



Rise and Shine Menu

Eye Opener

*Fresh Baked Scones, Muffins, Bagels
Assorted Preserves, Whipped Cream Cheese, Margarine
Brewed Coffee & Assorted Teas*
\$6.00

The Morning Orientation

*Seasonal Fruits
Freshly Baked Scones, Muffins, Bagels
Assorted Preserves, Whipped Cream Cheese, Margarine
Brewed Coffee, Assorted Teas and Orange Juice*
\$8.00

The Study Break

*Bagels, English Muffins
Sliced Red Onions, Sliced Tomatoes, Smoked Salmon & Capers
Assorted Preserves, Whipped Cream Cheese, Margarine & Honey
Brewed Coffee & Assorted Teas*
\$9.00

The Block Exam

*Yogurt, Granola, Sliced Strawberries,
Bagels, Assorted Preserves, Whipped Cream Cheese, Margarine & Honey
Brewed Coffee, Assorted Teas and Orange Juice*
\$12.00

The White Coat

*Seasonal Fruit Platter
Scrambled Eggs & Wine Country Potatoes,
Crispy Turkey Bacon, Freshly Baked Scones, Muffins, Bagels
Assorted Preserves, Whipped Cream Cheese, Margarine
Brewed Coffee, Assorted Teas and Orange Juice*
\$15.00



Hors d' Oeuvres Selections

Hand Passed

(Pricing Per Person)

- Tomato and Basil Bruschetta.....\$2.50*
- Curry Chicken Salad Crostini....\$2.50*
- Chicken Caesar Marinated Skewers.....\$4.00*
- Herb Marinated Chicken Satay.....\$4.50*
- Stuffed Mushroom Caps (Vegetarian).....\$3.50*
- Bruschetta with Roasted Ratatouille(Vegetarian).....\$3.00*
- Mini Latka with Caramelized Apple Chutney(Vegetarian)... \$3.50*
- Mini Spinach and Mushroom Turnovers(Vegetarian)... \$3.50*
- Crispy Chicken Wings.....\$5.00*
- Chicken Satay with Cilantro-Peanut Dipping Sauce and Toasted Sesame Seeds.....\$4.00*
- Grilled Chicken Pesto on Toast Points.....\$4.00*
- Petite Salmon Tartare on a Wonton Crisp.....\$5.00*
- Teriyaki Meat Balls.....\$3.50*
- Risotto Fritters with a Light Marinara Sauce.....\$3.50*
- Seasonal Fruit Skewers with a simple Syrup Glaze.....\$4.00*
- Beef Satay with Sweet-Soy Glaze.....\$4.50*
- Kabab Koobideh (Persian Ground Lamb Kabob).....\$6.00*
- Moroccan Salmon Cakes....Market Price*
- Krab Cakes.....Market Price*

Display Platters

(Pricing based on 100 People)

- Chilled Poached Salmon with Cucumber and Zesty Sour Cream Sauce.....\$375.00*
- Grilled Vegetable with Crostini and House made Ranch Dressing.....\$200.00*
- Roasted Turkey and Basil Pesto Wrap.....\$300.00*
- Pico de Gallo and Guacamole with Chips.....\$200.00*
- Roasted Garlic Hummus served with House Made Pita Chips.....\$250.00*
- Grilled and Roasted Vegetable Wrap.....\$100.00*
- Mini Beef Wellington with Horseradish Sauce.....\$375.00*
- Vegetable Crudités.....\$200.00*
- Antipasto Platter.....\$400.00*
- Smoked Salmon Platter*
served with Whipped Cream Cheese, Red Onions, Capers
and Crostini.....\$300.00



Buffet Menus

Italian Buffet

Tossed Caesar Salad with Herb Croutons and Tangy Dressing

Chef's Choice Hot Pasta with Marinara Sauce

Italian Vegetables and Garlic Bread

Baked Lasagna

Layers of Meat, Pasta, Ricotta and Marinara

Chicken Picatta

Lemon Infused Cream Sauce and Capers

Chicken Marsala

Chicken Parmesan

Salmon Salmilino

One Entrée.....\$15.00, Two Entrée.....\$30.00, Three Entrée.....\$45.00

Indian Buffet

(Includes Two Appetizers, choose Two Entrée's, Starch and Vegetable and Bread)

Vegetable Samosa

A mixture of Corn, Peas, and Potato Seasoned with Coriander, Cumin, Mongo Powder and more all filling a Triangle Phyllo Crust

Puffy Poori

Crispy Poofy Poori filled with Zesty Tamarind Sauce

(Choose Two Entrée's)

Chicken Tikka Masala

Chicken Thighs Marinated in a Yogurt Lemon and Spices baked and topped with a Creamy Tomato Gram Masala Sauce

Dakshin Fenugreek

Marinated Salmon braised in Coconut Milk

Malvan Halibut

Seared Halibut topped with an Herbaceous Green Sauce

Lamb Maharaja

Lamb Maharaja topped with Almonds and Caramelized Onion

Vegetable Kofta Curry

A Vegetarian mix seasoned with Gram Flour, Sugar, and Cilantro with a Spicy Yogurt Sauce

Basmati Rice

Soaked and Steamed White Rice

Raita

Classic Cucumber and Yogurt Side

Naan

Traditional Flat Bread. You may choose from Regular, Garlic, Mint Paneer, Cilantro & Garlic, or Onion and Red Pepper Flakes \$ 40.00 per person



South of the Border

Fresh Salsa with Fresh Tortilla Chips

Spanish Rice and Beans

Cheese Enchiladas with Tomatillo

Beef Fajitas with

Guacamole, Salsa, Sour Cream, Shredded Cheese and Diced Tomatoes

Tortillas

\$35.00

Deli Buffet

(Choose Two Salads)

Traditional Caesar Salad

Mixed Greens with Candied Pecans &

Sweet Balsamic Vinaigrette

Asian Slaw

Macaroni Salad

Potato Salad

(Choose Two Meats)

Slow Roasted Turkey Breast

Slow Roasted Beef

Corned Beef

Tuna Salad

Assorted Breads

Served with Green leaf Lettuce

Sliced Red Onions, Sliced Tomatoes, Pickles,

Mayonnaise & Sweet-Dijon Spread

(Choose one)

Assorted Cookies

Double Chocolate Brownies

\$25.00



Thai Buffet

Corn Cakes with a Sweet and Sour Glaze

Mango Salad

(Choose one)

Spiced BBQ Chicken Breast with a Sweet and Sour BBQ Sauce

Poached Salmon Curry

Vegetable Stir Fry

Rice

\$35.00

Filipino Buffet Package

Hors d' Oeuvres

Lumpia

Phillo rolled Chicken served with a Sweet and Sour Sauce

Entrée

(choose Two)

Pescado al Horno

Baked Seasoned Red Snapper topped with Tomato and Roasted Red Pepper Sauce

Pocherong Baka

Stewed dish of Beef, Plantain, Chick Peas and Green Beans mixed with an Eggplant and Sweet Potato Sauce

Adobong Manok

Classic Chicken Adobo – Roasted Chicken with a Vinegar and Soy Sauce

Sides

Pancit

Chicken tossed with a mixture of Vegetables and finished with Cantonese Noodles

Pinakbet

Sauteed Vegetables served

Dessert

Maruya

Banana Fritters

\$45.00



Asian Buffet

Asian Mixed Green Salad with Vinaigrette Dressing
Sesame Steamed Bok Choy
Asian Marinated Beef Stir Fry
Grilled Orange Chicken
Steamed Rice
Steamed Broccoli mixed with Green Onions and Cherry Tomatoes
\$35.00

Touro University Buffet

Salads (choose Two):

Mixed Greens with Balsamic Vinaigrette, Tossed Caesar Salad, Broccoli Salad, Pasta Salad, Cole Slaw, Mixed Greens with Candied Walnut and Balsamic Vinaigrette, Fresh Fruit Salad

Entrée Selections:

Herb Roasted Salmon in a Lemon Caper Glaze
Grilled Citrus Herb Chicken
Slow Braised Peppercorn Brisket served in Rich Pan Gravy
Chicken Dijonaise Lightly Breaded with a Dijon Cream Sauce
Grilled Salmon with a Green Goddess Dressing

Buffet Includes:

Choice of two Sides
Pasta with choice of Marinera or Basil Pesto Sauce
Wild Rice Pilaf or Garlic Mashed Potatoes
Vegetable Du Jour
Rolls and Margarine
Coffee Station

Two Entrée Buffet.....\$45.00



Station Menus

Carving Station

Includes Attendant ~ served with appropriate Condiments and Rolls ~ Priced per person)

Carving Station with Roast Turkey \$20.00

Carving Station with Flank Steak.... \$30.00

Carving Station with Beef Brisket \$4.00

Carving Station with Prime Rib \$50.00

Mashed Potato Station.... \$6.00

Mashed Potatoes, Tofutti Sour Cream, Chives, Cheddar Cheese, Turkey Bacon and Margarine

Salad Station.....\$5.00

*Caesar Salad, Mixed Greens, Romaine Lettuce, Candied Walnuts,
and choice of Two Dressing
add Chicken.....6.50*

Make your own Taco Bar.... \$7.00

*Corn or Flour Tortillas, Grilled Chipotle Chicken, Ground Beef, Shredded Lettuce,
Cheese, Tomatoes and Sour Cream*

Dessert Packages

Break Time #1

*Your Choice of Two Flavors of Tracy's Famous
Cookies
Fruit Salad
Bottled Waters and Soda.... \$5*

Break Time #2

*Assorted Cookies and Brownies, Fruit Salad
Bottled Water and Soda.... \$9*

Break Time #3

*Granola Bar, Trail Mix, Fruit Salad
Bottled Water and Soda....\$9*

Sweet Table

(minimum order for 25)

*Chocolate Dipped Strawberries, Cake Pops,
Eclairs, Cream Puff, Touro's, Sweet & Savory
Mixed Nuts
\$9.50*

Ice Cream Sundae Bar

*Vanilla, Chocolate and Strawberry Ice Cream
With Assorted Syrups and Toppings.... \$6*

Chocolate Fountain

*Choice of Four of the following Dipping Items
Strawberries
Pound Cake
Pineapple
Cantaloupe Honeydew /Bananas \$10*

Sheet Cakes Of your choice

*Double Chocolate Cake
Strawberry short Cake
Lemon Cake
Carrot Cake
White Cake
Full Sheet cake \$200
Half Sheet Cake \$100*



Box Lunches

Includes Water, Whole fruit, Chips, and a Cookie

Choice of bread: Whole Wheat, Ciabatta, Kaiser Roll, French Baguette, Hoagie, Flour Tortilla, Gluten Free Wraps are extra \$1.00

Roast Turkey Sandwich...\$13.00

Roast Beef Sandwich ... \$ 15.00

Pastrami Sandwich \$ 12.00

Tuna Salad Sandwich ...\$ 12.50

Egg Salad sandwich \$ 11.00

Spring Mix Topped with Grilled Vegetables or Roasted Tofu...\$ 12.00

Spring Mix Topped with Grilled Chicken \$ 14.00

Spring Mix Topped with Seared Salmon ... \$ 15.00

Ala Carte Beverages

Bottled Water...\$1.50

Snapple \$2.00

Glass Bottle Coca Cola...\$ 3.25

Orange Juice.... \$3.00

Coffee Reg or Decaf \$ 1.35 Per Person

Hot Water with Assorted Tea... \$ 1.35 Per Person

Dispensed Iced Tea.... \$ 1.25 Per Person

Ala Carte Breakfast Offering

Scones ... \$2.00

Muffins...\$ 1.70

Bagels...\$ 1.70

Assorted Danish...\$ 1.70

Fruit Platter...\$2.10

Fruit salad...\$1.80

Breakfast Burritos ... \$ 4.00

Hardboiled Eggs ... \$ 1.20

Yogurt...\$1.25

Granola Bars... \$ 1.25

General Information

Deposits and Policies

A non refundable and non transferable deposit, which is applied to your Food and Beverage total, is required to reserve your date. Deposit amounts and due dates are determined on your Event Date, time or size of your event. 100% of the final estimated balance is due 14 days prior to the event date.

Minimum Expenditure

All events are required to meet a Minimum Expenditure. Minimums vary due to date, time or size of event. Room minimums do not include Cash Bar Sales, Miscellaneous charges, Rentals or Fees, Service Charges or Sales Tax. The requirements are quoted prior to booking the event and are stated in the Catering Confirmation Agreement. For Minimum Requirements for an Event under consideration, please contact the Catering Event Manager.

State Service Charge

A 20% Service Charge and current State Sales Tax will be added to all prices. The Service Charge is taxable in the state of California.

Time Regulations

All events have a maximum time limit of five (5) hours. If additional time is required, arrangements may be made through the Catering Department prior to the event, if the room is available. Pre arranged overtime (2 Weeks prior) is \$400.00 per hour; otherwise, the charge is \$600.00 per hour if arranged less than 2 weeks prior. Amplified music must cease at 11pm on Friday and Saturday events and 10 PM on Sunday through Thursday events, as required by the City of Vallejo's Noise Ordinances. There are no exceptions.

Guaranteed Head Count and Menu Selection

We ask you to confirm the total number of guests that will be attending, as well as their entrée choice at least fourteen (14) days prior to the date of your event. There is a minimum of Ten persons per order. The attendance figures you provide by that date will not be subject to reduction. Any changes to your event or floor plan after this date, will be subject to a \$100.00 fee per change. Final menu selections, room arrangements and other details are due forty-five (45) days prior to the event. Menu pricing can be guaranteed up to ninety (90) days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event. When two entrées are chosen, you will be charged the higher priced entrée for all guests. You are responsible for providing the club entrée denotation cards. You must also then do assigned seating, and fill out a Meal Breakdown Chart to reflect how many of each entrée will be at each table. If this is not provided, a fee of \$50.00 will be charged. Duet plates are considered as two entrée's and cannot be combined with an additional entree. All food and beverage must be provided by the club, unless otherwise arranged with our Catering Department. We offer a variety of menu selections and packages designed to accommodate any event. We can also Custom Create a Menu especially for you.

Set up Fee

Touro University is not responsible for the placement of name cards, floral arrangements, centerpieces or favors. An outside member must take on the responsibility to ensure the proper set up of any items of this nature. There is a \$400 Set up fee if you wish for the Touro University staff to ensure the set up of these items.

