University Center

Catering Menu

catering@ucen.ucsb.edu

805.893.2465
Continental
All orders are served with Fair Trade organic coffee, assorted organic teas, fresh orange juice, and ice water. 10 Person minimum

Goleta Beach
Assorted muffins, breakfast breads, donuts*
$6.50/person

Butterfly Beach
Bagels, cream cheese, assorted muffins, cinnamon rolls*, whole fruit
$7.50/person

Hendry’s
Bagels, cream cheese, hard boiled eggs, assorted muffins, fruit salad
$10.00/person

Ellwood
Danish, croissants, scones, yogurt and granola, fruit salad
$10.50/person

Hope Ranch
Fruit salad, yogurt and granola, hard boiled eggs, oatmeal served with side of brown sugar, sliced almonds, raisins, and milk.
$11.00/person

*Raised and old-fashioned donuts and cinnamon rolls are not available on weekends; appropriate substitutions will be made.

Add fruit salad to any Continental Package for $2.75/person
Add hard boiled eggs to any Continental Package for $1.50 each
Add soy milk to any Continental Package coffee service for $0.50/person

Vegan options available upon request
Eggs, etc
All orders are served with Fair Trade organic coffee, assorted organic teas, fresh orange juice, ice water. 15 person minimum

Bagel Bar $12.75/person
Jack’s famous bagels served with cream cheese, smoked salmon, hard boiled eggs, red onion, capers, lemon, assorted muffins, and a seasonal fruit salad

Bagel Brunch $12.25/person
Jack’s famous bagels served with regular and veggie cream cheese, hummus, red onion, sliced turkey breast, sprouts, sliced cheddar cheese, cucumber, tomato, and a fruit salad

Sustainable Whole Grain Bagel Bar $15.75/person
Assorted whole grain bagels, partially organic hummus, beet salad, alfalfa sprouts, hard boiled cage free eggs, tomato slices, red onion, cream cheese, organic greek yogurt, and local organic whole fruit

All American $17.00/person
Scrambled eggs, choice of bacon, sausage, or ham, potatoes or hash browns, assorted muffins, and a fruit salad

Huevos Rancheros $17.00/person
Scrambled eggs, chorizo, beans, tortillas, pico de gallo, assorted breakfast breads, and a fruit salad  *add fresh avocado for an additional $0.50/person

Sustainable Huevos Rancheros $18.00/person
Cage free poached eggs, organic sweet peppers, onions, mushrooms, shredded blended cheese, organic black beans, sliced avocado, house made organic raspberry granola bars, almond cream cheese bars, and local organic whole fruit

Greek Eggs $17.00/person
Scrambled eggs with spinach, feta, tomatoes, and scallions, spinach and feta scones, greek yogurt lemon bread, grilled potatoes, and a fruit salad

Eggs Benedict $18.25/person
Poached eggs served on english muffins with hollandaise sauce and canadian bacon, assorted croissants with jam and butter, and a fruit salad

French Riviera $18.25/person
Omelettes with cheese, tomatoes, and green onions, croissants with jam and butter, choice of bacon, sausage, or ham, and a fruit salad

Vegan and Gluten friendly options available upon request
California Deli
10 person minimum

Brown Bag Special $12.25/person
Choice of up to 4 sandwiches and/or wraps, chips, whole fruit, chocolate chip cookie and soft beverages

Boxed Lunch Special $14.25/person
Choice of up to 4 sandwiches and/or wraps, one salad, chocolate chip cookies, and soft beverages

Deluxe Package $14.25/person
Choice of up to 4 sandwiches and/or wraps, one salad, assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea

Salads
Caesar (dressing contains anchovies), macaroni, potato, roasted veggie, fruit salad, organic spring mix, greek, veggie pasta, pear and pecan bleu cheese

Turkey Bacon Avocado
Pan roasted turkey, smoked bacon, avocado, chipotle mayo, lettuce and tomato on croissant

Turkey & Cranberry
Pan roasted turkey, cranberry sauce, lettuce and tomato on sliced wheat

Tri Tip & Pico De Gallo
Angus tri-tip, pico de gallo, mayo, lettuce and tomato on ciabatta

Italian Sub
Capacolla, ham, genoa salami, provolone cheese, italian dressing, lettuce and tomato on a baguette

Vegan Grilled Eggplant
Roasted eggplant, red peppers, hummus, lettuce and tomato on rosemary ciabatta

Chicken & Swiss
Skinless chicken breast, swiss cheese, honey mustard, lettuce and tomato on ciabatta

Gluten friendly bread available upon request for additional $0.75/person*
Grilled Chicken & Sun Dried Tomato
Grilled chicken breast, sundried tomatoes, red peppers, basil mayo and lettuce on ciabatta

Chicken Sprouts Avocado
Sliced chicken breast with swiss cheese, tomato, pepperoncini, avocado, sprouts, and basil mayo on a mini baguette.

Tomato Mozzarella Avocado
Grilled tomatoes, fresh mozzarella cheese, avocado, alfalfa sprouts and pesto mayo on croissant

Ham & Swiss
Ham, swiss cheese, dijon mustard, lettuce and tomato on sliced sourdough

Roasted Turkey & Cheddar
Roasted turkey, cheddar cheese, mayo, lettuce and tomato on sliced multigrain

Grilled Portobello Mushroom
Grilled portobello mushroom, basil mayo, lettuce and tomato on rosemary ciabatta
Vegan upon request

Tuna Salad
Tuna salad, mayo, mustard, provolone, lettuce and tomato on sliced wheat

Seared Salmon
Seared salmon filet with caper aioli, dijon vinaigrette, lettuce, and tomato on focaccia

Vegan Zucchini Pepper Olive Tapenade
Roasted zucchini, sweet peppers, olive tapenade with lettuce and tomato on ciabatta

Spiced Turkey Wrap
Roasted turkey, cheddar cheese, chipotle mayo, lettuce, tomato and a little cream cheese in a jalapeno-cilantro tortilla

Veggie Wrap
Arugula, shredded carrots, sweet peppers, red onion, sprouts, avocado and monterey jack cheese with a little cream cheese in a pesto tortilla.
Vegan upon request

Chicken Caesar Wrap
Roasted chicken breast, romaine lettuce, parmesan cheese and caesar dressing in a jalapeno-cilantro tortilla
Deli à la Carte
Available in both medium (serves 8 – 12) and large (serves 15 – 20)

**Petite Sandwich Platters**  
Choose up to 4 types of sandwiches (wraps are not available)  
medium $59.50/large $86.50

**Mixed Greens Salad** 🥗  
Vegan  
medium $35.50/large $46.50

**Caesar Salad** *(dressing contains anchovies)*  
medium $35.50/large $46.50

**Greek Salad** 🍪  
medium $43.00/large $59.75

**Southwest Salad** 🍳  
Vegan  
medium $43.00/large $59.75

**Fruit Salad** 🍊 or **Pasta Salad**  
medium $43.00/large $59.75

**Roasted Veggie Salad** 🍆  
Vegan  
medium $43.00/large $59.75

**Dessert Platter** 🍦  
medium $26.00/large $39.00

Beverages also available, please see à la carte menu

**Gluten friendly bread available upon request for additional**  
$0.75/person

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Salads
Available in a compostable to-go box or as a buffet; includes a dinner roll, choice of assorted cookies or brownies and soft beverages, lemonade, or iced tea. 10 person minimum with a 5 person minimum per salad choice

$15.50 per person
$16.50/person with chicken or tofu
$21.00/person with salmon or shrimp

**Asian**
Napa cabbage, snow peas, mandarin orange and rice noodles with a sesame dressing

**Southwestern**
Organic field greens with black bean and corn relish, red onions, diced zucchini and tomato with a cilantro-lime vinaigrette

**Mediterranean**
Arugula, orzo pasta, tomato, cucumber and feta cheese with a sun dried tomato dressing
Vegan upon request

**Riviera**
Sweet mix field greens, green beans, dill, red potatoes, and kalamata olives with a balsamic vinaigrette

**Spinach**
Baby spinach, grapes, celery, bleu cheese, and walnuts with a raspberry vinaigrette

$16.25 per person for the following items

**Classic Cobb**
Romaine lettuce, bacon, turkey, avocado, diced egg, tomato and bleu cheese

**Chicken Caesar**
Romaine lettuce, grilled chicken breast, garlic croutons and parmesan cheese with a hearty caesar dressing (contains anchovies)

Note:
- $4.00/person to have salads available as a deconstructed salad bar.
- $0.75 for each additional produce item - available upon request.
Santa Barbara Barbecue

All entrées are served with a choice of two sides, dinner rolls or garlic bread, assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea. 15 person minimum with a maximum of three entrée choices. On-site chef available at an additional cost.

**Angus Burgers and Big City Red Hot Dogs** $22.25/person
Veggie burgers and mushroom/beef blended burgers are available at no additional cost

**Angus Tri Tip and Quartered Chicken** $22.50/person
With pico de gallo and BBQ sauce

**Grilled Portobello Mushrooms** $16.75/person
With tomato concasse and a balsamic reduction

**Baby Back Pork Ribs** $21.50/person

**Angus Ribeye Steak** $50.00/person
Marinated in herbs and spices

**Grilled Zucchini** $16.75/person
with carrot mousse or rosemary mashed potatoes

**Black Bean Cake** with pico de gallo $17.50/person

**Sides** (choose two):
- Macaroni Salad
- Coleslaw
- Corn On The Cobb
- Barbecue Beans
- Green Beans with Poached Garlic
- Fruit Salad
- Country Potato Salad
- Pear And Pecan Bleu Cheese Salad

**Cowboy Special** $20.50/person
Includes half servings of the Angus tri tip and quartered chicken combo, organic ranch-style beans, coleslaw, chocolate chip cookies and soft beverages.
*No substitutions please.*
# Chef Mario’s Taco Time

All entrées served with choice of black or refried beans, spanish rice, southwest salad, yellow and blue corn tortilla chips, fresh salsa, shredded cheese, sour cream, assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea.  
**12 person minimum per entrée**

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Or Tri-Tip Fajitas</strong></td>
<td>$19.25/person</td>
</tr>
<tr>
<td>Grilled chicken or tri-tip served with sautéed onions, sweet peppers and warm tortillas</td>
<td></td>
</tr>
<tr>
<td><strong>Mahi Mahi Fajitas</strong></td>
<td>$19.25/person</td>
</tr>
<tr>
<td>Grilled Mahi Mahi served with cabbage, sweet peppers and warm tortillas</td>
<td></td>
</tr>
<tr>
<td><strong>Veggie Fajitas 🌿</strong></td>
<td>$16.25/person</td>
</tr>
<tr>
<td>Sautéed onions, zucchini, sweet peppers, mushrooms, and warm tortillas</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Enchiladas</strong></td>
<td>$16.75/person</td>
</tr>
<tr>
<td>Grilled chicken wrapped in corn tortillas and covered with melted cheese and enchilada sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Veggie Enchiladas 🌿</strong></td>
<td>$15.75/person</td>
</tr>
<tr>
<td>Broccoli, carrots, onions, zucchini and mushrooms wrapped in corn tortillas and covered with melted cheese and enchilada sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Ranchero Burrito</strong></td>
<td>$19.25/person</td>
</tr>
<tr>
<td>Grilled chicken burrito filled with chicken, cheese, sweet peppers, onions, rice and topped with Ranchero cheese sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Veggie Burritos 🌿</strong></td>
<td>$15.75/person</td>
</tr>
<tr>
<td>Filled with organic spanish rice, sautéed zucchini, onions, sweet peppers, cauliflower, tomatoes and sour cream</td>
<td></td>
</tr>
</tbody>
</table>

* Fajitas can be made Gluten Friendly  
** Veggie burrito can be made Vegan upon request
**Southern Entrées**

All entrées served with mashed potatoes, medley of corn and peas or collard greens, organic field greens with pears, pecans and bleu cheese, dinner rolls, assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea.

15 person minimum per entrée, maximum of three choices

**Sliced Angus Beef Brisket and Southern Fried Chicken**
$26.00/person

**Southern Fried Chicken**
$20.00/person

**Grilled Center Cut Porkchops**
Served with apple sauce
$20.00/person

**Crab Cakes**
Served with remoulade
$21.00/person

**Cornmeal Encrusted Seasonal Whitefish**
Served with aioli and lemon
$21.00/person

**Sliced Angus Beef**
Served with sour cream horseradish
$20.00/person

**Grilled Eggplant**
Filled with ratatouille
$17.50/person

**Black Bean Cake**
Served with pan seared cherry tomatoes
$17.50/person

**Southern Special**
Includes half serving of the Sliced Angus Beef Brisket and Southern Fried Chicken combo, mashed potatoes, medley of corn and peas, organic field greens with pears, pecans and bleu cheese, dinner rolls, chocolate chip cookies and soft beverages. **No substitutes please**

$23.00/person
Ristorante

All entrées served with a roasted vegetable salad, as well as a choice of organic field greens or classic caesar salad (dressing contains anchovies), dinner rolls or garlic bread, assorted cookies or brownies, soft beverages or fresh lemonade and organic iced tea. 12 person minimum per entrée

**Pasta Uno**  
Organic pasta with choice of chicken breast or italian sausage, fresh tomatoes, sautéed wild mushrooms, pine nuts, ginger and olive oil, topped with a vodka sauce  
$16.50/person

**Pasta Due**  
Organic pasta with kalamata olives, sun dried tomatoes, grilled asparagus, artichokes, pesto, olive oil and sea salt. Vegan upon request  
$15.75/person

**Chicken Piccata**  
Chicken breast with a lemon and caper sauce, served with fettuccini alfredo  
$18.25/person

**Shrimp Piccata**  
Tender shrimp with a lemon and caper sauce, served with fettuccini alfredo  
$21.00/person

**Meat Lasagna**  
With marinara sauce, ricotta cheese and ground beef (sold in multiples of 12)  
$18.25/person

**Veggie Lasagna**  
With pesto sauce, ricotta cheese and fresh vegetables (sold in multiples of 12)  
$18.25/person

**Chicken or Eggplant Parmesan**  
With marinara sauce and choice of roasted chicken breast or eggplant, served with spaghetti with pomodoro sauce  
$18.25/person

**Spaghetti with Meatballs**  
With choice of marinara sauce or fresh tomatoes, basil and garlic.  
$15.75/person

**Three Cheese Tortellini**  
With fresh shrimp, sweet peppers, fennel, and basil pesto sauce  
$19.75/person

**Mediterranean Pasta**  
With Fusilli, eggplant, tomatoes, oregano, feta cheese, pine nuts, and marinara sauce  
$15.75/person

**Vegan Spaghetti Squash**  
With coconut milk primavera and fresh vegetables  
$18.50/person

Gluten Friendly Pasta available for additional $1.00/serving (10 minimum).
Stir Fry

25 person minimum order. 10 serving minimum per entrée selection

**Stir Fried Chicken** $21.00/person
Served with red sweet peppers, yellow onions, cabbage and hoison sauce

**Stir Fried Shrimp** $23.50/person
Served with green onions, mushrooms, zucchini and lobster sauce

**Stir Fried Tofu** $19.25/person
Served with sautéed seasonal vegetables

Served with a choice of soft beverages or fresh lemonade and organic iced tea, as well as the following:

**Spring Rolls**
Served with sweet and sour dipping sauce

**Asian Salad**
Napa cabbage, snow peas, mandarin oranges, rice noodles and a sesame dressing

**Chow Mein**
Traditional noodle dish

**Fried Rice**
With vegetables
Greek Buffet

$31.00/person with a 25 person minimum order.
10 serving minimum per entrée selection

**Lemon Chicken**  Marinated in garlic and herbs

**Butterflied Leg Of Lamb**  With garlic and rosemary

**Cedar Plank Grilled Salmon**
Basil seared and served on a bed of onions, sweet peppers and fennel

**Garbanzo Bean Cake**  with roasted tomatoes

All orders are served with pita bread, tzatziki, assorted cookies or brownies, and a choice of soft beverages or fresh lemonade and organic iced tea, as well as all of the following:

**Spanakopitas**  Spinach and feta turnovers in phyllo

**Dolmathes**  Tender grape leaves stuffed with savory rice

**Manestra**  Orzo pasta salad

**Grilled Vegetables**
Seasonal vegetables marinated in olive oil, lemon and herbs

**Salata**  Romaine lettuce, feta cheese, kalamata olives, onions, tomatoes and cucumbers served with a garlic vinaigrette. Vegan upon request

**Baklava available for an additional $3.50/person**
(two week notice required)
Local, Sustainable, Delicious

All entrees are served with a green salad made with local, seasonal organic produce, dinner rolls and butter, a seasonal vegetable medley, organic brown rice or quinoa, house made organic raspberry granola bars and almond cream cheese bars or gluten-friendly double chocolate brownies and gluten-friendly double chocolate chip walnut cookies, and perrier, kombucha and assorted Izzie sparkling juice or organic iced tea and cucumber lemon spa water.

**Grilled Eggplant Cannelloni** 🍆_ve_ $26.00/person
With tofu and roasted tomato sauce

**Organic Chickpea Cakes** 🌱_ve_ $24.00/person
With roasted vegetables and goat cheese
Vegan upon request 🌿

**Grilled Free Range Humanely Certified Chicken** 🍗 $26.50/person
Served on a bed of seasonal vegetables

**Local Whitefish** 🍚 $36.25/person
Served on a bed of seasonal vegetables

Add local, seasonal fruit to any order for $5.50/person
# Cuisine of India

25 person minimum.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tandoori Chicken</strong></td>
<td>$23.50/person</td>
<td>Marinated in yogurt and spices</td>
</tr>
<tr>
<td><strong>Chicken Curry</strong></td>
<td>$23.50/person</td>
<td>Traditional indian dish, served mild</td>
</tr>
<tr>
<td><strong>Lamb Roghanjosh</strong></td>
<td>$25.75/person</td>
<td>Boneless lamb in a spiced cream sauce (15 serv. minimum)</td>
</tr>
<tr>
<td><strong>Jhinga Curry</strong></td>
<td>$28.00/person</td>
<td>Shrimp served in a mild coconut and tomato curry (15 serv. minimum)</td>
</tr>
<tr>
<td><strong>Curried Garbanzo Bean Cake</strong></td>
<td>$22.00/person</td>
<td>with roasted peppers</td>
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</tbody>
</table>

All orders are served with assorted cookies or brownies, and a choice of soft beverages or fresh lemonade and organic iced tea, as well as all of the following:

- **Basmati Rice** Steamed long grain indian rice
- **Aloo Gobi** A mild curried cauliflower and potato dish
- **Coconut Vegetables** Seasonal mixed vegetables with coconut milk
- **Dhaal** A classic lentils dish
- **Roti** Roti traditional flat bread served with raita dipping sauce

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Gourmet Dining

Served with dinner rolls and choice of soft beverages or iced tea and lemonade, choose 1 salad, side and garden option. Prices are per person with a 25 person minimum order. China service, linens, flowers and other rentals are available, please inquire for pricing.

**Entrées**

<table>
<thead>
<tr>
<th>Entree</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Lavender Grilled Chicken Breast (10 serv. minimum)</td>
<td>$31.50</td>
</tr>
<tr>
<td>Grilled Salmon (15 serv. minimum)</td>
<td>$32.75</td>
</tr>
<tr>
<td>Certified Angus Peppercorn Roast Beef (10 serv. minimum)</td>
<td>$32.75</td>
</tr>
<tr>
<td>Herb Encrusted Lamb with Saffron Sauce (15 serv. minimum)</td>
<td>$31.50</td>
</tr>
<tr>
<td>Lemon and Fennel Pork Tenderloin (10 serv. minimum)</td>
<td>$31.50</td>
</tr>
<tr>
<td>Certified Angus Tenderloin or Prime Rib Herbs De Provence</td>
<td>$53.00</td>
</tr>
<tr>
<td>Eggplant Napoleon, roasted red pepper, zucchini, swiss cheese, and seared cherry tomato compote</td>
<td>$29.75</td>
</tr>
<tr>
<td>Grilled Polenta Stack with roasted vegetables, parmesan cheese, and pesto sauce</td>
<td>$29.75</td>
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</tbody>
</table>

Vegan options available upon request.

**Salads**

- Organic field greens with pine nuts and a raspberry dressing
- Organic field greens with roasted peppers, artichoke hearts and a balsamic vinaigrette
- Romaine with tomatoes, mozzarella, basil and a lemon garlic vinaigrette
- Arugula with mushrooms, radicchio and a citrus vinaigrette
- Classic caesar (contains anchovies and croutons)

**Sides**

- Saffron Basmati Rice
- Sun Dried Tomato Pesto Pasta
- Roasted Red Potatoes with Fresh Herbs
- Rosemary Garlic Mashed Potatoes
- Green Beans With Poached Garlic
- Herb Roasted Vegetables

**Dessert**

- New York Cheesecake
- Dense Chocolate Torte with Raspberry Coulis
- Petit Fours with Fresh Berries
- $4.75/person

*Additional dessert options available upon request.

Vegetarian 🍃, Gluten Friendly 🍴, Vegan 🍃
Small Bites
10 person minimum

**Sweet Tooth** $6.50/person
Assorted cookies or brownies, organic coffee and teas, choice of soft beverage or organic iced tea & lemonade

**Coffee House** $7.50/person
Biscotti, raspberry granola bars and brownies, organic coffee and teas

**The Natural 🌱 🌿** $6.75/person
Assorted Sun & Swell granola bars and whole fruits, choice of fair trade organic coffee and teas or fresh lemonade and organic iced tea

**Salty Sweet 🍪** $7.25/person
Pirates Booty popcorn, assorted Kettle chips, chocolate M&M’s, and soft beverages

**Cheese & Fruit** $8.50/person
Cheese and fruit platter with crackers, brownies, and raspberry granola bar bites. Served with organic iced tea and lemonade
Reception Appetizers

$14.25/person with a 25 person minimum. Includes assorted cookies or brownies, and soft beverages or fresh lemonade and organic iced tea.

**Savory**
- Domestic cheese platter with fruit and crackers
- Fresh tomato, basil and garlic bruschetta
- Gourmet sausages with spicy mustard

**Pan Pacific**
- Samosas with curried potatoes, peas and mango chutney
- Thai chicken satay with peanut sauce
- Spring rolls with sweet & sour sauce

**Southwest**
- Yellow and blue corn tortilla chips
- Fresh salsa, guacamole and sour cream
- Black bean, corn, sweet pepper and cilantro quesadillas
- Chicken taquitos

**Mediterranean**
- Sun dried tomato hummus with fresh cucumbers and pita chips
- Spanakopitas with herb sour cream
- Kalamata olive, grape tomato, mozzarella, cucumber and basil leaf skewers

**Stars and Stripes**
- Hamburger sliders
- Spinach and artichoke dip with baguette
- Crudite and ranch dressing
Reception Appetizers

Soft beverages or fresh lemonade and organic tropical iced tea included with an $8.50/person minimum order. Savory platters, dips and international specialties carry a 25 serving minimum. All other appetizers have a 10 serving minimum.

From the Garden

Assorted mini quiche (2pc serving) $5.25
Fresh tomato, garlic and basil bruschetta $5.25
Spanakopitas with herb sour cream (2pc serving) $5.25
Roasted veggie tartlets with fresh herbs, garlic and marinara sauce $5.00
Samosas with curried potatoes, peas and mango chutney (2pc serving) $5.25
Spring rolls with sweet & sour sauce (2pc serving) $5.25
Warm spinach and artichoke dip served with a baguette $5.25
Sun dried tomato hummus with fresh cucumbers and pita chips $5.25
Polenta cakes with mushroom, thyme and parsley $5.00
Tortilla chips, fresh salsa and guacamole $5.25
Crudité with chickpea hummus or ranch dipping sauce $5.00
Grilled zucchini cups stuffed with roasted mushrooms, red onion, and corn (2pc) $5.25
**From the Ranch**

- Roulades with turkey, tomatoes, herbs and cream cheese (2 pc serving) $5.25
- Empanadas filled with beef, potatoes and fresh cilantro $5.25
- Chicken and sweet pepper and onion quesadillas with sour cream (2pc serving) $5.25
- Pork potstickers with soy ginger sauce (2pc serving) $5.25
- Chicken taquito with a creamy chipotle sauce (2pc serving) $5.25
- Domestic cheeses with fruit and crackers $5.25
- International cheeses with fruit and crackers $6.75
- Stuffed mushroom caps with horseradish beef and smoked cheese (2pc) $5.25
- Crispy corn tortilla chips with mole chicken and fresh guacamole (2pc) $5.25
- Thai chicken or beef satay with peanut sauce (2pc serving) $5.25
- Meatballs with spicy marinara $5.25

**From the Ocean**

- Crab cakes with remoulade (2pc serving) $5.25
- Coconut shrimp with a spicy coconut dipping sauce (2pc serving) $5.75
- Stuffed mushrooms with crab, potatoes and sweet peppers (2pc serving) $5.25
- Japanese rice cakes with teriyaki glazed salmon and lemon aioli (2pc serving) $5.25
à la Carte
These options are for adding additional items only and are not available for separate delivery

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
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<tbody>
<tr>
<td>Muffins</td>
<td>$26.00/ dozen</td>
<td>Bran, blueberry, chocolate, lemon poppyseed</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>$26.00/ dozen</td>
<td>Zucchini, banana nut, lemon, coffee cake</td>
</tr>
<tr>
<td>Bagels &amp; Cream Cheese</td>
<td>$36.00/ dozen</td>
<td>Blueberry, cinnamon raisin, plain, whole wheat, sun dried tomato, everything</td>
</tr>
<tr>
<td>Danish</td>
<td>$43.50/ dozen</td>
<td>Cheese/blueberry, cheese/strawberry, cheese/apricot</td>
</tr>
<tr>
<td>Scones</td>
<td>$36.00/ dozen</td>
<td>Apricot, blueberry, triple berry</td>
</tr>
<tr>
<td>Croissants</td>
<td>$39.00/ dozen</td>
<td>Plain or chocolate, served with butter and jam</td>
</tr>
<tr>
<td>Donuts</td>
<td>$17.50/ dozen</td>
<td>(Available Monday – Friday only) chocolate cake, white cake, raised, old fashioned</td>
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<tr>
<td>Cinnamon rolls</td>
<td>$32.50/ dozen</td>
<td>(Available Monday – Friday only)</td>
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<tr>
<td>Cookies</td>
<td>$11.00/ dozen</td>
<td>Chocolate chip, white chocolate macadamia nut, sugar, butter toffee, and double chocolate</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$11.25/ dozen</td>
<td>Variety of apples, bananas, and oranges</td>
</tr>
</tbody>
</table>

Vegan and Gluten Friendly options available upon request

UCen Catering / 805.893.2465 / catering@ucen.ucsb.edu
Bars

- Brownies: $39.00/half, $72.00/full sheet
- Almond cream cheese: $43.50/dozen
- Lemon bar with powdered sugar: $39.75/dozen
- Raspberry granola: $36.00/dozen

Beverages

One half gallon=8 cups

- Fair trade organic Italian roast coffee: $21.00/half gallon
- Fair trade organic Italian roast decaf: $21.00/half gallon
- Hot water and assorted organic teas: $21.00/half gallon
- Fresh orange juice: $12.75/half gallon
- Fresh lemonade: $12.75/half gallon
- Fair Trade organic iced tea: $12.75/half gallon
- Cranberry Juice: $12.75/half gallon
- Soft beverages: $2.50 each
- Sparkling water: $2.50 each
- Bottled water: $2.50 each

Beverage Packages

- Coffee/tea service (includes iced water): $4.25/person
- Lemonade/iced tea service (includes iced water): $3.25/person
- Soft beverage service: $2.50/person
- Water only service: $.95/person

Revised 1-3-2020