



**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

HOT LUNCHES / \$28.75 per person (15-person minimum unless otherwise noted)

Each menu includes of a starter salad, entree, starch and a vegetarian side-entree, all 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.

- Service at Parnassus Campus: 2-hours of meal service is available for \$99.00 per staff member additionally; additional hours will be billed at \$49.00 per hour.
- Service at Other Campuses or Sites: \$247.50 flat fee, per staff member, for up to 5-hours of service. For service at dinner additional charges will be incurred. Contact your Catering Event Planner for more information.

Our high-quality compostable service-ware is included in the menu price. Do your part for our environment and place all service-ware items into the green compost bins. **Upgrade to our eco-friendly Bambooware® plates & mugs, glassware & stainless steel flatware for \$5.00 per person, or full China Service for \$8.50 per person additionally.**

STARTER / Select one of the following:

MIXED GREEN SALAD with balsamic dressing **V**

CAESAR SALAD with garlic-herb croutons

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

TABLE SALAD with crisp lettuce, shredded cabbage & carrots, shaved red onions, sliced tomatoes, black olives & pepperoncini, crunchy croutons, and parmesan cheese with zesty italian vinaigrette

ENTREE / Select one of the following:

TIKKA MASALA chicken or tofu-cauliflower

FIRE-ROASTED COD with romesco sauce

THAI COCONUT RED CURRY CHICKEN

ROASTED LEMON-HERB SALMON

CHICKEN DIJON

CHICKEN with meyer lemon sauce

EGGPLANT PARMESAN* OR CHICKEN PARMESAN

PENNE BOLOGNESE

LASAGNA (meat or vegetarian)*

*10-serving increments only

STARCH / Select one of the following:

STEAMED RICE

RICE PILAF seasoned rice with sauteed vegetables

ROASTED ROSEMARY POTATOES

GARLIC LINGUINE

VEGETARIAN SIDE-ENTREE / Select one of the following:

PENNE with marinara sauce **V**

BUTTERNUT SQUASH RAVIOLI with brown butter sauce

RATATOUILLE gluten-free **V**

PENNE PASTA CASSEROLE arugula, tomatoes, mushrooms & brie cheese

VEGAN **V** GLUTEN FREE **GF**

