Breakfasts and Break Snacks

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

This is a sampling of our available menu. All items are subject to availability and pricing may vary due to market fluctuations.
Breakfast Buffets
Minimum order for 15 guests.

Farmer’s Breakfast
• Hash of Sweet Potato and Chicken Apple Sausage topped with Fried Eggs
• Choice of Bacon or Hillary’s Spicy Vegan Sausage
• French Toast Casserole & Hot Maple Syrup
• Bowl of Berries or Seasonal Compote

SoCal Breakfast
• Scrambled Eggs
• Red Skin Breakfast Potatoes with Onion, Red & Green Bell Pepper
• Refried Beans, Flour and/or Corn Tortillas
• Fruit Display
• Shredded Jack and Cheddar Cheese on the side
• Fire Roasted Salsa and Ketchup
• OPTIONAL: Add Carne Asada, Bacon, Pork Sausage Links or Hillary’s Spicy Vegan Sausage

Sunrise Breakfast
• Assorted Breakfast Pastries, Blueberry Muffins
• Individual Fage Yogurts and Whole Fruit

Triton Breakfast
• Scrambled Eggs
• Choice of one: Center Cut Bacon, Chicken Apple Sausage or Hillary’s Spicy Vegan Sausage
• Red Skin Potatoes with Onion, Red & Green Bell Pepper
• Assorted Pastries
• Fruit Display
• Ketchup, Hot Sauce

Break Snacks
Minimum order for 10 guests.

Build Your Own Snack Mix
Mixed Nuts, Pretzels, Dried Fruit, M&M’s, and Goldfish Crackers

Dips & Chips Display
Choice of house-made Pita, Potato, or Tortilla Chips and choice of two Dips

Salsa Display
House-made Tortilla Chips and three Salsas

Chef Josie’s Energy Truffles (Vegan)
House-made with Cashews, Almonds, Walnuts, Banana, Coconut, Vegan Chocolate Chips, and Dried Cranberries

Popcorn Display
Choice of two flavors

Breakfast à la Carte
Minimum order for 10 guests.

Garden Frittata
Eggs, Tomato, Yukon Gold Potato, Onions, Spinach, Mushroom and Five Cheese Blend. Served with Marinara Sauce.

Eggs Baked in Tomato Ragu (Chef Gerardo’s Favorite)
Served with Toasted Ciabatta.

French Toast Casserole
Served with Hot Maple Syrup

Hash of Sweet Potato and Chicken Apple Sausage
Served with Hot Sauce and Ketchup

Hash of Potato and Mushroom
Tri-Color Fingerling Potatoes and Shiitake Mushrooms. Served with Hot Sauce and Ketchup

Build Your Own Yogurt Parfait (Gluten-Friendly)
Vanilla Greek Yogurt, Fresh Berries, Bob’s Red Mill Granola, Toasted Sliced Almonds

Coconut Chia Pudding
Served with Fresh Raspberries and Toasted Almonds

Assorted Mini Muffins | Served by the Dozen
Banana Nut, Lemon Poppy Seed, Blueberry

House-made Cinnamon Roll | Served by the Dozen
With Cream Cheese Icing

Breakfast Bagel Sandwich | Minimum 10, Maximum 100
Everything Bagel, Cream Cheese, Tomato, Sliced Cucumber, Alfalfa Sprouts

Breakfast Naan | 8 slices, Serves approximately 2 – 3 guests
Choice of:
• Eggs, Monterey Jack & Cheddar, Tomato, Spinach
• Eggs, Bacon, Monterey Jack & Cheddar, Tomato, Spinach
• Eggs, Chorizo or Soyrizo, Pepper Jack, Green Chilies, Diced Red Bell Pepper

Eggs Baked in Tomato Ragu