

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 15 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.

20.50pp

Spinach & tomato tofu scramble, breakfast potatoes, avocado toast on an English muffin with sprouts & sliced tomatoes, fruit salad, with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled 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 ${f v}$	3.25pp
Breakfast Burritos (v & v G available)	8.65ea
Egg Muffin Sandwich (v available)	5.75ea
English Muffin Avo Tomato Toast (2 slices) vo	5.85ea
Yogurt Parfait Cup (strawberries, granola, honey) 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

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Coffee Service Station	2.50 per cup
Self serve station with regular, decaf, hot water, tea bag	S,
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

Premium Sandwich Platter
See page 4 for Premium Sandwich choices

Sides

*subject to order minimums

Classic Caesar	3.35pp
Tuscan Salad v	3.60pp
Red & Colden Beet Salad with Feta (72 hr notice required) ${f v}$	4.50pp
Maple Dijon Shaved Brussels Sprouts Salad (72 hr notice required) ${f v}$	4.50pp
Spinach Strawberry Candied Walnut (72 hr notice required) VG	4.70pp
Caprese Salad (72 hr notice required) v	5.35pp
All boxed salads available as à la carte side salad	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

v vegetarian vg vegan

Selection of...

Roasted Turkey Breast Roast Beef Smoked Ham
*Salami *Chicken Salad *Tuna Salad

Veggie v

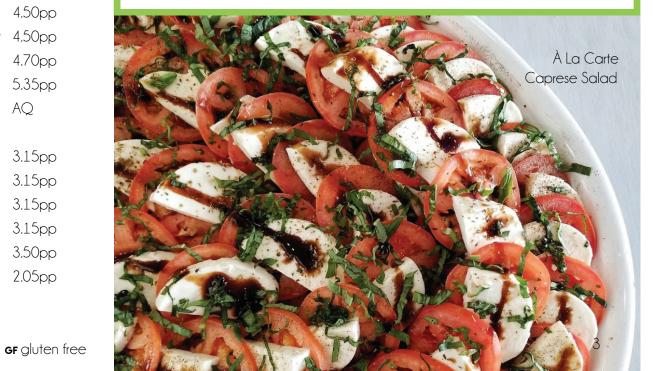
Cheddar Pepper Jack American Provolone Swiss

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 gf gluten free

Classic Boxed Salads

14.75ea

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 vg (Min. of 5 per order) gf 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 eggplant topped with marinara & cheese, with fettuccine, arilled squash medley, Tuscan salad, & garlic bread

Southern Picnic (72 hr min. advance notice)

Chicken quarters, pulled pork, Kielbasa sausage with potato salad, corn on the cob, baked beans, & cornbread (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 20.65pp

House-made meatloaf, mushroom gravy, mashed potatoes, roasted Brussels sprouts, Caesar salad, & dinner rolls

Chicken Adobo (48 hr min. advance notice) 23.15pp Juicy chicken, veggie pancit, white rice, garlicky bok choy,

& fruit salad

Grilled Salmon (7 day min. advance notice) 26.60pp

Grilled salmon with creamy lemon dill sauce, teriyaki, or Cajun seasoning with chipotle remoulade, haricots verts, rice pilaf, mixed greens salad, & sliced baguette

v vegetarian vs 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

Orange Chicken Sub Tofu, no fee v 19.35pp
Orange chicken, white rice, steamed broccoli, Mandarin orange cabbage salad, veggie egg rolls, & fortune cookies

Jerk Chicken (48 hr min. advance notice)

Sub Salmon + 3.60pp. Sub Eggplant, no fee v

Chicken in a Jerk 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, cornbread stuffing, cranberry sauce, & Garden salad

House-Made Meat (or Veggie) Lasagna v 19.90pp Traditional meat sauce lasagna with grilled squash medey, Caesar salad, & garlic bread

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 \mathbf{GF} & flour tortillas, with a Southwestern side salad Add fajita veggies + 2.55pp \mathbf{v}

Primo Pasta Bar Sub shrimp + 3.40pp

23.15pp

Gnocchi, rigatoni, & farfalle with zesty puttanesca, mushroom cream, & vodka sauces, alongside grilled chicken, lemon tarragon veggies, 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

19.65pp

no additions / substitutions

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 bba 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 \mathbf{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

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 eggplant, carrots, zucchini, red & green bell peppers, & onions over steamed rice, topped with fresh Thai basil

Vegaie 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

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

Buffalo Chicken

12.10ea

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

v vegetarian vs vegan

GF gluten free

Cuban Cauliflower Rice vg GF

12.10ea

Sweet potato, avocado, pico de gallo, & black beans over cauliflower rice with a citrusy mojo sauce

+ Grilled Chicken 2.95ea

Hot Italian

12.10ea

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

1290ea

Grilled chicken with roasted sweet potatoes & Brussels sprouts over brown rice or spring mix with a balsamic glaze 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 Vegaie Alt Tofu vg

Zesty Jambalaya GF

12.90ea

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

Nonna's Meatballs

12.10ea

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

Pesto Chicken Pasta

12.10ea

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

Original Meatloaf

12.10ea

Our signature meatloaf with gravy over mashed potatoes

Pizza

FAVORITE PIZZAS 16 slices per pizza

Meat Combo Pepperoni, bacon, ham, sausage	27.95ea
Veggie Combo v Mushroom, olive, bell pepper, artichoke, onion, spinach	26.40ea
BBQ Chicken Grilled chicken, red onion, & BBQ sauce	23.75ea
Marguerite v Sundried tomato with fresh basil & fresh mozzarella	22.85ea
Pesto Chicken Grilled chicken, Parmesan cheese, & pesto sauce	23.50ea
Hawaiian Smoked ham & pineapple	23.75ea

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	20.45ea
Cheese pizza	

Veggies 1.25ea

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

Meats 2.80ea

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 ν - all filled with Spanish rice, refried beans, and cheese.

+ House-Made Tortilla Chips 1.65 per serving

+ Salsa Cups 0.99ea + Sour Cream Cups 0.99ea + Guacamole Cups 1.99ea

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

v vegetarian vg vegan

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À LA CARTE APPETIZERS

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

v vegetarian vg vegan GF 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 GF	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 Assortmer	nt (2 halves)	5.95ea
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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)	3.00ea
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	

MEATBALLS	1.55ea
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 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

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

China, stainless flatware, glassware 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