



Aramark Catering

*fresh and
delicious
every day*

All prices are per person and available for 12 guests or more

basic beginnings \$7.19

Assorted Danish, Gourmet Coffee, Decaf and Hot Tea

mini continental \$9.79

Includes Miniature Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves, Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

quick start \$8.99

Assorted Muffins, Danish and Scones with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea



à la carte breakfast

Assorted Bagels with Butter, Cream Cheese and Preserves **\$1.99 per person**

Assorted Bagels with Butter, Cream Cheese and Preserves **\$19.99 per dozen**

Basket of Miniature Muffins, Danish and Scones **\$1.99 per person**

Basket of Miniature Muffins, Danish and Scones **\$19.99 per dozen**

Fresh Seasonal Sliced Fruit **\$2.99 per person**

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ultimate breakfast \$12.29

Danish, Scrambled Eggs and a Cheddar Vegetable Strata, Crisp Bacon, Breakfast Sausage, Pancakes, Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

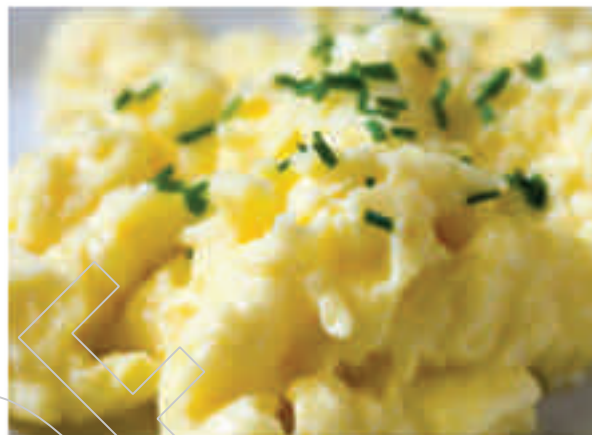
american breakfast \$9.99

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Gourmet Coffee, Decaf and Hot Tea

sunrise sandwich buffet \$10.49

Select two of the following Breakfast Sandwiches: Sausage, Egg and Cheese on Biscuit; Egg and Cheese on an English Muffin, and Bacon, Egg and Cheese on a Bagel. Served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, and choice of Two Pastries with Condiments, Gourmet Coffee, Decaf and Hot Tea

Egg Whites available on request - nominal fee may apply



All prices are per person and available for 12 guests or more

cereal bar \$5.99

Choose your Cereal, type of Milk, and Fruit Topping for the perfect bowl. A great way to start the day!

traditional sandwiches \$4.49

Choose from Ham, Egg, and Cheese on a Croissant; Sausage, Egg, and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg, and Cheese on a Bagel

hand wrapped breakfast burritos

\$4.49

Choose from Meat Lovers, Pico, or Florentine

Egg Whites available on request - nominal fee may apply

deli express \$10.99

Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls, 1 Side Salad, and Cookies

With Choice of Two Salads, Ice Water and Iced Tea

classic selections \$13.49

Please choose three (3) of the following

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread

Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta

Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing

Deli Turkey and Swiss Cheese with lettuce and tomato on Wheatberry Bread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

classic box lunch \$8.99

Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

All prices are per person and available for 12 guests or more

grilled chicken chef salad \$12.49

Grilled Chicken, Ham, Swiss, Cheddar over Mixed Greens with seasonal Fresh Vegetables

traditional cobb salad \$13.49

Grilled Chicken over Chopped Greens with Diced Bacon, Fresh Avocado and Blue Cheese Crumbles

chicken caesar salad \$12.99

Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

vegetable and mozzarella panini \$11.99

Grilled Squash, Mushrooms and Zucchini with Basil and Red Pepper Tapenade on Ciabatta. Includes Salt and Pepper Potato Chips

premium box lunch

Vegetable & Boursin Sandwich with Apricot Couscous **\$10.99**

Asian Chicken Wrap with Peanut-Lime Noodles **\$12.79**

Turkey Fajita Ciabatta with Black Bean Salad **\$12.99**

Mediterranean Roast Beef with Tabbouleh Salad **\$13.49**

Grilled Chicken Salad with a Fresh Roll **\$13.99**

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

the executive luncheon \$16.49

Please choose three (3) of the following

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Buffalo Chicken Sub with Lettuce , Tomato, and Blue Cheese Crumbles

Chicken Caesar Wrap

Chicken Teriyaki Ciabatta with Pineapple Salsa

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce

Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipolte Mayo

Turkey & Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

salad selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic

Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning

Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning

Sweet Chile Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)*

harvest bounty \$16.99

Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

traditional american \$14.99

Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

basic italian buffet \$14.99

Italian House Salad, Home-style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies

classic pizza \$14.49

Classic Garden Salad, Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza; Served with Home-style Kettle Chips, Cookies and Brownies

the sicilian \$14.99

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti

baked potato bar \$13.99

Potato Bar with Tossed Garden Salad, Baked Potatoes, Chili, Chicken and choice of Cobbler, Pie or Apple Dumpling





*Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)*

bbq picnic \$13.99

Grilled Hamburgers and Hotdogs with all the Toppings (Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard, and Relish), Home-style Potato Salad, and Fresh Country Coleslaw; Served with House-made Kettle Chips, Cookies and Brownies

sizzling salad bar \$17.99

Seasonal Salad Bar with Teriyaki Salmon, Freshly Grilled Flatbreads and Assorted Gourmet Cookies

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

buffet starters

Seasonal Garden Salad with Balsamic Vinaigrette
 Classic Caesar Salad
 Greek Salad with Crumbled Feta
 Italian Green Salad with Penne and Prosciutto
 Roasted Vegetable Platter with Chimichurri Mayo
 Seasonal Fresh Fruit Salad

buffet entrees

Grilled Chicken Breast with Cider Marinade **\$16.99**
 Herbed Fried Chicken with Marjoram and Thyme
\$14.49
 Chicken Cacciatore with Fresh Herbs and Vegetables
\$15.99
 Stuffed Chicken Breast with Goat Cheese and
 Sun-dried Tomatoes **\$16.99**
 Chipotle Roasted Pork Loin **\$17.79**
 Grilled Flank Steak with Black Bean and Garlic Soy
 Marinade **\$18.49**
 Eggplant, Couscous and Roasted Red Pepper Lasagna
\$14.99



buffet sides

Barley Orange Cranberry Salad
 Italian Seasoned Green Beans
 Pan Roasted Vegetables with Herb Vinaigrette
 Herb-Roasted Mushrooms
 Penne with Marinara Sauce
 Marinated Roasted Red Potatoes
 Brussel Sprouts with Almond Butter

buffet finishes

Bread Pudding with Caramel Apple Sauce
 Cherry Cheesecake Tarts
 New-York Style Cheesecake
 Cinnamon Cherry Pear Crisp
 Mini Brownie and Cappuccino Mousse Parfaits
 Spiced Carrot Cake

Don't see what you'd like?

Our talented Catering Manager is delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (916) 484-8328 to arrange a personal consultation.

All prices are per person

Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service

All plated meals are described in three courses, with the appetizer and dessert selections listed underneath the entrée plate.

farfalle with shrimp and rapini

\$19.99

Served with Winter Roasted Vegetables and Tropical Flore de Latte

chimichurri flank steak with jasmine rice

\$20.99

Served with Scallop and Spicy Coconut Ceviche and Sopaipilla

pistachio crusted halibut with spring mix

\$31.99

Served with Mushroom Crêpes and Molten Chocolate Cake

jerk rubbed pork tenderloin with island rice and sautéed asparagus

\$20.99

Served with Achiote Shrimp and Black Bean Cake and Summer Fruit and Berries

red pepper tapenade chicken with green beans and fingerling potato hash

\$18.99

Served with Traditional Antipasto Plate and Orange Plum Panna Cotta

roasted vegetable parmesan quiche

\$15.99

Served with Mushroom Gruyere Cheese Polenta Cake and Raspberry Almond Coconut Bar



All prices are per person and available for 12 guests or more

cold hors d'oeuvres

Southwestern Chicken in Phyllo Crisp

\$3.79 per person

Buffalo Mozzarella and Prosciutto Skewers

\$3.29 per person

Vietnamese Summer Rolls **\$3.29 per person**

Spinach Dip with Pita Chips **\$2.99 per person**

Eggplant Caponata with Fresh Pita **\$3.29 per person**

Bacon Blue Cheese Guacamole with Chips

\$3.99 per person

hot hors d'oeuvres

Goat Cheese and Spinach Stuffed Cremini Mushrooms

\$3.29 per person

Vegetarian Spring Rolls with Ginger-Soy Dipping

Sauce **\$3.49 per person**

Spanikopita **\$3.49 per person**

Falafel Dippers with Roasted Red Pepper Aioli

\$3.49 per person

Mini Quesadillas **\$2.99 per person**

Chicken Tenders with Dipping Sauce **\$3.29 per person**

Mozzarella Sticks with Marinara Sauce

\$3.29 per person

Barbecue Meatballs **\$3.49 per person**



additions

Classic Cheese Tray Served with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini

\$3.29 per person

Fresh Garden Crudités Served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips

\$2.99 per person

Fresh Seasonal Fruit Served with Assorted Gourmet Crackers **\$3.99 per person**

Fresh Seasonal Fruit Served with Assorted Gourmet Crackers

serves 12: \$44.99 24: \$77.49 48: \$123.99

Antipasto Platter Served with Marinated Vegetables, Italian Meats and Assorted Cheeses **\$4.99 per person**

additions

*Add one of the following stations to your reception
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mediterranean \$8.99

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

american tea \$8.99

Assorted Gourmet Tea Sandwiches and Scones served with Jam, Honey, Cream Cheese, Assorted Petits Fours and Shortbread Cookies

chef's pasta \$13.49

Penne, Cavatappi and Assorted Sauces and Toppings - cooked to order by our Chef!

traditional carving \$13.99

Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls



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energy break \$3.49

Raise the bar with an assortment of Granola, Fruit Filled Bars or Breakfast Bars

the healthy alternative \$6.99

Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars

snack attack \$5.99

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

BEVERAGES

Regular and Decaffeinated Coffee, Tea **\$1.99 per person**

Regular and Decaffeinated Coffee, Tea **\$19.99 per gallon**

Hot Chocolate **\$1.99 per person**

Iced Tea **\$1.79 per person**

Iced Tea **\$17.99 per gallon**

Lemonade **\$1.79 per person**

Lemonade **\$17.99 per gallon**

Iced Water **\$1.29 per gallon**

Bottled Water **\$1.99 per person**

Assorted Sodas (Can) **\$1.79**

DESSERTS

Assorted Gourmet Cookies **\$1.79 per person**

Assorted Gourmet Cookies **\$11.49 per dozen**

Bakery-fresh Brownies **\$1.99 per person**

Bakery-fresh Brownies **\$13.99 per dozen**

Chocolate Covered Strawberries **\$2.99 per person**

CONTACT US TODAY

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www.campusdish.com/en-US/CSW/LosR

Prices effective until 12/31/2015

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