

BON APPÉTIT CATERING AT
CORNISH COLLEGE



PLATTERS & BOARDS

Mediterranean

Fresh cut vegetables, marinated olives, roasted marinated squash, hummus, baba ghanoush, 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 160

20-30 people 195

30-40 people 225

Seasonal Fruit

Assortment of seasonal melons and berries

10-20 people 95

20-30 people 135

30-40 people 150

Crudités

Hummus, assortment of raw, roasted and pickled vegetables

10-20 people 85

20-30 people 125

30-40 people 140

CROSTINIS

32.00 per dozen

Bruschetta

Marinated tomato, fresh garlic, basil, crushed pistachio, shredded parmesan

Persimmon

Whipped cream cheese, grilled persimmon, pomegranate seed, serrano-balsamic reduction

Smoked Salmon

Smoked sockeye, olive tapenade, lemon zest, red onion marmalade

BITES & DIPS

Prices are per person unless otherwise noted.

Crab Dip 12.50

Minimum order 10

Sustainably sourced Dungeness crab, scallions, cream cheese, caramelized onions, parmesan, garlic, crostini, herbed breadcrumbs

Artichoke Spinach Dip 7.50

Minimum order 10

Marinated artichokes, spinach, feta, mozzarella, parmesan, ciabatta toast points or tortilla chips

Impossible Meatballs 8.50

Impossible meat, ground mushroom, onions, garlic, cherry maple glaze

Baked Samosa 5.50

Bite size vegetable samosa, cucumber raita, tamarind-chili chutney

Sweet Potato Popper 6.50

Jalapeño, oat milk, sweet potato mash, cumin, roasted corn, cilantro

Ahi Tuna Bites 7.50

Sesame-tamari marinated ahi, cilantro, toasted sesame seeds, cucumber boat, pickled red onions, fried garlic

Curried Cauliflower & Lentil Fritter 6.50

Ginger-chili carrot salsa, micro greens, pickled watermelon radishes

Well-being Wellington 9

Puff pastry, butternut squash, rosemary-mushroom duxelles, horseradish-mustard glaze

SWEETS

House-made Cookies 18 per dozen

Chocolate chip or oatmeal

Locally Crafted Desserts 36 per dozen

Assorted selection from NoMa Bakery

Dessert Platter 10 per person

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



DELI

Includes lettuce, tomatoes, onions, mayonnaise, yellow mustard, nine grain bread, thick cut brioche bread.

Denny Triangle 15

Select protein: Black Forest ham, roasted turkey, curried chickpea salad

Cheese: American, pepper jack, Swiss

Extra toppings: cucumbers, sliced jalapeños, grainy horseradish mustard, classic hummus

Cap Hill 18

Select protein: peppered pastrami, blackened chicken breast, sesame-pineapple grilled tofu

Cheese: Swiss, cheddar, provolone

Extra toppings: avocado mash, bacon jam, edamame hummus, kimchi

BETTER BOWLS

Build your own buffet-style, please contact the café team.

Additional proteins:

Chicken breast 6 Citrus poached shrimp 6 Salmon 8

Grilled tofu 4 Marinated ahi 8

Thai 16

Citrus poached shrimp, papaya slaw, cucumbers, crispy onions, oven fried wontons, Asian herb, Thai-sesame dressing, chilled sweet potato noodles

Emerald City 15

Grilled tofu, quinoa, roasted carrots, green chili, mixed greens, avocado-lime vinaigrette, toasted pepitas

Aloha Poke 18

Marinated ahi, togarashi spiced edamame, kimchi, sliced jalapeños, ginger-garlic green beans, seasoned rice, tamari-citrus dressing

Caveman 16

Seared salmon, spinach, steamed green beans, red bell peppers, diced avocado, toasted almonds, dried apricots, habanero-carrot dressing

Southern Cali 16

Grilled chicken breast, quinoa, mixed greens, avocados, cherry tomatoes, julienned jicama, pickled radishes, sunflower seeds, citrus-chia dressing

BUFFETS

Prices are per person unless otherwise noted. All buffets include the listed toppings and sides.

La Plancha 22

Select two proteins: carne asada, pollo maya, Sonoran pork, tinga tofu

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 for additional +3.50 per person

Add agua fresca for additional +2.50 per person

Spice Road 22

Select two proteins: butter chicken, pork vindaloo, lentil kichdi, chana masala

Sides: lemon ginger basmati rice, aloo gobi

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

From the East 24

Select two proteins: chicken teriyaki, sweet and sour tofu, Mongolian sesame beef, 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, local crafted kimchi, shredded cabbage, tamari

BREAKFAST

All prices are per person unless otherwise noted.

Lenora Breakfast 10

Cage-free eggs, bacon, sausage, breakfast potatoes

Modern 12

Croissant, muffin, fresh fruit, imported and local cheese

Bagel Breakfast 12

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

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

Add smoked salmon for additional +6 per person



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MANAGEMENT COMPANY
— CATERING AND EVENTS —