

UNIVERSITY CENTER *Catering*



BREAKFAST MENU

BUFFETS

Includes coffee, decaf, hot tea service, iced water and your choice of orange, cranberry or apple juice
15 person minimum

CONTINENTAL BREAKFAST \$7.95 PER PERSON

- Seasonal fresh fruit platter
- Assorted Breakfast Pastries

DELUXE BAGEL BREAKFAST \$12.95 PER PERSON

- Seasonal fresh fruit platter
- Assorted Bagels
- Assorted Cream Cheese & Jam
- Hummus, Sliced Tomatoes, Red Onions, Cucumbers, and Sprouts
- Hard Boiled Eggs

ADD SMOKED SALMON FOR \$2.00/PERSON

BAGEL BREAKFAST \$10.95 PER PERSON

- Seasonal fresh fruit platter
- Assorted Bagels
- Assorted Cream Cheese & Jam
- Hard Boiled Egg

Cage free eggs available upon request

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BREAKFAST MENU

BUFFETS (CONTINUED)

UNIVERSITY BREAKFAST \$14.95 PER PERSON

- Seasonal fresh fruit platter
- Assorted breakfast pastries
- Scrambled eggs and tofu scramble
- Home fry potatoes
- Choice of bacon, sausage, or ham

OTHER MORNING STARTERS

May be added to buffet

Sold per person

Hard boiled eggs	\$0.75
Individual yogurt	\$2.00
Granola & yogurt	\$2.50
Fresh whole fruit	\$1.00

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BOXED LUNCHES



Available for “Drop Off” or “Take Out” services only.
Minimum Order of 12, 3 per selection

TAILGATER \$7.95

- Choice of: Ham and Swiss on marbled rye, turkey and provolone on sourdough, roast beef and cheddar on sourdough or a 3-cheese sandwich on whole grain wheat.
- Includes: Potato chips, whole fruit, and your choice of a soda or bottled water

GOURMET BOX SANDWICHES \$11.95

Includes: cheese tortellini salad, whole fruit, a gourmet cookie, and your choice of a soda or water.

- **Cordon Bleu**
Turkey, ham, Swiss on franchise with dijon mustard and mayonnaise
- **Beefeater**
Roast beef, cheddar and red onion with horseradish mayo on Francese
- **Turkey Focaccia**
Smoked turkey with cranberry Dijon spread on foccacia
- **Santa Cruz Club**
Smoked turkey, bacon, lettuce, tomato, Monterey jack and mayo on Francese
- **Mediterranean**
Hummus, cucumbers, tomatoes and sprouts on Francese
- **Roma**
Mozzarella, roma tomatoes, spinach, fresh basil and pesto mayo on Francese

BOXED LUNCHES

GOURMET BOXED SALADS \$11.95

Includes: Focaccia bread, whole fruit, a gourmet cookie, and your choice of a soda or water.

- **Asian Chicken Salad**

Grilled chicken breast on a bed of romaine with water chestnuts, red bell, peppers, snow peas and crispy noodles and served with sesame vinaigrette

- **Greek Salad**

Crisp romaine lettuce topped with tomato, cucumber, kalamata olives and feta cheese served with herbed vinaigrette

- **Chicken Caesar Salad**

Grilled chicken breast on a bed of romaine with croutons and shredded parmesan cheese served with Caesar dressing.

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DELI BUFFET

Includes iced water and your choice of iced tea or lemonade
Choice of two salads: Tossed Green, California Pasta, Fruit, Spinach
or Potato 15 person minimum

THE CENTER'S DELI BUFFET \$12.95

- Presentation of sliced Italian and New York style meats and cheeses, and hummus.
- Condiment tray with lettuce, tomatoes, pickles, sliced red onion, and pepperoncini Dijon mustard, Yellow mustard, Mayonnaise
- Sliced Sourdough, Sweet French, Multi-grain and Francese bread

Add Avocado for \$0.50/person. Available seasonally

Includes iced water and your choice of iced tea or lemonade
Choice of two salads: Tossed Green, California Pasta, Fruit, Spinach
or Potato 15 person minimum

SANDWICH AND SALAD BUFFET \$13.95

Orders less than 50 choice of two Gourmet Sandwiches
Orders of 50 or more choice of three Gourmet Sandwiches
Add another choice sandwich and salad selection for \$1.50/person

- **Cordon Bleu**
Turkey, ham, Swiss on franchise
with dijon mustard and mayonnaise
- **Beefeater**
Roast beef, cheddar and red onion
with horseradish mayo on Francese

DELI BUFFET

SANDWICH AND SALAD BUFFET (CONTINUED)

- **Turkey Focaccia**
Smoked turkey with cranberry
Dijon spread on foccacia
- **Santa Cruz Club**
Smoked turkey, bacon, lettuce, tomato,
Monterey jack and mayo on Francese
- **Mediterranean**
Hummus, cucumbers, tomatoes
and sprouts on Francese
- **Roma**
Mozzarella, roma tomatoes, spinach,
fresh basil and pesto mayo on Francese

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HORS D'OEUVRES

HOT HORS D'OEUVRES

Sold 50 pieces per order

TANDOORI CHICKEN OR BEEF SKEWERS \$85.00

Served with a spicy peanut dipping sauce

BEEF WELLINGTONS \$95.00

Tender Filet with mushroom duxelles

Baked in flaky puff pastry

SPANAKOPITA \$70.00

Spinach and Feta filled filo triangles

PORTOBELLO MUSHROOM PURSES \$75.00

Herbed Portobello mushroom

baked in filo dough

"SILVER DOLLAR" DUNGENESS CRAB CAKES \$90.00

COCONUT SHRIMP \$95.00

Crusted with toasted coconut and served with

chili-orange dipping sauce

PETITE QUICHES \$50.00

Florentine (spinach and cheese) or

Lorraine (ham and Swiss cheese)

STUFFED MUSHROOMS \$65.00

Filled with your choice of spinach and

cheese or Italian sausage

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HORS D'OEUVRES

HOT HORS D'OEUVRES (CONTINUED)

SAMOSAS \$60.00

A spicy Indian classic filled with potatoes, peas and spices, served with Tamarind Chutney

BRIE AND PEAR PURSES \$80.00

Creamy brie, and pears wrapped in a filo purse

AHI TUNA "POKE" DUMPLING \$80.00

Ginger-Soy marinated Ahi in a crispy Won-Ton with Chili-Lime Dipping Sauce

COLD HORS D'OEUVRES

Sold 50 pieces per order

CROSTINI TRIO \$75.00

Toasted sliced baguettes with your choice of 3 toppings:

- Gorgonzola and prosciutto
- White bean and anchovy
- Tomato and basil pesto
- Kalamata olive tapenade
- Mushroom duxelles with Parmesan
- Eggplant caponata
- Shrimp and avocado relish

SMOKED SALMON CANAPÉS \$85.00

On a pumpernickel round with cream cheese and dill

PROSCIUTTO WRAPPED MELON WEDGES \$65.00



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HORS D'OEUVRES

COLD HORS D'OEUVRES (CONTINUED)

SUSHI DISPLAY \$70.00

California rolls, cucumber rolls and assorted nigiri.
Served with wasabi, pickled ginger, and soy sauce

MAD HATTER TEA SANDWICHES \$80.00

Your choice of two finger sandwiches:

- Cucumber with dill cream cheese
- Hummus with baby spinach
- Egg salad
- Chicken salad
- Smoked salmon

ENGLISH CUCUMBER CUPS \$70.00

Filled with your choice of Shrimp-Avocado salad
or Herbed Boursin cheese

MINI ROLLERS \$50.00

Layered with cream cheese, spinach and cheddar,
with your choice of roast beef, turkey or avocado,
then rolled and sliced into rounds

CASTROVILLE ARTICHOKE BRUSCHETTA \$75.00

Marinated artichokes, sun dried tomato pesto on toasted
Francese bread

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PARTY PLATTERS

Sold per person, unless otherwise noted.
Minimum 20 guests

INTERNATIONAL CHEESE AND FRUIT DISPLAY \$3.50
Imported and domestic cheese and seasonal fruit
served with assorted crackers

GRILLED VEGETABLE PLATTER \$2.50
Eggplant, red and yellow peppers, zucchini grilled
with a balsamic glaze

GOURMET CRUDITÉS AND DIP \$2.50
A variety of seasonal vegetables served with roasted
red pepper dip and garlic herb dip deliciously
marinated vegetables

FRESH FRUIT PLATTER \$2.50
A variety of fresh seasonal fruit

DIM SUM PLATTER \$3.75
An assortment of siu mai, pot stickers, spring rolls
and array of dipping sauces

FIESTA PLATTER \$60.00 (SERVES 20-25)
Layers of vegetarian refried beans, shredded
cheeses, sour cream, green onions, tomatoes, olives,
jalapeños and avocados. Accompanied by tortilla chips.

MIDDLE EASTERN PLATTER \$65.00 (SERVES 20-25)
A delicious duo of Moroccan eggplant dip and hummus,
served with pita triangles and fresh vegetables

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PARTY PLATTERS

SMOKED SALMON DISPLAY \$95.00 (SERVES 20-25)

Served with dill cream cheese, red onions, capers and sliced baguettes

SHEPHERD'S DIP \$50.00 (SERVES 20-25)

Creamy spinach, garlic and sour cream dip in a sourdough bread bowl and served with sliced baguettes

SUN-DRIED TOMATO, BASIL AND CREAM CHEESE TORTE \$60.00 (SERVES 20-25)

A layered, tri-colored torte, served with sliced baguettes

WHOLE BAKED BRIE EN CROUTE \$60.00 (SERVES 20-25)

Brie and seasonal fruit wrapped in puff pastry, baked until golden brown and served with crackers and sliced baguettes

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THEMED BUFFET

Includes ice water and your choice of lemonade or iced tea.
20 person minimum

ISLAND FEVER \$15.95

Teriyaki chicken or tofu, Macadamia crusted Mahi Mahi , lemon basmati rice and stir-fried vegetables with a ginger, seaweed and cucumber salad, seasonal lettuces with honey ginger vinaigrette and sweet Hawaiian bread.

Add tofu for \$1.50 per person

CALIFORNIA DREAMING \$15.95

Salmon filet with rosemary and dill butter, lemon basil chicken breast or tofu, sautéed seasonal vegetables, California pasta salad with artichoke hearts, sun-dried tomatoes and olives, baby greens with raspberry vinaigrette and San Francisco sourdough rolls.

Add tofu for \$1.50 per person

GREEK VEGETARIAN \$14.95

Creamy Spinach pie with feta and pine nuts; chickpea, tomato and eggplant stew; three color orzo with artichokes, hearts of palm, olives and basil. Greek Salad with Balsamic herbs and warm pita with hummus.

SOUL OF MEXICO \$13.95

Seasonal fish Vera Cruz style and chicken breast with orange chipotle sauce served with guacamole, salsa fresca and tortilla chips, roasted corn and black bean salad and cilantro lime coleslaw, as well as Spanish rice, spicy marinated red onions and warm tortillas.

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THEMED BUFFET

BELLA ITALIANA \$12.95

Chicken breast cacciatore or eggplant Parmesan and grilled vegetable lasagna with sautéed seasonal vegetables. Served with a Caesar salad and roasted garlic parmesan bread.

PIZZA MANIA \$12.95

Green salad with ranch dressing, buffalo wings with celery and blue cheese dip Cheesy bread sticks with marinara and assorted cookies Choice of 2: Three Cheese, Pepperoni, Supreme Meat, Veggie or Hawaiian

We are also available to BBQ on site for the following Buffets for additional charges.

BACKYARD CLASSIC \$11.95

Macaroni salad, fresh green salad with ranch and balsamic vinaigrette, with chili beans, 1/4 pound hamburgers, old fashioned hotdogs, vegan Gardenburgers and a condiment tray of lettuce, tomatoes, pickles, red onions, cheese, ketchup, mayo, mustard and relish

SOUTHERN COMFORT \$12.95

Fresh fruit salad, tossed greens with Ranch dressing, and macaroni salad with corn on the cob, barbecued pork ribs and chicken, and corn bread with honey butter.

THE LONESTAR \$13.95

Tossed green salad with lime cilantro vinaigrette, fresh fruit salad, Ranch beans, red potato salad with roasted corn, and jalapeño corn bread accompany grilled chili-rubbed tri-tip and BBQ'd chicken breasts or chipotle marinated tofu

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DESSERTS



Specialty desserts may also be created for your event.

MINIATURE TARTS \$5.00/PERSON

An assortment of miniature tarts.

MINI PASTRIES \$5.50/PERSON

An assortment of miniature eclairs,
miniature cream puffs and Petit Fours

CHEESECAKE \$30.00

Mocha Hazelnut, Chocolate Raspberry,
New York, Lemon Biscotti, Caramel Swirl

MINI ÉCLAIRS OR CREAM PUFFS \$18.00/DZ

BISCOTTI \$18.00/DZ

CHOCOLATE DIPPED BISCOTTI \$19.00/DZ

BROWNIES \$12.00/DZ

RASPBERRY GRANOLA BARS OR LEMON BARS \$16.00/DZ

COCONUT MACAROONS \$14.00/DZ

ASSORTED GOURMET COOKIES \$14.00/DZ

FRESH FRUIT PIE \$12.00, SERVES 6-8

CHEESECAKE WITH FRUIT TOPPING \$30.00, SERVES 12

FRESH FRUIT TART \$30.00, SERVES 8-10

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DESSERTS



CHOCOLATE DIPPED STRAWBERRIES MARKET PRICE/ PIECE

Available seasonally, 50 piece minimum

CAKES

Includes paper plates, forks and napkins

10" \$24.00 SERVES 12

QUARTER SHEET \$28.00, SERVES 24

HALF SHEET \$48.00, SERVES 48

FULL SHEET \$90.00, SERVES 96

- Complimentary decorative writing available on all cakes
- Cake Choices: Carrot, Chocolate, Vanilla, Strawberry Cream, Lemon Chiffon, Poppy Raspberry, German Chocolate, Mocha, Chocolate Raspberry, and Black Forrest
- Icing Choices: Vanilla Butter cream, Chocolate Butter cream, Whipped Cream or Cream Cheese

ICE CREAM BUFFET \$7.50 PER PERSON

50 person minimum

Orders of 50-75 receive 2 flavors

Orders of 75+ receive 3 flavors

- Chocolate, Vanilla or Strawberry Ice Cream flavors
- Chocolate Chips, Sprinkles, Oreo Cookie Pieces, Reese's Pieces
- Cookies and Brownies
- Chocolate, Caramel, and Strawberry Syrup
- Whipped Cream
- Sugar cones, and Bowls

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A LA CARTE

BEVERAGES

Coffee or Decaf	\$16.00 per gallon
Organic Coffee	\$18.50 per gallon
Hot Tea Service	\$15.00 per gallon
Hot Chocolate	\$15.00 per gallon
Orange, Apple, Cranberry Juice	\$16.00 per gallon
Iced Tea	\$13.95 per gallon
Lemonade	\$14.95 per gallon
Lime Mint Spritzer	\$15.00 per gallon
Fruit Punch	\$14.50 per gallon
Sodas	\$1.50 each
Bottled Waters	\$1.50 each
Sparkling Waters	\$1.75 each
Individual Juices	\$2.29 each
Individual Lemonade/Tea	\$1.49 each
Individual Milk	\$1.10 each
Sobe drinks	\$2.79 each
Red Bull Energy Drinks	\$2.50 each
Individual Starbucks Coffee	\$2.99 each

FRESH BAKED GOODS

Petite Muffins	\$8.95/dz
Assorted Muffins	\$12.95/dz
Assorted Donuts	\$9.00/dz
Bagels served with cream cheese, butter and jelly	\$14.95/dz
Scones	\$20.00/dz
Assorted Danish	\$15.00/dz
Breakfast Bread (serves 8)	\$12.95/loaf
Croissants served with butter and jelly.....	\$17.95/dz
Chocolate filled Croissants	\$20.95/dz

Vegan Baked Goods

Apple Strudel (serves 8)	\$18.00 each
Turnovers (apple, blueberry & cherry)	\$18.00/dz
Raspberry Granola bars	\$16.00/dz

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A LA CARTE

Assorted Snacks

Hard boiled eggs	\$9.00/dz
Fresh whole fruit	\$1.00 each
Individual yogurt	\$2.00/ person
Granola & yogurt	\$2.50/ person
Granola & individual yogurt	\$3.50/ person
Individual Bags of Chips	\$1.25 each
Cliff, Luna, or Granola Bars	\$2.19 each
Hit the Trail Mix	\$2.29 each
Hersey's, M&Ms or Reese's Peanut Butter Cups	\$ 1.00 each
Tortilla Chips & Salsa	\$1.50/person