



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 \$40 PER HOUR.**

ALL MENUS REQUIRE A 30-PERSON MINIMUM ORDER

BARBARY COAST

\$38.50 per person

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

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

- 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

\$34.00 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 ^V
- Hearty Marinara Sauce ^V
- Chunky Bolognese

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

Garlic Bread & Grissini

Baklava & Tiramisu

PACIFIC RIM BUFFET

\$32.00 per person

Fresh Vegetable Spring Rolls with peanut & plum sauces ^V

Coconut Shrimp with spicy orange marmalade

Asian Noodle Salad ^V

Spicy Beef with Shitake Mushrooms

Cashew Chicken

Long Bean & Tofu Stir-fry with Black Bean Sauce ^V

Steamed Jasmine Rice

Fresh Seasonal Fruit Salad

Fortune Cookies, Petite Lemon & Coconut Tarts

VEGAN ^V





MOFFITT PREMIUM BUFFETS | P2

GOLDEN GATE BUFFET

\$ 43.00 per person

Mixed Green Salad with Balsamic Vinaigrette ^V
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 ^V
- Angel Hair Pasta with spicy tomato pesto
- Saffron Orzo with asparagus, yellow squash, cherry tomatoes, roasted peppers, onions & thyme ^V
- Roasted Garlic Potatoes with Crispy Leeks ^V
- Green Beans with Preserved Lemon ^V

Rolls & Butter
Petite Fruit & Lemon Tarts

SOUTHWEST BUFFET

\$34.00 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:

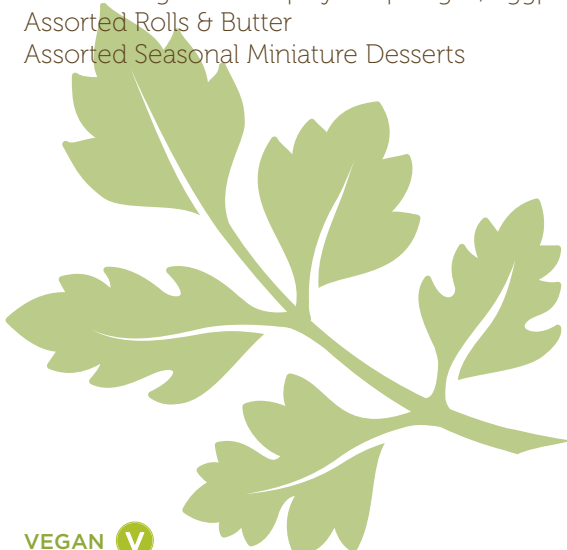
- Pork Chile Verde or Colorado
- Beef Chile Verde or Colorado

Jicama, Citrus & Cilantro Salad ^V
Black Beans & Spanish Rice ^V
Soft Flour Tortillas, Salsa & Guacamole ^V
Assorted Seasonal Fruit with Cinnamon Cream
Arroz con Leche
Key Lime Bars & Fudge Brownies
Agua Fresca (Fresh Fruit Beverage)

UCSF DINNER BUFFET

\$40.50 per person

Mixed Greens with Balsamic Vinaigrette ^V
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 ^V
Roasted Vegetable Display - asparagus, eggplant, zucchini, red & yellow peppers, fresh garlic & basil ^V
Assorted Rolls & Butter
Assorted Seasonal Miniature Desserts



VEGAN ^V