SPECIAL EVENT OPTIONS
BEGINNERS – 25 GUESTS MINIMUM

Imported Cheese Display
• **Temecula Olive Oil Company Marinated Olives**
  Temecula Olive Oil Company Kalamon, Herb and Garlic stuffed, and Almond stuffed Olives marinated with Connelly Farms Roasted Rosemary and Christopher Ranch Garlic

• **Cunningham Farms Roasted Macadamia Nuts**

• **California Farms Organic Crudité Tray**
  Baby Rainbow Carrots (Growers Connection, Chula Vista), grilled Asparagus (Altar, Salinas), seared whole Baby Corn, Tricolor Cauliflower (Carnival, Salinas), Tricolor Beets (Growers Connection, Chula Vista) and Watermelon Radishes (Suzie’s Farm, San Diego)

• **Sadie Rose Baking Company Artisan Batards**
  Fig and Honey, Kalamata Olive, Malted Brown, Ciabatta, and Caramelized Onion Artisan Breads served with Julian Apple Butter, Temecula Olive Oil Company Dipping Oils and Vinegars - Basil Olive Oil, Citrus Olive Oil, and Roasted Garlic Olive Oil; Vanilla Fig Vinegar, California Balsamico Bianco Honey Vinegar, and California Balsamico Bianco Pomegranate Vinegar

• **Rainbow Seasonal Fruit Display – Spring & Summer**
  Sliced Papaya, Mango, Kiwi, Casaba Melon, Cantaloupe and Pineapple with Strawberries, Seasonal Citrus and Berries and may include Blackberries, Blueberries, Raspberries and Cherries

• **Artisan Collection**
  Jarlsberg, Huntsman, Sharp Cheddar and Port Salut Cheeses and Drunken Goat Cheese. Sadie Rose Flat Smoked Duck Breast, Fig and Bermuda Onion Compote, Orange Blossom Honey. Crudité of Tricolor Carrots, Tricolor Mushrooms. Purple Beet Bruschetta, Baked Olives, Cured Meats, and Whole Grain Mustards

• **Imported Cheese Display**
  A selection of Bleu Cheese, Port-Salut, Herbed Goat Cheese, Camembert and Gouda served with Fig Tapenade, Dried Apricots, Mixed Nuts, sliced Baguettes and Table Water Crackers

*Due to seasonal fluctuations, availability is subject to change. This is a small sampling of options available; please ask sales representative for custom requests.*
SMALL BITES – 25 PIECE MINIMUM

Heirloom Tomato Gazpacho Shooter
• **Mushroom Stuffed Tricolor Fingerling Potato**
  Crimini, Button and Blazeti Mushrooms roasted with Thyme and Garlic, stuffed in Weiser Family Farms Tricolor Fingerling Potatoes topped with Winchester Gouda

• **Suzie’s Farm Tricolor Beets and Goat Cheese Crostini**
  Served with Connelly Gardens Micro Greens on a Sadie Rose Baking Company Rosemary and Sage Crostini

• **Smoked Maple Leaf Farms Duck Spring Roll**
  With Organic Mâche, Persian Cucumber and Temecula Olive Oil Company Lavender infused Olive Oil

• **Suzie’s Farm Winter Squash Shooter**
  Topped with spicy Pumpkin Seeds and Chives

• **Carrot Ginger Soup Shooter**
  Connelly Farms Carrot with Honey and Ginger, garnished with Chive Oil. Served chilled or warm

• **Yellow Bell Pepper Gazpacho Shooter**
  Garnished with Crème Fraîche and Thyme leaves

• **Heirloom Tomato Gazpacho Shooter**
  Garnished with Connelly Farms Basil chiffonade

• **Cucumber Avocado Gazpacho Shooter**
  Garnished with brunoise of Avocado and Crème Fraîche

• **Butternut Squash Bisque Shooter**
  Served with a crispy Parmesan Cheese twist and fried Sage

*Due to seasonal fluctuations, availability is subject to change. This is a small sampling of options available; please ask sales representative for custom requests.*
• **Heirloom Tomato Bisque Shooter**
  With Sadie Rose Sourdough and a smoked California Cheddar & Gruyere grilled Cheese

• **Cantari Bruschetta Crostini**
  Toasted Sadie Rose Artisan Bread with Cantari oven dried Tomato, fresh Mozzarella, organic Basil and Temecula Olive Oil Company Citrus Oil

• **Hokto-Kinoko Stuffed Button Mushroom**
  With Suzie’s Farm sautéed Swiss Chard, Spinach, Kalamata Olives, Shallots and Sadie Rose Kalamata Olive Batard Bread Crumbs served warm

• **Raw Vegetable Roll Up**
  Shredded Carrots, Red Cabbage, Avocado and Micro Greens in a Spinach Tortilla with herbed Boursin Cheese

• **Julian Apple and Avocado Bouchée**
  Delicate puff Pastry stuffed with Julian Apple, Avocado and Baby Arugula

• **Mini Certified Angus Beef Sliders**
  Served with Horseradish Aioli on a Sadie Rose Artisan Roll

• **Mini All-Natural Turkey Slider**
  Served with a Cranberry Ginger Aioli on a Sadie Rose Artisan Roll
• **Mini Colorado Buffalo Slider**  
  Seasoned Buffalo topped with melted Point Reyes Bleu Cheese on a Sadie Rose Artisan Roll

• **Mini Seared Ahi Slider**  
  Seared Sushi grade Ahi served with fresh Tarragon and Meyer Lemon Aioli with Micro Greens on a Sadie Rose Artisan Roll

• **Mini Vegetarian Slider**  
  Made with Garbanzo Beans and served on a Sadie Rose Artisan Roll with a Chipotle Oil

• **Marinated Artichoke Hearts**  
  Ocean Mist Farms Artichokes, Salinas, CA

• **Organic Snow Pea**  
  Filled with Boursin Cheese, Red Pepper, Daikon Sprouts, and a dash of Truffle Salt

• **Stuffed Mini Heirloom Tomato**  
  Prosciutto, Organic Arugula and a Tarragon Aioli
CHEF’S TABLES

Slider Station

Colorado Buffalo
Topped with Smoked Four Bean Black Bean

Garbanzo Bean Vegetarian
With Classic Oil

Both Served on Sourdough Artisan Roll
Accompaniments include:
Rustic Gouda, Balsamic Onion,
Crowd-Feeder Potato Skins,
Whole Organic Lettuce, Radish, Carrot,
Pitted Prune Glazed Bacon,
Fresh Arugula, and Onions
• **Slider Station**
  
  Select two of the following to be prepared by chefs at the station:
  
  • Certified Angus Beef with Horseradish Aioli
  • All-Natural Turkey with Cranberry Ginger Aioli
  • Colorado Buffalo topped with melted Point Reyes Bleu Cheese
  • Seared Ahi with fresh Tarragon and Meyer Lemon Aioli and Micro Greens
  • Vegetarian Garbanzo Bean with Chipotle Oil
  
  Served on a Sadie Rose Artisan Roll
  
  Accompaniments include Balsamic glazed Bermuda Onions, crumbled Peppered Bacon, wilted organic local Rainbow Chard, pickled Persian Cucumber slices, fresh Arugula and oven roasted Tomatoes

  50 person minimum; requires 2 chefs 4 hours
  
  Add a third slider selection for an additional charge

• **Bruschetta Station**
  
  Sadie Rose Ciabatta and French Bread grilled at the station and served with three freshly prepared Bruschetta toppings:
  
  • Hokto-Kinoko Farms Crimini, Button, Blazeri and Portabella Mushrooms sautéed with Thyme and Shallots, and topped with Gouda Cheese curls
  • White Bean Spread with Pesto, Oil marinated Tomato, and Basil Chiffonade
  • Roasted local organic Butternut Squash with wilted local organic Arugula, Shallots and Tarragon, and sprinkled with crumbled Peppered Bacon

  50 person minimum; requires 2 chefs 4 hours

---

Due to seasonal fluctuations, availability is subject to change. This is a small sampling of options available; please ask sales representative for custom requests.
• **Sautéed Mahi Mahi Taco Station**  
Sautéed marinated Mahi Mahi Fish with Extra Virgin Olive Oil, served on griddled Corn Tortillas with Red and Green Cabbage, Salsa Roja and Christopher Ranch Garlic Cream Sauce. Garnished with Blue Whale Tail Chips and fresh Lime.  
50 person minimum requires 2 chefs 4 hours

• **Sautéed Crawfish Taco Station**  
Sautéed Seana Brand Crawfish in Garlic Butter and Chives served on griddled Corn Tortillas with Red and Green Cabbage and grilled Spring Onions. Finished with Connelly Farms Chive-Red Bell Pepper Cream and garnished with Blue Whale Tail Chips and fresh Lime.  
50 person minimum requires 2 chefs 4 hours

• **Sautéed Spicy Shrimp Taco Station**  
Spicy Sautéed Shrimp served in griddled Corn Tortillas with chopped Bermuda Onion, fresh Cilantro and Salsa Verde. Garnished with Blue Whale Tail Chips and fresh Lime.  
50 person minimum requires 2 chefs 4 hours

• **Mini Street Taco Station**  
Choice of marinated and grilled certified Angus Carne Asada or Chicken served in griddled mini Corn Tortillas with sautéed Red and Green Bell Peppers and Bermuda Onions, fresh Red and Green Cabbage, grilled Spring Onions and Pico de Gallo. Garnished with Whale Tail Chips and fresh Lime.  
50 person minimum requires 2 chefs 4 hours
• Pasta Station
Choice of two pastas prepared by chefs at the station:

- Pasta Tricolore con Cinque Formaggi – mélange of organic Pastas with a blend of Tillamook Cheddar, Winchester Gouda, Jack, Parmesan and Gruyere Cheeses topped with seasoned Panko and Truffle Oil

- Capricci Pasta – sautéed with Spinach, fresh Herbs, Christopher Ranch Garlic, Shallot and Yellow Bell Pepper

- Risotto with sautéed blanched Asparagus, local organic Shiitake Mushroom, Roma Tomato, Peppered Bacon, fried Shallot, Green Onion and Parmesan Cheese

- Spinach and Potato Gnocchi (2 colors - green and white) sautéed with blanched Soybean, toasted Pine Nut and Kalamata Olive with fresh Basil, Garlic and Oregano, tossed in Temecula Olive Oil Company Extra Virgin Olive Oil

- Pascucci Ricotta Cheese filled tricolor Ravioli sautéed with fresh local Zucchini, Asparagus, Mushroom, Cantari Tomato and tossed in Tapenade, fresh Basil, Oregano and Garlic

- Pascucci Squid Ink Black Linguine sautéed with Red Bell Pepper, Green Onion and Shallot Vermouth Sauce – garnished with Parmesan and Micro Celery

Served with Garlic Parmesan Breadsticks and guests’ choice of toppings: fresh Basil, shaved Parmesan Cheese, shredded Parmesan Cheese, Red Pepper Flakes, fresh Oregano and Winchester Gouda Cheese

Protein additions available:
- Sea Scallops
- Shrimp
- Grilled Tofu
- Smoked Breast of Chicken

50 person minimum; requires 2 chefs 4 hours
• **Farm to Table**

  • **Four colorful Gazpacho shooters:**
    - Connelly Farms Carrot with Honey and Ginger, garnished with Chive Oil
    - Yellow Bell Pepper garnished with Crème Fraîche and Thyme leaves
    - Heirloom Tomato Garnished with Connelly Farms Basil chiffonade
    - Cucumber Avocado garnished with brunoise of Avocado and Crème Fraîche

  • **Local and organic Crudité:**
    - whole Baby Rainbow Carrots from Growers Connection, Chula Vista
    - grilled Asparagus from Altar Produce, Salinas, CA
    - seared whole Baby Corn
    - Tricolor Carnival Cauliflower from Salinas, CA
    - roasted and diced Tricolor Beets from Growers Connection, Chula Vista
    - Watermelon Radishes from Suzie’s Farm, San Diego

  • **Cantari Bruschetta:**
    - Oven dried Tomato, fresh Mozzarella, organic Basil & Temecula Olive Oil Company Citrus Oil Marinated Artichoke Hearts, Ocean Mist Farms, Salinas, CA

  • **Christopher Ranch Roasted Garlic**

  • **Temecula Olive Oil Company Marinated Olives:**
    - Kalamon, Herb and Garlic stuffed, and Almond stuffed Olives marinated with Connelly Farms Roasted Rosemary and Christopher Ranch Garlic
Sadie Rose Artisan Breads:
Olive, Malted Brown, Ciabatta, Caramelized Onion and Fig Mango Chutney and Orange Blossom Honey

Temecula Olive Oil Company Dipping Oils and Vinegars:
Basil Olive Oil, Citrus Olive Oil and Roasted Garlic Olive Oil and Vanilla Fig Vinegar, California Balsamico Blanco Honey Vinegar and California Balsamico Blanco Pomegranate Vinegar

50 person minimum

Mediterranean Salad Station

- Grilled Tricolor Beets with crumbled Bleu Cheese and Walnuts
- Rustic Quinoa Bean Salad
- Classic Greek Salad
- Caprese Salad with fresh Mozzarella, Basil, and Tomato

Served with Sadie Rose Artisan Breads • 25 person minimum
DESSERTS

Individual Mousse Parfaits
Individual Mousse Parfaits:

- Chocolate Mousse with Lavender Cream, Port poached Cherries and shredded Chocolate
- Chocolate Mousse layered with Orange Mousse and Heath Bar crumbles
- Raspberry Mousse, Lemon Mousse and fresh Raspberries (Well-Pict, Watsonville, CA) garnished with Passion Fruit Seeds
- Citrus Ginger-Lemon Mousse and Orange Mousse with Ginger Jam, Orange Jam and fresh Mint
- Ice Cream Cone Parfait with Vanilla Mousse, Chocolate Mousse and sprinkled with Sugar Cone pieces

Crème Brûlée

Choice of Chocolate, Lavender or Bananas Foster, served with a petite Chocolate dipped Biscotti

Brioche Cardamom Bread Pudding

With Lavender Cream

Roasted Julian Apples

Served with warm Caramel Sauce; minimum 25 servings

Assorted Mini Pastries

Minimum 25 servings

Due to seasonal fluctuations, availability is subject to change. This is a small sampling of options available; please ask sales representative for custom requests.
INFUSED WATER STATION

Cucumber & Thyme
Infused Water
Infused Water Station

**Hot House Cucumber Infused Water**
Hot House Cucumber and Thyme Sprig from Connelly Farms - 3 gallon minimum (serves 45)

**Strawberry Kiwi Infused Water**
3 gallon minimum (serves 45)

**Hawaiian Pineapple Infused Water**
3 gallon minimum (serves 45)

**Citrus Infused Water**
Orange, Lemon and Lime - 3 gallon minimum (serves 45)

**Watermelon Chocolate Mint**
Seedless Watermelon and Connelly Farms Chocolate Mint - 3 gallon minimum (serves 45)

Due to seasonal fluctuations, availability is subject to change. This is a small sampling of options available; please ask sales representative for custom requests.
Contact Information

For more information about UC San Diego Catering or to contact a Catering sales associate, email specialevents@ucsd.edu or call 858.534.3688.

http://hdh.ucsd.edu/catering