

SALTAIRE

CATERING *by* UC SAN DIEGO

spring





Breakfast

Minimum order of 15.

MORNING BUFFET

Sunrise Breakfast \$16

assorted fresh baked pastries, vanilla Greek yogurt, house-made granola, seasonal fruit

La Jolla Breakfast \$22

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

Açaí Yogurt Bowl \$13

house-made granola, fresh berries, cacao nibs, açai Greek yogurt, toasted coconut, 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

Congee \$21

Asian rice porridge, hard-boiled egg, green onion, Chinese sausage, beans, tofu, shrimp, avocado, chili oil

Sunrise Brunch \$25

Choice of: assorted mini quiche or deviled eggs, house-made carrot loaf, grilled Caesar-style asparagus, oakwood smoked salmon, mini bagels, house whipped cream cheese, toppings bar, roasted rose potatoes, seasonal fruit

À LA CARTE

Seasonal Chia Puddings \$7

Choice of: lychee, prickly pear, passion fruit and mango chia puddings

Yogurt Parfait \$7

vanilla Greek yogurt, fresh berries, organic granola

Assorted Muffins & Pastries \$31 / dozen

Danish pastries, muffins, croissants

Assorted Bagels & Cream Cheese \$36 / dozen

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

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

SALTAIRE

CATERING by UC SAN DIEGO



Lunch

Full-service lunch buffets.
Minimum order of 15.

CHILLED

Spring Harvest Salad \$20

Choice of: chargrilled flat iron steak, orange honey glazed salmon or sweet & sour tofu; spring vegetables, mixed greens, farro, millet, kumquats, toasted walnut, blue cheese, Dijon vinaigrette

Chilled Seafood Tower \$35

jumbo shrimp, oysters, seared local fish, ahi poke, ceviche, mignonette, cocktail sauce, lemon
Add king crab legs and claws \$9

INTERNATIONAL CUISINE

Passage to Italy \$26

Choice of: chicken saltimbocca, lamb osso buco stew, seafood or mushroom cioppino; pasta primavera or spring pea risotto, caponata, panzanella salad, breadsticks

Spring in Romania \$20

Choice of: beef or mushroom goulash, mamaliga polenta, Romanian spring salad, zacusca eggplant dip, grilled flatbread

Vietnamese BBQ \$21

Choice of: chargrilled pork, lemongrass chicken or coriander tofu; vermicelli rice noodles, egg rolls, marinated cucumber, pickled carrots and daikon, herb salad

TRADITIONAL

Farmhouse \$28

Choice of: roasted leg of lamb or pineapple glazed ham; scalloped potatoes or truffled mac n cheese, honey rainbow carrots or garlic green beans, ricotta grilled asparagus salad or spring cobb salad, corn bread

Springtime Risotto \$36

Choice of: lemon herbed chicken, balsamic glazed salmon or balsamic portobello; spring pea risotto, roasted Brussels sprouts or grilled asparagus, caprese salad, garlic herb focaccia



SALTAIRE

CATERING by UC SAN DIEGO



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

muffuletta, jambon, heirloom tomato

Original Sandwich Assortment \$95

turkey, pimento, heirloom tomato

SHAREABLE GREEN-FORWARD SALADS

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

Mixed Beets Salad \$75

heirloom mixed roasted beets, walnuts, chèvre, spinach, balsamic vinaigrette

Grilled Stone Fruit Salad \$70

grilled stone fruit, pistachios, baby kale, heirloom tomatoes, mint, lemon honey dressing

Grilled Romaine Caesar Salad \$70

house-made croutons, red onion, parmesan, house-made Caesar dressing

SHAREABLE GRAIN-FORWARD SALADS

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

Toasted Israeli Couscous \$65

artichoke, chargrilled onion, cucumber, fire-roasted peppers

Spring Caprese Salad \$70

spring mix, heirloom tomatoes, farro, basil, fresh mozzarella, toasted pine nuts, balsamic reduction with extra virgin olive oil

Shareable Protein Additions

Grilled chicken breast (28oz) \$25

Chilled herbed salmon (24oz) \$55

Seasonal Shareable Soups

Carrot Ginger \$5 / person

Minestrone \$5 / person

SALTAIRE

CATERING by UC SAN DIEGO



Boxed Meals

GOURMET BOXED SANDWICHES

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

Turkey Walnut \$22

hoagie roll, carved roasted turkey, walnut pesto, spinach, tomatoes

Jambon Beurre \$22

French baguette, whipped brie, butter spread, ham, cornichons

New Orleans Style Muffuletta \$22

sesame roll, salami, mortadella, prosciutto, provolone, olive salad

Heirloom Tomato Caprese \$20

rustic ciabatta, fresh mozzarella, balsamic reduction glaze, heirloom tomatoes, fresh basil

Southern Style Pimento \$20

white bread, creamy pimento cheese

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

Mixed Beets Salad \$18

grilled chicken breast, heirloom mixed roasted beets, walnuts, chèvre, spinach, balsamic vinaigrette

Grilled Romaine Caesar Salad \$17

grilled chicken breast, house-made croutons, red onion, parmesan, house-made Caesar dressing

Grilled Stone Fruit Salad \$17

grilled chicken breast, grilled stone fruit, pistachios, baby kale, heirloom tomatoes, mint, lemon honey dressing

GRAIN-FORWARD BOXED ENTRÉE SALADS

Individually boxed salads come with a fruit cup or fresh baked cookie.
Minimum order of 5 salads.

Add chicken 6 | Add salmon 9

Toasted Israeli Couscous \$15

artichoke, chargrilled onion, cucumber, fire-roasted peppers

Spring Caprese Salad \$15

spring mix, heirloom tomatoes, farro, basil, fresh mozzarella, toasted pine nuts, balsamic reduction with extra virgin olive oil

SALTAIRE

CATERING by UC SAN DIEGO



Individually Packaged Meals

These meals are perfect for drop-off delivery. High-quality meals for casual settings.

BREAKFAST

Burritos \$12

cage-free scrambled eggs, Mexican chorizo or soyrito, roasted rose potatoes, spring citrus salad

Cottage Cheese Bowl \$9

agave-marinated papaya, cottage cheese, toasted pepitas, blueberries, toasted coconut

Açaí Yogurt Bowl \$11

house-made granola, fresh strawberries, açai Greek yogurt, dried citrus fruits

LUNCH

Spring Mix Salad \$18

edamame, shaved fennel, grilled asparagus, seared ahi tuna, or marinated watermelon "tuna"

Panzanella Salad \$16

toasted bread, roasted peppers, chopped romaine, tomatoes, cucumbers, basil, red onion, grilled bavette steak or portobello mushroom

Fresh Spring Rolls \$22

shredded daikon, shredded cabbage, shredded carrot, poached shrimp or shiitake mushroom, Asian cucumber salad, sesame dipping sauce

DINNER

Braised Chicken \$22

braised airline chicken breast, white wine cream sauce, roasted leeks & baby potatoes, grilled asparagus, cucumber fennel salad, dill & orange vinaigrette

Citrus-Herb Salmon \$25

lemon oregano salmon, orzo, artichokes & olives, roasted Brussels sprouts, preserved lemon, spring mix & herb salad, Dijon vinaigrette

Balsamic Skirt Steak \$39

grilled skirt steak, spring vegetable succotash, mushroom & pancetta bread pudding, garlic herb compound butter, heirloom tomato salad, balsamic vinaigrette



SALTAIRE

CATERING by UC SAN DIEGO



Dinner

Full-service dinner buffets.

All buffets come with bread rolls and butter.



ELEVATED DINNER BUFFET

Pan-Roasted Chicken \$38

honey and rosemary frenched chicken breast, roasted leeks and baby potatoes, chargrilled asparagus, white wine cream sauce, cucumber and fennel salad, orange dill vinaigrette

Add salmon \$12 | Add braised king trumpet mushrooms \$9

Citrus-Herb Salmon \$45

lemon oregano grilled salmon, orzo pasta, artichokes and olives, roasted Brussels sprouts, preserved lemon, spring mix & herb salad, Dijon vinaigrette

Add chicken breast \$9 | Add braised king trumpet mushrooms \$9

Balsamic Marinated Skirt Steak \$55

seared skirt steak, spring vegetable corn succotash, garlic herb compound butter, savory mushroom bread pudding, mini heirloom tomato salad, balsamic vinaigrette

Add chicken breast \$9 | Add braised king trumpet mushrooms \$9

Roasted Lamb \$55

braised lamb neck and belly, rack of lamb, merguez lamb sausage, chimichurri sauce, mint demi, Bloomsdale spinach salad, honey-garlic dressing

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:

Braised Lamb \$23

rigatoni, braised lamb osso buco stew

Bucatini with sugo di carne \$23

Bucatini pasta, slow-simmer meat sauce

Campanella Primavera \$21

campanella pasta, roasted spring vegetables and heirloom tomato sauce

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

Parisienne Gnocchi Station \$22

roasted mushroom medley, spring peas, poached shrimp, crispy prosciutto, creamy sun-dried tomato pesto or sage brown butter

Elevate to lobster \$15



SALTAIRE

CATERING by UC SAN DIEGO



Plated

Three-course meal. Includes fresh bread and butter.
Entrée price includes 1 salad and 1 dessert option.

DUO PLATE

Filet Mignon & Braised Chicken Breast \$65

chargrilled filet mignon and braised chicken breast, spring vegetable corn succotash, garlic herb compound butter, creamy polenta, poached heirloom tomatoes, mint demi-glace

ENTRÉE

Braised Chicken \$54

braised airline chicken breast, porcini farrotto, caramelized leeks, grilled asparagus, dill cream sauce

Pan-Roasted Scallops \$65

pan-roasted scallops, Bilbao chorizo, herb-roasted fingerling potatoes, bonito flakes, Meyer lemon beurre blanc sauce

Filet Mignon \$60

chargrilled filet mignon, spring vegetable corn succotash, garlic herb compound butter, creamy polenta, poached heirloom tomatoes, mint demi-glace

Roasted Duck \$58

pan-roasted duck breast, charred spring onion, fire-roasted fava beans, pea tendrils, rhubarb reduction, sunchoke puree

SALAD (select one)

Butter Lettuce

butter lettuce, watermelon radish, pickled red onion, soft-boiled egg, fresh herbs, hemp seed crunch, buttermilk ranch dressing

Bloomsdale Spinach

Bloomsdale spinach, feta, toasted pine nuts, pickled ramps, crispy shallots, honey-garlic dressing

Tuscan Kale

kale, shaved fennel, radish, ricotta salata, garlic breadcrumbs, lemon vinaigrette

DESSERT (select one)

Apricot Clafoutis

apricot-filled custard, salted caramel sauce, candied almonds

Boysenberry Tart

brown butter crumble, toasted coconut

Almond Sponge Cake

macerated strawberries & rhubarb, Chantilly cream, candied almond

SALTAIRE

CATERING by UC SAN DIEGO



Reception

Display platters priced per person.

Appetizers and tray passed priced per item.



DISPLAY PLATTERS

Spring Grilled Vegetables \$4.50

broccolini, asparagus, spring peas, green beans

Imported Cheese Board \$8

Spanish, Italian & French cheese variety, apricot preserve, seasonal fruit

Charcuterie Board \$11

Spanish & Italian meats, seasonal compote, blistered tomatoes, marinated olives, mixed nuts, charred peppers, parmesan crisp

Sushi Display \$14.50

Crunchy Roll - shrimp tempura, avocado, krab, cucumber, tempura bits

Salmon Tuna Roll - fresh salmon, tuna, avocado, cucumber

Eggplant Vegetable Roll - eggplant, asparagus, daikon sprouts, cucumber

Nigiri: yellowfin tuna | ora king salmon | jumbo scallop | ebi (*shrimp*) | king oyster mushroom

Watermelon Sashimi - faux tuna, ponzu, sesame seeds

Chili Garlic Edamame - edamame, chili, garlic

Served with soy sauce, ginger and wasabi

Add Korean cucumber salad \$3.75 | Add seaweed salad \$3.75

Add Vietnamese rice noodle salad \$3.75

COLD APPETIZERS

Tomato Caprese Skewers \$3.50

baby mozzarella, heirloom tomato, fresh basil

Octopus Carpaccio \$5.50

thinly sliced octopus, Meyer lemon aioli, spring herbs, seasonal fruit

WARM APPETIZERS

Chèvre & Balsamic Flatbread \$3.50

goat cheese, shaved fennel, grilled asparagus, Meyer lemon zest

Chicken Mole Skewers \$5.50

chicken skewers, mole negro, sesame seeds, micro cilantro

COLD TRAY PASSED

Classic Deviled Eggs \$3.50

Smoked Salmon Tartine \$3.75

Smoked Salmon Mini Bagel \$3.75

WARM TRAY PASSED

Baby Artichoke Fritto \$3.75

black garlic aioli



SALTAIRE

CATERING by UC SAN DIEGO



Dessert

CHILLED SMALL BITES

Haupia \$38 / dozen
Hawaiian coconut pudding

Macarons \$42 / dozen
assorted macarons

Ube Halaya Tart \$52 / dozen
Filipino ube cream tart

Lemon Bars \$38 / dozen

Sicilian Cannoli \$52 / dozen
orange & pistachio

Plant-Based Chocolate Mousse \$38 / dozen

Beverage

INFUSED WATER

Citrus-Lemon/Lime \$22 / gallon

Lemon Cucumber \$22 / gallon

INFUSED LEMONADE

Strawberry \$34 / gallon

HOT BEVERAGE (Gal)

Mexican Spiced Hot Chocolate \$37 / 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.

SALTAIRE

CATERING by UC SAN DIEGO