Congratulations on your engagement! Allow us to assist you with your wedding planning experience and make it a seamless and enjoyable journey to your wedding day.

Please browse our menu guide and choose from a variety of menu options, from elegant plated meals to authentic international cuisine and regional comfort classics. Our team will work with you to bring your vision to fruition, ensuring you and your newly expanded family have a truly amazing and memorable experience.

EVENT COORDINATORS:
Jason Alessio | Stefan Lammert | Terri Ann Miller
858.534.3688 | hdh.ucsd.edu/catering | catering@ucsd.edu
Plated and Buffet Wedding Packages include an Infused Water Welcome Beverage before the ceremony, Ceremony Chair relocation to the dining area and a Hot Beverage station after dinner.

The prices of these menus are per person and do not include Staffing, Service Fees, Rentals, Bar Service and Taxes. Rental and Bar Service information are also included at the end of this guide.

Your custom proposal will include the appropriate staff to ensure the success of your wedding celebration based on the menu, guest count, and other unique details of your event. Please ask your Catering Event Coordinator to provide a full quote.

Event Staff charges will generally fall into this range:

- **Plated Meal with Tray Passed Appetizers**: $33-$45 per person
- **Buffet with Display Appetizers**: $17-$30 per person

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The Triton Experience
Plated Meals

Tray Passed Appetizers
Select Three. We prepare one piece of each per guest

Spanakopita
Arancini with Asparagus
served with Red Pepper Sauce

Cilantro Shrimp
Vietnamese Meatball
with Hoisin Glaze

First Course Salad
Served with Sadie Rose Artisan Rolls and Butter
Select One

Apple Walnut Salad
Organic Spring Mix, Baby Arugula, Bibb Lettuce, Red Delicious & Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes, Apple Cider Vinaigrette

Caesar Salad
Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House Made Croutons, Caesar Dressing

Triton Green Salad
Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke Hearts, Red Onion, and Balsamic Vinaigrette

Entrée
Select Two

Duo Plates – add $6.00 per person
Any combination of TWO proteins below on one plate

Beef
• Grilled Tri-Tip with House Chimichurri
• Grilled Flat Iron Steak with Garlic and Herb Marinade

Poultry
• Chicken Marsala with Mushrooms
• Free Range Chicken Breast with Citrus Beurre Blanc
• Honey Pomegranate Glazed Chicken

From the Sea
• Creole Shrimp

Sides
Select Two

Grains and Potatoes
• Yukon Gold Mashed Potatoes
• Mashed Sweet Potatoes
• Wild Rice Pilaf

Vegetables
• Citrus Glazed Spring Carrots
• Garlic Haricots Verts
• Roasted Baby Squash

Please see page dedicated to Dietary Preferences for special Entrée selections.

$57.00 per person
3 Tray Passed Appetizers,
1 Salad, 2 Entrée Choices and 2 Sides

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Tray Passed Appetizers
Select Three. We prepare one piece of each per guest

Peppered Beef Tenderloin Crostini
Angus Beef with Cracked Black Peppercorn. Served on a Toasted Crostini with Horseradish Aioli, and Arugula

Beet Poke on Taro Chip

50/50 Portabella Beef Slider

Potato and Chili Rajas Croquette
Lemongrass Shrimp
Seared Ahi on Wonton Chip or Hot House Cucumber with Japanese Salsa and Wasabi Cream

First Course Salad
Served with Sadie Rose Artisan Rolls and Butter
Select One

Charred Romaine Salad
Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes, Edamame Vinaigrette

Spinach Salad
Organic Baby Spinach, Fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Toasted Almonds, Red Wine Vinaigrette

Baby Arugula
With Mache, Spiced Pecans, Roasted Crimini Mushrooms, Grilled Fennel, Citrus Vinaigrette

Entrée
Select Two

Duo Plates – add $9.00 per person
Any combination of TWO proteins below on one plate

Beef
• Hanger Steak with Peppercorn Cream Sauce
• Beef Short Rib with Mushroom Demi-Glace

Poultry
• Tuscan Stuffed Chicken

Pork
• Pork Tenderloin with Spiced Pineapple Chutney

From the Sea
• Herb Panko Crusted Salmon with Citrus Beurre Blanc
• Red Snapper Veracruz Style

Please see page dedicated to Dietary Preferences for special Entrée selections.

Sides
Select Two

Grains and Potatoes
• Butternut Squash Purée
• Millet with Citrus Zest and Toasted Pine Nuts
• Creamy Polenta
• Herb Grilled Polenta Cakes

Vegetables
• Roasted Asparagus
• Roasted Wild Mushrooms
• Roasted Brussels Sprouts with Golden Raisins

All Menu Items on The Triton Experience are also available
Tray Passed Appetizers
Select Three. We prepare one piece of each per guest

Thai Marinated Grilled Shrimp
Roasted Fennel & Orange Salad
With Leeks, Frisee, and Sambuca Glaze
Vegetable Tagine Bouche
Traditional Vegetable Tagine in Puff Pastry

Seared Scallop with Bacon Jam
Pomegranate Glazed Chicken Skewers
Crispy Rice Cake with Chicken Adobo
Seasoned Crispy Rice Cake with Filipino Style Chicken Adobo, Red Jalapenos

First Course Salad
Select One
Served with Sadie Rose Artisan Rolls and Butter

Garden Vegetable Salad
Watermelon Radish, Heirloom Tomato, Bermuda Onions, Red Bell Pepper, Carrot, Romanesco, Purple & Yellow Cauliflower, Italian Parsley, Watercress, Mixed Greens, and Spinach Citrus Vinaigrette

Bibb Lettuce & Berry Salad
Bibb Lettuce, Panko Crusted Goat Cheese Medallion, fresh mixed Berries, Sliced Almonds and Balsamic Vinaigrette

Entrée
Select Two

Duo Plates – add $11.00 per person
Any Combination of TWO proteins below on one plate

Beef
• Grilled Filet Mignon with Port Reduction, Caramelized Shallot, Garlic & Herb Compound Butter

Poultry
• Pan Roasted Duck Breast with Port Reduction

Pork
• Braised Pork Belly with Hoisin Plum Glaze and Jicama Apple Frisée Slaw

From the Sea
• Miso Glazed Sea Bass with Sweet Soy Sauce
• Pan Seared Halibut with Herb Pesto

Please see page dedicated to Dietary Preferences for special Entrée selections.

All Menu Items on The Triton Experience and the Revelle Beginning are also available

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Buffets

**Comfort | $26.00 per person**
- Grilled Tri-Tip with Chimichurri
- Garlic Haricots Verts
- Scalloped Potato
- Triton Green Salad
  Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke Hearts, Red Onion and Balsamic Vinaigrette
  Served with Sadie Rose Artisan Rolls and Butter.

**Mediterranean | $26.00 per person**
- Chicken Piccata with Lemon Caper Sauce
- Grilled Broccolini with Olive Tapenade
- Creamy Polenta
- Charred Romaine Salad
  Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes. Served with Edamame Vinaigrette
  Served with Sadie Rose Artisan Rolls and Butter.

**West Coast | $33.00 per person**
- Herb Roasted Salmon with Citrus Beurre Blanc
- Roasted Asparagus
- Warm Orzo Pasta
- Chipotle Caesar Salad
  Chopped Romaine and Baby Kale with grilled Avocado, roasted Corn, Tomato, and toasted Pepitas with a Chipotle Lime Caesar Dressing. Served with Sadie Rose Artisan Rolls and Butter.

**American Flair | $43.00 per person**
- Flat Iron Steak with Peppercorn Cream Sauce
- Creole Garlic Butter Shrimp
- Citrus Glazed Spring Carrots
- Cheesy Risotto
- Apple Walnut Salad

Buffet Wedding Packages include an Infused Water Welcome Beverage before the ceremony, Ceremony Chair relocation to the dining area and a Hot Beverage station after dinner.

Customized Buffet Options are available.
Plated Meal
One selection is available for Plated Meals with no additional charge.

Vegan
- Mushroom Asparagus Risotto
  With Mushroom, Asparagus, Tomato
- Herbed Chickpea Patty
  With Creamy Cucumber Lemon Sauce and Seasonal Vegetables
- Carrot Risotto
- Vegetable Paella
- Seared Tofu
  With Mapo Sauce, Steamed Rice, Baby Bok Choy

Vegetarian
- Eggplant Involtini
  With Roasted Carrots and Sunburst Squash

Buffet Main Entrées

Vegan Entrées
- Grilled Cauliflower | $5.25 per person
  with Apple Compote
- Roasted Tofu | $6.25 per person
  with Spiced Pineapple Chutney
- Grilled King Oyster Mushrooms | $9.75 per person
  with Veracruz Sauce
- Grilled Portabella Mushrooms, Zucchini and Balsamic Glaze | $7.95 per person
  With Cowboy Caviar (Black Beans, Bell Pepper, Tomato, Corn, Cilantro)
- Mushroom and Potato Bourguignon | $7.75 per person
- Hominy & Chayote Chili Verde | $6.50 per person

Penne Pasta | $4.25 per person
  Served in Marinara Sauce
- Soy Ginger Tofu | $6.75 per person
  Soy Ginger Tofu with Red & Green Bell Peppers, Celery and Onions

- Made with ingredients not containing gluten
Chef Action and Carving Station Add-Ons

Chef Action Stations
Add a Chef Action Station for a memorable touch to your buffet. Additional Staffing may be required.

Paella Station | $18.00 per person
Fresh Paella with Saffron Rice
Your choice of:
Mixed: Chicken, Chorizo, Shrimp, Crab
or
Seafood: Squid, Shrimp, Clams, Mussels
Vegetarian Option | $12.00 per person
with Mushroom, Bell Peppers, Peas, Asparagus & Carrots

Risotto Station | $14.50 per person
Freshly made Risotto with Arborio Rice, Asparagus, Shiitake Mushrooms, Roma Tomatoes, and Scallions.
Served with Fresh Basil, Grated Grana Padano Cheese, Peppered Bacon, Red Chili Flakes and Sadie Rose Artisan Rolls

Finished in a Parmesan Wheel | $5.00 per person
Add Smoked Chicken Breast | $4.75 per person
Add Lemon Garlic Shrimp | $5.75 per person

Pasta Station | $15.00 per person
Pastas cooked with Onions, Garlic, Spinach, Mushrooms and Asparagus
Your choice of TWO Pastas and Sauces:
Cavatappi, Penne or Ravioli
Chipotle Cream, Pesto Cream Sauce, Heirloom Tomato Sauce or Classic Alfredo
Add Smoked Chicken Breast | $4.75
Add Lemon Garlic Shrimp | $5.75
Accompanied by fresh Basil, shredded Parmesan, Red Chili Flakes, and Peppered Bacon. Served with Sadie Rose Artisan Rolls

Carving Station
Upgrade your Buffet protein to a Carving Station. Additional Staffing may be required

Tenderloin | $16.25 per person
Served with Demi-glace, Chimichurri, and Creamy Horseradish Sauce

Tri-Tip | $14.50 per person
Served with Demi-glace, Chimichurri, and Creamy Horseradish Sauce

Plank Salmon | $15.50 per person
Served with a Citrus Beurre Blanc or Tomato Caper Sauce

Bo Ssam (Pork) | $10.25 per person
Served with Creamy Gochujang or Hoisin Plum Sauce

Grilled Lamb | $16.50 per person
Served with Tzatziki Sauce and Spicy Chermoula

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Reception and Late-Night Enhancements

**Reception Appetizers**

**UCSD Imported Cheese Board | $7.25 per person**

**Charcuterie Board | $9.75 per person**
Spanish Chorizo, Tartufo Salami, Prosciutto Crisps, Serrano Ham, Chicken Liver Pate, Swiss Tête de Moine, Mozzarella, Cornichons, Bacon-Onion Jam, Roasted Castelvetrano Olives, Grapes, fresh Berries, Mixed Nuts, Parmesan Crisps, Crackers, sliced Baguette and Crostini

**La Jolla Fresh Vegetable Board | $4.25 per person**
Baby Carrots, Asparagus, Romanesco, Broccolini, Sugar Snap Peas, Heirloom Cherry Tomatoes, and Purple Cauliflower. With choice of Hummus or Ranch

**Beets and Blue Cheese | $3.50 per person**
Roasted Gold and Candy Cane Beets, Whipped Blue Cheese, Toasted Walnuts

**Late Night Small Bites**

**Artichoke Pesto Flatbread Pizza | $21.00**
Artichoke, Pesto, Bermuda Onions, Tomatoes, Chèvre, and organic Mâche – 10 Servings

**Fig and Prosciutto Flatbread Pizza | $21.00**
Fig and Prosciutto with shaved Parmesan, Gorgonzola Cheese, fresh organic Rosemary and Balsamic drizzle – 10 Servings

**Baba Ganoush Over Grilled Naan | $3.50**
With Smoked Baba Ganoush, Harissa and Chermoula Sauce

**Chicken Hot Wings | $3.25 each**
with Celery Platter and Ranch Dressing

**Vegetable Potstickers | $2.50 each**

**Late Night Action**
Additional Staffing may be required.

**Slider Action Station | $16.50 per person**
Select Two Sliders from: Beef, Turkey, Seared Ahi, BBQ Pulled Pork, 50/50 Beef Portabella. Served on Sadie Rose Brioche Bun and Accompanied by Peppered Bacon, Crispy Shallots, Oven Roasted Tomatoes, Pickled Persian Cucumbers, and Balsamic Marinated Onions. Served with Kale Apple Coleslaw, and House Made Potato Chips

**Bao Buns Action Station | $15.25 per person**
Steamed Bao Buns with your choice of Pork Belly, Bulgogi Beef, Gochujang Chicken or Yuzo Miso Portabella Mushroom, served with Spicy Mayo & Seaweed Salad

**Street Taco Action Station | $13.50 per person**
Street Tacos with warm Corn Tortillas, Cilantro and Spanish Onions. Served with Homemade Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Corn Tortilla Chips and Limes

**Select Two**
Carne Asada, Marinated Pollo Asada, Blackened Mahi Mahi, Shrimp A La Plancha, Pork Adobada, Mushroom & Nopales
Desserts

Mini Elite Assortment | $3.75 each
Lemon Vanilla Tart, White Chocolate Espresso, New York Cheesecake, White Chocolate Raspberry, Chocolate Fantasy

Mini Italian Desserts | $3.75 each
Tiramisu, Pistachio, White Chocolate Lemon Cone, White Chocolate Panna Cotta, Chocolate Hazelnut Crunch

Assorted Mini Cheesecakes | $3.75 each
New York, Triple Chocolate, Pumpkin, Mixed Berry, Crème Brûlée

Chocolate Cherry Bread Pudding | $5.00 per person
With Caramel Sauce and Cinnamon Whipped Cream

Assorted Mousse Parfaits | $4.25 each

Mini Red Velvet Whoopie Pie | $3.25 each

Assorted Macaron Sandwich Cookies | $33 dozen

Chocolate Covered Strawberries | $30 dozen

Butterscotch Blondies | $18 dozen

Mixed Berry or Apple Tartlet | $42 dozen

Cream Puffs or Eclairs | $36 dozen

S’mores Bars | $21 dozen

Tiramisu Bars | $21 dozen

Apple or Strawberry Cobbler Bars | $21 dozen

Meyer Lemon Tarts | $42 dozen

Fudge Brownies | $24 dozen

Chef Josie’s Energy Truffles | $24 dozen
Toasted Almonds, Walnuts, Coconut, Banana, vegan Chocolate Chips, and Dried Cranberries. Vegan and gluten free.

Infused Water

Please Select an Infused Water flavor for your Welcome Beverage

- Strawberry Basil
- Lemon Cucumber
- Lemon Ginger
- Lemon Lime Citrus

Hot Beverage Station

Hot Beverage Station is included in all Plated and Buffet Wedding Packages

EcoGrounds Triton Blend Coffee – Regular and Decaf
Teatulia Hot Tea Assortment
Filtered Water

Infused Water

• Strawberry Basil
• Lemon Cucumber
• Lemon Ginger
• Lemon Lime Citrus
Snake Oil Cocktail

Bring Your Own Basics (BYO)  
$4 per person

BYO Basics + 2 Craft Cocktail Designs  
$7.25 per person

SOCC Alcohol: Mamba Package (Modified Bar)  
$14.50 per person

SOCC Alcohol: King Cobra (Full Bar)  
$18.00 per person

Based on 100-150 guests and 4 hours of service with beverage and set up essentials. These prices do not include labor, applicable fees, and sales tax.

Snake Oil Cocktail Co. is a licensed and independent Bar Service Company. Contact at events@snakeoilcocktail.com for more information. Please note, some venues will require contracting with their exclusive bar service vendor.

Bright Event Rentals

Every wedding is unique; allow Bright to personalize a quote with all your design details for the big day! Please use prices below as an estimate.

China, Glassware and Silverware

Table Settings start as low as $5.65 per person  
Rental needs and price will depend on service style, and meal and beverage selections.

Complete Table Setting  
Start @ $10.15 per person  
Includes a full set of standard Plates, Silverware, Water and Wine Glasses and Linen Napkins.

Elevated Table Setting  
Start @ $17.70 per person  
Includes a full set of upgraded Plates, Silverware, Water and Wine Glasses and Linen Napkins.

Standard Equipment  
$1000.00  
Guest Tables, Food and Beverage Tables, Cocktail Tables, Linens and Chairs

Elevated Equipment  
$1600.00  
Guest Tables, Food and Beverage Tables, Cocktail Tables, Dupione Linens and Chiavari Chairs.

Important Extras to Consider:

- Patio Heaters  
  $110.00 ea.

- Lighting
  
  SIO Forum Awning  
  $250.00 ea.

  Martin Johnson House Deck  
  $1195.00 ea.

- Pipe & Drape Back Wall  
  $800.00 ea.

  Venue specific to SIO Forum

Prices are based on a wedding for 100 guests and does not include labor, delivery and sales tax.

Email Starr at starr@bright.com to start a quote.

Click on Logo for full Catalog and customize your experience