UC SAN DIEGO CATERING
Appetizers, Stations, and Hot Buffets

EVENT COORDINATORS: Jason Alessio | Stefan Lammert | Terri Ann Miller
858.534.3688 | hdh.ucsd.edu/catering | catering@ucsd.edu

Beets and Blue Cheese
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**

**50/50 Portabella Beef Slider**

**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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**Action Stations**

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**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 served with Mixed Green Salad
*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 10 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 Creamy Gochujang or Hoisin Plum Sauce

**Roasted Lamb**
Served with Tzatziki Sauce 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