For seated service dinners and upgraded choices, please refer to the Pacific Dining Banquet Menu or contact for custom quotes.

Catering orders placed fewer than 48 hours in advance may be subject to a surcharge.

Catering orders cancelled fewer than 48 hours in advance may be subject to full charge of order.

All orders include appropriate serving utensils & disposable wares.

Certain items subject to availability.

Weekend & “off-day” catering services subject to a surcharge.

“Off-days” include, but are not limited to, holidays & dates when Pacific Dining on-site food service locations are closed for regular business operations.

Invoices will be sent via email approximately 7-10 business days following the event.

Payment in full due no later than 30 days after receipt of invoice.

Late payments subject to additional fees.
BREAKFAST

Continental Buffet  v  $7.25pp
Croissants, Danishes, muffins, scones, & fruit salad with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Yogurt Parfait Bar  v  $11.25pp
15 person min., 48 hr notice
Plain Greek & non-fat yogurt, an assortment of toppings including berries, granola, honey, & raisins. With bagels & cream cheese, pastries, fruit salad, coffee service, assorted bottled juices & water

Great Start Buffet  v  $8.10pp
Croissants, Danishes, muffins, scones, bagels with cream cheese, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Hot Start  $12.85pp
15 person min.
Scrambled eggs, bacon, sausage, country potatoes, croissants, Danishes, muffins, scones, & fruit salad with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

Breakfast Burrito Buffet  $12.45pp
15 person min.
Bacon, Sausage, Ham, & Cheese (VEGETARIAN) breakfast burritos, country potatoes, pastries, & fruit display with coffee service (incl. regular, decaf, hot water for tea, cream, sugar, etc.), & assorted bottled juices & water

À La Carte

Fruit Salad  vg  $2.10pp
Fruit Display Platter  vg  $2.40pp
Danishes, croissants, muffins, scones, &/or bagels  v  $2.25pp
Donut Variety  v  $1.25pp
Breakfast Burritos (bacon, sausage, VEGETARIAN)  $5.15pp
Bacon or Sausage (2pp)  $1.50pp
Scrambled Eggs  v  $2.25pp
Country Potatoes  v  $2.25pp
Buttermilk Pancakes (2pp)  v  $4.25pp
French Toast (2pp)  v  $4.25pp

BEVERAGES

Coffee Service Station  $1.80pp
Self serve station with regular, decaf, hot water, tea bags, cream, sugar, disposable cups, etc.

Hot Chocolate  $1.80pp

Beverage Dispensers
Orange or Apple Juice  $1.50pp
Fruit Punch, Lemonade, or Unsweetened Iced Tea  $0.75pp
Infused Water  $0.50pp

Canned Soda & Bottled Water Assortment  $1.05pp
Bottled Juice Assortment  $1.80pp
(orange, apple, & cranberry)

v vegetarian  vg vegan
THE DELI

Pre-Made Sandwich Platter $7.50pp
A beautifully arranged platter of pre-made sandwiches or wraps of your choice, complete with classic sandwich garnishes: pickles, carrots, & pepperoncini

Start from Scratch Deli Tray $8.55pp
Display of assorted deli meats, cheeses, lettuce, tomato, bread, & garnishes for your guests to build their own custom sandwiches
Recommended for parties of 25 or fewer

Sides

Classic Caesar $2.25pp
Tuscan Salad V $2.40pp
Red & Golden Beet Salad with Feta (72 hr notice required) V $2.75pp
Shaved Brussels Sprouts (72 hr notice required) V $2.75pp
Spinach Strawberry Walnut (72 hr notice required) VG $2.75pp
Caprese Salad (72 hr notice required) V $3.95pp
All boxed salads available as à la carte side salad AQ

Hearty Potato Salad V $2.10pp
Traditional Macaroni Salad V $2.10pp
Greek Feta Pasta Salad V $2.10pp
Florentine Bowtie Pasta Salad V $2.10pp
Fresh Fruit Salad VG $2.10pp
Bagged Chips Assortment $1.50pp

Selection of...
Roasted Turkey Breast  Roast Beef  Smoked Ham
Salami    Chicken Salad  Tuna Salad
Veggie V

Cheddar  Pepper Jack  American  Provolone  Swiss

French Roll, Wheat Roll, Ciabatta

Complete with classic sandwich garnishes: pickles, carrots, & pepperoncini

Includes...
Delivery, appropriate service wares, disposable flatware, napkins, condiments, setup & breakdown
**Classic Boxed Sandwiches**  $9.95ea

Assortment of turkey, ham, roast beef, & veggie on artisan rolls or flavored wraps with tomato, lettuce & cheese.  
Sides include variety of pasta, fruit, or potato salad, & dessert cookie or brownie  
Mayonnaise, mustard, salt, pepper, utensils, & napkins included  
VEGETARIAN, VEGAN & Gluten-Free options available by request  
Sliced white, wheat, or sourdough available by request

- v vegetarian  
- vg vegan

**Premium Boxed Sandwiches**  $11.50ea

Premium Sandwich boxes include pasta, fruit, or potato salad, & dessert cookie or brownie  
Sandwiches served on ciabatta, croissants, focaccia, and Julian rolls.  
Bread availability subject to min. order quantity  
Requires min. 48 hr advance notice

- Avoturkey  
  Turkey, avocado, Provolone, sprouts, mayo, & mustard

- Basil Pesto Turkey  
  Turkey, Provolone, & pesto aioli

- Original Italian  
  Salami, pepperoni, ham, pepperoncini, & Provolone with Italian dressing

- Chipotle Turkey  
  Turkey, chipotle aioli, & Pepper Jack

- Texas Beef  
  Roast beef, Cheddar, & BBQ sauce

- Herb Chicken Salad  
  Roasted chicken, yogurt, & tarragon

- Grilled Vegetable  
  Grilled eggplant, zucchini, squash, tomatoes, caramelized onions, & Pepper Jack with balsamic reduction

- The Cuban  
  Smoked ham, bacon, Swiss, dill spears, & mustard

- “Eggless” Egg Salad Sandwich  
  Finely diced curried tofu salad with lettuce & tomato
**Classic Boxed Salads**

Boxed salad includes dessert cookie or brownie

$9.95 ea

- **Traditional Chef Salad**
  Julienned ham & turkey, American & Swiss, tomato, hard-boiled egg, bacon, & carrots over crisp greens with ranch dressing

- **Tuna or Turkey Salad**
  Mixed greens with tuna salad or turkey breast strips, pepperoncini, tomato, & sprouts with a pickle spear, carrot sticks, & Italian dressing

- **Chicken Caesar Salad**
  A bed of romaine lettuce topped with grilled chicken, croutons, Parmesan cheese, & creamy Caesar dressing

- **Teriyaki Chicken Salad**
  Mixed greens topped with grilled teriyaki chicken, sesame seeds, & wonton strips with sesame dressing

- **Very Veggie Salad**
  Mixed greens with grape tomatoes, mushrooms, carrots, artichoke hearts, kidney beans, avocado, & Italian dressing

- **Southwestern Salad**
  Mixed greens with grilled chicken, corn, tomato wedges, black beans, tortilla strips, shredded cheddar, & cilantro vinaigrette

**Premium Boxed Salads**

Boxed salad includes cookie or brownie dessert

$11.50 ea

- **Butternut Baby Kale Salad**
  (min. order / 72 hr advance notice required)
  Grilled chicken with butternut squash, red grapes, garbanzo beans, sunflower seeds, feta, and garlic lemon vinaigrette

- **Roasted Veggie on Butter Lettuce**
  (min. order / 72 hr advance notice required)
  Roasted potatoes, asparagus, beets, & squash over butter lettuce with Greek feta vinaigrette (substitute dressing by requestVG)

- **Turkey Calistoga Salad**
  (min. order / 72 hr advance notice required)
  Mixed greens & romaine lettuce topped with chopped turkey, dried cranberries, feta cheese, grapes, walnuts, & blood orange vinaigrette

- **California Chicken Salad**
  Crisp iceberg lettuce & red cabbage with grilled chicken, avocado, tomato, shredded carrots, croutons, sprouts, & red onion with Ranch dressing

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VG vegetarian  VG vegan
HOT LUNCH & DINNER

Traditional Buffet
10 person min. One Traditional Buffet choice per group/order.
Additional entrees subject to additional cost.
Gluten free & vegetarian options available by request.
All orders include appropriate serving utensils & disposable wares.

Southern Picnic (72 hr min. advance notice) $17.25pp
Chicken quarters, pulled pork, Kielbasa sausage with potato salad, corn on the cob, baked beans, & jalapeño cornbread

The Pacific Rim $14.95pp
Sesame Teriyaki chicken, fried rice, veggie stir fry, Island Salad, & fortune cookies

Chicken (or Eggplant) Parmigiana $12.95pp
Breaded chicken or eggplant topped with marinara & cheese, with fettucine, grilled squash medley, Tuscan salad, & garlic bread

Chicken Adobo (48 hr min. advance notice) $15.45pp
Bone-in chicken, veggie pancit, white rice, garlicky bok choy, & fruit salad

Roasted Pork Loin with Maple Mustard Sauce $14.95pp
Tender & juicy roasted pork tenderloin stuffed with maple mustard sauce, garlic mashed potatoes, roasted Brussels sprouts, & Caesar salad

Grilled Salmon (7 day min. advance notice) $16.95pp
Grilled salmon with creamy lemon dill sauce, teriyaki, or Cajun seasoning with chipotle remoulade, haricots verts, rice pilaf, mixed greens salad, & sliced baguette

Teriyaki Skirt Steak (72 hr min. advance notice) $18.95pp
USDA skirt steak broiled & basted with teriyaki glaze, with mashed potatoes, haricots verts, mixed greens salad, & artisan rolls

Honey Garlic Sriracha Chicken (Salmon + $3pp) $14.95pp
Sweet & spicy grilled chicken, steamed white rice, French green beans, & sweet miso broccoli salad

Spaghetti & Meatballs $12.45pp
Spaghetti, meatballs, & Marinara sauce with Caesar salad, & garlic bread

Coconut Crusted Tilapia $13.15pp
Baked tilapia topped with mango salsa, served with Spanish rice, black beans, mixed greens salad, & dinner rolls

v vegetarian  vg vegan
HOT LUNCH & DINNER

Pan Seared Chicken $15.95pp
Airline (Frenched Cut) chicken breast in a balsamic marinade, pan seared, roasted rosemary potatoes, grilled asparagus, Caesar salad, & dinner rolls

Chicken Tikka Masala (or Chickpeas) $14.95pp
Bone-in chicken in Masala sauce served with basmati rice, naan bread, & cucumber salad

Holiday Feast $18.95pp
(50 person min. & 2 weeks advance notice)
Oven roasted turkey & hickory smoked ham, green beans, mashed potatoes, gravy, dinner rolls, cornbread stuffing, cranberry sauce, & Garden salad

House-Made Meat (or Veggie) Lasagna $13.25pp
Traditional meat sauce lasagna with grilled squash medley, Caesar salad, & garlic bread

Jerk Chicken (48 hr min. advance notice) $15.45pp
Chicken in a Jerk marinade, grilled & served with red beans & rice, fried plantains, & Caribbean pineapple salad

Buffet Bars
A deconstructed meal that allows your guests to create their own special plate to suit their unique palates. 10 person min.

South of the Border Taco Bar $14.25pp
Carne asada & chicken, refried beans, Spanish rice, salsa, guacamole, sour cream, shredded lettuce, shredded cheese, soft flour & hard shell corn tortillas, with a Southwestern side salad

Mediterranean Pasta Bar $14.25pp
A trifecta of Fettuccine, cheese tortellini, & penne pasta with Alfredo, Marinara, and basil pesto sauces, grilled chicken, Tuscan salad, & garlic bread

Greek Festival Bar (7 day advance notice) $15.80pp
Marinated chicken kabobs, falafel, couscous salad, hummus, & pita bread with diced cucumber, onions, & tomatoes, tzatziki sauce, & dessert baklava

Burger Bar $13.25pp
Juicy hamburgers & hot dogs complete with all the ingredients to build your own: buns, cheese, lettuce, tomato, pickles, onions, ketchup, mustard, mayo. Includes Caesar salad & potato (or macaroni) salad.

Turkey & Vegetarian patties available by request

v vegetarian  vg vegan
**FAVORITE PIZZAS** 16 slices per pizza

**Meat Combo** $18.75ea
Pepperoni, bacon, ham, sausage

**Veggie Combo** $16.90ea
Mushroom, olive, bell pepper, artichoke, onion, spinach

**BBQ Chicken** $15.15ea
Grilled chicken, red onion, & BBQ sauce

**Marguerite** $14.60ea
Sundried tomato with fresh basil & fresh mozzarella

**Pesto Chicken** $14.95ea
Grilled chicken, Parmesan cheese, & pesto sauce

**PIZZA À LA CARTE** 16 slices per pizza

Create your own pizzas by adding your favorite sauces & toppings from the choices below. (16 slices per pizza)

**Cheese** $13.10ea
Cheese pizza with choice of tomato, pesto, Alfredo, or BBQ

**Veggies** $0.75ea
Mushrooms, olives, bell peppers, artichokes, red onions, pineapple, jalapenos, spinach

**Meats** $1.50ea
Chicken, pepperoni, bacon, ham, meatballs, sausage

v vegetarian  vg vegan
À LA CARTE APPETIZERS

Certain items require advance notice & may not be available at all locations

**v** vegetarian   **vg** vegan

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### DISPLAYS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Fruit Display vg</td>
<td>$2.40pp</td>
</tr>
<tr>
<td>Grilled Vegetable Platter v</td>
<td>$2.90pp</td>
</tr>
<tr>
<td>Vegetable Crudite v</td>
<td>$2.25pp</td>
</tr>
<tr>
<td>Domestic Cubed Cheese &amp; Crackers v</td>
<td>$2.25pp</td>
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### SKEWERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail Shrimp with House-Made Sauce</td>
<td>$2.60ea</td>
</tr>
<tr>
<td>Coconut Shrimp with Chipotle Remoulade</td>
<td>$2.60ea</td>
</tr>
<tr>
<td>Coconut Chicken Skewers with Chipotle Remoulade</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Antipasto Skewers v</td>
<td>$2.10ea</td>
</tr>
<tr>
<td>Grilled Veggie Brochette vg</td>
<td>$1.50ea</td>
</tr>
<tr>
<td>Sesame Teriyaki Chicken Brochette</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Beef Satay</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Chicken Satay with Thai Peanut Sauce</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Fruit Brochette vg</td>
<td>$2.10ea</td>
</tr>
<tr>
<td>Kielbasa &amp; Pineapple Bites</td>
<td>$1.80ea</td>
</tr>
<tr>
<td>Cheesy Bacon Wrapped Jalapeño Chicken Bites</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Cajun Shrimp Brochette</td>
<td>$2.60ea</td>
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</table>

### MEATBALLS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Swedish</td>
<td>$1.00ea</td>
</tr>
<tr>
<td>Marinara</td>
<td></td>
</tr>
<tr>
<td>Teriyaki</td>
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</table>

### SLIDERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Cheeseburger with Ketchup &amp; Mustard</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Grilled Chicken Slider with Honey Mustard</td>
<td></td>
</tr>
<tr>
<td>Chipotle Crispy Chicken Slider</td>
<td></td>
</tr>
<tr>
<td>Roasted Turkey with Cranberry Sauce &amp; Stuffing</td>
<td></td>
</tr>
<tr>
<td>BBQ Pulled Pork or Chicken</td>
<td></td>
</tr>
<tr>
<td>BBQ Beef with Cole Slaw</td>
<td></td>
</tr>
<tr>
<td>Meatball Marinara</td>
<td></td>
</tr>
<tr>
<td>Garden Burger v</td>
<td></td>
</tr>
</tbody>
</table>

### SAMMIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Artisan Sandwiches</td>
<td>$3.75ea</td>
</tr>
<tr>
<td>Pinwheels</td>
<td>$1.25ea</td>
</tr>
<tr>
<td>Tea Sandwich Assortment</td>
<td>$1.75ea</td>
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### SMALL BITES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Mini Beef Wellington with Creole Mustard</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Marguerite Petite Pizza Slices v</td>
<td>$1.25ea</td>
</tr>
<tr>
<td>Frank n’ Blankets with Creole mustard</td>
<td>$1.25ea</td>
</tr>
<tr>
<td>Miniature Samosas with Mango Chutney v</td>
<td>$1.60ea</td>
</tr>
<tr>
<td>Assorted Miniature Quiches</td>
<td>$1.25ea</td>
</tr>
<tr>
<td>Spanakopita v</td>
<td>$1.75ea</td>
</tr>
<tr>
<td>Mini Beef Empanadas</td>
<td>$1.50ea</td>
</tr>
<tr>
<td>Classic Fresh Tomato Bruschetta v</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Mozzarella &amp; Sundried Tomato Bruschetta v</td>
<td>$2.00ea</td>
</tr>
<tr>
<td>Fried Veggie Spring Rolls with Spicy Plum Sauce v</td>
<td>$1.25ea</td>
</tr>
<tr>
<td>Cheese Quesadillas with Salsa v</td>
<td>$1.00ea</td>
</tr>
<tr>
<td>Chicken Tenders with Dipping Sauce v</td>
<td>$1.75ea</td>
</tr>
<tr>
<td>Chicken Wings (Classic, Buffalo, BBQ, or Boneless)</td>
<td>$1.25ea</td>
</tr>
</tbody>
</table>
**DESSERT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Cookies</td>
<td>$1.25ea</td>
</tr>
<tr>
<td>Gourmet Brownie &amp; Blondie Assortment</td>
<td>$1.50ea</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$1.60ea</td>
</tr>
<tr>
<td>Cheesecake Bites</td>
<td>$1.00ea</td>
</tr>
<tr>
<td>Eclairs (min. 6)</td>
<td>$3.20ea</td>
</tr>
<tr>
<td>Cream Puffs</td>
<td>$1.10ea</td>
</tr>
<tr>
<td>Fruit Tarts (min. 20)</td>
<td>$3.20ea</td>
</tr>
<tr>
<td>Cupcakes (by the dozen)</td>
<td>$2.95ea</td>
</tr>
<tr>
<td>Mini Cupcakes (by the dozen)</td>
<td>$1.95ea</td>
</tr>
</tbody>
</table>

See Sheet Cake & Specialty Cake below for flavors

**Specialty Cake**

- German Chocolate, Red Velvet, Black Forest, Carrot, Chocolate Ganache, Tres Leches, White Chocolate, Crème Brûlée, Blueberry Mousse, Banana Fudge, Coconut Dream, Cookies & Cream, Lemon Mousse, Black & White, Tiramisu

- Pie 9" (12 slices)
  - Apple, Coconut Cream, Pumpkin, $16.00ea
  - Berry, Peach, cherry, $18.00ea
  - Pecan, $25.50ea

**Seasonal Holiday Desserts**

**SETUP & DECOR**

- China plates, stainless flatware, glassware, $5.00+ pp
- Banquet Table Linens, $10.00+ea

Colored & length variety options available for guest tables or upgraded buffet tables.

Complimentary standard white buffet table linens included with order.

Catering orders cancelled fewer than 48 hours in advance may be subject to full charge of order.

Certain items subject to availability depending on location.