



## HORS D'OEUVRES

30 PIECE MINIMUM PER ITEM

### COLD HORS D'OEUVRES

**\$2.50 per piece**

House-made bruschetta with your choice of topping (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR )

- Oven Roasted Tomato, Basil, Fresh Mozzarella & Balsamic Vinegar
- Oven Roasted Tomato, Basil & Balsamic Vinegar <sup>V</sup>
- Prosciutto, Oven Roasted Tomato, Lemon Ricotta & Spicy Sprouts
- Pear Chutney, Pecans & Blue Cheese
- Arugula, Grilled Onion & Kalamata Olives
- Roasted Garlic, Goat Cheese & Apple Chutney
- Mixed Herbs & Roasted Red Peppers <sup>V</sup>
- Goat Cheese & Fig Jam
- Wild Mushroom, Fresh Rosemary, Fontina & Parmesan Cheese

Prosciutto wrapped Seasonal Melon with Thai Basil

Roasted Vegetable Skewers with sun-dried tomato aioli

Fresh Fruit Skewers with Honey & Greek Yogurt Dip

Pesto Deviled Eggs with Basil & Garlic

Deviled Eggs Three Ways (ALSO AVAILABLE INDIVIDUALLY, 30 PIECE MINIMUM ORDER PER SINGLE FLAVOR )

- "Tuxedo" with Black & Red Caviar Deviled Eggs
- "Bacon & Egg" with Applewood Smoked Bacon Deviled Eggs
- "Crab" with flaked Crab meat Deviled Eggs

**\$2.75 per piece**

Thai-style Chicken Salad on house-made Cumin Bread

Prosciutto wrapped Gorgonzola with Arugula

Prosciutto wrapped Figs stuffed with Goat Cheese – seasonal

**\$2.90 per piece**

Antipasto Skewer – Tri-color Cheese Tortellini, Roasted Tomato, Kalamata Olives & Prosciutto

Mediterranean Skewer – Fire Roasted Tomatoes, fresh Mozzarella, Artichoke Heart & Kalamata Olives

Smoked Chicken Salad on a Cornbread Crostini

Seasonal Vegetarian Focaccia Pizzetta

Thai Chicken Lettuce Wraps

Fresh House-made Spring Rolls (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR )

- Chicken with Hoisin-Chile Sauce
- Fresh Vegetable with Plum & Peanut Sauces <sup>V</sup>
- Shrimp & Cilantro with Chile Sauce
- Roasted Salmon with Coriander Sauce

Spice Crusted Fingerling Potatoes with Crème Fraiche & Smoked Salmon





## HORS D'OEUVRES | COLD & PASSED HORS D'OEUVRES | P2

30 PIECE MINIMUM PER ITEM

### COLD HORS D'OEUVRES (CONTINUED)

#### \$3.25 per piece

Seared Salmon on a house-made Sesame-Spinach Crisp

Sesame Seared Ahi Tuna with Seaweed Salad, Ponzu Aioli on Cucumber Disk

Ahi Tuna "Poke" in a Cucumber Cup with Scallions, Soy & Sesame

Belgian Endive Spears with your choice of filling (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR)

- Gorgonzola & Spiced pecans
- Herbed Ricotta & Roasted Poblano Peppers
- Duck Confit & Apple Jam
- Rosemary, Pecan & Cranberry Chicken Salad

#### \$3.50 per piece

Mini Deli Sandwiches on Potato-Rosemary & 8-Grain Rolls

Sliced Filet Mignon with Arugula & Horseradish Cream on an open-face Baguette

Wild Mushroom Polenta Crisp with Herbed Goat Cheese

#### \$5.75 per piece

Cocoa Nib-Pink Peppercorn Rubbed Beef Tenderloin on Mini Brioche Rolls

### PASSED HORS D'OEUVRES

THESE ITEMS ARE AVAILABLE EXCLUSIVELY AS A PASSED OFFERING

#### \$3.50 per piece

Fresh Burrata Cheese & Cherry Tomatoes with Basil & Extra Virgin Olive Oil Ahi Tuna & Cucumber served in a cocktail spoon

"Poke" with Scallions & Sesame served in a cocktail spoon

Crispy Ginger-Chicken Gyoza with Ponzu Dipping Sauce & Scallions served in a bamboo cup





## HORS D'OEUVRES | HOT HORS D'OEUVRES | P3

30 PIECE MINIMUM PER ITEM

### HOT HORS D'OEUVRES

#### \$3.00 per piece

Mushroom Caps Florentine

Spinach & Cheese Spanakopita

Chicken Quesadilla Trumpets with Guacamole

Assorted Mini Deep Dish Pizzas OR Quiche (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR)

Chicken Satay with Peanut Sauce

Roasted Vegetable, Wild Mushroom OR Kalamata & Artichoke Tartlets (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR )

"Pigs" in a Blanket - European style frankfurter wrapped in puff pastry served with Dijon Mustard

Black Bean & Cheese Empanadas with Salsa

Risotto Arancini - Risotto fritters filled with Swiss Cheese & Smoky Ham, served with Marinara Sauce

Mini Brie & Spicy Walnuts en Croute

Jerk Chicken Skewers with Pineapple-Mango Salsa

#### \$3.50 per piece

Coconut Shrimp with spicy Orange Marmalade

Asian Beef Skewers with Hoisin-Ginger Glaze

Chicken & Cashew Egg Rolls

Black Bean, & Cheese Quesadilla with bell peppers, cheddar & jack cheeses

Shrimp Quesadilla with black beans, bell peppers, pepper jack & cheddar cheeses

Chicken Quesadilla with black beans, bell peppers, cheddar & jack cheeses

Mini Beef OR Vegetarian Tamales served with fresh Salsa of (30 PIECE MINIMUM ORDER PER SINGLE FLAVOR)

Cuban Cristo - wedge sandwich with Ham, Swiss, Pickles & Mustard on Chive-Seasoned Toast

Mini Crab Cakes with Cilantro-Caper Cocktail Sauce

Gingered Chicken Chao on a Sugar Cane Stick with Cilantro-Lime Aioli

#### \$3.75 per piece

Mini Black Angus Cheeseburgers with Pickles, Ketchup & Mustard

Plum Glazed Baby Back Ribs (4-dozen minimum)





MOFFITT CATERING



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All prices and products are subject to change without notice

## HORS D'OEUVRES | DIM SUM & SUSHI | P4

100 PIECE MINIMUM PER ITEM

### DIM SUM & SUSHI

**\$2.95 per piece**

Dim Sum Dumplings

- Shrimp Har Gao
- Basil Seafood
- Snow Pea Lea
- Savory Vegetable <sup>V</sup>
- Chicken, Beef or Pork Shu Mai
- Seafood Pearl
- Steamed BBQ Pork or Chicken Bao
- Baked BBQ Pork or Chicken Bao

**\$2.95 per piece**

Sushi

- Ebi Nigiri (Shrimp)
- Maguro Nigiri (Tuna)
- Tamago Nigiri (Egg Omelet)
- Sake Nigiri (Smoked Salmon)
- California Maki (Crab, Avocado, Cucumber)
- Kappa Maki (Cucumber) <sup>V</sup>
- Tekka Maki (Tuna)



VEGAN <sup>V</sup>