



MOFFITT HOT LUNCHES

Each menu includes your choice of a starter salad and is 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 \$95.00 per staff member additionally; additional hours will be billed at \$47.50 per hour.
- **Service at Other Campuses or Sites:** \$225 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.

\$27.50 per person (15-PERSON MINIMUM UNLESS OTHERWISE NOTED)

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 

CAESAR SALAD with garlic-herb croutons

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

ENTREE

Select one of the following:

FIRE-ROASTED COD with romesco sauce, served with couscous-quinoa pilaf

CHICKEN DIJON served with roasted rosemary potatoes

LASAGNA (Meat or Vegetarian) with garlic bread - **10-SERVING INCREMENTS ONLY**

EGGPLANT PARMESAN with garlic bread - **10-SERVING INCREMENTS ONLY**


ROASTED LEMON-HERB SALMON with rice pilaf

PENNE BOLOGNESE with traditional, hearty meat sauce

VEGETARIAN SIDE-ENTREE

Select one of the following:

PENNE WITH MARINARA SAUCE – traditional, hearty tomato sauce

RATATOUILLE – Gluten-free 

PENNE PASTA CASSEROLE - arugula, tomatoes, mushrooms & brie cheese



VEGAN 