



The Eat Well Berkeley Catering Program strives to increase access to healthier food and beverage choices on the UC Berkeley campus. Participating caterers must meet certain nutrition guidelines. Eat Well Berkeley options are indicated with a "✓" icon on menus.

MORNING

Minimum of 25 people

THE CONTINENTAL

- ✓ Assorted breakfast pastries
- ✓ Brewed regular & decaf coffee
- ✓ Assorted regular ✓ herbal teas
- ✓ Orange juice & Ice Water
- Seasonal fresh fruit platter

Starting at 15. ** per person

THE CONTINENTAL DELUXE

- ✓ Assorted breakfast pastries
- ✓ Brewed regular & decaf coffee
- ✓ Assorted regular & herbal teas
- ✓ Orange juice
- Seasonal fresh fruit platter
- Assorted individual yogurts
- Breakfast Quiche

Starting at 18. ** per person

BREAKFAST BUFFET

- ✓ Assorted breakfast pastries
- ✓ Brewed regular & decaf coffee
- ✓ Seasonal fresh fruit platter
- ✓ Scrambled eggs
- Chicken apple sausage
- ✓ Applewood smoked bacon
- Breakfast potatoes

Starting at 25. ** per person

- ✓ Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates

On-Site Reception, Break, or Buffet Dinner: 18%

Served, Multi-Course Dinner: 22%

Off-Site Event: 24%





LUNCH

Minimum of 25 people

COLD BUFFET: SANDWICHES & WRAPS

Choice of (3) sandwiches/wraps, (2) Sides: ✓ Salads
Fresh Baked Chocolate Chip Cookies Included

- ✓ **Mozzarella & Tomato Sandwich**, Balsamic, Basil
- Herbed Chicken Salad Sandwich** Bacon, Roasted Peppers, Caper
- Grilled Chicken Sandwich**, Avocado, Tomatoes, Cheese on Croissants
- ✓ **Turkey Wrap**, Caramelized Onions, Avocado Spread
- Roast Beef Wrap**, Swiss, Arugula, Horseradish Sauce
- ✓ **Roasted Vegetable Wrap**, Basil Pesto

Vegan, Vegetarian, ✓ Whole Grain Bread/Wrap and Gluten free options are available.

SALADS

- Pasta Salad**, Roasted Tomato, Mushrooms, Olives, Basil, Parmesan
- Potato Salad**
- ✓ **Field Green Salad**, Cucumber, Grape Tomatoes, Balsamic Vinaigrette
- Caesar Salad**
- ✓ **Fresh Seasonal Fruit Salad**

DESSERTS

Additional charge for these choices:

- Dessert Bars
- Pastries
- Cheesecakes
- ✓ Seasonal Fresh Fruit
- Other options available

Starting at 30. ** per person

- ✓ Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates

On-Site Reception, Break, or Buffet Dinner: 18%
Served, Multi-Course Dinner: 22%
Off-Site Event: 24%



RECEPTIONS & BREAKS

Minimum of 25 people

THE BREAK

- ✓ Fruit platter
- Cheese & cracker platter
- Chips & salsa or ✓ hummus & pita (✓ whole grain available)
- Fresh baked cookies
- ✓ Coffee & tea

Starting at 19. ** per person (20 minimum)

THE RECEPTION

- ✓ Fruit platter
- Cheese & cracker platter
- Dessert bars
- ✓ Chipotle chicken skewers
- Veggie samosas with chutney

Starting at 28. ** Per person (25 minimum)

OTHER APPETIZER OPTIONS

- Guacamole, salsa, & chips
- Asparagus wrapped in prosciutto
- Smoked salmon, dill, cream cheese, baguettes
- Egg rolls
- ✓ Crudités
- Spanakopita
- Spinach artichoke dip with crackers
- Caramelized onion and gruyere tartlet
- ✓ Tender beef, potato cake & horseradish
- ✓ Chicken chipotle skewers
- ✓ Teriyaki chicken skewers
- ✓ Spicy crab cakes with poblano sauce
- ✓ Jumbo prawns with cocktail sauce
- Indian tempura prawns

Starting at 5. **per person **(25 minimum)**

- ✓ Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates

On-Site Reception, Break, or Buffet Dinner: 18%

Served, Multi-Course Dinner: 22%

Off-Site Event: 24%



BUFFET

LUNCH/DINNER

Minimum of 25 people
Served with freshly baked rolls & butter

One (1) Salad Selection:

- ✓ Caesar
- ✓ Spinach
- ✓ Mixed green salad

One (1) Meat Entrée Selection:

- ✓ Chicken Marsala
 - ✓ Grilled salmon with mango salsa
 - ✓ Flatiron steak with mushroom sauce (5. **pp)
- Other options available

One (1) Vegetarian Entrée Selection:

- ✓ Cheese tortellini marinara
- ✓ Portobello mushroom (vegan, gluten-free)
- Butternut squash ravioli with sage and brown butter

One (1) Side Selection:

- ✓ Roasted rosemary potatoes
- Orzo with olives and garlic
- Couscous with dried fruit
- ✓ Quinoa with roasted vegetables

One (1) Dessert Selection:

- Dessert bar platter, cookie platter, or
- ✓ fruit platter

Lunch: Starting at 35. ** per person

Dinner: Starting at 45. ** per person

- ✓ Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates

On-Site Reception, Break, or Buffet Dinner: 18%

Served, Multi-Course Dinner: 22%

Off-Site Event: 24%



PLATED DINNER

MINIMUM OF 25 PEOPLE

Served with freshly baked rolls & butter

SALADS

Choose One

✓ **Town and Country Salad**

Strawberries, brie cheese and
toasted almonds

✓ **Spinach Salad**

Topped with gorgonzola cheese, fresh
red pears, and toasted almonds

MAIN SELECTIONS

Choose One

✓ Grilled salmon with mango salsa

Grilled chicken, breaded with a creamy dijon-caper sauce

✓ Chicken Marsala

Peppered steak with a port wine mushroom sauce
Mushroom risotto

SIDES

Choose One

✓ Roasted rosemary potatoes orzo with olives and garlic

Couscous with dried fruit

✓ Quinoa with roasted vegetables

DESSERT

Choose One

Bistro chocolate cake

Assorted dessert bar platter

Fresh fruit tart

Cheesecake

✓ Coffee & tea

Starting at 60. ** per person

✓ Meets Eat Well Berkeley guidelines

**All events are subject to service and tax at the following rates

On-Site Reception, Break, or Buffet Dinner: 18%

Served, Multi-Course Dinner: 22%

Off-Site Event: 24%



A LA CARTE BEVERAGE SERVICE

Minimum of \$250 for beverage service when ordered without food.

Coffee/Decaf/Tea

3 Gallon Container – Serves 50	\$90
1.5 Gallon Container – Serves 25	\$45

Individual Bottles and Cans

Iced Tea (Individual Bottles)	\$3.50
Sparkling Juice	\$3.50
Soda	\$2.50
Sparkling Water	\$2.50
Bottled Water	\$2.50

Spa Water*

3 Gallon Container – Serves 50	\$50
--------------------------------	------

*Ice water included in every on-site event with catering

Lemonade

3 Gallon Container – Serves 50	\$60
Pitcher - Serves 6-8	\$10



BAR SERVICE

Set Up Fees

On-site events with catering:

\$2/person with a 50-person minimum

On-site events with no catering (bar only)

\$5/person with a 50-person minimum

Off site events:

\$5/person with a 50-person minimum*

Staffing Fees

One (1) bartender/50 guests (2 hour minimum) \$100

Each additional hour/bartender \$50

* Off-site events without catering will have a \$100 drink minimum

BEER & WINE

Wine and sparkling wine \$28-38/bottle

Corkage fee \$10/bottle

Craft specialty beer \$6.00/each