

CATERING MENU

Payment: Checks & all major credit cards accepted. Credit card payments will incur 3% processing fee.

Catering orders placed fewer than 48 hours in advance may be subject to a \$75.00+ surcharge

Cancelation Fee Policy

4 Business Days Prior 25% of Order Total 3 Business Days Prior 50% of Order Total 2 Business Days Prior 75% of Order Total 1 Business Day Prior 100% of Order Total

Cancelation of Linen Rental Orders subject to party rental company cancelation policy.

All orders include appropriate serving utensils & disposable wares Certain items subject to availability depending on location

Customer is responsible for ordering & placement of food service tables through campus facilities

Weekend & "off-day" catering services subject to a \$120.00+ surcharge "Off-days" include, but are not limited to: holidays & dates when Pacific Dining on-site food service locations are closed for regular business operations

Special arrangements for corporate charges welcome

Orders placed outside of organization require credit card payment prior to event via credit card authorization form

NORCAL ORDER PLACEMENT & QUESTIONS

paul@pacific-dining.com 1 .833. PAC. DINE (1. 833. 722. 3463) (Ext. 1)

Invoices will be sent via email approximately 1 - 2 business days following the event

Payment in full due no later than 30 days after receipt of invoice

Late payments subject to additional fees

Our kitchens are not allergen-free or gluten-free facilities. We take measures to safely handle food & minimize risk, but cannot guarantee the absence of cross contamination; Pacific Dining does not assume liability for adverse reactions to food consumed.

BREAKFAST

All breakfast buffets include coffee service station, assorted bottled juices, & water

Continental Buffet v

10.65pp

Croissants, Danishes, muffins, scones, & fruit salad with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Great Start Buffet v

12.69pp

Croissants, Danishes, muffins, scones, bagels with cream cheese, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Sustainable Start vg 15 person min.20.50ppSpinach & tomato tofu scramble, breakfast potatoes, avocado toaston an English muffin with sprouts & sliced tomatoes, fruit salad, with coffeeservice (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assortedbottled juices & water

Hot Start, 15 person min. 19.10pp Scrambled eggs, bacon, sausage, country potatoes, croissants, Danishes, muffins, scones, & fruit salad with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Breakfast Burrito Buffet, 15 person min.

20.25pp

Bacon, Sausage, Ham, Turkey, & Cheese (**VEGETARIAN**) breakfast burritos, country potatoes, pastries, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

À La Carte

Fruit Salad vg	3.50pp
Fruit Display Platter VG	3.95pp
Danishes, croissants, muffins, scones, &/or bagels v	3.25pp
Breakfast Burritos (v & vg available)	8.65ea
Egg Muffin Sandwich (v available)	5.75ea
English Muffin Avo Tomato Toast (2 slices) vg	5.85ea
Yogurt Parfait Cup (strawberries, granola, honey) ${f v}$	5.35ea
Bacon or Sausage (2 pieces)	2.45pp
Scrambled Eggs v	3.29pp
Country Potatoes v (vg by request)	3.29pp
Buttermilk Pancakes (2pp) v	6.95pp
French Toast (2pp) v	6.95pp

BEVERAGES

Coffee Service Station	2.50 per cup
Self serve station with regular, decaf, hot water, tea bag	gs,
cream, sugar, disposable cups, etc.	
Hot Chocolate	2.50 per cup
Canned Soda & Bottled Water Assortment	1.65ea
Canned Sparkling Water Assortment	1.65ea
Bottled Juice Assortment	2.60ea
Beverage Dispensers	
Infused Water	0.70 per cup
Fruit Punch, Lemonade, or Unsweetened Iced Tea	1.10 per cup
Orange or Apple Juice	2.00 per cup
Aguas Frescas (Horchata, Jamaica, Watermelon)	2.50 per cup

THE DELI

Pre-Made Classic Sandwich Platter A platter of pre-made sandwiches or wraps of your choice	11.85pp
Premium Sandwich Platter See page 4 for Premium Sandwich choices	14.20pp
Sides *subject to order minimums	
Classic Caesar Tuscan Salad v Red & Golden Beet Salad with Feta (72 hr notice required) v Maple Dijon Shaved Brussels Sprouts Salad (72 hr notice required) v Spinach Strawberry Candied Walnut (72 hr notice required) vG Caprese Salad (72 hr notice required) v All boxed salads available as à la carte side salad	3.35pp 3.60pp 4.50pp 4.50pp 4.70pp 5.35pp AQ

Hearty Potato Salad v	3.15pp
Traditional Macaroni Salad v	3.15pp
Tricolor Rotini Veggie Pasta Salad v	3.15pp
Sundried Tomato Florentine Bowtie Pasta Salad $ {f v}$	3.15pp
Fresh Fruit Salad vg	3.50pp
Bagged Chips Assortment	2.05pp

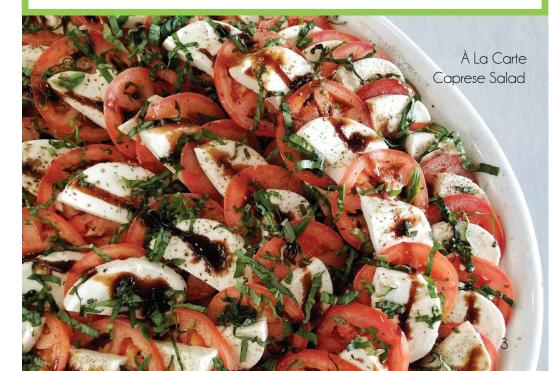
Selection of.				
Roasted Turk *Salami Veggie v	ey Breast	Roast Beef *Chicken Sale	011101	ked Ham a Salad
Cheddar	Pepper Jack	American	Provolone	Swiss

French Roll, Dutch Crunch, Wheat Roll, Ciabatta, Sliced Sourdough, **GF** Bun +1

*Subject to order minimum

Includes...

Delivery, appropriate service wares, compostable flatware, napkins, condiments, setup & breakdown



BOXED LUNCH

Premium Sandwich Boxed Lunch

16.50ea

Premium Sandwich boxes include: Pasta, Fruit, or Potato Salad Dessert Cookie or Brownie Sandwiches served on ciabatta, Dutch Crunch, croissants, and artisan rolls. **GF** bun +1 **Minimum order per sandwich type required Requires min. 3 business days notice

Avoturkey Turkey, avocado, Provolone, sprouts, green leaf lettuce, tomato, mayo, & mustard

Basil Pesto Turkey Turkey, Provolone, roasted red peppers, spring mix, & pesto aioli

Caprese v Fresh Mozzarella & basil, sliced tomato, spring mix, & balsamic reduction drizzle

Chipotle Turkey Turkey, bacon, jalapeños, chipotle aioli, & Pepper Jack Original Italian Salami, pepperoni, ham, pepperoncini, & Provolone with Italian dressing

Texas Beef Roast beef, caramelized onions, Cheddar, pickle chips, & BBQ sauce

Herb Chicken Salad Chicken, yogurt, & tarragon with green leaf lettuce & tomato

Grilled Vegetable v Grilled eggplant, zucchini, squash, tomatoes, caramelized onions, & Pepper Jack with balsamic reduction

The Cuban Smoked ham, bacon, Swiss, dill spears, & mustard

Chickpea Salad Sandwich v Smashed chickpeas with diced onion & tomatoes, topped with lettuce

v vegetarian vg vegan GF gluten free

Classic Sandwich Boxed Lunch

14.75ea

Assortment of turkey, ham, roast beef, & veggie on artisan rolls or flavored wraps with tomato, lettuce & cheese. Mayonnaise, mustard, salt, pepper, utensils, & napkins included. Sides include variety of pasta, fruit, or potato salad, & dessert cookie or brownie

BOXED LUNCH

Premium Boxed Salads

16.50ea

Boxed salad includes cookie or brownie dessert 5 Business days notice required for all Premium Boxed Salads

Balsamic Bleu Steak (Min. of 10 per order) **GF** Mixed Greens, grilled balsamic marinated steak, hard-boiled egg, avocado, grape tomatoes, & bleu cheese dressing

Butternut Baby Kale Salad (Min. of 10 per order) **GF** Grilled chicken with butternut squash, red grapes, garbanzo beans, sunflower seeds, feta, and garlic lemon vinaigrette

California Chicken Salad (Min. of 10 per order) Crisp iceberg lettuce & red cabbage with grilled chicken, avocado, tomato, shredded carrots, croutons, & sprouts with Ranch dressing

Roasted Veggie on Butter Lettuce v (Min. of 10 per order) **GF** Roasted potatoes, asparagus, beets, & squash over butter lettuce with Greek feta vinaigrette (substitute dressing by request vG)

v vegetarian vg vegan gr gluten free

Classic Boxed Salads

Boxed salad includes dessert cookie or brownie 3 Business days notice required for all Classic Boxed Salads.

Crispy Southwestern Salad (Min. of 5 per order) Romaine lettuce with crispy buffalo chicken, corn, tomato wedges, black beans, tortilla strips, shredded cheddar, & Ranch dressing

Traditional Chef Salad (Min. of 5 per order) **GF** Julienned ham & turkey, American & Swiss, tomato, hard-boiled egg, bacon, & carrots over crisp greens with ranch dressing

Tuna Salad (sub Turkey by request) (Min. of 5 per order) **GF** Mixed greens with tuna salad, pepperoncini, tomato, & sprouts with a pickle spear, carrot sticks, & Italian dressing

Chicken Caesar Salad (Min. of 5 per order) A bed of romaine lettuce topped with grilled chicken, croutons, shredded Parmesan, & creamy Caesar dressing

Teriyaki Chicken Salad (Min. of 5 per order) Mixed greens topped with grilled teriyaki chicken, sesame seeds, & wonton strips with sesame dressing

Very Veggie Salad vs (Min. of 5 per order) sr Mixed greens with grape tomatoes, mushrooms, carrots, artichoke hearts, kidney beans, avocado, & Italian dressing



HOT LUNCH & DINNER

Traditional Buffet

10 person min. One Traditional Buffet choice per group/order. Additional entrees subject to additional cost. Gluten free & vegetarian options available by request. All orders include appropriate serving utensils & disposable wares

Chicken Parmigiana Sub Eggplant, no fee v 19.35pp Breaded chicken or egaplant topped with marinara & cheese, with fettuccine, grilled squash medley, Tuscan salad, & garlic bread

Southern Picnic (72 hr min. advance notice) 25.70pp Chicken quarters, pulled pork, Kielbasa sausage with potato salad, corn on the cob, baked beans, & combread (vegan sausage available by request for additional fee)

Chicken Tikka Masala Sub Chickpeas, no fee v	22.95pp
Tender chunks of chicken in Masala sauce served with basmati	
rice, roasted cauliflower, naan bread, & cucumber salad	

Meatloaf Dinner House-made meatloaf, mushroom gravy, mashed potatoes, roasted Brussels sprouts, Caesar salad, & dinner rolls	20.65pp
Chicken Adobo (48 hr min. advance notice) Juicy chicken, veggie pancit, white rice, garlicky bok choy, & fruit salad	23.15pp
Grilled Salmon (7 day min. advance notice) Grilled salmon with creamy lemon dill sauce, teriyaki, or Cajun seasoning with chipotle remoulade, haricots verts, rice pilaf, mixed greens salad, & sliced baguette	26.60pp

v vegetarian VG vegan Honey Garlic Sriracha Chicken Sub Salmon + 3.60pp 22.40pp Sweet & spicy grilled chicken breast, steamed white rice, green beans, & sweet miso broccoli salad 19.35pp Orange Chicken Sub Tofu, no fee v Orange chicken, white rice, steamed broccoli, Mandarin orange cabbage salad, veggie egg rolls, & fortune cookies 23.15pp **Jerk Chicken** (48 hr min. advance notice) Sub Salmon + 3.60pp. Sub Eggplant, no fee v Chicken in a lerk marinade, grilled & served with red beans & rice, fried plantains, & Caribbean pineapple salad **Country Fried Feast** 21.00pp Crispy fried chicken legs & thighs with mashed potatoes & gravy, green beans & carrot medley, cole slaw, biscuits with butter Mediterranean Baked Cod GF by request 23.30pp Lemon butter cod. Greek potatoes, cous cous, roasted zucchini, & cucumber salad Pan Seared Chicken 25.10pp Airline (Frenched Cut) chicken breast in a balsamic marinade. pan seared, roasted rosemary potatoes, grilled asparagus, Caesar salad, & dinner rolls Holiday Feast (50 person min. & 2 weeks advance notice) 29.80pp Oven roasted turkey & hickory smoked ham, green beans, mashed potatoes, gravy, dinner rolls, combread stuffing, cranberry sauce, & Garden salad

House-Made Meat (or Vegaie) Lasagna v

salad, & garlic bread

19.90pp Traditional meat sauce lasagna with grilled squash medey, Caesar

Teriyaki Skirt Steak (72 hr min. advance notice) 29.80pp USDA skirt steak broiled & basted with teriyaki glaze, with mashed potatoes, haricots verts, mixed greens salad, & artisan rolls

Buffet Bars

A deconstructed meal that allows your guests to create their own special plate to suit their unique palates. 10 person minimum. All buffet bars are **VEGETARIAN FRIENDLY**

South of the Border Taco Bar

20.40pp

Carne asada & chicken, refried beans, Spanish rice, salsa, guacamole, sour cream, shredded lettuce, shredded cheese, soft corn **GF** & flour tortillas, with a Southwestern side salad *Add fajita veggies* + 2.55pp **v**

Primo Pasta Bar Sub shrimp + 3.40pp23.15ppCnocchi, rigatoni, & farfalle with zesty puttanesca, mushroomcream, & vodka sauces, alongside grilled chicken, lemon tarragonveggies, Caprese salad, & focaccia. (7 day advance notice)

Wellness Bowl Bar vg FRIENDLY GF 19.50pp no additions / substitutions

Choose up to 2 Bases vg white rice / wild rice / brown rice / quinoa / spring mix / kale

Choose up to 3 Proteins chicken / tuna vg: spiced chickpeas / lentils / baked tofu / black beans

Choose up to 4 Veggies vg sweet potatoes / roasted brussels sprouts / broccoli / beets / roasted peppers / grape tomatoes / butternut squash

Choose up to 2 Sauce Toppings chipotle aioli / pesto vg: balsamic vinaigrette / teriyaki sauce / hummus

East Fusion Bar v no additions / substitutions 19.65pp

Choose up to 2 Bases steamed white rice / egg fried rice / chow mein

Choose up to 2 Proteins kung pao chicken / teriyaki chicken / orange chicken / crispy bbq tofu

Choose up to 2 Stir Fry Veggies string bean onion / broccoli carrot / bok choy / snow pea cabbage baby corn mix

Includes sesame garlic cucumber side salad & toppings: soy sauce, sriracha, green onion

Burger Bar

19.30pp

Juicy hamburgers, veggie burgers v & hot dogs complete with all the ingredients to build your own: buns, cheese, lettuce, tomato, pickles, onions, ketchup, mustard, mayo. Includes Caesar salad & potato salad. Sub Beyond Burgers vg +2.00ea Sub GF Buns + 1.00

Mediterranean Pasta Bar

20.30pp

7

A trifecta of fettuccine, cheese tortellini, & penne pasta with Alfredo, Marinara, & basil pesto sauces, grilled chicken, grilled vegetable medley, Tuscan salad, & garlic bread

Lunch Bowls

24oz Lunch Bowls Minimum order of 20 per bowl Maximum quantities may apply

Thai Peanut Chicken

12.10ea

Crispy chicken in Thai peanut sauce with egaplant, carrots, zucchini, red & green bell peppers, & onions over steamed rice, topped with fresh Thai basil Veggie Alt Tofu or Chickpeas vg

South of the Border GF

12.90ea

Chicken, carnitas, or carne asada with pinto beans, pico de gallo, shredded cheese, & cilantro over Spanish rice Veggie Alt Fajita Veggies v

Chicken & Waffles

12.10ea

12.10ea

Chicken tenders, a sugary Belgian waffle, & a side of breakfast syrup

Buffalo Chicken

Spicy Buffalo chicken tenders served over mashed potatoes with green onion & a celery garnish

Chicken Tikka Masala GF

12.90ea

Tender chunks of chicken in Masala sauce served over basmati rice Veggie Alt Chickpeas v

NOLA Mac & Cheese

12.90ea

Macaroni & Cheddar Cheese with Andouille Sausage, topped with bacon bits and chives Veggie Alt Sweet potato & spinach v

GF gluten free v vegetarian VG vegan

Cuban Cauliflower Rice VG GF

12.10ea

1210ea

1290ea

Sweet potato, avocado, pico de gallo, & black beans over cauliflower rice with a citrusy mojo sauce + Grilled Chicken 2.95ea

Hot Italian

Spicy Italian sausage with sautéed bell peppers in marinara sauce over penne pasta, topped with Parmesan & fresh basil Veggie Alt Sautéed Vegetable Medley v

Wellness Bowl GF

Grilled chicken with roasted sweet potatoes & Brussels sprouts over brown rice or spring mix with a balsamic alaze drizzle Veggie Alt Spiced Chickpeas vg

Teriyaki Chicken

12.10ea

Teriyaki chicken, stir fry veggies, & diced pineapple over white rice Sub Sweet & Sour, General Tso, Korean BBQ, or Orange chicken Veggie Alt Tofu vg

Zesty lambalaya GF

Grilled chicken & Andouille sausage in a spicy Creole sauce with onions, celery, bell peppers, & garlic over red beans & rice

Nonna's Meatballs

12.10ea

1290ea

Three Italian style meatballs with marinara served over spaghetti with fresh basil & shredded Parmesan

Pesto Chicken Pasta

1210ea

Broiled chicken in our creamy basil pesto over penne topped with arilled arape tomatoes & chopped basil

Oriainal Meatloaf Our signature meatloaf with gravy over mashed potatoes 12.10ea

Pizza

FAVORITE PIZZAS 16 slices per pizza

Meat Combo Pepperoni, bacon, ham, sausage

Veggie Combo v Mushroom, olive, bell pepper, artichoke, onion, spinach

BBO Chicken Grilled chicken, red onion, & BBQ sauce

Marguerite v Sundried tomato with fresh basil & fresh mozzarella

Pesto Chicken Grilled chicken, Parmesan cheese, & pesto sauce

Hawaiian Smoked ham & pineapple

PIZZA À LA CARTE 16 slices per pizza

Create your own pizzas by adding your favorite toppings from the choices below. (16 slices per pizza)

Cheese v Cheese pizza 20.45ea

23.75ea

Veggies

1.25ea

2.80ea

Mushrooms, olives, bell peppers, artichokes, red onions, pineapple, jalapeños, spinach

Meats

Chicken, pepperoni, bacon, ham, meatballs, sausage



BUDGET BOX O' BURRITOS

10.75 per burrito

No frills, no fuss. Just a box of burritos. Perfect for events with no extra space or no extra time.

What you get: a hand delivered box of foil-wrapped assorted burritos: chicken, carne, and/or veggie \mathbf{v} - all filled with Spanish rice, refried beans, and cheese.

- + House-Made Tortilla Chips 1.65 per serving 0.99ea
- + Salsa Cups + Sour Cream Cups
- 0.99ea
- + Guacamole Cups 1.99ea

**Includes paper napkins. Does not include linen / formal buffet setup

v vegetarian VG vegan

À LA CARTE APPETIZERS

Certain items require advance notice & may not be available at all locations

v vegetarian vg vegan gr gluten free

DISPLAYS

Fruit Display vg gf	3.95pp
Grilled Vegetable Platter v GF	4.05pp
Vegetable Crudite v GF	3.00pp
Domestic Cubed Cheese & Crackers v	3.00pp

SKEWERS

Coconut Chicken Skewers with Chipotle Remoulade	3.10ea
Caprese Skewers v GF	2.95ea
Pesto Antipasto Skewer v g	2.95ea
Grilled Veggie Brochette vg gf	2.85ea
Sesame Teriyaki Chicken Brochette	3.10ea
Beef Satay	3.15ea
Chicken Satay with Thai Peanut Sauce	3.10ea
Fruit Brochette vg gF	3.10ea
Kielbasa & Pineapple Bites GF	2.60ea
Cheesy Bacon Wrapped Jalapeño Chicken Bites gf	3.25ea
Caprese Shrimp Brochette GF	3.95ea

SAMMIES

Mini Artisan Sandwich Assortment (2 halves)		5.95ea
Pinwheels		2.00ea
Tea Sandwich Assortment		2.60ea
Cucumber & Cream Cheese	Turkey, Cheddar, Mayo	Egg Salad
Apple, Cheddar, Dijon Mustard	Caprese	Chicken Salad
Roast Beef with Creamy Horseradish	Ham, Swiss, Mayo	Pesto Chicken

SLIDERS (min. order of 20 per slider type) Beef Cheeseburger with Ketchup & Mustard Chipotle Crispy Chicken Slider Buffalo Crispy Chicken with Bleu Cheese Sauce Grilled Chicken Slider with Honey Mustard Roasted Turkey with Cranberry Sauce & Stuffing BBQ Pulled Pork or Chicken Garden Burger v 3.00ea

1.55ea

MEATBALLS

Swedish Marinara Teriyaki Sweet n' Sour

SMALL BITES

Cocktail Shrimp with House-Made Sauce gF	3.95ea
Coconut Shrimp with Chipotle Remoulade	3.95ea
Mac & Cheese Bites v	1.80ea
Marguerite Petite Pizza Slices v	2.00ea
Mini Samosas with Mango Chutney	1.80ea
Frank n' Blankets with Creole mustard	1.70ea
Assorted Miniature Quiches	2.15ea
Spanakopita v	2.55ea
Mini Beef Empanadas	2.85ea
Classic Fresh Tomato Bruschetta v	2.75ea
Mozzarella & Sundried Tomato Bruschetta v	2.75ea
Fried Veggie Spring Rolls with Sweet n' Sour ${f v}$	1.70ea
Cheese Quesadillas with Salsa v	1.55ea
Chicken Tenders with Ranch, Ketchup, or BBQ	2.40ea
Chicken Wings (Classic, Buffalo, BBQ)	1.70ea
Boneless Chicken Wings (Buffalo or BBQ)	1.70ea

DESSERT

Freshly Baked Cookies Gluten Free Chocolate Chip Cookies (min. 20) Gourmet Brownies Lemon Bars Assorted Mini Cheesecakes Chocolate Covered Strawberries (seasonal) Eclairs (min. 2 dozen) Mini Cream Puffs Individual Mini Tiramisu (min. 2 dozen) Individual Mini Red Velvet Cake (min. 2 dozen) Individual Chocolate PB Cream Pie (min. 2 dozen) 2" Tarts (sets of 20) Key Lime, Apple Caramel, Lemon, Chocolate	1.55ea 2.70ea 2.05ea 2.50ea 1.85ea 2.80ea 3.50ea 1.15ea 3.75ea 3.75ea 3.75ea 4.40ea
Fruit (Seasonal)	
New York Cheesecake serves 14	70
Whole 10" Pie serves 10 Cherry, Peach, Key Lime, Apple, Banana, Coconut	40
Seasonal Holiday Desserts	AQ

Cupcakes (by the dozen)	4.25ea
Mini Cupcakes (by the dozen)	2.95ea
See Sheet Cake & Specialty Cake for flavors	
Sheet Cake serves 48	125
strawberry shortcake, chocolate, lemon, tuxedo truffle mousse	
Custom Cakes	AQ
Inscription, printed images, custom flavors & sizes	



SETUP & LINENS

 $\label{eq:china} \textbf{China, stainless flatware, glassware} \quad \text{AQ at current rental rates + labor fee}$

Standard white food service table linens included with orders over \$50.00. (\$10.00ea. linen for orders under \$50.00)

Custom Event Linens

AQ at current rental rates + labor fee

Minimum of 10 days notice required.

Variety of color & length options available for guest tables or upgraded buffet tables

Canceled Orders subject to fees. See cover page for fee schedule. Certain items subject to availability depending on location