



## MOFFITT PREMIUM BUFFETS

**PREMIUM BUFFETS** - these buffets are available for both lunch & dinner service.

Our Premium Buffets include Peet's Regular & Decaffeinated Coffee, Iced & Hot Tea service as well as well as our eco-friendly Bambooware® plates & mugs, glassware & stainless steel flatware, linens & decor for the buffet.

**UPGRADE TO CHINA SERVICE IS AVAILABLE FOR \$3.50 PER PERSON, ADDITIONALLY.**

Two hours of meal service is included in the menu price, **ADDITIONAL HOURS WILL BE \$35 PER HOUR.**

**ALL MENUS REQUIRE A 30-PERSON MINIMUM ORDER**

### **BARBARY COAST** <sup>NEW</sup> **\$36.50 per person**

Roasted Vegetable Platter - asparagus, eggplant, zucchini, red & yellow peppers, fresh garlic & basil <sup>V</sup>  
Antipasto Display - marinated bocconcini, basil and cherry tomato salad, prosciutto & melon, mixed  
marinated olives, herbed goat cheese with dates, marinated mushroom salad & grissini  
Arugula & Fennel with Roasted Red Peppers, Radicchio & Asiago Cheese with Lemon-Caper  
Vinaigrette

Shrimp & Farfalle Pasta Salad - roasted garlic shrimp, portobello mushrooms, caramelized onions,  
lemon zest, spinach, capers & parmesan cheese

Mini Focaccia Sandwich Platter

- Florentine - roasted rosemary beef with caramelized onion
- Herb Chicken - herb marinated chicken with mixed greens & sun-dried tomato aioli
- Caprese - fresh mozzarella, roma tomato, basil & balsamic

Seasonal Fresh Fruit Display

Tiramisu Triangles

### **MEDITERRANEAN BUFFET** **\$32.00 per person**

Antipasto Display - marinated bocconcini, basil & cherry tomato salad, prosciutto & melon, mixed  
marinated olives, herbed goat cheese with dates, marinated mushroom salad & grissini

Caesar Salad with house-made croutons

Hunter's Style Chicken Cacciatore

Farfalle Pasta with peas & prosciutto

Penne Pasta with your choice of

- Roasted Vegetable Sauce <sup>V</sup>
- Hearty Marinara Sauce <sup>V</sup>
- Chunky Bolognese

Roasted Vegetable Platter - asparagus, eggplant, zucchini, red & yellow peppers, fresh garlic & basil <sup>V</sup>

Garlic Bread & Grissini

Baklava & Tiramisu

### **PACIFIC RIM BUFFET** **\$30.00 per person**

Fresh Vegetable Spring Rolls with peanut & plum sauces <sup>V</sup>

Coconut Shrimp with spicy orange marmalade <sup>V</sup>

Asian Noodle Salad <sup>V</sup>

Spicy Beef with Shitake Mushrooms

Cashew Chicken

Long Bean & Tofu Stir-fry with Black Bean Sauce <sup>V</sup>

Steamed Jasmine Rice

Fresh Seasonal Fruit Salad

Fortune Cookies, Petite Lemon & Coconut Tarts

**VEGAN** <sup>V</sup>





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### GOLDEN GATE BUFFET

\$ 41.00 per person

Mixed Green Salad with Balsamic Vinaigrette <sup>V</sup>

Roasted Chicken Breast with Mediterranean Relish

Roasted Salmon Filet with Artichoke Hearts, Lemon, Garlic & Capers

Eggplant Involtini

Your choice of two of the following side dishes:

- Roasted Seasonal Vegetable platter <sup>V</sup>
- Angel Hair Pasta with spicy tomato pesto
- Saffron Orzo with asparagus, yellow squash, cherry tomatoes, roasted peppers, onions & thyme <sup>V</sup>
- Roasted Garlic Potatoes with Crispy Leeks <sup>V</sup>
- Green Beans with Preserved Lemon <sup>V</sup>

Rolls & Butter

Petite Fruit & Lemon Tarts

### SOUTHWEST BUFFET

\$32.00 per person

Roasted Vegetable Enchiladas Verde - with jack & cheddar cheeses in a green tomatillo sauce

Black Bean & Corn Quesadillas

Chicken Mole

Your choice of the following additional entree:

- Pork Chile Verde or Colorado
- Beef Chile Verde or Colorado

Jicama, Citrus & Cilantro Salad <sup>V</sup>

Black Beans & Spanish Rice <sup>V</sup>

Soft Flour Tortillas, Salsa & Guacamole <sup>V</sup>

Assorted Seasonal Fruit with Cinnamon Cream

Arroz con Leche

Key Lime Bars & Fudge Brownies

Agua Fresca (Fresh Fruit Beverage)

### UCSF DINNER BUFFET

\$38.50 per person

Mixed Greens with Balsamic Vinaigrette <sup>V</sup>

Penne Pasta with arugula, diced tomatoes, mushrooms & brie

Peppercorn & Rosemary Tenderloin with horseradish cream sauce

Herb-marinated Boneless Chicken Breast with artichoke hearts, tomatoes, kalamata olives, & preserved lemon

Roasted Rosemary & Garlic Potatoes <sup>V</sup>

Roasted Vegetable Display - asparagus, eggplant, zucchini, red & yellow peppers, fresh garlic & basil <sup>V</sup>

Assorted Rolls & Butter

Assorted Seasonal Miniature Desserts

