Savor | TASTE SUCCESS

We 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. This same connectivity is what makes Savor decidedly different.

Savor 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 Savor 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, Savor delivers fulfillment, enjoyment and peace of mind.

Savor | PLANNING YOUR EVENT

Savor 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!
SERVICES & FEES

STAFF & ATTENDANTS:
- Catering staff will be provided for all served meals and buffets.
- Served meals are priced on an individual basis.
- Buffet style functions are staffed with 1 attendant for every 25 guests.
  ATTENDANTS/WAIT STAFF: minimum 4 hours
  STATION CHEFS: minimum 4 hours
  BARTENDERS: minimum 4 hours

LINENS:
- Specialty linens are available upon request for an additional charge.
- Additional charges will apply for dining and/or cocktail tables for events held offsite.

FOOD, BEVERAGE, AND REGISTRATION TABLES
- Head tables and any table not directly used for setup

STANDARD LINEN COLOR CHOICES:
- TABLECLOTHS: black, ivory or white
- NAPKINS: purple or gold

CHINA:
- China is provided for events in Seven Hills and Towers Conference Centers.
- High quality eco-friendly service ware is standard for offsite events. China service is available upon request for an additional charge.
  FULL MEAL SERVICE AND SILVERWARE
  COFFEE OR BEVERAGE CHINA SERVICE
  FULL BAR GLASS SERVICE
  RECEPTION CHINA AND SILVERWARE
  ECO-FRIENDLY WITHOUT FOOD SERVICE

CATERING EQUIPMENT:
- Charges will be applied for any missing/damaged catering equipment/supplies.
- Specialty equipment may be required at an additional charge for overly large events.

DELIVERY:
- Within the Seven Hills or Towers Conference Centers: no charge
- Outside of these building venues: 5% delivery fee

FLORAL:
- We will be happy to order, receive, and handle floral arrangements for you.
- Decorative requests can be accommodated at an additional fee.

OTHER:
- If your service hours change from the original contract, extra service hours will be charged.

BEVERAGE SERVICES

ALCOHOLIC BEVERAGE SERVICE:
- Notification is required at least 2 weeks prior to the event.
- Maximum allowable service time for University affiliated events held on University property is 3 hours of continuous service.
- University or University sponsored clients may provide their own wine/beer. Bartender services and corkage fees will apply.
- Any wine/beer must be delivered to our premises in advance by the client for appropriate refrigeration.
- All other beverages must be provided by SF State Hospitality by Sodexo.

BARTENDER:
- 1 bartender required for every 50 guests.
- Service charges may be subject to change based on service requirements.

EVENT PAYMENT

ACCEPTED FORMS OF PAYMENT:
- Visa, Master Card, American Express, Discover Card, check, purchase order, department accounts and foundation accounts.

GROUPS THAT ARE NOT A UNIVERSITY, COLLEGE OR SCHOOL:
- A deposit of 75% is required two weeks prior to your event with the balance due on the day of the event.

TAX EXEMPT ORGANIZATIONS:
- A copy of your tax-exemption certificate must be submitted prior to the date of your scheduled event.
HEALTHY START

SEASONAL CUBED FRESH FRUIT
4 oz. | 50 cal | 0 % 0 % 0 %

NON-FAT GREEK YOGURT PARFAITS
Made with Fresh Berries and Low-Fat Granola
1 each | 200 - 360 cal

MULTI-GRAIN BARS AND GRANOLA BARS
1 each | 90 - 160 cal

WHOLE WHEAT BAGELS
With Low-Fat Cream Cheese and Assorted Jellies
1 each | 100 - 160 cal

CONTINENTAL

SEASONAL CUBED FRESH FRUIT
4 oz. | 50 cal | 0 % 0 % 0 %

CHOOSE TWO:
• Assorted Freshly House-Baked Muffins
• Blueberry or Cranberry Orange 1 muffin | 340-390 cal
• Assorted Breakfast Breads & Coffee Cakes
Banana Nut Bread 1 slice | 280 cal
Blueberry Coffee Cake 1 square | 170 cal
• Assorted Danish 1 each | 270 cal
• Assorted Bagels 1 bagel | 290 cal | with Whipped Cream Cheese, Butter, and Assorted Jellies
• House-Baked Country Biscuits 1 each | 190 cal | with Whipped Butter, Honey, and Jellies
• Assorted Mini Scones 1 each | 180-210 cal
• Mini Croissants 1 each | 100 cal
• Cinnamon Rolls 1 each | 240 cal

CHOOSE ONE:
• Home Fries 4 oz. | 150 cal
• Hashbrowns 4 oz. | 130 cal

CHOOSE TWO:
• Crispy Bacon 1 slice | 50 cal
• Sausage 2 links | 100 cal
• Turkey Link Sausage 2 links | 70 cal
• Vegan Sausage 1 patty | 80 cal

CHOOSE ONE:
• Scrambled Eggs 4 oz. | 190 cal
• Scrambled Egg Whites 1 oz. | 60 cal
• Garden Vegetable Quiche 1 wedge | 350 cal

CHOOSE ONE:
• with Warm Maple Syrup & Melted Butter
• Pancakes 2 each | 260 cal
• Traditional French Toast 3 halves | 200 cal

Savor | FIRST THINGS FIRST

GATOR BREAKFAST

SEASONAL SLICED FRESH FRUIT
4 oz. | 50 cal | 0 % 0 % 0 %

CHOOSE TWO:
• Assorted Freshly House-Baked Muffins
• Blueberry or Cranberry Orange 1 muffin | 340-390 cal
• Assorted Breakfast Breads & Coffee Cakes
Banana Nut Bread 1 slice | 280 cal
Blueberry Coffee Cake 1 square | 170 cal
• Assorted Danish 1 each | 270 cal
• Assorted Bagels 1 bagel | 290 cal | with Whipped Cream Cheese, Butter, and Assorted Jellies
• House-Baked Country Biscuits 1 each | 190 cal | with Whipped Butter, Honey, and Jellies
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CHOOSE ONE:
• with Warm Maple Syrup & Melted Butter
• Pancakes 2 each | 260 cal
• Traditional French Toast 3 halves | 200 cal

Savor | FIRST THINGS FIRST

A LA CARTE SELECTIONS

STARTERS

INDIVIDUAL ASSORTED YOGURTS AND LOW-FAT GREEK YOGURT 1 each | 90-180 cal
INDIVIDUAL FRUIT YOGURT PARFAITS WITH LOW-FAT GRANOLA 1 each | 200 - 360 cal

SEASONAL SLICED FRESH FRUIT 4 oz. | 50 cal | 0 % 0 % 0 %

SEASONAL CUBED FRESH FRUIT 4 oz. | 50 cal | 0 % 0 % 0 %

SEASONAL SLICED FRESH FRUIT

MEDICAL FRESHLY HOUSE-BAKED MUFFINS
• Cranberry Orange 1 muffin | 340 cal
• Blueberry | 1 muffin | 390 cal

ASSORTED BREAKFAST BREADS & COFFEE CAKES
• Banana Nut Bread 1 slice | 280 cal
• Blueberry Coffee Cake 1 square | 170 cal

ASSORTED DANISH 1 each | 270 cal

ASSORTED BAGELS | with Whipped Cream Cheese, Butter, and Assorted Jellies
1 bagel | 290 cal

HOUSE-BAKED COUNTRY BISCUITS | with Whipped Butter, Honey, and Jellies
1 each | 190 cal

ASSORTED MINI SCONES 1 each | 180-210 cal
MINI CROSSANTS 1 each | 100 cal
CINNAMON ROLLS 1 each | 240 cal

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 15 or more.

HOME FRIES WITH CARAMELIZED ONIONS 4 oz. | 150 cal | 0 % 0 % 0 %
ROASTED SWEET POTATOES 4 oz. | 170 cal | 0 % 0 % 0 %
HARD BOILED EGGS 1 each | 70 cal

HOT BEVERAGES 16 servings/gallon
FRESHLY BREWED STARBUCKS® COFFEE  Regular and decaffeinated 8 oz. | 10 cal
TAZO® HERBAL AND NON-HERBAL TEA  Regular and decaffeinated 8 oz. | 0 cal | served with Hot Water

COLD BEVERAGES 16 servings/gallon
ORANGE JUICE 10 oz. | 150 cal
CRANBERRY JUICE 10 oz. | 140 cal
APPLE JUICE 10 oz. | 170 cal

HEALTHY START, CONTINENTAL, AND GATOR BREAKFAST INCLUDE:
• Freshly Brewed Starbucks® Coffee  Regular & Decaffeinated 8 oz. | 10 cal
• Tazo® Herbal and Non-Herbal Teas  Regular & Decaffeinated 8 oz. | 0 cal

CHILLED CARAFES OF JUICE—CHOOSE ONE OF:
• Orange Juice 8 oz. | 140 cal
• Cranberry Juice 8 oz. | 210 cal
• Apple Juice 8 oz. | 90 cal

SERVICES INCLUDED:
• Set up and clean up
• Linens
• Delivery for offsite events

STANDARD CHINA SERVICE:

CHILLED CARAFES OF JUICE
• Cranberry Juice | 8 oz. | 210 cal
• Apple Juice | 8 oz. | 90 cal
• Orange Juice | 8 oz. | 140 cal

CHOOSE ONE:
• Cranberry Orange 1 muffin | 340 cal
• Blueberry 1 muffin | 390 cal

CHOOSE TWO:
• Banana Nut Bread 1 slice | 280 cal
• Blueberry Coffee Cake 1 square | 170 cal
• Assorted Danish 1 each | 270 cal
• Assorted Bagels 1 bagel | 290 cal | with Whipped Cream Cheese, Butter, and Assorted Jellies
• House-Baked Country Biscuits 1 each | 190 cal | with Whipped Butter, Honey, and Jellies
• Assorted Mini Scones 1 each | 180-210 cal
• Mini Croissants 1 each | 100 cal
• Cinnamon Rolls 1 each | 240 cal

CHOOSE ONE:
• Home Fries 4 oz. | 150 cal
• Hashbrowns 4 oz. | 130 cal

CHOOSE TWO:
• Crispy Bacon 1 slice | 50 cal
• Sausage 2 links | 100 cal
• Turkey Link Sausage 2 links | 70 cal
• Vegan Sausage 1 patty | 80 cal

CHOOSE ONE:
• Scrambled Eggs 4 oz. | 190 cal
• Scrambled Egg Whites 1 oz. | 60 cal
• Garden Vegetable Quiche 1 wedge | 350 cal

CHOOSE ONE:
• with Warm Maple Syrup & Melted Butter
• Pancakes 2 each | 260 cal
• Traditional French Toast 3 halves | 200 cal

FROM THE BAKERY

ASSORTED FRESHLY HOUSE-BAKED MUFFINS
• Cranberry Orange 1 muffin | 340 cal
• Blueberry 1 muffin | 390 cal

ASSORTED BREAKFAST BREADS & COFFEE CAKES
• Banana Nut Bread 1 slice | 280 cal
• Blueberry Coffee Cake 1 square | 170 cal

ASSORTED DANISH 1 each | 270 cal

ASSORTED BAGELS | with Whipped Cream Cheese, Butter, and Assorted Jellies
1 bagel | 290 cal

HOUSE-BAKED COUNTRY BISCUITS | with Whipped Butter, Honey, and Jellies
1 each | 190 cal

ASSORTED MINI SCONES 1 each | 180-210 cal
MINI CROSSANTS 1 each | 100 cal
CINNAMON ROLLS 1 each | 240 cal

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 15 or more.

HOME FRIES WITH CARAMELIZED ONIONS 4 oz. | 150 cal | 0 % 0 % 0 %
ROASTED SWEET POTATOES 4 oz. | 170 cal | 0 % 0 % 0 %
HARD BOILED EGGS 1 each | 70 cal

HOT BEVERAGES 16 servings/gallon
FRESHLY BREWED STARBUCKS® COFFEE Regular and decaffeinated 8 oz. | 10 cal
TAZO® HERBAL AND NON-HERBAL TEA Regular and decaffeinated 8 oz. | 0 cal | served with Hot Water

COLD BEVERAGES 16 servings/gallon
ORANGE JUICE 10 oz. | 150 cal
CRANBERRY JUICE 10 oz. | 140 cal
APPLE JUICE 10 oz. | 170 cal

SELECTIONS FROM THESE MENUS ARE PRESENTED BUFFET STYLE AND ARE AVAILABLE FOR GROUPS OF 10 OR MORE.
PREMIUM TAKEAWAY SALADS INCLUDE:

- Roll and Butter | 1 roll | 30 cal
- Large Cookie | 1 each | 160-170 cal
- Seasonal Fresh Fruit Cup | 4 oz. | 45 cal
- Canned Soft Drinks (Regular and Diet) or Bottled Water | 0-140 cal

SERVICES INCLUDED:

- Set up and clean up
- Linens
- Delivery for offsite events

STANDARD CHINA SERVICE:

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PREMIUM TAKEAWAY SALADS

CAESAR SALAD
490 cal
Crisp Romaine Lightly Tossed With Shredded Parmesan Cheese, Herb-Toasted Croutons, and Classic Caesar Dressing. Add Grilled Breast of Chicken | 3 oz. | 110 cal

COBB SALAD
770 cal
Mounds of Smoked Turkey, Avocado, Cage-Free Hard-Boiled Egg and Crispy Bacon on Mixed Greens with Chunky Bleu Cheese Dressing.

GRILLED CHICKEN TABBOULEH SALAD
240 cal
Lemon Sage Chicken, Traditional Tabbouleh, Grape Tomatoes and Kalamata Olives on a Bed of Greens with Baked Pita Croutons.

CHINESE CHICKEN SALAD
450 cal
Mixed Greens Tossed with Grilled Chicken, Mandarin Oranges, Sliced Almonds, Wonton Chips and a Toasted Sesame Vinaigrette.

EDAMAME NUT SALAD
230 cal
Shelled Edamame, Almonds, Sunflower Seeds, Diced Apples and Dried Cranberries on Crisp Lettuce with a Creamy Poppy Seed Dressing.

NAPA VALLEY CHICKEN SALAD
310 cal
Creamy Chicken Salad Laced with Tarragon on Field Greens, Red Grapes, Carrots, Granny Smith Apples and Toasted Walnuts.
**PREMIUM SANDWICHES INCLUDE:**
- Bag of Chips | 1 serving | 130-320 cal
- Large Cookie | 1 each | 160-170 cal

**CHOICE OF:**
- Seasonal Fresh Fruit Cup | 4 oz. | 45 cal or Green Salad | 15 cal
- Canned Soft Drinks (Regular and Diet) or Bottled Water | 0-140 cal

**SERVICES INCLUDED:**
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### PREMIUM TAKEAWAY SANDWICHES

**SPICY ITALIAN BAGUETTE**
1 sandwich | 600 cal
Artisan Baguette Stacked High with Slices of Genoa Salami, Capicola Ham and Pepperoni Spiced with Chef’s Hot Pepper Mayonnaise

**DIJON CAGE-FREE EGG SALAD SANDWICH**
1 sandwich | 360 cal
Savory Dijon Mustard Cage-Free Egg Salad Whipped with Fresh Chives, Baby Spinach and Plum Tomatoes on Pumpernickel Bread.

**CHIMICHURRI FLANK STEAK SANDWICH**
1 sandwich | 500 cal
Chimichurri Flank Steak, Smoke Essence, Roasted Red Peppers, Onions and Fire-Roasted Tomato Salsa on a Baguette.

**HUMMUS, AVOCADO AND ROASTED VEGETABLE WRAP**
1 sandwich | 340 cal
Balsamic Roasted Eggplant, Zucchini, Red Peppers and Onions Finished with Lettuce, Avocado and Hummus Spread on a Tortilla.

**SMOKED TURKEY AND BRIE CROISSANT**
1 sandwich | 520 cal
Thinly Shaved Smoked Turkey, Creamy Brie, Fresh Spinach, Tomato, Caramelized Onion and Honey Mustard on a Flaky Croissant.

**THE LIGHTER CHICKEN CAESAR WRAP**
1 sandwich | 350 cal
Grilled Chicken Breast, Romaine, Whole Wheat Croutons, Parmesan and Low-Fat Caesar Dressing in a Tortilla.

**BUFFALO CHICKEN WRAP**
1 sandwich | 370 cal
Tangy Buffalo Chicken, Bleu Cheese, Tomato, Romaine, Chopped Celery and Fat-Free Ranch in a Carb-Friendly Whole Wheat Wrap.

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*10 guest minimum per menu selection.*
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HOT HORS D’OEUVRES
CHICKEN | per dozen
BLACKENED CHICKEN SLIDERS | 1 each | 140 cal
CHIPOTLE MAPLE BACON-WRAPPED CHICKEN | 1 each | 50 cal
COCONUT CHICKEN WITH ORANGE DIPPING SAUCE | 1 each | 60 cal

PORK | per dozen
PORK POT STICKERS WITH GARLIC SOY SAUCE | 1 each + 3 oz. sauce | 50 cal
SAUSAGE BITES WITH WHITE WINE AND DIJON MUSTARD | 1 each | 300 cal
SAUSAGE-STUFFED MUSHROOMS | 1 each | 20 cal

SEAFOOD
MINI CRAB CAKES WITH CAJUN REMOULADE SAUCE | 1 each | 70 cal | V
TUXEDO SHRIMP WITH DIABLO SAUCE | 2 each | 150 cal | V | V
CRAB AND RISOTTO BALLS | 1 each | 80 cal

BEEF | per dozen
MINI COCKTAIL MEATBALLS | 1 each | 3 oz. sauce | 45-150 cal
Choice of: Swedish, Barbecue or Sweet & Sour
GROUND BEEF SAMOSAS | 1 each | 170 cal
CHIPOTLE BEEF ON TORTILLAS WITH AVOCADO CREME | 1 each | 120 cal

VEGETARIAN | per dozen
MINI EGG ROLLS WITH SPICY DIPPING SAUCE | 1 each + 3 oz. sauce | 120-150 cal | V
TOMATO, VIDALIA ONION AND GOAT CHEESE TART | 1 each | 100 cal | V
SPANAKOPITA | 1 each | 45 cal | V

COLD HORS D’OEUVRES
SHRIMP COCKTAIL WITH CAJUN REMOULADE AND COCKTAIL SAUCE
Shrimp + sauce | 150 cal | V | V | G
CROSTINI WITH SPICY MANGO SHRIMP SALSA
1 each | 70 cal
MINI CURRIED CHICKEN TART
1 each | 140 cal

COLD DISPLAYS
SMALL | 15-25
MEDIUM | 25-50
LARGE | 50-75
FRESH FARM CRUDITES WITH RANCH DIP
2 oz. + 2 oz. dressing | 15-150 cal | V | V | V
SEASONAL CUBED FRESH FRUIT
4 oz. | 50 cal | V | V | V
DOMESTIC CHEESES WITH CRACKERS AND BAGUETTE ROUNDS
2 oz. + 6 crackers | 340 cal | V
ARTISAN CHEESES WITH CRACKERS AND BAGUETTE ROUNDS
2 oz. + 6 crackers | 280 cal | V

PAGE 11
Minimum of 3 dozen.
SERVED LUNCHEONS AND DINNERS INCLUDE:
- Freshly Baked Dinner Rolls and butter | 1 roll | 30 cal
- Choice of: Salad and Two Sides—refer to page 10 for selections.
- Freshly Brewed Starbucks® Coffee
  Regular & Decaffeinated | 8 oz. | 0 cal
- Tazo® Herbal and Non-Herbal Teas
  Regular & Decaffeinated | 8 oz. | 0 cal
- Freshly Brewed Iced Tea and Water | 8 oz. | 0 cal

SERVICES INCLUDED:
- Set up and clean up
- Linens
- Delivery for offsite events

STANDARD CHINA SERVICE:
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BEEF AND PORK

BRAISED SHORT RIBS
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
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
1 plate | 390 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.

SEAFOOD

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

CITRUS SALMON
1 plate | 120 cal
Baked Salmon Encrusted with a Blend of Herbs and Citrus.

BARBECUED SHRIMP WITH BACON-CHEDDAR GRITS
1 plate | 840 cal
BBQ Shrimp and Plum Tomatoes atop Creamy Stone Ground Grits with Bits of Applewood Smoked Bacon and Cheddar Cheese.

CHICKEN

TRADITIONAL CHICKEN PICCATA
1 plate | 380 cal
Lightly Dredged Chicken Breast Sauteed with Tangy Capers and Fresh Parsley in a Sauterne Lemon Butter Sauce.

CHICKEN CORDON BLEU
1 plate | 910 cal
Chicken Breast Stuffed with Swiss Cheese and Smoked Ham, Coated in Garlic Thyme Panko, then Baked Golden Brown.

VEGETARIAN

TERIYAKI TOFU
1 plate | 290 cal
Soy Marinated Tofu Seared to a Golden-Brown, Topped with a Grilled Pineapple Salsa.

VEGETABLE WHOLE WHEAT PASTA PRIMAVERA
1 plate | 340 cal |  
Al Dente Whole Wheat Pasta Tossed with Sauteed Zucchini, Broccolini, Heirloom Tomatoes and Onions in a Creamy Bechamel.

ROASTED PORTOBELLO MUSHROOMS
1 plate | 580 cal |  
Meaty Portabello Mushrooms, Marinated in Balsamic Vinegar and Herbs, then Roasted to Perfection.

ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

MARKET HOUSE SALAD WITH HOMEMADE CROUTONS AND BALSAMIC VINAIGRETTE
1 salad | 110 cal |

ICEBERG WEDGE WITH MAYTAG BLEU CHEESE
1 salad | 130 cal |

CAESAR SALAD WITH ANCHOVIES AND HOMEMADE CROUTONS
1 salad | 160 cal |

SIDES | Choose one from each list

LIST A:
- Chef’s Choice of Seasonal Vegetable | 4 oz. | 30-130 cal |  
- Broccoli with Sauteed Carrots | 4 oz. | 60 cal |
- Lemon Garlic Green Beans | 4 oz. | 40 cal |

LIST B:
- Oven-Herb Roasted 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 |
- Quinoa and Zucchini Pilaf Seasoned with Fresh Basil, Rosemary, and Garlic | 4 oz. | 170 cal

10 guest minimum per menu selection. All entrees can be plated or served buffet style.
**SPECIALTY BUFFETS INCLUDE:**
- Freshly Brewed Starbucks® Coffee
- Tazo® Herbal and Non-Herbal Teas
- Freshly Brewed Iced Tea and Water

**SERVICES INCLUDED:**
- Set up and clean up
- Linens
- Delivery for offsite events

**STANDARD CHINA SERVICES INCLUDED:**
- Freshly Brewed Iced Tea and Water
- Regular & Decaffeinated Tazo®® Herbal Teas

**ASSORTED COOKIES**
1 cookie

**TOPPINGS AND CONDIMENTS**
- Assorted Cheeses
- Assorted Meats
- Assorted Breads

**BUFFETS - AT YOUR SERVICE**

### DELI BUFFET
**CHOICE OF TWO SALADS:**
- Creamy Cole Slaw with Apples | 4 oz | 100 cal
- Seasonal Fresh Fruit Salad | 4 oz | 45 cal
- Potato Salad | 4 oz | 190 cal | V
- Market Salad with Homemade Croutons | 2 oz | 110 cal | V
- Balsamic Vinaigrette | 2 oz | dressing | 90 cal | V
- Low-Fat Ranch Dressing | 2 oz | dressing | 110 cal | V
- Mayonnaise and Dijon Mustard

**ASSORTED BREADS**
- Whole Wheat | Sliced Sourdough | Roll | Buttermilk Bread | 2 slices | 110-200 cal

**ASSORTED MEATS**
- Sliced Roasted Turkey | Low-Sodium Turkey | Buffet Ham | Salami Roast Beef | 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 | V
- Dill Pickles | 1 spear | 5 cal | V
- Mayonnaise and Dijon Mustard | V

**ASSORTED SINGLE BAGS OF CHIPS**
- 1 bag | 130-320 cal

**ASSORTED COOKIES**
- 1 cookie | 160-180 cal

**FRESHLY BREWED ICED TEA**
- 1 bag | 0 cal

### OLD FASHIONED BBQ

**COUNTRY POTATO SALAD**
- 4 oz | 120 cal | V

**CORNBREAD**
- 4 oz | 120 cal | V

**VEGETARIAN BAKED BEANS**
- 4 oz | 120 cal | V

**BAKED BARBECUED CHICKEN**
- 1 quarter | 290 cal

**BARBECUED BEEF BRISKET**
- 4 oz | 350 cal

**ASSORTED COOKIES**
- 1 cookie | 115 cal

**FRESHLY BREWED ICED TEA**
- 1 bag | 0 cal

### LITTLE ITALY

**CAESAR SALAD WITH HOMEMADE CROUTONS**
- 1 salad | 460 cal | V

**SAUTEED FRESH ZUCCHINI**
- 4 oz | 50 cal | V

**PASTA BAR WITH SPAGHETTI OR PENNE PASTA**
- 4 oz | 200 cal

**TRADITIONAL CHICKEN CACCIAETORE**
- 1 quarter | 400 cal

**HOME-STYLE MEATBALLS IN MARINARA SAUCE**
- 2 meatballs + 1 oz sauce | 400 cal

**CANNOLI**
- 1 cannoli | 320 cal

**ASSORTED ROLLS AND BUTTER**
- 1 roll | 90 cal

**FRESHLY BREWED ICED TEA**
- 1 bag | 0 cal

### KOREA TOWN
**KIMCHEE**
- 15 cal | V

**JAPCHAE**
- 233 cal | V

**BEEF BULGogi**
- 245 cal

**DakDoritang**
- 262 cal

**MOCHI**
- 240 cal | V

**GREEN TEA**
- 0 cal

### THE MISSION
**SPANISH CHOPPED SALAD**
- 190 cal

**STEAK OR CHICKEN FAJITA**
- 200 cal

**CILANTRO RICE**
- 100 cal | V

**CHEESE ENCHILADAS**
- 280 cal | V

**MAHOON**
- 234 cal | V

**GREEN TEA**
- 0 cal

**KOREA TOWN**

**MISO SOUP**
- 90 cal | V

**CHICKEN TERIYAKI**
- 240 cal

**CHICKEN TERIYAKI**
- 240 cal

**KIMCHEE**
- 90 cal | V

**GREEN TEA**
- 0 cal

**KOREA TOWN**

**SPECIALTY BUFFETS | LOCAL FAVORITES**

**J TOWN**

**CUCUMBER SWEET AND SOUR SALAD**
- 60 cal | V

**MISO SOUP**
- 90 cal | V

**CHICKEN TERIYAKI**
- 240 cal

**TERIYAKI TOFU**
- 255 cal | V

**YAKI SOBA**
- 260 cal | V

**STEAMED SHORT GRAIN RICE**
- 70 cal | V

**MOCHI**
- 240 cal | V

**GREEN TEA**
- 0 cal

**KOREA TOWN**

**JAPCHAE**
- 223 cal | V

**BEEF BULGogi**
- 245 cal

**STEAMED SHORT GRAIN RICE**
- 70 cal | V

**MOCHI**
- 240 cal | V

**GREEN TEA**
- 0 cal

**THE MISSION**

**SPANISH CHOPPED SALAD**
- 190 cal

**STEAK OR CHICKEN FAJITA**
- 200 cal

**CILANTRO RICE**
- 100 cal | V

**BLACK BEANS**
- 75 cal | V

**CHEESE ENCHILADAS**
- 319 cal

**PICO DE GALLE**
- 30 cal | V

**SOUR CREAM**
- 82 cal

**CHURROS**
- 234 cal | V

**SPECIALTY BUFFETS | LOCAL FAVORITES**

**J TOWN**

**CUCUMBER SWEET AND SOUR SALAD**
- 60 cal | V

**MISO SOUP**
- 90 cal | V

**CHICKEN TERIYAKI**
- 240 cal

**TERIYAKI TOFU**
- 255 cal | V

**YAKI SOBA**
- 260 cal | V

**STEAMED SHORT GRAIN RICE**
- 70 cal | V

**MOCHI**
- 240 cal | V

**GREEN TEA**
- 0 cal

**KOREA TOWN**

**JAPCHAE**
- 223 cal | V

**BEEF BULGogi**
- 245 cal

**STEAMED SHORT GRAIN RICE**
- 70 cal | V

**MOCHI**
- 240 cal | V

**GREEN TEA**
- 0 cal

**THE MISSION**

**SPANISH CHOPPED SALAD**
- 190 cal

**STEAK OR CHICKEN FAJITA**
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**CILANTRO RICE**
- 100 cal | V

**BLACK BEANS**
- 75 cal | V

**CHEESE ENCHILADAS**
- 319 cal

**PICO DE GALLO**
- 30 cal | V

**SOUR CREAM**
- 82 cal

**CHURROS**
- 234 cal | V

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These menus are available for groups of 10 or more and are presented buffet style. Wait Service is available upon request.
FINISHING TOUCHES

SERVICES INCLUDED:
- Set up and clean up
- Linens
- Delivery for offsite events

STANDARD CHINA SERVICE:
- Included for onsite events at Seven Hills or Towers Conference Centers.
- Additional fee for offsite events (otherwise eco-friendly compostables will be used). For further information refer to page 3.

DESSERTS
OFFERED BY THE DOZEN

NEW YORK CHEESECAKES | 1 slice | 450 cal | Serves 16
CHOCOLATE FUDGE CAKE | 1 slice | 590 cal | Half sheet (serves 40) | Full Sheet (serves 75)
MINI LEMON MERINGUE PIE | 143 cal
MINI CRÈME BRULEE | 190 cal
CHOCOLATE MOUSSE | Vegan and Gluten Free | 113 cal | VG
ASSORTED COOKIES | 1 Cookie | 115 cal
BROWNIES | Brownie | 250 cal
FRESH FRUIT CUP | 4 oz. | 45 cal

BEVERAGES

HOT BEVERAGES | 16 servings/gallon
FRESHLY BREWED STARBUCKS® COFFEE | Regular and Decaffeinated | 0 cal
TAZO® HERBAL AND NON-HERBAL TEAS | Regular and Decaffeinated | 0 cal

COLD BEVERAGES | 16 servings/gallon
ORANGE JUICE | 8 oz. | 112 cal
CRANBERRY JUICE | 8 oz. | 137 cal
APPLE JUICE | 8 oz. | 120 cal
FRESHLY BREWED ICED TEA | 8 oz. | 0 cal
LEMONADE | 8 oz. | 70 cal
ICED WATER SERVICE INFUSED WITH SEASONAL FRUITS AND LOCALLY GROWN FRESH HERBS | 0 cal
ASSORTED CANNED SOFT DRINKS (REGULAR AND DIET) OR BOTTLED WATER | 0-140 cal

BEVERAGE PACKAGES
- Beverage packages apply to all guests (total headcount) attending your event.

CAMPUS
Includes 1 Red House Wine, 1 White House Wine, Domestic Beer, Assorted Soda, Bottled Water and Sparkling Water.

SEVEN HILLS
Includes Campus Beverage Package, along with 1 Premium White Wine, 1 Premium Red Wine, Imported and Artisanal Beers.

SF STATE HOSPITALITY CELEBRATION | add-on to one of the above packages
Choice of California Sparkling Wine, or non-alcoholic Sparkling Apple Cider.