.50

Quinoa and Sliced Hearts of Palm

32.50

Farro, Avocado, Cherry Tomatoes and
Peppers with Cumin Lime Vinaigrette

32.50

Lemony Orzo with Oregano

32.50

ENHANCE YOUR SALAD

Chili Garlic Grilled Tofu	4.00 / Person
Herb Marinated	
Chicken Breast	5.00 / Person
Grilled Steak	9.00 / Person
Lemon Pepper Shrimp	9.00 / Person
Pan Seared Salmon	9.50 / Person



LUNCH PLATTERS

All prices are per person, minimum of 10 guests unless otherwise noted

Served cold, deli-style.

Select from our À La Carte Salads to complete your Luncheon Buffet.

Alcala

26.50 / Person

- Marinated Pork Loin, Ham, Grilled Flank Steak, Pepper Turkey, Crab Meat Salad Dijonnaise
- Havarti and Aged Swiss Cheese
- Roasted Red Peppers and Caramelized Onions
- Mayonnaise and Dijon Mustard
- Served with assorted Rustic Breads
- White and Dark Chocolate Brownies

San Pasqual

33.50 / Person

- Herbed De Provence Grilled Shrimp Skewers, Grilled Chicken
- Herbed Goat Cheese and Brie
- Grilled Asparagus and Roasted Peppers
- Olive Tapenade and Lemon Aioli
- Crusty French Loaves and Croissants
- Assorted French Macaroons

Tecolote

19.50 / Person

- Prosciutto, Sliced Grilled Chicken
- Grilled Eggplant and Zucchini
- Provolone and Aged Cheddar Cheese
- Roasted Red Pepper and Caramelized Onions
- Basil Mayonnaise and Dijon Mustard
- Assorted Rustic Bread
- Raspberry Linzer Bars

The Mission

29.50 / Person

- Pesto Grilled Chicken Breast, Rosemary Marinated and Grilled Flank Steak
- Sliced Prosciutto, Genoa Salami and Hot Capicola
- Fresh Mozzarella and Sliced Provolone, Grilled Eggplant
- Ciabatta and Focaccia
- Assorted Mini Biscotti

HOT LUNCHEON BUFFETS

All prices are per person, minimum of 15 guests unless otherwise noted.
Buffets include Ice Tea and Water Service.

South of France 36.00

- Mixed Greens, Blue Cheese, Toasted Pecans, Dried Cranberries and Maple Dijon Dressing
- Quinoa and Sliced Hearts of Palm Salad
- Salmon with Brown Sugar and Mustard Glaze
- Balsamic Marinated Flank Steak with Sautéed Mushrooms. Lemon Thyme Mashed Potatoes
- Roasted Root Vegetables
- Assorted Dessert Bars

Little Italy 39.00

- Roasted Tomato Bisque, Gruyere Croutons
- Bibb Salad with Blueberries, Raspberries, Apricots, Pistachios, Chevre, Balsamic Vinaigrette
- Caprese Salad with Tomato Basil, Extra Virgin Olive Oil, Aged Balsamic
- Herb Roasted Breast of Chicken, Pine-Nut Gremolata
- Four Cheese Tortellini, Grape Tomatoes, Basil Cream, Grilled Asparagus
- Miniature Cannolis

Asian Bistro 37.50

- Shredded Green Cabbage, Carrots, Celery, Green Onions, Cilantro, Crunchy Chow Mein Noodles and Sweet Ginger Lime Dressing
- Honey Glazed Chicken Breast
- Lemon Grass Beef
- Vegetable Stir Fry
- Sticky Rice
- Pineapple Cake

South of the Border 34.50

- Mexican Caesar Salad with Black Olives, Tomatoes and Tortilla Strips
- Basket of Chips with Salsa
- Baja Grilled Chicken Breast
- Beef and Cheese Enchiladas
- Mexican Rice and Refried Beans
- Mexican Flan

BARBECUES AND TAILGATES

All prices are per person, minimum of 15 guests unless otherwise noted.
\$175 per chef per 90 minutes.

Outdoor BBQ requires a grill and additional charges.
Your catering coordinator will quote the rental costs.

All American BBQ 28.50

- Hamburgers
- Hot Dogs
- Barbeque Chicken
- "Beyond" Burgers (Vegan Patty)
- Corn on the Cob
- Baked Beans
- Dijon and Dill Potato Salad
- Traditional Apple Streusel Bars

Chili, Soup and Sandwiches 28.50

- Beef Chili with Toppings: Fritos, Shredded Cheddar Cheese, Chopped Onions and Jalapeno Peppers
- Corn Chowder
- 6-Foot Party Sub **Select One Flavor per 15 Guests**
 - Italian
 - Caprese
 - Turkey and Swiss
- Hot Meatball Sandwiches on Mini Brioche Rolls
- Served with Potato Chips and Cupcakes

Football Tailgate 34.50

- Beef Chili with Toppings: Fritos, Shredded Cheddar Cheese, Chopped Onions and Jalapeno Peppers
- Corn Chowder
- Jalapeno Corn Bread
- Sausage and Pepper Subs
- Hot Meatball Sandwiches on Mini Brioche Rolls
- Buffalo Chicken Tenders with Blue Cheese Dip, Carrots and Celery Sticks
- Four Cheese Macaroni and Cheese with Traditional Crumb Topping
- Brownies and Blondies



IN BETWEEN



RECEPTIONS

All hors d'oeuvres are priced per piece with a minimum of 24 pieces required per item.
An attendant to tray-pass is \$240 per attendant, up to 90 minutes.

HOT HORS D'OEUVRES

CHICKEN

Sofrito Chicken Empanada, Avocado Crema	4.50
Buffalo Chicken Wings	4.00
Thai Chicken Skewers with Coconut Lime Sauce	3.75
BBQ Chicken Sliders with Sweet Slaw	4.75

SEAFOOD

Grilled Shrimp with Pancetta and Fresh Coriander	4.60
Duck Confit Tartine, Orange Marmalade, Boursin Cheese	4.50
Hawaiian Coconut Shrimp with Mango-Soy Sauce	6.75
Lobster Arancini, Tarragon Aioli	5.50
Miniature Crab Cake and Remoulade	4.75

BEEF, LAMB, AND PORK

Mac and Cheese Bites, Maple Bacon, White Cheddar Fondue	3.80
Crispy Gingered Spare Ribs with Asian BBQ Sauce	4.50
Cabernet Braised Short Rib Gruyere Éclair	4.30
Grilled Baby Lamb Chops, Mint Pesto	6.00
Beef Slider, Aged Cheddar, Shallot Jam	4.50
Croquetas de Jamon	4.00
Teriyaki Glazed Beef Skewer	4.25
Meatball (BBQ or Sweet and Sour)	3.50

VEGETARIAN

Spinach Spanakopita	3.75
Filo-wrapped Triple Cream Brie, Honey Raspberry Jam	4.00
Spicy Potato-Samosa Wontons	4.00
Grilled Vegetable Quesadilla with Tomatillo Salsa	3.75
Assorted Mini Quiches	3.50
Vegetable Pot Sticker with Sweet Soy	3.50

COLD HORS D'OEUVRES

CHICKEN

Ginger Chicken Cashew Lettuce Wrap	4.00
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SEAFOOD

Bloody Mary Shrimp Shooter	5.00
Ginger Ahi Tuna with Wasabi Aioli	4.00
Smoked Salmon with Peppered Toast and Crème Fraiche	4.00
California Rolls with Soy Dipping Sauce	3.75
Baja Ceviche, Habanero, Honey, Avocado and Cilantro	4.00

BEEF AND PORK

Charred Beef Tenderloin Cone, Horseradish Cream	4.00
Asparagus with Prosciutto	4.00

VEGETARIAN

Heirloom Tomato-Basil Bruschetta V	3.50
Devilled Eggs VGT, GF	3.50
Watermelon, Mint, Honey Goat Cheese, Maple Syrup and Lime VGT, GF	3.75
Falafel with Lettuce and Hummus Dip VGT	3.50
Sun-Dried Tomato and Goat Cheese Tartlets VGT	3.50
Veggie Sticks Dipped in Hummus Served in a Shooter VGT, GF	4.25



RECEPTION ENHANCERS

All reception enhancer platters are priced per person with a minimum of 15 guests.

Vegetables may vary based on seasonal availability.



Crudités vGT, GF 6.50

Carrots, Tomato, Celery, Bell Peppers, Asparagus, Broccolini, Zucchini, Jicama, Cucumber, Sundried Tomato Aioli, Chipotle Ranch Dip and Cilantro Lime Hummus

Dips and Spreads vGT 6.50

Guacamole, Salsa Casera, Roasted Red Pepper Hummus, Babaganoush, Corn Tortilla Chips, Sundried Tomato Focaccia, Sliced Baguette and Pita Chips

Cheese and Charcuterie Board 12.50

Brie, Manchego, Stilton, Boursin, Salami, Serrano, Capicola, Fig-Cranberry Marmalade, Mango Chutney, Spicy Mixed Nuts, Marinated Olives, Whole Grain Mustard, Sliced Baguette, Rosemary Focaccia, Crackers, Grissini, Mini Croissants

Sandwiches 13.50

Freshly Baked Mini Butter Croissants with Roast Beef & Swiss, Turkey & Swiss, Ham & Swiss, Tuna Salad, Lettuce, Tomatoes and Condiments

Cheese Display vGT 9.00

Assorted Domestic & Imported Cheeses, Dried Fruits, Grapes, Mixed Nuts, Honeycomb, Fig Marmalade, Artisan Bread, Grissini, Crackers

Grilled Vegetables vGT, GF 9.00

Red, Yellow and Green Peppers, Zucchini, Squash, Asparagus, Mushrooms and Tomatoes. Marinated in Roasted Garlic with Balsamic Vinaigrette and Chipotle Ranch

San Diego Chips and Salsa vGT, GF 7.00

Black Beans, Corn, Cotija Cheese and Lime Salsa, Grilled Pineapple and Mango Salsa, Salsa Verde and Tri-Colored Tortilla Chips

Dim Sum Station 12.50

Selection of Steamed and Fried Dim Sum Pot Stickers, Siu Mai, Dumplings and Spring Rolls, Soy, Spicy Chili Sauce, Sweet Chili-Garlic Sauce and Plum Sauce

Wrap it Green 10.50

Thai Basil Chicken, Green Curry Tofu, Bibb Lettuce, Pickled Sprouts and Veggie Sticks, Spicy Mustard, Sweet Chili-Garlic Sauce and Plum Sauce

Chilled Seafood 22.50

Jumbo Gulf Shrimp with Traditional Cocktail Sauce, Snow Crab Claws with Lemon Garlic Butter, Green-Lipped Mussels with Cilantro Salsa Dip, Lemon Aioli and Lime Wedges

Street Taco Stand Choice of Two Proteins 12.50

Fried Fish, Chipotle Carne Asada, Chicken and Pork Carnitas, Warm Flour and Corn Tortillas, House Salsa, Guacamole, Sour Cream, Shredded Cheddar, Lime Wedges, Shredded Cabbage, Crema and Tortilla Chips

BEVERAGES

15-person minimum. One gallon serves approximately 15 guests.

WATER

Water prices include setup and clean up, beverage table linen, cocktail napkins, ice and a beverage dispenser with cups.

Natural Water	12.00 / Gallon
Spa Water with Citrus	16.50 / Gallon
Sparkling Mineral (1L)	13.00 / Bottle
Dasani Water	2.75 / Person

HOT BEVERAGES

Hot beverage prices include setup and clean up, table linens, cocktail napkins, sweeteners, creamers, stir sticks and a beverage dispenser with cups.

Freshly Brewed Gourmet Coffee

Regular and Decaf	39.00 / Gallon
Assorted Hot Tea	39.00 / Gallon
Hot Chocolate	50.00 / Gallon
Apple Cider with Cinnamon Sticks	65.00 / Gallon

COLD BEVERAGES

Cold beverage prices include setup and clean up, table linens, cocktail napkins, ice and a beverage dispenser with cups.

Chilled Lemonade	35.00 / Gallon
Citrus Punch	35.00 / Gallon
Ice Tea	35.00 / Gallon



INDIVIDUAL BEVERAGES

Assorted Sodas 3.00 / Person

Coke, Diet Coke, Caffeine Free Diet Coke, Zero Coke, Sprite and Diet Sprite

Bottled Teas (Honest Tea, Organic) 4.00 / Person

Half Lemonade and Half Tea, Peach, Pomegranate Blueberry, Cranberry Lemon, Orange Mango

Minute Maid 100% Juices 4.25 / Person

Orange, Apple, Cranberry

Milk (Organic Valley) 3.50 / Person

2% and Chocolate

ALCOHOL AND BAR SERVICES

All campus events with alcoholic beverages must be processed through USD Catering. Please contact the Catering Sales office for a quote and to arrange your bar service. All prices are per person, unless otherwise noted.

Bar Set Up

Includes ice, cocktail napkins, and all the necessary equipment to facilitate the beverage service for your guests.

Partial Bar 9.00 / Person

Includes Domestic and Imported Beer, House-Select Wine, Mineral Water, Assorted Soft Drinks and Condiments.

Up to 90 minutes.

Partial-Premium Bar 15.00 / Person

Includes Domestic and Imported Beer, Premium Select Wine, Mineral Water, Assorted Soft Drinks and Condiments.

Up to 90 minutes.

Full Bar

Please contact your catering consultant for description.

AFTERNOON BITES

SNACKS

Assorted Mixed Nuts	3.00 / Person
Trail Mix Individual Bags	3.00 / Person
Nature Valley Granola Bars	3.00 / Person
Assorted Kind Bars	3.50 / Person
Honey Roasted Peanuts 1oz	3.00 / Person
Roasted Almonds	3.00 / Person

DESSERTS

Assorted Cookies	3.00 / Person
Cookies GF	3.00 / Each
Brownie With or Without Nuts	3.50 / Person
Zesty Lemon Bar	3.00 / Person
Streusel Bar	3.00 / Person
Blondie	3.00 / Person
S'mores Bar	3.50 / Person
Rice Crispy Treats	3.00 / Person
Chocolate Dipped Strawberries	4.00 / Each
Assorted Mini Cupcakes 48 Minimum Order Double Chocolate, Espresso, Red Velvet, Vanilla Bean, Orange Chocolate	3.75 / Person
Assorted Mini Tarts 35 Minimum Order, <u>Contains Tree Nuts</u> Chocolate Raspberry, Dark Chocolate, Macadamia, Creme Brulee, Key Lime	4.00 / Person
Assorted Cheesecakes 30 Minimum Order Triple Chocolate, New York, Pumpkin, Mixed Berry, Creme Brulee	3.50 / Person
Assorted Mini French Pastries 40 Minimum Order, <u>Contains Tree Nuts</u> Opera Pastry, Chocolate Ganache, Raspberry Chocolate Cone, White Chocolate Covered Cream Puff, White Chocolate Lemon Mousse	4.50 / Person
Assorted Mini Italian Pastries 40 Minimum Order, <u>Contains Tree Nuts</u> Chocolate Hazelnut Crunch, Pistachio, Tiramisu, White Chocolate Lemon Scone, White Chocolate Panna Cotta	4.50 / Person



THEMED BREAK CONCEPTS

All prices are per person, minimum of 10 guests unless otherwise noted.

Chocolate Indulgence

8.50 / Person

Chocolate Milk, Mini Candy Bars, Chocolate Covered Pretzels, White and Dark Chocolate Brownies

Executive Snack Break

9.50 / Person

Mixed Berries with Lemon Zested Whipped Cream, Assortment of Mixed Nuts, Roasted Red Pepper Hummus with Carrot Sticks and Fresh Sliced Pita

Make Your Own Trail Mix

8.50 / Person

Granola, Banana Chips, Apples, Apricots, Raisins, Cranberries, M&M's, Almonds, Peanuts and Chocolate Chips

Toreros Day at the Game

10.00 / Person

Freshly Roasted Peanuts, Popcorn, Novelty Ice Cream and Frozen Fruits Bars

Retro

9.00 / Person

Jar of Old Time Candy, Fresh Popcorn, and Chocolate Dipped Apple Wedges topped with Nuts and Caramel, Root Beer, Orange and Regular Sodas

Tu Mercado

8.00 / Person

Assorted Individual Bags of Salty Snacks and a Display of Candy and Power Bars

Tea Time

9.50 / Person

Assorted Shortbread Cookies, Linzer Cookies, Scones and Mini Tea Cakes served with Classic Clotted Cream, Jams, Jellies and Assorted Herbal Teas



EVENING

CULINARY ACTION STATIONS

Create an interactive dining experience with an action station. These chef-attended stations allow your guests to build their perfect meal and have fun doing it. All prices are per person, minimum 50 guests. On site chef (90 minutes) \$175. One chef required for every 75 guests.

Sliders **19.50**
Sirloin Beef, Roasted Corn Crab Cake, Black Bean and Quinoa, Cheddar, Cabbage-Crema, Brioche Rolls, Potato Chips, Pickles, Chipotle Ketchup, Truffle Mayonnaise

Quesadilla Mexicana **16.50**
Pulled Adobo Chicken, Carne Asada, Grilled Vegetables, Cheese, Flour Tortilla, Cabbage-Jalapeno Slaw, Guacamole, Salsa Casera, Pico De Gallo and Sour Cream

Pasta **16.50**
Lobster Mac and Cheese, Chicken Alfredo Garganelli, Pan Seared Gnocchi, Braised Short Rib

Bisque and Sandwich **16.50**
Smoked Tomato Bisque with Grilled Truffle Gruyere Cheese Sandwich, Sweet Corn Bisque with Spicy BBQ Pulled Pork Sandwich

Rice Market **16.50**
Cantonese Fried Rice, Shrimp, Egg, Scallion, Pumpkin, Asparagus, Risotto Parmesan, Jerk Chicken, Jambalaya and Andouille Sausage

After Hours Stop **17.50**
Chipotle Fried Chicken, Pickles, Apple Butter, Homemade Biscuits, Korean Style Steamed Bun, Char Siu Beef Short Rib, Pickled Cucumber, Sesame Vinaigrette

Asian Stir Fry **17.50**
Chicken Lo Mein, Carrot, Cabbage, Shitake Mushroom, Ginger Shrimp, Thai Basil Chicken, Ginger-Garlic Sauce, Steamed Jasmine Rice

CARVING STATION

Create an interactive dining experience with an action station. These chef-attended stations allow your guests to build their perfect meal and have fun doing it. All prices are per person, minimum 50 guests. On site chef (90 minutes) \$175. One chef required for every 75 guests.

Prime Rib Beef **23.50**
Dry-Spiced Rubbed and Slow Roasted, Roasted Garlic Mashed Potatoes, Horseradish Cream, Natural Jus

Marinated Spiced Leg of Lamb **21.50**
Mint Cucumber Raita, Spiced Couscous Salad

Pepper Crusted Whole Beef Fillet **29.50**
Mushroom Ragout, Assorted Dinner Rolls

Banana Leaf Wrapped Mahi-Mahi **19.50**
Coconut and Cilantro Rice, Lemon Cream Sauce

Citrus Glazed Atlantic Salmon **21.50**
Sweet Potato Hash, Dill Mustard, Onion Soubise

Roasted Turkey Breast **19.50**
Traditional Potato Puree, Cranberry Chutney, Gravy



DINNER BUFFETS

All prices are per person, minimum 25 guests unless otherwise noted. Includes water.

GRILL IT UP

39.50

Salads

- Fresh Garden Greens
Tear Drop Sweet Peppers, Crushed Pistachio,
and Citrus Dressing **VGT**
- Radicchio, Pear and Arugula with
Orange Mustard Vinaigrette **VGT**
- Grilled Baby Romaine
Shaved Parmesan, Caesar Dressing
and Garlic Croutons

Off the Grill

- Dry-Spice Rubbed Skirt Steak
- Chimichurri
- Lemon Thyme Roasted Chicken
- Bourbon BBQ Sauce
- Lemon Pepper Seasonal Fish
- Roasted Corn and Avocado Salsa

Desserts

- Caramel Fudge Brownie
- Strawberry Shortcake

SAND AND SUN

42.50

Soup & Salad vgt

- Corn Chowder and Saltine Crackers
- Sucrine Salad
Oranges, Cashew Nuts, Avocado
and Shallot Vinaigrette
- Petite Local Greens
Baby Romaine, Cherry Tomato, Onion,
Cucumber and Citrus Herb Vinaigrette

Entrées

- Chipotle Glazed Chicken Breast
- Blackened Seasonal Fish
Lemon Caper Beurre Blanc
- Roasted Shrimp
Creole Sauce, Roasted Cauliflower, Parsley,
Fingerling Potato

Desserts

- Banana Rum Raisin Bread Pudding
- Salted Caramel Chocolate Tart
- Coconut Gateau

Dinner Buffets: All prices are per person, minimum 25 guests unless otherwise noted. Includes water.

EAST MEETS WEST

48.50

Asia

- Edamame Steamed with Soy Chile Sauce
- Udon Noodle and Pork Belly
- Thai Green Curry Chicken

Europe

- Nicoise Salad
- Pan Seared Gnocchi with Shredded Short Rib
- Roasted Pork Cutlet with Oyster Mushrooms

America

- Baby Romaine with Caesar Dressing
- Slow Roasted Prime Rib with Horseradish Cream
- Grilled Vegetables and Scalloped Potatoes

Desserts

- Mango Sticky Rice
- Crema Catalana
- New York Cheesecake

FROM THE ISLANDS

40.00

Salad Bar

- Local Garden Greens
Tomato, Onion, Cucumber and Jicama
with Passion Fruit Vinaigrette
- Three Bean Salad with Vinaigrette
- Seafood Ceviche

Entrées

- Jerk Chicken
- Guava-Basted Roasted Pork Loin
- Seasonal Fish Escabeche
Rum-Glazed Roasted Root Vegetables,
Coconut Dusted Fried Plantain

Desserts

- Chocolate Dipped Coconut Macarons
- Guava Parfait
- Café Con Leche Crème Brûlée

MEDITERRANEAN

40.00

Soup & Salad VGT

- Pistou Soup with Ciabatta
- Greek Salad
Feta, Olives, Cucumber, Baby Mozzarella,
Heirloom Tomato and Basil

Entrées

- Seafood Tagine
- Chicken Breast Saltimbocca, Sage Jus
- Grilled Beef with Cumin

Desserts

- Baklava
- Greek Honey Pie
- Pear Galette

TASTE OF HAVANA

40.00

Salad Bar VGT

- Local Greens
Crispy Garbanzo, Queso Fresco, Tomato,
Onion, Cucumber and Tropical Vinaigrette
- Avocado and Tomato Salad
- Plantain Chips
- Jicama Grapefruit Salad

Entrées

- Pork Asado, Onion Garlic Mojo
- Carne Mechada
- Seared Seasonal Fish Enchilado

Desserts

- Abuelita Chocolate Mousse
- Caramel Flan
- Tres Leches Banana Tart



CULINARY ACTION DESSERT STATIONS

Create an interactive dining experience with an action station. These chef-attended stations allow your guests to build their perfect meal and have fun doing it. All prices are per person, minimum 50 guests. On site chef (90 minutes) \$175.
One chef required for every 100 guests.

Chocolate S'mores

12.50

Selection of Homemade Marshmallows (Banana, Vanilla, Mint),
Graham Crackers and Chocolate Graham Crackers

Freshly Baked

14.50

Milk Chocolate and Griottines Fondant, 70% Dark Chocolate Fondant,
Macerated Berries, Carmel Sauce and Whipped Cream

Build Your Own Cupcake

12.50

Belgian Chocolate, Red Velvet, Carrot, and Tahitian Vanilla Cupcakes with
Vanilla Butter Cream, Fudge Frosting, Cream Cheese, Grand Marnier,
Assorted Candies, Chocolate Flakes, Pearls, Crushed Oreos, Candied Nuts

SAMPLE MENUS

Our extraordinary team always has the pulse on the latest trends and we will work with you to customize an event brimming with exceptional food and service.

Our chefs and event specialists will design a menu and setting specific to your tastes and goals.

Explore some of the **sample menus** we have developed below, or gather ideas from our standard menu.

San Diego Sunset

Summer Heirloom Tomato Salad with Ricotta Salata and Creamy Garlic Vinaigrette

Grilled Asian Chicken Breast, Roasted Potato, Grilled Asparagus and Ginger Aioli

Strawberry Tart with Mascarpone and Aged Balsamic Vinaigrette

Bay Breeze

Roasted Corn Chowder with Grilled Shrimp and Cilantro Oil

Braised Short Ribs with Baby Root Vegetables and Mashed Potatoes

or

Seared Salmon with Roast Fennel, Swiss Chard and a Warm Coriander Vinaigrette

Warm Chocolate Cake with Toasted Almond Ice Cream

Full Sail

Grilled Diver Scallop with Truffle Mashed Potato

Salad of Pears, Gorgonzola and Walnut Vinaigrette

Sirloin Steak with Potato-Bacon "Cake" and Red Wine Butter

or

Rack of Lamb with Herbed Crust, Garlic Flan, Flageolet Beans, and a Merlot Sauce

Ginger Crème Brulee with Raspberry Compote