

# UC SAN DIEGO CATERING

## *Weddings*

Congratulations on your engagement! Allow us to assist you with your wedding planning experience and make it a seamless and enjoyable journey to your wedding day.

Please browse our menu guide and choose from a variety of menu options, from elegant plated meals to authentic international cuisine and regional comfort classics. Our team will work with you to bring your vision to fruition, ensuring you and your newly expanded family have a truly amazing and memorable experience.

### **EVENT COORDINATORS:**

Sharon Nelson | Stefan Lammert | Jason Alessio  
858.534.3688 | [hdh.ucsd.edu/catering](http://hdh.ucsd.edu/catering) | [catering@ucsd.edu](mailto:catering@ucsd.edu)



## UC SAN DIEGO CATERING

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The prices of the following menus are per person and do not include staffing, service fees, rentals, bar service and taxes. Rental and bar service information are also included at the end of this guide.

**We begin wedding services with a Food and Beverage minimum of \$6000 or \$60 per person.** Please ask us what this would mean for your wedding.

Your custom proposal will include the appropriate staff to ensure the success of your wedding celebration based on the menu, guest count, and other unique details of your event. **Please ask your Catering Event Coordinator to provide a full quote.**

Event Staff charges will generally fall into this range:

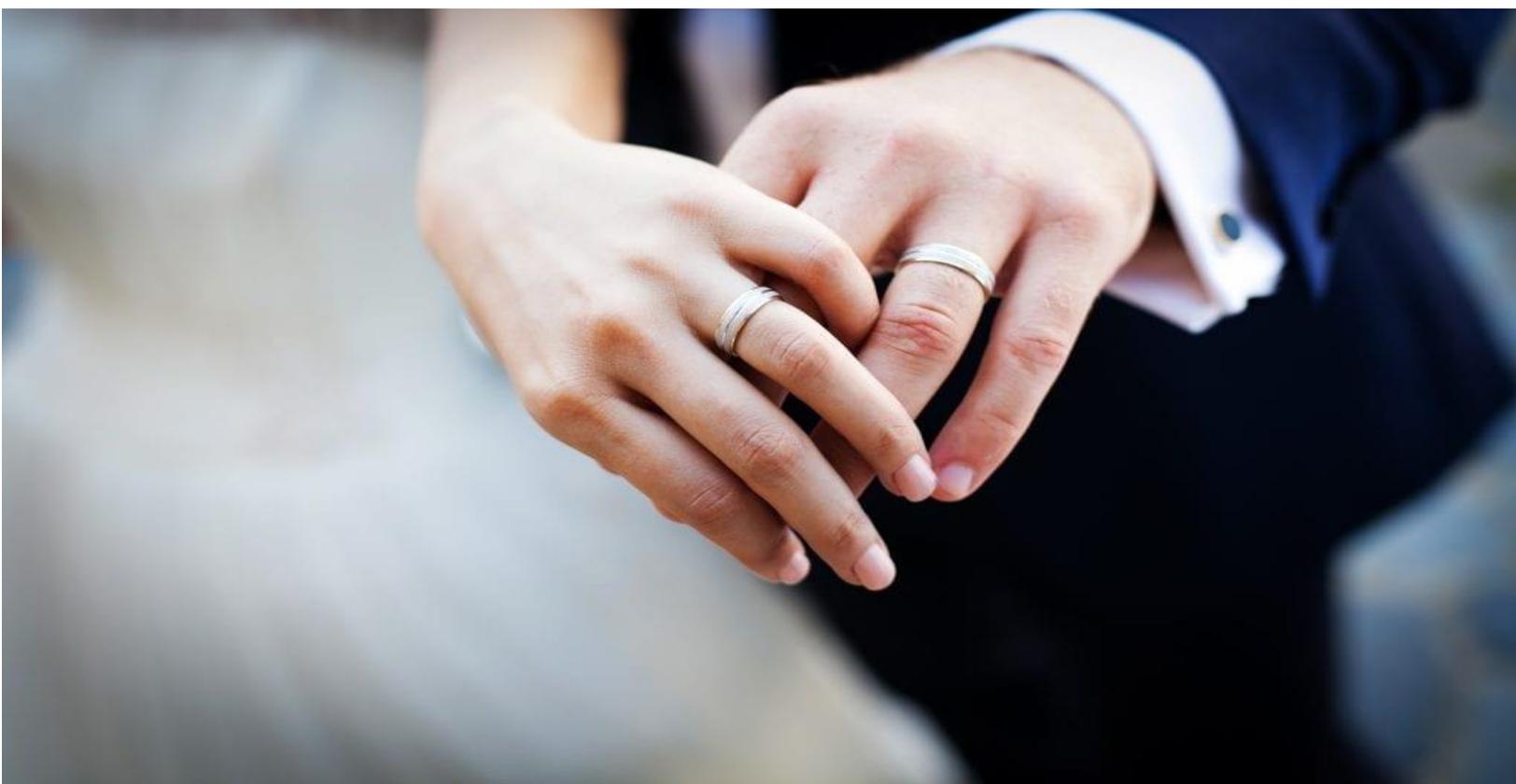
**Plated Meal with Tray Passed Appetizers:     \$35-\$50 per person**

**Buffet with On Display Appetizers:             \$20-\$35 per person**

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# The Triton Experience

## Plated Meals

# \$64.00 per person

3 Tray Passed Appetizers,  
1 Salad, 2 Entrée Choices and 2 Sides

## Tray Passed Appetizers

Select Three. We prepare one piece of each per guest

### Spanakopita

#### Arancini with Asparagus

served with Red Pepper Sauce

### Cilantro Shrimp

#### Vietnamese Meatball

with Hoisin Glaze

## First Course Salad

Served with Sadie Rose Artisan Rolls and Butter  
Select One

### Apple Walnut Salad

Organic Spring Mix, Baby Arugula, Bibb Lettuce, Red Delicious & Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes, Apple Cider Vinaigrette

### Caesar Salad

Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House Made Croutons, Caesar Dressing

### Triton Green Salad

Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke Hearts, Red Onion, and Balsamic Vinaigrette



Roasted Fennel & Orange Salad

## Entrée

Select Two

### Duo Plates – add \$7.00 per person

Any combination of TWO proteins below on one plate

#### Beef

- Grilled Tri-Tip with House Chimichurri
- Grilled Flat Iron Steak with Garlic and Herb Marinade

#### Poultry

- Chicken Marsala with Mushrooms
- Free Range Chicken Breast with Citrus Beurre Blanc
- Honey Pomegranate Glazed Chicken

#### From the Sea

- Creole Shrimp

## Sides

Select Two

### Grains and Potatoes

- Yukon Gold Mashed Potatoes
- Mashed Sweet Potatoes
- Wild Rice Pilaf

### Vegetables

- Citrus Glazed Spring Carrots
- Garlic Haricots Verts
- Roasted Baby Squash

Please see page dedicated to Dietary Preferences  
for special Entrée selections.

# The Revelle Beginning

## Plated Meals

# \$72.00 per person

3 Tray Passed Appetizers,  
1 Salad, 2 Entrée Choices and 2 Sides

## Tray Passed Appetizers

Select Three. We prepare one piece of each per guest

### Peppered Beef Tenderloin Crostini

Angus Beef with Cracked Black Peppercorn. Served on a Toasted Crostini with Horseradish Aioli, and Arugula

### Beet Poke on Taro Chip

### 50/50 Portabella Beef Slider

## First Course Salad

Served with Sadie Rose Artisan Rolls and Butter  
Select One

### Charred Romaine Salad

Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes, Edamame Vinaigrette

### Spinach Salad

Organic Baby Spinach, Fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Toasted Almonds, Red Wine Vinaigrette

### Baby Arugula

With Mache, Spiced Pecans, Roasted Crimini Mushrooms, Grilled Fennel, Citrus Vinaigrette

## Sides

Select Two

### Grains and Potatoes

- Butternut Squash Purée
- Millet with Citrus Zest and Toasted Pine Nuts
- Creamy Polenta
- Herb Grilled Polenta Cakes

### Vegetables

- Roasted Asparagus
- Roasted Wild Mushrooms
- Roasted Brussels Sprouts with Golden Raisins

### All Menu Items on The Triton

Experience are also available

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### Potato and Chili Rajas Croquette

### Lemongrass Shrimp

### Seared Ahi on Wonton Chip or Hot House

Cucumber with Japanese Salsa and Wasabi Cream

## Entrée

Select Two

### Duo Plates – add \$10.00 per person

Any combination of TWO proteins below on one plate

#### Beef

- Hanger Steak with Peppercorn Cream Sauce
- Beef Short Rib with Mushroom Demi-Glace

#### Poultry

- Tuscan Stuffed Chicken

#### Pork

- Pork Tenderloin with Spiced Pineapple Chutney

#### From the Sea

- Herb Panko Crusted Salmon with Citrus Beurre Blanc
- Red Snapper Veracruz Style

Please see page dedicated to Dietary Preferences for special Entrée selections.



# Scripps by the Sea

## Plated Meals

# \$78.00 per person

3 Tray Passed Appetizers,  
1 Salad, 2 Entrée Choices and 2 Sides

## Tray Passed Appetizers

Select Three. We prepare one piece of each per guest

### Thai Marinated Grilled Shrimp

### Roasted Fennel & Orange Salad

With Leeks, Frisee, and Sambuca Glaze

### Vegetable Tagine Bouche

Traditional Vegetable Tagine in Puff Pastry

### Seared Scallop with Bacon Jam

### Pomegranate Glazed Chicken Skewers

### Crispy Rice Cake with Chicken Adobo

Seasoned Crispy Rice Cake with Filipino Style Chicken Adobo, Red Jalapenos

## First Course Salad

Select One

Served with Sadie Rose Artisan Rolls and Butter

### Garden Vegetable Salad

Watermelon Radish, Heirloom Tomato, Bermuda Onions, Red Bell Pepper, Carrot, Romanesco, Purple & Yellow Cauliflower, Italian Parsley, Watercress, Mixed Greens, and Spinach Citrus Vinaigrette

### Bibb Lettuce & Berry Salad

Bibb Lettuce, Panko Crusted Goat Cheese Medallion, fresh mixed Berries, Sliced Almonds and Balsamic Vinaigrette

## Sides

Select Two

### Grains and Potatoes

- Duchess Potatoes
- Coconut Scented Sticky Rice
- Mashed Parsnips and Cauliflower
- Cheesy Risotto

### Vegetables

- Grilled Broccolini with Olive Tapenade
- Roasted Sunchokes
- Sugar Snap Peas with Blistered Grape Tomatoes

## Entrée

Select Two

### Duo Plates – add \$13.00 per person

Any Combination of TWO proteins below on one plate

### Beef

- Grilled Filet Mignon with Port Reduction, Caramelized Shallot, Garlic & Herb Compound Butter

### Poultry

- Pan Roasted Duck Breast with Port Reduction

### Pork

- Braised Pork Belly with Hoisin Plum Glaze and Jicama Apple Frisée Slaw

### From the Sea

- Miso Glazed Sea Bass with Sweet Soy Sauce
- Pan Seared Halibut with Herb Pesto

Please see page dedicated to Dietary Preferences for special Entrée selections.



Crispy Rice Cake with Chicken Adobo

All Menu Items on The Triton Experience  
and the Revelle Beginning are also  
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# Buffets

## Comfort | \$42.00 per person

**Grilled Tri-Tip** with Chimichurri

**Garlic Haricots Verts**

**Scalloped Potato**

**Triton Green Salad**

Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke Hearts, Red Onion and Balsamic Vinaigrette

Served with Sadie Rose Artisan Rolls and Butter.

## Mediterranean | \$39.00 per person

**Chicken Piccata** with Lemon Caper Sauce

**Grilled Broccolini with Olive Tapenade**

**Creamy Polenta**

**Charred Romaine Salad**

Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes. Served with Edamame Vinaigrette

Served with Sadie Rose Artisan Rolls and Butter.

## West Coast | \$42.00 per person

**Herb Roasted Salmon** with Citrus Beurre Blanc

**Roasted Asparagus**

**Warm Orzo Pasta**

**Chipotle Caesar Salad**

Chopped Romaine and Baby Kale with grilled Avocado, roasted Corn, Tomato, and toasted Pepitas with a Chipotle Lime Caesar Dressing. Served with Sadie Rose Artisan Rolls and Butter.

## American Flair | \$52.00 per person

**Flat Iron Steak** with Peppercorn Cream Sauce

**Creole Garlic Butter Shrimp**

**Citrus Glazed Spring Carrots**

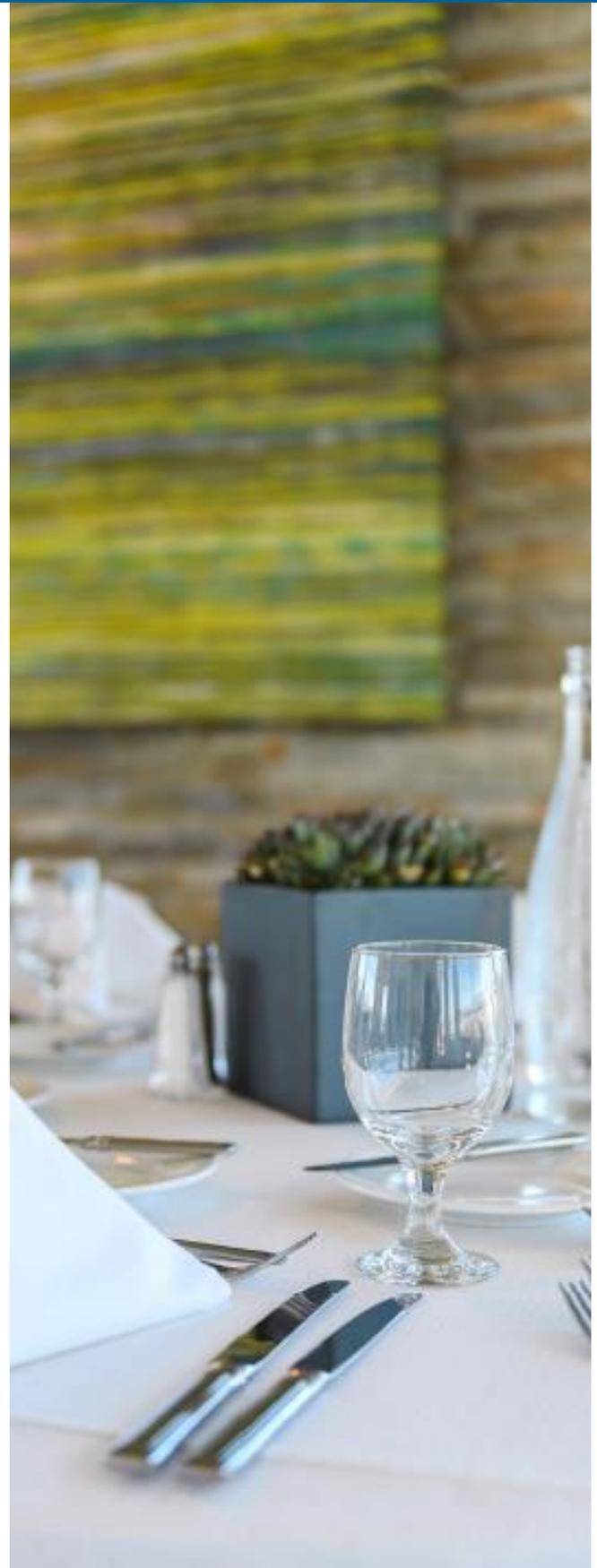
**Cheesy Risotto**

**Apple Walnut Salad**

Organic Spring Mix, Baby Arugula, Bibb Lettuce, Red Delicious & Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes,

Apple Cider Vinaigrette. Served with Sadie Rose Artisan Rolls and Butter.

**Customized Buffet Options are available.**



# Vegetarian, Vegan and other Dietary Preferences

## Plated Meal

One selection is available for Plated Meals with no additional charge.

### Vegan

#### \*Mushroom Asparagus Risotto

With Mushroom, Asparagus, Tomato

#### \*Herbed Chickpea Patty

With Creamy Cucumber Lemon Sauce and Seasonal Vegetables

#### \*Carrot Risotto

#### \*Vegetable Paella

#### \*Seared Tofu

With Mapo Sauce, Steamed Rice, Baby Bok Choy

### Vegetarian

#### \*Eggplant Involtni

With Roasted Carrots and Sunburst Squash



Carrot Risotto

## Buffet Main Entrées

### Vegan Entrées

#### \*Grilled Cauliflower | \$5.75 per person

with Apple Compote

#### \*Roasted Tofu | \$6.50 per person

with Spiced Pineapple Chutney

#### \*Grilled King Oyster Mushrooms | \$10 per person

with Veracruz Sauce

#### \*Grilled Portabella Mushrooms, Zucchini and Balsamic Glaze | \$8.25 per person

With Cowboy Caviar (Black Beans, Bell Pepper, Tomato, Corn, Cilantro)

#### \*Mushroom and Potato Bourguignon | \$8.50 per person

#### \*Hominy & Chayote Chili Verde | \$7.00 per person

#### Penne Pasta | \$4.50 per person

Served in Marinara Sauce

#### \*Soy Ginger Tofu | \$7.00 per person

Soy Ginger Tofu with Red & Green Bell Peppers, Celery and Onions

\*Made with ingredients not containing gluten



# Chef Action and Carving Station Add-Ons

## Chef Action Stations

Add a Chef Action Station for a memorable touch to your buffet. Additional Staffing may be required.

### Paella Station | \$19.00 per person

Fresh Paella with Saffron Rice

Your choice of:

Mixed: Chicken, Chorizo, Shrimp, Crab  
or

Seafood: Squid, Shrimp, Clams, Mussels

**Vegetarian Option | \$14.00 per person**  
with Mushroom, Bell Peppers, Peas, Asparagus & Carrots

### Risotto Station | \$16.00 per person

Freshly made Risotto with Arborio Rice, Asparagus, Shiitake Mushrooms, Roma Tomatoes, and Scallions. Served with Fresh Basil, Grated Grana Padano Cheese, Peppered Bacon, Red Chili Flakes and Sadie Rose Artisan Rolls

**Finished in a Parmesan Wheel | \$5.00 per person**

**Add Smoked Chicken Breast | \$5.00 per person**

**Add Lemon Garlic Shrimp | \$6.00 per person**

### Pasta Station | \$16.25 per person

Pastas cooked with Onions, Garlic, Spinach, Mushrooms and Asparagus

Your choice of TWO Pastas and Sauces:

Cavatappi, Penne or Ravioli

Chipotle Cream, Pesto Cream Sauce, Heirloom Tomato Sauce or Classic Alfredo

**Add Smoked Chicken Breast | \$5.00**

**Add Lemon Garlic Shrimp | \$6.00**

Accompanied by fresh Basil, shredded Parmesan, Red Chili Flakes, and Peppered Bacon. Served with Sadie Rose Artisan Rolls

## Carving Station

Upgrade your Buffet protein to a Carving Station. Additional Staffing may be required

### Tenderloin | \$18.00 per person

Served with Demi-glace, Chimichurri, and Creamy Horseradish Sauce

### Tri-Tip | \$16.25 per person

Served with Demi-glace, Chimichurri, and Creamy Horseradish Sauce

### Plank Salmon | \$18.00 per person

Served with a Citrus Beurre Blanc or Tomato Caper Sauce

### Bo Ssam (Pork) | \$13.00 per person

Served with Creamy Gochujang or Hoisin Plum Sauce

### Grilled Lamb | \$17.00 per person

Served with Tzatziki Sauce and Spicy Chermoula



# Reception and Late-Night Enhancements

## Reception Appetizers

### UCSD Imported Cheese Board | \$7.50 per person

Port Salut, Swiss Tête de Moine, Camembert, Double Cream Gouda, Bleu Cheese, Chevre, Parmesan Crisps, Dried Apricots, Mixed Nuts, fresh Berries, Grapes, Pineapple-Plum Chutney, Strawberry Balsamic Preserves. Served with Crackers, sliced Baguette and Crostini.

### Charcuterie Board | \$9.75 per person

Spanish Chorizo, Tartufo Salami, Prosciutto Crisps, Serrano Ham, Chicken Liver Pate, Swiss Tête de Moine, Mozzarella, Cornichons, Bacon-Onion Jam, Roasted Castelvetrano Olives, Grapes, fresh Berries, Mixed Nuts, Parmesan Crisps, Crackers, sliced Baguette and Crostini

### La Jolla Fresh Vegetable Board | \$5.25 per person

Baby Carrots, Asparagus, Romanesco, Broccolini, Sugar Snap Peas, Heirloom Cherry Tomatoes, and Purple Cauliflower. With choice of Hummus or Ranch

### Beets and Blue Cheese | \$4.00 per person

Roasted Gold and Candy Cane Beets, Whipped Blue Cheese, Toasted Walnuts

## Late Night Action

Additional Staffing may be required.

### Slider Action Station | \$18.50 per person

Select Two Sliders from: Beef, Turkey, Seared Ahi, BBQ Pulled Pork, and Beef. Served on Sadie Rose Brioche Bun and Accompanied by Peppered Bacon, Crispy Shallots, Oven Roasted Tomatoes, Pickled Persian Cucumbers, and Balsamic Marinated Onions. Served with Kale Apple Coleslaw, and House Made Potato Chips

### Bao Buns Action Station | \$16.00 per person

Steamed Bao Buns with your choice of Pork Belly, Bulgogi Beef, Gochujang Chicken or Yuzo Miso Portabella Mushroom, served with Spicy Mayo & Seaweed Salad

### Street Taco Action Station | \$16.00 per person

Street Tacos with warm Corn Tortillas, Cilantro and Spanish Onions. Served with Homemade Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Corn Tortilla Chips and Limes

### Select Two

Carne Asada, Marinated Pollo Asada, Blackened Mahi Mahi, Shrimp A La Plancha, Pork Adobada, Mushroom & Nopales

## Late Night Small Bites

### Artichoke Pesto Flatbread Pizza | \$26.00

Artichoke, Pesto, Bermuda Onions, Tomatoes, Chèvre, and organic Mâche – 10 Servings

### Fig and Prosciutto Flatbread Pizza | \$26.00

Fig and Prosciutto with shaved Parmesan, Gorgonzola Cheese, fresh organic Rosemary and Balsamic drizzle – 10 Servings

### Chicken Hot Wings | \$2.75 each

with Celery Platter and Ranch Dressing

### Vegetable Potstickers | \$2.75 each



Bao Bun Action Station

# Sweeten the Situation

## Sweets

### PRICE PER DOZEN

#### Mini French Desserts \$52.00 per dozen (V)

Raspberry Chocolate Cone, Opera Cake, White Chocolate Covered Cream Puff, Chocolate Ganache, White Chocolate Lemon Mousse

#### Mini Italian Desserts \$52.00 per dozen (V)

Tiramisu, Pistachio, White Chocolate Lemon Cone, White Chocolate Panna Cotta, Chocolate Hazelnut Crunch

#### Assorted Mini Cheesecakes \$52.00 per dozen (V)

New York, Triple Chocolate, Pumpkin, Mixed Berry, Crème Brûlée

#### Assorted Mousse Parfaits \$57.00 per dozen (V, GF)

#### Mini Red Velvet Whoopie Pie \$44.00 per dozen (V)

#### Assorted Macaron Sandwich Cookies

#### \$35.00 per dozen (V, GF)

Traditional crispy Meringue Cookies with a sweet soft center

#### Mini Tiramisu Bars \$25.00 per dozen (V)

Layers of White Cake soaked in Espresso and Marsala, filled with Mascarpone Custard, and topped with Chocolate shavings

#### Mini Lemon Bars \$25.00 per dozen (V)

Shortbread Crust, sweet and tangy Lemon filling, and Confectioners' Sugar

#### Mini Fudge Brownies \$25.00 per dozen (V)

#### Chef Josie's Energy Truffles \$28.00 per dozen (VG, GF)

Sweet bites made of toasted Almonds, Walnuts, and Coconut with Banana, vegan Chocolate Chips, and Dried Cranberries

## Infused Water

Perfect for your Welcome Beverage!

\$20.00 per Gallon. Each gallon is approximately 15 servings

- Strawberry Basil
- Lemon Cucumber
- Lemon Ginger
- Citrus (lemon and lime)

## Hot Beverage Station

EcoGrounds Triton Blend Coffee | \$32.00 per gallon  
Regular and Decaf

Teatulia Hot Tea Assortment | \$32.00 per gallon

Filtered Water | \$6.75 per gallon



Assorted Mousse Parfaits

# Bar and Rental Services

UC San Diego Catering partners with Snake Oil Cocktail Co. and Bright Event Rentals for your wedding essentials.

## Snake Oil Cocktail

Bring Your Own Basics (BYO)

BYO Basics + 2 Craft Cocktail Designs

SOCC Alcohol: Mamba Package (Modified Bar)

SOCC Alcohol: King Cobra (Full Bar)

Snake Oil Cocktail Co. is a licensed and independent Bar Service Company. Contact at [events@snakeoilcocktail.com](mailto:events@snakeoilcocktail.com) for more information.

Please note, some venues will require contracting with their exclusive bar service vendor.



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## Bright Event Rentals

Every wedding is unique; allow Bright to personalize a quote with all your design details for the big day! Please use prices below as an estimate.

### China, Glassware and Silverware

Table Settings start as low as \$5.65 per person

Rental needs and price will depend on service style, and meal and beverage selections.

**Complete Table Setting Start @ \$10.15** per person

Includes a full set of standard Plates, Silverware, Water and Wine Glasses and Linen Napkins.

**Elevated Table Setting Start @ \$17.70** per person

Includes a full set of upgraded Plates, Silverware, Water and Wine Glasses and Linen Napkins.

**Standard Equipment \$1200.00**

Guest Tables, Food and Beverage Tables, Cocktail Tables, Linens and Chairs

**Elevated Equipment \$2100.00**

Guest Tables, Food and Beverage Tables, Cocktail Tables, Dupione Linens and Chiavari Chairs.

### Important Extras to Consider:

**Patio Heaters \$121.00 ea.**

#### Lighting

**SIO Forum Awning \$296.00 ea.**

**Martin Johnson House Deck \$1195.00 ea.**

**Pipe & Drape Back Wall \$1200.00 ea.**

Venue specific to SIO Forum

*Prices are based on a wedding for 100 guests and do not include labor, delivery, and sales tax. Pricing may vary for larger or smaller events*

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**bright**  
EVENT RENTALS

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