



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 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 \$47.50 PER HOUR, PER SERVER**

ALL MENUS REQUIRE A 30-PERSON MINIMUM ORDER

BARBARY COAST

\$40.00 per person

Roasted Vegetable Platter - asparagus, eggplant, zucchini, red & yellow peppers, fresh garlic & basil

Antipasto Display - marinated bocconcini, basil and 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 Focaccia Sandwich Platter

- 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

PACIFIC RIM BUFFET

\$40.00 per person

Fresh Vegetable Spring Rolls with peanut & plum sauces

Coconut Shrimp with spicy orange marmalade

Asian Noodle Salad

Spicy Beef with Shitake Mushrooms

Cashew Chicken

Long Bean & Tofu Stir-fry

Steamed Jasmine Rice

Fresh Seasonal Fruit Salad

Fortune Cookies, Petite Lemon & Coconut Tarts

GOLDEN GATE BUFFET

\$55.00 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





MOFFITT CATERING



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All prices and products are subject to change without notice

MOFFITT PREMIUM BUFFETS | P2

UCSF DINNER BUFFET

\$55.00 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

