



# UC SAN DIEGO CATERING

We are thrilled to introduce you to our delicious, nutritious, and environmentally friendly menu that is not only good for you, but also for our planet.

By choosing plant-based, we are able to significantly reduce our carbon footprint and mitigate climate change, one meal at a time.

With every pound of plant-based protein you are helping to conserve up to 1000 gallons of water while reducing carbon emissions by up to 92% to help create a more sustainable future for all. We are confident our plant-based menu will provide a colorful variety of flavorful dishes for your guests and events while supporting your commitment to sustainability and climate action.

## **EVENT COORDINATORS:**

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## Breakfast Your Way

### BAKERY FRESH

#### Assorted Bagels & Cream Cheese

**\$36.00 per dozen**

Assorted Bagels (VG) with Violife Cream Cheese (VG)

#### Chef Josie's Energy Truffles **\$26.00 per dozen**

(VG, GF)

Sweet little bites made of toasted Almonds, Walnuts, and Coconut with Banana, vegan Chocolate Chips, and Dried Cranberries.

### FRESH AND FRUITY

#### Seasonal Fruit Display

**\$5.00 per person** (VG, GF)

Strawberry, Blueberry, Raspberry, Blackberry, sliced Watermelon, Cantaloupe, Honeydew, Pineapple, and Grapes with assorted seasonal Fruit

#### Fruit Display **\$4.25 per person** (VG, GF)

Sliced Watermelon, Cantaloupe, Honeydew, Pineapple, and Grapes

#### Assorted Seasonal Whole Fruit

**\$1.50 each** (VG, GF)

### PARFAITS

#### Coconut Chia Pudding with Fresh Raspberries

**\$6.00 each** (VG, GF) With toasted sliced Almonds.

Minimum 10.

#### Coconut Chia Pudding with Fresh Blueberries

**\$6.00 each** (VG, GF) With toasted Walnuts.

Minimum 10.

#### Chocolate Banana Overnight Oats **\$6.00 each**

(VG, GF) With Chia Seeds, fresh Banana, Soy Milk, and vegan Chocolate Chips. Minimum 10.

#### Hot Steel Cut Oatmeal **\$5.50 per person** (VG)

With Brown Sugar, Honey, Dried Cranberries, toasted Almonds. Minimum 15.

### HOT CLASSICS

Minimum order of 10 per item. We recommend ordering for full guest count on most items.

#### JUST Egg Scramble **\$4.00 per person** (VG, GF)

Served with Hot Sauce and Ketchup

#### Hilary's Spicy Vegan Sausage **\$3.75 per person**

(GF)

1 patty per serving

#### Breakfast Potatoes **\$3.25 per person** (VG, GF)

Red Skin Breakfast Potatoes with Onion, Red & Green Bell Pepper

#### Hash of Potato & Mushroom

**\$3.75 per person** (VG, GF)

Tricolor Fingerling Potatoes and Shiitake Mushrooms.

Served with Hot Sauce and Ketchup

#### Refried Beans **\$3.50 per person** (VG, GF)



### MEMORABLE MORNING

#### Avocado Crostini **\$3.50 each** (VG)

Fresh Avocado, sliced Radish, crispy Capers on a toasted Sadie Rose Baguette. Minimum 10.

#### Vegan Frittata **\$6.25 per person** (VG, GF)

With Baby Spinach, oven-roasted Tomato, Crimini Mushroom, Onion, Garlic, Red Bell Pepper, and dairy-free Mozzarella. Minimum 12 servings

## Snacks à la Carte

**Angie's BoomChickaPop Sea Salt Popcorn \$3.50 each (VG, GF)**

Individual 0.6 oz bags of Popcorn

**Whole Natural Almonds \$3.50 each (VG, GF)**

Individual 1 oz bags of Orchard Valley Whole Natural Almonds

**Dry Roasted Almonds \$3.50 each (VG, GF)**

Individual 1 oz bags of Orchard Valley Dry Roasted Almonds with Sea Salt

**Made Good Granola Minis \$3.00 each (VG, GF)**

Chocolate Chip flavor; organic, vegan,  
and made with gluten free Oats

**Made Good Mixed Berry Granola Bars \$3.00 each (VG, GF)**

Cranberries, Raspberries, and Currants rolled together with gluten free Oats

**Made Good Strawberry Crispy Squares \$3.00 each (VG, GF)**

Organic crispy Rice treats with juicy sweet Strawberries

**Mangoes Sweet & Tangy Supersnacks \$4.00 each (VG, GF)**

Organic dried Mangoes, vegan and gluten free

## Green Salads

Minimum order of 10.

**Triton Green Salad \$3.25 per person** (VG, GF)  
Mixed Field Greens, Shredded Carrot, Cucumber, Tomato, Artichoke Hearts, Red Onion, and choice of Balsamic Vinaigrette, Red Wine Vinaigrette, or Ranch Dressing

**Apple Walnut Salad \$3.50 per person** (VG, GF)  
Organic Spring Mix, Baby Arugula, Butter Lettuce, Red Delicious and Granny Smith Apples, Cucumber, toasted Walnuts, Red Grapes, and Apple Cider Vinaigrette

**Spinach Salad \$5.75 per person** (VG, GF)  
Spinach and Mixed Greens with fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, sliced Almonds, and Red Wine Vinaigrette



**Chopped Vegetable Strawberry Salad \$5.25** (VG, GF)

Roasted Parsnips and tricolor Spring Carrots, Baby Spinach, Strawberries, Walnuts, Cucumber, Red Onion, and Balsamic Vinaigrette

**Panzanella Salad \$4.00** (VG)

Tuscan-style Tomato and Bread Salad with toasted Garlic-seasoned French Bread, fresh Roma and Oven Roasted Tomato, Cucumber, Red Onion, Basil, chopped Romaine, and Red Wine Vinaigrette

**Vegetable Barley Salad \$3.00** (VG)

Tomato, Baby Spinach, Kalamata Olive, Artichoke Hearts, Red Bell Pepper, Cucumber, Red Onion, and fresh Basil tossed with seasoned Barley and Balsamic Vinaigrette

**Not So Waldorf Salad \$4.50** (VG, GF)

Granny Smith Apples, Red Grapes, and Walnuts with Jicama, Baby Arugula, roasted Carrots and Parsnips, and Red Wine Vinaigrette

**Charred Romaine Salad \$5.25 per person** (VG, GF)

Charred Chopped Romaine, Edamame, Carrot, English Cucumber, and Roma Tomatoes with Edamame Vinaigrette

**Quinoa and Beet Salad \$3.00** (VG, GF)

Red & White Quinoa, roasted Gold Beets, chopped Zucchini, Yellow Squash, Carrot, and Red Onion with fresh Basil and Balsamic Glaze

**Green Papaya Salad \$5.00** (VG, GF)

Cilantro, Thai Basil, Mint, roasted Peanuts, Jalapeño, fresh Mango, Jicama, and Green Cabbage with Vietnamese Vinaigrette

## Salad Enhancement

Priced per person. Minimum order of 10.

**Roasted Smoked Tofu \$3.75** (VG, GF)

## Hearty Salads

Priced per person. Minimum order of 10.

### Orange Scented Couscous Salad \$3.25 (VG)

With fresh Parsley, Scallions, Golden Raisins, and Pine Nuts

### Gold Beet Salad \$4.50 (VG, GF)

Gold Beets, Celery, Watermelon Radish, Naval Orange Supreme, Dried Cranberries, Baby Spinach, and Citrus Vinaigrette

### Asian Cucumber Salad \$3.00 (VG)

Cucumber, Red Onion, Tomato, and Sesame Seeds in a Hoisin Plum Sauce

### Kale & Millet Tabbouleh Style Salad

\$3.25 (VG, GF)

With Tomato, Cucumber, Parsley, Red Onion, Lemon, and Olive Oil

## Signature Soups

Price per gallon. 16 Servings per Gallon

### Butternut Squash Soup \$39.00 (VG, GF)

### 3-Bean Chili \$49.00 (VG, GF)

### Minestrone Soup \$39.00 (VG)



Gold Beet Salad

### BUILD YOUR OWN BOWL

#### Quinoa Harvest Bowl \$11.50 per person (VG, GF)

Red & White Quinoa, Black Forbidden Rice, roasted Sweet Corn, Chili Garlic Edamame, Heirloom Tomatoes, Cucumber, and Pickled Red Onion

#### Lentil Harvest Bowl \$11.50 per person (VG, GF)

Black Lentils, Basmati Rice, Zaatar Seasoned Purple Cauliflower, Romanesco, Yukon Gold Potatoes, Mini Bell Peppers, Zucchini, and Golden Raisins. Served with a Roasted Eggplant and Tomato Sauce

#### Roasted Vegetable Southwest Quinoa Bowl \$11.50 per person (VG, GF)

Roasted Red Beets, Carrots, Fingerling Potatoes, Red Quinoa, Corn, Black Beans, and Southwest Seasoning

## Build Your Own Buffet

We recommend ordering for your full guest count; minimum 10.

### FROM THE GARDEN

**Grilled Cauliflower** Apple Jalapeño Relish \$5.50 (VG, GF)

**Grilled King Oyster Mushroom** with Veracruz Sauce \$9.75 (VG, GF)

**Grilled Portabella Mushroom** topped with Cowboy Caviar (Black Beans, Bell Pepper, Tomato, Corn, and Cilantro) and finished with Balsamic Glaze \$8.00 (VG, GF)

**Herbed White Bean Lentil Cake** \$8.00 (VG, GF)

**Hominy & Chayote Chili Verde** \$6.75 (VG, GF)

**Mushroom and Potato Bourguignon** \$8.00 (VG, GF)

**Ratatouille** Eggplant, Bell Pepper, Onion, Squash, Mushroom, Tomato, Garlic and fresh Herbs \$5.75 (VG, GF)

**Roasted Tofu Steaks** with Spiced Pineapple Chutney \$6.50 (VG, GF)

**Soy Ginger Tofu** with Red & Green Bell Peppers, Celery and Onions \$6.75 (VG, GF)

**Tofu Panang Curry** \$7.00 (VG, GF)

### VEGETABLES

**Braised Collard Greens** \$4.00 (V, GF)

**Citrus Glazed Spring Carrots** \$4.75 (VG, GF)

**Garlic Haricots Verts** \$4.50 (VG, GF)

**Grilled Broccolini with Olive Tapenade** \$4.75 (VG, GF)

**Roasted Asparagus** \$5.00 (VG, GF)

**Roasted Brussels Sprouts with Golden Raisins** \$5.00 (VG, GF)

**Seasonal Vegetable Medley** \$4.50 (VG, GF)

**Soy Ginger Baby Bok Choy** \$4.50 (VG, GF)

**Stir Fry Vegetables** \$4.50 (VG)

### GRAINS AND POTATOES

We recommend ordering for your full guest count; minimum 10.

**Roasted Garlic Fingerling Potatoes** \$4.25 (VG, GF)

**Coconut Scented Jasmine Rice** \$4.00 (VG, GF)

**Steamed Brown or Jasmine Rice** \$3.50 (VG, GF)

**Toasted Pine Nuts and Millet with Citrus Zest** \$4.50 (VG, GF)

**Wild Rice Pilaf** \$3.75 (VG)

**Braised Lentils** \$4.25 (VG, GF)

## Platters & Display Appetizers

### ON DISPLAY – FOUNDATIONS

**La Jolla Fresh Vegetable Board \$5.00 per person** (VG, GF)  
Baby Carrots, Asparagus, Romanesco, Broccolini, Sugar Snap Peas, Heirloom Cherry Tomatoes, Purple Cauliflower. With choice of Hummus (VG) or Ranch (V)

**Grilled Vegetable Display \$4.00 per person** (VG, GF)  
Zucchini, Squash, Asparagus, Red Onion, Crimini Mushrooms, Rainbow Carrots, Baby Bell Peppers

**Fruit Display \$4.25 per person** (VG, GF)  
Sliced Watermelon, Cantaloupe, Honeydew, Pineapple and Grapes

**Seasonal Fruit Display \$5.00 per person** (VG, GF)  
Strawberry, Blueberry, Raspberry, Blackberry, sliced Watermelon, Cantaloupe, Honeydew, Pineapple and Grapes with assorted seasonal Fruit

### ON DISPLAY – FAVORITES

**Avocado & Shiitake Mushroom Spring Rolls \$4.75 each** (VG, GF)  
Rice Noodles, Green Leaf Lettuce, fresh Herbs, Avocado, Shiitake Mushrooms, Red Cabbage, Pickled Daikon & Carrot. Served with Sweet Chili Dipping Sauce. (V)

**Grilled Heirloom Tomato Display \$4.50 per person** (VG, GF)  
Topped with fresh Oregano and Basil, Extra Virgin Olive Oil, Sea Salt and cracked Black Pepper

**Grilled Asparagus Platter \$4.50 per person** (VG, GF)  
Seasoned grilled Asparagus

### ON DISPLAY – BUDGET SMART

**Fried Vegetable Spring Roll \$2.00 each** (VG)

**Vegetable Pot Sticker \$2.50 each** (VG)



## Sips

### INFUSED BEVERAGES

Approximately 15 servings per gallon

#### Infused Water \$20.00 per gallon

Flavors include Lemon Cucumber, Strawberry Basil, Lemon Ginger, and Citrus (Lemon-Lime)

#### Infused Iced Tea \$32.00 per gallon (VG)

Flavors include Peach Ginger, Raspberry Mint, and Lemon Ginger Includes Fair Trade Sugar and lightly Sweetened with Agave

#### Infused Lemonade \$32.00 per gallon

Flavors include Strawberry, Mango Mint, and Watermelon

### COLD

Approximately 15 servings per gallon

#### Filtered Water \$6.75 per gallon

#### Lemonade \$25.00 per gallon

#### Black Iced Tea \$25.00 per gallon

Teatulia Organic Black Iced Tea. Includes Fair Trade Sugar, Sweeteners and Lemon.

#### Ginger Green Iced Tea \$25.00 per gallon

Teatulia Organic Ginger Green Iced Tea. Includes Fair Trade Sugar and Sweeteners.

#### Teatulia Organic Pomegranate Green Iced Tea

#### \$25.00 per gallon

Sweetened with organic Stevia.

#### Orange Juice \$35.00 per gallon

## Sweets

#### Chef Josie's Energy Truffles \$26.00 per dozen (VG, GF)

Sweet bites made of toasted Almonds, Walnuts, and Coconut with Banana, vegan Chocolate Chips, and Dried Cranberries

### HOT

Approximately 15 servings per gallon

#### EcoGrounds Triton Blend Coffee or Decaf

#### \$34.00 per gallon

Rainforest Alliance Certified. Includes Fair Trade Sugar, Plant Based Sweeteners and Half & Half.

#### Teatulia Hot Tea Assortment

#### \$34.00 per gallon

Organic Teas with Fair Trade Sugar, Plant Based Sweeteners and Lemon

#### Hot Mulled Cider \$34.00 per gallon (VG, GF)

### SINGLE-SERVE

#### PATHWATER \$4.00 each

20 oz Purified Water in refillable aluminum bottle

#### Califia Farms Triple Shot Cold Brew \$4.50 each

10.5 oz

#### Gold Peak Sweet or Unsweetened Tea \$3.50 each

18.5 oz

#### ITO EN Jasmine or Green Tea \$3.50 each

16.9 oz

#### Coca-Cola Classics \$2.25 each

Assortment of Coca-Cola, Diet Coke, Sprite

#### San Pellegrino Sparkling Water \$2.75 each

#### San Pellegrino Sparkling Fruit Beverage \$2.75 each

Assorted Orange and Lemon Flavors

#### Simply Orange Pulp-Free \$3.50 each

11.5 oz

#### Simply Lemonade \$3.50 each

11.5 oz

#### Soy Milk \$3.50 each

8 oz

#### Vanilla Almond Milk \$3.50 each

8 oz