



Office of Hospitality and Food Services

HORS D'OEUVRES

PLEASE CHOOSE A PACKAGE BELOW

petit

\$25.00 per person
for 1 hour

\$31.25 per person
for 1.5 hours

\$37.50 per person
for 2 hours

choose any four items

premier

\$30.00 per person
for 1 hour

\$37.50 per person
for 1.5 hours

\$45.00 per person
for 2 hours

choose any five items

grand

\$35.00 per person
for 1 hour

\$43.75 per person
for 1.5 hours

\$52.50 per person
for 2 hours

choose any six items

stations

SPANISH TAPAS TRAY

regional cheeses | Padron peppers | dried fruits | Marcona almonds |
crispy garbanzo | pickled vegetables | water crackers

ROADSIDE FARM STAND ^{GF}

vegetable crudité | sliced & whole fruits | sweet & savory dipping sauces

TRADITIONAL MEZE TABLE

hummus | whipped eggplant | yogurt dip | olives | toasted lavash bread

ARTISAN CHEESE BOARD

seasonal selection of local and imported cheeses | chef's garnishes

LITTLE ITALY

two personalized pasta dishes | focaccia | pasta toppings

DIM SUM

assorted meat and vegetable filled dumplings | dipping sauces

CARVING BOARD

choice of London broil, rosemary leg of lamb, soy-sesame pork loin, or honey-thyme turkey |
chef's seasonal accompaniments

VEGETABLE ANTIPASTO PLATTER ^V

grilled asparagus | marinated mushrooms | oven-dried tomato | grilled eggplant |
roasted zucchini | roasted bell peppers | Tuscan bread | balsamic vinegar



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passed

TOFU YAKITORI ^{V GF}

sesame crusted tofu skewer | sweet and spicy ginger glaze

AVOCADO TOASTETTE

fresh lime | jalapeño butter | sourdough

SPANAKOPITA

phyllo | spinach | feta

MANCHEGO & QUINCE CUBE ^{GF}

Spanish sheep's milk cheese | quince fruit preserve | sliced almond

VEGETABLE SAMOSA ^V

potato | peas | mango chutney

VEGETABLE SPRING ROLL ^V

chopped vegetable | duck sauce

CALIFORNIA MAKI ROLL ^{GF}

crab meat | Haas avocado | sushi rice | wasabi-soy dipping sauce |
available without crab ^{V GF}

MARYLAND CRAB CAKE

blue crab lump meat | spicy remoulade

SHRIMP GRITS CAKE

spicy seared shrimp | aged cheddar cheese | jalapeño jam

AHI TUNA POKE ^{GF}

yellowfin tuna | soy sauce | sesame oil | seaweed | chili pepper

SONORAN CHICKEN QUESADILLA

spicy chicken | black bean corn salsa | jack cheese

CHICKEN SATAY ^{GF}

skewered chicken cutlet | tamari-sweet chili sauce

CHICKEN AND WAFFLE BEIGNETS

waffle-battered cubes of chicken cutlet | maple cream

TURKEY BURGER SLIDER

green chili | chipotle mayo

PUB BURGER SLIDER

NY cheddar | pickles | fancy sauce

FRANKS IN A BLANKET

all-beef hot dogs | puff pastry | spicy mustard

BEEF NEGIMAKI ^{GF}

grilled asparagus | shaved beef tenderloin | ginger glaze

PHILLY CHEESESTEAK CROSTINI

shaved ribeye steak | caramelized onion | aged provolone sauce

LAMB KEBAB

herb bread crumbs | mint jelly

MAISON PÂTÉ EN CROÛTE

pickled spring vegetables | grain mustard | brioche