



CATERING MENU

Payment: Checks & all major credit cards accepted.

Special arrangements for corporate charges welcome
Orders placed outside of organization require 80% upfront payment

For seated service dinners and upgraded choices, please refer to the Pacific Dining Banquet Menu or contact for custom quotes

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

Catering orders cancelled fewer than 48 hours in advance may be subject to full charge of order

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

Customer is responsible for ordering and 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

NORCAL ORDER PLACEMENT & QUESTIONS

brian@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

Customer and invitees shall comply with applicable Federal, State, and local government requirements relating to COVID-19. Restrictions / regulations in effect on date of event subject to applicable adjustment of food services and/or costs.

BREAKFAST

Continental Buffet ▼

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

8.95pp

Yogurt Parfait Bar ▼

15 person min., 48 hr notice

Plain Creek & non-fat yogurts, an assortment of toppings including berries, granola, honey, & raisins. With bagels & cream cheese, pastries, fruit salad, coffee service, assorted bottled juices & water

14.15pp

Great Start Buffet ▼

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

10.20pp

Sustainable Start VG 15 person min.

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

19.00pp

Hot Start, 15 person min.

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

16.05pp

Breakfast Burrito Buffet, 15 person min.

Bacon, Sausage, Ham, & 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

17.00pp

À La Carte

Fruit Salad VG	2.80pp
Fruit Display Platter VG	3.20pp
Danishes, croissants, muffins, scones, &/or bagels ▼	3.00pp
Donut Variety (VG available by request)	1.50pp
Breakfast Burritos (bacon, sausage, VEGETARIAN)	6.50pp
English Muffin Avocado Toast (2pp) VG	5.40ea
Yogurt Parfait Cup (strawberries, granola, honey) ▼	4.50ea
Bacon or Sausage (2pp)	2.25pp
Scrambled Eggs ▼	3.05pp
Country Potatoes ▼	3.05pp
Buttermilk Pancakes (2pp) ▼	5.65pp
French Toast (2pp) ▼	5.65pp

BEVERAGES

Coffee Service Station	2.20 per cup
Self serve station with regular, decaf, hot water, tea bags, cream, sugar, disposable cups, etc.	
Hot Chocolate	2.20 per cup
Canned Soda & Bottled Water Assortment	1.40ea
Canned Sparkling Water Assortment	2.25ea
Bottled Juice Assortment	2.25ea
Beverage Dispensers	
Infused Water	0.65 per cup
Fruit Punch, Lemonade, or Unsweetened Iced Tea	1.00 per cup
Arnold Palmer	1.00 per cup
Orange or Apple Juice	1.85 per cup



THE DELI

Pre-Made Classic Sandwich Platter 9.50pp
 A platter of pre-made sandwiches or wraps of your choice, complete with classic sandwich garnishes: pickles, carrots, & pepperoncini

Premium Sandwich Platter 11.45pp
 See page 4 for Premium Sandwich choices

Start from Scratch Deli Tray for parties of 25 or fewer 10.80pp
 Display of assorted deli meats, cheeses, lettuce, tomato, bread, & garnishes for your guests to build their own custom sandwiches

Sides

Classic Caesar 2.80pp
 Tuscan Salad v 3.05pp
 Red & Golden Beet Salad with Feta (72 hr notice required) v 3.75pp
 Maple Dijon Shaved Brussels Sprouts Salad (72 hr notice required) v 3.75pp
 Spinach Strawberry Candied Walnut (72 hr notice required) vG 3.95pp
 Caprese Salad (72 hr notice required) v 4.55pp
All boxed salads available as à la carte side salad AQ

Hearty Potato Salad v 2.65pp
 Traditional Macaroni Salad v 2.65pp
 Greek Feta Pasta Salad v 2.65pp
 Florentine Bowtie Pasta Salad v 2.65pp
 Fresh Fruit Salad vG 2.80pp
 Bagged Chips Assortment 1.90pp

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

Complete with classic sandwich garnishes: pickles, carrots, & pepperoncini

Includes...

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



À La Carte
 Caprese Salad

Premium Boxed Sandwiches

14.55ea

Premium Sandwich boxes include pasta, fruit, or potato salad, & dessert cookie or brownie
Sandwiches served on ciabatta, Dutch Crunch, croissants, focaccia, and Julian rolls.

Bread availability subject to min. order quantity

Requires min. 48 hr advance notice

Avoturkey

Turkey, avocado, Provolone, sprouts, mayo, & mustard

Basil Pesto Turkey

Turkey, Provolone, & pesto aioli

Caprese **v**

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

Chipotle Turkey

Turkey, chipotle aioli, & Pepper Jack

v vegetarian **VG** vegan

Original Italian

Salami, pepperoni, ham, pepperoncini, & Provolone with Italian dressing

Texas Beef

Roast beef, Cheddar, & BBQ sauce

Halal Herb Chicken Salad

Halal chicken, yogurt, & tarragon

Grilled Vegetable **v**

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

The Cuban

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

“Eggless” Egg Salad Sandwich **v**

Finely diced curried tofu salad with lettuce & tomato

Classic Boxed Sandwiches

12.00ea

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

Sliced white, wheat, or sourdough available by request

VEGETARIAN, VEGAN & Gluten-Free options available by request

Premium Boxed Salads

14.55ea

Boxed salad includes cookie or brownie dessert

Butternut Baby Kale Salad

(min. order / 72 hr advance notice required)

Grilled chicken with butternut squash, red grapes, garbanzo beans, sunflower seeds, feta, and garlic lemon vinaigrette

Tuna Niçoise

(min. order / 72 hr advance notice required)

Butter lettuce with tuna, hard boiled eggs, green beans, roasted potatoes, Kalamata olives, & tomatoes with lemon vinaigrette

Roasted Veggie on Butter Lettuce **v**

(min. order / 72 hr advance notice required)

Roasted potatoes, asparagus, beets, & squash over butter lettuce with Greek feta vinaigrette (substitute dressing by request **vg**)

California Chicken Salad

Crisp iceberg lettuce & red cabbage with grilled chicken, avocado, tomato, shredded carrots, croutons, & sprouts with Ranch dressing

Classic Boxed Salads

12.00ea

Boxed salad includes dessert cookie or brownie

Traditional Chef Salad

Julienned ham & turkey, American & Swiss, tomato, hard-boiled egg, bacon, & carrots over crisp greens with ranch dressing

Tuna Salad (sub Turkey by request)

Mixed greens with tuna salad or turkey breast strips, pepperoncini, tomato, & sprouts with a pickle spear, carrot sticks, & Italian dressing

Chicken Caesar Salad

A bed of romaine lettuce topped with grilled chicken, croutons, Parmesan cheese, & creamy Caesar dressing

Teriyaki Chicken Salad

Mixed greens topped with grilled teriyaki chicken, sesame seeds, & wonton strips with sesame dressing

Very Veggie Salad **vg**

Mixed greens with grape tomatoes, mushrooms, carrots, artichoke hearts, kidney beans, avocado, & Italian dressing

Southwestern Salad

Mixed greens with grilled chicken, corn, tomato wedges, black beans, tortilla strips, shredded cheddar, & cilantro vinaigrette

v vegetarian **vg** vegan



Butternut Baby
Kale Salad

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

Southern Picnic (72 hr min. advance notice) 21.80pp

Chicken quarters, pulled pork, Kielbasa sausage with potato salad, corn on the cob, baked beans, & jalapeño cornbread (vegan sausage available by request for additional fee)

The Pacific Rim (add or sub tofu by request) v 18.90pp

Sesame Teriyaki chicken, fried rice, veggie stir fry, Island Salad, & fortune cookies

Chicken (or Eggplant) Parmigiana v 16.40pp

Breaded chicken or eggplant topped with marinara & cheese, with fettuccine, grilled squash medley, Tuscan salad, & garlic bread

Chicken Adobo (48 hr min. advance notice) 19.50pp

Juicy chicken, veggie pancit, white rice, garlicky bok choy, & fruit salad

Roasted Pork Loin with Maple Mustard Sauce 18.90pp

Tender & juicy roasted pork tenderloin stuffed with maple mustard sauce, garlic mashed potatoes, roasted Brussels sprouts, & Caesar salad

Grilled Salmon (7 day min. advance notice) 21.45pp

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 vG vegan

Teriyaki Skirt Steak (72 hr min. advance notice) 24.00pp

USDA skirt steak broiled & basted with teriyaki glaze, with mashed potatoes, haricots verts, mixed greens salad, & artisan rolls

Honey Garlic Sriracha Chicken (Salmon + \$3pp) 18.90pp

Sweet & spicy grilled chicken breast, steamed white rice, French green beans, & sweet miso broccoli salad

General Tso's Chicken (add or sub tofu by request) v 18.90pp

General Tso's chicken, white rice, steamed broccoli, Mandarin orange cabbage salad, veggie egg rolls, & fortune cookies

Spaghetti & Meatballs 15.70pp

Spaghetti, meatballs, & Marinara sauce with Caesar salad, & garlic bread

Country Fried Feast 19.50pp

Crispy fried chicken legs & thighs with mashed potatoes & gravy, green beans & carrot medley, cole slaw, biscuits with butter.

Jerk Chicken (48 hr min. advance notice) 19.50pp

(Salmon + 3.25pp. Add or sub eggplant by request)
Chicken in a Jerk marinade, grilled & served with red beans & rice, fried plantains, & Caribbean pineapple salad



Mediterranean Baked Cod See pg 7,

HOT LUNCH & DINNER

Mediterranean Baked Cod 18.80pp
Lemon butter cod, Greek potatoes, cous cous, roasted zucchini, & cucumber salad. GF by request.

Pan Seared Chicken 20.20pp
Airline (Frenched Cut) chicken breast in a balsamic marinade, pan seared, roasted rosemary potatoes, grilled asparagus, Caesar salad, & dinner rolls

Chicken Tikka Masala (or Chickpeas) **v** 18.90pp
Bone-in chicken in Masala sauce served with basmati rice, naan bread, & cucumber salad

Thai Yellow Curry Chicken 18.90pp
(sub shrimp + 3.00pp or sub tofu by request) **VG**
Chicken, potatoes, coconut milk, lemongrass, carrots, red bell peppers, onion, & Thai basil in yellow curry sauce with steamed rice, garlic broccoli & sesame salad

Holiday Feast (50 person min. & 2 weeks advance notice) 24.00pp
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** 16.75pp
Traditional meat sauce lasagna with grilled squash medley, Caesar salad, & garlic bread

v vegetarian **VG** vegan

Buffet Bars

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

South of the Border Taco Bar 17.20pp
Carne asada & chicken, refried beans, Spanish rice, salsa, guacamole, sour cream, shredded lettuce, shredded cheese, soft flour & hard shell corn tortillas, with a South-western side salad. (Add fajita veggies + \$2.25pp) **v**

Mediterranean Pasta Bar 17.20pp
A trifecta of Fettuccine, cheese tortellini, & penne pasta with Alfredo, Marinara, & basil pesto sauces, grilled chicken, grilled vegetable medley, Tuscan salad, & garlic bread

Burger Bar 16.40pp
Juicy hamburgers, veggie burgers **v** & hot dogs complete with all the ingredients to build your own: buns, cheese, lettuce, tomato, pickles, onions, ketchup, mustard, mayo. Includes Caesar salad & potato (or macaroni) salad.
Beyond Burgers **VG** +\$1.50ea & Turkey burgers available by request

Primo Pasta Bar (7 day advance notice) (sub shrimp + \$2.85pp) 19.50pp
Gnocchi, Rigatoni, & farfalle with zesty puttanesca, mushroom cream, & vodka sauces, alongside grilled chicken, lemon tarragon veggies, caprese salad, & foccaccia.

Wellness Bowl Bar **VG** 16.40pp
no additions / substitutions

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

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

Choose up to 5 Veggies
sweet potatoes / roasted brussels sprouts / broccoli / beets / roasted peppers / grape tomatoes / butternut squash

Choose up to 2 Sauce Toppings
hummus / chipotle aioli / pesto / balsamic glaze / teriyaki sauce

Chicken Pho Bar 25 person max. 15.45pp
(sub veggie broth & add tofu by request) **v**
Shredded chicken, chicken broth, rice noodles, soft boiled eggs, bean sprouts, green onion, cilantro, lemon, fresh jalapeños, Thai basil, hoisin, & Sriracha

Greek Festival Bar (7 day advance notice) 20.00pp
Marinated Halal chicken kabobs, falafel, lemon rice, couscous salad, hummus, & pita bread with diced cucumber, onions, & tomatoes, tzatziki sauce, & dessert baklava

Pizza

FAVORITE PIZZAS 16 slices per pizza

Meat Combo	23.00ea
Pepperoni, bacon, ham, sausage	
Veggie Combo v	21.30ea
Mushroom, olive, bell pepper, artichoke, onion, spinach	
BBQ Chicken	19.15ea
Grilled chicken, red onion, & BBQ sauce	
Marguerite v	18.40ea
Sundried tomato with fresh basil & fresh mozzarella	
Pesto Chicken	18.90ea
Grilled chicken, Parmesan cheese, & pesto sauce	
Hawaiian	19.15ea
Smoked ham & pineapple	

PIZZA À LA CARTE 16 slices per pizza

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

Cheese v	16.50ea
Cheese pizza with choice of tomato, pesto, Alfredo, or BBQ	
Veggies	1.00ea
Mushrooms, olives, bell peppers, artichokes, red onions, pineapple, jalapenos, spinach	
Meats	2.25ea
Chicken, pepperoni, bacon, ham, meatballs, sausage	



BUDGET BOX O' BURRITOS

10.00pp

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, & veggie v - all filled with Spanish rice, refried beans (black beans by request), and cheese.

+ Salsa & sour cream cups 0.98ea.

+ Guacamole cups 2.00ea

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

v vegetarian vG vegan

À LA CARTE APPETIZERS

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

v vegetarian vg vegan

DISPLAYS

Fruit Display vg	3.20pp
Grilled Vegetable Platter v	3.75pp
Vegetable Crudite v	2.80pp
Domestic Cubed Cheese & Crackers vg	2.80pp

SKEWERS

Coconut Chicken Skewers with Chipotle Remoulade	2.55ea
Antipasto Skewers v	2.75ea
Grilled Veggie Brochette vg	1.90ea
Sesame Teriyaki Chicken Brochette	2.55ea
Beef Satay	2.90ea
Chicken Satay with Thai Peanut Sauce	2.55ea
Fruit Brochette vg	2.65ea
Kielbasa & Pineapple Bites	2.30ea
Cheesy Bacon Wrapped Jalapeño Chicken Bites	2.60ea
Cajun Shrimp Brochette	3.25ea

SAMMIES

Mini Artisan Sandwich Assortment (2 halves)	4.75ea		
Pinwheels	1.55ea		
Tea Sandwich Assortment	2.25ea		
Cucumber & Cream Cheese	Turkey, Cheddar, Mayo	Ham, Swiss, Mayo	
Apple, Cheddar, Dijon Mustard	Caprese	Chicken Salad	
Roast Beef with Creamy Horseradish	Egg Salad	BLT	Pesto Chicken

SLIDERS

2.55ea

Beef Cheeseburger with Ketchup & Mustard
Grilled Chicken Slider with Honey Mustard
Chipotle Crispy Chicken Slider
Roasted Turkey with Cranberry Sauce & Stuffing
BBQ Pulled Pork or Chicken
Buffalo Chicken with Bleu Cheese Sauce
Pineapple Teriyaki Burger
Garden Burger v

MEATBALLS

1.45ea

Swedish
Marinara
Teriyaki
Sweet n' Sour

SMALL BITES

Cocktail Shrimp with House-Made Sauce	3.30ea
Coconut Shrimp with Chipotle Remoulade	3.30ea
Mini Beef Wellington with Creole Mustard	2.55ea
Marguerite Petite Pizza Slices v	1.60ea
Frank n' Blankets with Creole mustard	1.60ea
Miniature Samosas with Mango Chutney v	2.00ea
Assorted Miniature Quiches	1.60ea
Spanakopita v	2.25ea
Mini Beef Empanadas	1.90ea
Classic Fresh Tomato Bruschetta v	2.55ea
Mozzarella & Sundried Tomato Bruschetta v	2.55ea
Fried Veggie Spring Rolls with Spicy Plum Sauce v	1.60ea
Cheese Quesadillas with Salsa v	1.45ea
Chicken Tenders with Dipping Sauce	2.25ea
Chicken Wings (Classic, Buffalo, BBQ, or Boneless)	1.60ea

DESSERT

Freshly Baked Cookies	1.45ea
Gluten Free Chocolate Chip Cookies	2.50ea
Gourmet Brownie & Blondie Assortment	1.90ea
Lemon Bars	2.00ea
Cheesecake Bites	1.50ea
Eclairs (min. 6)	4.05ea
Cream Puffs	1.40ea
Fruit or Pecan Tarts (min. 20)	3.70ea

Cupcakes (by the dozen)	3.75ea
Mini Cupcakes (by the dozen)	2.50ea

See Sheet Cake & Specialty Cake below for flavors

Sheet Cake (plain or decorated)	AQ
--	----

Choose cake, filling, & frosting from below

Cake

White, Chocolate, Marble

Filling

Strawberry, Raspberry, Lemon, Chocolate, Custard

Frosting

Whipped Cream, Cream Cheese, Chocolate, Lemon Mousse, Buttercream

Specialty Cake

German Chocolate, Red Velvet, Black Forest, Carrot, Chocolate Ganache, Tres Leches, White Chocolate, Crème Brulée, Blueberry Mousse, Banana Fudge, Coconut Dream, Cookies & Cream, Lemon Mousse, Black & White, Tiramisu

AQ

Pie 9" (12 slices)

Apple, Pumpkin, Pecan, Peach, Chocolate Cream	17.50ea
Blueberry, Cherry, Lemon Meringue	19.80ea

Seasonal Holiday Desserts

AQ

SETUP & LINENS

China, stainless flatware, glassware

AQ at current rental rates + labor fee

Standard white buffet table linens included with orders over \$50.00.
(\$6.00ea. linen for orders under \$50.00)

Custom Event Linens

AQ at current rental rates + labor fee

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

Catering orders cancelled fewer than 48 hours in advance may be subject to full charge of order
Certain items subject to availability depending on location

