

SALTAIRE

CATERING *by* UC SAN DIEGO

winter





Breakfast

Minimum order of 15.

MORNING 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

Yogurt Parfait Bar \$12

house-made organic granola, mixed berries, seasonal fruit, shredded coconut

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

French Toast Breakfast Bar \$16

whipped cream, maple syrup, fresh berries, pecan-raisin crumble, applewood smoked bacon mini quiche, fruit brochettes

Breakfast Burrito Buffet \$16.50

huevo con chorizo or soyrito, roasted rose potatoes, organic oatmeal bar

À LA CARTE

Seasonal Chia Puddings \$7

Choice of: persimmon, kiwi, citrus and berry chia puddings; seasonal fruit

Yogurt Parfait \$7

vanilla Greek yogurt, fresh berries, organic granola

Assorted Muffins & Pastries \$31 / dozen

Danish pastries, muffins, croissants, apple turnovers

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.

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Lunch

Complete full-service meals.
Minimum order of 15.

CHILLED

Winter Bounty and Greens \$29

Choice of: chargrilled flat iron steak, orange honey salmon or sweet & sour tofu; winter root vegetables, mixed greens, farro, caramelized pears, toasted walnut, blue cheese, pomegranate poppyseed vinaigrette

Chilled Seafood Tower \$35

jumbo shrimp, oysters, crab, seared local fish, ahi poke, ceviche, mignonette, cocktail sauce, lemon

INTERNATIONAL CUISINE

Taste of Provence \$22

Choice of: coq au vin (*braised chicken*) or boeuf bourguignon; ratatouille, herb roasted fingerling potatoes or mashed potatoes, mushroom bread pudding, green bean almondine, frisée salad

Winter in Italy \$22

Choice of: osso buco stew or mushroom stew; creamy polenta or risotto al funghi, pasta e fagioli, roasted seasonal vegetables, arugula pear salad

Taste of Patagonia \$24

Choice of: carbonada criolla beef stew, parmesan breadcrumb crusted hake or entrana skirt steak con chimichurri, papas andinas, ensalada rusa, grilled seasonal vegetables, chimichurri

Mexican BBQ \$25

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

TRADITIONAL

Winter Comfort \$19

Choice of: beef pot roast or meatloaf; garlic mashed potatoes, roasted carrots, winter root vegetable salad

Short Rib \$38

braised short rib, creamy polenta, haricots verts, roasted root vegetables, roasted beet & spinach salad

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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, bánh mì, ratatouille

Original Sandwich Assortment \$95

Italian beef, turkey, ratatouille

SHAREABLE GREEN-FORWARD SALADS

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

Garden Salad \$50

mixed greens, shaved Brussels sprouts, cucumber, baby tomato, carrot, balsamic vinaigrette

Endive Salad \$70

preserved Meyer lemon, pine nuts, raisins, pecorino, breadcrumb, Meyer lemon vinaigrette

Apple Walnut Salad \$70

mixed greens, apples, walnuts, cranberries, gorgonzola, cranberry vinaigrette

Citrus Salad \$70

frisée, heart of palm, mandarin, garbanzo, balsamic vinaigrette

SHAREABLE GRAIN-FORWARD SALADS

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

Forbidden Rice Salad \$65

forbidden rice, bitter greens, blistered tomato, roasted root vegetable, preserved Meyer lemon, miso dressing

Beet Farro Salad \$65

heirloom beets, farro, Asian pears, hazelnuts, parmesan, miso honey vinaigrette

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 Focaccia \$22

burnt orange marmalade, pepper jack cheese, arugula

Chicago-Style Italian Beef Baguette \$22

thin-sliced roast beef, giardiniera (*pickled vegetables*)

Ratatouille Ciabatta \$22

roasted eggplant, sweet peppers, tomato, basil, smoked tomato sauce

Bánh mì Baguette \$22

pork belly or tofu, pickled daikon & carrot, cilantro, sweet & sour jalapeno 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

Endive Salad \$18

grilled chicken breast, preserved Meyer lemon, pine nuts, raisins, pecorino, breadcrumb, Meyer lemon vinaigrette

Apple Walnut Salad \$17

grilled chicken breast, mixed greens, apples, walnuts, cranberries, gorgonzola, cranberry vinaigrette

Citrus Salad \$17

grilled chicken breast, frisée, heart of palm, mandarin, garbanzo, balsamic vinaigrette

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

Forbidden Rice Salad \$15

forbidden rice, bitter greens, blistered tomato, roasted root vegetable, preserved Meyer lemon, miso dressing

Beet Farro Salad \$15

heirloom beets, farro, Asian pears, hazelnuts, parmesan, miso honey vinaigrette

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Individually Packaged Meals

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

BREAKFAST

Assorted Mini Quiche \$15

roasted fingerling potatoes, seasonal fruit

Bagels & Lox \$19

cured salmon, whipped cream cheese, assorted fresh bagels, capers, red onion, tomato, sprouts, fruit salad

Açai Yogurt Bowl \$14

house-made granola, fresh seasonal figs, pomegranate, açai Greek yogurt, toasted pepitas, seasonal fruit

LUNCH

Chilled Steak Salad \$23

romaine, heirloom tomato, blue cheese, pine nuts, pickled onion, arugula, blue cheese dressing

Black Mole Chicken \$20

chicken thigh, Oaxacan mole negro, Mexican red rice, charro beans, corn tortillas

Braised Lamb Shoulder \$27

braised lamb, roasted root vegetable, orzo, kabocha squash, chimichurri

DINNER

Grilled Marinated Chicken \$22

seasoned grilled chicken thigh, yogurt marinade, white yam, shaved Brussels sprouts, toasted couscous, coriander honey

Chargrilled Flat Iron Steak \$29

chargrilled flat iron steak, roasted baby potatoes, chermoula aioli

Maple Mustard Salmon \$25

oven-roasted salmon, roasted Brussels sprouts, herb roasted baby potatoes, blood orange reduction sauce

Braised King Trumpets \$21

mushroom bordelaise sauce, parsnip puree, sauteed bitter greens



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Dinner

Full-service dinner experiences.

All buffets come with bread rolls and butter.

ELEVATED DINNER BUFFET

Grilled Marinated Chicken \$38

seasoned grilled chicken thigh, yogurt marinade, white yam, shaved Brussels sprouts, toasted couscous, coriander honey, Fattoush salad

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

Chargrilled Flat Iron Steak \$50

chargrilled flat iron steak, roasted baby potatoes, roasted winter squash, chermoula aioli, spring mix herb salad, balsamic dressing

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

Maple Mustard Salmon \$45

oven-roasted salmon, roasted brussels sprouts, herb-roasted baby potatoes, blood orange reduction sauce, roasted root vegetable salad, beet vinaigrette dressing

Add braised king trumpet mushrooms \$9

Beef Tenderloin \$45

hand-carved beef tenderloin, roasted fingerling potatoes, chimichurri, mole poblano, golden raisin demi, 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:

Braised Short Rib \$23

fresh pappardelle, braised short rib, wilted spinach, roasted carrots

Shrimp Scampi \$23

fettuccini, shrimp scampi, Sicilian breadcrumbs, lemon garlic sauce

Rigatoni with Vodka Sauce \$21

rigatoni, roasted root vegetables, vodka sauce

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

Polenta & Sugo \$15

polenta, beef or chicken sugo, roasted mushrooms, balsamic reduction, shaved parmesan

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Plated

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

DUO PLATE

Chargrilled Flat Iron Steak & Chicken Breast \$64

chargrilled flat iron steak, grilled marinated chicken, pommes Anna, blistered heirloom tomato, fennel agrodolce, gremolata

ENTRÉES

Grilled Marinated Chicken \$54

seasoned grilled chicken thigh, white yam, shaved Brussels sprouts, toasted couscous, beech mushrooms, coriander honey

Chargrilled Flat Iron Steak \$60

chargrilled flat iron steak, pommes Anna, blistered heirloom tomato, fennel agrodolce, gremolata

Maple Mustard Salmon \$58

oven-roasted salmon, braised salsify & carrots, mint asparagus risotto, blood orange beurre blanc

Duck Confit \$58

duck confit, braised cippolini onion, creamy polenta, bok choy, porcini jus

Braised King Trumpet Mushroom \$50

braised king trumpet mushrooms, parsnip puree, bitter greens, fennel frond, mushroom bordelaise sauce

SALAD (select one)

Beet & Goat Cheese

mixed greens, citrus marinated beets, goat cheese crumble, toasted pecans, honey Dijon vinaigrette

Apple Walnut Salad

mixed greens, caramelized apple, fresh apple, dried cranberries, feta cheese, toasted walnut, apple cider poppyseed vinaigrette

Citrus Arugula Salad

mixed greens, arugula, radicchio, brûléed orange, grapefruit, blood orange, preserved lemon, pomegranate, red onion, toasted cashews, agave, Meyer lemon vinaigrette

DESSERT (select one)

Apple Sticky Toffee Pudding

candied nuts, caramel, apples

Caramel Pot de Crème

macerated berries, salted caramel whipped cream

Almond Sponge Cake

poached pear, Chantilly cream, candied almond

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Reception

On-display priced per person.

Small bites, appetizers and tray passed priced per item.

DISPLAY PLATTERS

Winter Grilled Vegetables \$4.50

turnip, rutabaga, squashes, leeks

Imported Cheese Board \$8

Spanish, Italian & French cheese variety, orange jam, seasonal fruit

Charcuterie Board \$11

Spanish & Italian salumi & cheese variety, seasonal fruit compote, pickled radish, roasted peppers, caperberries, mixed nuts, parmesan crisp

COLD APPETIZERS

Roasted Stuffed Cremini Mushrooms \$4

cremini mushrooms, olive tapenade, micro cilantro

Mediterranean Duo \$5.50

hummus, baba ghanoush, petite carrot, marinated olives, grilled naan, crispy pita

WARM APPETIZERS

Salmon Belly Fritters \$4.50

sauce gribiche

Baked Brie \$4

seasonal fruit chutney

COLD TRAY PASSED

Spiced Pumpkin Toast Crostini \$4

butternut squash, ricotta mousse

Lobster Salad \$5.50

sesame cone, fennel aioli

WARM TRAY PASSED

Chickpea Panisse \$4

celery salad, manchego cheese



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Dessert

CHILLED SMALL BITES

Profiteroles & Cream Puff \$45 / dozen

Egg Tart \$38 / dozen

Portuguese-style egg tart

Ube Halaya Tart \$52 / dozen

Filipino ube cream tart

Chocolate Ganache Tart \$45 / dozen

Cannoli \$52 / dozen

chocolate ricotta

Crème Brûlée Tart \$38 / dozen

Beverage

INFUSED WATER

Citrus-Lemon/Lime \$22 / gallon

Lemon Cucumber \$22 / gallon

INFUSED LEMONADE

Strawberry \$34 / gallon

HOT BEVERAGE (Gal)

Mulled Apple Cider \$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.



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