



*Mission Catering*

AT SANTA CLARA UNIVERSITY

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# HOW TO ORDER

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## **Regular Business Hours**

8:30 a.m. - 5:00 p.m., Monday through Friday. Our offices are located on the first floor, Benson Memorial Center, room 113C.

## **Ordering Process**

Know what you want? Orders may be placed online at [catering.cafebonappetit.com/SantaClara](http://catering.cafebonappetit.com/SantaClara).

Your order will be automatically forwarded to the Catering Team and you will receive a confirmation email for your records. Need some help? Please call Mission Catering directly at (408) 554-2782 or (408) 551-1792. We accept payment by departmental charge (SCU budget string), credit card or cash.

## **Menus**

Custom Menus and Special Diet Accommodations

Our Culinary Team can create unique menus that are tailored to your event and your budget. In addition, we will gladly accommodate special dietary needs including vegetarian, vegan or made without gluten-containing ingredients.

# BREAKFAST BUFFETS

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*The following breakfast selections require a 10 guest minimum order. Prices listed are per person.*

## **The Micro Bakeshop \$5**

Assorted house-made mini muffins  
Coffee and tea service  
*Add seasonally inspired berries and cubed fruit \$6*

## **Early Riser \$6**

Assortment of mini bagels, house-made mini muffins and Danish pastries with cream cheese, butter and jam  
Coffee and tea service  
Chilled orange and cranberry juices  
*Add seasonally inspired berries and cubed fruit \$7*

## **La Patisserie Continental \$8**

Fresh sliced fruit with Brie and sliced house-made baguettes  
House-made mini chocolate, butter or almond filled croissants  
Chilled orange and cranberry juice  
Coffee and tea service

## **California Croissant Breakfast \$9**

Cage-free scrambled eggs with smoked bacon and cheddar cheese on a flaky croissant  
House-fried breakfast potatoes  
Fresh sliced fruit  
Chilled orange and cranberry juice  
Coffee and tea service

## **The Healthy Start Breakfast \$9**

Selection of low-fat individual yogurts  
Hard-boiled eggs  
Fresh-baked mini bran muffins  
Berries and sliced assorted fruit  
Chilled orange and cranberry juice  
Coffee and tea service

## **Morning Texas Style \$9**

Texas Toast with syrup, candied pecans, whipped butter and whiskey peach compote  
Scrambled cage-free eggs  
Choice of smoked bacon or turkey link sausage  
Chilled orange and cranberry juice  
Coffee and tea service

# BREAKFAST BUFFETS

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## **Bronco Breakfast \$11**

Scrambled cage-free eggs with green onions, bell peppers, mushrooms and ham topped with aged cheddar cheese and diced tomatoes.

House-fried breakfast potatoes

Fresh sliced fruit

House-made sliced breakfast breads (choose two: banana, blueberry, or chocolate chip)

Chilled orange and cranberry juice

Coffee and tea service

## **Frittatas**

*Farmer's Market Vegetable \$5*

With fresh vegetables, herbs and Parmesan

*Roasted Green Chile and Chorizo \$5*

With sautéed red onions and cheddar

*Sausage and Tomato \$5*

With green onions and Parmesan

*Each single order of quiche or coffee cake serves approximately 8 people. For larger parties, please order additional quantities. Prices are listed per whole quiche or coffee cake.*

## **Quiche**

Florentine Spinach \$15

Ham and Cheese \$16

## **Coffee Cake \$12**

Our delicious 9 inch house-made coffee cake  
Served sliced.

# À LA CARTE BREAKFAST ITEMS

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*The following breakfast selections require a 10 guest minimum order. Prices listed are per person.*

**Low-fat Yogurt Parfait \$4**

Served with low-fat vanilla yogurt, crunchy low-fat granola and seasonal fruit

**Traditional Oatmeal \$3**

Served with dried fruit, toasted almonds, or fresh walnuts and brown sugar

**French Toast \$4**

Served with syrup and whipped cream

**Breakfast Potatoes \$2**

Diced potatoes, onions and bell peppers

**Smoked Bacon \$3**

**Pork or Turkey Link Sausage \$3**

**Chicken Apple Sausage \$3**

**Seasonal Sliced Fruit Platter \$4**

**Bowl of Seasonal Berries \$3**

**Individual Low-Fat Yogurts \$2**

(Assorted varieties)

**Quiche Lorraine Tartlets (2 pcs) \$3**

**Large Bagels \$2**

Plain, cinnamon raisin, onion and everything bagels served with butter and cream cheese

**Mini Bagels \$1.50**

Plain, cinnamon raisin, onion and everything bagels served with butter and cream cheese

**Bon Appétit Energy Bars \$2**

(Minimum 24 pcs)

**House-Made Mini Scones \$1.50**

Choice of blueberry, cranberry, or chocolate chip and served with butter and preserves

**House-Made Mini Danish \$2**

Choice of cherry, cream cheese, or apple

**House-Made Mini Muffins \$1**

Choice of banana nut, blueberry, raisin bran or chocolate chip



# À LA CARTE BREAKFAST ITEMS

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**House-Made Sliced Breakfast Breads \$1**

Choice of banana or blueberry

**House-Made Cinnamon Coffee Cake \$1**

**House-Made Sweet Croissants \$2.50**

Choice of chocolate, almond, apple or butter

**House-Made Mini Savory Croissants \$2.50**

Choice of onion-poppy seed or ham and cheese

**Baker's Dozen House-Made Breakfast Pastries \$18**

Thirteen pieces of various house-made mini pastries. Choose from scones, Danish, muffins, breakfast breads, coffee cake or croissants

**Donuts \$2**

**Granola Bars \$1**

**Low-Fat Granola \$1**

**Whole Fruit \$1**

# BREAKFAST SANDWICHES AND BURRITOS (À LA CARTE)

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## **Breakfast Sandwiches \$4**

Choice of egg-cheese, ham-egg and cheese, sausage-egg and cheese or smoked bacon-egg and cheese served on an English muffin

## **Spinach, Sun-Dried Tomato & Goat Cheese Frittata Sandwich on Ciabatta \$6**

## **Smoked Wild-Caught Salmon Bagel \$6**

With lemon-caper mascarpone, shaved red onions and tomato

## **Ham, Egg and Swiss Croissant \$6**

## **Egg, Zucchini, Mushroom and Asparagus Burrito \$6**

With scallions and Parmesan

Add house-made salsa (indicate preferred spiciness) *0.50 per person*

## **Bacon, Egg, and Cheese Burrito \$7**

With red onions, tomato and cheddar

Add house-made salsa (indicate preferred spiciness) *0.50 per person*



# THE CUTTING BOARD

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## A LA CARTE CUTTING BOARD SELECTIONS

All sandwiches may be ordered as build-your-own or as a pre-made buffet. Minimum order of (10) is required. You may choose up to three sandwich options and two side salad options for your order. The following selections require a 10 guest minimum order. Prices listed are per person.

### Cutting Board Side Salads \$3

California Potato Salad  
Fresh Fruit Salad  
Marinated Vegetable Salad  
Mediterranean Pasta Salad  
Baby Spinach Salad with Bacon and Egg  
Caesar Salad  
Fresh Greens Garden Salad or Wild Spring Mix Salad

Choice of house-made salad dressings: apple cider vinaigrette, champagne vinaigrette, raspberry-orange vinaigrette, balsamic vinaigrette or ranch

### Cutting Board Soups \$5

We offer two house-made soups daily, one of which will be vegan or vegetarian, or a special soup may be requested. Soup orders include rolls and butter. The following selections require a 10 guest minimum order. Prices listed are per person. Pasta soups can be made by request for the entire order. Specialty orders of soup must have a minimum of 20. Here are a few suggestions for you to consider:

Beef and Potato  
Sausage and White Bean  
Boston Clam Chowder  
Broccoli and Cheddar  
Corn Chowder  
Ginger-Carrot (vegan)  
Vegetable-Rice (vegan)  
Tomato-Basil (vegan)

## CUTTING BOARD SANDWICH SELECTIONS \$7

### The New York Deli

Choice of sliced house-roast beef, ham, turkey breast, tuna salad, chicken salad, marinated grilled vegetables, aged cheddar, provolone and Swiss cheese with assorted Parisian baguettes and condiments.

### California Deli Wraps

Assorted tortillas with sun-dried tomato cream cheese topped with lettuce and choice of sliced house-roast beef, ham, house-roasted turkey breast or grilled eggplant.

### Croissant Club

Sliced house-roasted turkey breast, smoked bacon, Swiss cheese, lettuce, tomato and avocado on a flaky house-made croissant.

### Italian Deli Style Panini

Choice of thin sliced smoked turkey breast, house-roast beef, grilled chicken breast or grilled eggplant, with pesto or sun-dried tomato spread, fresh spinach, basil and smoked mozzarella cheese served on white or whole

# THE CUTTING BOARD

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*Cutting Board Sandwich Selections, cont.*

**Turkey, Cranberry and Blue Cheese Salad**

Baby arugula on dark sweet wheat

**Smoked Ham and Brie**

Baby arugula and dijonnaise on house-made baguette

**Seared Tofu**

Baby spinach, shaved red onions and ginger mayonnaise on sliced wheat bread

**Grilled Portobello**

Fresh mozzarella, spinach and sun-dried tomato spread on house-made slider rolls

**CHEF'S PANTRY SANDWICH SELECTIONS \$9**

**Smoked Salmon Tortilla Wrap**

Cucumbers, avocado, lemon mayonnaise and Bibb lettuce

**Beef Tenderloin**

Sonoma Pepper Jack, arugula and mushroom mayonnaise served on an onion Kaiser roll

**Pulled Chicken**

Goat cheese, arugula, garlic mayonnaise and chipotle barbecue sauce served on a Kaiser roll

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**CUTTING BOARD BOXED LUNCHES**

We offer our sandwiches as a convenient boxed lunch. Perfect for quick meetings, tabling events and outdoor fairs of all kinds. Each boxed lunch comes with a cutting board side salad, canned or bottled beverage, and a dessert (whole fruit, house-made cookie or house-made brownie).

**One Cutting Board Side Salad and Two Cutting Board Sandwich Selections \$11**

**One Cutting Board Side Salads and Two Chef's Pantry Sandwich Selections \$14**

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# THE CUTTING BOARD

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## CUTTING BOARD LUNCHEON ENTRÉE SALADS

The following selections require a 10 guest minimum order. Prices listed are per person. All entrée salads come with house-made rolls and butter. Alternate house-made dressings for salads include: apple cider vinaigrette, champagne vinaigrette, raspberry-orange vinaigrette, balsamic vinaigrette or ranch.

### **Classic Caesar \$9**

Romaine, house-made croutons, Parmesan, fresh cracked black pepper and house-made Caesar dressing  
*Add grilled chicken \$10*  
*Add bay shrimp \$11*

### **Charred Broccoli and Tomato Panzanella \$7**

Herb croutons, baby spinach, fresh mozzarella and roasted garlic vinaigrette

### **Pearl Couscous, Feta, and Artichoke \$7**

Baby greens, fresh cucumbers, sun-dried tomatoes, artichoke hearts, black olives, and balsamic vinaigrette

### **Farmer's Market Vegetable Chopped Salad \$7**

Lightly roasted vegetables, baby greens, feta and citrus vinaigrette

### **Marinated Tofu and White Beans \$9**

Baby spinach, radicchio, shaved red onions, sun-dried tomatoes and lemon vinaigrette

### **Santa Fe Caesar \$9**

Romaine, avocado, cherry tomatoes, pepper jack, tortilla strips and tomatillo vinaigrette  
*Add grilled chicken \$11*

### **Marinated Artichokes and Wild Greens \$9**

Baby spinach, roasted peppers, red onions, mushrooms, Kalamata olives, crumbled feta and lemon-oregano vinaigrette  
*Add grilled chicken \$11*

### **Tuscan Villa Salad \$10**

Wild spring greens, marinated-grilled portobello mushrooms, white beans, olives, tomatoes, crumbled gorgonzola and honey-balsamic dressing  
*Add grilled marinated flank steak \$13*  
*Add grilled marinated chicken breast \$11*

### **Chili-Lime Chicken Salad \$12**

Grilled marinated chicken breast, romaine, black bean roasted-corn salsa, avocado, cherry tomatoes, tortilla strips and tequila-tomatillo vinaigrette

### **Grilled Chicken California Cobb Salad \$11**

Grilled marinated chicken breast, romaine, smoked bacon, blue cheese, tomatoes, hard-boiled egg, avocado and cucumber with ranch dressing

### **Italian Antipasto \$11**

Julienned hard salami and smoked ham, mozzarella, romaine, radicchio, olives and lemon vinaigrette

### **Asian Chicken Salad \$11**

Grilled marinated chicken breast, romaine lettuce, shredded cabbage, julienned carrots, celery, red bell peppers, water chestnuts and sliced scallions tossed with ginger-sesame dressing

### **Grilled Prawns and Garbanzo Beans \$14**

Field greens, roasted carrots, cucumbers, red bell peppers and cilantro yogurt dressing

# FRESH HOT PIZZA

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We bake all of our pizzas in-house using local California wheat, our signature house-made sauce, fresh ingredients and shredded mozzarella. We recommend one pizza per four guests. Personal made without gluten containing ingredients pizzas are available upon request. Prices listed are per pizza.

## **Cheese Pizza \$16**

## **Mushroom-Pepper-Olive Pizza \$18**

Thin sliced bell peppers, mushrooms, black olives and red onions

## **Pepperoni Pizza \$18**

## **Sausage and Mushroom Pizza \$18**

## **Meat Lover's Pizza \$20**

Pepperoni, salami, Italian sausage and linguica

## **Smokehouse Chicken Pizza \$20**

Barbecued chicken breast, smokey barbecue sauce, smoked mozzarella, shredded mozzarella cheese, and caramelized red onions

## **Combination Pizza \$20**

Pepperoni, Italian sausage, mushrooms, thin-sliced bell peppers, red onion and black olives

## **Thai Chicken Pizza \$20**

Sweet chili-marinated and grilled chicken with cilantro, scallions, jalapeños and Thai peanut sauce

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## **Garlic Bread or Ranch-Garlic Pizza Twists \$3**

## **Build Your Own Pizza \$16**

*Each topping add \$2*

Italian sausage	Ham
Black olives	Bell pepper
Tomatoes	Seared spinach
Red onions	Roasted garlic
Mushrooms	Green onions
Jalapeños	Grilled chicken
Salami	Caramelized onions
Linguica	

*Custom toppings available upon request*

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# SMALL BITES

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All hors d'oeuvres may be served as stationary or passed hors d'oeuvres. Please refer to our monthly and seasonal specials for even more variety. Remember, custom menus are always an option! The following small bites selections require a 10 guest minimum order. Prices listed are per person.

## **Tea Sandwiches \$5 per selection**

A selection consists of (2) sandwiches, (2) pieces of each.

- Cucumber and herb cream cheese on dark sweet wheat
- Smoked salmon, cream cheese and avocado on sourdough
- Grilled zucchini and goat cheese on wheat
- Chicken salad with grapes and walnuts on house-made baguette
- Smoked turkey, provolone, and grain mustard on sourdough

## **Dips and Chips**

*Chips and Breads \$1*

*Please select one per dip*

- House-made Potato Chips
- Tortilla Chips
- Pita Chips
- Sourdough Toasts
- Crispy Wontons
- Sliced Baguettes
- Artisan Crackers
- Gluten-Free Crackers
- Grilled Ciabatta Bread
- Flat Bread

*Cold Dips \$3*

- Caramelized Onion Dip
- Gorgonzola Dip
- White Bean and Rosemary Hummus
- Classic Hummus
- Sun-Dried Tomato and Basil Spread
- Parmesan Artichoke
- Herb Cream Cheese
- Lemon-Herb Aioli
- Cucumber-Cilantro Yogurt Sauce (Raita)
- Mint Yogurt (Tzatziki)
- Olive Tapenade
- Guacamole
- Salsa Fresca\*
- Tomatillo Salsa\*
- Grilled Vegetable Salsa\*

*\*please indicate preferred spiciness*

# SMALL BITES

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## Hot Dips \$3

Spinach-Artichoke with Parmesan  
Queso Fundido  
Black Bean and Goat Cheese

## Cheese

A selection of international and domestic cheeses served with dried fruits, house-made breads and a selection of gourmet crackers.

### *Tier 1 \$5*

Grafton aged cheddar, smoked Gouda, Brie, Sonoma Pepper Jack and Laura Chenel goat cheese

### *Tier 2 \$8*

Aged Pecorino Toscano, Brie, San Joaquin Fiscallini and Morbier

### *Tier 3 \$10*

Humboldt Fog goat cheese, aged Unikaas Gouda, President Brie and Port Salut

## Specialty Cheeses

Served with sliced house-made baguettes.

### *Brie en Croute \$4*

Filled with apricot jam, house-made pesto or roasted garlic and wild mushroom

## Hors d'Oeuvres Board Displays & Baskets

All hors d'oeuvres may be served as a stationary display or passed. Please refer to our monthly and seasonal specials for even more variety. Remember, custom menus are always an option! For a truly sustainable selection, please ask our staff for current seasonal fruit availability. A minimum of 10 guests per item per order is required. Prices listed are per person.

### *Antipasto Board \$5*

Grilled marinated vegetables, Italian salami, provolone cheese, pepperoncini, marinated olives, mushrooms and smoked mozzarella cheese

### *Fruit and Cheese Board \$6*

Sliced melon and berries with Tier 1 cheeses and assorted crackers and baguettes

### *Vegetable Crudités Board \$4*

Julienned carrots, broccoli, cherry tomatoes, celery, mushrooms, with choice of one cold dip

### *Sliced Fresh Fruit Board \$4*

A selection of sliced assorted melons, berries and other seasonal fruits

# SMALL BITES

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## A La Carte Appetizers

A minimum of 10 guests per item per order is required. Prices listed are per person.  
All appetizers are (2) pieces per person unless otherwise noted.

### *Classic Crostini \$2*

Toasted house-made baguette, herbed ricotta, Parmesan cheese and honey-balsamic tomato relish

### *Pizza Squares \$2*

House-made pizza made from local wheat, our signature house-made sauce, basil, tomato and mozzarella blend (cut into individual portions)

### *Mini House-Made Meatballs \$2*

Served with choice of sauce: Swedish, southwestern barbecue, classic marinara or ginger-soy-sesame

### *Quesadilla \$4*

Served with salsa and sour cream

Your choice of:

- Black bean, corn and pepper jack cheese \$3
- Cilantro-orange marinated flank steak with two-cheese blend
- Chipotle grilled chicken with sautéed peppers, onions and two-cheese blend

### *Caprese Crostini \$3*

Toasted baguette slices topped with roma tomatoes, mozzarella and pesto

### *Phyllo or Puff Pastry Triangles \$3*

Your choice of: spinach and herb cheese or spicy sausage with sun-dried tomato

### *Garlic and Pesto Chicken Rolls \$3*

Sliced baked chicken breast rolled with pesto and provolone cheese

### *Asian Chicken Salad \$3*

Freshly-tossed Asian chicken salad served on your choice of a wonton crisp or endive boat

### *Chicken, Beef or Pork Satay Strips \$4*

Skewers of tender beef, chicken or pork with your choice of sauces: teriyaki, honey barbecue, whole grain mustard aioli, spicy Thai peanut or tandoori marinated with cucumber yogurt dipping sauce

### *Spicy Grilled Prawns \$6*

Served with spicy lemon aioli dipping sauce

### *Spicy Chicken Wings \$3*

### *Fried Cheese Ravioli \$3*

served with house-made marinara sauce

### *Mini Taco Cups \$3*

seasoned ground turkey, pepper jack, lettuce, and fresh salsa

### *Wild Mushroom Tartlet \$4*

Sautéed wild mushrooms baked with sliced Brie



# SMALL BITES

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*À La Carte Appetizers, continued*

*Mini Barbecue Pork Sliders \$4*  
With pickled cucumber and jalapeño

*Sweet Chile-Glazed Shrimp Skewer \$6*

*Potato and Vegetable Samosa \$3*

*Applewood Bacon Wrapped Scallops \$6*

*Lamb Chop \$5*  
With pomegranate glaze

*Peppered Beef Carpaccio \$4*  
Served on a Parmesan crisp

# BUILD-YOUR-OWN BUFFET AND SERVED DINNERS

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All entrées may be served as a buffet or plated for service. Upscale items are set at market price. Menu includes two sides, artisan bread and butter. The following selections require a 10 guest minimum order. Prices listed are per person.

## **Choice of (1) Entrée and (2) Sides \$12**

*Add additional entrée \$6*

*Add additional side, salad or vegetable \$3*

*Plated service on China \$6*

## **Side Salads**

California Potato Salad

Fresh Fruit Salad

Marinated Vegetable Salad

Mediterranean Pasta Salad

Baby Spinach Salad with bacon and egg

Caesar Salad

Fresh Garden Salad

*Choice of house-made salad dressings: apple cider vinaigrette, champagne vinaigrette, balsamic vinaigrette or ranch.*

## **From the Field**

Sun-Dried Tomato and Portobello Mushroom Risotto with aged Parmesan

Butternut Squash Risotto Cakes

Grilled Marinated Tofu and Eggplant with Spinach

Lemon Pasta with Charred Broccoli and Squash

Seared Polenta with with Warm Cherry Tomato Relish

## **From the Farm**

Sautéed Chicken Breast in Marsala Wine and Garlic

Rosemary-Herb Garlic Chicken

Chicken Caprese with Sun-Dried Tomato Cream Sauce

Crisp Country-Fried Chicken

Balsamic Herb Tri-Tip with Wild Mushroom Sauce

Roasted Pork Chile Verde

Braised Short Ribs with Red Wine Reduction *add \$12*

Grilled Pork Tenderloin Medallions with Natural Jus *add \$8*

Filet Mignon with Demi Glaze *add \$12*

## **From the Sea**

Pan-Seared Tilapia with Citrus Beurre Blanc

Build Your Own Shrimp Ceviche Tostadas

Wild-Caught Champagne Salmon Filet with lemon-caper sauce *add \$8*

Pineapple Mango Mahi Mahi *add \$8*

Jumbo Prawns Scampi with Garlic-Butter *add \$8*

Roasted Tilapia with Thyme-Brown Butter Sauce

# BUILD-YOUR-OWN BUFFET AND SERVED DINNERS

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## **From the Trattoria**

Penne and Linguine Pasta with Bolognese, Marinara, or Pesto Cream Sauce  
Farfalle Pasta with Artichokes, Roasted Red Peppers, and Olives  
Lemon-Scented Linguine with Seasonal Vegetables and Garlic-Wine Sauce  
Lasagna Bolognese  
Lasagna Florentine  
Chicken, Bacon and Ricotta-Stuffed Cannelloni

## **Sides**

Vegetable Quinoa Brown Rice Pilaf  
Gorgonzola-Whipped Potatoes  
Lemon-Scented Linguine  
Roasted Sweet Potatoes  
Fresh Cilantro-Lime Rice  
Roasted Garlic-Whipped Potatoes  
Wild Rice Pilaf  
Preserved Lemon Orzo Pasta with Artichoke and Basil  
Aged White Cheddar Potato Au Gratin  
Oven Roasted Rosemary Red Potatoes  
Cumin Scented Pinto Beans  
Wild Mushroom and Leek Bread Pudding

## **Vegetables**

Pickled Jalapeños and Vegetables (Escabeche)  
Herb-Roasted Root Vegetables  
Sautéed Green Beans with Pearl Onions  
Wilted Spinach with Pancetta  
Market Vegetable Ratatouille  
Roasted Market Beets and Carrots  
Roasted Asparagus and Carrots  
Charred Eggplant and Zucchini  
Grilled Seasonal Vegetables with Oregano Vinaigrette  
Steamed Fresh Vegetables

# THEMED BARBECUES & BUFFETS

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Here are a few suggested buffet menus for larger events. As always, all menus can be customized to fit your guests and budget. The following selections require a 15 guest minimum order. Prices listed are per person. Each selection includes dessert and beverages.

## **Bronco Ballpark \$14\***

All-natural beef hot dogs, garden burgers, and hot links or chicken apple sausages, potato salad, sliced watermelon, popcorn, and peanuts. Dessert choices: house-made fudge brownies or house-baked cookies

## **All-American Barbeque \$15\***

All-natural beef hot dogs, hamburgers and garden burgers, fresh corn on the cob, seeded buns, condiments, relishes, and sliced watermelon. Dessert choices: house-made fudge brownies or house-baked cookies

### *Select (2) salads:*

Fresh Garden Salad  
California Potato Salad  
Mediterranean Pasta Salad  
Coleslaw

## **Country Barbecue \$18\***

Fresh corn on the cob, garlic bread, baby back ribs, barbecue chicken, garden burgers, fresh-baked buns, condiments, and sliced watermelon. Dessert choices: house-made fudge brownies or house-baked cookies

### *Select (2) salads:*

Fresh Garden Salad  
Old-Fashioned Potato Salad  
Mediterranean Pasta Salad  
Coleslaw

## **Mission Barbeque \$24\***

Marinated grilled tri-tip or flank steak, cilantro and lime marinated prawn skewers, balsamic and herb-grilled portobello mushrooms, southwestern chili beans, corn on the cob, and jalapeño cornbread. Dessert choices: fresh-baked apple pie, seasonal cobbler or house-made fudge brownies

### *Select (3) salads:*

Fresh Garden Salad  
Wild Rice and Basmati Salad  
Seasonal Fruit Salad  
Grilled Fennel and Beet Salad  
Roasted Red Potato Salad  
Vegetarian Pad Thai Salad

*\*Add an additional meat entrée serving for any barbecue. Prices are:*

Hot Dog \$3  
Hamburger \$4  
Garden Burger \$3  
Italian Sausage \$3  
Chicken Breast \$4

# THEMED BARBECUES & BUFFETS

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## **Old-Fashioned American Buffet \$17**

Fried chicken, mashed potatoes, seasonal vegetables, and house-made buttermilk biscuits. Dessert choices: fresh-baked apple pie, cherry pie, or seasonal cobbler.

*Select (2) salads:*

Fresh Garden Salad

Old-Fashioned Potato Salad

Macaroni Salad

## **North Indian Buffet \$18**

Warm naan, curried garbanzo beans and raita (cucumber-mint yogurt sauce).

*Dessert choices:* coconut cupcakes with lemon curd and cream cheese frosting or mango cheesecake

*Select (1) salad:*

Kachumber: Tomato-Cucumber Salad

Thinly sliced tomatoes, cucumbers, red onion, and jalapeño dressed in mint-lemon vinaigrette

Fresh Greens Garden Salad

With choice of house-made salad dressings: balsamic vinaigrette or ranch

*Select (2) curries:*

*Coconut Chicken Curry*

Tender chicken breast in our house-made coconut curry sauce with ginger, garlic and peas

*Aloo Gobi*

Hearty chunks of curried potatoes with cauliflower, green chilies and spices

*Vegetable Curry*

Curried roasted eggplant and potatoes with a mélange of peas, green beans, carrots and fresh tomatoes in our house-made coconut curry with yogurt and spices

*Select (1) side dish:*

Jasmine Rice

Indian Curried Potatoes

Long-Grained Brown Rice

Curried Lentils

## **A Taste of Italy Buffet \$18**

Chicken Caesar salad with pesto grilled chicken breast, garlic cheese bread, antipasto board (a selection of marinated grilled vegetables, Italian salami, provolone cheese, pepperoncini, marinated olives and mushrooms, smoked mozzarella cheese served with sliced house-made baguettes), and a fresh vegetable side dish.

*Dessert choices:* tiramisu or pistachio cannoli

*Select (1) pasta entrée:*

*Lasagna Bolognese*

Egg pasta sheets layered with savory ground beef, Italian sausage, mozzarella and ricotta cheeses and marinara sauce

*Lasagna Florentine*

Egg pasta sheets layered with sautéed mushrooms, chopped spinach, herb ricotta cheese, grated mozzarella cheese blend, sliced tomatoes and house-made marinara sauce

*Tri-Colored Tortellini*

Spinach, tomato and egg tortellini filled with cheese and your choice of one of the following sauces: marinara, Bolognese, pesto cream or Alfredo

# THEMED BARBECUES & BUFFETS

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## **Southwestern Inspired Buffet \$18**

Southwestern chips and salsa, sautéed onions and peppers, flour tortillas (100% corn tortillas available upon request), salsa fresca, sour cream, cheese and cilantro-lime rice

*Dessert choices:* churros or tres leches cake

*Select (1) salad:*

*Santa Fe Caesar*

Romaine lettuce with diced avocado, cherry tomatoes, pepper jack cheese and tortilla strips with a tequila-tomatillo vinaigrette

*New Mexican Coleslaw*

Red and green shredded cabbage, carrots, roasted corn and thin-sliced red onion with a chipotle cream dressing

*Select (1) fajitas:*

Thin-Sliced Grilled Marinated Chicken Breast

Chili and Herb-Marinated Grilled Vegetables

*Spicy Charbroiled Flank Steak – add \$1*

*Select (1) enchiladas:*

Chicken Enchiladas

Green Chile Potato-Cheese Enchiladas

*Select (1) side dish:*

Black Beans Ranchero

Refried Pinto Beans

Spanish-Style Long-Grain Brown Rice

## **Bountiful Harvest Buffet \$18**

Seasonal vegetables, assorted rolls and butter, herb-roasted turkey breast with pan gravy, sage dressing, cranberry sauce, and honey mustard glazed ham. Dessert choices: fresh-baked apple pie, pumpkin pie or pecan pie

*Select (2) salads:*

Fresh Garden Salad

Baby Spinach Salad

Seasonal Fruit Salad

*Select (1) side dish:*

Mashed Potatoes

Candied Yams

# THEMED BARBECUES & BUFFETS

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## **Asian Buffet \$20**

Chef's choice assorted dim sum, chicken pot stickers and egg rolls served with spicy Chinese mustard

*Dessert choices:* coconut panna cotta with toasted coconut or almond cookies

*Select (1) salad:*

*Asian Salad*

Romaine lettuce, shredded Napa cabbage, julienned carrots, celery, red bell peppers, water chestnuts and sliced scallions with ginger sesame dressing

*Vegetarian Pad Thai Noodle Salad*

Spicy glass noodles with snow peas, julienned red peppers, shredded carrots, scallions and chopped peanuts with a chili-garlic dressing

*Select (2) entrées:*

Mongolian Beef

Cashew Chicken

Beef and Broccoli

Stir-Fried Vegetables with tofu

Teriyaki Chicken

Kung Pao Shrimp – *add \$2*

*Select (1) side dish:*

Steamed White Rice

Vegetarian Fried Rice

Vegetarian Chow Mein

Steamed Brown Rice

## **Hawaiian Luau Buffet \$20**

Pineapple wedges, Asian coleslaw, stir-fry vegetables, and coconut scented rice.

*Dessert choices:* macadamia-coconut cake or mango cheesecake

*Select (2) entrées:*

Hawaiian Baby Back Ribs

Teriyaki-Glazed Chicken Breast with grilled pineapple rings

Sweet Potato-Crusted Mahi Mahi – *add \$4*



# RECEPTION STATIONS

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Similar to our Themed Buffets, reception stations are bundled appetizers and small plates, perfectly paired for your event. The following reception stations require a 10 guest minimum order. Prices listed are per person.

## **Mediterranean Station \$15**

Classic Smoked Salmon Platetters with Red Onion, Caper, and Tomato  
Grilled Pesto Chicken Breast  
Chilled Orrechiette Pasta with Cucumbers, Sweet Peppers and Feta  
Tomato, Cucumber, and Mint  
Warm Naan Bread with Tzatziki

## **Spanish Tapas \$16**

Simply Dressed Greens with Citrus Vinaigrette  
Mascarpone and Green Chile Tamale Squares  
Grilled Proscuitto, Cucumer, and Stone-Ground Dollar Roll Sandwiches  
Beef Empanadas  
Chicken Taquitos  
Chips and Salsa

## **Carvery Board \$18**

Grilled Flat Iron Steak with Sherry-Glazed Onions  
Roasted Salmon with Lemon Caper Sauce  
Roasted Eggplant and Zucchini  
Whipped Potatoes  
Field Greens with Red Wine Vinaigrette  
House-Made Artisan Rolls

# SWEET TREATS

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Our pastries and gourmet desserts are all made-from-scratch using local ingredients and prepared on campus. We do not use trans-fats in the preparation of our products. The following selections require a 10 guest minimum order. Prices listed are per piece. Please ask your event coordinator if you have any questions about size, details, or pricing.

## **House-made Fudge Brownies \$2**

## **House-made Rice Krispie Treats \$2**

## **House-Made Cookies \$1**

Chocolate chip, oatmeal raisin, sugar, snickerdoodle, M & M, white chocolate chip, or double fudge

## **Assorted Italian Biscotti \$3**

Almond, chocolate-dipped or lemon-pistachio

## **Sliced Fresh Fruit \$4**

A selection of sliced assorted melons, berries and other seasonal fruits. For a truly custom sustainable seasonal fruit selection, please ask our staff for current produce availability

## **Whole Fresh Fruit (subject to season) \$1**

## **Fruit Kabobs \$4**

With a yogurt dipping sauce

## **Chocolate Dipped Strawberries \$2**

## **Cheesecake Pops \$2**

## **Chocolate Brownie Pops \$2**

## **White Chocolate or Chocolate Cake Pops \$3**

## **Madelines \$1**

## **Ice Cream Sundae Bar \$5**

Chocolate ice cream, vanilla ice cream, hot fudge, strawberry sauce, chopped peanuts, whipped cream, maraschino cherries

## **Trail Mix \$1**

## **Pretzels \$1**

Gluten-free pretzels are available by request

# MINI DESSERTS

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Our pastries and gourmet desserts are all made-from-scratch using local ingredients and prepared here on campus. We do not use trans-fats in the preparation of our products. The following selections require a 10 guest minimum order. Prices listed are per piece. Please ask your event coordinator if you have any questions about size, details, or pricing.

**Éclairs \$2**

**Cream Puffs \$2**

**Cannolis \$2**

**Lemon Bars \$3**

**Chocolate Raspberry Tarts \$1.50**

**Lemon Tarts \$1.50**

**Almond Pear Tarts \$1.50**

**French Macarons \$2**

**Truffles \$2**

**Whoopie Pies \$2**

**Opera Cake \$2**

**Cheesecake \$2**

*Flavors: oreo, raspberry, vanilla, chocolate*

**Cupcakes**

*mini \$1.50*

*regular \$3*

*Flavors: red velvet, carrot cake, chocolate, vanilla*

*Frosting options: cream cheese, dark chocolate, ganache, chocolate butter cream, or vanilla buttercream*

**Mini pies \$2**

*Flavors: apple, cherry, pecan*

# BUFFET DESSERTS

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## **Opera Cake \$4**

Layers of espresso soaked sponge cake with chocolate and mocha buttercream and ganache

## **Lemon Tart \$4**

Lemon curd and seasonal fruit

## **Fruit Tart \$4**

Pastry cream and seasonal fruit

## **Pear Almond Tart \$4**

Almond frangipane filling and caramelized pears

## **Blueberry Almond Tart \$4**

Almond frangipane filling and fresh blueberries

## **Flourless Chocolate Cake \$4**

## **Tiramisu \$4**

Layers of espresso soaked cake with mascarpone mousse and ganache

## **Strawberry Shortcake \$4**

Whipped cream and strawberries layered in vanilla chiffon cake

## **Dark Chocolate Mousse Dome \$4**

Dipped in ganache, served with raspberry sauce

## **Chocolate Tulip Cups \$4**

Choice of chocolate mousse, citrus white chocolate, or Brazilian mousse

Brazilian mousse options: lime, lemon, guava, mango, or passion fruit

*Please ask our event coordinators for more details if you would like to have your dessert added to a served event. There will be an additional charge for plating.*

## **Cakes & Pies**

### *Special Order Cakes \$32*

Our pastry chef excels at creating delicious creative cakes. We would be happy to customize a cake for your event. Our standard cake size is 9" round. We appreciate your understanding that Special Order and Signature Cakes require orders be placed at least three business days in advance

*Icing options:* chocolate or vanilla buttercream, or cream cheese frosting

*Filling options:* raspberry jam, chocolate mousse, fresh berries with whipped cream, or cream cheese frosting

Chocolate cake

Carrot cake

Vanilla cake

Red velvet cake

German Chocolate cake (contains pecans)

# BUFFET DESSERTS

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## **House-Made Pies \$15**

Our pastry chef bakes delicious seasonal and specialty pies from scratch. Our standard size is 9".

Apple Crumb Pie

Pecan Pie

Berry Crumble Pie

Banana-Chocolate Cream Pie

Chocolate Cream Pie

# BEVERAGES

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The following beverage selections require a 10 guest minimum order. Prices listed are per person unless otherwise stated.

## **Refreshing Coolers \$1.50**

Lemonade, citrus punch or iced tea provided in dispensers

## **Assorted Canned or Bottled Beverages \$1.59**

Coke, Diet Coke, Sprite, Pibb Extra or sparkling fruit juices

## **Coffee and Tea Service \$2**

House-brewed coffee and assorted teas.

*Upgrade to Starbucks coffee \$3*

## **Coffee Refreshes**

Plan ahead and schedule a refresh for your coffee and tea service. You will only be charged (on a separate order) for the number of guests served.

## **Bottled Water \$1.59**

## **Assorted Bottled Odwalla Juices \$4**

## **Sparkling Apple Cider \$9 per bottle**

(serves 4)

## **ALCOHOLIC BEVERAGES**

### **House Beer \$5 per bottle**

### **Domestic or Import \$5**

### **House Wine \$23 per bottle**

Chardonnay, Cabernet Sauvignon, Champagne

### **Casual Bar**

Domestic or import beer, house chardonnay, house cabernet, assorted canned or bottled sparkling beverages  
\$175 billed by bartender plus beverages billed by consumption

### **Full Bar**

Assorted mixed drinks, domestic beer, import beer, house cabernet, house chardonnay, assorted canned or bottled sparkling beverages. Includes bartender (four hours)  
\$175 billed by bartender plus beverages billed by consumption  
See full bar policy on p.29 for more details

### **Specialty Drinks**

We provide a wide range of options for themed or custom alcoholic and nonalcoholic drinks for your event—including ice cream floats, mixed mai tais, mojitos, margaritas and more. Please inquire with our staff how we can assist your event with specialty beverages

# POLICIES AND GUIDELINES

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## **Special Orders — Wine**

If you would like an upgrade in wine selection or have a winery in mind that you would like for your event, please be sure to ask. We work with several local distributors and will gladly special order wine for your event. We order and charge for full cases. Special order wine left over at the end of the event may be returned to the client. Per University policy, all alcohol donations must be delivered to Mission Catering through the distributor directly. No personal donations may be accepted.

## **Specialty Services**

We offer a wide variety of optional specialty services to complement and enhance any event. Please allow at least (48) hours notice for an accurate quote and approval prior to the event. These include custom decorated cakes and specialty décor. We also offer fun and theme appropriate entertainment equipment rentals such as popcorn machines, champagne fountains, portable ice cream bars, photo booths, margarita machines, and more.

## **Service Options, Minimums & Deadlines**

### *Delivered Orders*

Catering staff will deliver your order to the specified location and set it up with our standard linens and decor. Staff do not remain for the duration of the event, but will pick up all catering supplies within (60) minutes of event completion.

### **“Full Service” Catering**

Catering staff will deliver your order to the specified location and set up with your choice of decor. We offer optional upgrades for custom floral arrangements, décor accents and specialty linens to complement your event theme and setting. During “Full Service” Catering, staff will remain on hand for the duration of the event to manage and oversee the successful completion of the event and to attend to guests as needed. Each event is granted four hours of ‘standard service’.

## **Order Cancellations**

Orders must be cancelled with at least (3) full business days notice to avoid cancellation fees. Orders cancelled with less than (3) full business days notice will be charged 50% of the order. Orders canceled with less than 24 hours noticed will be charged 100%.

## **Last Minute Orders**

We request that all orders are placed at least (3) full business days in advance of an event. We will be happy to assist you with last minute orders; however, please be aware that catering delivery orders and standard china and linens are prioritized in the order they are received and last minute orders may be subject to limited services and a simpler menu from ingredients on hand. A late fee of \$30 will be applied to orders placed less than (48) hours before the event.

## **Catering Fees Explained**

### *Delivery Fee*

Delivery orders (outside of Benson Memorial Center) must meet a minimum subtotal of \$100 or the order will incur a \$25 delivery fee.



# POLICIES AND GUIDELINES

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## China Service

In accordance with the SCU campus sustainability initiatives, china service is offered at no charge for on-campus events up to (75) guests or for events of any size that are held in Benson Memorial Center. Supplies are limited and are assigned to events on a first-come, first-served basis on when requests are received. If china service is not available when the event is booked, the charge for rental china will apply. When applicable, china service costs (per person) are as follows; Reception China \$5, Full Service China \$10, Full Service China & Bar Glassware \$14, Standard Glassware \$2, Full Service Bar \$4.

## Linens

Standard in-house linens are available in 85" square or 8 ft banquet (standard folding conference table) tables for \$6 each. We also offer overlays for \$2.50 and napkins for \$1. Standard colors are black and ivory. Additional colors and specialty linens are available from our preferred supplier at an additional cost.

## Labor

For catered events with fifty (50) or more guests, our event planner will recommend an appropriate number of staff. Some events with fewer than (50) guests may require staffing due to the complexity of service or special circumstance. Additional 'extended event' labor hours are added when an event exceeds a standard event time of four (4) hours or past a pre-arranged end time. All staff are \$40 per person, per hour and bartenders are an additional \$175 each with a minimum of (4) hours (which includes set-up and take-down time).

## Full Bar & Corkage Fees

Full Bar Service is available for your events. A hosted or cash full bar requires a one-day permit (please allow 30 days for permit approval). The fee for securing the appropriate permit is \$100. The corkage fee for client-supplied wine is \$10 per bottle. Please ensure that any request for a casual bar is given at least (10) days prior to the event.



## EXPRESS CATERING

*Quick Catering Options Packed and Ready For You To Pick Up*

Our Express Catering Guide is an excellent resource for smaller groups and for quick, pick-up catering needs. Prices range from \$1.75–\$4.99 per person. Bakery goods, appetizers, box lunches, and platters are all conveniently packaged "to go". All orders are picked up at the kitchen catering area in Benson Memorial Center. A handy online menu is available at: [catering.cafefonappetit.com/SantaClara](http://catering.cafefonappetit.com/SantaClara).

Select 'Express Catering' from the pull-down menu. You may print a copy of the menu from the link on our website or pick up a copy from our offices on the first floor of Benson Memorial, Office #113C. Orders must be submitted at least 24 hours (or 1 full business day) in advance. A late fee of \$30 will still apply to orders placed less than three business days before the event for express catering orders. In order to ensure timely preparation, we kindly request no substitutions.

