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MOFFITT HOT LUNCHES

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.

\$28.75 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 igvee

CAESAR SALAD with garlic-herb croutons

SPINACH SALAD with fresh tomatoes, shaved red onion, hard-boiled egg, sourdough croutons ϑ 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 vinagrette

ENTREE

Select one of the following:

TIKKA MASALA Chicken or Tofu-Cauliflower

THAI COCONUT RED CURRY CHICKEN

EGGPLANT PARMESAN*

PENNE BOLOGNESE

LASAGNA (Meat or Vegetarian)*
*10-serving increments only

STARCH Select one of the following:

STEAMED RICE ROASTED ROSEMARY POTATOES

RICE PILAF seasoned rice with sauteed vegetables
GARLIC LINGUINE

VEGETARIAN SIDE-ENTREE Select one of the following:

PENNE with Marinara Sauce

RATATOUILLE - Gluten-free

BUTTERNUT SQUASH RAVIOLI with Brown Butter Sauce PENNE PASTA CASSEROLE - arugula, tomatoes, mushrooms & brie cheese

FIRE-ROASTED COD with romesco sauce ROASTED LEMON-HERB SALMON CHICKEN PARMESAN CHICKEN DIJON CHICKEN WITH MEYER LEMON SAUCE

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