



**MOFFITT
CATERING**



T: 415 353-1325 | F: 415 353-8702 | Moffitt.Catering@ucsfmedctr.org | nutrition.ucsfmedicalcenter.org | All prices and products are subject to change without notice

INDIVIDUAL HORS D'OEUVRES

2 pieces per serving; 20 serving minimum per item, unless otherwise noted

COLD HORS D'OEUVRES

\$7.75 per serving (2 pieces per serving)

HOUSE-MADE BRUSCHETTA with your choice of topping (20 serving minimum order per single flavor)

- Oven Roasted Tomato, Basil, Fresh Mozzarella & Balsamic Vinegar
- Oven Roasted Tomato, Basil & Balsamic Vinegar 
- Prosciutto, Oven Roasted Tomato, Lemon Ricotta & Spicy Sprouts
- Pear Chutney, Pecans & Blue Cheese
- Arugula, Grilled Onion & Kalamata Olives 
- Roasted Garlic, Goat Cheese & Apple Chutney
- 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

\$9.00 per serving (2 pieces per serving)

PROSCIUTTO WRAPPED GORGONZOLA with Arugula

PROSCIUTTO WRAPPED FIGS STUFFED WITH GOAT CHEESE – seasonal

MEDITERRANEAN SKEWER Fire Roasted Tomatoes, fresh Mozzarella, Artichoke Heart & Kalamata Olives

SEASONAL VEGETARIAN FOCCACIA PIZZETTA

THAI CHICKEN LARB LETTUCE WRAPS

FRESH HOUSE-MADE SPRING ROLLS

- Chicken with Hoisin-Chile Sauce
- Fresh Vegetable with Plum & Peanut Sauces 
- Roasted Shrimp & Cilantro with Chile Sauce
- Roasted Salmon with Coriander Sauce

\$9.45 per serving (2 pieces per serving)

SEARED TERIYAKI SALMON on a house-made Sesame-Spinach Crisp

SMOKED CHICKEN SALAD on a Cornbread Crostini

DEVILED EGGS THREE WAYS (also available individually, 20 serving minimum order per single flavor)

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

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 (20 serving minimum order per single flavor)

- Gorgonzola & Spiced pecans
- Rosemary, Pecan & Cranberry Chicken Salad

VEGAN 



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INDIVIDUAL HORS D'OEUVRES | CONTINUED | P2

COLD HORS D'OEUVRES (continued)

\$9.45 per serving (2 pieces per serving)

MINI DELI SANDWICHES on Brioche Rolls

SPICE CRUSTED RED POTATOES with Crème Fraiche & Smoked Salmon

WILD MUSHROOM POLENTA CRISP with Herbed Goat Cheese

\$13.00 per serving (2 pieces per serving)

SLICED FILET MIGNON with Arugula & Horseradish Cream on an open-face Baguette

COCOA NIB & PINK PEPPERCORN RUBBED BEEF TENDERLOIN with caramelized balsamic onions, horseradish cream & arugula on Mini Brioche Rolls
(available with "Beyond Meat®" Vegan Burger)

HOT HORS D'OEUVRES

\$9.00 per serving (2 pieces per serving)

ASSORTED DIM SUM - steamed & baked dumplings served

MUSHROOM CAPS FLORENTINE

SPINACH & CHEESE SPANAKOPITA

CHICKEN QUESADILLA TRUMPETS with Guacamole

ASSORTED MINI QUICHE

CHICKEN SATAY with Peanut Sauce

WILD MUSHROOM TARTLETS

BLACK BEAN & CHEESE EMPANADAS with Salsa

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

JERK CHICKEN SKEWERS with Pineapple-Mango Salsa

MAC'N CHEESE MELTS

\$9.45 per serving (2 pieces per serving)

COCONUT SHRIMP with spicy Orange Marmalade

CHICKEN & CASHEW EGG ROLLS with Ginger Plum Sauce

BLACK BEAN, & CHEESE QUESADILLA with bell peppers, cheddar & jack cheeses

CHICKEN QUESADILLA with black beans, bell peppers, cheddar & jack cheeses

MINI CRAB CAKES with Cilantro-Caper Cocktail Sauce

MINI CHICKEN CORDON BLUE FRITTER

\$10.50 per serving (2 pieces per serving)

MINI BLACK ANGUS CHEESEBURGERS with Pickles, Ketchup & Mustard

PLUM GLAZED BABY BACK RIBS (24 serving minimum)

