MOFFITT SPECIALTY BUFFETS

SPECIALTY BUFFETS - these buffets are available for both lunch & dinner service. Our Specialty Buffets include linens & decor for the buffet assorted cold beverages. Two hours of meal service is included in the menu price. ADDITIONAL HOURS WILL BE $42 PER HOUR.

Our high-quality compostable service-ware is included in the menu price. UPGRADE TO OUR ECO-FRIENDLY BAMBOOWARE® PLATES & MUGS, GLASSWARE & STAINLESS STEEL FLATWARE FOR $4.00 ADDITIONALLY, OR FULL CHINA SERVICE FOR $6.00 ADDITIONALLY.

ALL MENUS REQUIRE A 20-PERSON MINIMUM ORDER

GREEK ISLE
$28.00 per person
Mixed Greens Salad with Tomato, Feta, Red Onion, Cucumber & Greek Vinaigrette
Mint & Cumin Roasted Chicken Breast
Chickpea Falafel
Herbed Roasted Vegetables
Potatoes with Lemon & Herbs
Pita Bread & Hummus
Tzatziki Sauce
Baklava

EAST INDIAN DELIGHTS
$28.00 per person
Mixed Green Salad with Yogurt-Mint Dressing
Vegetable Samosas
Chicken Korma
Pea & Mushroom Curry
Potatoes & Cauliflower
Basmati Rice
Naan Bread
Indian Rice Pudding

CINCO DE MAYO FIESTA
$28.00 per person
Mexican Chopped Salad with Honey-Lime Dressing
Fresh Seasonal Fruit Salad
Southwest Caesar Salad
Pumpkin Seed Chicken Mole
Cheese Enchiladas
Black Beans & Rice
Assorted Tri-colored Chips with Salsa & Guacamole and Sour Cream
Cinnamon-Sugar Buñuelos (sweet flour tortilla crisps) & Triple Fudge Brownies
Seasonal Agua Fresca

FRENCH CONNECTION
$33.00 per person
Mixed Green Salad with Seasonal Citrus, Spiced Pecans & White Wine Vinaigrette
Chicken with Meyer Lemon Sauce
Salmon Beurre Blanc
Lentil Penne with Ratatouille - VEGAN/GLUTEN-FREE entree
Rice Pilaf
Ratatouille
Sliced French Baguette & Butter
Fresh Apple Tart with Crème Anglaise

ADD FRENCH ONION SOUP TO THE MENU FOR $5.50 ADDITIONALLY
MOFFITT SPECIALTY BUFFETS

MOLOKAI - THINK HAWAIIAN
$29.00 per person
Island Green Salad of Asian Spicy Greens, Cucumber, Red Peppers, with a Ginger-soy Dressing
Seared Cod in a Coconut Milk, Red Curry Broth
Soy-Pineapple Glazed Airline Chicken Breast
Mixed Vegetable Fried-Rice
Ginger-garlic Bok Choy
Individual Coconut Tartlets with fresh Whipped Cream

THANKSGIVING YEAR 'ROUND
$28.00 per person
Mixed Green Salad with Dried Cranberries, Spiced Pears & Balsamic Vinaigrette
Carved Slow-roasted Turkey Breast
Traditional Dressing
Mashed Potatoes & Turkey Gravy
Candied Yams
Green Bean Casserole
Fresh Cranberry-Orange Relish
Apple & Pumpkin Pies with Fresh Whipped Cream

FARM TO FORK, VEGETARIAN BUFFET
$30.00 per person
Chilled Tomato Gazpacho (Heirloom tomatoes when in season)
Beyond Meat® Burger sliders, served hot on brioche buns with whole-grain mustard, carmelized onions & horseradish cream
Tarragon Egg Salad Sandwiches with California Avocado, Watercress, sliced Tomatoes, on Marble Rye
Roasted Ratatouille Vegetable Wrap
Roasted Vegetable Sandwich, with Mediterranean-spiced Eggplant, Sweet Peppers, Hummus, Feta & fresh Sprouts on Focaccia
Curry Tofu Nugget Wrap, organic Tofu Nugget Salad, Vegan Mayonnaise, Red Onion, Shredded Carrots, Raisins, Cucumbers in a Vegan Spinach Quinoa Tortilla wrap.
Fresh Seasonal Mixed Greens with Tomatoes, Cucumbers, Radishes with Red Wine & Shallot Vinaigrette
Freekeh Salad with Fennel, Cherry Tomatoes & Chilies
Fresh Seasonal Fruit Crisp with Whipped Cream

All prices and products are subject to change without notice.

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