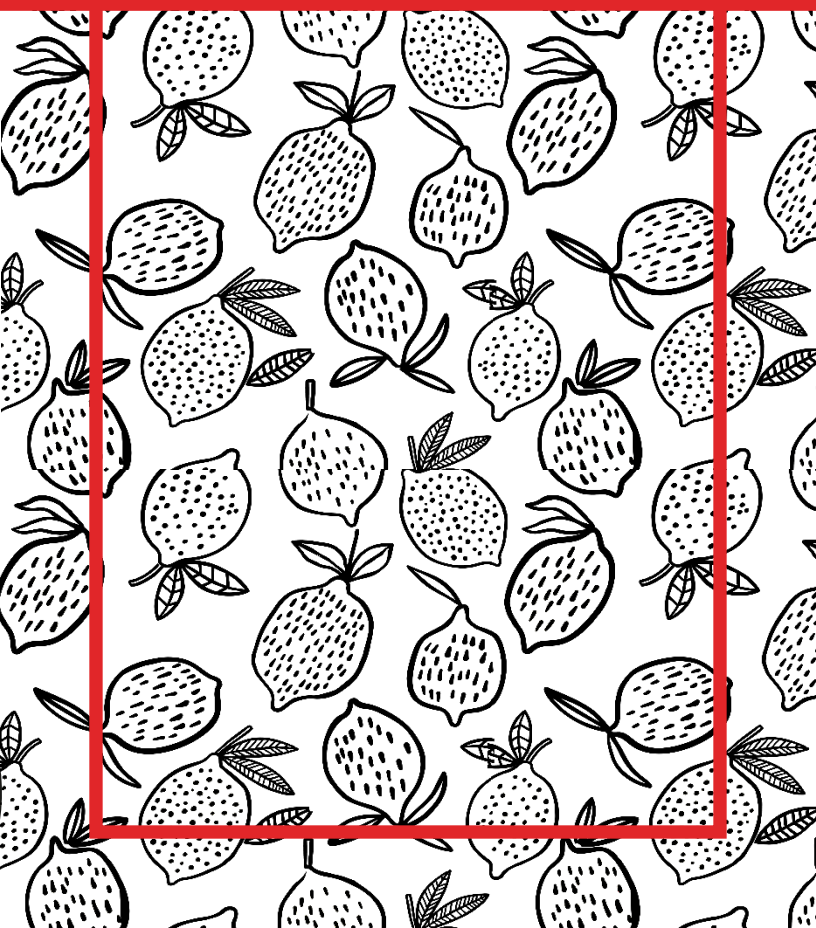


CATERING AT  
**CORNISH COLLEGE**  
SPRING 2023



## SMALL BITES

### **Crab Salad Cup \$4.25**

Sustainably sourced Dungeness crab, phyllo cup, garlic aioli, fresh herbs

### **Artichoke Spinach Dip \$3.50**

Marinated artichokes, spinach, feta, mozzarella, parmesan, ciabatta toast

### **Chorizo Stuffed Mushrooms \$2.50**

Pure Country pork, house-made spiced chorizo, button mushroom

### **Baked Samosa \$3.00**

Bite sized vegetable samosa, mango chutney

### **Scallion Pancake \$2.50**

Sesame sauce, locally crafted kimchi

## SEASONAL CROSTINI

**\$28.00 per dozen**

### **Fig + Chevre**

Fig jam, toasted chevre, sliced local apples, crushed pistachio

### **Beet + Asparagus**

Beet tarragon puree, grilled asparagus, radishes, local microgreens

### **Cubano**

Fried smashed plantain, mojo pork, pickled red onions, cilantro leaves

# PLATTERS + BOARDS

## **Mediterranean**

Fresh cut vegetables, marinated olives, roasted marinated squash, hummus, babaghanoush, tzatziki

10-20 people \$125

20-30 people \$165

30-40 people \$195

## **Meat + Cheese**

Cured meats, local and imported cheese, toasted nuts, dried fruits, crackers

10-20 people \$150

20-30 people \$180

30-40 people \$210

## **Seasonal Fruit**

Assortment of seasonal melons and berries

10-20 people \$85

20-30 people \$115

30-40 people \$130

# BOXED LUNCHES

Served with house-made cookies, water, chips, whole fruit

## SANDWICHES

### **Ham + Cheese \$14.50**

Whole wheat bread, gestation crate-free ham, cheddar cheese, caramelized onions, garlic aioli

### **Almond Crusted Chicken + Brie \$16.50**

Crisp baguette, Brie cheese, almond chicken, arugula, sundried tomato spread

### **Ultimate BLT \$15.50**

Buttermilk bread, candied bacon, tomato chutney, shaved red onions, green leaf

### **Lemongrass Tofu Banh Mi \$14.50**

Crispy baguette, lemongrass-coriander marinated tofu, pickled shredded carrots, cucumbers, fresh jalapeños, sweet chili soy, cilantro, garlic aioli

### **Barbecue Chickpea Sandwich \$12.50**

Ciabatta, slow cooked garbanzo beans, house-made roasted jalapeño barbecue sauce, broccoli slaw

# BOXED LUNCHES continued

Served with house-made cookies, water, chips, whole fruit

## SALADS

### **Beet + Goat Cheese \$14.50**

Roasted local beets, toasted goat cheese, grilled shaved fennel, honey-ginger vinaigrette, mixed greens

### **Caesar \$12.00**

Crisp romaine, house-made garlic croutons, parmesan cheese, grilled lemon wedge

### **Cobb \$14.50**

Kale, romaine, blue cheese, bacon, hardboiled egg, cherry tomatoes, shaved red onions, cucumbers, avocado vinaigrette

### **Seasonal \$15.50**

Spinach, arugula, candied walnuts, dates, strawberries, blueberries, shaved red onions, berry vinaigrette

### **Extra Protein:**

- + chicken breast \$4.50
- + grilled tofu \$3.00
- + citrus poached shrimp \$5.00
- + salmon \$6.50

# BUFFETS

## La Plancha \$20 per person

Choose two proteins, served with listed toppings and sides

**Proteins:** carne asada, pollo maya, Sonoran pork, tofu tinga

**Sides:** roasted jalapeño lime rice, vegan refried beans, corn or flour tortillas

**Toppings:** queso fresco, fresh cilantro, diced white onions, pico de gallo, pickled radishes, cumin lime crema, salsa verde

Add:

+ guacamole \$3.50 per person

+ agua fresca \$2.50 per person

## Spice Road \$20 per person

Choose two proteins, served with listed toppings and sides

**Proteins:** butter chicken, pork vindaloo, lentil khichdi, chana masala

**Sides:** lemon ginger basmati rice, aloo gobi

**Toppings:** raita, fresh cilantro, mint apple chutney, mango chutney, chili garlic chutney, garlic naan

Add:

+ mini samosa \$3.00 per person

## From the East \$22 per person

Choose two proteins, served with listed toppings and sides

**Proteins:** chicken teriyaki, Mongolian sesame beef, sweet and sour tofu, honey-ginger shrimp

**Sides:** steamed jasmine rice, garlic-sesame broccoli, sweet soy glazed stir fry vegetables

**Toppings:** house-made sweet chili sauce, scallions, chili garlic oil, locally crafted kimchi, shredded cabbage, tamari

Add:

+ eggroll \$3.00 per person

+ pork potsticker \$4.00 per person

# BREAKFAST

## **Lenora \$8.50 per person**

Cage-free eggs, bacon, sausage,  
breakfast potatoes

## **Modern \$12.00 per person**

Croissant, muffin, fresh fruit, imported  
and local cheese

## **Bagel Breakfast \$10.50 per person**

Locally crafted bagels, plain cream cheese,  
choice of house-made spreads

Spreads: roasted jalapeño, chive and garlic,  
mixed berry, amber agave

Add:

+ smoked salmon \$4.00 per person

# SWEETS

## **Dozen Cookies \$18.00 per dozen**

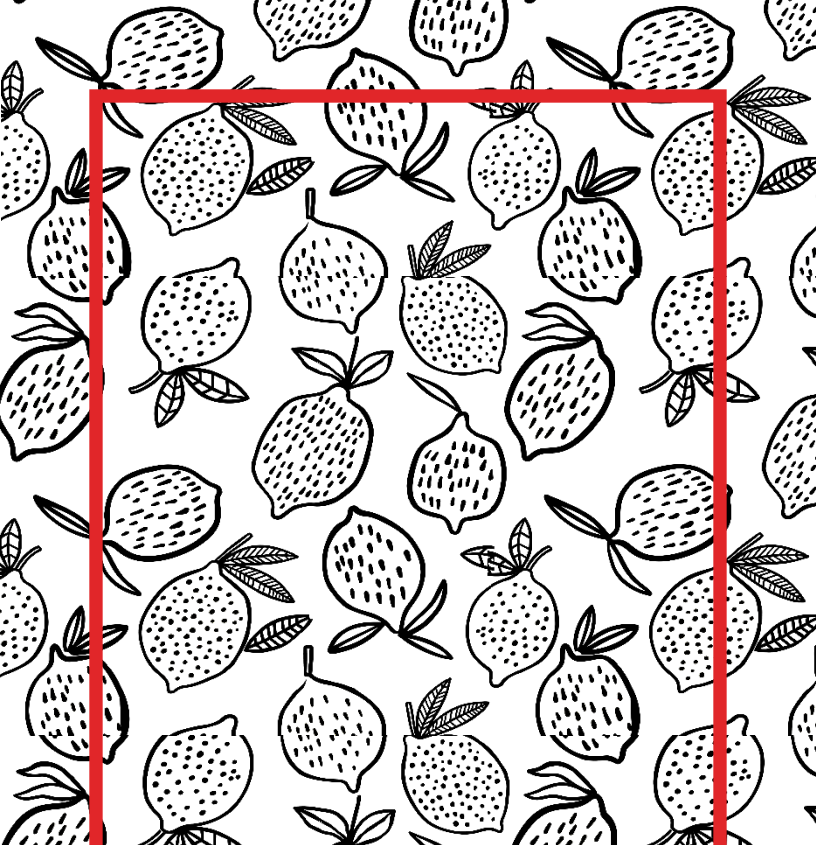
Choice of house-made chocolate chip or  
oatmeal

## **Dozen Locally Crafted Cookies + Brownies \$28.00 per dozen**

Assorted selection from Marcees Bakery

## **Dessert Platter \$7.00 per person**

Chef's choice of sweet treats, seasonal  
berries, and cookies



**BON APPÉTIT**

MANAGEMENT COMPANY

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