



Mission Catering
AT SANTA CLARA UNIVERSITY



fresh
flavorful
sustainable

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Regular Business Hours

8:30 a.m. - 5:00 p.m., Monday through Friday. Our offices are located on the second floor, Benson Memorial Center, room 203.

Ordering Process

Know what you want? Orders may be placed online at

<http://catering.cafebonappetit.com/SantaClara>. Your order will be automatically forwarded to the Catering Team and you will receive a confirmation email for your records. Need some help? Please call Mission Catering directly at (408) 554-2782 or (408) 551-1792. We accept payment by departmental charge (SCU budget string), credit card or cashiers check.



Menus

Custom Menus and Special Diet Accommodations

Our Culinary Team can create unique menus that are tailored to your event and your budget. In addition, we will gladly accommodate special dietary needs including vegetarian, vegan or made without gluten.





Breakfast Buffets

The following breakfast selections require a 10 guest minimum order. Prices listed are per person.

The Mini Continental **\$4**

Assorted house-made mini muffins with coffee and tea service
With fresh sliced fruit **\$5**

Early Riser Continental **\$5**

Assortment of bagels, house-made mini muffins and Danish pastries
with cream cheese, butter and jam
Coffee and tea service
Chilled orange and cranberry juices
With fresh sliced fruit **\$6**

La Patisserie Continental **\$8**

Fresh sliced fruit with Brie and sliced house-made baguettes
House-made chocolate, butter or almond filled croissants
Chilled orange and cranberry juice
Coffee and tea service

California Croissant Breakfast **\$7**

Cage-free scrambled eggs with smoked bacon and cheddar cheese
on a flaky croissant
House-fried breakfast potatoes
Fresh sliced fruit
Chilled orange and cranberry juice
Coffee and tea service

The Healthy Start Breakfast **\$9**

Selection of low fat individual yogurts
Hard-boiled eggs
Fresh-baked mini bran muffins
Berries and sliced assorted fruit
Chilled orange and cranberry juice
Coffee and tea service

New Orleans Bayou Breakfast **\$9**

New Orleans-style thick French toast with syrup, toasted pecans,
whipped butter and whiskey peach compote
Choice of smoked bacon or turkey link sausage
Chilled orange and cranberry juice
Coffee and tea service



Did you know?

- Our egg dishes are prepared with cage-free eggs.
- Trans-fats are not used in our kitchens.



Breakfast Buffets

Bronco Breakfast

\$10

Scrambled cage-free eggs with green onions, bell peppers, mushrooms and ham topped with aged cheddar cheese and diced tomatoes.

House-fried breakfast potatoes

Fresh sliced fruit

House-made sliced breakfast breads (choose two: banana-walnut, blueberry, apple, or chocolate marble)

Chilled orange and cranberry juice

Coffee and tea service



Breakfast Crepes

\$12

Choice of two fillings:

- Artichoke-tomato (filled with artichokes, caramelized onions, tomatoes, spinach, cheddar and Monterey jack cheeses and topped with a pesto cream sauce)
- Ham-bell pepper (filled with diced smoked ham, caramelized onions, bell peppers, tomatoes, fresh herbs, cheddar and Monterey jack cheeses and topped with an Alfredo cream sauce)

Fresh sliced fruit

Chilled orange and cranberry juices

Coffee and tea service



Frittatas

Farmer Market Vegetable

\$4

With fresh vegetables, herbs and Parmesan

Roasted Green Chile and Chorizo

\$4

With sautéed red onions and cheddar

Sausage and Tomato

\$4

With green onions and Parmesan

Quiche

The following breakfast selections serve 8. For parties of 10-12, please order additional quiche. Prices listed are per quiche.

Florentine Spinach

\$15

Ham and Cheese

\$16

Coffee Cake

Our delicious house-made coffee cake, served sliced

Serves 10

\$12



A la Carte Breakfast Items

Prices listed are per person.

Low Fat Yogurt Parfait	\$4
Served with low fat vanilla yogurt, crunchy low fat granola and seasonal fruit	
Traditional Oatmeal	\$3
Served with dried fruit, toasted almonds or fresh walnuts and brown sugar	
French Toast	\$3
Served with syrup and whipped cream	
Breakfast Potatoes	\$2
Diced potatoes, onions and bell peppers	
Smoked Bacon	\$2
Pork or Turkey Link Sausage	\$2
Chicken Apple Sausage	\$2
Seasonal Sliced Fruit Platter	\$3
Bowl of Seasonal Berries	\$3
Individual Low Fat Yogurts (assorted varieties)	\$1
Quiche Lorraine Tartlets (2pcs)	\$3
Bagels	\$1.50
Plain, cinnamon raisin, onion and everything bagels served with butter and cream cheese	
Bon Appetit Energy Bars (minimum 24 pcs)	\$2
House-Made Mini Scones	\$1
Choice of blueberry, cranberry, raisin or chocolate chip Served with butter and preserves	
House-Made Danish	\$2
Choice of cherry, cream cheese, or apple	
House-Made Mini Muffins	\$1
Choice of banana nut, blueberry, raisin bran or chocolate chip	
House-Made Breakfast Breads	\$2
Choice of banana-walnut, blueberry, apple or chocolate marble	
House-Made Mini Cinnamon Rolls	\$1
House-Made Cinnamon Coffee Cake	\$1
House-Made Sweet Croissants	\$2
Choice of chocolate, almond, apple or butter	
House-Made Mini Savory Croissants	\$1
Choice of onion-poppysseed or ham and cheese	
Bakers Dozen House-Made Breakfast Pastries	\$18
Thirteen pieces of various house-made mini pastries. Choose from scones, Danish, muffins, breakfast breads, cinnamon rolls, coffee cake or croissants	
Donuts	\$1
Granola Bars	\$1
Low Fat Granola	\$1
Whole Fruit	\$1



Breakfast Sandwiches and Burritos (a la carte)

Breakfast Sandwiches

\$4

Choice of egg-cheese, ham-egg and cheese, sausage-egg and cheese or smoked bacon-egg and cheese served on an English muffin.

Spinach, Sun-Dried Tomato & Goat Cheese Frittata Sandwich on Ciabatta

\$5

Smoked Wild-Caught Salmon Bagel

\$5

With lemon-caper mascarpone, shaved red onions and tomato

Ham, Egg and Swiss Croissant

\$5

Egg, Zucchini, Mushroom and Asparagus Burrito

\$5

With scallions and Parmesan.

Optional, add house-made salsa (indicate preferred spiciness)

Egg, Chorizo and Green Chile Burrito

\$5

With red onions, tomato and cheddar.

Optional, add house-made salsa (indicate preferred spiciness)



Did you know?

We cook from scratch using fresh authentic ingredients.



The Cutting Board

A la Carte Cutting Board Selections

All sandwiches may be ordered as build-your-own or as a pre-made buffet. Minimum order of (10). You may choose up to three sandwich options and two side salad options for your order. Prices listed are per person.

Cutting Board Side Salads

\$2

California Potato Salad

Fresh Fruit Salad

Marinated Vegetable Salad

Mediterranean Pasta Salad

Baby Spinach Salad with Bacon and Egg

Caesar Salad

Fresh Greens Garden Salad or Wild Spring Mix Salad (*choice of house-made salad dressings: apple cider vinaigrette, champagne vinaigrette, raspberry-orange vinaigrette, balsamic vinaigrette or ranch*)

Cutting Board Soups

\$4

We offer two house-made soups daily, one will be vegan or vegetarian or a special soup may be requested. Soup orders include rolls and butter— gluten-free bread is available by request. Pasta soups can be made with gluten-free pasta by request for entire order. Specialty orders of soup must have a minimum of 20 orders. Here are a few suggestions for you to consider:

Beef and Potato

Sausage and White Bean

Boston Clam Chowder

Broccoli and Cheddar

Corn Chowder

Ginger-Carrot (vegan)

Vegetable-Rice (vegan)

Tomato-Basil (vegan)



The Cutting Board

Cutting Board Sandwich Selections

\$6

The New York Deli

Choice of sliced house-roast beef, ham, turkey breast, tuna salad, chicken salad, marinated grilled vegetables, aged cheddar, provolone and Swiss cheese with assorted sliced breads and condiments

California Deli Wraps

Lavosh with sun-dried tomato cream cheese topped with lettuce and choice of sliced house-roast beef, ham, house-roasted turkey breast or grilled eggplant.

Croissant Club

Sliced house-roasted turkey breast, smoked bacon, Swiss cheese, lettuce, tomato and avocado on a flaky house-made croissant.

Italian Deli Style Panini

Choice of thin sliced smoked turkey breast, house-roast beef, grilled chicken breast or grilled eggplant, with pesto or sun-dried tomato spread, fresh spinach, basil and smoked mozzarella cheese served on Italian rolls

Turkey, Cranberry and Blue Cheese Salad

Baby arugula on dark sweet wheat

Smoked Ham and Brie

Baby arugula and Dijonnaise on house-made baguette

Seared Tofu

Baby spinach, shaved red onions and ginger mayonnaise on wheat

Grilled Portobello

Fresh mozzarella, spinach and sun-dried tomato spread on house-made focaccia

Chef's Pantry Sandwich Selections

\$8

Smoked Salmon Lavosh Wrap

Cucumbers, avocado, lemon mayonnaise and Bibb lettuce

Beef Tenderloin

Sonoma Pepper Jack, arugula and mushroom mayonnaise on onion Kaiser roll

Pulled Chicken

Goat cheese, arugula, garlic mayonnaise and chipotle barbecue sauce on a Kaiser roll

Cutting Board Boxed Lunches

We offer our sandwiches as a convenient boxed lunch. Perfect for quick meetings, tabling events and outdoor fairs of all kinds. Each boxed lunch comes with a cutting board side salad, bottled beverage, and dessert (whole fruit, house-made cookie or house-made brownie).

Choose One Cutting Board Side Salad and Two Cutting Board Sandwich Selections

\$10

Choose One Cutting Board Side Salads and Two Chef's Pantry Sandwich Selections

\$13



The Cutting Board

Cutting Board Luncheon Entrée Salads

All entrée salads come with butter and rolls.

Alternate house-made dressings for salads include: apple cider vinaigrette, champagne vinaigrette, raspberry-orange vinaigrette, balsamic vinaigrette or ranch

Classic Caesar

\$7

Romaine, house-made croutons, Parmesan, fresh cracked black pepper and house-made Caesar dressing

With grilled chicken

\$9

With bay shrimp

\$10

Charred Broccoli and Tomato Panzanella

\$7

Herb croutons, baby spinach, fresh mozzarella and roasted garlic vinaigrette

Pearl Couscous and Feta

\$7

Baby greens, fresh cucumbers, sun-dried tomatoes, artichoke hearts and black olives with balsamic vinaigrette

Farmer's Market Vegetable Chopped Salad

\$7

Lightly roasted vegetables, baby greens, feta and citrus vinaigrette

Marinated Tofu and White Beans

\$7

Baby spinach, radicchio, shaved red onions, sun-dried tomatoes and lemon vinaigrette

Roasted Market Beets and Blue Cheese

\$8

Baby spinach, arugula, endive, orange segments and candied walnuts with fresh herb vinaigrette

With grilled chicken

\$10

Santa Fe Caesar

\$8

Romaine, avocado, cherry tomatoes, pepper jack, tortilla strips and tomatillo vinaigrette

With grilled chicken

\$10

Marinated Artichokes and Wild Greens

\$8

Baby spinach, roasted peppers, red onions, mushrooms, kalamata olives, crumbled feta and lemon-oregano vinaigrette

With grilled chicken

\$10

Tuscan Villa Salad

\$9

Wild spring greens, marinated-grilled portobello mushrooms, white beans, olives, tomatoes, crumbled gorgonzola and honey-balsamic dressing

With grilled marinated flank steak

\$12

With grilled marinated chicken breast

\$11

Chili-Lime Chicken Salad

\$9

Grilled marinated chicken breast, romaine, black bean roasted-corn salsa, avocado, cherry tomatoes, tortilla strips and tequila-tomatillo vinaigrette



The Cutting Board

Cutting Board Luncheon Entrée Salads

Grilled Chicken California Cobb Salad

\$9

Grilled marinated chicken breast, romaine, smoked bacon, bleu cheese, tomatoes, egg, avocado and cucumber with ranch dressing

Italian Antipasto

\$9

Julienned hard salami and smoked ham, with bocconcini, romaine, radicchio, olives and lemon vinaigrette

Oriental Chicken Salad

\$9

Grilled marinated chicken breast, romaine lettuce, shredded napa cabbage, julienned carrots, celery, red bell peppers, water chestnuts and sliced scallions tossed with a ginger-sesame dressing

Grilled Prawns and Garbanzo Beans

\$14

Field greens, roasted carrots, cucumbers, red bell peppers and cilantro yogurt dressing





Fresh Hot Pizza

We bake all of our pizzas in-house using local California wheat, our signature house-made sauce, fresh ingredients and shredded mozzarella. We recommend one pizza per four guests. Personal gluten-free pizzas are available upon request. Prices listed are per pizza.

Cheese Pizza **\$16**

Mushroom-Pepper-Olive Pizza **\$18**
Thin sliced bell peppers, mushrooms, black olives and red onions

Pepperoni Pizza **\$18**

Sausage and Mushroom Pizza **\$18**

Meat Lover's Pizza **\$20**
Pepperoni, salami, Italian sausage and linguica

Smokehouse Chicken Pizza **\$20**
Barbequed chicken breast, smokey bbq sauce, smoked mozzarella, shredded mozzarella cheese, and caramelized red onions

Combination Pizza **\$20**
Pepperoni, Italian sausage, mushrooms, thin-sliced bell peppers, red onion and black olives

Thai Chicken Pizza **\$20**
Sweet chili marinated and grilled chicken with cilantro, scallions, jalapenos and Thai peanut sauce

Garlic Bread or Ranch-Garlic Pizza Twists **\$3**

Build Your Own Pizza **\$16**

Each topping \$1.99

Italian sausage	Ham
Black olives	Bell pepper
Tomatoes	Seared spinach
Red onions	Roasted garlic
Mushrooms	Green onions
Jalapenos	Grilled chicken
Salami	Caramelized onions
Linguica	

Custom toppings available upon request



Small Bites

All hors d'oeuvres may be served as stationary or passed hors d'oeuvres. Please refer to our monthly and seasonal specials for even more variety. Remember, custom menus are always an option! A minimum of 10 guests per item per order is required. Prices listed are per person.

Tea Sandwiches

*A minimum of 10 guests per item per order is required.
A selection consists of (2) sandwiches, (2) pieces of each.*

\$5.00
per selection

Cucumber and herb cream cheese on dark sweet wheat
Tarragon shrimp and watercress on mini brioche bun
Smoked salmon, cream cheese and avocado on sourdough
Grilled zucchini and goat cheese on wheat
Chicken salad with grapes and walnuts on house-made baguette
Prosciutto, apricot jam and Brie with baby arugula on house-made focaccia
Roasted eggplant, spinach and hummus on wheat



Dips and Chips

A minimum of 10 guests per item per order is required. Prices listed are per person.

Chips and Breads

Please select one per dip

\$1

House-made Potato Chips
Tortilla Chips
Pita Chips
Bagel Chips
Sourdough Toasts
Crispy Wontons

Sliced Baguettes
Artisan Crackers
Gluten-Free Crackers
Grilled Ciabatta Bread
Flatbread



Cold Dips

Caramelized Onion Dip
Gorgonzola Dip
White Bean and Rosemary Hummus
Classic Hummus
Almond Pesto
Olive Tapenade
Sun Dried Tomato and Basil Spread
Parmesan Artichoke
Herb Cream Cheese

\$2

Lemon Herb Aioli
Cucumber-Cilantro
Yogurt Sauce
Mint Yogurt
Guacamole
Salsa Fresca*
Tomatillo Salsa*
Grilled Vegetable Salsa*

**please indicate preferred spiciness*

Hot Dips

Spinach-Artichoke with Parmesan
Black Bean and Goat Cheese
Chile con Queso with Roasted Poblano Peppers

\$2



Small Bites

Cheese

A selection of international and domestic cheeses served with dried fruits, house-made breads and a selection of gourmet crackers. A minimum of 10 guests required. Prices listed are per person.

Tier 1 **\$4**

Grafton aged cheddar, smoked Gouda, Brie, Sonoma Pepper Jack and Laura Chenel goat cheese

Tier 2 **\$7**

Aged Pecorino Toscano, Brie, San Joaquin Fiscallini and Morbier

Tier 3 **\$10**

Humboldt Fog goat cheese, aged Unikaas Gouda, President Brie and Port Salut



Specialty Cheeses

Served with sliced house-made baguettes. A minimum of 10 guests per item per order is required. Prices listed are per person.

Brie en croute **\$4**

Filled with apricot jam, house-made pesto or roasted garlic and wild mushroom

Baked Camembert **\$4**

Topped with dried fruit and toasted pecans



Hors d'Oeuvres Board Displays & Baskets

All hors d'oeuvres may be served as a stationary display or passed. Please refer to our monthly and seasonal specials for even more variety. Remember, custom menus are always an option! A minimum of 10 guests per item per order is required. Prices listed are per person.

Antipasto Board **\$4**

Grilled marinated vegetables, Italian salami, provolone cheese, pepperoncini, marinated olives, mushrooms, smoked mozzarella cheese and sliced house-made baguettes.

Fruit and Cheese Board **\$4**

Sliced melon and berries with Tier 1 cheeses and assorted crackers and baguettes. For a truly sustainable selection, please ask our staff for current seasonal fruit availability

Vegetable Crudités Board **\$3**

Julienned carrots, broccoli, cherry tomatoes, celery, mushrooms, with choice of one cold dip. For a truly sustainable selection, please ask our staff for current produce availability.

Sliced Fresh Fruit Board **\$3**

A selection of sliced assorted melons, berries and other seasonal fruits. For a truly sustainable seasonal fruit selection, please ask our staff for current produce availability.



A La Carte Appetizers

*A minimum of 10 guests per item per order is required. Prices listed are per person.
All appetizers are (2) pieces unless otherwise noted.*

Classic Crostini **\$2**
Toasted house-made baguette, herbed ricotta, parmesan cheese and honey-balsamic tomato relish

Pizza Squares **\$1**
House-made pizza made from local wheat, our signature house-made sauce, herbs and mozzarella blend (cut into individual portions)

Mini House-Made Meatballs **\$2**
Served with choice of sauce: Swedish, southwestern barbeque, classic marinara or ginger-soy-sesame

Quesadilla **\$3**
Your choice of:

- Black bean, corn and pepper jack cheese **\$2**
- Cilantro-orange marinated flank steak with two-cheese blend
- Chipotle grilled chicken with sautéed peppers, onions and two-cheese blend

Caprese Crostini **\$3**
Toasted baguette slices topped with roma tomatoes, mozzarella and pesto

Phyllo or Puff Pastry Triangles **\$3**
Your choice of: spinach and herb cheese or spicy sausage with sun-dried tomato

Garlic and Pesto Chicken Rolls **\$3**
Sliced baked chicken breast rolled with pesto and provolone cheese

Asian Chicken Salad **\$3**
Freshly-tossed Asian chicken salad served on a wonton crisp

Chicken, Beef or Pork Satay Strips **\$4**
Skewers of tender beef, chicken or pork with your choice of sauces: teriyaki, honey barbeque, whole grain mustard aioli, spicy Thai peanut or tandoori marinated with cucumber yogurt dipping sauce

Spicy Grilled Prawns **\$5**
Served with spicy lemon aioli dipping sauce

Classic Cheese Puff with Cracked Black Pepper **\$3**

Spicy Chicken Wings **\$3**

Quinoa Cake with Red Pepper Aioli **\$3**

Double-Stuffed Yukon Gold Potato Baskets **\$3**





A La Carte Appetizers

Wild Mushroom Tartlet	\$4
Sauteed wild mushrooms baked with sliced Brie	
Marinated Artichoke and Brie on Toasted Ciabatta Bread	\$4
Mini Barbecue Pork Sliders	\$4
With pickled cucumber and jalapeño	
Lamb Chop with Pomegranate Glaze	\$5
Sweet Chile-Glazed Shrimp Skewer	\$6
Oven Dried Tomato and Goat Cheese on Savory Corn Cake	\$3
Potato-Vegetable Samosa	\$3
Peppered Beef Carpaccio on a Parmesan Crisp	\$4
Prosciutto-Wrapped Scallop Skewer	\$6
With truffle vinaigrette	



build your own buffet & served dinners

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Build Your Own Buffet and Served Dinners

All entrées may be served as a buffet or plated for service with a 10 person minimum. Upscale items are set at market price. Prices listed are per person. Menu includes two sides, artisan bread and butter.

Choice of (1) Entrée and (2) Sides	\$12
Add additional entrée	\$5
Add additional side, salad or vegetable	\$2
Plated service on china	\$4
Add dessert	\$2



Side Salads

California Potato Salad
Fresh Fruit Salad
Marinated Vegetable Salad
Mediterranean Pasta Salad
Baby Spinach Salad with bacon and egg
Caesar Salad
Fresh Garden Salad (choice of house-made salad dressings: apple cider vinaigrette, champagne vinaigrette, balsamic vinaigrette or ranch)

From the Field

Sun-Dried Tomato and Portobello Mushroom Risotto with aged Parmesan
Butternut Squash Risotto Cakes
Grilled Marinated Tofu and Eggplant with spinach and bok choy
Pasta with Wild Mushroom and Crookneck Squash
Seared Polenta with Southwest Caponata



From the Farm

Sautéed Chicken Breast in Marsala wine and garlic
Rosemary-Herb Garlic Chicken
Chicken Caprese with sun-dried tomato cream sauce
Crisp Country-Fried Chicken
Santa Maria Tri-Tip with wild mushroom sauce
Roasted Pork Chile Verde
Braised Short Ribs with red wine reduction
Grilled Pork Tenderloin Medallions with calvados sauce
Filet Mignon Marchand de Vin

add \$8
add \$12

From the Sea

Pan-Seared Tilapia with citrus beurre blanc
Build Your Own Shrimp Ceviche Tostadas
Wild-Caught Champagne Salmon Filet with lemon-caper sauce
Sweet Potato Crusted Mahi Mahi
Jumbo Prawns Scampi with garlic-butter
Pan-Roasted Tilapia with thyme-brown butter sauce

add \$8
add \$8
add \$8

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Build Your Own Buffet and Served Dinners

From the Trattoria

Penne and Linguine Pasta with Bolognese, marinara or pesto cream
Farfalle Pasta with artichokes, roasted red peppers and olives
Lemon-Scented Linguine with seasonal vegetables in garlic-wine sauce
Lasagna Bolognese
Lasagna Florentine
Chicken, Bacon and Ricotta Stuffed Cannelloni

Sides

Vegetable Quinoa-Brown Rice Pilaf
Gorgonzola Whipped Potatoes
Lemon-Scented Linguine
Roasted Sweet Potatoes
Fresh Cilantro-Lime Rice
Roasted Garlic Whipped Potatoes
Wild Rice Pilaf
Preserved Lemon Orzo Pasta with artichoke and basil
Aged White Cheddar Potato Au Gratin
Wild Mushroom and Leek Bread Pudding
Cumin-Scented Pinto Beans
Oven Roasted Rosemary Red Potatoes



Vegetables

Pickled Jalapenos and Vegetables (Escabeche)
Herb-Roasted Root Vegetables
Sautéed Green Beans with pearl onions
Wilted Spinach with Pancetta
Market Vegetable Ratatouille
Roasted Market Beets and Carrots
Roasted Asparagus and Carrots
Charred Eggplant and Zucchini
Grilled Seasonal Vegetables with oregano vinaigrette
Steamed Fresh Vegetables



themed barbeques & buffets

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Themed Barbeques & Buffets

Here are a few suggested buffet menus for larger events. As always, all menus can be customized to fit your guests and budget. A minimum of 15 guests per buffet is required. Prices listed are per person and includes dessert and beverage.

Ballpark Barbeque

\$12*

All-natural beef hot dogs, garden burgers, and hot links or chicken apple sausages, potato salad, sliced watermelon, popcorn, and peanuts. Dessert choices: house-made fudge brownies or house-baked cookies

All-American Barbeque

\$14*

All natural beef hot dogs, hamburgers and garden burgers, fresh corn on the cob, seeded buns, condiments, relishes, and sliced watermelon. Dessert choices: house-made fudge brownies or house-baked cookies

SELECT (2) SALADS:

Fresh Garden Salad
California Potato Salad
Mediterranean Pasta Salad
Coleslaw

Country Barbeque

\$18*

Fresh corn on the cob, garlic bread, baby back ribs, barbeque chicken, garden burgers, fresh-baked buns, condiments, and sliced watermelon. Dessert choices: house-made fudge brownies or house-baked cookies

SELECT (2) SALADS:

Fresh Garden Salad
Old-Fashioned Potato Salad
Mediterranean Pasta Salad
Coleslaw

Mission Barbeque

\$24*

Marinated grilled tri-tip or flank steak, cilantro and lime marinated prawn skewers, balsamic and herb grilled portobello mushrooms, southwestern chili beans, corn on the cob, and jalapeño cornbread. Dessert choices: fresh-baked apple pie, seasonal cobbler or house-made fudge brownies

SELECT (3) SALADS:

Fresh Garden Salad
Wild Rice and Basmati Salad
Seasonal Fruit Salad
Grilled Fennel and Beet Salad
Roasted Red Potato Salad
Vegetarian Pad Thai Salad

**Add an additional meat entrée serving for any barbeque (prices are)*

Hot Dog	\$2
Hamburger	\$3
Gardenburger	\$3
Italian Sausage	\$3
Chicken Breast	\$4

themed barbeques & buffets

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Themed Barbeques & Buffets

Old-Fashioned American Buffet

\$17

Fried chicken, mashed potatoes, seasonal vegetables, and house-made buttermilk biscuits. Dessert choices: fresh-baked apple pie, cherry pie, or seasonal cobbler

SELECT (2) SALADS:

Fresh Garden Salad

Old-Fashioned Potato Salad

Macaroni Salad



North Indian Buffet

\$16

Warm naan, curried garbanzo beans and raita (cucumber-mint yogurt sauce). Dessert choices: Maharani cupcakes (coconut cupcakes with flavors of lemon-curry and sweet basil) or mango cheesecake

SELECT (1) SALAD:

Kachumber: Tomato-Cucumber Salad

Thinly sliced tomatoes, cucumbers, red onion, and jalapeno dressed in a mint-lemon vinaigrette

Fresh Greens Garden Salad

With choice of house-made salad dressings: Balsamic vinaigrette or ranch

SELECT (2) CURRIES:

Coconut Chicken Curry

Tender chicken breast in our house-made coconut curry sauce with ginger, garlic and peas

Aloo Gobi

Hearty chunks of curried potatoes with cauliflower, green chilies and spices

Vegetable Curry

Curried roasted eggplant and potatoes with a mélange of peas, green beans, carrots and fresh tomatoes in our house-made coconut curry with yogurt and spices

SELECT (1) SIDE DISH:

Jasmine Rice

Indian Curried Potatoes

Long-Grained Brown Rice

Curried Lentils



themed barbeques & buffets

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Themed Barbeques & Buffets

A Taste of Italy Buffet

\$18

Chicken Caesar salad with pesto grilled chicken breast, garlic cheese bread, antipasto board (a selection of marinated grilled vegetables, Italian salami, provolone cheese, pepperoncini, marinated olives and mushrooms, smoked mozzarella cheese served with sliced house-made baguettes), and a fresh vegetable side dish. Dessert choices: tiramisu or amaretto cheesecake

SELECT (1) PASTA ENTRÉE:

Lasagna Bolognese

Egg pasta sheets layered with savory ground beef, Italian sausage, mozzarella and ricotta cheeses and marinara sauce

Lasagna Florentine

Egg pasta sheets layered with sautéed mushrooms, chopped spinach, herb ricotta cheese, grated mozzarella cheese blend, sliced tomatoes and house-made marinara sauce

Tri-Colored Tortellini

Spinach, tomato and egg tortellini filled with cheese and your choice of one of the following sauces: marinara, Bolognese, pesto cream or Alfredo



South of the Border Buffet

\$16

Southwestern chips and salsa, sautéed onions and peppers, flour tortillas (100% corn tortillas available upon request), salsa fresca, sour cream, cheese and cilantro-lime rice. Dessert choices: churros or tres leches cake

SELECT (1) SALAD:

Santa Fe Caesar

Romaine lettuce with diced avocado, cherry tomatoes, pepper Jack cheese and tortilla strips with a tequila-tomatillo vinaigrette

New Mexican Cole Slaw

Red and green shredded cabbage, carrots, roasted corn and thin-sliced red onion with a chipotle cream dressing

SELECT (1) FAJITAS:

Thin-Sliced Grilled Marinated Chicken Breast

Chili and Herb-Marinated Grilled Vegetables

Spicy Charbroiled Flank Steak – add \$1

SELECT (1) ENCHILADAS:

Chicken Enchiladas

Green Chile Potato-Cheese Enchiladas

SELECT (1) SIDE DISH:

Black Beans Ranchero

Refried Pinto Beans

Spanish-Style Long-Grained Brown Rice



themed barbeques & buffets

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Themed Barbeques & Buffets

Bountiful Harvest Buffet

\$17

Seasonal vegetables, assorted rolls and butter, herb-roasted turkey breast with pan gravy, sage dressing, cranberry sauce, and honey mustard glazed ham. Dessert choices: fresh-baked apple pie, pumpkin pie or pecan pie

SELECT (2) SALADS:

Fresh Garden Salad
Baby Spinach Salad
Seasonal Fruit Salad

SELECT (1) SIDE DISH:

Mashed Potatoes
Candied Yams



Pan Asian Buffet

\$20

Chef's choice assorted dim sum, chicken pot stickers and egg rolls served spicy Chinese mustard and soy sauce. Dessert choices: fortune cookies or almond cookies

SELECT (1) SALAD:

Asian Salad

Romaine lettuce, shredded napa cabbage, julienned carrots, celery, red bell peppers, water chestnuts and sliced scallions with a ginger sesame dressing

Vegetarian Pad Thai Noodle Salad

Spicy glass noodles with snow peas, julienned red peppers, shredded carrots, scallions and chopped peanuts with a chili-garlic dressing

SELECT (2) ENTRÉES:

Mongolian Beef
Cashew Chicken
Beef and Broccoli
Stir-Fried Vegetables with Tofu
Teriyaki Chicken
Kung Pao Shrimp – add \$2

SELECT (1) SIDE DISH:

Steamed White Rice
Vegetarian Fried Rice
Vegetarian Chow Mein
Steamed Brown Rice



Hawaiian Luau Buffet

\$20

Pineapple wedges, Asian cole slaw, stir-fry vegetables, and coconut scented rice. Dessert choices: macadamia-coconut cake or mango cheesecake

SELECT (2) ENTRÉES:

Hawaiian Baby Back Ribs
Teriyaki-Glazed Chicken Breast with grilled pineapple rings
Sweet Potato-Crusted Mahi Mahi – add \$4



Reception Stations

Similar to our Theme Buffets, reception stations are bundled appetizers and small plates, perfectly paired for your event. We request a minimum order of 10. Prices listed are per person.

Mediterranean Station

\$14

Poached Wild-Caught Salmon with green olive and preserved lemon relish
Grilled Chicken Breast with warm oregano vinaigrette
Chilled Orrechiete Pasta with cucumbers, sweet peppers and feta
Charred Eggplant and Zucchini
Flatbread and Mint Yogurt Dip



Spanish Tapas

\$15

Simply Dressed Greens with citrus vinaigrette
Grilled Proscuitto, Cucumber and Stone-Ground Mustard Dollar
Roll Sandwich
Beef Empanadas
Vegetable Empanadas
Charred Asparagus and Petit Onions with Manchego
and almond pesto



Carvery Board

\$17

Grilled Flat Iron Steak with sherry-glazed onions
Pan Roasted Tilapia with thyme-brown butter sauce
Roasted Eggplant and Zucchini
Whipped Potatoes
Field Greens with red wine vinaigrette
House-Made Artisan Rolls



Sweet Treats

Our pastries and gourmet desserts are all made from scratch using local ingredients and prepared here on campus. We do not use any high-fructose corn syrup or trans-fats in the preparation of our products. The following selections require a 10 guest minimum order. Prices listed are per piece.



House-Made Fudge Brownies \$2

House-Made Cookies \$1
Chocolate chip, oatmeal raisin, sugar, snickerdoodle, M & M, white chocolate chip, double fudge

Mini French Pastries \$3
Choose three: Raspberry-chocolate ganache in chocolate tarts, mini chocolate éclairs, fresh fruit tarts, cream puff swans with grand marnier cream, pear-almond tarts, assorted petite cheesecakes (choice of raspberry, mango, apricot, or plain with seasonal berries)

Assorted House-Made Petite Fours (2 pieces per person) \$3
Raspberry or apricot jam with white cake or almond cake

Assorted Italian Biscotti \$2
Almond, chocolate-dipped or lemon

Sliced Fresh Fruit \$3
A selection of cut assorted melons, berries and other seasonal fruits. For a truly custom sustainable seasonal fruit selection, please ask our staff for current produce availability.

Whole Fresh Fruit (subject to season) \$1

Fruit Kabobs \$4
With a yogurt dipping sauce

Chocolate Dipped Strawberries \$2

Cheesecake Pops (2ea) \$2

Chocolate Brownie Pops (2ea) \$2

White Chocolate or Chocolate Cake Pops \$2

Madelines \$1

Ice Cream Sundae Bar \$5
Chocolate ice cream, vanilla ice cream, hot fudge, strawberry sauce, chopped peanuts, whipped cream, maraschino cherries

Trail Mix \$1

Pretzels \$1
Gluten-free pretzels are available by request



Sweet Treats

Small Bites Dessert Station

Build your own dessert station with a selection of our mini pastries and desserts. Each order will provide 2 pieces per person.

Choose from chocolate truffles, raspberry-chocolate ganache in chocolate tarts, mini chocolate éclairs, opera torte, fresh fruit tarts, cream puff swans with grand marnier cream, pear-almond tarts, assorted petite cheesecakes (choice of raspberry, mango, apricot, or plain with seasonal berries), cheesecake pops, chocolate brownie pops, chocolate cake pops or white chocolate cake pops.

Two (2) selections	\$6
Three (3) selections	\$8
Four (4) selections	\$10



A La Carte Desserts

\$3

All items may be purchased a la carte with a minimum of 10 orders. We appreciate your understanding that some a la carte desserts and our Pastry Chef Specials require orders be placed at least three business days in advance.

Lemon Tart
 Chocolate Grand Marnier Éclairs
 Key Lime Tarte
 Fruit Tart
 Rum Cream Puff
 Cheesecake
 Tiramisu
 Chocolate Mousse
 Carrot Cake with Cream Cheese
 Flourless Chocolate Cake
 White Chocolate-Orange or White Chocolate-Strawberry Mousse



Pastry Chef Specials

\$5

All items may be purchased a la carte with a minimum of 10 orders. Prices listed are per person.

Chocolate Pot De Crème in martini glass
 Flourless Chocolate Cake
 Black Forest Cake
 Dark Chocolate Mousse Dome with orange and raspberry sauce
 Chocolate Lava Cake with strawberry or crème anglaise sauce
 Baileys Irish Cream Cheesecake with crème anglaise and chocolate sauce
 Tulip Cup with seasonal fruit and citrus mousse
 Cappuccino Mousse Tower with coffee and vanilla bean chocolate sauce



Sweet Treats

Special Order Cakes

\$32

Our pastry chef excels at creating delicious creative cakes. We would be happy to customize a cake for your event. Our standard cake size is 9" round. *We appreciate your understanding that Special Order and Signature Cakes require orders be placed at least three business days in advance.*

Icing options: whipping cream, mocha butter cream, cream cheese, vanilla buttercream or chocolate buttercream

Filling options: apricot, raspberry, white chocolate mousse, chocolate mousse, mango, fresh strawberries, fresh raspberries, or cream cheese.

Chocolate cake

Carrot cake*

Vanilla cake

Red velvet cake

German chocolate cake*

**Our cakes are made without nuts unless requested*

Optional sizes available (6" round, 1/4 sheet, 1/2 sheet, full sheet) please ask for price



Pastry Chef's Signature Cakes

\$36

Raspberry mousse cake

Chocolate cake with raspberry mousse and a raspberry glaze

Chocolate truffle cake

Deep, dark chocolate cake with dusting of powdered cocoa

Opera cake

Rum and coffee-drenched sponge cake layered with coffee butter cream and chocolate ganache



House-made Pies

\$15

Our pastry chef bakes delicious seasonal and specialty pies from scratch. Our standard size is 9".

Apple Crumb Pie

Pumpkin Pie

Pecan Pie

Berry Crumble Pie

Banana-Chocolate Cream Pie

Cherry-Apple Pie

Chocolate Cream Pie



Beverages

We request a minimum of 10 persons. Price listed is per person unless otherwise stated.

Refreshing Coolers **\$1**
Lemonade, citrus punch or iced tea provided in dispensers

Assorted Canned or Bottled Beverages **\$2**
Coke, Diet Coke, Sprite, Pibb Extra or sparkling fruit juices

Coffee and Tea Service **\$2**
House-brewed coffee and assorted teas. Upgrade to Starbucks coffee available, please ask.

Coffee Refreshes
Plan ahead and schedule a refresh for your coffee and tea service. You will only be charged (on a separate order) for the number of guests served.

Bottled Water **\$2 per bottle**

Assorted Bottled Odwalla Juices **\$4 per bottle**

Sparkling Apple Cider **\$9 per bottle**
(serves 4)



Alcoholic Beverages

House Beer **\$5 per bottle**
Domestic or Import

House Wine **\$20 per bottle**
Chardonnay, Cabernet Sauvignon, Champagne

Casual Bar **\$150 billed
by bartender
plus beverages billed
by consumption**
Domestic or import beer, house chardonnay, house cabernet, assorted canned or bottled sparkling beverages

Full Bar **\$150 billed
by bartender
plus beverages billed
by consumption**
Assorted mixed drinks, domestic beer, import beer, house cabernet, house chardonnay, assorted canned or bottled sparkling beverages. Includes bartender (four hours).
See full bar policy on p.29 for more details.

Specialty Drinks

We provide a wide range of options for themed or custom alcoholic and non-alcoholic drinks for your event—including ice cream floats, mixed mai tais, mojitos, margaritas and more. Please inquire with our staff how we can assist your event with specialty beverages.



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Special Orders — Wine

If you would like an upgrade in wine selection or have a winery in mind that you would like for your event, please be sure to ask. We work with several local distributors and will gladly special order wine for your event. We order and charge for full cases. Special order wine left over at the end of the event may be returned to the client. Per University policy, all alcohol donations must be delivered to Mission Catering through the distributor directly. No personal donations may be accepted.

Specialty Services

We offer a wide variety of optional specialty services to complement and enhance any event. Please allow at least 72 hours notice for an accurate quote and approval prior to the event. These include custom decorated cakes and specialty décor. We also offer fun and theme appropriate entertainment equipment rentals such as popcorn machines, champagne fountains, portable ice cream bars, photo booths, margarita machines, and more.



Service Options, Minimums & Deadlines

Delivered Orders

Catering staff will deliver your order to the specified location and set it up with our standard linens and decor. Staff do not remain for the duration of the event, but will pick up all catering supplies within 60 minutes of event completion.

“Full Service” Catering

Catering staff will deliver your order to the specified location and set up with your choice of decor. We offer optional upgrades for custom floral arrangements, décor accents and specialty linens to complement your event theme and setting. During “Full Service” Catering, staff will remain on hand for the duration of the event to manage and oversee the successful completion of the event and to attend to guests as needed. Each event is granted four hours of ‘standard service’.



Order Cancellations

Orders must be cancelled with at least (3) full business days notice to avoid cancellation fees. Orders cancelled with less than (3) full business days notice will be charged 50% of all product that cannot be repurposed in normal outlets.

Last Minute Orders

We request that all orders are placed at least (3) full business days in advance of an event. We will be happy to assist you with last minute orders; however, please be aware that catering delivery orders and standard china and linens are prioritized in the order they are received and last minute orders may be subject to limited services and a simpler menu from ingredients on hand.

Catering Fees Explained

Delivery Fee

Delivery orders (outside of Benson Memorial Center) must meet a minimum subtotal of \$100 or the order will incur a \$25.00 delivery fee.

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China Service

In accordance with the SCU campus sustainability initiatives, china service is offered at no charge for on-campus events up to seventy-five (75) guests or for events of any size that are held in Benson Memorial Center. Supplies are limited and are assigned to events on a first-come, first-served basis on when requests are received. If china service is not available when the event is booked, the charge for rental china will apply. When applicable, china service costs (per person) are as follows; Reception China \$3, Full Service China \$6, Full Service China & Bar Glassware \$8, Standard Glassware \$2.

Linens

Standard in-house linens are available in 85" square or 8 ft banquet (standard folding conference table) tables for \$5.00 each. We also offer overlays for \$2.50 and napkins for \$1.00. Standard colors are black and ivory. Additional colors and specialty linens are available from our preferred supplier at an additional cost.



Labor

For catered events with fifty (50) or more guests, our event planner will recommend an appropriate number of staff. Some events with fewer than fifty (50) guests may require staffing due to the complexity of service or special circumstance. Additional 'extended event' labor hours are added when an event exceeds a standard event time of four (4) hours or past a pre-arranged end time. All staff are \$40 per person, per hour and bartenders are an additional \$150 per person with a minimum of four hours (which includes set up and take down time).

Full Bar Fee and Corkage

Full Bar Service is available for your events. A hosted or cash full bar requires a one-day permit (please allow 30 days for permit approval). The fee for securing the appropriate permit is \$100. The corkage fee for client-supplied wine is \$10 per bottle



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Express Catering—Quick Catering Options Packed and Ready For You To Pick Up

Our Express Catering Guide is an excellent resource for smaller groups and for quick, pick-up catering needs. Prices range from \$1.75 - \$4.99 per person. Bakery goods, appetizers, box lunches, and platters are all conveniently packaged “to go”. All orders are picked up at the kitchen catering area in Benson Memorial Center. A handy online menu is available at: <http://catering.cafebonappetit.com/SantaClara>. Select ‘Express Catering’ from the pull-down menu. You may print a copy of the menu from the link on our website or pick up a copy from our offices on the second floor of Benson Memorial, Office # 203. Orders must be submitted at least 24 hours (or 1 full business day) in advance. In order to ensure timely preparation, we kindly request no substitutions.



Mission Catering
AT SANTA CLARA UNIVERSITY

Mission Catering at Santa Clara

Provided by

University Dining Services by Bon Appétit

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500 El Camino Real, Ca 95053

(408) 551-1792 or (408) 554-2782

<http://catering.cafebonappetit.com/SantaClara>

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