



**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

RECEPTION PLATTERS

RECEPTION PLATTERS A LA CARTE

Unless stated otherwise all Reception Platters serve 30 guests

DOMESTIC & IMPORTED FRUIT & CHEESE PLATTER

Chef's choice of cheeses & fresh, seasonal fruit served with crackers & baguette slices

\$100.00 serves 15 \$235.00 serves 40

LOCAL ARTISAN CHEESE PLATTER

Chef's choice of artisan cheeses with fresh & dried fruit. honeycomb & spiced nuts served with water crackers, flat bread crisps & baguette slices

\$205.00 serves 25

BAKED BRIE EN CROUTE

Choose Plain, Sun-dried Tomato Pesto & Pine Nuts, Basil Pesto or Caramelized Onion & Mango Chutney. Served with baguette slices

\$95.00

FRESH SEASONAL VEGETABLE CRUDITÉ PLATTER WITH HUMMUS DIP

\$63.50 serves 15 \$120.00 serves 30

FRESH SEASONAL FRUIT PLATTER

\$42.00 serves 8 \$70.00 serves 15 \$125.00 serves 30

ROASTED SEASONAL VEGETABLE DISPLAY WITH GARLIC BASIL AIOLI

May include asparagus, red pepper, zucchini, eggplant, red onions & portabello mushroom

\$140.00

BRUSCHETTA PLATTER

House-made bruschetta with Marinated Fresh Mozzarella Relish, Fresh Tomato-Basil Relish & Olive Tapenade

\$140.00

ANTIPASTO ASSORTI

Marinated seasonal vegetables, sliced Italian meats, provolone, marinated artichokes, imported green & black olives, dolmas & pepperoncini served with sliced rustic breads

\$205.00

GREEK PLATTER

Hummus, babha ghanoush, feta cheese, olives & fresh seasonal vegetables served with crisp pita triangles Can me made Vegan

\$140.00

CAPRESE PLATTER

Sliced heirloom (seasonal) tomatoes & fresh mozzarella with fresh basil, extra-virgin olive oil & balsamic vinegar

\$160.00

HEIRLOOM TOMATO PLATTER (SEASONAL)

Sliced heirloom tomatoes with fresh basil, extra-virgin olive oil & balsamic vinegar 

\$120.00 serves 24



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RECEPTION PLATTERS | CONTINUED | P2

POACHED PRAWNS

Chilled jumbo prawns served with cocktail sauce & lemon
\$60.00 per pound (2-pound increments only)

MEXICAN PRAWNS

Marinated & poached jumbo prawns served with fresh guacamole & salsa and house-made tri-color tortilla chips
\$200.00 serves 20 (2-pounds)

SUSHI PLATTER

Maguro (tuna), Ebi (shrimp), Unagi (grilled eel), Kappa Maki (cucumber), Avocado Roll & California Roll served with Wasabi, Ginger & Soy Sauce
\$240.00 (72 pieces)

SMOKED SALMON PLATTER

Lox-style smoked salmon served with capers, red onion, whipped cream cheese, lemon & dark rye cocktail bread
\$200.00

ARTICHOKE DIP

Traditional recipe served hot with toasted foccacia bread
\$90.00
Also available with Crab / \$140.00

TEA SANDWICH PLATTER

An assortment of Tarragon Chicken Salad, Egg Salad, Cucumber & Dill, Smoked Salmon and Gorgonzola & Walnut
\$180.00 serves 30 (3 per person)

TRADITIONAL MEATBALLS

BBQ, Asian, Italian or Swedish
\$30.00 per pound (5-pound increments only)

CHICKEN DRUMETTES

Korean, Chipotle BBQ or Cajun
\$30.00 per pound (5-pound increments only)

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VEGAN  GLUTEN FREE 

