

# UC Merced Catering Menu

## Policies/Description of Services

*Price per person unless otherwise specified.*

## Special Events:

### Buffet Service:

Breakfast: Create Your Own Breakfast Bowl..... \$11.25

- Classic Scrambled Eggs\*
- Your choice of Breakfast Sausage\* or Tofu Scramble\*
- Quinoa Kale Pilaf
- Fresh Country Potatoes w/ Peppers and Onions\*
- Salsa Bar
- Bulk Orange Juice
- Fresh Brewed Coffee

Classic Continental ..... \$9.95

- Assorted Fresh Baked Breakfast Pastries
- Fresh Brewed Coffee
- Bulk Orange Juice

Bobcat's Breakfast Buffet..... \$14.95

- Classic Scrambled Eggs
- Choice of Bacon, Sausage, Vegan Tofu Scrambled, or Vegan Cauliflower Chorizo
- Fresh Country Potatoes w/ Peppers and Onions
- Assorted Fresh Baked Pastries
- Freshly Brewed Coffee
- Bulk Orange Juice

Breakfast Taco Bar..... \$9.95

- 2 Tacos per Person
- Chorizo and Eggs
- Vegan Tofu Ranchero
- Vegan Cauliflower Chorizo
- Refried Beans
- Fresh Country Potatoes

French Toast Breakfast Buffet ..... \$15.95

- Classic Scrambled Eggs
- Choice of Bacon, Sausage, Turkey Sausage, Vegan Tofu Scrambled, or Vegan Cauliflower Chorizo
- Fresh Country Potatoes w/ Peppers and Onions
- Cinnamon Scented French Toast
- Fresh Brewed Coffee
- Bulk Orange Juice

Create Your Own Breakfast Bowl ..... \$11.25

- Classic Scrambled Eggs
- Your choice of Breakfast Bacon, Sausage, Vegan Tofu Scramble, or Vegan Cauliflower Chorizo
- Quinoa Kale Pilaf
- Fresh Country Potatoes w/ Peppers and Onions
- Salsa Bar
- Bulk Orange Juice
- Fresh Brewed Coffee

Hot Cereal Bar ..... \$6.95

- Choice of Cereal
- Served with Raisins, Butter, Brown Sugar, Honey, Strawberries and Blueberries (seasonal)

Yogurt Bar ..... \$7.95

- Greek Yogurt served with Granola, Berries (seasonal), fresh fruit salad (seasonal), and honey.

From the Bakery.....Price Varies (min qty is 12)

- Choose from a variety of pastries: fresh baked scones, muffins, Danish, turnovers, croissants, and bagels.
- Priced per each. A minimum of 12 required for guaranteed delivery.

Fruits and Kabobs .....Price Varies (min qty is 12)

- Fresh fruit salad, whole fruit, and kabobs
- A minimum of 12 required for guaranteed delivery

Frittata.....\$5.25

- Ham, bacon, sausage, or veggie

Breakfast Additions Price Varies (min qty is 12)

- Bacon, sausage, turkey sausage, and more
- A minimum of 12 are required for guaranteed delivery.

Deli: Deli Sandwiches .....\$9.95

- Choose from a variety of freshly made deli sandwiches.
- Smoked turkey and smoked cheddar cheese with baby greens, tomato, and mayonnaise on sliced bread
- Smoked ham and smoked turkey with cheddar cheese, bacon, sliced tomato, baby greens, and mayonnaise on sliced bread
- Smoked ham and Swiss cheese with Dijon mustard on croissant
- Roast beef and pepper jack cheese with red onion, baby greens, and horseradish mayonnaise on sliced bread
- Tuna salad with baby greens and sliced cucumbers on multi grain bread
- Grilled portobello mushroom, brie cheese, sundried tomato pesto, and baby greens on sliced bread
- Gluten free bread available (\$1.50 per person)

Deli Platter.....\$12.95

- Create your own sandwich with assorted deli choices and accompaniments:
- Salami, smoked turkey, smoked ham, roast beef, and tuna salad when more than 20 units ordered.
- Provolone, cheddar, Swiss, and pepper jack cheeses.
- Lettuce, sliced tomato, pickle chips, and pepperoncini
- Yellow mustard and mayonnaise
- Assorted bread
- Vegetarian/vegan options available upon request
- 3oz meat / 1oz cheese per person

Sandwich Buffet .....\$15.95 (min qty is 12)

- One sandwich
  - Smoked turkey and smoked cheddar cheese with baby greens, tomato, and mayonnaise on sliced bread

- Smoked ham and smoked turkey with cheddar cheese, bacon, sliced tomato, baby greens, and mayonnaise on sliced bread
- Smoked ham and Swiss cheese with Dijon mustard on croissant
- Roast beef and pepper jack cheese with red onion, baby greens, and horseradish mayonnaise on sliced bread
- Tuna salad with baby greens and sliced cucumbers on multi grain bread
- Grilled portobello mushroom, brie cheese, sundried tomato pesto, and baby greens on sliced bread
- Choice of 2 sides
  - Green salad with cucumbers and tomatoes and ranch dressing
  - Pasta salad w/ penne pasta, red bell peppers, red onions, yellow bell peppers, cherry tomatoes w/ Italian dressing
  - Potato salad: tender potatoes w/creamy dressing
  - Macaroni salad: elbow macaroni, sweet pickles, roasted red peppers, celery, red onion, and hardboiled egg.
- Bottled water or canned soda

Side Salads and Soups..... \$5.25

- Choose from a variety of freshly made salads and soups.
- Green salad: spring mixed lettuce (1oz) tossed with cherry tomatoes and cucumbers with ranch dressing.
- Caesar salad: crisp romaine lettuce (1.5oz) with croutons and creamy Caesar dressing
- Rustic potato salad (4oz): Tender potato with creamy dressing
- Macaroni salad: elbow macaroni, sweet pickles, roasted red peppers, celery, red onion, and hardboiled egg.
- Chipotle chicken tortilla soup
- Hearty chicken noodle soup
- Broccoli cheddar soup with parmesan
- Cream of triple mushroom and leek soup
- Vegan fiery three bean chili
- Vegan minestrone with cannellini beans and kale

Entrée Salads: Minimum of 12 guests. Served with dinner rolls and butter.

Asian Chicken Salad..... \$16.50

- Citrus glazed grilled chicken with baby greens, baby corn, mandarin oranges, sweet roasted red peppers, and sesame dressing

Nicoise Chicken Salad.....	\$16.50
<ul style="list-style-type: none"> <li>• Honey thyme grilled chicken with baby greens, red potatoes, hardboiled eggs, tomatoes, and ranch dressing</li> </ul>	
Rosemary Char-Broiled Steak Salad.....	\$17.25
<ul style="list-style-type: none"> <li>• Rosemary char-broiled tenderloin steak with arugula, shaved parmesan cheese, roasted pepper, tomato, and balsamic drizzle</li> </ul>	
New Mexico Chili Spiced Chicken Salad.....	\$16.50
<ul style="list-style-type: none"> <li>• New Mexico chili spiced chicken with charred corn, roasted tomatoes, candied jalapenos, radish, and avocado lime dressing</li> </ul>	
Pan Roasted Cauliflower Steak Salad.....	\$16.50
<ul style="list-style-type: none"> <li>• Pan roasted cauliflower with greens, roasted tomatoes, cucumbers, and citrus dill vinaigrette.</li> </ul>	
Southwestern Steak Salad .....	\$17.25
<ul style="list-style-type: none"> <li>• Fajita spiced grilled tenderloin steak with greens, roasted red peppers, grilled corn, tomatoes, and creamy chipotle ranch dressing.</li> </ul>	
Chicken Caesar Salad .....	\$16.50
<ul style="list-style-type: none"> <li>• Honey mustard grilled chicken with crisp romaine tossed with herbed crouton, parmesan cheese, and creamy Caesar dressing.</li> </ul>	
California Chicken Cobb Salad .....	\$16.50
<ul style="list-style-type: none"> <li>• Traditional cobb salad with balsamic glazed grilled chicken, hard boiled eggs, crisp bacon, tomatoes, blue cheese, and avocado on top of romaine and ranch dressing</li> </ul>	
Chipotle Glazed Tenderloin Steak Salad.....	\$17.25
<ul style="list-style-type: none"> <li>• Chipotle glazed tenderloin steak with citrus, radish, shaved carrots, roasted beets, and tomato vinaigrette.</li> </ul>	
Lemon Tarragon Grilled Chicken Salad.....	\$16.50
<ul style="list-style-type: none"> <li>• Lemon tarragon grilled chicken with pear tomatoes, artichoke hearts, roasted peppers, olives, and Dijon vinaigrette</li> </ul>	
Miso Crunch Salad.....	\$16.50

- Baked Miso Tofu with shredded green and purple cabbage, shredded carrots, sliced red bell peppers, fresh cilantro, sliced green onions, mint, edamame, roasted cashews, and sesame dressing.

Southwest Steak Caesar Salad.....\$17.25

- Chipotle tenderloin steak with crisp romaine lettuce tossed with herb croutons, cotija cheese, Tajin, and cilantro lime Caesar dressing.

Custom Buffets: Choose one entrée, one salad, two accompaniments, and includes dinner rolls and butter. Entrée selections are limited to a maximum of two (2) choices, and additional charges will apply.

Buffet Salad Choice:

- Green Salad: Spring mix with tomatoes, cucumbers, ranch dressing
- Baby kale salad with orange, radish, and red pepper with white balsamic vinaigrette
- Farro salad with cherry tomatoes, cucumber, bell pepper, and lemon oregano dressing
- Roasted corn and orzo salad with cilantro salsa Verde
- Bowtie pasta salad with tomato, basil, grilled vegetables and balsamic glaze

Buffet Accompaniments:

- Pesto Penne with peas and sun-dried tomatoes
- Roasted red potatoes with rosemary and garlic.
- Green beans with toasted almonds
- Sour cream and scallion mashed potatoes
- Jasmin rice
- Quinoa pilaf
- Steamed asparagus (seasonal)
- Charred broccolini with lemon zest and parsley
- Balsamic roasted brussels sprouts and parmesan
- Brown sugar glazed roasted carrots.
- Rosemary garlic smashed grilled Yukon gold potatoes.

Poultry Entrée Buffet

Price Varies (min qty is 12)

- Roasted airline chicken breast with citrus herb jus ..... \$21.95
- Pan-roasted chicken breast with grapes, garlic, and rosemary.....\$21.95
- Grilled cilantro chili lime chicken breast.....\$21.95
- Lemon sumac chicken w/ tzatziki..... \$21.95

- Chicken piccata: roasted chicken breast with lemon caper sauce \$21.95

Beef and Pork Entrée

Price Varies (min qty is 12)

- Charbroiled tri-tip with au jus.....\$24.95
- Flank streak with chimichurri sauce.....\$24.95
- Coffee chili rubbed tri-tip with roasted corn relish.....\$24.95
- Santa Maria tri-tip with pico de gallo .....\$24.95
- Honey garlic glazed roast pork.....\$22.95
- Cinder brined pork loin w/ roasted apples and shallots .....\$22.95

Pasta Entrée

- Penne with sausage, peppers, and onions.....\$19.95
- Penne alfredo with chicken and broccoli.....\$21.95
- Pasta primavera.....\$19.95
- Creamy pasta carbonara with bacon.....\$19.95
- Lemon pepper shrimp pasta toss with extra virgin olive oil and garlic \$24.95

Preset Buffets: Minimum quantity is 18

Pasta Bar..... \$14.95

- Penne pasta with alfredo sauce, marinara sauce, and meat sauce
- Seasonal vegetables
- Green salad tossed with cherry tomatoes and cucumbers with ranch dressing
- Dinner rolls with butter

Caliente..... \$17.95

- Your choice of two: Fajitas with peppers and onions
  - Chicken
  - Steak
  - Tofu
- Spanish Rice-vegan
- Refried beans-vegan
- Flour tortillas and corn tortillas
- Salsa, sour cream, and cheese
- Vegan option: Tofu or portobello mushrooms with peppers and onions-available upon request

Classic BBQ

\$14.95

- Choice of:
  - Hamburgers
  - Hot dogs
  - Garden burgers
- Sesame buns, hot dog buns, sliced tomato, lettuce, onion, sliced American cheese, and condiments.

Taste of Greece \$21.95

- Choice of:
  - Chicken souvlaki
  - Vegan tofu souvlaki
- Greek potato
- Garlic green beans
- Greek village salad with tomato, cucumber, feta cheese, romaine lettuce, and red wine vinaigrette

Build Your Own Korean Bowl Buffet \$11.95

- Korean bowl served with brown rice, trio of Korean salads (cucumber, shredded cabbage, and shredded carrot), choice of BBQ chicken or BBQ tofu, spicy rice wine vinaigrette, and chili garlic sauce

Build Your Own California Bowl Buffett \$11.95

- California bowl served with quinoa pilaf, choice of grilled herbed chicken or grilled herbed tofu, kale and seasonal vegetables, vinaigrette, and creamy herb dressing

Tri-Tip BBQ \$24.95

- Your choice of charbroiled tri-tip with chimichurri or tofu and vegetable skewers.
- Spicy tomato roasted potato
- Antipasto salad
- Seasonal vegetables
- Spring mix salad with vinaigrette
- Dinner rolls with butter

Herb Garden Buffet \$26.95

- Your choice of 2:
  - Lemon sage chicken
  - Fennel roasted pork loin with herb salsa verde
  - Pesto grilled portobello



- Parsley whipped potato
- Green beans with shallot and thyme
- Arugula with tomato, cucumber, and creamy basil dressing
- Dinner rolls with butter

Taco Bar \$11.95

- Flour and corn tortillas
- Your choice of 2:
  - Carne Asada
  - Chicken a la plancha
  - Chipotle vegetables
- Refried beans
- Salsa, sour, cream, shredded cheddar cheese, jalapenos, lettuce, and green onions

Receptions: All orders are per dozen

Chicken Hors d'oeuvres: An assortment of hot and cold chicken appetizers

- Chicken Satay \$19.95
  - Chicken skewers served with spicy peanut sauce
- Chicken Yakitori \$19.95
  - Chicken skewers with sesame seeds and served with yakitori dipping sauce
- Tandoori Chicken \$19.95
  - Skewered Indian spiced chicken served with yogurt cucumber sauce
- Spanish Chicken Kebab with Smoked Paprika and Garlic \$19.95
- Chicken Pot Sticker Served with Sweet Chili Sauce \$19.95
- Japanese Rice Cakes with Ginger Chicken, Sriracha Aioli and Scallions \$19.95

Seafood Hors d'oeuvres: An assortment of hot and cold seafood appetizers

- Shrimp Kebab with Pineapple and Basil Ginger Glaze \$21.95
- Sweet Chili Prawn with Dipping Sauce \$21.95
- Coconut Shrimp \$21.95
  - Coconut crusted shrimp with a pineapple dipping sauce
- Smoked Salmon \$21.95
  - Cucumber rounds topped with dill cream cheese
- California Sushi Rolls
- Japanese Rice Cake with Ginger Poached Shrimp Wasabi Mayo and Scallion \$21.95

Beef/Pork Hors d'oeuvres: An assortment of hot and cold beef/pork appetizers

- Rosemary Beef Skewer \$24.95
  - Rosemary skewered with dipping sauce
- Pepper Crusted Beef Canape with horseradish aioli \$24.95
- Mini stuffed potatoes with bacon, shallots, and crème fraiche \$18.95
- Pork pot stickers served with sweet chili sauce \$19.95
- Stuffed mushrooms-meat: sausage tomato pesto \$18.95
- Tenderloin lollipop with blue cheese \$24.95

Veggie Hors d'oeuvres: An assortment of veggie appetizers, wonton spoons and canapes

- Vegetarian-California Sushi Rolls \$18.95
- Chevre and Dried Tomato Tart \$18.95
  - Whipped goat cheese and sundried tomato tarts
- Caprese salad \$18.95
  - Skewers of bocconcini cheese with tomato and basil pesto dipping sauce
- Bleu Cheese Mousse Tartlet with Toasted Walnut \$18.95
  - Bleu cheese folded with savory egg white meringue topped with a Shasky farm walnut.
- Strawberry, brie, and balsamic bruschetta (per dozen) \$18.95
- Bruschetta with fresh mozzarella, tomato herb, and basil (per dozen) \$18.95
- Stuffed mushrooms-vegetarian \$18.95
  - Feta, spinach, and sun dries tomatoes \$18.95
- Vegetarian pot sticker served with sweet chili sauce \$18.95
- Chickpea paella croquettes (per dozen) \$18.95

Dips and Displays: Fresh prepared dips and displays. Cheese trays, fresh fruit, antipasto, and much more. Appropriate for station service.

- Small cheese tray \$42.95
  - Assorted domestic cheese with fresh fruit garnish and assorted crackers
- Medium cheese tray \$106.95
  - Assorted domestic cheese with fresh fruit garnish and assorted crackers
- Large cheese tray \$169.95
  - Assorted domestic cheese with fresh fruit garnish and assorted crackers
- Small fresh fruit platter \$32.95
  - Five seasonal fresh fruit (10 servings)
- Medium fresh fruit platter \$81.95

- Five seasonal fresh fruit (25 servings)
- Large fresh fruit platter \$129.95
  - Five seasonal fresh fruit (40 servings)
- Small Crudité \$32.95
  - Fresh crisp garden vegetables served with ranch dressing (10 servings)
- Medium Crudité \$81.95
  - Fresh crisp garden vegetables served with ranch dressing (25 servings)
- Large Crudité \$129.95
  - Fresh crisp garden vegetables served with ranch dressing (40 servings)
- Trio Hummus \$81.95
  - Roasted red pepper, chipotle, and regular chickpea puree served with crisp pita chips
- Artichoke Dip \$81.95
  - Creamy artichoke and spinach cheese dip served with toasted baguette rounds (25 servings)
- Antipasto Platter \$197.95
  - Marinated mushrooms and artichokes, olives, roasted peppers, cured salami, prosciutto, and toasted baguette rounds
- Roasted vegetable antipasto platter with assorted olives, marinated mushrooms, artichoke hearts, roasted baby vegetables, and crostini (40 servings) \$169.95
- Charcuterie Board Platter \$197.95
  - Prosciutto, salami, mortadella, black forest ham, Dijon mustard, and calamata olives served with crostini (40 servings)
- Shrimp cocktail \$91.95
  - 2 pounds served with cocktail sauce and lemons
- Seven-layer Dip \$81.95
  - Layers of refried beans, guacamole, red salsa, shredded cheddar, olives, sour cream, and green onions with tortilla chips
- Fresh Guacamole with House made salsa with fresh chips (25 servings) \$81.95
- Mediterranean Bruschetta Hummus Platter \$106.95
  - Roasted garlic hummus with extra virgin olive oil, classic hummus, tzatziki dip, carrot sticks, celery sticks, cucumber slices, and sliced bell pepper served with pita chips
- Greek Antipasto Platter \$123.95

- Goat cheese stuffed sweet cherry peppers, salami, capicola, dried sausage, marinated feta cheese, marinated olives, hummus served with pita chips and toasted sourdough rounds (25 servings)
- Summer Rolls \$106.25
  - Rice paper, cucumber, carrot, radish, green onions, cellophane noodles, butter lettuce, and fresh basil served with peanut sauce (25 servings)
- Summer Rolls \$123.95
  - Shrimp, rice paper, cucumber, carrot radish, green onions, cellophane noodles, butter lettuce, and fresh basil served with peanut sauce (25 servings)

Deserts: Minimum of 18 applies to all desserts. Minimum does not apply when ordered with any other entrée or meal item

Specialty desserts: Freshly prepared cupcakes, cheesecake, fruit martini's and more

- Seasonal fresh fruit bowl with berries \$6.25
- Seasonal peach and blueberry upside down cake \$6.25
- Summer berry tiramisu \$6.25
- Cheesecake with fresh berry compote \$6.25
- Chocolate dipped strawberries (seasonal – per dozen) \$34.95
- Cupcakes – chocolate (per dozen) \$24.95
- Cupcakes - vanilla (per dozen) \$24.95

Sweet Delights: Fresh assortment of small desserts, cookies, brownie squares, lemon bars and more

- Assorted Fresh Baked Cookies (per dozen) \$14.95
- Assorted vegan cookies (per dozen) \$16.95
- Brownie Squares (per dozen) \$14.95
- Lemon bars (per dozen) \$14.95
- Assorted decadent dessert squares (per dozen) \$18.95
- Churros (per dozen) \$18.95

Cakes: Freshly baked cakes

Ice Cream Bars: An assortment of ice cream bar favorites. Caramel cones, sandwiches, eclairs, ice cream tacos, and more. (min qty is 24)

- Ice cream fudge bar (48 per case) \$29.95
- Popsicle assorted twin pop (42 per case) \$26.95
- Ice cream sandwich – vanilla (48 per case) \$29.95
- Ice cream sandwich – chocolate (24 per case) \$29.95
- Ice cream cone – caramel (24 per case) \$36.95

- Ice cream cup – chocolate sugar free (48 per case) \$32.95
- Ice cream cup – strawberry sugar free (48 per case) \$34.95
- Ice cream cookie (24 per case) \$34.95
- Ice cream orange dream bar (24 per case) \$26.95

Ice Cream Sundae Bar: Min qty is 40 \$6.25

- Choice of one ice cream flavor
  - Chocolare
  - Vanilla
  - Strawberry
- Choice of two ice cream sauce options
  - Chocolate
  - Strawberry
  - Caramel
- Choice of three ice cream toppings
  - Crushed Oreo cookies
  - Heath bar pieces
  - Butterfinger pieces
  - Chocolate chips
  - Reese’s pieces
  - Rainbow sprinkles
  - Chopped almonds

Beverages: Coffee, tea, water, and more.

Regular coffee

- Coffee service regular – small (serves 6) \$19.95
- Coffee service regular – medium (serves 19) \$63.95
- Coffee service regular – large (serves 38) \$125.95

Decaf coffee

- Coffee service decaf- small (serves 6) \$19.95
- Coffee service decaf – medium (serves 19) \$63.95
- Coffee service decaf – large (serves 38) \$125.95

Hot Tea

- Hot tea service – small (serves 6) \$16.95
- Hot tea service – medium (serves 19) \$53.95
- Hot tea service – large (serves 38) \$106.95

Water

- Iced water – small (serves 12) \$15.95
- Iced water – medium (serves 38) \$50.95

	• Iced water – large (serves 64)	\$84.95
Spa Water		
	• Spa water – small (serves 12)	\$22.95
	• Spa water – medium (serves 38)	\$72.95
	• Spa water – large (serves 64)	\$121.95
Lemonade		
	• Lemonade – small (serves 12)	\$22.95
	• Lemonade – medium (serves 38)	\$72.95
	• Lemonade – large (serves 64)	\$121.95
Unsweetened Iced Tea		
	• Unsweetened iced tea – small (serves 12)	\$22.95
	• Unsweetened iced tea – medium (serves 38)	\$72.95
	• Unsweetened iced tea – large (serves 64)	\$121.95
Orange Juice		
	• Orange juice – small (serves 12)	\$22.95
	• Orange juice – medium (serves 38)	\$72.95
	• Orange juice – large (serves 64)	\$121.95
Hot Chocolate		
	• Hot chocolate – small (serves 6)	\$19.95
	• Hot chocolate – medium (serves 19)	\$63.95
	• Hot chocolate – large (serves 38)	\$125.95
Hot Apple Cider		
	• Hot apple cider – small (serves 6)	\$19.95
	• Hot apple cider – medium (serves 19)	\$63.95
	• Hot apple cider – large (serves 38)	\$125.95
Individual Beverages		
	• Bottled water (each)	\$1.85
	• Pepsi (each)	\$1.85
	• Diet Pepsi (each)	\$1.85
	• Starry (each)	\$1.85
	• Dr. Pepper (each)	\$1.85
	• Diet Dr. Pepper (each)	\$1.85
	• Unsweetened Iced Tea (each)	\$2.95
	• Sweet Iced Tea (each)	\$2.95

## Bar Service

Wine and Beer (excluding product cost)

\$6.99

- Bar service includes:
  - Bar tender(s)
  - Appropriate Glasses
  - Bar table with linen
  - Setup and breakdown of bar
- Permit is required for service.
- Bar service must match event guest count to comply with approved alcohol permit.
- Bar service shuts down 30 minutes before event end time