

SALTAIRE

CATERING *by* UC SAN DIEGO

fall





Breakfast

Minimum order of 15.

COLD BUFFET

Sunrise Breakfast \$16

assorted fresh baked pastries, vanilla Greek yogurt, organic granola, seasonal fruit

La Jolla Breakfast \$22

applewood smoked bacon mini quiche, oakwood smoked salmon, everything bagel, herbed cream cheese, seasonal fruit

Oakwood Smoked Salmon \$19

mini plain bagels, capers, whipped cream cheese, red onion, tomato, cornichon, sprouts, seasonal fruit

HOT BREAKFAST BUFFET

Triton \$17.50

cage-free scrambled eggs, roasted rose potatoes, applewood smoked bacon, turkey sausage, plant-based sausage, assorted fresh baked pastries, seasonal fruit

SoCal \$19

carne asada, cage-free scrambled eggs, roasted rose potatoes, refried beans, shredded cheddar & jack cheese, flour or corn tortillas, fire-roasted salsa, seasonal fruit

Tortilla Espanola \$17.50

cage-free scrambled eggs, potato, onion, jamón serrano, Spanish chorizo hash, seasonal fruit

Fall Frittata \$17.50

fall vegetables, crispy prosciutto, roasted fingerling potatoes, seasonal fruit

À LA CARTE

Seasonal Chia Puddings \$7

prickly pear | pumpkin spice | pomegranate | berry chia pudding

Yogurt Parfait \$7

vanilla Greek yogurt, fresh berries, organic granola

Assorted Muffins & Pastries \$31 / dozen

Danish pastries, muffins, croissants, apple turnover

Assorted Bagels & Cream Cheese \$36 / dozen

assorted fresh bagels, two house-made cream cheeses:
garlic & herb | vegan sundried tomato | cinnamon & honey | traditional plain

Additional à la carte options are available. Please ask your catering coordinator.

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Lunch

Complete full-service meals.
Minimum order of 15.

CHILLED

Fall Harvest Entrée Salads \$25

Choice of: chargrilled flat iron steak, orange honey glazed salmon, or sweet & sour tofu, fall vegetables, mixed greens, quinoa, caramelized apples, toasted pecans, feta cheese, bread rolls, cider-poppysseed vinaigrette

Mediterranean Flavors \$23

Choice of: sumac-spiced grilled shrimp skewers, pomegranate glazed chicken skewers, or lemongrass portobello skewers, traditional hummus, beet & walnut hummus, babaganoush, zaalouk, marinated olives & artichokes, fresh mozzarella, roasted sweet peppers, fresh pita

INTERNATIONAL CUISINE

Taste of Mexico \$22

Choice of: mole negro chicken or seasonal vegetable enchiladas, cilantro rice, beans, mixed green salad, roasted pepitas, pomegranate dressing

Taste of the Philippines \$22

Choice of: oxtail kare kare (*oxtail stewed in peanut butter*), chicken adobo or mushroom stew, ginisang kalabasa (*sautéed squash & string beans*), garlic fried rice, bitter melon salad

Taste of Lebanon \$23

Choice of: banya (*lamb*) stew or okra stew, seasonal vegetable, kousa (*stuffed squash, tomato broth*), mujadra, fatoush salad, tabbouleh

Mexican BBQ \$25

Choice of: chargrilled citrus marinated chicken, beef barbacoa or chargrilled shrimp, grilled corn, red rice, charro beans, Caesar salad

TRADITIONAL

Fall Comfort \$19

Choice of: carved oven-roasted turkey or carved ham, garlic mashed potatoes, green beans, herb stuffing, southern collard greens

Fall Vegetable Comfort \$17

maple kabocha squash, honey Brussels sprouts, green beans, crispy onion, sweet potato mash, herb stuffing



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Soups, Salads & Sandwiches

SANDWICH PLATTERS (12 halves)

Served on platters for full service or boxed for drop-off delivery. Platters/boxes will be assorted for small orders of up to 5. Sandwiches will be sorted for large orders of 5 or more.

Premium Sandwich Assortment \$105

Bavette steak, turkey, heirloom tomato

Original Sandwich Assortment \$95

BLT, chicken, heirloom tomato

SHAREABLE GREEN-FORWARD SALADS

Served in professional serving bowls for full service or disposable bowls for drop-off delivery.

Chopped \$65

escarole, radicchio, green bean, garbanzo bean, cherry tomato, cucumber, provolone, pepperoncini, rosemary breadcrumb, Italian herb vinaigrette

Fennel & Apple \$65

local fennel, sour green apple, celery, pecorino cheese, toasted walnut, romaine heart, apple cider vinegar dressing

Roast Red Beet \$90

blood orange, pistachio, herbed goat cheese, arugula, golden beet vinaigrette

SHAREABLE GRAIN-FORWARD SALADS

Served in professional serving bowls for full service or disposable bowls for drop-off delivery.

Grains & Greens \$70

quinoa, farro, shredded Tuscan kale, baby spinach, roasted sweet potato, roasted beets, tart dried cranberries, balsamic vinaigrette

Fall Caesar Salad \$70

shredded Tuscan kale, gem lettuce, farro, charred broccolini, marinated chickpea, red onion, shaved parmesan, herbed croutons, Caesar dressing

Shareable Protein Additions

Grilled chicken breast (28oz) \$25

Chilled herbed salmon (24oz) \$55

Shareable Soups

Tomato Bisque \$5 / person

Tuscan White Bean \$5 / person

Seasonal Shareable Soups

Pozole Rojo \$6 / person

Vegan Pozole \$5 / person

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Boxed Meals

GOURMET BOXED SANDWICHES

Individually boxed meals come with a bag of chips and fresh baked cookie.
Minimum order of 10 sandwiches.

Bavette Steak Baguette \$25

agrodolce fennel jam, cambozola cheese spread, arugula

Roasted Carved Turkey Ciabatta \$22

cranberry sauce, pepper jack cheese, green leaf lettuce

Grilled Chicken Focaccia \$22

pepita pesto, heirloom tomato, fresh mozzarella, green leaf lettuce

Heirloom Tomato Stack Ciabatta \$22

roasted portabella, fresh mozzarella, basil, balsamic glaze

BLT Focaccia \$22

heirloom tomato, applewood smoked bacon, arugula, caper aioli

GREEN-FORWARD BOXED ENTRÉE SALADS

Individually boxed salads come with a fruit cup or fresh baked cookie.

Minimum order of 5 salads.

Upgrade chicken to chilled salmon 3

Chopped \$16.50

grilled chicken breast, escarole, radicchio, green bean, garbanzo bean, cherry tomato, cucumber, provolone, pepperoncini, rosemary breadcrumb, Italian herb vinaigrette

Fennel & Apple \$16.50

grilled chicken breast, local fennel, sour green apple, celery, pecorino cheese, toasted walnut, romaine heart, apple cider vinegar dressing

Roast Red Beet \$16

blood orange, pistachio, herbed goat cheese, arugula, golden beet vinaigrette

GRAIN-FORWARD BOXED ENTRÉE SALADS

Grains & Greens \$14.50

quinoa, farro, shredded Tuscan kale, baby spinach, roasted sweet potato, roasted beets, tart dried cranberries, balsamic vinaigrette

Fall Caesar Salad \$17.50

grilled chicken breast, shredded Tuscan kale, gem lettuce, farro, charred broccolini, marinated chickpea, red onion, shaved parmesan, herbed croutons, Caesar dressing





Dinner

Full-service dinner experiences.

All buffets come with bread rolls and butter.

ELEVATED DINNER BUFFET

Maple Sherry Chicken \$35

glazed chicken breast, mustard jus, Tuscan kale, oven-roasted kabocha, wild mushroom & pancetta risotto, roasted red beet salad

Add salmon \$12

Catch of the Day \$53

pan-seared local seasonal fish, sauce vierge, haricot verts, creamy herb polenta, shaved fennel salad

Steakhouse \$50

chargrilled rib eye or filet mignon, peppercorn cream sauce, creamed spinach, charred asparagus, truffled mac & cheese, wedge salad

Add chicken breast \$9

Prime Rib \$45

carved prime rib, au jus, horseradish cream sauce, creamed spinach, charred asparagus, gratin potato, classic Caesar salad

Add chicken breast \$9

Chef carving on-site \$36 / hour • 2 hour minimum

Santa Maria Style Tri-Tip \$50

roasted tri-tip, baked beans, grilled corn, toasted garlic bread, linguica sausage bites, Santa Maria style salsa, chopped salad

Add chicken breast \$9

Chef carving on-site \$36 / hour • 2 hour minimum

CHEF STATION

Pasta Station

Choice of one:

Butternut Squash Ravioli \$21

brown butter sage, butternut squash, Brussels sprouts, roasted mushrooms, walnuts, herbed croutons

Orecchiette Bechamel \$21

roasted cauliflower bechamel, pancetta, roasted cauliflower, black pepper, breadcrumbs

Fennel and Salmon \$25

penne pasta, fennel dusted salmon, creamy pesto

TOPPINGS: roasted pepper, capers, parmesan, basil, chili flakes

Crepe Suzette Station \$15

orange, whipped cream or vanilla ice cream, caramel sauce, toasted nuts, fresh berries

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Plated

Three-course meal. Includes fresh bread and butter.
Entree price includes a salad and dessert option.

DUO PLATE

Beef Tenderloin & Chicken Breast \$64

pan-seared beef tenderloin, chicken breast, braised cippolini, pommes aligot, roasted root vegetable, beef bordelaise sauce

ENTRÉES

Maple Sherry Chicken \$56

glazed chicken breast, mustard jus, kale, oven-roasted kabocha, roasted root vegetable

Seared Scallop Risotto \$66

sustainably farmed seared scallops, pumpkin risotto, fall-spiced beurre blanc, crispy leek

Beef Tenderloin \$62

pan-seared beef tenderloin, braised cippolini, pommes aligot, roasted root vegetable, beef bordelaise sauce

Duck Breast with Parsnips \$62

pan-roasted duck breast, roasted parsnips, Jerusalem artichoke, salsify, hazelnut vadouvan carrot, duck jus

Spinach & Ricotta Gnudi \$52

sage brown butter, crispy oyster mushrooms, sautéed peas

SALAD (select one)

Roasted Kabocha

roasted kabocha squash, arugula, roasted pepitas, fresh pomegranate, pomegranate-molasses vinaigrette

Autumn Harvest

roasted vegetables, Tuscan baby kale, toasted farro, citrus beets, five-spiced sweet potato, caramelized apple, hemp seed, feta, cider poppyseed vinaigrette

Pear & Gorgonzola

pomegranate poached pear, arugula, baby spinach, gorgonzola, candied pecan, white balsamic vinaigrette

DESSERT (select one)

Pear-Frangipane Tart

pear syrup reduction, toasted almonds

Masala Chai Panna Cotta

chai whipped cream, blood orange coulis

Gianduja Chocolate-Hazelnut Tart

praline feuilletine



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Reception

On display, priced per person.

Small bites, appetizers and tray passed priced per item.

ON-DISPLAY PLATTERS

Autumn Grilled Vegetables \$4.50

pumpkin, parsnip, zucchini, roast sweet potato, caramelized turnip

Imported Cheese Board \$8

Spanish, Italian & French cheese variety, apple compote, seasonal fruit, mixed nuts

Charcuterie Board \$10

Spanish & Italian meats, pear compote, pickled carrots, fennel, turnip

COLD APPETIZERS

Tenderloin Crostini \$5.50

tarragon aioli, manchego cheese, truffle oil

Fall Bruschetta Duo \$4.75

roasted squash, grilled pear, pomegranate, fresh herbs

WARM APPETIZERS

House-Made Meatball \$3.50

creamy mascarpone polenta

Wild Mushroom Tart \$4.50

fresh ricotta, goat cheese, herbs, arugula, puff pastry, sherry vinaigrette

COLD TRAY PASSED

Beef Tartare \$5.50

cured egg yolk, roasted sweet potato, house-fried chip

Spiced Pumpkin Toast Crostini \$3.75

butternut squash, ricotta mousse

WARM TRAY PASSED

Shrimp Brioche Toast \$4.75

spicy mayo, eel sauce, green onion



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Dessert

CHILLED SMALL BITES

Mini Pumpkin Cheesecakes \$52 / dozen

Mini Pecan Bars \$28 / dozen

Mini Apple Pies \$28 / dozen

Ube Halaya Tart \$52 / dozen

Filipino ube cream tart

Spiced Pumpkin Tarts \$45 / dozen

Sicilian Cannoli \$52 / dozen

Meyer lemon cream

Dark Chocolate Mousse Cup \$36 / dozen

pomegranate, prickly pear

Beverage

INFUSED WATER

Citrus-Lemon/Lime \$22 / gallon

Lemon Cucumber \$22 / gallon

INFUSED LEMONADE

Strawberry \$34 / gallon

HOT BEVERAGE (Gal)

Pumpkin Spice Latte \$36 / gallon

Coffee or Decaf \$38 / gallon

Includes fair trade sugar, sweeteners, half & half and non-dairy creamer

Tea Assortment \$38 / gallon

Includes fair trade sugar, sweeteners and lemon

Single-served Pepsi products, sparkling water, teas and coffees available.

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