



USD CATERING MENU



TABLE OF CONTENTS

WELCOME	3
PROCEDURES	4
MORNING	7
AFTERNOON	11
IN BETWEEN	16
Receptions	17
Beverages	18
Bites / Snacks	19
Sweets / Themed Breaks	20
EVENING	21



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. By keeping 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, including conference rooms, foyers, classrooms, offices, lawn areas and athletic fields. Contact us today to learn more about our menus, services, and more.

The University of San Diego was built on the core values of knowledge, community, ethical conduct, and compassionate service. All these values pervade throughout every aspect of 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 stunning 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

We proudly serve food that is both delicious and environmentally thoughtful. Along with the flavorful side of our food, freshness and sustainability are key ingredients to our dining experience. Locally grown, delivered, and prepared to our exact specifications, our food meets a high standard of excellence. Organic and natural food choices are always available. We begin with the best ingredients so that you can end with the ultimate catering experience.

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. A menu exclusively built around San Diego locally grown produce can be created. There are also options for other products to be sourced locally, organic and/or sustainable.

Reusable china is available, as well as bulk serving of items such as milk and sugar 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.

GREEN INITIATIVES

- Local, organic sources of food and beverages available
- Vegetarian and vegan options
- Ethically produced goods
- Seasonal menus - to capitalize on locally grown ingredients
- Pre-consumed and post-consumed food waste plan
- Sustainable meat and fish when available
- Reusable linen tablecloths
- Bamboo plates upon request, additional charges apply
- Eco-friendly plates, flatware, cups, and reusable décor, complimentary to you
- Recycling containers at each event
- Local vendors used for event equipment and rentals
- Reusable china service, additional charges apply

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 ease 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 |

[Campus Map](#)

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 7 business days prior to your event. For groups of more than 100 guests we require 10 business days notice.

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.

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 \$150 per bartender. For any time over 90 minutes, there will be an additional bartender charge of \$50 per hour. 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.

FURNISHINGS AND RENTAL EQUIPMENT

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

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.

DELIVERY AND PICK UP

The appropriate attendants are scheduled to cleanup 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 \$35 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 the USD Catering staff.

SUBSTITUTIONS

USD Catering purchases many of our 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 consummate the contract and to confirm 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 24 hours prior to your event.

Menu and pricing subject to change.



USD CATERING

Hospitality Services, University of San Diego
MeetatUSD.com · usdcatering@sandiego.edu
(619) 260 - 8811
5998 Alcalá Park, San Diego, CA 92110
University Center 280
Office Hours: Monday–Friday, 8AM–5PM

A close-up photograph of a white bowl filled with a variety of fresh berries. The bowl contains strawberries (some whole, some sliced), blueberries, raspberries, and blackberries. Two fresh green mint leaves are placed on top of the fruit. The text 'I MORNING I' is overlaid in the center of the image in a white, bold, sans-serif font. In the background, there are blurred plates with orange slices and a yellow flower, suggesting a breakfast setting.

I MORNING I

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)	26.00
Choose one flavor per dozen: Blueberry, Double Chocolate, Bran, Banana Nut (contains Walnuts)	
GLUTEN-FREE MUFFINS (No Minimum)	3.00 Each
Double Chocolate, Lemon Streusel	
MINI PLAIN BAGELS*	26.00
MINI ASSORTED DANISHES*	28.00
Cherry, Apple, Blueberry, Cheese	
MINI CINNAMON ROLLS* (12 Rolls)	28.00
MINI ASSORTED CROISSANTS*	28.00
Almond, Custard Cream Raisin Roll, Chocolate	
MINI ASSORTED SCONES*	28.00
Blueberry, Chocolate Chunk, Orange Cranberry	

TEA BREADS

TEA BREAD (1 Sliced Loaf Serves 12)	26.00
Zucchini, Banana Nut, Marble, Lemon Poppy	
INDIVIDUAL MINI LOAVES (Minimum of 35)	57.00
Lemon, Cappuccino, Orange Cranberry, Blueberry, Pumpkin	
MEDIUM PECAN STICKY BUNS	36.00
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 info.*

FRESH FRUIT

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

SEASONAL FRESH SLICED FRUIT PLATTER (V)	4.75 / Person
Pineapple, Honeydew, Cantaloupe, Citrus, Grapes	
TROPICAL FRUIT PLATTER (V)	6.75 / Person
Pineapple, Melon, Kiwi and more	
WHOLE FRUIT (V)	1.75 / Person
Apples, Bananas, Oranges or Seasonal	
MIXED BERRY BOWL (V)	
Seasonal Small (Serves 10)	55.00 / Bowl
Seasonal Large (Serves 25)	138.00 / Bowl
COLD SPECIALTIES	
LOW-FAT YOGURT (VGT, GF)	2.30 / Person
STRAWBERRY BANANA YOGURT PARFAIT (VGT)	5.10 / Person
HARD-BOILED EGGS (VGT, GF)	1.00 / Person
INDIVIDUAL COLD CEREALS WITH MILK (VGT)	3.75 / Person
CLIFF BARS AND KIND BARS	3.00 / Person

BREAKFAST A LA CARTE

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BUILD YOUR OWN YOGURT PARFAIT STATION (15-Person Minimum) **8.00 / 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) **9.00 / 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 Miniature Bagels

QUICHE (Minimum order of 1 Quiche - Serves 8) **4.75 / 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 (VGT)
- Wild Mushrooms and Baby Spinach (VGT)
- Smoked Salmon, Asparagus Tips and Boursin Cheese

CARMELIZED FRENCH TOAST (VGT) (Serves 12) **42.00**

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

BREAKFAST SANDWICHES (Choice of One Flavor Per Dozen) **5.75 / Person**

Choice of one of each: Egg, Cheese, Protein and Bread

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

SOUTHWEST BREAKFAST BURRITO (VGT) **6.25 / Person**

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

HOT OATMEAL (VGT) **4.50 / Person**



BREAKFAST BUFFETS

The following buffet options include coffee, decaffeinated coffee and a selection of teas.
Water service not included. (10-Person Minimum)

CONTINENTAL BREAKFAST (VGT)

7.80 / Person

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

HEALTHY CONTINENTAL BREAKFAST

13.25 / Person

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

EUROPEAN BREAKFAST

17.25 / 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

23.50 / 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.

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CLASSIC SANDWICHES 12.00 / Person

On your 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 14.50 / Person

- Roasted Seasonal Vegetables, Avocado and Hummus (VGT)
- 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

SALAD

CLASSIC (VGT, GF) 10.00 / Person
Baby Greens, Tomatoes, Cucumber, Carrot Threads, Shallot Vinaigrette

CAESAR 11.25 / Person
Romaine Lettuce, Herbed Croutons, Parmesan Cheese, Caesar Dressing

CAPRESE (VGT) 13.75 / Person
Heirloom Tomato, Burrata, Mixed Greens and Pesto Drizzle

LEBANESE (VGT) 13.75 / Person
Mixed Greens, Pita Triangles, Hummus, Tabbouleh, Feta, Olives and Herb Vinaigrette

PACIFIC RIM (VGT) 14.30 / Person
Chopped Romaine, Baby Spinach, Mandarin Oranges, Slivered Almonds, Green Onions, Wonton Crisps and Roasted Sesame Dressing

MEDITERRANEAN (VGT) 14.30 / Person
Mixed Greens, Marinated Artichokes, Tomatoes, Kalamata Olives, Red Peppers, Red Onion, Potatoes, Feta and Balsamic Vinaigrette

SOUTHWEST CHOPPED (VGT, GF) 13.30 / Person
Chopped Romaine, Black Beans, Roasted Corn, Cotija Cheese, Tomatoes and Chipotle Ranch

ENHANCE YOUR SALAD

CHILI GARLIC GRILLED TOFU 3.60 / Person
HERB MARINATED BREAST OF CHICKEN 4.60 / Person
GRILLED STEAK 8.75 / Person
PAN SEARED SALMON 8.75 / Person
LEMON PEPPER SHRIMP 7.75 / Person

LUNCH PLATTERS

All prices are per person, minimum of 10 guests unless otherwise noted.
Select from our a la carte Salads to complete your luncheon buffet.

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ALCALA

25.50 / Person

- Marinated Pork Loin, Ham, Grilled Flank Steak, Pepper Turkey, Crabmeat 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

31.50 / 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

18.50 / 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

28.50 / 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

A LA CARTE COMPOSED SALADS

Each salad serves 10.

**BIBB LETTUCE WITH BLUE CHEESE CRUMBLES,
YELLOW PEPPER AND RASPBERRY VINAIGRETTE**

42.75

**ENDIVE AND FRISEE WITH MANDARIN ORANGES,
CANDIED WALNUTS AND BUTTERMILK RANCH
DRESSING**

47.25

**BIBB LETTUCE WITH BLUEBERRIES,
RASPBERRIES, APRICOT, PISTACHIOS,
CHEVRE AND BALSAMIC VINAIGRETTE**

48.25

**CHOPPED ROMAINE, JULIENNED SNOW PEAS,
RED PEPPERS, CARROTS, WONTON STRIPS
AND SESAME GINGER VINAIGRETTE**

42.75

**MIXED GREENS, BLUE CHEESE,
TOASTED PECANS, DRIED CRANBERRIES
AND MAPLE DIJON DRESSING**

39.50

**GREEK SALAD WITH KALAMATA OLIVES,
FETA, GRAPE TOMATOES, CUCUMBERS
AND GREEK DRESSING**

42.75

**MESCLUN WITH CHERRY TOMATOES, CUCUMBERS,
CARROTS AND BALSAMIC DRESSING**

38.00

PASTA, GRAINS AND VEGETABLE SALADS

**FUSILLI SUNDRIED TOMATOES,
FETA AND KALAMATA OLIVE SALAD**

30.25

**OLD FASHION POTATO SALAD WITH RED BLISS
POTATOES, EGGS, ONION AND PICKLE**

30.25

**SWEET POTATO, GRILLED CORN AND
BLACK BEANS WITH CHILI CHIPOTLE DRESSING**

30.25

QUINOA AND SLICED HEARTS OF PALM

30.25

**FARRO, AVOCADO, CHERRY TOMATOES AND
PEPPERS WITH CUMIN LIME VINAIGRETTE**

30.25

LEMONY ORZO WITH OREGANO

30.25

HOT LUNCHEON BUFFETS

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

LITTLE ITALY

31.75

- 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

SOUTH OF FRANCE

34.50

- 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

32.50

- 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

29.50

- 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.

Outdoor BBQ requires a grill and additional charges: \$100 per grill (flat fee) and \$150 per chef per 90 minutes.

ALL AMERICAN BBQ

21.25

- Classically seasoned Hamburgers, Hot Dogs, Barbeque Chicken, "Beyond" Burgers (vegan patty) served with Corn on the Cob, Baked Beans, Dijon and Dill Potato Salad, finished with Traditional Apple Streusel Bars

CHILI, SOUP AND SANDWICHES

25.25

- Beef Chili with toppings: Fritos, Shredded Cheddar Cheese, Chopped Onions and Jalapeno Peppers
- Corn Chowder.

6-FOOT PARTY SUB (Select 1 Flavor per 15 Guests)

- Italian
- Caprese
- Turkey and Swiss
- Hot Meatball Sandwiches on Mini Brioche Rolls
- Served with Potato Chips and Cupcakes

FOOTBALL TAILGATE

26.25

- 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 \$100 per attendant, up to 90 minutes.

HOT HORS D'OEUVRES

CHICKEN

Sofrito Chicken Empanada, Avocado Crema	4.00
Buffalo Chicken Wings	3.30
Thai Chicken Skewers	
with Coconut Lime Sauce	3.55
BBQ Chicken Sliders with Sweet Slaw	3.80

SEAFOOD

Grilled Shrimp with Pancetta	
and Fresh Coriander	4.60
Duck Confit Tartine, Orange Marmalade,	
Boursin Cheese	4.00
Hawaiian Coconut Shrimp	
with Mango-Soy Sauce	4.60
Lobster Arancini, Tarragon Aioli	5.25
Miniature Crab Cake and Remoulade	4.55

BEEF, LAMB, AND PORK

Mac and Cheese Bites, Maple Bacon,	
White Cheddar Fondue	3.80
Crispy Gingered Spare Ribs	
with Asian BBQ Sauce	4.00
Cabernet Braised Short Rib Gruyere Éclair	4.30
Grilled Baby Lamb Chops, Mint Pesto	4.60
Beef Slider, Aged Cheddar, Shallot Jam	4.05
Croquetas de Jamon	3.80
Teriyaki Glazed Beef Skewer	4.10
Meatball (BBQ or Sweet and Sour)	3.10

VEGETARIAN

Spinach Spanakopita	3.30
Filo-wrapped Triple Cream Brie,	
Honey Raspberry Jam	3.55
Spicy Potato-Samosa Wontons	4.00
Grilled Vegetable Quesadilla	
with Tomatillo Salsa	3.00
Assorted Mini Quiches	3.10
Vegetable Pot Sticker with Sweet Soy	3.30

COLD HORS D'OEUVRES

CHICKEN

Ginger Chicken Cashew Lettuce Wrap	3.80
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SEAFOOD

Bloody Mary Shrimp Shooter	4.60
Ginger Ahi Tuna with Wasabi Aioli	3.80
Smoked Salmon with Peppered Toast	
and Crème Fraiche	3.80
California Rolls with Soy Dipping Sauce	3.55
Baja Ceviche, Habanero, Honey,	
Avocado and Cilantro	3.55

BEEF AND PORK

Charred Beef Tenderloin Cone,	
Horseradish Cream	3.80
Asparagus with Prosciutto	3.55

VEGETARIAN

Heirloom Tomato-Basil Bruschetta (V)	3.10
Devilled Eggs (VGT, GF)	3.00
Watermelon, Mint, Honey Goat Cheese,	
Maple Syrup and Lime (VGT, GF)	3.55
Falafel with Lettuce and Hummus Dip (VGT)	3.30
Sun-Dried Tomato and Goat Cheese Tartlets (VGT)	3.30
Veggie Sticks Dipped in Hummus	
Served in a Shooter (VGT, GF)	4.10



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	9 / Gallon, 0.60 / Person
Water Cooler (Sparkletts)	2.75 / Person
Spa Water with Citrus	14.50 / Gallon, 0.95 / Person
Sparkling Mineral (1L)	9.50 / Bottle
Dasani Water	2.50 / Person

HOT BEVERAGES

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

Freshly Brewed Gourmet Coffee	
Regular and Decaf	33.75 / Gallon, 2.25 / Person
Assorted Hot Tea	33.75 / Gallon, 2.25 / Person
Hot Chocolate	45 / Gallon, 3.00 / Person
Apple Cider with Cinnamon Sticks	41.25 / Gallon, 2.75 / Person

COLD BEVERAGES

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

Chilled Lemonade	33.75 / Gallon, 2.25 / Person
Citrus Punch	33.75 / Gallon, 2.25 / Person
Ice Tea	33.75 / Gallon, 2.25 / Person

INDIVIDUAL BEVERAGES

ASSORTED SODAS **2.50 / Person**

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

BOTTLE TEAS (Honest Tea, Organic) **3.50 / Person**

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

100% JUICES (Minute Maid) **3.50 / Person**

Orange, Apple, Cranberry

MILK (Organic Valley) **2.95 / Person**

2% and Chocolate

ALCOHOL & 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	2.50 / Person
TRAIL MIX (Individual Bags)	2.50 / Person
NATURE VALLEY GRANOLA BARS	2.50 / Person
ASSORTED KIND BARS	3.00 / Person
HONEY ROASTED PEANUTS (1oz)	2.50 / Person
ROASTED ALMONDS	2.50 / Person

DESSERTS

ASSORTED COOKIES	2.50 / Person
COOKIES (Gluten-Free)	3.00 / Each
BROWNIE (With or Without Nuts)	2.75 / Person
ZESTY LEMON BAR	2.50 / Person
STREUSEL BAR	2.50 / Person
BLONDIE	2.50 / Person
S'MORES BAR	2.75 / Person
RICE CRISPIES	2.50 / Person
CHOCOLATE DIPPED STRAWBERRIES	3.00 / Each

ASSORTED MINI CUPCAKES (48 Minimum Order) Caramel Sea Salt, Vanilla Bean, Chocolate Ganache, Red Velvet, Cappuccino	2.95 / Person
ASSORTED MINI TARTS (35 Minimum Order) White Chocolate Macadamia, Pomegranate Swirl, Coconut Lime, Apple Brown Butter, Chocolate Reflection	3.75 / Person
ASSORTED CHEESECAKES (40 Minimum Order) Mixed Berries, Pumpkin, New York, Triple Chocolate, Crème Brulee	3.50 / Person
ASSORTED ELITE MINI PASTRIES (40 Minimum Order) Crème Brulee, New York Cheesecake, White Chocolate Espresso, White Chocolate Passion Fruit and Chocolate Fantasy	3.50 / Person

THEMED BREAK CONCEPTS

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

CHOCOLATE INDULGENCE Chocolate Milk, Mini Candy Bars, Chocolate Covered Pretzels, White and Dark Chocolate Brownies	7.50 / Person
EXECUTIVE SNACK BREAK Mixed Berries with Lemon Zested Whipped Cream, Assortment of Mixed Nuts, Roasted Red Pepper Hummus with Carrot Sticks and Fresh Sliced Pita	9.00 / Person
SWEET AND SALTY Dark Chocolate Dipped Pretzels, Kettle Corn, Whipped Boursin with Fresh Strawberries and Graham Crackers	8.00 / Person
MAKE YOUR OWN TRAIL MIX Granola, Banana Chips, Apples, Apricots, Raisins, Cranberries, M&M's, Almonds, Peanuts and Chocolate Chips	7.50 / Person
TOREROS DAY AT THE GAME Freshly Roasted Peanuts, Popcorn, Novelty Ice Cream and Frozen Fruits Bars	8.10 / Person
RETRO Jar of Old Time Candy, Fresh Popcorn, and Chocolate Dipped Apple Wedges topped with Nuts and Caramel, Root Beer, Orange and Regular Sodas	8.00 / Person
TU MERCADO Assorted Individual Bags of Salty Snacks and a Display of Candy and Power Bars	6.75 / Person
TEA TIME Assorted Shortbread Cookies, Linzer Cookies, Scones and Mini Tea Cakes served with Classic Clotted Cream, Jams, Jellies and Assorted Herbal Teas	8.75 / Person



| EVENING |



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) 6.00

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

DIPS AND SPREADS (VGT) 6.00

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

CHEESE AND CHARCUTERIE BOARD 11.75

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 Assorted Croissants

SANDWICHES 11.75

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

CHEESE DISPLAY (VGT) 7.50

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

GRILLED VEGETABLES (VGT, GF) 7.00

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) 5.50

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

DIM SUM STATION 9.50

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 7.00

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

CHILLED SEAFOOD 14.95

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

STREET TACO STAND (Choice of Two) 7.75

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

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) \$150. One chef required for every 75 guests.

SLIDERS

17.50

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

QUESADILLA MEXICANA

15.50

Pulled Adobo Chicken, Carne Asada, Grilled Vegetables, Cheese, Flour Tortilla, Cabbage-Jalapeno Slaw, Guacamole, Salsa Casera, Pico De Gallo & Sour Cream

PASTA

15.00

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

BISQUE AND SANDWICH

15.25

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

RICE MARKET

15.50

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

AFTER HOURS STOP

16.00

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

ASIAN STIR FRY

16.50

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) \$150. One chef required for every 50 guests.

PRIME RIB BEEF

19.50

Dry-Spiced Rubbed and Slow Roasted, Roasted Garlic Mashed Potatoes, Horseradish Cream, Natural Jus

MARINATED SPICED LEG OF LAMB

18.50

Mint Cucumber Raita, Spiced Couscous Salad

PEPPER CRUSTED WHOLE BEEF FILLET

26.25

Mushroom Ragout, Assorted Dinner Rolls

BANANA LEAF WRAPPED MAHI-MAHI

17.50

Coconut and Cilantro Rice, Lemon Cream Sauce

CITRUS GLAZED ATLANTIC SALMON

18.00

Sweet Potato Hash, Dill Mustard, Onion Soubise

ROASTED TURKEY BREAST

18.00

Traditional Potato Puree, Cranberry Chutney, Gravy



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) \$150.
One chef required for every 100 guests.

CHOCOLATE S'MORES

9.75

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

FRESHLY BAKED

11.25

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

BUILD YOUR OWN CUPCAKE

9.75

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

DINNER BUFFET MENU

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

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GRILL IT UP 38.75

SALADS (VGT)

Fresh Garden Greens, Tear Drop Sweet Peppers, Crushed Pistachio, Citrus Dressing / Radicchio, Pear & Arugula with Orange Mustard Vinaigrette / 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 & Avocado Salsa

DESSERTS

Caramel Fudge Brownie, Strawberry Shortcake

SAND AND SUN 39.75

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

EAST MEETS WEST 46.75

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, Horseradish Cream, Grilled Vegetables, Scalloped Potato

DESSERTS

Mango Sticky Rice, Crema Catalana, New York Cheesecake

FROM THE ISLANDS 38.75

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

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MEDITERRANEAN

38.60

SOUP & SALAD (VGT)

Pistou Soup with Ciabatta, Greek Salad, Feta, Olives, Cucumber, with Caprese, 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

38.60

SALAD BAR (VGT)

Local Greens, Crispy Garbanzo, Queso Fresco, Tomato, Onion, Cucumber and Tropical Vinaigrette, Avocado & 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



SERVED DINNER

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 standards or seasonal menus.

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SAN DIEGO SUNSET (VGT)

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 Roots 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 and Bacon "Cake" and Red Wine Butter

or

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

Ginger Crème Brulee with Raspberry Compote

