



# SAN FRANCISCO STATE UNIVERSITY

CATERING

by *sodexo*<sup>\*</sup>





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Gluten Free



Vegetarian



Vegan

**W**e recognize the need for special attention when people come together to celebrate with meals. Whether recognizing achievement or planning future success, it is during these gatherings where the power of human connectivity is elevated.

## TASTE : SUCCESS

Catering by Sodexo is about more than great food. It's about a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceeds the expectations of everyone we serve. We accomplish this by focusing on service, performance and guest satisfaction throughout the entire experience.

Our team of catering professionals are specially trained to assist you with planning your event, focusing on every aspect to ensure quality and consistency. Our culinary team has created a variety of healthy and delicious menus to fit a wide range of budgets and tastes, including choices featuring organic and/or sustainable selections. They also take great pride in using the best possible local and seasonal ingredients, regional favorites and specialty items that will make your event a complete success.

This guide will take you through the planning process for your catered event. We will be happy to meet with you to create a signature selection that meets your specific needs.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff.

Catering by Sodexo delivers fulfillment, enjoyment and peace of mind.

We can provide your guests with Vegan and Vegetarian options for any meal of the day from our rotating du jour menu as well as ingredients substitutions to meet your guest's dietary needs.

Contact information:

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Website: <https://sfstate.sodexomyway.com/catering/index.html>



# A FRESH NEW START

## FIRST THINGS FIRST

*Selections from these set breakfast menus are presented buffet style.  
All three Breakfast Buffets includes our Morning Gator's Beverage  
package below:*

### **Morning Gator's Beverage Package**

- ❖ Freshly Brewed Starbucks Coffee (8 fluid oz. | 0 cal)
- ❖ Starbucks Decaffeinated Coffee (8 fluid oz. | 0 cal)
- ❖ Tazo Herbal, Decaffeinated Tazo Tea and Non-Herbal Teas (8 fluid oz. | 0 cal)
- ❖ Hot Water
- ❖ Fruit Infused Water



(8 fluid oz. | 0 cal)

(8 fluid oz. | 0 cal)

(8 fluid oz. | 0 cal)

*These menus are available for groups of 10 +*

*For Seven Hills and Towers Conference Center events,  
Chinaware is provided for food & beverage service.*

*Taxes, delivery and fees are not included*

These menus are available for groups of 10+

## CONTINENTAL

11.79 per guest

Includes: Morning Gator Beverage package

Chilled Bottles - Orange Juice, Cranberry Juice, Apple Juice

Seasonal Cubed Fresh Fruit   (4 oz. | 50 cal)

### Choose two bread items from list

- ❖ Assorted Breakfast Breads: Blueberry Coffee Cake / Banana Nut Bread (1 ea | 170 & 280 cal)
- ❖ Mini-Croissants (1 ea | 100 cal)
- ❖ Danish (1 ea | 270 cal)
- ❖ Mini Scones (1 ea | 180-280 cal)
- ❖ Cinnamon Rolls (1 ea | 240 cal)
- ❖ Assorted Bagels (1 ea | 290 cal)

Includes : Cream Cheese, Butter and Assorted Jellies


Chilled Carafes of Orange Juice, Cranberry Juice, Apple Juice

## GATOR BREAKFAST BUFFET

18.79 per guest

Includes: Morning Gator Beverage package

Chilled Bottles - Orange Juice, Cranberry Juice, Apple Juice

Seasonal Sliced Fresh Fruit   (4 oz. | 50 cal)

### CHOOSE TWO (ea - cal)

Mini Croissants / House Baked Muffins (Blueberry & Cranberry Orange) (100/ 340-390 cal)

Assorted Banana Nut Bread and Blueberry Coffee Cake / Assorted bagels (280 / 170 / 290 cal)

Assorted Danish / Mini Scones / Country Biscuits / Cinnamon Rolls (270 / 180-210 / 190 / 240 cal)

Includes : Cream Cheese, Butter and Assorted Jellies

### CHOOSE ONE

Home Fries / Hash Brown / Tater Tots (4 oz. | 150 cal) (4 oz. | 130 cal)

### CHOOSE TWO

Crispy Bacon / Sausage / Turkey Link Sausage (1 SL | 50 cal) (2 links | 100 / 70 cal)

### CHOOSE ONE

Scrambled Eggs / Scrambled Egg Whites / Garden Vegetable Quiche (4 oz. | 190/60/350 cal)

### ADD ON

Pancakes or Traditional French Toast (2 ea | 260 cal) (3 pc. | 200 cal)

Served with Warm Maple Syrup & Melted Butter

2.99 per guest

## HEALTHYSTART

12.79 per guest

Seasonal Cubed Fresh Fruit   (4 oz. | 50 cal)

Includes: Morning Gator Beverage package

Chilled Bottles - Orange Juice, Cranberry Juice, Apple Juice

Non-Fat Greek Yogurt Parfaits (1 ea | 200-360 cal)

made with Fresh Berries and Low-Fat Granola

Overnight Oats with Fresh Berries (1 ea | 60-100 cal)

Whole Wheat Bagels

with Low-Fat Cream Cheese and Assorted Jellies



# A LA CARTE SELECTIONS

Selections from these menus are presented buffet style.

## FROM THE BAKERY *per dozen*

<b>ASSORTED FRESHLY HOUSE-BAKED MUFFINS</b>	<b>17.99 per dozen</b>	
Cranberry Orange / Blueberry	(1 ea   340 / 390 cal)	
<b>ASSORTED BREAKFAST BREADS &amp; COFFEE CAKES</b>	<b>18.79 per dozen</b>	
Banana Nut Bread / Blueberry Coffee Cake	(1 ea   170 / 280 cal)	
<b>ASSORTED DANISH</b>	<b>17.99 per dozen</b>	(1 ea   270 cal)
<b>ASSORTED DOUGHNUTS</b>	<b>17.99 per dozen</b>	
<b>ASSORTED BAGELS</b>	<b>19.79 per dozen</b>	(1 ea   290 cal)
with Whipped Cream Cheese & Jellies		
<b>HOUSE-BAKED COUNTRY BISCUITS</b>	<b>18.99 per dozen</b>	(1 ea   190 cal)
with Whipped Butter, Honey and Jellies		
<b>ASSORTED MINI SCONES</b>	<b>18.79 per dozen</b>	(1 ea   180--280 cal)
with Whipped Buter, Honey and Jellies		
<b>MINI CROISSANTS</b>	<b>18.97 per dozen</b>	(1 ea   100 cal)
with Whipped Butter and Jellies		
<b>CINNAMON ROLLS</b>	<b>18.49 per dozen</b>	(1 ea   240 cal)



## STARTERS

<b>INDIVIDUAL ASSORTED YOGURTS &amp; LOW-FAT GREEK YOGURT</b>	<b>25.79 per dozen</b>	(1 ea   90-180 cal)
<b>INDIVIDUAL FRUIT YOGURT PARFAITS WITH LOW-FAT GRANOLA</b>	<b>57.00 per dozen</b>	(1 ea   200-360 cal)



## SEASONAL SLICED FRESH FRUIT PLATTER

(4 oz. | 50 cal)

Small	17.99 / 5-10
Medium	24.99 / 15-25
Large	48.99 / 25-45

# A LA CARTE SELECTIONS

## ADD ONS

The following items can be added onto any of the breakfast menus to create a custom menu for any occasion.

These add ons are available for groups of 10 +

HOME FRIES WITH CARAMELIZED ONIONS (4 oz. | 150 cal)

1.99 per guest

ROASTED SWEET POTATOES (4 oz. | 170 cal)

2.29 per guest

HARD BOILED EGGS (1 each | 70 cal)

.89 per guest

INDIVIDUAL BISCUIT QUICHES (1 each | 330 cal)

1.89 per guest

Garden Vegetable Quiche

SAVORY BREAD PUDDINGS (1 square | 400 cal)

2.29 per guest

Ham, Mushroom and Swiss



WHEAT BERRY PECAN CRUNCH FRENCH TOAST (3 halves | 380 cal)

1.95 per guest

OATMEAL BAR

1.79 per guest

Steel Cut Oatmeal

(8 oz. | 170 cal)

Served with Creamy Peanut Butter (1 oz. | 160 cal)

Granola / Cranberry / Ground Cinnamon / Brown Sugar / Raisins

**GATOR BREAKFAST SANDWICH** 45.00 per dozen

**Choose One**

Toasted English Muffins / Bagel / Croissant / Whole Wheat Muffin

**Choose One**

Cage-Free Scrambled Eggs / Egg and Cheese / Egg Whites

**Choose One**

Pork or Turkey Sausage Patty / Bacon / Ham

**BREAKFAST TACO**

36.00 per dozen

**Choose One**

Flour Tortilla / Wheat Tortilla

**Choose One**

Scrambled Eggs / Scrambled Eggs and Cheese / Scrambled Egg Whites

**Choose One**

Pork Sausage Patty / Turkey Sausage Patty / Ham / Bacon Accompanied by Pico de Gallo

**BREAKFAST BURRITO**

60.00 per dozen

GLUTEN-FREE / DAIRY FREE OPTIONS AVAILABLE

Taxes, delivery and fees are not included



# REFRESH AND REJUVENATE

TO GO

DINE IN



# REFRESH AND REJUVENATE

## HOT BEVERAGES



**TAZO.**

*Ala Carte with eco friendly cups and beverage condiments. 8 to 10 servings per carafe*

- ❖ Freshly Brewed Starbucks Coffee and Decaffeinated Coffee 28.99 VG
- ❖ Tazo Herbal & Non Herbal Teas to include Decaffeinated Tazo Tea with Hot Water 19.99 VG  
*Coffee & Teas (8 fluid oz. | 0 cal)*
- ❖ Hot Chocolate 17.99 V  
*(8 oz. | 200 cal)*

## COLD BEVERAGES

*10-12 servings per gallon*

- ❖ Orange Juice 16.99 /gallon (8 oz. | 112 cal)
- ❖ Cranberry Juice 15.99 /gallon (8 oz. | 137 cal)
- ❖ Apple Juice 15.99 /gallon (8 oz. | 120 cal)
- ❖ Fruit Infused Iced Water 7.99 /gallon (8 oz. | 0 cal)
- ❖ Boxed Water 1.95 / ea (8 oz. | 0 cal)
- ❖ Bottled Juices 2.50 / ea
- ❖ Sparkling Water 2.25 / ea (8 oz. | 0 cal)
- ❖ Lemonade 15.99 /gallon (8 oz. | 70 cal)
- ❖ Assorted Canned Soft Drinks, Regular and Diet \$2.15 per guest (0 - 140 cal)

## BANQUET COFFEE AND TEA SERVICE

4.99 per guest

12 Guest Minimum

**Conference Center events- China with Silverware Coffee Service are included.**

- ❖ Freshly Brewed Starbucks Coffee Decaffeinated Coffee
- ❖ Tazo Herbal and Non-Herbal Teas
- ❖ Decaffeinated Tazo Tea
- ❖ Hot Water

*Coffee & Teas (8 fluid oz. | 0 cal)*





GREENS  
TO GO

GREENS  
TO STAY

# PREMIUM TAKEAWAY SALADS

All Salads are served with -

Choose one: Roll and Butter (1 roll | 30 cal)

Choose one: Cookie / Brownie / Seasonal Fresh Fruit (1 ea | 160-170 cal)

Cup Assorted Canned Soft Drinks. (0 - 140 cal)

Eco-friendly service ware is provided.

10 guest minimum per menu selection.

**CAESAR SALAD** (1 salad | 490 cal)

\$11.95 per guest

Crisp Romaine Lightly Tossed with Shredded Parmesan Cheese, Herb-Toasted Croutons and Classic Caesar Dressing

Add Grilled Breast of Chicken 4.85 per guest (4 oz. | 110 cal)

Add Grilled Salmon 5.79 per guest (1 fillet | 250 cal)

**COBB SALAD** (1 salad | 770 cal)

16.79 per guest

Choice of either Smoked Turkey or Ham, Avocado, Cage-Free Hard-Boiled Egg and Crispy Bacon on Mixed Greens with Focaccia Croutons and Chunky Bleu Cheese Dressing

**GRILLED CHICKEN TABBOULEH SALAD** (1 salad | 240 cal)

16.79 per guest

Lemon Sage Chicken, Traditional Tabbouleh, Grape Tomatoes and Kalamata Olives on a Bed of Greens with Baked Pita Croutons

**CHINESE CHICKEN SALAD** (1 salad | 460 cal)

16.79 per guest

Mixed Greens Tossed with Grilled Chicken, Mandarin Oranges, Sliced Almonds, Wonton Chips and a Toasted Sesame Vinaigrette

**EDAMAME NUT SALAD** (1 salad | 230 cal)

16.79 per guest

Shelled Edamame, Almonds, Sunflower Seeds, Diced Apples and Dried Cranberries on Crisp Lettuce with a Creamy Poppy Seed Dressing

**NAPA VALLEY CHICKEN SALAD** (1 salad | 310 cal)

16.79 per guest

Creamy Chicken Salad Laced with Tarragon on Field Greens, Red Grapes, Carrots, Granny Smith Apples and Toasted Walnuts

**ANTIPASTO SALAD** (1 salad | 1650 cal)

16.79 per guest

Balsamic-Drizzled Roasted Eggplant, Zucchini, Red Peppers and Mushrooms Served with Pesto-Tossed Pasta and Lemony Asparagus

**CLASSIQUE NIÇOISE SALAD** (1 salad | 200 cal)

16.79 per guest

Tuna Tossed with Red Bliss Potatoes, Kalamata Olives, Cage-Free Hard-Boiled Egg, Green Beans and Red Onion Over Mixed Baby Greens with Honey Balsamic Dressing

GLUTEN-FREE / Vegan / DAIRY FREE OPTIONS AVAILABLE



MOVABLE  
FEAST

or PLATED  
FEAST

# PREMIUM TAKEAWAY SANDWICHES

All Box Lunches include a Bag of Chips (1 serving | 130-320 cal) and a Choice of one :  
Large Cookie (1 ea | 160 - 170 cal) / Seasonal Fresh Fruit Cup (4 oz. | 45 cal) / Brownie (ea | 250 cal)  
/ Small Green Salad (ea | 15 cal)  
A selection of Assorted Canned Soft Drinks (Choice of Regular and Diet) included with each order.  
Eco-Friendly service ware is included

10 guest minimum per menu selection

## SPICY ITALIAN BAGUETTE

(1 sandwich | 600 cal)

14.75 per guest

Artisan Baguette stacked high with Slices of Genoa Salami, Capicola Ham and Pepperoni Spiced with Chef's Hot Pepper Mayonnaise

## BULGOGI HOAGIE

(1 sandwich | 000 cal)

14.65 per guest

Korean Spicy Pork or Beef with Fresh Kimchi Slaw on a French Roll with Chef's Siracha Mayonnaise.

## CHIMICHURRI FLANK STEAK SANDWICH

(1 sandwich | 500 cal)

16.79 per guest

Chimichurri Flank Steak, Smoke Essence, Roasted Red Peppers, Onions and Fire-Roasted Tomato Salsa on a Baguette

## SMOKED TURKEY AND JACK CHEESE CROISSANT

(1 sandwich | 520 cal)

14.99 per guest

Thinly Shaved Smoked Turkey, Monterey Jack Chesse, Fresh Spinach, Tomato, Caramelized Onion and Honey Mustard on a Flaky Croissant

## TUSCAN GRILLED CHICKEN SANDWICH

(1 sandwich | 530 cal)

14.79 per guest

Balsamic Coated Chicken Grilled, paired with Fat-Free Hummus, Bistro Sauce, Roasted Onions and Peppers on a Multi-grain Roll

## HONEY BBQ CHICKEN SANDWICH

(1 sandwich | 490 cal)

14.99 per guest

Balsamic Garlic Chicken with Honey-BBQ Ranch Dressing, Roasted Onions, Green Lettuce and Fresh Tomato on a Mutligrain Roll.

## HUMMUS, AVOCADO AND ROASTED VEGETABLE WRAP

(1 sandwich | 340 cal)

14.99 per guest

Balsamic Roasted Eggplant, Zucchini, Red Peppers and Onions Finished with Lettuce, Avocado and Hummus Spread on a Tortilla

## THE LIGHTER CHICKEN CAESAR WRAP

(1 sandwich | 350 cal)

14.99 per guest

Grilled Chicken Breast, Romaine, Whole Wheat Croutons, Parmesan and Low-Fat Caesar Dressing in a Tortilla

## BUFFALO CHICKEN WRAP

(1 sandwich | 370 cal)

14.99 per guest

Tangy Buffalo Chicken, Bleu Cheese, Tomato, Romaine, Chopped Celery and Fat-Free Ranch in a Carb-Friendly Whole Wheat Wrap

GLUTEN-FREE / Vegan / DAIRY FREE OPTIONS AVAILABLE

TOC

Taxes, delivery and fees are not included





# AT YOUR SERVICE

CHICKEN BEEF & PORK

# LUNCHEONS AND DINNERS

*Includes: Freshly Baked Dinner Rolls and Butter / Freshly Brewed Starbucks Coffee Decaffeinated Coffee / Tazo Herbal and Non-Herbal Teas / Hot Water / Brewed Iced Tea.*

*A choice of Salad or Starter, and Two Accompaniment. (pg17)*

*For events at Seven Hills and Towers Conference Center- Chinaware is provided.*

*Catered Services include delivery on-campus, Eco-Friendly service ware is included. All entrees are available buffet style with Chafers and Linens for the service table.*

*Options -Service Attendants, China and Silverware dining. Alcohol Service. Additional linens.*

*12 guests minimum per menu item.*

## CHICKEN

**TRADITIONAL CHICKEN PICCATA** 27.49 per guest (1 plate | 380 cal)

Lightly Dredged Chicken Breast Sautéed with Tangy Capers and Fresh Parsley in a Sauterne Lemon Butter Sauce

**CHICKEN CORDON BLEU** 27.89 per guest (1 plate | 910 cal)

Chicken Breast Stuffed with Swiss Cheese and Smoked Ham, Coated in Garlic Thyme Panko, then Baked Golden Brown

**SESAME CHICKEN BREAST** 26.78 per guest

Chicken Breast in a Marinade of Soy, Fresh Garlic and Ginger, Cilantro and Scallions Grilled and Finished with Sesame Seeds

**ROASTED CHICKEN FLORENTINE** 26.49 per guest (1 plate | 410 cal)

Butterflied Chicken Breast Prepared with a Florentine Filling of Ricotta, Provolone and Tender Baby Spinach

## BEEF AND PORK

**BRAISED SHORT RIBS** 28.99 per guest (1 plate | 390 cal)

Boneless Beef Short Ribs Marinated with Shallots, Carrots, Leeks and a Splash of Orange Juice Braised to Perfection

**BLACKENED FLANK STEAK WITH DEMI-GLACE** 27.48 per guest (1 plate | 560 cal)

Cajun Spices Rubbed on a Lean Flank Steak, Flash Grilled in a Hot Skillet to Blacken and Sear in Juices with a Beef Broth and Buttery Roux

**CORIANDER RUBBED PORK TENDERLOIN WITH A GREEN PEPPERCORN MUSTARD SAUCE** 26.79 per guest (1 plate | 290 cal)

Lean Pork Tenderloin Rubbed with Chef's Own-Made Coriander Spice Blend Served with Sautéed Onions and Garlic Blended with Dijon Mustard and Green Peppercorns for Piquant Creamy Sauce

**ROASTED PORK TENDERLOIN WITH SWEETENED RASPBERRY VINEGAR SAUCE**

21.99 per guest

Slow-Roasted Pork Tenderloin Dressed with a Tart Red Wine Vinegar Sauce and Accented with Raspberry, Horseradish and Garlic

GLUTEN-FREE / Vegan / DAIRY FREE OPTIONS AVAILABLE



# AT YOUR SERVICE

COMBINATION PLATES

SEAFOOD / VEGAN / VEGETARIAN

# LUNCHEONS AND DINNERS

## COMBINATION PLATE

**BEEF AND SALMON FILETS** 41.99 per guest (1 plate | 340 cal)  
Medallion Pairing of Beef Tenderloin and Salmon atop Caramelized Onion Mashed Potatoes and Balanced with Mesculine Greens.

**LAMB** (1 plate | 630 cal)

**ROASTED ROSEMARY RACK of LAMB with DEMI-GLACE** 39.99 per guest  
Trimmed Lamb Medallions Roasted with Rosemary Sprigs and Garlic, then Dressed with Demi-Glace

## SEAFOOD

**PARMESAN-CRUSTED TILAPIA WITH CHIVE BUTTER SAUCE** 27.79 per guest  
Roasted Tilapia Fillets with a Parmesan Bread Crumb Crust, Served with a Generous Dollop of Chive Butter (1 plate | 560 cal)

**CITRUS SALMON, COUSCOUS & GREEN BEANS** 27.99 per guest (1 plate | 120 cal)  
Citrus and Herb Crusted Salmon Served with Couscous Primavera and Lemon Garlic Green Beans

**BLACKENED COD WITH SALSAS VERDE** 25.79 per guest (1 plate | 280 cal)  
Blackened Cod Drizzled with Green Tomatillo Sauce, Paired with a Colorful Watercress Salad and Fresh Cilantro

**B.B.Q. SHRIMP WITH BACON-CHEDDAR GRITS** 26.99 per guest (1 plate | 840 cal) BBQ  
Shrimp and Plum Tomatoes atop Creamy Stone Ground Grits with Bits of Applewood Smoked Bacon and Cheddar Cheese

**BROILED SALMON with TWO SALSAS** 25.79 per guest (1 plate | 310 cal)  
Broiled Skin-On Salmon with a Zesty Zucchini Salsa with Mint and a Bi-Color Cherry Tomato Salsa with Chives

## VEGAN & VEGETARIAN

**TERIYAKI TOFU, QUINOA AND PINEAPPLE** 20.99 per guest (1 plate | 290 cal)  
White Quinoa, Celery, Onions and Tomatoes Tossed in Ponzu Sauce and served with Teriyaki Tofu and Grilled Pineapple Salsa

**VEGETABLE WHOLE WHEAT PASTA PRIMAVERA** 18.99 per guest (1 plate | 340 cal)  
Al Dente Whole Wheat Pasta Tossed with Sautéed Zucchini, Broccolini, Heirloom Tomatoes and Onions in a Creamy Béchamel Sauce

**SMOKED GOUDA FARFALLE** 19.79 per guest (1 plate | 510 cal)  
A Casserole of Farfalle Pasta Hand-Prepared with Fresh Spinach, Savory Smoked Gouda and Grated Parmesan Cheeses

**BALSAMIC MARINATED PORTOBELLO MUSHROOM** 18.99 per guest (1 plate | 580 cal)  
Balsamic-Sweetened Portobello Mushrooms with a Quinoa and Zucchini Pilaf Seasoned with Fresh Basil, Rosemary and Garlic

GLUTEN-FREE / Vegan / DAIRY FREE OPTIONS AVAILABLE



IN GOOD  
COMPANY



# ENTRÉE ACCOMPANIMENTS

## SALADS AND STARTERS

### Choose One

Market House Salad	(1 salad   110 cal)
with Homemade Croutons with Balsamic Vinaigrette/Ranch	
Iceberg Wedge with Maytag Bleu Cheese	(1 salad   130 cal)
Caesar Salad with Anchovies and Homemade Croutons	(1 salad   160 cal)
Greek Salad with Feta Cheese and Balsamic Vinaigrette	(1 salad   190 cal)
Roasted Beets with Soft Goat Cheese and Drizzled with Nuts and Balsamic Glaze	(1 salad   350 cal)

## SIDES

### Choose One

Chef's Choice of Seasonal Fresh Vegetable	(4 oz.   30 - 130 cal)
Lemon Garlic Green Beans (seasonal)	(4 oz.   40 cal)
Broccoli with Sautéed Carrots	(4 oz.   60 cal)
Grilled Balsamic Zucchini	(4 oz.   60 cal)
Sautéed Broccoli or Zucchini Rabe	(4 oz.   130 cal)
Roasted Root Vegetables	(4 oz.   60 cal)
Sautéed Mushrooms	(4 oz.   130 cal)
Fresh Spinach and Garlic Sauté	(4 oz.   45 cal)
Roasted Fresh Seasonal Asparagus	(4 oz.   30 cal)
Oven-Roasted Butternut Squash	(4 oz.   50 cal)
Sautéed Fennel and Brussels Sprouts	(4 oz.   70 cal)
Braised Red Cabbage	(4 oz.   90 cal)

### Choose One

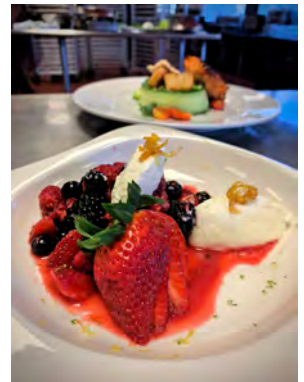
Chef's Choice of Side Pairing	
Oven Roasted Herbed Red Potatoes	(4 oz.   130 cal)
Lemon Rice	(4 oz.   140 cal)
Couscous Primavera	(4 oz.   110 cal)
White Quinoa with Ponzu Sauce, tossed with Celery, Onions, and Tomatoes	(4 oz.   111 cal)
Caramelized Onion Mashed Yukon Potatoes	(4 oz.   110 cal)
Mashed Sweet Potatoes	(4 oz.   210 cal)
Roasted Fingerling Potatoes	(4 oz.   180 cal)
Basil Orzo	(4 oz.   190 cal)
Black Beans and Rice	(4 oz.   180 cal)
Vegetable Risotto	(4 oz.   210 cal)
Cauliflower Rice	



## ALA CARTE DESSERTS

Ask Sodexo for the latest pricing

New York Cheesecakes	(1 slice   450 cal)
Chocolate Fudge Cake Lemon	(1 slice   590 cal)
Meringue Pie	(1 slice   300 cal)
Double Chocolate Layer Cake	(1 slice   350 cal)
Chocolate Mousse	(1 scoop   90 cal)
Cora's Red Velvet Cake	(1 slice   760 cal)
Apple Crisp	(1 serving   150 cal)
Tropical Rice Pudding	(1 serving   770 cal)
Chef's Custom Dessert Creation	



# FESTIVE FLAIR



## SPECIALTY BUFFETS

12 Guests minimum per menu item

### LITTLE ITALY 19.99 per guest

- ❖ Caesar Salad with Homemade Croutons (1 salad | 460 cal)
- ❖ Assorted Rolls and Butter (1 roll | 90 cal)
- ❖ Sautéed Fresh Zucchini (4 oz. | 50 cal)
- ❖ Pasta Bar with Spaghetti (4 oz. | 200 cal)
- ❖ Penne Pasta (4 oz. | 200 cal)
- ❖ Traditional Chicken Cacciatore (1 quarter | 400 cal)
- ❖ Home-Style Meatballs in Marinara Sauce (2 meatballs + 1 oz. sauce | 190 cal)
- ❖ Cannoli (1 cannoli | 320 cal)
- ❖ Freshly Brewed Iced Tea

### THE MISSION 19.99 per guest

- ❖ Chopped Salad (150 cal)
- ❖ Steak or Chicken Fajita (200 cal)
- ❖ Cilantro Rice (100 cal)
- ❖ Flour Tortillas
- ❖ Black Beans (75 cal)
- ❖ Cheese Enchiladas (319 cal)
- ❖ Condiments: Pico De Gallo (30 cal) / Sour Cream (82 cal)
- ❖ Churros (234 cal) or Spiced Brownies (280 cal)
- ❖ Freshly Brewed Iced Tea

Guest | 1670 cal)

### J & K TOWN COMBI 19.99 per guest

Choice of:

(Guest | 1217 cal)

- ❖ Cucumber Sweet and Sour Salad (60 cal) and Miso Soup (90 cal) or Kimchee (15 cal) and Japchae (223 cal)
- ❖ Chicken Teriyaki (240 cal), Teriyaki Tofu (255 cal) and Vegetarian Yaki Soba (260 cal) or Beef Bulgogi (245 cal), Dakdoritang (A Spicy Braised Chicken Stew w/Potatoes) (262 cal)
- ❖ Steamed Short Grain Rice (70 cal)
- ❖ Kimbap - Korean Sweet Rice Dessert (240 cal)
- ❖ Freshly Brewed Iced Tea

# SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly service ware is included; China and silverware service are available, upon request.

For Seven Hills and Towers Conference Center events, China and Silverware service is provided.

These menus are available for groups of 12+ Waited Service is available upon request.

## DELI BUFFET

13.99 per guest

- Choice of Two Salads:
  - ❖ Creamy Coleslaw with Apples (4 oz. | 100 cal)
  - ❖ Seasonal Fresh Fruit Salad (4 oz. | 45 cal)
  - ❖ Potato Salad (4 oz. | 190 cal)
  - ❖ Market Salad with Homemade Croutons (1 small salad | 110 cal)

Dressing:

- Balsamic Vinaigrette (2 oz. | 90 cal)
- Low-Fat Ranch Dressing (2 oz. | 110 cal)

Assorted Breads:

- Whole Wheat / Sliced Sourdough / Roll / Buttermilk Bread (2 slices | 140-200 cal)

ASSORTED PROTEINS

- Sliced Roasted Turkey | Low-Sodium Turkey | Buffet Ham | Salami  
Roast Beef | Roasted Portobello (3 oz. | 90-200 cal)

ASSORTED CHEESES

- Sliced Swiss | Provolone | American (1 slice | 50-70 cal)

TOPPINGS AND CONDIMENTS

- Leaf Lettuce | Tomato | Onions (1-2 slices | 0 cal)
- Dill Pickles (1 spear | 5 cal)
- Mayonnaise and Dijon Mustard

Includes:

- Assorted Individual Bags of Chips (1 bag | 130-320 cal)
- Assorted Cookies (1 cookie | 160-180 cal)
- Freshly Brewed Iced Tea

# FESTIVE FLAIR

## OLD FASHIONED BBQ

32.99 per guest

- Barbecued Beef Brisket (4 oz. | 310 cal)
- Baked Barbecued Chicken (1 quarter | 290 cal)
- Roasted Vegetable Bow Tie Pasta Salad
- Country Potato Salad (4 oz. | 120 cal)
- Cornbread (4 oz. | 120 cal)
- Rolls and Butter
- Ranch-Style Vegetarian Baked Beans (4 oz. | 120 cal)
- Hot Apple Crisp, Peach Cobbler, Freshly Baked Cookies or Brownies (1 cookie | 160-180 cal)
- Freshly Brewed Iced Tea

GLUTEN-FREE / Vegan / DAIRY FREE

OPTIONS AVAILABLE

Taxes, delivery and fees are not included



# CHEF'S TABLE



## CUSTOMIZED CREATIONS



# BUILD YOUR OWN MENU WITH US

Design your menu with us for your next event - boxed lunch, buffet or plated dining.

These menus are available for groups of 12+

Build Your Own offers the flexibility upon consultation to build a menu to suit your taste and dietary requests. We will work with you on a customized menu from Salads, Entrées, and Sides. Let's not forget Desserts and Beverages too!

Here are some of Executive Chef Rensford Abrigo's sample offerings.

## ENTRÉES SALADS with Grilled Meat / Seafood / Vegetable

- ❖ **Roasted Red and Gold Beet Salad**  
with Baby Greens, shaved Red Onions, Red and Yellow Cherry Tomatoes, Sweet Red Apple slices and Green Goddess Dressing
- ❖ **Chef's Caesar Salad**  
with Chopped Romaine Lettuce, Marinated Cherry Tomatoes, Homemade Croutons, Freshly grated Parmesan Cheese, Bacon Lardon, and Creamy Caesar Dressing
- ❖ **Forever Autumn Kale Salad**  
with crispy Baby Kale, Wild Rice, Dried Apricots, Toasted Walnut, Avocados, shaved Red Onions and Whole Grain Mustard Dressing

## PLATED ENTRÉES

- ❖ **Fire-Roasted NY Strip topped with Bacon Onion Jam**  
served with Mushroom Demi-Glace, Creamy Horseradish Potato Puree, Garlic Parmesan Haricots Verts with Roasted Pearl Onions.
- ❖ **Cedar Plank Seared Salmon**  
served with Blood Oranges, Lemon Beurre Blanc, Parsnip Puree, Baby Carrots and Roasted Asparagus.
- ❖ **Chilean Sea Bass**  
with Fennel Slaw on a bed of Parsnip Puree, Baby Radish and Baby Carrots with Crispy Leeks and Lemon Beurre Blanc Sauce.
- ❖ **Grilled Bone-in Pork Chop**  
with Garlic Green Beans, Roasted Potatoes and Parsnip Root Vegetable.

## MEATLESS ENTRÉES

We can provide your guests with Vegan and Vegetarian options for any meal of the day from our rotating du jour menu. Here are some samples:

- ❖ **Tofu Yakitori with Curried Rice Noodles and Garlic Greens**
- ❖ **Tex-Mex Vegetable Tacos with Grilled Fajita Vegetables with Cuban Black Beans and Rice**
- ❖ **Egyptian Koshari Rice and Lentils with Oven Roasted Herbed Red Potatoes, Steamed Fresh Yellow Squash and Zucchini**





# MAGNIFICENT MORSELS

& SAVORY  
SELECTIONS

# HOT HORS D'OEUVRES

## FROM PLATTERS TO PASSED

Eco-friendly service ware provided.

Optional Add-ons: China with Silverware. Attendant services are available upon request. Services include linen-draped service tables, set up and clean up. Minimum of 3 dozen.

### CHICKEN

Blackened Chicken Mini Sliders 25.99 per dozen	(1 each   140 cal)
Chipotle Maple Bacon-Wrapped Chicken 25.99 per dozen	(1 each   50 cal)
Coconut Chicken with Orange Dipping Sauce 26.99 per dozen	(1 each   60 cal)

### PORK

Pork Pot Stickers with Garlic Soy Sauce 15.99 per dozen	(1 each + 3 oz. sauce   50 cal)
Sausage Bites with White Wine and Dijon Mustard 18.99 per dozen	(1 each   300 cal)
Sausage-Stuffed Mushrooms 18.99 per dozen	(1 each   20 cal)

### SEAFOOD

Mini Crab Cakes with Cajun Remoulade Sauce 27.99 per dozen	(1 each   70 cal)
Tuxedo Shrimp with Diablo Sauce 25.99 per dozen	(2 each   150 cal)
Crab and Risotto Balls 28.99 per dozen	(1 each   80 cal)

### BEEF

Mini Cocktail Meatballs Choice of: Swedish, Barbecue or Sweet & Sour 18.99 per dozen	(1 each + 3 oz. sauce   45-130 cal)
Ground Beef Samosas 24.99 per dozen	(1 each   170 cal)
Chipotle Beef on Tortillas with Avocado Crème 25.99 per dozen	(1 each   120 cal)

### VEGETARIAN

Fried or Baked Mini Egg Rolls with Spicy Dipping Sauce 19.99 per dozen	(1 each + 3 oz. sauce   120-150 cal)
Tomato, Vidalia Onion and Goat Cheese Tart 21.99 per dozen	(1 each   100 cal)
Spanakopita 19.99 per dozen	(1 each   45 cal)



# DELECTABLE DELIGHTS



# CUSTOMIZED DELIGHTS

# COLD HORS D'OEUVRES

Eco-friendly service ware provided

Optional Add-ons: China with Silverware. Attendant services are available upon request. Delivery services include linen-draped service tables, set up and clean up.

Minimum of 3 dozen.

Shrimp Cocktail with Cajun Rémolade and Cocktail Sauce (shrimp + sauce | 150 cal)  
25.99 per dozen

Crostini with Spicy Mango Shrimp Salsa (1 each | 70 cal)  
26.99 per dozen

Mini Curried Chicken Tart (1 each | 140 cal)  
23.99 per dozen

Sun-Dried Tomato and Gorgonzola Bruschetta (1 slice | 100 cal)  
24.99 per dozen

Miso Crab Salad on Cucumber (1 each | 50 cal)  
27.99 per dozen

Black Currant and Brie Crostini (1 slice | 90 cal)  
23.99 per dozen

## GOURMET DIPS AND MORE

Small (15-25) / Medium (25-40) / Large (40-60)

### HOT DIPS

Warm Parmesan Artichoke Dip with Bagel or Pita Chips (1 oz. + 2 oz. chips | 250 cal)  
25 / 40 / 55

Spinach and Crab Dip with Baguette Rounds (1 oz. + 1 chip | 120 cal)  
30 / 50 / 70

### COLD DIPS

Pico de Gallo (1 oz. | 20 cal), Fire Roasted Tomato Salsa (1oz. | 20 cal), Guacamole (1 oz. | 35 cal) and Chile con Queso accompanied by Tortilla Chips (2 oz. | 260 cal)  
20 / 35 / 55

Creamy Mediterranean Dip with Pita Chips (1 oz. + 2 oz. chips | 230 cal)  
20 / 35 / 55

### COLD DISPLAYS

Farm Fresh Crudités with Ranch Dip (2 oz. + 2 oz. dressing | 15-190 cal)  
20 / 30 / 40

Seasonal Cubed Fresh Fruit (4 oz. | 50 cal)  
20 / 30 / 40

Domestic Cheeses with Crackers and Baguette Rounds (2 oz. + 6 crackers | 340 cal)  
30 / 45 / 80

Artisan Cheeses with Crackers and Baguette Rounds (2 oz. + 6 crackers | 280 cal)  
90 / 160 / 225

GLUTEN-FREE / Vegan / DAIRY FREE OPTIONS AVAILABLE

Taxes, delivery and fees are not included



# GRAND FINALE



# SWEET AND SALTY

12 servings per platter

**ASSORTED HOME-STYLE COOKIES** (2 cookies per serving) 18.99 per platter  
Chocolate Chip (360 cal), Oatmeal Raisin (310 cal), White Chocolate Macadamia Nut (340 cal)

**BROWNIES** (1 cut per serving) 18.99 per platter  
Plain (250 cal), Blondie (220 cal)

**GOURMET DESSERT BARS** (1 cut per serving) 23.99 per platter  
Raspberry Almond Bar (190 cal), Chocolate Chess Bar (260 cal), Luscious Lemon Bar (70 cal)

**MULTI-GRAIN POWERBALL TREATS** 2.25 per item / 10 minimum

**INDIVIDUAL BAGS OF PRETZELS AND POTATO CHIPS** 1.25 per item  
(1 bag | 110-230 cal)

**ASSORTED POPCORN** (1 bag | 120 cal) 3.99 per guest / 10 minimum

**MIXED NUTS WITH OR WITHOUT PEANUTS** (1 oz. | 120-170 cal) 17.99 per pound

**TRAIL MIX** (1 oz. | 150 cal) 4.99 per pound

**DECORATED SHEET CAKES** (1 slice + 2 tbsp. icing | 140-150 cal + 120-140 cal)

## Single Layer

❖ Half sheet 115 each

❖ Full sheet 200 each

## Two Layer

❖ Half sheet 150 each

❖ Full sheet 265 each

PERSONALIZED MESSAGE  
AVAILABLE FOR CAKES

(1 slice | 140-150 cal)

(2 tbsp icing | 120-140 cal)

## DESSERT STATION (10 minimum)

Choose Three - 5.99 per guest

Choose Four - 7.99 per guest

- ❖ Assorted Cookies & Brownies
- ❖ Assorted Mini Tarts
- ❖ Chocolate Mousse
- ❖ Carrot Cake with Cream Cheese Frosting
- ❖ Chocolate Layer Cake
- ❖ Seasonal Sliced Fresh Fruit (2 oz. | 25 cal)

## CUSTOMIZED FINALES



## CUSTOM LOGO COOKIE - A.Q.



A photograph of a waiter in a white shirt and black apron, holding a wine glass over a set table. The waiter is positioned in the upper right quadrant of the page. The table is set with white plates, a fork, and a glass. The background is slightly blurred, showing a restaurant setting. The image is partially obscured by a large, diagonal, light-colored geometric shape that cuts across the page from the top left to the bottom right.

# PLAN FOR SUCCESS

SFSU Catering by Sodexo has exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs.

We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

All Major Credit Cards accepted, Checks, PO's, Dept Accounts, and Foundation Accounts.

Determine eligibility for use of facilities: <https://ces.sfsu.edu/plan-your-event>

# PLANNING YOUR EVENT

## HOW TO CONTACT SFSU Catering BY SODEXO

Even when details are not yet exact with event date or number of guests, contact us as soon as possible to let us help you plan your event. We can start most catering arrangements simply via a phone call and email.

Some special arrangements will require an in-person/virtual appointment with our event planning team. Also, do let us know what room(s) and location that you are planning to secured for your catering with SFSU's Conference & Events Services, see information listed in the next section. To begin your catering event with Sodexo, please contact us at:

**Call: 415-307-6497 or**

**Email: [Catering@sodexo.com](mailto:Catering@sodexo.com)**

## EVENT LOCATION RESERVATION & PAYMENT

Contact SFSU's Conference & Events Services (CES) to secure a location for your event if you have not done so already. Whether your event will take place at Seven Hills or Towers Conference Centers, on campus, or at an off-site location.

An official reservation is required to start the catering contract process and to proceed towards an event confirmation.

For eligibility requirements and to reserve a room for your event at SFSU, please contact: SFSU's Conference & Events Services (CES)

**Website - <https://ces.sfsu.edu/plan-your-event>**

**Email: [hdcscs@sfsu.edu](mailto:hdcscs@sfsu.edu)**

**Event Services Coordinator at 415-405-4419 or via email : [events@sfsu.edu](mailto:events@sfsu.edu)**

**Office Hours are Monday to Friday 9:00 a.m. to 5:00 p.m. PST**

## EVENT TABLES, CHAIRS & OTHER EQUIPMENT

Arrangements to secure tables, chairs and AV equipment you may need for your event are made with SFSU's Conference & Events Services (CES).

## EVENT CONFIRMATIONS & GUARANTEES

We will send you a Catering Confirmation, it will outline the terms of your agreement including the event details. If this Catering Confirmation is correct, please approve or inform us for any corrections. To finalize, CES will send you an invoice/contract or an updated one with any additional CES services. Once approved, your payment will be required as your event confirmation following the CES guidelines. The details are as follow: For events booked less than 30 days to the scheduled event, payment is due in full no later than **ten (10) working days** prior to the scheduled catered event. Else, payment is due in full 30 days prior to the scheduled event.

## EVENT CHANGES AND CANCELLATIONS

- Notice of Changes and Cancellations must be communicated in writing to SFSU's Conference & Events Services

You will need to email and receive from CES an official written confirmation for any event changes (including increases or decreases in the number of attendees) or event cancellation from them no later than ten (10) working days prior to your scheduled catered event.

No changes to your cater event can be made after 2pm (PST) on the tenth (10th) working day prior to your scheduled event.

Please be advised that you must adhere to the contractual and notification requirements as outlined by Conference & Events Services. With cancellations, any refund amount will be subject to the amount as stipulated by the written policy on the CES website.

## DELIVERY FEES

- There is no delivery fee for catering services held within Seven Hills or Towers Conference Centers.
- Deliveries outside these building venues will be subject to a 5% delivery fee or \$25 dollar charge whichever is greater, and not to exceed \$50.00

## SERVICE STAFF AND ATTENDANTS

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets.

- Continental breakfasts, breaks, and receptions are priced for self-service.
- Lunch and Dinner Buffet style functions are staffed with one attendant for every 25 guest.
- Served meals are priced on an individual basis.

### THE CHARGE FOR EACH STAFF MEMBER IS:

Attendants/Waitstaff \$ 29 per hour (minimum 4 hours)

Station Chefs \$ 50 per hour (minimum 4 hours)

Bartenders \$ 35 per hour (minimum 4 hours)

Note- any extra service hours exceeding the original contract will be charged to your account.

## CATERING EQUIPMENT

As the catered event's host, you are responsible for the equipment we have provided to you on-site. If our catering equipment and/or supplies gets missing or is damaged at the event, the replacement cost will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

## CHINA CHARGES

- ❖ Eco-friendly service ware are used for the majority of your needs.
- ❖ We offer china service for any events off-site from Seven Hills and Towers Conference Center at an additional charge.
  - Full Meal Service and Silverware \$6.75 per guest
  - Coffee or Beverage China Service \$2.75 per guest
  - Full Bar Glass Service \$2.75 per guest
  - Reception China and Silverware \$3.75 per guest
  - Eco-friendly without Food Service \$1.50 per guest

## FLORAL CHARGES

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.





## LINENS

We provide linens for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a \$8.00 for each tablecloth. Other tables may be covered at \$8.00 per tablecloth. Drop cloths that are 90 x 156 for 8-foot or 90 x 132 for 6-foot tables are available at \$9.00 and \$8.00 per drop cloth respectively. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. We can also provide napkins to meet your color scheme as well as Specialty linens are available upon request for an additional charge.

Standard Linen Color Choices: Black / Ivory / White  
Napkins: Purple / Gold / Black

## FOOD REMOVAL POLICY

Due to health regulations, it is the policy of SFSU Catering by Sodexo, that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

## ALCOHOL POLICY

All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. We reserves the right to refuse service of alcoholic beverages to any person.

## ALCOHOL SERVICE

A Beer & Wine bar package are available for dinner or reception, it can range from \$6.00 to \$15 per guest (total headcount) attending your event. University or University sponsored clients may provide their own wine/beer. Bartender and corkage fees will apply.

- All necessary bar items, except the alcohol, are provided with this charge, including napkins and disposable cups.
- An additional charge for glasses will apply for off-site events.
- Corkage \$10/wine bottle, 6pk beer.

We recommend at least one bartender for every 75-100 guests for Beer and Wine service.







LET US  
PLAN YOUR  
NEXT CATERING

SF STATE | CATERING  
by *sodexo*

cell : (415) 307-6497  
Email : SFSUCatering@sfsu.edu