Plated Meals

UC San Diego
HOUSING • DINING • HOSPITALITY
Catering Services

First Course Salads

Please Select One Option. Price is per person.

Add Sadie Rose Artisan Breads & Rolls (V) for $1.50 per person. Served with Butter

Beet & Goat Cheese Salad $8.75 (V, GF)
Roasted Beets, Whipped Goat Cheese, and Microgreens. Served with Extra Virgin Olive Oil.

Bibb Lettuce & Berry Salad $9.00 (V)
Bibb Lettuce, Panko Crusted Goat Cheese Medallion, fresh mixed Berries, sliced Almonds and Balsamic Vinaigrette

Garden Vegetable Salad $9.50 (VG, GF)
Watermelon Radish, Heirloom Tomato, Bermuda Onion, Red Bell Pepper, Carrot, Romanesco, Purple & Yellow Cauliflower, Italian Parsley, Watercress and Mixed Greens, and tossed in White Balsamic Vinaigrette. Complimented with organic Spinach Citrus Vinaigrette.

Triton Green Salad $8.00 (VG, GF)
Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke hearts, Red Onion, Choice of Balsamic Vinaigrette, Ranch Dressing or Red Wine Vinaigrette

Apple Walnut Salad $8.50 (VG, GF)
Baby Arugula, Baby Spinach, Bibb Lettuce, Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes, Apple Cider Vinaigrette

Caesar Salad $8.75
Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House Made Croutons, Caesar Dressing

Spinach Salad $8.75 (VG, GF)
Organic Baby Spinach, Fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Toasted Almonds, Red Wine Vinaigrette

Baby Arugula Salad $9.00 (V, GF)
Mache, Spiced Pecans, Roasted Crimini Mushrooms, Grilled Fennel, Citrus Vinaigrette

Charred Romaine Salad $8.50 (VG, GF)
Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes, Edamame Vinaigrette

Garden Vegetable Salad

Carrot Risotto

Grilled Halibut with Stone Fruit Slaw

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Main Entrée

Please select one or two options. Price is per person

Beef

Hanger Steak with Peppercorn Cream Sauce $32.75 (GF)

Grilled Filet Mignon with Port Reduction $41.75 (GF)

Beef Short Rib with Mushroom Demi-Glace $34.75 (GF)

Grilled Tri-tip with House Chimichurri $30.50 (GF)

Grilled Flat Iron Steak with Garlic & Herb Marinade $33.50 (GF)

Poultry

Tuscan Stuffed Airline Chicken Breast stuffed with Spinach, Roasted Red Bell Pepper, Oven Roasted Tomatoes, and Provolone Cheese $34.25 (GF)

Honey Pomegranate Glazed Chicken with Pomegranate Seeds $32.50 (GF)

Pan Roasted Duck Breast with Cherry Port Reduction $34.75 (GF)

Chicken Marsala with Mushrooms $31.25 (GF)

Roasted Airline Chicken Breast with Citrus Beurre Blanc $32.00 (GF)

Pork

Pork Tenderloin with Spiced Pineapple Chutney $33.00 (GF)

Braised Pork Belly with Hoisin Plum Glaze and Jicama Apple Frisée Slaw $34.75

Bone-In Pork Chops with Jalapeño Apple Relish $38.50

From the Sea

Grilled Swordfish topped with Tomato Caper Sauce $39.50 (GF)

Herb Panko Crusted Salmon with Citrus Beurre Blanc $36.00 (GF)

Miso Glazed Sea Bass with Sweet Soy Sauce $39.50 (GF)

Red Snapper Veracruz with a Tomato, Chile, Olive, and Caper Sauce $39.50 (GF)

Grilled Halibut with Stone Fruit Slaw $41.25 (GF)

Pan Seared Halibut with Herb Pesto $41.25

Creole Shrimp in Cajun Spiced Butter Sauce $31.25 (GF)

From the Garden

Eggplant Involtini with Roasted Carrots and Sunburst Squash $26.00 (V, GF)

Mapo Tofu with Steamed Rice and Baby Bok Choy $28.50 (VG, GF)

Mushroom Asparagus Risotto with Tomato and Parmesan $26.50 (V, GF)

Carrot Risotto garnished with tri-color Carrot Ribbons $26.50 (VG, GF)

Vegetable Paella with Saffron infused Rice, Mushrooms, Bell Pepper, Peas, Asparagus, Carrots, and fresh Herbs $26.50 (VG, GF)

Herbed Chickpea Patty with Creamy Cucumber Lemon Sauce and Seasonal Vegetables $28.00 (VG, GF)

Sides

Please select one grain or potato and one vegetable. Price of Entrée includes sides.

Grains and Potatoes

Yukon Gold Mashed Potatoes (V, GF)

Butternut Squash Purée (V, GF)

Wild Rice Pilaf (VG)

Millet with Citrus Zest and Toasted Pine Nuts (VG, GF)

Creamy Polenta (V, GF)

Herb Grilled Polenta Cakes (V, GF)

Brown Butter Sage Potato Gnocchi (V)

Mashed Sweet Potatoes (V, GF)

Mashed Parsnips and Cauliflower (V, GF)

Cheesy Risotto (V, GF)

Roasted Garlic Fingerling Potatoes (VG, GF)

Braised Lentils (VG, GF)

Vegetables

Roasted Brussels Sprouts with Gold Raisins (VG, GF)

Citrus Glazed Spring Carrots (VG, GF)

Grilled Broccolini with Olive Tapenade (VG, GF)

Roasted Asparagus (VG, GF)

Garlic Haricots Verts (VG, GF)

Roasted Wild Mushrooms (VG, GF)

Soy Ginger Baby Bok Choy (VG, GF)

Creamed Spinach and Kale (V, GF)

Braised Collard Greens (GF)

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Dessert

Please Select One Option.

Pavlova $10.75 (V, GF)
With Passionfruit Curd, Berries, Kiwi AND Sweetened Whipped Cream

Frangipane & Poached Pear Tart $11.25 (V)
With Crème Anglaise and Candied Nuts

Crème Brûlée $10.75 (V, GF)

Flourless Chocolate Cake $11.25 (V, GF)
With Raspberry Coulis, Fresh Berries

Chocolate Chip Bread Pudding $9.50 (V)
Served with Crème Anglaise and Macerated Berries

Strawberry Shortcake $9.50 (V)

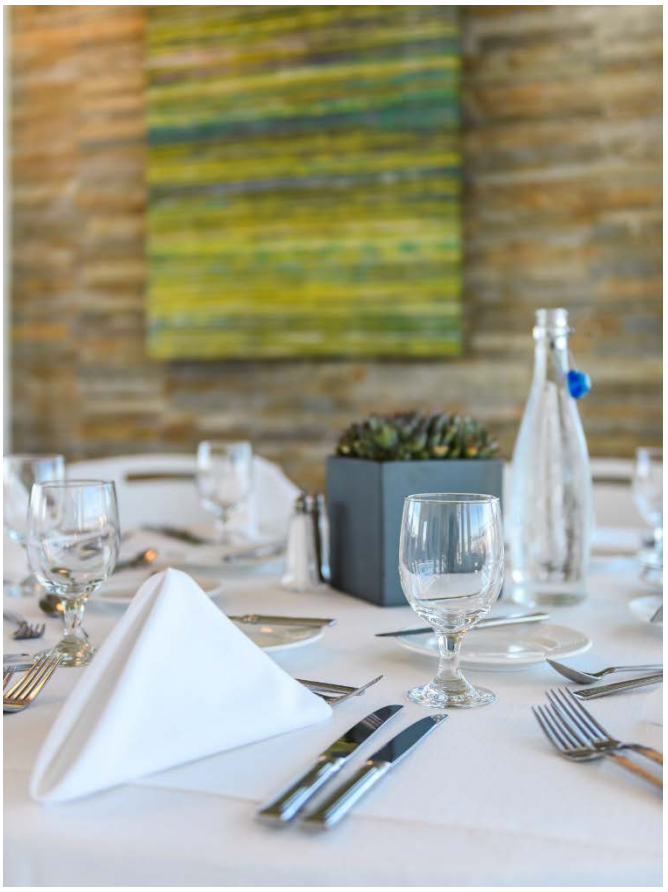
Coconut Mango Panna Cotta $10.75 (V, GF)

Salted Caramel Pot de Crème $10.50 (V)

Deconstructed Key Lime Cheesecake $11.25 (V)
With Lime Curd & Crispy Graham Cracker

Macaron Flight $10.75 (V, GF)

Chef's Choice Mini Desserts $10.75 (V)



Frangipane & Poached Pear Tart