



**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

SANDWICHES, WRAPS & SALADS

All of our sandwiches feature locally sourced breads and produce (organic when possible), hormone & antibiotic free cage-free chicken breast and all of our sliced meats are natural with no preservatives, artificial ingredients, binders or fillers and are gluten-free. **All Signature Sandwiches listed below can be made using a gluten-free wrap for an added \$2.00 per sandwich. Please contact your Event Planner for more information.**

MOFFITT SIGNATURE SANDWICHES & WRAPS

maximum of five types of sandwiches, five each minimum order per selection

SELF-SERVICE PLATTERS / \$17.50 each – Our Signature Sandwiches served with your choice of individual bags of snack chips, pasta salad du jour, fresh seasonal fruit salad or mixed green salad with balsamic vinaigrette. Sandwiches are cut in half.

BOXED LUNCHES / \$24.00 each – Your choice of Signature Sandwich, whole fresh seasonal fruit, pasta salad du jour, a freshly baked cookie and a cold beverage (spring & sparkling water, sugar-free sodas)

“SHORT-NOTICE SANDWICH PLATTER” / \$17.50 each – For those last minute requests let our chef choose! An assortment of our most popular Signature Sandwiches & Wraps served with your choice of individual bags of snack chips, pasta salad du jour, fresh seasonal fruit salad or mixed green salad with balsamic vinaigrette. Sandwiches are cut in half.

TURKEY SANDWICHES & WRAPS

CALIFORNIA TURKEY CLUB Roast turkey, crisp bacon, avocado, tomato, dijon mustard spread, shredded lettuce and tomato on dutch crunch

TUSCAN TURKEY Roast turkey breast, provolone cheese, roasted red bell pepper, herb aioli, and shredded lettuce on focaccia

CHIPOTLE TURKEY WRAP Roasted turkey, pepper-jack cheese, chipotle spread, shredded lettuce and tomato in a chili-tomato tortilla shell

CHICKEN SANDWICHES & WRAPS

ITALIAN CHICKEN Marinated roasted chicken breast, provolone cheese, pesto, tomato, olive relish and mixed greens on focaccia

SANTA FE CHICKEN Roasted chicken breast, pepper-jack cheese and chipotle spread with shredded lettuce and tomato on dutch crunch

THAI CHICKEN WRAP Roasted chicken breast, shredded red & green cabbage and carrots, red peppers and peanut sauce in a spinach tortilla shell

GREEK CHICKEN WRAP Roasted chicken breast, feta cheese, hummus spread, diced tomatoes and julienned cucumber with shredded lettuce wrapped in a spinach tortilla

VEGETARIAN SANDWICHES & WRAPS

ROASTED VEGETABLE Roasted eggplant and zucchini with provolone, tomato and pesto mayo on dutch crunch. **Can be made VEGAN, with vegan mayo** 

THE SLT Crispy roasted shiitake mushrooms, fresh tomato slices, and shredded lettuce with mayonnaise on whole grain bread. **Can be made VEGAN, with vegan mayo** 

CAPRESE Marinated fresh mozzarella, fresh basil, tomato and mixed greens with a balsamic drizzle & herb aioli on focaccia

PORTOBELLO MUSHROOM Roasted portobello mushrooms, sun-dried tomatoes, goat cheese, baby spinach and roasted red peppers on dutch crunch

ROASTED VEGETABLE ARAM Roasted eggplant, zucchini and peppers mixed greens, feta and cream cheese in lavash flat bread

PROVENCE Roasted eggplant with goat cheese, roasted peppers, zucchini, & thyme on focaccia

VEGAN  **GLUTEN FREE** 



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SANDWICHES, WRAPS & SALADS | CONTINUED | P2

VEGAN SANDWICHES & WRAPS

CHICKPEA BY THE SEA Chickpeas, diced onions & celery, sweet relish and vegan mayo, lettuce & tomato on whole wheat bread

TOFU CLUB SANDWICH Sliced BBQ tofu with hummus, and sun-dried tomato spreads, tomato & cucumber slices, avocado & arugula on dutch crunch.

TANGIER WRAP Hummus, red onions, shredded carrot, cucumbers, shredded lettuce and lemon dressing in a tortilla shell

CURRY TOFU NUGGET WRAP Organic tofu nugget salad, vegan mayonnaise, red onion, shredded carrots, raisins, cucumbers in a spinach tortilla shell

SEAFOOD SANDWICHES & WRAPS

SMOKED SALMON ARAM Lox-style smoked salmon, red onions, capers, cucumbers, cream cheese and mixed greens wrapped in aram flat bread

TERIYAKI SALMON WRAP Broiled teriyaki salmon, roasted peppers & onions, mixed greens with teriyaki dressing in a spinach tortilla shell

ITALIAN TUNA HERB Tuna salad, olive relish, sun-dried tomatoes & mixed greens on focaccia

BACON & HAM SANDWICHES

LITTLE ITALY Smoked ham, salami & provolone cheese with garlic aioli, tomato, spicy roasted red peppers & shredded lettuce on dutch crunch

FRENCH PICNIC Smoked ham, brie cheese & green apple with arugula and dijonaise on a soft baguette

HAM AND SWISS Dijon Smoked ham, swiss cheese, whole-grain dijon mustard and shredded lettuce on marble rye

TRADITIONAL BLT Thick smokehouse bacon, fresh tomato slices, and shredded lettuce with mayonnaise on whole grain bread

MOFFITT DELI SANDWICHES

Five person minimum order - if your guest count is 10 or less, please select 3 types of sandwiches, 10 or more guests choose 4 types, 15 or more you may choose all options listed.

Turkey, Ham, Tuna Salad, Egg Salad or Vegetarian with lettuce on sliced whole grain bread, mayonnaise & mustard on the side. Vegan Sandwiches available, Gluten-Free available at an additional charge.

DELI SANDWICH PLATTER – Our Deli Sandwiches served with your choice pasta salad, fresh fruit salad or mixed green salad and a freshly baked cookie.

\$13.65 per person

\$16.25 per person with canned sugar-free sodas, sparkling water & bottled spring water

DELI SANDWICH TOTES – these individual bags are the perfect choice for guests on the go! The bags are packed with your choice of Deli Sandwich, a piece of whole fresh fruit, a bag of chips and freshly baked cookie.

\$16.25 per person

\$18.85 per person with sugar-free sodas, sparkling water & bottled spring water

CALIFORNIA FRESH DELI PLATTER - Roasted turkey breast, grilled chicken breasts, tuna salad, grilled tofu, fresh mozzarella & cheddar cheeses with a variety of sliced breads and rolls, lettuce, tomatoes, avocado, pickles & condiments

\$220.00 per platter (20 servings)

\$120.50 per half platter (10 servings)

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SANDWICHES, WRAPS & SALADS | CONTINUED | P3

SALADS

All of our salads feature locally sourced produce (organic when possible), hormone & antibiotic free cage-free chicken breast and all of our sliced meats are natural with no preservatives, artificial ingredients, binders or fillers and are gluten-free.

MOFFITT SIGNATURE SALADS - six each minimum order per selection.

Order our Signature Salads individually as a Boxed Lunch or order several served Buffet-Style for more variety. Both are accompanied by rolls and butter, a freshly baked treat and a cold beverage.

Our Signature Salads are also available a la carte as a side-dish to accompany another menu – 12 serving minimum order. (Side servings do not include rolls, butter, dessert or beverages.)

For an additional \$12 per person (20-person minimum), we offer our Signature Salads as a pre-plated meal with china, silverware, glassware, cloth napkin, dessert upgrade and coffee service.

CHICKEN SALADS / \$21.50 entrée

BUFFALO CHICKEN SALAD Spicy fried buffalo chicken breast on a bed of romaine lettuce with sliced celery, grape tomatoes & cucumber with blue cheese crumbles and ranch dressing

GREEK CHICKEN SALAD Chicken breast, cucumber, tomatoes, pepperoncini, greek olives, red onion & feta cheese on a bed of romaine with feta-olive vinaigrette Vegan option – marinated tofu, no feta cheese

THAI NOODLE & CHICKEN SALAD Chicken breast with wheat noodles, shredded cabbage and carrots in a light Thai dressing garnished with peanuts and toasted coconut Vegan option – marinated tofu

CHICKEN CAESAR SALAD Chicken breast on a bed of crisp romaine lettuce with Caesar dressing, parmesan cheese and house-made garlic-herb croutons

VEGETARIAN SALADS / \$20.50 entrée

GREEK SPINACH SALAD Cucumbers, tomatoes, red onions, kalamata olives, roasted red peppers and feta cheese on a bed of baby spinach with feta-olive vinaigrette

ANCIENT GRAINS SALAD A hearty blend of red rice, farro, grano, wheat & rye berries with dried cranberries, orange segments & toasted pecans with herbed citrus dressing, on a bed of baby spinach 

ROASTED VEGETABLE SALAD Roasted zucchini, eggplant, red & yellow peppers and portobello mushrooms with feta cheese and Kalamata olives served on a bed of Sonoma mixed greens

ROASTED BEET & GOAT CHEESE SALAD Baby spinach & field greens with roasted red beets, goat cheese & toasted walnuts with apple cider vinaigrette

CLASSIC CAESAR SALAD A traditional favorite of crisp romaine lettuce tossed with Caesar dressing, parmesan cheese and house-made garlic-herb croutons

SEAFOOD SALADS / \$26.00 entrée

ROASTED SALMON CAESAR SALAD Roasted salmon filet on a bed of crisp romaine lettuce with Caesar dressing, parmesan cheese and house-made garlic-herb croutons

SALMON SALAD NIÇOISE Petite red potatoes, fresh green beans, hard-boiled eggs, tomatoes, olives and artichoke hearts surround freshly poached salmon, accompanied by herb vinaigrette. A favorite light choice!

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SANDWICH & SALAD BUFFETS

All menus require a 15-person minimum order

SANDWICH & SALAD BUFFET / \$25.00 per person

All mini sandwiches served on brioche rolls

- Roasted turkey with dijon & cranberry
- Roast beef with horseradish cream & arugula
- Ham & Swiss with dijonaise and sliced tomatoes
- Italian tuna with kalamata olive aioli & spring mix
- Tangier Wrap 

Accompanied by

- Mixed greens with Balsamic dressing 
- Fresh seasonal fruit salad 
- Pasta salad du jour
- Fresh baked treats
- Assorted cold beverages

CREATE A SALAD BUFFET / \$28.00 per person

Any of one our Signature Salads served Buffet Style accompanied by:

- Mixed greens with Balsamic dressing 
- Fresh seasonal fruit salad 
- Pasta salad du jour
- Assorted rolls & butter
- Fresh baked treats
- Assorted cold beverages

Supplemental Charge for Seafood Entrée Salad **\$5.50** per person additionally

Add a second Signature Salad for **\$9.00** per person additionally

CALIFORNIA FRESH DELI BUFFET / \$28.00 per person

- Roasted sliced turkey breast, grilled chicken breasts, tuna salad, fresh mozzarella & cheddar cheeses, and grilled tofu 
- Chef's Selection of Sliced Breads & Rolls
- Condiment Platter including Lettuce, Tomatoes, Avocado, Pickles and Sandwich Spreads
- Mixed greens with Balsamic dressing 
- Fresh seasonal fruit salad 
- Pasta salad du jour
- Fresh baked treats
- Assorted cold beverages

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