

# University Catering

Phone: (916) 278-6786

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www.catering.csus.edu

## SALAD SAMPLER BUFFET..... \$11.95/Guest

A light and healthy lunch which includes, choice of up to five salads, choice of one platter, rolls and butter, and beverages.

Add a dessert station with chocolate tuxedo cake, orange cake, strawberry cake, or cheese cake for an additional \$3 per person.

- 10-19 guests: one salad choice
- 20-39 guests: 2 salad choices
- 40-69 guests: 3 salad choices
- 70-99 guests: 4 salad choices
- 100 or above: 5 salad choices

### SALAD OPTIONS

All Salads are tossed and ready to serve at time of delivery.

*Asian Chicken Salad – Mixed Greens, Julienne Chicken Breast, Bean Sprouts, Water Chestnuts, Cabbage, Mandarin Oranges, Sliced Almonds, Green Onions, and Rice Noodles with a Sesame Ginger-infused Dressing*

*Spinach Salad – Mushrooms, Diced Eggs, Chopped Bacon, Roasted Pine Nuts, Olives, Red Onions, and Dried Cranberries*

*Cobb Salad – Grilled Chicken Breast, Diced Tomatoes, Crumbled Bacon, Egg, and Bleu Cheese Crumbles*

*Grilled Caribbean Jerk Beef Salad – Marinated in Spices and Grilled with Jicama, Spring Mix, Oranges, Pineapple, and Berries with Mango Vinaigrette.*

*Grilled Chicken Caesar Salad with Herb Croutons*

*Lemon Shrimp Caesar Salad – Crisp Romaine, Bay Shrimp, Zest of Lemon, Shredded Parmesan Cheese, and Rustic Croutons*

*Mediterranean Chicken Pasta Salad – Grilled Chicken Breast, Crumbled Feta, Olives, Tomatoes, Red Onions, Peppers, tossed in a Greek Dill Vinaigrette*

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## SALAD SAMPLER BUFFET

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*Mediterranean Chicken Salad – Cucumber, Feta, Walnuts, Basil, Tomato, Kalamata Olives in Dill Vinaigrette*

*Santa Fe Salad – Black Beans, Corn, Tomatoes, Jicama, Red Onions, and crisp Romaine Lettuce tossed in Cilantro Vinaigrette*

*Seasonal Fresh Fruit Salad*

*Thai Shrimp Noodle Salad – Bay Shrimp or Chicken, Noodles, Shredded Carrots, Green Onions, Cilantro, Bean Sprouts, Peanuts, and Red Peppers in a Peanut Sauce*

*Traditional Chef Salad – Diced Turkey and Ham, Hard-Boiled Eggs, Crumbled Bacon, and Shredded Monterey Jack Cheese*

*Tri-Color Tortellini Pasta and Fresh Vegetables Salad*

*Tuscan Salad – Crumbled Gorgonzola Cheese, Cucumber, Olives, Romaine, Tomato and Onion Salad with Basil Vinaigrette*

*Waldorf Chicken Salad – Fresh Apple Slices, Celery Root, Red Plum Grapes, and Walnuts*

### PLATTER OPTION

*Choose one*

*Italian Antipasto Platter – Italian Dry Salami, Olives, Mushrooms, Peppers, Sweet Bell Peppers, Imported Cheese Cubes with Garlic and Herb Vinaigrette*

*Caprese Romano Platter – Layers of Sliced Roma Tomatoes, Basil, and Fresh Mozzarella, drizzled with Olive Oil and Balsamic*