This is a sampling of our available menu. All items are subject to availability and pricing may vary due to market fluctuations.
Reception Appetizers and Small Bites

Display Appetizers
Minimum order for 10 guests.

**Antipasto Board**
Italian Dry Salami, Prosciutto, Provolone Cheese, Grana Padano, Parmesan Crisps, Kalamata Olives, Grilled Baby Bell Peppers, House Pickled Giardiniera, Blistered Cherry Tomatoes, Artichoke Hearts, Marinated Red Onions

**Charcuterie Board**
Spanish Chorizo, Tartufo Salami, Prosciutto Crisps, Serrano Ham, Chicken Liver Pate, Tete de Moine, Cornichons, Bacon-Onion Jam, Roasted Castelvetrano Olives, Grapes, Fresh Berries, Mixed Nuts, Parmesan Crisps, Crackers, sliced Baguette and Crostini

**Beets and Blue Cheese**
Roasted Gold and Candy Cane Beets, Whipped Blue Cheese, Toasted Walnuts

**Grilled Heirloom Tomato Display**
Topped with Fresh Oregano and Basil, Extra Virgin Olive Oil, Sea Salt and Cracked Black Pepper

**Grilled Asparagus (Chef Josie’s Favorite)**
With Seasoned Panko Breadcrumbs, Anchovy Filets, Caesar Dressing and Shaved Parmesan

**Mediterranean Spreads**
House Made Chickpea Hummus and Baba Ganoush, Crispy Pita Chips & Grilled Naan

**Avocado and Shiitake Mushroom Spring Rolls (Chef Josie’s Favorite)**
Rice Noodles, Green Leaf Lettuce, Fresh Herbs, Avocado, Shiitake Mushrooms, Red Cabbage, Pickled Daikon & Carrot, Served with Sweet Chili Dipping Sauce

Tray Passed and Small Bites
Minimum order for 10 guests.

**Shrimp and Grits Arancini**
Served with Red Eye Gravy

**Korean BBQ Wings**

**Lemongrass Shrimp**

**Potato and Chili Rajas Croquette**

**Beet Poke on Taro Chip**

**Salmon Crudo**
Salmon Belly, Lemon Vinaigrette, Chili Oil, Crispy Capers, Watercress, and Parsley

**Grilled Naan**
Served with Smoked Baba Ganoush, Harissa and Chermoula Sauce

**Vietnamese Meatball**
Served with Hoisin Glaze

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UC SAN DIEGO CATERING
858.534.3688 | hdh.ucsd.edu/catering | catering@ucsd.edu
Stations

Action Stations
Minimum order for 20 guests.

Baja Ceviche Tostada Station (Chef Hector’s Favorite)
Crispy Corn Tostada topped with your choice of Ceviche, Shredded Green Cabbage, Fresh Lime, and Pickled Radish

Select 2:
- Local Seasonal Fish with Tomato, Cucumber, Onion, Avocado
- Seafood: Shrimp, Fish & Bay Scallop with Tomato, Onion, Cucumber, Avocado
- Mixed Mushroom and Cauliflower with Tomatillo, Citrus, Avocado and Cilantro

Served with Plantain Chips and Organic Spring Mix Salad with Tomatoes, Cucumbers, Bell Peppers, Black Olives, Queso Blanco and Chipotle Lime Vinaigrette

Paella Station
Your choice of Fresh Paella with Saffron Rice
Mixed: Chicken, Chorizo, Shrimp, Clams
Seafood: Squid, Shrimp, Clams, Mussels
Vegetable: Mushroom, Bell Peppers, Peas, Asparagus & Carrots

Yakitori Station
Grilled Marinated Skewers
Served with Sticky Calrose Rice and Asian Cucumber Tomato Salad

Select 2:
- Marinated Beef
- Yuzu Miso Marinated Chicken Thigh
- Yuzu Miso Marinated Portabella Mushroom
- Spicy Beef

Steamed Bao Bun Station (Chef Josie’s Favorite)
Served with Spicy Mayo

Select 2:
- Hoisin Glazed Braised Pork Belly with Pickled Cucumber, Daikon & Carrot
- Bulgogi Beef with Green Onion, Daikon Radish
- Gochujang Chicken with Daikon Radish Sprouts, Sweet Soy Glaze
- Yuzu Miso Marinated Portabella Mushroom with Steamed Spinach

Carving Stations
Minimum order for 20 guests.

All served with Sadie Rose Baking Company Rolls.

Tenderloin
Served with Demi-glace, Chimichurri, and Creamy Horseradish Sauces

Tri-tip
Served with Demi-glace, Chimichurri, and Creamy Horseradish Sauces

Plank Salmon
Served with a Citrus Beurre Blanc or Tomato Caper Sauce

San Diego Caught Fish
Served with Citrus Beurre Blanc or Tomato Caper Sauce

Bo Ssam (Pork)
Served with Tzatziki Sauce and Spicy Chermoula

Roasted Lamb
Served with Tzatziki Sauce, Chimichurri and Spicy Chermoula

Grilled Garden Bounty
Served with Tzatziki Sauce, Chimichurri and Spicy Chermoula
Hot Buffets

Minimum order for 10 guests.

**Pacific Islands Buffet**
- Chicken Adobo or Beef Bistek
- Bitter Melon and Cucumber Salad
- Garlic Fried Rice or Pancit with Chinese Sausage and Chicken
- Shanghai Beef or Vegetable Lumpia

**Classic Comforts**
- Beef Pot Roast or Roasted Chicken Breast with Creamy Garlic Sauce
- Garlic Mashed Yukon Gold Potatoes
- Sautéed Green Beans or Mixed Green Salad
- Rolls and Butter
- Apple Crisp or Peach Cobbler

**Mandarin Buffet**
- Soy Ginger Chicken or Beef & Broccoli
- Soy Ginger Tofu
- Stir-fried Vegetables or Chinese Chopped Salad
- Steamed Jasmine Rice or Lo-Mein Noodles
- Pork and Vegetable Potstickers

**Flavors of Morocco Buffet**
- Pomegranate Chicken Quarter or Beef Kebab
- Vegetable Tagine
- Saffron Rice
- Spiced Tomato, Cucumber, Bell Peppers and Couscous Salad
- Spiced Pita Chips

**Acapulco Buffet**
- Chicken Fajitas or Pork Chili Verde or Beef Birria Stew
- Spanish Rice
- Refried Pinto Beans or Ranchero Pinto Beans
- Crema, Smoked Chipotle Salsa, Salsa Verde
- Corn or Flour Tortillas
- Jicama, Red Onion, Tomato, Cucumber Salad with Chili-Lime Dressing