



## *2014 Menu*

---

### **USD Catering**



*The University of San Diego's award-winning catering services.*



# USD Catering

## 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 by Hospitality Services goes back to the university and helps subsidize costs for USD students.

USD Catering represents 65 years of providing full-service custom catering for a wide variety of events. Whether you’re planning a seated corporate dinner, department meeting, full day conference, themed student dinner, or a fundraising gala, we offer professional services that match your taste and budget.

Our chefs, professional staff and enthusiastic student team all work together to provide beautifully presented cuisine and attention to every event detail. We take the extra steps needed to ensure unforgettable events are delivered for each and every occasion.



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.

***Please confirm your order seven business days prior to your event to ensure that we have available space to accommodate your catering order.***



### USD CATERING

Hospitality Services, University of San Diego  
MeetAtUSD.com/Catering  
usdcatering@sandiego.edu | (619) 260 - 8811  
Hahn University Center - Room 137  
Office Hours: Monday - Friday 8 am - 5 pm



# Table of Contents

Welcome .....	2
Table of Contents .....	3
Catering Policies .....	4 - 5
<b>Breakfast</b>	
Breakfast Menus .....	6 - 7
Breakfast A La Carte .....	8
<b>Lunch</b>	
Lunch Menu .....	9
Lunch Specialties .....	9 - 10
Build-Your-Own Sandwich Platter .....	11
Gourmet Lunch Boxes .....	12
<b>Receptions</b>	
Hors d'Oeuvres .....	12
Hors d'Oeuvres Platters .....	12
Action Stations .....	13



## Dinner

Dinner Menu .....	14 - 15
Entree Accessories .....	15

## Vegetarian and Vegan

Vegetarian and Vegan Options .....	16
------------------------------------	----

## Desserts

Desserts .....	17
----------------	----

## Breaks and Beverages

Themed Breaks .....	18
Beverage & Bar Service .....	19



*Please note - all vegetarian, vegan and gluten-free items will be noted with the following symbols:*

Vegan (Vg) Vegetarian (V) Gluten Free (Gf)

# Catering Procedures

## 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 System) for on campus groups or by contacting Campus Scheduling at (619) 260-4592. External groups should contact USD Catering, Hospitality Services (619) 260-8811.

## Catering Reservations

Once you have reserved your event space, contact USD Catering at (619) 260-8811 as soon as possible. The USD Catering office is open Monday – Friday, 7:30 a.m. – 5 p.m., closed university holidays. Internal groups may also submit a request via [meetatusd.com](http://meetatusd.com).

**USD Catering may not be able to service a request for catering even though it may have been submitted with appropriate advance notice.**

You may choose your menu from our extensive online selection or our catering professionals will assist you in customizing a unique menu for your event. Food for catered events can be ordered on an a la carte or per person basis. Your menu should be selected and confirmed at least seven business days prior to the event.

A catering marker temporarily holds the date and time for catering. If we do not receive your signed contract, final guarantee and appropriate billing information three business days prior to the event, we will assume your event is canceled.

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 and deserve.

## On Campus Discount

A 15% discount for food and bulk beverages will be applied to all work orders received seven days prior to your event for on campus groups paying with a POETS Code. University departments/groups using a POETS 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.

## Tables and Chairs

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, cocktail tables, canopies, umbrellas, tents, stages, lighting, specialty linens and floral arrangements.

## Guest Count/Guarantee

We require a final count three business days prior to the event (not including the day of the event). An earlier guarantee of five business days is required for groups over 100 or with custom 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 an additional charge. If your guest count increases less than three business 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 five percent 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.

## Sustainability

USD Catering strives for sustainability! USD Catering is proud to provide complimentary compostable (disposable) plates, napkins, utensils and cups with all appropriate catered events.



# Catering Procedures

## Delivery Services

Please establish accurate delivery and pick-up times with our staff for your event. Service staff will not remain unless prior arrangements have been made. Event delivery and pick-up times provided on your contract are considered accurate and factual. Events with unscheduled return trips will incur an additional fee. The event location must be unlocked and available at least 45 minutes prior to the event starting time as shown on your order. So we may continue to provide complimentary delivery on campus we have a \$50 minimum food order Monday through Friday and a \$100 minimum food order for Saturday and Sunday. Please check with your catering consultants for minimum food orders during campus holidays.

## Food Service

All buffet and plated meal service in the menu are based on a 90 minute event time (food, staff and equipment rental). Should your event exceed the standard 90 minutes please discuss with your catering consultant to secure additional services.

## Bar Service

Bar service purchase is a minimum of 90 minutes with one bartender per 100 guests with a bartender fee of \$100 per bartender. For any time over 90 minutes, there will be an additional bartender charge of \$25 per hour. If you would like to add an additional bartender for your event we would be happy to accommodate your request. Additional bartenders are \$25 per hour with a two hour minimum.

## Clean Up

The appropriate attendants are scheduled to clean up each event based on the time specified on the event sheet. If a client asks USD Catering to come back later than the scheduled event end time, there will be an additional fee of \$25 per hour for every hour that staff is required for late pick up.

## Missing Equipment

Equipment may not be taken from an event. Missing equipment will be billed to the client hosting the event.

## Leftovers

Due to regulations by the Health Department, and inline with catering industry standards, any food not consumed at the event **may not be removed** except by 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.

## Cancellations

There is no charge for cancellations made at least three business days prior to your event, a 50 percent charge for cancellations made two working days prior to your event, and a 100 percent charge for cancellations made less than 24 hours prior to your event.

## Billing

As a service to our customers, USD Catering handles all billing. When ordering, on-campus groups will need to provide all of their POETS code information; if we do not have your POETS code information three business days prior to your event we will assume the event has been canceled.

On-campus departments/groups using a POETS 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 to the billing address provided by the client. A deposit will be required to confirm your event. Please check with your catering consultant for details. For any billing questions please contact USD Catering (619) 260-8811.

## Alcohol

**All campus events with alcoholic beverages must be processed through USD Catering.** Visit the USD Catering website for procedures regarding alcohol.

## Off Premise Options

USD departments may pick-up food from an off-campus store or restaurant for an event within the following guidelines:

- \$300 Limit
- No Raw or unprocessed foods
- No foods requiring refrigeration or heating to maintain proper food safety temperatures

Linens and service-ware can be obtained through USD Catering for a nominal fee.

# Breakfast



**Torero Continental**

Breakfast orders are served with Coffee, Hot Tea and Iced Water Service.

**USD Continental** ..... 9.25  
Seasonal Whole Fruit, Fresh Baked Breakfast Breads and Pastries

**Torero Continental** ..... 12.50  
Seasonal Fresh Fruit Platter, Fresh Baked Breakfast Breads and Pastries, Assorted Yogurts and Juice

**Oatmeal Creations** ..... 4.00  
Steel Cut Oatmeal with Milk, Brown Sugar, Dried Fruit, Berries, and Golden Raisins

## Breakfast Entrees

Breakfast Entrees are served with Coffee, Hot Tea and Iced Water Service. Minimum 15 Guests.

**French Toast** ..... 15.95  
Cinnamon Caramel Texas Toast, Applewood Bacon or Country Sausage Links, Maple Syrup and Butter

**All American Breakfast** ..... 14.95  
Scrambled Eggs, Applewood Bacon, Country Sausage Links or Ham, Breakfast Potatoes and Breakfast Pastry Basket

**Country Classic** ..... 14.95  
Scrambled Eggs, Biscuits and Gravy, Applewood Bacon and Breakfast Potatoes

**Southwest Sunrise** ..... 15.95  
Chorizo Scrambled Eggs, Queso Fresco, Refried Beans, Pico de Gallo and Flour Tortillas

## Breakfast Buffets

Breakfast Buffets are served with a Seasonal Fresh Fruit Platter, Fresh Baked Breakfast Pastries, Coffee, Hot Tea and Iced Water Service.

**Mission Beach** ..... 16.25  
Scrambled Eggs, Applewood Bacon, Country Sausage Links or Ham, and Breakfast Potatoes

**La Jolla** ..... 17.25  
Smoked Salmon Platter, choice of two Quiches (see Quiche selection page 7) and Breakfast Potatoes

**Encinitas** ..... 16.45  
Huevos Rancheros, Black Beans, Warm Tortillas and Fresh Salsa

## Breakfast 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. Minimum 25 Guests. On site chef (90 minutes) \$150.

**Eggs and Omelets** ..... 8.50  
Freshly prepared eggs to order, Egg Beaters and Egg Whites available on request.

### Choose Eight Options

**Additional items \$0.75 each**

Ham, Bacon, Sausage, Shrimp, Spinach, Mushrooms, Onions, Red and Green Peppers, Artichokes, Asparagus, Cheddar Cheese, Jack Cheese

**Pancake or Waffle Bar** ..... 9.50  
Select either a Pancake Bar or Waffle Bar to make your breakfast event special. Both bars include: Chocolate Chips, Assorted Berries, Tropical Fruit Compote, Candied Pecans, Whipped Butter, Fresh Whipped Cream and Maple Syrup



**Eggs and Omelets Action Station**



# Breakfast

## Quiche

Eight Slices per Quiche. All Quiche made with Fresh Eggs in a House-made Flaky Pastry Shell.

**Tecolote (V)** .....32.00  
Cremini Mushrooms, Spinach and Artichokes

**Linda Vista** .....32.00  
Applewood Bacon, Gruyere Cheese and Fresh Herbs

**Old Town (V)** .....32.00  
Roasted Peppers, Onions, Pepper Jack Cheese and Cilantro

**Balboa Park** .....32.00  
Country Ham, Cheddar Cheese and Green Onions



Tecolote Quiche



Smoked Salmon Platter

## Baja Breakfast Burritos

Minimum order of 10 Burritos per type

**Rosarito (V)** .....3.00  
Scrambled Eggs, Peppers, Cheddar Cheese and Pico de Gallo

**Ensenada** .....3.25  
Scrambled Eggs, Chorizo, Jack Cheese and Cilantro

**Californian (V)** .....3.00  
Egg Beaters, Roasted Vegetables, Potato Hash and Salsa Verde

**San Miguel** .....3.50  
Scrambled Eggs, Applewood Bacon, Tater Tots, Jack Cheese and Roasted Salsa

# Breakfast



Seasonal Fresh Fruit Platter

## Breakfast A La Carte

<b>Seasonal Fresh Fruit Platter</b> .....	3.25
<b>Seasonal Tropical Fruit Platter</b> .....	4.25
Minimum 50 guests	
<b>Whole Fruit</b> .....	1.50
<b>Assorted Low-Fat Yogurt</b> .....	2.25
Blueberry, Peach, Strawberry, and Strawberry Banana	
<b>Granola Bars &amp; Power Bars</b> .....	1.50
<b>Hard-Boiled Eggs</b> .....	1.00
<b>Individual Cold Cereal</b> with Milk .....	2.75

## Pastries and Breads

Minimum order of one dozen per item unless otherwise noted.

<b>Mini Assorted Scones*</b> .....	22.00
Blueberry, Chocolate Chunk, Raisin & Orange Cranberry	
<b>Mini Muffins*</b> .....	22.00
Blueberry, Double Chocolate, Banana Nut and Bran	
<b>Mini Assorted Danish*</b> .....	22.00
Cherry, Apple, Blueberry and Cheese	
<b>Mini Croissants*</b> .....	22.00
Almond, Butter, and Chocolate	
<b>Mini Bagels*</b> .....	22.00
<b>Tea Breads</b> per loaf .....	22.00
Zucchini, Banana Nut, Marble and Lemon Poppy	

Buttermilk Biscuits .....	22.00
Cornbread Muffins .....	22.00
Mini Cinnamon Rolls* .....	23.00
Sticky Pecan Rolls .....	23.00
Cinnamon Coffee Cake .....	24.00

*\*Full size pastries available - ask your catering consultant for pricing*

## Smoked Salmon Platter .....

8.75  
Thin slices of Artisan Smoked Salmon served with Sliced Tomato, Shaved Red Onion, Capers, Chopped Egg, Lemon and Parsley, accompanied by Assorted Mini Bagels.

## Beverages

<b>Assorted Juices</b> Cranberry, Orange, Apple .....	2.75
Bottled .....	2.75
Gallon** .....	26.00

## Coffee & Hot Tea Service

Regular & Decaf, Black and Herbal Teas .....	2.25
Gallon** .....	24.00

## Hot Cocoa .....

Milk (pint)	
2% and Chocolate Milk .....	1.75

## Natural Water .....

Gallon** .....	7.00
----------------	------

## Spa Water with Citrus Fruit and Rooftop Herbs .....

Dasani Water .....	2.00
--------------------	------

## Water Cooler (Sparkletts) .....

1.75  
*\*\*A gallon serves approximately 15 people. Includes eco-friendly cups and cocktail napkins.*



# Lunch

## Lunch Entrees

All lunch entrees includes Rolls and Butter, Salad, Starch and Vegetable, Iced Water and Coffee & Hot Tea Service.  
Minimum 15 guests.

### Chicken

**Herb Roasted Chicken** .....23.95  
with Thyme, Tomatoes and Olive Tapenade

**Parmesan Rosemary Crusted Chicken** .....23.95  
with a Creamy Pomodoro Sauce

### Beef

**BBQ Spice Rubbed Tri-Tip** .....24.95

### Pork

**Pork Tenderloin** .....22.95  
with Dijon Sauce

### Seafood

**Miso Glazed Salmon** .....24.95

**Grilled Pineapple Tilapia** .....23.95

### Pasta Specialties

Starch options are not included with Pasta Specialties.

**Penne Primavera** .....21.95  
with Grilled Vegetables and Marinara Sauce

### Vegetarian

**Vegetable Curry** .....19.95  
with Chick Pea and Basmati Rice

**Barley Risotto** .....19.95  
with Leek and Tomato

**Seasonal Salads** choose one:  
Classic Caesar, Mixed Field Greens, Cuban, Mediterranean,  
Fresh Tomato, Roasted Sweet Potato and Faro

**Seasonal Starches** choose one:  
Whipped Sweet Potatoes, Long Grain Wild Rice, Sun-Dried  
Tomato Orzo, Roasted Rosemary Potatoes, Garlic Mashed  
Potatoes

**Seasonal Vegetables** choose one:  
Seasonal Vegetables, Four Bean Salad with Bacon, Fresh Zucchini  
with Basil and Garlic, Caprese Salad, Haricot Verts



Lunch Entree

## Fresh Salads

Salads include Rolls and Butter. Decomposed salad ingredient display \$21 per person.

**South of the Border Caesar** .....16.50  
Romaine Lettuce, Grilled Ancho Chili Chicken, Julienned Jicama,  
Pepita Seeds, Crispy Tortilla Strips, Cherry Tomatoes, Cotija  
Cheese and Cilantro-Lime Dressing

**Cuban (V)** .....14.00  
Fresh Greens, Cucumbers, Red Onion, Black Beans, Dry Jack  
Cheese, Fresh Tomato and Tangy Citrus Dressing

**California Cobb** .....16.50  
Fresh Greens, Lemon Grilled Chicken, Kalamata Olives, Chopped  
Tomatoes, Cucumbers, Goat Cheese, Red Onion and Avocado-  
Ranch Dressing

**Mediterranean (V)** .....15.00  
Romaine Lettuce, Spinach, Kalamata Olives, Shaved Red Onions,  
Artichokes, Cucumbers, Cherry Tomatoes and Feta Dressing

**Grilled Vegetable Caprese (V)** .....13.75  
Grilled Eggplant, Squash, Zucchini, Sliced Tomatoes, Buffalo  
Mozzarella, Roasted Peppers and Basil-Balsamic Dressing

**Asian** .....17.50  
Shaved Cabbage, Spinach, Soy Marinated and Grilled Chicken,  
Fresh Pineapple, Carrots, Bean Sprouts and Ginger-Soy Dressing

**Fresh Tomato (V)** .....14.50  
Romaine Lettuce, Large and Small Heirloom Tomatoes,  
Cucumbers, Onions, Fresh Basil and Honey-Balsamic Dressing

# Lunch

**BBQ Tri-Tip** ..... 17.50  
Mixed Greens, grilled Tri-Tip, Roasted Baby Potatoes, Shaved Red Onions, Cherry Tomatoes and Creamy BBQ Dressing

**Classic Caesar (V)** ..... 12.00  
Romaine Lettuce, Shaved Parmesan, House-made Croutons and Creamy Caesar Dressing. Add protein for an additional charge. Ask your catering consultant for pricing.

**Fresh Salad Buffet** ..... 18.75  
Seasonal Fresh Fruit Platter, Rolls and Butter included.

**Choose Two Greens:**  
Romaine Lettuce, Spinach, Mixed Greens

**Choose Two Proteins:**  
Grilled Chicken, Grilled Salmon, Tri-Tip, Shrimp, Tofu

**Choose Five Vegetables:**  
Heirloom Tomatoes, Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Artichokes, Grilled Eggplant, Squash, Zucchini, Roasted Peppers, Carrots, Mushrooms

**Choose One Cheese:**  
Buffalo Mozzarella Cheese, Parmesan Cheese, Dry Jack Cheese, Cotija Cheese

**Choose Two Dressings:**  
Cilantro-Lime, Tangy Citrus, Avocado-Ranch, Feta, Basil-Balsamic, Ginger-Soy, Honey-Balsamic, Creamy BBQ, Creamy Caesar

## Lunch Buffets

All lunch orders include Iced Tea and Iced Water Service.  
Minimum 15 guests.

**Trip to Baja** ..... 19.95

**Choose one:**

*Add an extra choice for \$3.00 per person*

Grilled Poblano Chicken, Marinated White Fish, Mojo Pork, Seasoned Ground Beef, Grilled Vegetables

Includes: Warm Tortillas, Shaved Lettuce, Mexican Crema, Pico de Gallo, Spanish Rice, Refried Beans, South of the Border Caesar Salad, Red and Green Cheese Enchiladas

**Select one Dessert:**

Mexican Cookie or Flan

**Backyard BBQ** ..... 16.50

**Choose one** (add an extra choice for \$3 per person):

Seasoned Hamburgers and Kosher Hot Dogs

Garden Burgers (available on request)

Chicken in "Mop" Sauce

Combination (half and half)

Includes: Traditional Condiments, Grilled Corn on the Cob with Chili Butter, Slow Cooked Baked Beans, Red Potato Salad or Macaroni Salad and Apple Crumb Cake for Dessert

**Pacific Rim** ..... 20.95

**Choose one:**

Ginger-Pepper Flank Steak or Tempura Chicken

Includes: Wok Fried Vegetables, Jasmine Rice, Chinese Cabbage and Pickled Cucumber Salad, Vegetarian Spring Rolls and Chocolate Dipped Coconut Macaroons for Dessert

**California** ..... 21.95

**Choose one:**

Citrus-Mint Salmon or Roof-top Herb Grilled Chicken

Includes: Whole Wheat Penne with Grilled Asparagus, Cherry Tomatoes and Boursin Cheese, Spinach and Cranberry Salad, Seasonal Fruit with Honey Yogurt Dip



Trip to Baja



**On The Go Box Lunches**

## On The Go Box Lunches

All boxed lunch sandwiches include: Whole Fruit, Small Home-baked Cookie and Chips. Please select one type of gourmet box lunch per event.

### Torrey Pines Wraps ..... 12.95

**Choose one type of Tortilla:** Spinach, Chipotle, Plain or Whole Wheat

#### Choose Three Sandwich options:

Chicken Caesar  
Turkey BLT  
Grilled Vegetables and Brie  
Asian Chicken

### San Elijo Sandwiches ..... 13.75

**Choose one type of Bread:** Mini Baguette, Herb or Multi Grain Ciabatta

#### Choose Three Sandwich options:

Turkey and Swiss Cheese\*  
Roast Beef and Fontina Cheese\*  
Ham and Cheddar Cheese\*  
Chipotle Egg Salad\*  
Albacore Tuna Salad\*  
Roasted Vegetables and Hummus  
Tomato, Mozzarella and Basil

*\*Sandwiches come with Lettuce and Tomato*

### South Carlsbad Sandwiches ..... 14.95

**Choose one type of Bread:** Mini Baguette, Herb or Multi Grain Ciabatta

#### Choose Three Sandwich options:

Chicken Pesto and Parmesan Cheese  
Italian Meat and Mozzarella  
Chipotle Chicken and Smoked Cheddar  
Shaved Ham and Smoked Cheddar  
Smoked Salmon and Cream Cheese  
Curried Tofu and Vegetables  
Balsamic Mushrooms and Herb Vegetables

### The Vegetarian ..... 19.95

Soba Noodle Stir Fry with

#### Select one:

Grilled Teriyaki Tofu or Asian Vegetables

Includes: Tomato, Cucumber and Black Bean Salad, Brown Rice, Seasonal Fruit and Warm Berry Crisp for dessert

## Build Your Own Sandwich Platter

All sandwich platters include Artisan Breads, Iced Tea and Iced Water and choice of Small Home-baked Cookie or Gourmet Bar.

### The Downtown Deli Platter ..... 12.95

*Includes all of the following:*

#### Choose Three Sandwich:

Roast Beef, Honey Ham, Smoked Turkey, Grilled Vegetables, Tuna Salad, Egg and Chive Salad

#### Choose Two Salads:

Red Potato Salad, Seasonal Fruit, Vegetable Couscous, Chinese Cabbage Salad, Classic Caesar, Caprese Salad

#### Choose Three Cheeses:

Swiss, Cheddar, American, Provolone, Dill Havarti, Gouda, Smoked Cheddar

Includes: Lettuce, Tomatoes, Red Onions, Kosher Pickles, Mustard and Mayonnaise



# Receptions

## Hors D'oeuvres

All hors d'oeuvres are priced per piece with a minimum of 25 pieces required per item, an attendant to try pass is \$50.

## Hot Selections

### Chicken

Thai Chicken Skewers with Coconut Lime Sauce	2.45
Ancho Chicken Quesadillas with Tomatillo Salsa	2.45
Sweet Chili-Soy Chicken Wings	2.20
Chicken Mole Cone (tray pass only)	2.20
BBQ Chicken Sliders with Sweet Slaw	2.95
Mini Curried Chicken Phyllo Cups	2.70

### Seafood

Pacific Crab Cake with Tropical Salsa	3.50
Lobster Thermidor Tart	4.30
Shrimp Spring Roll with Plum Sauce	2.70
Crab and Bacon filled Mushrooms	2.95
Hawaiian Coconut Shrimp with Mango-Soy Sauce	3.50

### Beef, Lamb and Pork

Mini Beef Empanadas	2.70
Teriyaki Glazed Beef Skewer	2.95
Pecan Crusted Pork "Lollipops"	3.50
Meatballs	2.45
BBQ or Sweet and Sour	
Prosciutto and Mozzarella Wellington	3.50
Spicy Beef and Black Bean Tart	2.70

### Vegetarian

Vegetable Pot Sticker with Sweet Soy	2.70
Goat Cheese and Tomato Tart	2.20
Spinach Spanakopita	2.45
Grilled Vegetable Quesadilla with Tomatillo Salsa	2.20
Asparagus and Truffle Quiche	2.45
Spinach, Parmesan and Pine Nut filled Mushrooms	2.45
Mini Baked Brie and Apricot	2.45

## Cold Selections

### Seafood

Pepper Seared Tuna with Wasabi Aioli	3.25
Poached Shrimp with Vodka Cocktail Sauce	4.00
Sushi Rolls	2.95
California, Spicy Tuna, Vegetable or Crunchy Shrimp	
Smoked Salmon Cone with Red Onion Crème Fraiche	2.95
Chimichurri Shrimp	4.00
Mini Lobster Roll	4.30

Mini Crab "BLT" with Lemon-Basil Aioli	3.50
Smoked Salmon Tartare with Bagel Chip	2.95

### Chicken and Beef

Chicken and Brie Slider with Black Berry Jam	3.25
Pepper Steak and Blue Cheese Crostini	3.75

### Vegetarian

Bruschetta	2.20
White Bean or Tomato	
Blue Cheese filled Dates	2.30
Caprese Skewers with Basil Pesto	2.20

## Hors D'oeuvres Platters

Domestic Cheese Board	5.20
Served with Dried Fruits, Nuts, Honey and Mini Artisan Baguettes and Crackers	

International Cheese Board	5.75
Served with Dried Fruits, Nuts, Honey and Mini Artisan Baguettes and Crackers	

Meat and Cheese Board	8.95
Served with Gherkins, Whole Grain Mustard, Mini Artisan Baguettes and Crackers	

Vegetable Crudite	4.75
Served with Chipotle Ranch Dip	

Grilled Vegetables	6.00
Served with Chipotle Ranch Dip	

Dipping Trio	4.75
Spinach Dip, Guacamole and Salsa	
Served with Tortilla Chips, Carrots and Celery Sticks	



Smoked Salmon Tartare

# Receptions



Carving Station

## **Mediterranean Display** ..... 6.75

Hummus, Baba Ghanoush, Greek Olives and Feta Cheese  
Served with Toasted Pita Chips, Carrots and Celery Sticks

## **Tortilla Wrap Wheels** ..... 4.50

Turkey, Ham, Roast Beef and Hummus Vegetable Medley. Each wrap serves 10 mini wheels.

## **Mini Croissant Sandwiches** ..... 4.00

Ham, Turkey, Roast Beef, and Hummus Vegetable Medley prepared with Lettuce and Tomato.

## **Mini Ciabatta Sandwiches** ..... 4.25

Grilled Chicken Salad with Pecans, Italian Meats and Cheeses, Tuna Salad and Hummus Vegetable Medley.

## **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. Minimum 50 Guests

## **Mashed Potato Bar** ..... 8.75

White Garlic Potatoes and Sweet Potatoes, Bay Shrimp, Mojo Pork, Grilled Chicken, Cheddar Cheese, Caramelized Onions, Sautéed Mushrooms, Crumbled Bacon and Sun-Dried Tomatoes

## **Carving Station** ..... 9.75

Choose One:

*Add an Additional Meat for \$3.50*

Roast Top Sirloin, Oven Roasted Turkey, Leg of Lamb, Honey Baked Ham

Includes: Silver Dollar Rolls and Appropriate Condiments

## **Risotto Station** ..... 9.50

Creamy Risotto with your guests' choice of mix-ins, Green Peas, Asparagus, Prosciutto, Sun-Dried Tomatoes, Wild Mushrooms and Parmigiano-Reggiano Cheese

## **Hand-Made Taco Station** ..... 9.00

Choose Two:

Pork, Chicken, Battered White Fish, Potato

Includes: Shaved Lettuce, Avocado Crema, Salsa, Guacamole, Lime Wedges and Tortilla Chips

## **Pasta Station** ..... 9.00

Choose Two Pastas:

Penne, Cheese Tortellini, Mushroom Ravioli

Choose Two Sauces:

Creamy Pesto, Marinara, Alfredo, Bolognese

Includes: Sun-Dried Tomatoes, Chopped Vegetables, Parmesan Cheese, Pepper Flakes, Fresh Basil and Garlic Bread

Add Chicken or Shrimp for an additional charge. Ask your catering consultant for pricing.



# Dinner

## Dinner Entrees

All dinner entrees includes: Rolls and Butter, Salad, Starch, Vegetable, Iced Water and Coffee & Hot Tea Service.  
Minimum 15 Guests.

### Chicken

**Miso Crusted Chicken** .....32.00  
Sticky Rice, Roasted Pineapple and Green Onion Sauce

**Boursin and Mushroom Stuffed Chicken** .....34.00  
Mushroom Crepe, Caramelized Onion, and Porcini Cream

**Truffle Chicken** .....32.00  
Brie Whipped Potatoes, Morel Mushroom Ragu and Truffle Cream

**Roasted Chicken** .....32.00  
Baby Potatoes, Roasted Artichokes and Tomato-Rosemary Sauce

### Beef

**Pepper Crusted Filet of Beef** .....42.00  
Blue Cheese Polenta, Baby Vegetables and Cabernet Demi

**Grilled Flat Iron Steak** .....35.00  
Crème Fraiche Potatoes, Asparagus, Cipollini Onions and Roasted Tomato Demi

**Cabernet Braised Beef Short Ribs** .....33.00  
White Bean Puree, Braised Greens and Pan Jus

## Seafood

**Roasted Wild Salmon** .....35.00  
Fingerling Potatoes, Baby Beets and Creamy Lemon Sauce

**Pan Seared Halibut** .....39.00  
Lemon and Asparagus Risotto and Roasted Pepper Coulis

**Grilled Swordfish** .....38.00  
Couscous, Tomato Relish and Lemon-Basil Pistou

**Chipotle Baked Albacore** .....37.00  
Green Chili Rice, Charred Baby Squash and Roasted Corn Sauce

## Pasta

All Pasta Dishes are Vegetarian

**Mushroom Ravioli** .....31.00  
Asparagus Tips and Wild Mushrooms and Pecorino Cheese Sauce

**Four Cheese Ravioli** .....30.00  
Shaved Zucchini and Squash

**Farfalle Pasta** .....30.00  
Fava Beans, Mushrooms and Leeks

## Vegetarian and Vegan

**Grilled Vegetable Brochettes** (Vg) .....31.00  
Herb Couscous and Harissa Dressing

**Curried Tofu Steak** (Vg) .....31.00  
Roasted Cauliflowers, Lentils and Cashews

**Soba Noodle Stir Fry** (Vg) .....30.00  
Edamame, Carrots, Cabbage, Bean Sprouts and Spicy Peanut Sauce

**Wild Mushroom Tart** .....31.00  
Celery Root Puree, Roasted Tomatoes and Cabernet Reduction

**Corn and Asparagus Risotto** .....31.00  
Shaved Parmesan and Young Basil

## Pork

**Coffee Rubbed Pork Loin** .....32.00  
Sweet Potato Puree, Slow Cooked Greens and Bourbon-Maple Sauce



Dinner Entree



# Dinner

## Duo Plates

**Grilled Shrimp and Filet of Beef** .....50.00  
Truffle Potato Puree, Seasonal Vegetables and Port Demi

**Baja Shrimp and Chicken** .....39.00  
Cilantro Crusted Shrimp and Chipotle Chicken, Roasted Green Chili Rice, Grilled Mexican Rice and Roasted Tomato Jus

**Strip Steak and Salmon** .....42.00  
Fingerling Potatoes, Brussel Sprouts and Bacon Hash with Lemon-Herb Sauce



Customized Entree

## Entrée Accessories

Entrée Accessories are available for dinner orders. Please choose one starter and two side options if you choose not to use our chef's suggested side options.

## Seasonal Starters

Whole Leaf Caesar Salad  
Mixed Green Salad  
Baby Spinach Salad  
Watercress, Endive and Arugula Salad  
Heirloom Tomato Salad  
Roasted Beet Salad  
Roasted Butternut Squash Bisque  
Corn and Poblano Soup

## Sides

Fingerling Potatoes and Bacon  
Roasted Garlic Mashed Potatoes  
Truffle Mashed Potatoes  
Sweet Potato Puree  
Potato Gratin  
Creamy Parmesan Polenta  
Wild Mushroom Risotto  
Roasted Vegetable Couscous  
Crème Fraiche Celery Root Puree  
Roasted Root Vegetables  
Creamed Spinach  
Baby Carrots and Asparagus  
Grilled Seasonal Vegetables  
Butter Braised Cauliflower



# Vegetarian and Vegan

## Lunch Salads

Salads can be either served as an entrée or starter. Ask catering consultant for price as entrée or starter.

**Radicchio and Romaine Salad** ..... 13.75  
Brioche Garlic Crouton, Marinated Baby Heirloom Tomatoes,  
Burrata Cheese and Basil Vinaigrette

**Southwest Quinoa Salad** (Vg) ..... 14.00  
Corn, Tomato, Black Bean, Cilantro, Pepitas and Spicy Lime  
Vinaigrette

## Lunch Entrees

**Corn and Barley Risotto** ..... 31.00  
Shaved Parmesan and Young Basil

**Vegetable Curry** (Vg) ..... 30.00  
Chick Pea and Basmati Rice

**Penne Primavera** ..... 21.95  
with Grilled Vegetables and Marinara Sauce

## Dinner Entrees

**Wild Mushroom Tart** ..... 31.00  
Celery Root Puree, Roasted Tomatoes and Cabernet Reduction

**Grilled Vegetable Brochettes** (Vg) ..... 31.00  
Herb Couscous and Harissa Dressing

**Curried Tofu Steak** (Vg) ..... 31.00  
Roasted Cauliflowers, Lentils and Cashews

**Soba Noodle Stir Fry** (Vg) ..... 30.00  
Edamame, Carrots, Cabbage, Bean Sprouts and  
Spicy Peanut Sauce

**Corn and Asparagus Risotto** ..... 31.00  
Shaved Parmesan and Young Basil

**Mushroom Ravioli** ..... 31.00  
Asparagus Tips and Wild Mushrooms and  
Pecorino Cheese Sauce

**Four Cheese Ravioli** ..... 30.00  
Shaved Zucchini and Squash



Special Event - O'Toole's, La Gran Terraza

**Farfalle Pasta** ..... 30.00  
Fava Beans, Mushrooms and Leeks

## Hot Hors d'oeuvres

**Vegetable Pot Sticker** with Sweet Soy ..... 2.70

**Goat Cheese and Tomato Tart** ..... 2.20

**Spinach Spanakopita** ..... 2.45

**Grilled Vegetable Quesadilla** with Tomatillo Salsa ..... 2.20

**Asparagus and Truffle Quiche** ..... 2.45

**Spinach, Parmesan and Pine Nut filled Mushrooms** ... 2.45

**Chimichurri Tofu and Vegetables** (Vg) ..... 2.45

**Warm Crostini with Eggplant Caponata** (Vg) ..... 2.45

## Cold Hors d'oeuvres

**Bruschetta** (Vg) ..... 2.20  
White Bean or Tomato

**Blue Cheese filled Dates** ..... 2.30

**Caprese Skewers** with Basil Pesto ..... 2.20

**Wild Mushroom Crostini** with White Bean Spread (Vg) ... 2.45

**Marinated Olive and Tomato Skewer** (Vg) ..... 2.20

**Rice Cracker** with Soy Wasabi Spread (Vg) ..... 2.30

Vegan (Vg) Vegetarian (V) Gluten Free (Gf)



# Themed Breaks

## Themed Breaks

Minimum of 25 people

### Movie Break ..... 6.25

Popcorn, Freshly Baked Pretzels, Cheese Sauce, Yellow Mustard, Assorted Chips, Mixed Nuts and a Variety of Snack Sized Candy Bar, Assorted Drinks and Bottled Water

### Toreros Day at the Park ..... 6.00

Freshly Roasted Peanuts, Popcorn, Vanilla and Chocolate Ice Cream Cups and Frozen Fruit Bars

### Retro ..... 7.50

Old Time Candy, Popcorn, Assorted Caramel Apples, Root Beer, Orange and Regular Soda

### Orchard ..... 6.50

Petite Whole Fruits, Cranberry and Banana-Nut Bread, Yogurt served with Berry and Granola, Freshly Brewed Tea with Fruit and Cranberry Spritzer

### Tu Mercado Stop ..... 5.50

Individual Bags of Salty Snacks and a Display of Candy and Power Bars

### After School Snack ..... 4.95

Homebaked Cookies and Brownies served with Milk. Assorted Sodas and Bottled Water Included.



USD Hospitality Event

### Tea Time ..... 8.50

Shortbread Cookies, Linzer Cookies, Scones, Mini Tea Breads Served with Devonshire Cream, Jams, Jellies, and Assorted Herbal Teas

### California Break ..... 9.95

Bagel Chips with Roasted Red Pepper Hummus, Crisp Vegetables Served with Spinach Dip, Selection of Sliced Seasonal Fresh Fruit, Dried Fruit, Nuts and Individual Bottled Fuze.





# Dessert

Our amazing desserts will provide the perfect start, middle or end to any event. Ask your catering consultant how you can mix and match your desserts to customize your event.

## Individual Cakes and Tarts

<b>New York Cheesecake</b>	5.50
<b>Apple Brown Butter Tart</b>	6.00
<b>Tiramisu Italia</b>	6.25
<b>Oreo Cookie Cheesecake</b>	5.75
<b>Chocolate Grand Marnier</b>	6.25
<b>Crème Brulee Tart</b>	6.50
<b>Napoleon</b>	5.25
<b>Fresh Fruit Tart</b>	6.25

## Mini Desserts

Must be ordered in multiples of 36.

<b>Tarts</b>	2.35
White Chocolate Macadamia Nut, Pomegranate Swirl, Coconut Lime, Apple Brown Butter and Chocolate Reflection	
<b>Cheesecakes</b>	2.35
Mixed Berries, Pumpkin, New York, Triple Chocolate and Crème Brulee	
<b>Elite</b>	2.35
Crème Brulee, New York Cheesecake, White Chocolate Espresso, White Chocolate Passion Fruit and Chocolate Fantasy	



Chocolate Mousse Cake

<b>Cupcakes</b>	2.10
Vanilla Bean, Chocolate Ganache, Red Velvet, Cappuccino and Lemon Meringue	

## Home-Baked Cookies

Chocolate Chip, Sugar, Oatmeal Raisin and White Chocolate Macadamia Nut	
Small	1.25
Large	2.25

## Desserts

Minimum order one dozen	
<b>Brownie</b>	1.80
With or without nuts	
<b>Zesty Lemon Bar</b>	1.80
<b>Streusel Bar</b>	2.10
Apple or Raspberry	
<b>Melt Away Bar</b>	2.10
<b>M&amp;M Bar</b>	1.80
<b>Blondie</b>	1.80
<b>Cupcake</b>	2.60
Caramel Sea Salt, Vanilla Bean, Chocolate Ganache, Red Velvet, Cappuccino and Lemon Meringue (one dozen of a single flavor)	

## 10" Cakes

Sixteen slices per cake	
<b>Cappuccino</b>	44.00
<b>Lemon Raspberry</b>	44.00
<b>White Chocolate Hawaiian</b>	44.00
<b>Black Forest</b>	44.00
<b>Carrot Cake</b>	44.00
<b>Chocolate Mousse</b>	44.00
<b>Chocolate Raspberry</b>	44.00
<b>Tiramisu</b>	44.00
<b>Red Velvet</b>	44.00
<b>Chocolate Ganache</b>	44.00
<b>Sampler Cake</b>	48.00
Two slices each of: Cappuccino, Lemon Raspberry, White Chocolate Hawaiian, Black Forest, Carrot Cake, Chocolate Mousse, Chocolate Raspberry and Tiramisu	

# Beverage & Bar Service

## Beverages

Assorted Juices Cranberry, Orange, Apple .....	2.75
Bottled .....	2.75
Gallon** .....	26.00

### Coffee & Hot Tea Service

Regular & Decaf, Black and Herbal Teas .....	2.25
Gallon** .....	24.00

Hot Cocoa .....	2.25
-----------------	------

Milk (pint)	
2% and Chocolate Milk .....	1.75

Natural Water .....	0.50
Gallon** .....	3.00

Spa Water with Citrus Fruit and Rooftop Herbs. ....	2.25
---	------

Dasani Water. ....	2.00
--------------------	------

Water Cooler (Sparkletts) .....	1.75
---------------------------------	------

Sparkling Mineral Water (1 L).....	2.25
------------------------------------	------

Hot Apple Cider. ....	2.25
-----------------------	------

Chilled Lemonade .....	2.25
Gallon** .....	24.00

Citrus Punch .....	2.25
Gallon** .....	24.00

Iced Tea .....	2.25
Gallon** .....	24.00

Assorted Soda .....	2.00
Coke, Diet Coke, Caffeine Free Diet Coke, Sprite, and Diet Sprite	

Sparkling Mineral Water (1 L) .....	2.25
-------------------------------------	------

Bottled Tea .....	2.75
Half Lemonade & Half Tea, Honey Green, Peach White, Pomegranate White and Cranberry & Lemon	

**\*\*A gallon serves approximately 15 people. Includes eco-friendly cups and cocktail napkins.**

## Bar Service

All campus events with served alcoholic beverages must be processed through USD Catering. Please contact the catering sales office for a quote and to arrange your bar service.

The following include all necessary equipment to facilitate beverage service for your guests.

### Partial Bar\*

Includes Domestic and Imported Beer, House-Select Wine, Mineral Water, Assorted Soft Drinks, Ice, Cocktail Napkins and Straws.

### Partial - Premium Bar\*

Includes Domestic and Imported Beer, Premium-Select Wine, Mineral Water, Assorted Soft Drinks, Ice, Cocktail Napkins and Straws.

### Full Bar

Please contact your catering consultant for description.

*\*Please contact your catering consultant for pricing*

