MOFFITT PREMIUM BUFFETS

PREMIUM BUFFETS - these buffets are available for both lunch & dinner service.

Our Premium Buffets include Peet’s Regular & Decaffeinated Coffee, Iced & Hot Tea service as well as our eco-friendly Bambooware© plates & mugs, glassware & stainless steel flatware, linens & decor for the buffet.

UPGRADE TO CHINA SERVICE IS AVAILABLE FOR $4.00 per person, ADDITIONALLY.

Two hours of meal service is included in the menu price, ADDITIONAL HOURS WILL BE $42 PER HOUR.
ALL MENUS REQUIRE A 30-PERSON MINIMUM ORDER

BARBARY COAST
$35.00 per person
Roasted Vegetable Platter - asparagus, eggplant, zucchini, red & yellow peppers, fresh garlic & basil
Antipasto Display - marinated bocconcini, basil & cherry tomato salad, prosciutto & melon, mixed marinated olives, herbed goat cheese with dates, marinated mushroom salad & grissini
Arugula & Fennel with Roasted Red Peppers, Radicchio & Asiago Cheese with Lemon-Caper Vinaigrette
Shrimp & Farfalle Pasta Salad - roasted garlic shrimp, portobello mushrooms, caramelized onions, lemon zest, spinach, capers & parmesan cheese
Mini Foccacia Sandwich Platter
  • Florentine - roasted rosemary beef with caramelized onion
  • Herb Chicken - herb marinated chicken with mixed greens & sun-dried tomato aioli
  • Caprese - fresh mozzarella, roma tomato, basil & balsamic
Seasonal Fresh Fruit Display
Tiramisu Triangles

MEDITERRANEAN BUFFET
$37.50 per person
Antipasto Display - marinated bocconcini, basil & cherry tomato salad, prosciutto & melon, mixed marinated olives, herbed goat cheese with dates, marinated mushroom salad & grissini
Caesar Salad with house-made croutons
Hunter’s-Style Chicken Cacciatore
Farfalle Pasta with peas & prosciutto
Penne Pasta with your choice of
  • Roasted Vegetable Sauce
  • Hearty Marinara Sauce
  • Chunky Bolognese
Roasted Vegetable Platter - asparagus, eggplant, zucchini, red & yellow peppers, fresh garlic & basil
Garlic Bread & Grissini
Baklava & Tiramisu

PACIFIC RIM BUFFET
$35.25 per person
Fresh Vegetable Spring Rolls with peanut & plum sauces
Coconut Shrimp with spicy orange marmalade
Asian Noodle Salad
Spicy Beef with Shiitake Mushrooms
Cashew Chicken
Long Bean & Tofu Stir-fry with Black Bean Sauce
Steamed Jasmine Rice
Fresh Seasonal Fruit Salad
Fortune Cookies, Petite Lemon & Coconut Tarts

All prices and products are subject to change without notice.
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GOLDEN GATE BUFFET
$47.50 per person
Mixed Green Salad with Balsamic Vinaigrette
Roasted Chicken Breast with Mediterranean Relish
Roasted Salmon Filet with Artichoke Hearts, Lemon, Garlic & Capers
Eggplant Involtini
Your choice of two of the following side dishes:
• Roasted Seasonal Vegetable platter
• Angel Hair Pasta with spicy tomato pesto
• Saffron Orzo with asparagus, yellow squash, cherry tomatoes, roasted peppers, onions & thyme
• Roasted Garlic Potatoes with Crispy Leeks
• Green Beans with Preserved Lemon
Rolls & Butter
Petite Fruit & Lemon Tarts

SOUTHWEST BUFFET
$38.00 per person
Roasted Vegetable Enchiladas Verde - with jack & cheddar cheeses in a green tomatillo sauce
Black Bean & Corn Quesadillas
Chicken Mole
Your choice of the following additional entree:
• Pork Chile Verde or Colorado
• Beef Chile Verde or Colorado
Jicama, Citrus & Cilantro Salad
Black Beans & Spanish Rice
Soft Flour Tortillas, Salsa & Guacamole
Assorted Seasonal Fruit with Cinnamon Cream
Arroz con Leche
Key Lime Bars & Fudge Brownies
Agua Fresca (Fresh Fruit Beverage)

UCSF DINNER BUFFET
$48.00 per person
Mixed Greens with Balsamic Vinaigrette
Penne Pasta with arugula, diced tomatoes, mushrooms & brie
Peppercorn & Rosemary Tenderloin with horseradish cream sauce
Herb-marinated Boneless Chicken Breast with artichoke hearts, tomatoes, kalamata olives, & preserved lemon
Roasted Rosemary & Garlic Potatoes
Roasted Vegetable Display - asparagus, eggplant, zucchini, red & yellow peppers, fresh garlic & basil
Assorted Rolls & Butter
Assorted Seasonal Miniature Desserts

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