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PARTY PLATTERS

includes serving tongs, forks, knives, plates and napkins

ANTIPASTO (SERVES 25)

\$104.00

Genoa salami, sweet coppa, prosciutto, and provolone cheese with caramelized onions, cornichon, fresh Roma tomatoes, grilled zucchini, pitted kalamata olives, and house made herb aioli dip, garnished with red leaf lettuce. Served with a tray of croustades and assorted dinner rolls.

INSALATA CAPRESE (SERVES 25) ✓

\$96.50

Fresh mozzarella and ripe tomatoes, sprinkled with a fragrant fresh basil.

CHEESES AND FRUITS (SERVES 25) ✓

\$98.50

Boursin cheese with sesame seeds, creamy Brie, havarti dill, smoked Gouda, Vermont and yellow cheddar, cantaloupe, honeydew melon, pineapple, red grapes, and strawberries, garnished with red leaf lettuce and lemon leaf. Served with a tray of croustades and assorted crackers.

ROASTED VEGETABLE PLATTER (SERVES 25) ✓

\$98.50

Roasted asparagus, green and red peppers, red onions, shiitake mushrooms, yellow squash, and zucchini, garnished with red leaf lettuce and lemon leaf, with a roasted red pepper dip (roasted red pepper and garlic, salt and pepper).

PETITE ROLL-UPS (75 PIECES)

\$99.00

Platter includes a mix of: Lavash Club: Sliced honey ham, turkey breast, bacon, Monterey jack cheese, roasted red peppers, roma tomatoes, spring mix lettuce, with a pesto cream cheese spread, wrapped in a California lavash square; Smoked Salmon Lavash: Smoked salmon, sweet vinegar onions, roma tomatoes, romaine lettuce, Spanish capers, with a cream cheese spread, wrapped in a California lavash square. Florentine: Shiitake mushrooms in Thai marinade (rice vinegar, Yoshida's gourmet sauce, garlic, fresh cilantro and Serrano pepper, and extra virgin olive oil), havarti dill cheese, baby spinach, roma tomatoes, shaved red onions, salt and pepper, with a basil aioli, wrapped in a flour spinach and herb tortilla.

SPICY THAI JUMBO SHRIMP (75 PIECES) ✓

\$100.00

Skewers of grilled shrimp in a Thai marinade (rice vinegar, Yoshida's gourmet sauce, garlic, fresh cilantro and Serrano pepper, and extra virgin olive oil).

CHICKEN SATAY SKEWERS (75 PIECES) ✓

\$100.00

Skewers of grilled chicken in a Thai marinade (rice vinegar, Yoshida's gourmet sauce, garlic, fresh cilantro and Serrano pepper, and extra virgin olive oil), served with peanut sauce and garnished with oranges, lemons, red bell pepper, chopped cilantro, and spring lettuce mix.

CRUDITE PLATTER (SERVES 25) ✓

\$73.50

Fresh cut carrot, celery, cherry tomato, green and red bell pepper, yellow squash, and zucchini, garnished with red leaf lettuce and comes with 2 containers for dipping: roasted red pepper dip and buttermilk ranch dressing

SLICED FRESH FRUIT PLATTER (SERVES 25) ✓

\$73.50

assorted seasonal fruit.



SLIDERS & "HANDWICH" TRAYS

includes serving tongs, forks, knives, plates and napkins

REQUIRES 72-HOUR LEAD TIME

ASSORTED SLIDER SANDWICHES (50 PIECES)

\$102.00

includes the following selections: California Turkey and mozzarella cheese on 8 grain, Turkey Meatloaf with thousand island dressing on brioche, BLT on Dutch crunch, Vegetarian Mozzarella Fresca, and Vegan Marinated Tofu.

CURRIED VEGGIE "HANDWICH" TRAY (64 PIECES)

\$102.00

Curry seasoned, diced and sauteed vegetables (eggplant, green and red pepper, portobello mushroom, red onion, yellow squash, and zucchini) baked inside a soft flax seed topped brioche.

CHICKEN FAJITA "HANDWICH" TRAY (64 PIECES)

\$100.00

Finely seasoned fajita style chopped chicken breast, green pepper and yellow onion, marinated and grilled in a zesty fajita sauce; baked inside a soft green onion topped brioche.

BBQ PORK "HANDWICH" TRAY (64 PIECES)

\$100.00

Tender pork loin marinated and barbecued with barbecue sauce, baked inside a soft onion topped brioche

BREAKFASTS & BREAKS

includes serving tongs, forks, knives, plates and napkins

BAGGED BREAKFAST (MINIMUM ORDER OF 12 BAGS)

\$9.00

each bag includes (I) local organic yogurt cup (variety), fresh fruit, and choice of croissant with jam & butter or freshly baked muffin and a choice of Orange Juice or 2% Milk; must be ordered in increments of twelve.

SLICED BAGELS WITH LIGHT CREAM CHEESE (BAKER'S DOZEN)

\$18.00

MUFFINS & SCONES (BAKER'S DOZEN)

\$24.00

may include the following assortment: Honey Bran, Low-Fat Blueberry, Banana Nut, or Raspberry Almond muffins and Cranberry Walnut, Raspberry, Strawberry and Peach Blackbery scones.

\$24.00 **CROISSANTS & DANISHES (BAKER'S DOZEN)**

may include the following assortment: Almond, Plain, Lemon Curd with Raisins, or Chocolate croissants, Apple danish, Sweet Cheese danish, Cinammon Twist and Bearclaw pastry.

GOURMET COOKIETRAY (BAKER'S DOZEN)

\$29.00

may include the following selection: Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Shortbread, Snickerdoodle

CUPCAKES (BAKER'S DOZEN)

\$24.00

may include the following selection: Chocolate-Chocolate, Vanilla Bean, Lemon Meringue, Peanut Butter, Jelly Roll, Red Velvet.

YOGURT PARFAIT WITH MIXED BERRIES (6 INDIVIDUAL CUPS)

\$22.50

must be ordered in increments of six

\$25.00

WHOLE FRESH FRUIT (I DOZEN) a selection of seasonal fruit





BOXED LUNCHES

each box includes napkin and utensil pack; beverages not included.

REQUIRES 72-HOUR LEAD TIME

CAL LUNCH BOX

\$12.50

\$14.75

SATHER GATE SALAD BOX

\$13.75

includes choice of sandwich, Orzo with Sun-Dried Tomato and

Feta Cheese side salad, seasonal dessert.

CAMPANILE FULL SANDWICH BOX

includes choice of entree salad, fruit side salad, seasonal dessert.

includes choice of sandwich, kettle chips, apple and a cookie.

\$11.75

includes choice of sandwich, side salad of the month*, fresh fruit

salad, and seasonal dessert. *see page 4 for side salad descriptions Sandwich choices are:

Ham Nudo **Roast Beef Nudo**

OSKI BOX

Turkey Nudo

Verry Veggie (vegetarian)

CAMPANILE SLIDER SANDWICH BOX

\$14.75

includes pack of (2) sliders, Spinach side salad, fresh fruit salad and seasonal dessert.

AVAILABLE SANDWICHES:

Turkey Festa Americana - Roast turkey breast, hearts of romaine lettuce, house made stuffing, and dried cranberries, with a cranberry aioli on 8 grain bread.

Thai Tofu Wrap (VGN) - Fried marinated tofu, English cucumber, carrot, and sweet vinegar onions, with jasmine rice tossed in peanut sauce, in a chipotle tortilla.

Pineapple BBQ Chicken - Chicken barbecued with a pineapple glaze, Swiss cheese, roma tomato, and hearts of romaine lettuce, with buttermilk ranch dressing on a peppered onion roll.

Mediterranean Tuna - Tuna salad (yellow fin tuna, mayonnaise, celery dijon mustard, yellow onion) and hearts of romaine lettuce, on a 3 seed, whole wheat roll.

Honey Cured Ham - Honey cured ham, Swiss cheese, and crispy leaves of romaine lettuce hearts, with sweet honey mustard and mayonnaise, on a swirling marbled rye bread.

Arrosto Beef Rafano - Roast beef, Monterey jack cheese, caramelized onion, hearts of romaine lettuce, with a spicy remoulade on herb focaccia bread.

Florentine (V) - Sweet garlic/soy shiitake mushrooms, roasted red pepper, havarti dill cheese, baby spinach, and red onion, wrapped in a spinach/herb tortilla. (vegetarian)

Cuban Panini - Sliced turkey, honey cured ham, Swiss cheese, and a sliced pickle, with a chipotle dijonnaise, on a Sweet French Roll.

Chicken Italiano - Garlic roasted chicken breast, smoked mozzarella, smoky bacon aioli, bacon bits, roasted red pepper, caramelized onion, hearts of romaine lettuce, and salt and pepper on a Dutch Crunch roll.

California Turkey - Smoked turkey, smoked mozzarella, baby romaine, and roma tomato, with artichoke-spinach aioli spread on 8 grain bread.

Salami Provolone Slider – Sliced salami, provolone cheese, and arugula, with an artichoke-spinach pesto, on a Dutch crunch slider roll. °Campanile Slider only

Mozzarella Fresca (1) & Vegan Tofu Sliders (1) - Mozzarella cheese, hearts of romaine lettuce, with a sun-dried tomato aioli & spinach pesto marinated tofu, roasted red pepper, arugula, and eggplant dressing on a focaccia slider roll. °Campanile Slider only

California Turkey Slider - Sliced turkey breast, smoked mozzarella cheese, hearts of romaine lettuce, with an artichoke-spinach pesto spread, on an 8 grain slider roll. °Campanile Slider only

Turkey Meatloaf Slider - Delicious turkey meatloaf with thousand island dressing and caramelized onions, on a soft brioche slider bun. °Campanile Slider only

BLT Slider - Crispy bacon, hearts of romaine lettuce, and roma tomato, with a basil aioli, on a Dutch crunch slider roll. °Campanile Slider only

Beef Nudo - Roast beef and hearts of romaine lettuce, on cracked wheat bread, with mustard/mayonnaise packets on the side. Oski Box only

Ham Nudo - Honey cured ham, hearts of romaine lettuce, and roma tomatoes, on cracked wheat bread, with mustard/mayonnaise packets on the side. Oski Box only

Turkey Nudo - Turkey breast and hearts of romaine lettuce, on cracked wheat bread, with mustard/mayonnaise packets on the side. Oski Box only

Verry Veggie (V) - English cucumber, carrot, daikon, roma tomato, hearts of romaine lettuce, and salt and pepper, with a chive cream cheese spread on 8 grain bread. (vegetarian) Oski Box only

ENTREE SALADS:

Portobello Nicoise - Roasted portobello mushroom, spring salad mix, sliced red potato, cornichon, boiled egg, roasted red pepper, roma tomato, and green beans, with a balsamic vinaigrette dressing.

Southwest Fiesta – Fajita seasoned chicken, English cucumber, jalapeno, jicama, red and green pepper, roasted corn, roma tomato, hearts of romaine lettuce, with a chipotle dressing.

Asian Noodle with Tofu – Soy/sesame noodle salad with carrot, red and green pepper, snow peas, cilantro, and red/green cabbage, with toasted white/black sesame seeds. ✓

Thai Beef - Grilled flank steak, arugula, baby spinach, bean sprouts, English cucumber, green onion, jicama, sesame seeds, with a Thai style dressing

Chicken Caesar - Grilled chicken breast, hearts of romaine lettuce, house made croutons, lemon wedge, and caesar salad dressing.

Harvest Greens - Baby greens, hearts of romaine lettuce, red bell pepper, sweet jicama, golden raisins, grated cheddar cheese, topped with toasted sunflower seeds and a balsamic vinaigrette dressing. °vegan and gluten-free option available ✓

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SOUP, SALADS, PIZZA & WINGS

includes serving tongs, forks, knives, plates and napkins

CHICKEN WINGS (50 PIECES)

\$25.00

\$100.00

choose from Smokin' Hot Chipotle or Huli Huli flavored wings. Each order is 50 pieces, and includes a platter of carrot & celery sticks with non-fat Ranch dressing

SOUPS & CHILIS (SERVES 10)

Choose from a variety of soups and chilis; one order serves 10 people, and includes 12 bags of oyster crackers

Hearty Beef Chili	\$30.00
Chicken Noodle Soup	\$27.00
Garden Minestrone	\$27.00



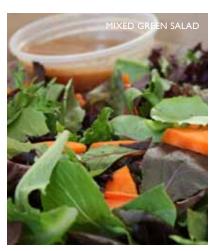
SALADS (SERVES 25)

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Caesar Salad	\$75.00
Caesar Salad with Chicken	\$100.00

Mixed Green Salad with Italian Vinaigrette or Ranch dressing	\$70.00
Garden Pasta Salad	\$70.00

PIZZAS (MINIMUM ORDER OF 4 PIZZAS)

• Cheese	\$14.00
BBQ Chicken	\$16.00
Pepperoni & Sausage	\$16.00
Veggie Combo	\$16.00



PALM SALADS

includes serving tongs, forks, knives, plates and napkins

THAI BEEF PALM SALADS (SERVES 25)

Thai marinated beef, napa cabbage, carrot, cilantro, red onion, yellow squash, zucchini, and roasted red pepper in a gem lettuce cup.

COBB SALAD PALM SALADS (SERVES 25)

\$115.00

\$115.00

Diced turkey, bacon, egg, green onion, carrot, celery and tomato, with blue cheese dressing in a gem lettuce cup

VEGETARIAN THAI TOFU PALM SALADS (SERVES 25) ✓

\$105.00

Thai marinated and fried tofu, napa cabbage, carrot, cilantro, red onion, yellow squash, zucchini, and roasted red pepper in a gem lettuce cup

CHICKEN CAESAR PALM SALADS (SERVES 25)

\$105.00

Grilled chicken, croutons, hearts of romaine lettuce, and asiago cheese, with Caesar dressing in a gem lettuce cup



BEVERAGES

includes cups, coffee and tea includes packs of creamer, sugar, Equal sweetener and stir sticks

SMALL COFFEE BOX (9 CUPS)	\$18.00
featuring Peet's Coffee, regular or decaf, disposable box	
LARGE COFFEE BOX (48 CUPS)	\$55.00
featuring Peet's Coffee, regular or decaf, disposable box	
SMALL HOTTEA (SERVES 8)	\$16.00
featuring a selection of Peet's Teas, disposable box	
LARGE TEA SERVICE (SERVES 44)	\$55.00
featuring a selection of Peet's Teas, disposable box	
LEMONADE OR ICED TEA (48 CUPS)	\$45.00
3-gallon disposable box	
CANNED SODA (12 OZ)	\$1.50
choice of Pepsi, Diet Pepsi or Sierra Mist	
BOTTLED BEVERAGES (15.2-20 OZ)	\$1.75
choice of bottled water, lemonade, sweetened iced tea with	,
lemon, orange juice, apple juice, cranberry juice	
CRYSTAL GEYSER SPARKLING (18 OZ)	\$3.00
plain sparkling water	
ORANGE JUICE (HALF GALLON)	\$7.00



Cal Catering is proud to participate in the the Eat Well Berkeley Program, an initiative aimed at increasing the availability of healthy food and beverage options at all food venues on campus. Items marked with a (*) meet Eat Well Berkeley guidelines for healthy menu options.

$\label{thm:monthly Rotating side salads for the Campanile Box: \\$

Tabouleh - Bulgar wheat, finely chopped parsley and mint, tomato, and onion, seasoned in lemon juice and extra virgin olive oil.

Three Bean Salad – Cut green beans, garbanzo beans, kidney beans, roasted green/red peppers and red onion, chopped parsley, and three bean salad dressing (rice vinegar, chipotle puree, salt and pepper, and extra virgin olive oil).

Orzo with Sun Dried Tomato and Feta Cheese – Orzo pasta, feta cheese, diced red bell pepper, sun-dried tomato, finely chopped parsley, and red vinaigrette oregano dressing.

Caesar Pasta – Cavatappi corkscrew pasta, green and red pepper, yellow squash, zucchini, shredded Parmesan cheese, and Caesar salad dressing.

Asian Noodle – Chinese egg noddles, chopped cilantro, grated carrot, and Asian style dressing (Yoshida's Gourmet sauce, rice vinegar, soy sauce, sesame oil, and canola oil).

Fusilli Bianca – Fusilli bianca pasta, artichoke hearts, chopped kalamata olives, chopped parsley, yellow squash, zucchini, and pasta primavera vinaigrette dressing.

Pesto Penne - Penne pasta, grated asiago cheese, diced red pepper, and basil pesto.

Tri-color Pasta – Tri-color fusilli pasta, chopped artichoke hearts, diced celery, chopped kalamata olives, chopped parsley, roasted red pepper, sun-dried tomato, and pasta primavera vinaigrette dressing.

Red Bliss Potato – Red potatoes, diced celery, chopped green onion, roasted yellow onion, chopped parsley, apple cider, mustard, and canola oil.

Cous-cous – Cous cous, diced celery, craisins, English cucumber, chopped mint and parsley, golden raisins, and cous cous dressing (extra virgin olive oil, sugar, orange and lemon juice, and salt and pepper).

Wheatberry – Wheat berry grain, basil chiffonade, diced celery, corn, chopped mint, green onion, and parsley, lemon zest, and wheatberry red vinaigrette dressing.

Orecchiette – Orecchiette pasta, chopped artichoke hearts and parsley, diced celery, roasted red pepper, and Italian vinaigrette.