



MOFFITT HOT LUNCHES

These budget-minded meals are exclusively for the main UCSF Parnassus Campus & are available for lunch only.

Each menu includes your choice of a starter salad and is accompanied by fresh seasonal vegetables, rolls and butter, an assortment of freshly baked treats for dessert, bottled spring water & assorted sugar-free canned sodas.

If staffing is required please contact your Catering Event Planner. **2-HOURS OF MEAL SERVICE IS AVAILABLE FOR \$75 ADDITIONALLY; ADDITIONAL HOURS WILL BE BILLED AT \$38/HOUR.**

For service at dinner or at areas other than Parnassus additional charges will be incurred. Contact your Catering Event Planner for more information.

\$21.00 per person (15-PERSON MINIMUM UNLESS OTHERWISE NOTED)

Our heavy-duty compostable/disposable service ware is included in the menu price. **UPGRADE TO OUR ECO-FRIENDLY BAMBOOWARE® PLATES & MUGS, GLASSWARE & STAINLESS STEEL FLATWARE FOR \$4.00 PER PERSON, OR FULL CHINA SERVICE FOR \$6.00 PER PERSON ADDITIONALLY. ADDITIONAL STAFFING FEES OF \$75 FOR 2-HOURS OF SERVICE WILL ALSO APPLY.**

STARTER

Select one of the following:

Mixed Green Salad with Balsamic dressing 

Caesar Salad with garlic-herb croutons

Spinach Salad with fresh tomatoes, shaved red onion, hard-boiled egg, sourdough croutons & red wine vinaigrette

ENTREE

Select one of the following:

Fire-Roasted Cod with romesco sauce, served with couscous-quinoa pilaf

Chicken Dijon served with roasted rosemary potatoes

Chicken Picatta served with rice pilaf

Traditional Meatloaf with mashed potatoes & gravy

Lasagna (Meat or Vegetarian) with garlic bread - **10-SERVING INCREMENTS ONLY**

Eggplant Parmesan with garlic bread - **10-SERVING INCREMENTS ONLY**

Roasted Lemon-Herb Salmon with rice pilaf

Penne Pasta Casserole - arugula, tomatoes, mushrooms & brie cheese

Penne Bolognese - traditional, hearty meat sauce

Spicy Roasted Vegetable Macaroni & Cheese - traditional, with roasted broccoli, sweet peppers, squash & carrots

