



Catering and Menu Planning Guide



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Ordering Guidelines and Information

Welcome

Chartwells is pleased to present its Catering Event Planning Guide. It is designed to assist you in planning special events and includes our most popular menu items. Please follow the guidelines below when placing a catering order. If you have any questions or need additional information, please contact Chartwells Catering at 602-978-7775. We look forward to helping you with the coordination of your event.

Reserve Your Room

Room reservations for the Thunderbird Commons rooms 1, 2 and 3 can be made through Flik at 602-978-7462. All other Campus Room reservations for the purpose of Foodservice can be made on Ad Astra. You must confirm these reservations through Facilities at 602-978-7777. You must order your room set-up through facilities.

Booking Deadlines and Guarantees

Orders for beverage services, breaks or light refreshments should be placed with Chartwells Catering at least seven (7) business days prior to the event. Orders for full meals or receptions should be placed with Chartwells Catering at least ten (10) business days prior to the event. All Catered orders should be placed at least seven (7) days prior to an event. Orders placed less than seven (7) days are subject to increased fees.

A guaranteed number of guests attending the event is required three (3) days prior to the event, after which time guests counts may only be increased. If the guaranteed count is not received by the deadline, the original count booked on the service agreement will be considered the guaranteed count and the final invoice will reflect that count. Should the actual attendance exceed the guaranteed count, the final invoice will reflect the actual guest count.

Customized Menus and Theme Events

Chartwells Catering will gladly create menus and décor to match any specific theme you may have in mind. Please consult the Catering Salesperson for menu and décor suggestions and pricing for themed events.

Minimum Guest Counts

For all breaks and buffets there is a minimum of 20 guests per order. Please consult your Catering Salesperson for additional information.

Service Agreements

A signed service agreement must be received by the Chartwells Catering office at least five (5) business days prior to the event. Service agreements must be complete, correct, and signed to be processed (Exec-Ed programs' signatures not required to complete this process). Any questions regarding payment processing should be directed to the Catering Office at 602-978-7775. All Non-Thunderbird groups must have a signed agreement for all Foodservice functions on Campus.

Cancellation Fees

Cancellations within 72 hours of the scheduled event will incur a 50% cancellation fee to cover all costs incurred by Chartwells Catering. Cancellations made inside of 24 hours will result in incurring the full cost of the scheduled function.

Delivery Fees

There is a \$75.00 minimum order on any orders outside of the Commons. A \$20.00 charge will be assessed for any order that does not meet this minimum.

Sales Taxes

All services are subject to a 9.1% sales tax. Any group entitled to tax exempt status must submit a copy of their Tax Exemption Certificate to the Catering Department when booking their event.

Specialty Services

Specialty china patterns, floral arrangements, table decorations, balloons, theme décor, special effects, and specialty linens are all available upon request. Please consult your Catering Salesperson for current pricing and availability of these items.

Carrying Food Out

Current health standards prohibit the removal of food from catered events.

Bringing Food In

No outside food is allowed into the conference rooms within the Thunderbird Campus. All food and beverages for your events must be provided by Chartwells Catering.



Breakfast

Breakfast

All muffins and pastries are freshly made in our kitchen.

Mini Continental Breakfast

An assortment of Muffins, Danish, and other Pastries
Orange, Apple or Cranberry Juice
Starbucks House Blend and Decaffeinated Coffees
Assorted Teas with Hot Water

Continental Breakfast

An assortment of Muffins, Danish, and Bagels with Cream Cheese
A platter of sliced seasonal Fruit
Orange, Apple or Cranberry Juice
Starbucks House Blend and Decaffeinated Coffees
Assorted Teas with Hot Water

à la carte Options:

House Smoked Salmon
Yogurt

(Note: Continental breakfasts are a single service without any refreshment of beverages included.)

Simple Breakfast Buffet

An assortment of Muffins, Danish and Pastries
Platter of sliced seasonal Fruit
Scrambled Eggs, Breakfast Potatoes, Sliced Bacon or Sausage Links
Orange, Apple or Cranberry Juice
Starbucks House Blend and Decaffeinated Coffees
Assorted Teas with Hot Water

Hearty Breakfast Buffet

An assortment of Muffins, Danish and Pastries
Platter of sliced seasonal Fruit
Breakfast Potatoes
Sliced Bacon, sliced Ham or Sausage Links
Orange, Apple or Cranberry Juice
Starbucks House Blend and Decaffeinated Coffees
Assorted Teas with Hot Water

And your choice of one (1) of the following:

Mexican Scramble with Cheddar Cheese, Salsa, and Sour Cream
Gene's Special with sautéed Spinach, Mushrooms, and Monterey Jack Cheese
Bay Shrimp Scramble with Avocados and Monterey Jack Cheese

Made to Order Breakfast Station

Eggs or omelettes
Pancakes
Waffles
Breakfast Burritos
Includes Beverages

Additional Add Ons:

Mini Continental Breakfast
Continental Breakfast

All muffins and pastries are freshly made in our kitchen.

Breakfast Pastries

All muffins, Danish, pastries and breakfast breads are freshly made in our kitchen.

Freshly Baked Assorted Large Muffins

Assorted Danish & Pastries

Assorted Doughnuts

Assorted Bagels with Spreads

Served with:

Plain Cream Cheese

Whipped Butter

Assorted Jams and Jellies

Assorted Breakfast Breads

Banana-Walnut

Cranberry-Orange

Zucchini

Pumpkin

*Sliced as either 10 full slices or 20 half slices per loaf
(sold by the loaf only)*

Coffee Cake



Lunch

Boxed Lunches

Basic Deli-Style Boxed Lunch

Thinly sliced Roast Beef, Ham, Turkey Breast, or Veggie with American Cheese on a hoagie roll, served with Chips, a Jumbo Cookie, whole Fruit and a bottle of Water or a can of soda

Premium Boxed Lunches

Served with Chips, a Jumbo Cookie, a piece of whole Fruit, your choice of either a Pasta Salad or Fruit Salad for the group, and a bottle of Water.

Garden Ciabatta Sandwich

Fresh beef steak tomatoes & fresh Mozzarella cheese drizzled with extra virgin olive oil and fresh basil leaves and served on a fresh Ciabatta roll

Grilled Tri-Tip Sandwich

Slow cooked medium rare, marinated tri tip served with a grilled red onion, wild baby greens and beef steak tomatoes all served on a fresh Ciabatta roll with lemon Aioli

Premium Turkey Croissant

Thinly sliced Turkey Breast and smoked Cheddar cheese on a flaky Croissant with an Herbed Curry Mayonnaise, roasted red Bell Pepper strips and a grilled Onion relish

Premium Roast Beef

Thinly sliced Roast Beef and Cheddar cheese with shaved Balsamic-marinated Red Onions, chopped Olive spread, and sliced Pepperoni on a soft French roll

Camelback Chicken Breast

A grilled Chicken breast sliced and served with Pepper Jack Cheese, Avocado spread and Chipotle Mayonnaise on a cornmeal-dusted Kaiser Roll

Black Forest Ham & Alpine Swiss Sandwich

Thinly sliced smoked Ham and Swiss cheese with a Honey-Dijon spread and a Tomato-Cherry Pepper Chutney served on an Onion Kaiser Roll

Roasted Chicken Breast Salad

Diced Chicken breast mixed with Celery, Onions, golden Raisins, toasted Walnuts, and a Tarragon Mayonnaise served on a flaky Croissant with Monterey Jack Cheese

Gourmet Chicken Sandwich

Grilled Chicken breast sliced and served with crisp Bacon slices, Brie Cheese, Avocado Spread, sliced Tomatoes, and a Tarragon-Dijon spread on freshly baked Focaccia bread

Sandwich Buffets

Thunderbird Deli Buffet

Thinly sliced Roast Beef, smoked Ham, Turkey breast and Herb roasted Vegetables, with Cheddar , Swiss, Provolone and American Cheese, served with sliced freshly baked Breads and Rolls, Chips, condiments, Iced tea, water and your choice of a side salad, and dessert

Italian Deli Buffet

Thinly sliced Salami, Dry and Cota, Cappacola, Mortadella, Anti-Pasta tray and Mozzarella Cheese, Smoked Mozzarella and Provolone, served on sliced freshly baked Rolls and Focaccia bread with Pesto and Sun dried Tomato spreads and fresh Spinach leaves served with Iced tea, water and your choice of a side salad and dessert

Side salad choices:

Fresh Garden Salad

Caesar Salad

Mediterranean Pasta Salad

Seasonal Fruit Salad

Option of bottled water and canned soda:

Plated Salads

Includes Ice tea, water, your choice of a side salad and dessert.

Chinese Chicken Salad

Romaine Lettuce, Napa Cabbage, Marinated Chicken and Crispy Rice Noodles in a Soy Ginger Vinaigrette, rolls with Butter

Grilled Chicken Caesar Salad

Fresh Romaine Lettuce leaves tossed with sliced grilled Chicken, Garlic and Cheese croutons, grated Parmesan cheese, and creamy Caesar dressing, rolls with Butter

Citrus Chicken Salad

Fresh Chicken Breast, Iceberg Lettuce, Romaine Hearts, Avocado, Glazed Pecans, Green Apples, Golden Raisins, Mandarin wedges, dried Cranberries, Bleu Cheese crumbles and Green Onions

Mediterranean Ahi Salad

Seared Ahi Blackened served with Avocado, Onion, Cucumbers, Tomatoes, Potatoes, Calamata Olives, Chevre Cheese, Fresh Beets and Tossed with a Mustard Herb Vinaigrette

Salmon Nicoise

Chilled grilled salmon served over a bed of greens with chilled new potatoes, green beans, hard boiled eggs, cherry tomatoes tossed with a Dijon vinaigrette

Strawberry Walnut Chicken Salad

Served over Romaine Lettuce with choice
of Vinaigrettes or dressings

Spicy Citrus, Avocado & Beef Salad

Seasoned Grilled Flank Steak over Mixed Greens
with a spicy Dijon vinaigrette

Chopped Cobb Salad

A bed of Romaine and Leaf Lettuces topped with
sliced grilled Chicken breast, diced smoked Ham,
crumbled Bacon and Blue Cheese, Tomato and hard-boiled Egg wedges,
sliced Avocados and Cucumbers served with a Balsamic Vinaigrette
or Ranch dressing, rolls with Butter

Available Desserts:

Cookies
Cheesecake
Brownies
Carrot Cake

Upgraded dessert options are available. Please see dessert section.



Appetizers

Individual Appetizers

Assorted Egg Rolls

Filled with Chicken or Vegetables, fried until crispy
and served with Chinese Hot Mustard and Sweet and Sour dipping sauces
Two pieces per person

Assorted Won Tons

Chicken or vegetable served with a Szechuan dipping sauce
Two pieces per person

Potstickers (Dumplings)

Filled with Chicken and Vegetables, steamed
and sautéed and served with a Ginger-Garlic-Soy dipping sauce
Two pieces per person

Firecracker Shrimp

Deep fried prawns wrapped in pancetta and won ton wrapper
served with a spicy chili mango sauce

Thai Barbecue Chicken Skewers

Tender chunks of Chicken are marinated, skewered,
grilled and then glazed with a sweet and spicy Thai Barbecue sauce
Two pieces per person

Coconut Crusted Jumbo Prawns

Jumbo prawns crusted in coconut
and served with a mango dipping sauce
Two pieces per person

Empanadas

Flaky Pastries stuffed with Cheese and
seasoned Ground Beef or Chicken,
served with Queso
Two pieces per person

Miniature Quiche

Flaky pastry shells filled with
a rich Egg custard, Swiss Cheese and crumbled Bacon
Two pieces per person

Sausage & Wild Mushroom Pastries

Puff Pastries filled with grilled Linguica Sausage
and sautéed wild Mushrooms and baked until golden and flaky
Two pieces per person

Melon Wrapped Serrano Ham

Juicy California Melons wrapped with imported Serrano Ham
Two pieces per person

Chicken Wings

Fresh Chicken wings are marinated, fried,
tossed in your choice of Barbeque, Buffalo or Teriyaki sauce and served with
Blue Cheese and Ranch dressings and crunchy Celery sticks
Two pieces per person

Cocktail Meatballs

Savory Beef meatballs are roasted and served with
either a tangy sweet Chile Barbecue sauce or a rich Port Wine, Herb
and Shallot Demi Glace reduction sauce
Two pieces per person

Prosciutto Wrapped Prawns

Skewered prawns wrapped in thinly sliced Prosciutto
and served with a pesto dipping sauce
Two pieces per person

Appetizer Displays

Southwestern Chips with Salsas

Red and white Corn Tortilla chips served with a spicy Salsa Fresca and a mild green Tomatillo Salsa Verde

Mediterranean Pita Chips with Spreads

Pita bread wedges are toasted and lightly Salted and served with spicy Hummus and Tzatziki, a creamy dip made with Yogurt, Cucumbers, Mint, Garlic, and Parsley

Rustic Antipasti

Char-grilled Bell Peppers and Eggplant, seasonal Squash, marinated Mushrooms and Artichokes, Cherry Peppers and Pepperoncini, Black Olives, sliced Genoa Salami and Provolone Cheese, all served with a Balsamic glaze

Bruschetta Bar

Slices of crusty Italian bread are brushed with Garlic oil, toasted and served with a mixed Olive Tapenade, a diced Tomato, Garlic and Herb topping, and Basil Pesto spread, a Tuna and Eggplant Caponata, and a grilled Mushroom and creamy Gorgonzola topping

Seasonal Fruit and Domestic Cheese

Cantaloupe, Honeydew, Pineapple and other seasonal fruit, Grapes, and berries, served with an assortment of sliced domestic cheeses, crackers and sliced baguettes

Seasonal Fruit and Imported Cheese

Cantaloupe, Honeydew, Pineapple and other seasonal fruit, Grapes, and berries, served with an assortment of sliced imported cheeses, crackers and sliced baguettes

Mini Slider Bar

Mini Hamburgers with American Cheese,
Onion, Pickles, Mustard and Ketchup

House Smoked Salmon

Filletted smoked Salmon served with minced red Onions, Capers and Lemon
along with whipped Cream Cheese and light Rye toast squares

Chilled Prawns

Jumbo Prawns poached, then served on ice with
a spicy Cocktail sauce, Lemon Thyme Aioli, and fresh Lemon Wedges
Three pieces per person

Nacho Bar

Assorted tri-color tortilla chips served with a variety of salsas, zesty cheese
sauce, refried beans, Mexican ground beef and Jalapenos

Grilled Shellfish Platter

Baby Lobster, Icy Gulf Coast Jumbo Shrimp
and freshly shucked Oysters

Appetizer Carving Stations

Herb Roasted Turkey Breast

Fresh Turkey breasts are rubbed with Butter, Herbs, and Spices, roasted to perfection, carved in-room and served with dinner rolls, herbed-Aioli, Dijon Mustard, and Cranberry Relish
minimum of 20 people

Smoked Pit Ham

Smoky Pit Ham glazed with Molasses, Brown Sugar and Mustard glaze, roasted, then carved in-room and served with dinner rolls, Herbed Aioli, Yellow Mustard, Dijon Mustard, and Honey Mustard
minimum of 20 people

Beef Tri Tip

Tender and juicy Tri Tip tenderloins are rubbed with Herbs, Spices and Garlic, roasted medium-rare, then carved in-room and served with dinner rolls, Chipotle Aioli, Dijon Mustard, and a whipped Horseradish Cream sauce
, minimum of 20 people

Prime Rib

U.S. Prime-cut slowly smoked medium to medium rare with Cherry wood and spices, served with dinner rolls and creamy Horseradish
minimum of 20 people

U.S. Prime-Cut Tenderloin

Slow-cooked and served medium rare,
served with dinner rolls
minimum of 20 people

Grand Hors d'Oeuvres Buffet I

Includes the following items:

Seasonal Fruit and Domestic Cheese

Rustic Antipasti

Your choice of either:

Southwestern Chips with Salsas

Or Mediterranean Pita Chips with Spreads

Your choice of one (1) of the following items:

Assorted Egg Rolls

Potstickers (Dumplings)

Buffalo Chicken Wings

Assorted Won Tons

Cocktail Meatballs

And one (1) of the following items:

Gourmet Quiche

Thai Barbecued Chicken Skewers

Sausage & Wild Mushroom Pastries

Sesame Lorraine Pastries

minimum of 20 people

Grand Hors d'Oeuvres Buffet II

For a more substantial reception, the Grand Hors d'Oeuvres Buffet II includes each of your selected items from the Grand Hors d'Oeuvres Buffet I with your choice of one (1) of the following items:

Chilled Prawns

Smoked Salmon

minimum of 20 people

If you choose to add one (1) of the following items:

Herbed Turkey Breast Carving Station

Smoked Pit Ham Carving Station

Tri-Tip Carving Station

minimum of 20 people

If you choose to add a sweet grand finale:

Assorted Miniature Desserts

and Petit Fours
minimum of 20 people



Dinner

Entrée Selections

Poultry Entrées

Chicken Piccata

Baked chicken breast with a classic lemon, caper butter sauce served with Rice Pilaf, fresh seasonal vegetables, and your choice of salad and dessert
Buffet or Plated Service

Chicken Marsala

Chicken breasts are marinated, grilled, and served with a Marsala Wine and Mushroom sauce, with Rice Pilaf, fresh seasonal vegetables and your choice of salad and dessert
Buffet or Plated Service

Chicken Athena

Chicken breasts are marinated, grilled, and then braised with Oil-cured Olives, Artichokes, Leeks, Celery, White Wine and Herbs and served with Rice Pilaf, fresh seasonal vegetables and your choice of salad and dessert
Buffet or Plated Service

Chicken Oscar

Broiled and seasoned chicken breast with Alaskan crab meat, asparagus and topped with a tangy béarnaise sauce, then baked golden brown
Buffet or Plated Service

Chicken Wellington

Chicken breast topped with Caramelized Onions, Mushrooms, Basil and Mustard and baked in a flaky puff pastry served with Sundried Tomato cream sauce, Rice Pilaf, fresh seasonal vegetables and your choice of salad and dessert
Buffet or Plated Service

Airline Chicken Breast

Stuffed with roast red pepper, goat cheese and basil served with a spiced tomato coulis
Buffet or Plated Service

Pan Seared Duck Breast

With pomegranate, roast walnut sauce, white bean cassoulette
Buffet or Plated Service

Beef, Lamb & Pork Entrées

Whole muscle meat option cooked medium rare.

Grilled Tequila Tri Tip

Beef Tri Tip roast marinated in Citrus, Chiles and Tequila, grilled medium-rare and served with an Avocado, Corn and Tomato relish, Garlic mashed Potatoes, fresh seasonal vegetables and your choice of salad and dessert
Buffet or Plated Service

Blackened Prime Rib

Center cut Roasted rare then coated with blackening spices and seared on the grill, served with sautéed vegetables, garlic mashed potatoes and creamy horseradish sauce
Buffet Carving or Plated Service

Gorgonzola Filet Mignon

Center cut Beef Filet Mignon steaks are stuffed with Herbs, topped with Gorgonzola cheese and grilled medium-rare, served with a Merlot-infused Demi-Glace, roasted Red Potatoes, fresh seasonal vegetables and your choice of salad and dessert
Plated Service
Additional for Salmon, Scallops or Shrimp

Medallions of Pork

Seared with a garlic rosemary reduction sauce, herb roasted vegetables and basil parmesan polenta
Buffet or Plated Service

Seared Lamb Loin

Lamb loin crusted in pink, green and Szechwan pepper corns, port wine reduction sauce, sautéed with baby vegetables and roasted fingerling potatoes
Buffet or Plated Service

Grilled Flank Steak

Grilled flank steak with merlot reduction sauce
and horseradish mashed potatoes
Buffet or Plated Service

Grilled Double Cut Pork Chop

With balsamic glaze and roast garlic mashed potatoes
Buffet or Plated Service

Roast Rack of Lamb

With herbed brioche crust, raspberry reduction sauce,
au gratin potatoes
Buffet or Plated Service

Beef Wellington

Beef tenderloin coated with pate, mushrooms, caramelized onions and
Madeira wine and wrapped in puff pastry
Buffet or Plated Service

Filet Oscar

Steamed Asparagus, Colossal Lump Crabmeat
drizzled with housemade Bernaise sauce
Plated Service

Seafood Entrées

All Seafood is Monterey Bay Aquarium Seafood Watch Approved.

Sweet Alaskan Wild Chile Salmon

Fresh Salmon fillets are marinated in Pepper Oil, grilled, and served with a Sweet Chile Glaze, Herbed Rice Pilaf, fresh seasonal vegetables, and your choice of salad and dessert
Buffet or Plated Service

Lemon Grass U.S. Swordfish

Seared lemon grass-crusted swordfish
with a Thai curry sauce, sticky rice and sautéed vegetables
Buffet or Plated Service

Ahi Tuna

Seared rare and served with Wasabi and Ginger Soy sauce
Buffet or Plated Service

Hawaiian Mahi-Mahi

Coconut crusted Mahi topped with a tropical fruit salsa, with ginger scented jasmine rice and fresh seasonal vegetables
Buffet or Plated Service

Blackened Pacific Cod

Served with California Fruit Salsa, Jasmine rice
and fresh seasonal vegetables
Buffet or Plated Service

Pasta Entrées

Cheese Tortellini

Tri-color Pasta is filled with Ricotta and Parmesan cheese and topped with your choice of Meat sauce, Marinara sauce, or Pesto Cream sauce, and served with Garlic Bread, fresh seasonal vegetables and your choice of salad and dessert
Buffet or Plated Service

Vegetable Lasagna

Egg Pasta sheets layered with sautéed Vegetables, Ricotta Cheese, shredded Mozzarella Cheese, Bechamel and Marinara sauces, served with Garlic Bread, fresh seasonal vegetables and your choice of salad and dessert
Buffet or Plated Service

Lasagna Bolognese

Egg Pasta sheets layered with sautéed ground Beef and Italian Sausage, Ricotta Cheese, shredded Mozzarella Cheese, and Marinara sauce, served with Garlic Bread, fresh seasonal vegetables and your choice of salad and dessert
Buffet or Plated Service

Smoked Salmon Fettuccine

House smoked salmon served in an Alfredo nutmeg sauce with green peas over a bed of fettuccine
Buffet or Plated Service

Lobster Ravioli

Lobster Ravioli served with a light Tomato Vodka sauce
Plated Service Only

Penne St. Helena

Penne Pasta tossed in a light sundried Tomato Cream sauce with grilled Chicken, sundried Tomatoes, toasted Pine Nuts and crumbled Gorgonzola cheese, served with Garlic Bread, fresh seasonal vegetables and your choice of salad and dessert
Buffet or Plated Service

Vegetarian Entrées

Aubergine Gratin

Fresh Eggplant, Zucchini, Tomatoes, and fresh Mozzarella Cheese layered with an Herb Pesto, topped with Garlic Bread crumbs and baked, served with Herbed Rice Pilaf, fresh seasonal vegetables, and your choice of salad and dessert
Buffet or Plated Service

Grilled Vegetables & Polenta Cakes

Grilled garden vegetables with extra virgin olive oil and herbs and pesto cream sauce served with polenta cakes
Buffet or Plated Service

Wild Mushroom Sloppy Joe's

Sautéed mushrooms packed in Portobello cap with a tomato cream sauce topped with feta cheese and served on an onion roll with apple cole slaw
Buffet or Plated Service
(Not recommended for buffets)

Pasta Primavera

Sautéed garden vegetables in garlic and virgin olive oil, topped on a bed of fettuccine
Buffet or Plated Service

Stuffed Poblano Peppers

Large poblano pepper stuffed with garden vegetables, cream cheese, seasoning and bread crumbs, topped with a cilantro cream sauce
Buffet or Plated Service

Pasta Putenesca

Meatless Italian pasta dish with garden vegetables, black olives, capers and anchovies served over fresh Linguini
Buffet or Plated Service

Entrée Side Salads & Soups

For plated service the Side Salad and Soup choices are as follows:

Butter and Red Leaf Lettuce Salad

With Tomato wedges, shaved Red Onions, crumbled Blue Cheese and your choice of two dressings

Wild Spring Mix Salad

With shredded Carrots, sliced Cucumbers, Cherry Tomatoes or Tomato wedges, and your choice of two dressings

Spinach Salad

Tender Spinach leaves tossed with crumbled Bacon, sliced Mushrooms, shaved Red Onions, diced hard-boiled Eggs, and your choice of two dressings

Caesar Salad

Romaine Lettuce tossed with seasoned Croutons, grated Parmesan Cheese and a creamy Caesar dressing

Salad Dressing choices include the following:

Buttermilk Ranch Dressing, Thousand Island Dressing, Balsamic Vinaigrette, Reduced Fat Italian Dressing, Honey Mustard Dressing, Bleu Cheese Dressing

For buffet service you may choose any of the Side Salads listed for plated service or one of the following:

Country-style Potato Salad

Diced Potatoes with Onions, Celery, Red Bell Peppers, and hard-boiled Eggs in a creamy Mayonnaise dressing

Mediterranean Pasta Salad

Tri-color Rotini Pasta tossed with shredded Carrots, diced Celery, Tomatoes, and Red Bell Peppers, and sliced Black Olives in a Balsamic Vinaigrette dressing

Classic Cole Slaw

Shredded Red and Green Cabbage and Carrots in a tangy and sweet creamy Cole Slaw dressing

Seasonal Fruit Salad

Fresh Cantaloupe, Honeydew melon,
Pineapple, and other seasonal fruits with Grapes and Berries

Upgrade Options:

Shrimp Salad

Char grilled Jumbo Shrimp on a bed of greens
with avocado and lime Cilantro vinaigrette

Duck Salad

Roast Duck breast sliced and served on a bed of Arugula, candied Pecans,
Gorgonzola with pomegranate glaze

Scallop Salad

Seared Jumbo Sea Scallops served on a bed of greens,
crispy pancetta with basil citrus dressing

Barley Salad With Parsley & Walnuts

Barley and Walnuts served with Ricotta Salata Cheese
in a lemon-garlic vinaigrette

Soups

Suggested selections. Please consult with catering manager for additional options.

New England Clam Chowder

Thick creamy New England style chowder

French Onion

Caramelized onions in a hearty beef broth with croutons
and melted jack cheese

Gazpacho

Cold Spanish soup with tomatoes, cucumbers,
sweet bell peppers slight jalapenos, onion, garlic, celery and fresh herbs

Minestrone

Fresh garden vegetables, seared mushrooms in a light vegetable broth,
with chives, steamed white rice, garlic and seasoning

Pacific Coast Buffet

The menu includes the following salads:

Strawberry, Goat Cheese and Almond Spinach Salad

Strawberries, crumbled Goat Cheese,
Spinach and sliced Almonds

Mango, Avocado & Shrimp Salad

Mango, Avocado and Shrimp
with California Green Onion and Cilantro

And includes the following:

Crab Feast (Dungeness & King)

Grilled Salmon

Citrus Marinated Grilled ¼ Chickens

Grilled Artichokes with dipping sauce

Brushetta Bar

Marinated & Chilled Asparagus Tips

Marinated & Chilled Roasted Red Potatoes

For dessert:

Poached Pear

The menu also includes assorted Ice Water, Iced Tea, and Starbucks Coffee

Santa Maria BBQ Buffet

The menu includes the following salads:

Santa Maria Salad

Chopped Romaine Hearts, tomato, Blue Cheese,
White Sharp Cheddar, Pine and Walnuts, Salami

Caesar Salad

Romaine Lettuce tossed with seasoned Croutons,
grated Parmesan Cheese and a creamy Caesar dressing

Pasta Salad

And choice of two (2) of the following:

Santa Maria Tri-Tip
Santa Maria Chicken
Santa Maria Pork

And choice of one (1) of the following:

Santa Maria Beans
Santa Maria Style Mac & Cheese

And includes both of the following:

Corn on the Cob
Garlic Bread

For dessert:

Seasonal Fruit Pie

The menu also includes assorted Ice Water, Iced Tea, and Starbucks Coffee

Southern BBQ Buffet

The menu includes choice of two (2) the following:

Orange Blue Cheese and Pecan Spinach Salad
Tangy Apple-Cabbage Salad
Ranch Potato Salad

And choice of two (2) of the following:

Creole Fried Chicken
South Carolina Pulled Pork
Texas BBQ Beef Brisket

And choice of one (1) of the following:

Garlic Mashed Potatoes
Red Beans and Rice
Texas BBQ Beef Brisket

And includes both of the following:

Corn on the Cob
Corn Bread with Honey Butter

For dessert:

Seasonal Fruit Cobbler

The menu also includes assorted Ice Water, Iced Tea, and Starbucks Coffee

The Classic American Carvery Buffet

The menu includes two (2) of the following salad choices:

Fresh Garden Salad

Mixed Lettuces with shredded Carrots, sliced Cucumber and Tomatoes and your choice of dressings

Country-Style Potato Salad

Diced Potatoes, with Onions, Celery, Red Bell Peppers, and hard-boiled Eggs in a Mayonnaise dressing

Mediterranean Pasta Salad

Rotini Pasta tossed with shredded Carrots, diced Celery and Red Bell Peppers, sliced Black Olives and diced Tomatoes in a Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce tossed with seasoned Croutons, grated Parmesan Cheese, and a creamy Caesar dressing

And includes both of the following:

Herb Roasted Turkey Breast

Served with Pan Gravy, Sage Dressing and Cranberry Sauce

Honey Mustard Glazed Ham
Basted with Honey, Brown Sugar, and Mustard

The menu also includes one (1) of the following:

Garlic Mashed Potatoes
Herb Roasted Baby Red Potatoes
Wild Rice Pilaf

And includes both of the following:

Fresh Seasonal Vegetables
Assorted Rolls and Butter

And for dessert choose two (2) of the following items:

Apple Pie
Pumpkin Pie
Pecan Pie
All served with whipped Cream

The menu also includes assorted Ice Water, Iced Tea, and Starbucks Coffee

The Connoisseur's Cookout Buffet

The menu includes two (2) of the following salad choices:

Butter and Red Leaf Lettuce Salad

With Tomato wedges, shaved Red Onions, crumbled Blue Cheese
and your choice of two dressings

Mediterranean Pasta Salad

Rotini Pasta tossed with shredded Carrots, diced Celery and Red Bell Peppers,
sliced Black Olives and diced Tomatoes in a Balsamic Vinaigrette

Seasonal Fruit Salad

Fresh Cantaloupe, Honeydew melon, Pineapple and other seasonal fruit,
Grapes, and Berries

One (1) of the following:

Marinated Tri Tip

Marinated in a sweet Soy and Ginger
Cooked on the grill and sliced thin

Rib-Eye

Smoked whole then sliced in 12oz portions
and Barbecued on the grill

Pork Loin Center Cut

Served with a Fire-Roasted Apple Chutney

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Two (2) of the following:

Grilled Mahi-Mahi

Served with a spicy Mango Salsa

Herb Chicken

Chicken Breast rubbed with southwestern spices
served with a Chipotle Pepper Aioli

Grilled Salmon

Served with Pineapple Honey Chutney

And one (1) of the following:

Herb Roasted Baby Red Potatoes
Brown Rice and Pine Nut Pilaf

And includes both of the following:

Fresh Stir-Fried Seasonal Vegetables
Assorted Rolls and Butter

And for dessert:

Assorted Miniature Dessert Buffet

This menu also includes Ice Water, Iced Tea, and Starbucks Coffee

Pacific Rim Buffet

The menu includes two (2) of the following salad choices:

Fresh Garden Salad

Mixed Lettuces with shredded Carrots, sliced Cucumber and Tomatoes and your choice of dressings

Avocado, Papaya and Shrimp Salad

A bed of mixed Wild Salad Greens topped with sliced Papaya, diced Avocado and Red Onions, and Bay Shrimp in a Lemon-Lime Vinaigrette

Pacific Rim Cucumber & Tomato Salad

Diced Roma Tomatoes, sliced Cucumbers and Scallions, and finely shredded Nori (seaweed) in a sweet Rice Wine Vinegar dressing, garnished with toasted Black & White Sesame Seeds

The menu also includes the following:

Tropical Fruit Display

An assortment of melons, Pineapple, Mangoes, Papaya, and other fruits and Berries (in season)

The menu also includes both of the following:

Hawaiian Roast Pork (Kuala Pig)

Luau Chicken

Mahi-Mahi

The menu also includes one (1) of the following:

Steamed Sticky Rice

Hawaiian-Style Fried Rice

And includes both of the following:

Stir-Fried Asian Vegetables

Hawaiian Sweet Rolls and Butter

And for dessert one (1) of the following items:

Pineapple Upside Down Cake

Mango Napoleon (\$2.05 additional per person)

The menu also includes Ice Water, Iced Tea, and Starbucks Coffee

Tex-Mex Buffet

The menu includes the following:

Southwestern Chips and Salsas

Red and White Corn Tortilla Chips served with a spicy Salsa Fresca and a mild green Tomatillo Salsa Verde

The menu also includes of two (2) of the following salad choices:

Santa Fe Cole Slaw

Shredded Red and Green Cabbages, shredded Carrots, roasted Corn kernels, and shaved Red Onions in a Chipotle Cream dressing

Sedona Caesar Salad

Romaine Lettuce leaves with crispy Tortilla strips, grated Monterey Jack cheese, diced Avocado and Tomatoes, served with a creamy Cilantro Caesar dressing and topped with toasted Pumpkin seeds

Jicama and Orange Salad

Julienned crispy Jicama and fresh Orange segments tossed with shaved Red Onions, sliced Red Bell Peppers, and toasted sliced Almonds in a Citrus-Chile dressing

The menu also includes the following:

Fajita Station

Thinly sliced Chicken breast, Skirt Steak, or grilled Vegetables, sautéed with Onions and Bell Peppers served with Flour Tortillas, shredded cheeses, Salsa Fresca and Salsa Verde, Guacamole, and Sour Cream

The menu also includes one (1) of the following:

Chicken or Pork Tamales
Cheese Enchiladas

And includes one (1) of the following:

Black Beans Ranchero
Vegetarian Refried Beans

And includes the following:

Spanish Style Rice

And for dessert one (1) of the following items:

Churros with Cinnamon Sugar
Kahlua Cheesecake

The menu also includes Ice Water, Iced Tea, and Starbucks Coffee

The Taste of Italy Buffet

The menu includes two (2) of the following salad choices:

Italian Wild Greens Salad

With Radicchio, Arugula, Red Oak Leaf, and Curly Endive Lettuces, served with a honey-Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce tossed with seasoned Croutons, grated Parmesan Cheese, and a creamy Caesar dressing

Mediterranean Pasta Salad

Rotini Pasta tossed with shredded Carrots, diced Celery and red Bell Peppers, sliced Black Olives and diced Tomatoes in a Balsamic Vinaigrette

The menu also includes the following:

Chicken Marsala

Marinated and grilled Chicken breasts served with a Marsala Wine and Mushroom sauce

The menu also includes one (1) of the following:

Lasagna Bolognese

Egg Pasta sheets layered with sautéed ground Beef and Italian Sausage, Ricotta Cheese, shredded Mozzarella Cheese, and Marinara sauce

Vegetable Lasagna

Egg Pasta sheets layered with sautéed Vegetables, Ricotta Cheese, shredded Mozzarella Cheese, Bechamel and Marinara sauces

Cheese Tortellini

Tri-color Pasta is filled with Ricotta and Parmesan cheese and topped with your choice of meat sauce, Marinara sauce, or Pesto Cream sauce

The menu also includes both of the following:

Fresh Seasonal Vegetables
Garlic and Cheese Bread

And for dessert one (1) of the following items:

Italian Biscotti with seasonal berries and whipped cream
Cheesecake with seasonal berries and whipped cream
Tiramisu (Additional)

The menu also includes Ice Water, Iced Tea, and Starbucks Coffee



Break Services

Break Services

Morning Beverage Service

Orange, Apple or Cranberry Juice
Starbucks House Blend and Decaffeinated Coffees
Assorted Teas with Hot Water

Served before your event, followed by refreshment of your Coffee and Tea service throughout the morning

Morning Break Service

Assortment of Muffins, Danish and Pastries
Platter of sliced seasonal Fruit
Orange, Apple or Cranberry Juice
Starbucks House Blend and Decaffeinated Coffees
Assorted Teas with Hot Water

Served before your event, followed by refreshment of your Coffee and Tea service throughout the morning

Afternoon Beverage Service

Assorted regular and diet Sodas and bottled Waters
Starbucks House Blend and Decaffeinated Coffees
Assorted Teas with Hot Water

Served before your event, followed by refreshment of your Coffee and Tea service throughout the morning

Afternoon Break Service

Assorted Cookies, Brownies, and Bar Cookies
Assorted regular and diet Sodas and bottled Waters
Starbucks House Blend and Decaffeinated Coffees
Assorted Teas with Hot Water

Served before your event, followed by refreshment of your Coffee and Tea service throughout the morning

(NOTE: Break and Beverage services include refreshment of coffee and tea service for a four (4) hour period.)

Snacks

Assorted Jumbo Cookies

Made fresh in our kitchen.

Assorted Brownies

Made fresh in our kitchen.

Fudge

Coconut

Blondes

Walnut

Cherry

Peanut Brittle

Platter of Seasonal Cut Fruit

Trio of Cocktail Snacks

A crunchy threesome with baskets of spicy Snack Mix, gourmet mixed Nuts, and mini Pretzels

The Snack Attack

An assortment of bags of crunchy Potato and Tortilla Chips, chewy Granola Bars, and Rice Krispie Treats



Beverages

Beverages

Starbucks Coffee

House Blend or Decaffeinated House Blend

Assorted Teas with Hot Water

A Republic of Tea Assortment

Assorted Fruit Juices

Orange, Apple, or Cranberry Juice

Lemonade or Fruit Punch

Brewed Iced Tea

Canned Soft Drinks

Regular and Diet Sodas, 12 oz. cans

Dasani Bottled Water

12 oz. bottled spring water

Sparkling Mineral Waters

Plain and assorted citrus sparkling waters, 12 oz. bottles

Beer and Wine Service

We offer a wide selection of domestic and imported beers and wines. Please consult with your Catering Salesperson for available beer and wine selections.

(NOTE: Please speak to a Dining Services Representative for current alcohol policies.)



Dessert

Dessert Selections

Included in the entrée price are the following desserts:

Cheesecake with Berry Sauce
Carrot Cake with Cream Cheese Icing
Double Fudge Cake
Lemon Verbena Angel Food Cake
Strawberry Shortcake (seasonal)
Assorted Cupcakes
Chocolate S'mores Cake

For an additional fee you can choose from the following desserts:

Black Forest Cake
Pistachio Pound Cake
Caramel Pecan Torte
Triple Fudge Cake
Flavored Cheesecake (flavors may vary)
Berry Brioche Bread Pudding
Italian Grilled Peaches
Poached Fruit
Flavored Dipping Sugars with Sliced Fruit

For an additional fee you can choose from the following desserts:

Banana-Almond Napoleon
Assorted Miniature Desserts (Three pieces per person)
Chocolate Decadence Cake
Fresh Fruit Tart
Mango Napoleon
Fruit Cobblers
Crème Brule
Chocolate Soufflés
Plum & Honey Sabayon Gratins

Specialty Dessert Selections

Miniature Dessert Buffet

An assortment of individual pastries which may include Chef's choice of the following items:

Chocolate-dipped Strawberries, Chocolate-dipped Macaroons, miniature Cream Puffs and Chocolate Eclairs, miniature Fruit Tartlets, mini German Chocolate Pies, mini Chocolate Mousse Cups, Sacher Torte Strips, or mini Chess Pies, served with Starbucks House Blend and Decaffeinated Coffees, and assorted Teas with Hot Water
Four pieces per person

Decorated Special Occasion Cakes

9 Inch Round with Filling & Decorations

½ Sheet Cake with Filling & Decorations

Full Sheet Cake with Filling & Decorations

Decorated Cakes require three (3) business days notice