

UNIVERSITY CENTER *Catering*



PLATED ENTREES

Only available for events catered at University Center or locations with adequate kitchen space.

Entrees served with a house green salad, bread, side accompaniment, and seasonal vegetables

BEEF AND LAMB

FILET MIGNON AU POIVRE \$24.95

Seared with crushed peppercorns and basted with Dijon mustard, served with garlic mashed potatoes and Cognac green peppercorn sauce

SHALLOT BASTED FILET CHAMPIGNON \$24.95

Seared and roasted topped with sautéed exotic mushrooms and served with a roast garlic mash and Sauce Béarnaise

PORCINI CRUSTED N.Y STRIP STEAK \$23.95

With parmesan potato gratin, gorgonzola butter and wild mushroom Bordelaise

BEEF WELLINGTON \$25.95

Seared filet mignon with wild mushrooms wrapped in a blanket of puff pastry and served with garlic mash and truffle Marsala reduction

FILET AND CRAB-STUFFED PRAWN \$29.95

Charbroiled Filet Mignon and Jumbo Prawn stuffed with Dungeness crab with basil-redskin mashed potatoes and a classic Béarnaise



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PLATED ENTREES

BEEF AND LAMB CONTINUED

GARLIC HERB CRUSTED PRIME RIB \$27.95

20 person minimum

With Parmesan potato puree, horseradish
crème fraiche and roasted garlic au jus

CHEF'S CATCH OF THE DAY

IXTAPA GRILLED MAHI \$21.95

Chili-citrus marinated Mahi-Mahi, char
grilled and served with spicy Mango salsa,
Island rice pilaf and seasonal veggies

AHI TUNA PROVENCALE \$22.95

Grilled rare and brushed with basil pesto,
served over zucchini, artichoke hearts,
tomatoes, herbs, olives and basil

LOCAL PETRALE SOLE PICATTA \$21.95

Sautéed with shallots, artichokes and herbs
served with Crushed Yukon Golds
and lemon-caper beurre blanc

PACIFIC SALMON FLORENTINE EN CROUTE \$23.95

Salmon filet and lemon creamed spinach
wrapped in flaky puff pastry served with
lemon-pecan Basmati pilaf and sauce Béarnaise



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POULTRY

MOROCCAN SPICED CHICKEN BREAST \$17.95

Stuffed with goat cheese, pistachios and dried fruits, saffron Basmati, seasonal veggies and lemon beurre blanc.

5 SPICE SEARED DUCK BREAST \$23.95

With baby bok choy and shiitake stir fry, Emperor's Bamboo Rice and gingered orange sauce

CASTROVILLE CHICKEN BREAST \$17.95

Stuffed with shallots, artichokes, herbs and aged Monterey jack cheese, with roasted garlic Yukon Gold mash and roasted tomato-basil veloute

CHICKEN WELLINGTON CHAMPIGNON \$18.75

Boneless, skinless breast topped with sautéed mushrooms, in all-butter puff pastry, and truffle Jus

VEGETARIAN

ROASTED VEGETABLE PROVENÇAL EN CROUTE \$18.95

Mediterranean style seasonal vegetables in flaky puff pastry, with tomato-basil coulis

ROASTED VEGETABLE NAPOLEON \$18.95

Grilled Mediterranean style seasonal vegetable stack served on a bed of parmesan polenta with fresh tomato basil coulis



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VEGETARIAN (CONTINUED)

ASIAGO RAVIOLI \$17.95

Jumbo ravioli stuffed with Asiago and local artichokes, with cherry tomatoes, spinach and lemon-basil butter

PESTO PASTA PRIMAVERA \$16.95

A seasonal bounty of fresh roasted vegetables tossed in our house made pesto sauce, served on a bed of spinach noodles alfredo and finished with shaved parmesiano reggiano

PASTAS

RAGIN' CAJUN \$19.95

Seafood Fettuccine 'Jambalaya' with Prawns, Scallops and Andouille Sausage in Zesty Creole Sauce

BEEF BOURGUIGNONNE \$18.95

Tender Filet Tips in Burgundy Sauce with mushrooms and Sherry glazed carrots and pearl onions over Fettuccine

SHRIMP AND LOBSTER TAGLIATELLE \$22.95

Succulent pieces of Maine Lobster and Jumbo Prawns in Madeira cream sauce with roasted cremini mushrooms

