



**MOFFITT
CATERING**



SPECIALTY BUFFETS

These buffets are available for both lunch & dinner service, include assorted cold beverages as well as our high-quality compostable service-ware, linens & decor for the buffet. Two hours of meal service is included in the menu price, additional hours will be \$45 per server, per hour.

Upgrade to our eco-friendly Bambooware® plates & mugs, glassware & stainless steel flatware for \$5.00 additionally, or full China Service for \$8.50 additionally.

All menus require a 20-person minimum order

ALOHA TABLE / \$32.00 per person

Hawaiian Broccoli Bliss broccoli florets, pineapple, shredded cheddar, slivered red onions in a sweet & tangy dressing **GF**

Ono Mac Salad – elbow macaroni, shredded carrots, minced onion & celery in a creamy dressing

Coconut Shrimp with pineapple salsa

Chicken Katsu with tonkatsu sauce

Teriyaki glazed roasted vegetables – red bell pepper, green beans, red cabbage & pineapple

Steamed Jasmine Rice

Coconut & Fresh Fruit Tartlets

GREEK ISLE / \$30.50 per person

Mixed Greens Salad with tomato, feta, red onion, cucumber & greek vinaigrette (can be made vegan)

Mint & Cumin Roasted Chicken Breast

Chickpea Falafel **V**

Herbed Roasted Vegetables **V GF**

Potatoes with Lemon & Herbs **V GF**

Pita Bread & Hummus **V**

Tzatziki Sauce **GF**

Baklava **V**

EAST INDIAN DELIGHTS / \$30.50 per person

Mixed Green Salad with yogurt-mint dressing **GF**

Vegetable Samosas **V**

Chicken Tikka Masala

Pea & Mushroom Curry

Potatoes & Cauliflower **V GF**

Basmati Rice

Naan Bread

Indian Rice Pudding **V**

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



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UCSF

SPECIALTY BUFFETS | CONTINUED | P2

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FRENCH CONNECTION / \$36.50 per person

Mixed Green Salad with seasonal citrus, spiced pecans & white wine vinaigrette **V GF**

Chicken with meyer lemon sauce **GF**

Salmon Beurre Blanc

Rice Pilaf **V**

Ratatouille **V GF**

Sliced French Baguette & Butter

Fresh Apple Tart with crème anglaise

Add French Onion Soup to the menu for \$5.50 additionally

FARM TO FORK VEGETARIAN BUFFET / \$34.50 per person

Caprese Platter (Heirloom tomatoes when in season) **GF**

Beyond Meat® Burger Sliders served hot on brioche buns with whole-grain mustard, caramelized onions & horseradish cream

Tarragon Egg Salad Sandwiches with california avocado, watercress, sliced tomatoes, on marble rye

Roasted Vegetable Sandwich with mediterranean-spiced eggplant, sweet peppers, hummus, feta & fresh sprouts on focaccia

Curry Tofu Nugget Wrap with organic tofu nugget salad, vegan mayonnaise, red onion, shredded carrots, raisins and cucumbers in a vegan spinach quinoa tortilla wrap **V**

Fresh Seasonal Mixed Greens with tomatoes, cucumbers and radishes with red wine & shallot vinaigrette **V GF**

Fresh Seasonal Fruit Crisp **V**

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All prices and products are subject to change without notice

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

