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*  
$5.50/person

**Butterfly Beach**
Bagels, cream cheese, assorted muffins, cinnamon rolls*, whole fruit  
$6.50/person

**Hendry’s**
Bagels, cream cheese, hard boiled eggs, assorted muffins, fruit salad  
$8.25/person

**Ellwood**
Danish, croissants, scones, yogurt and granola, seasonal fruit salad  
$8.75/person

**Hope Ranch**
Seasonal fruit salad, yogurt and granola, hard boiled eggs, oatmeal served with side of brown sugar, sliced almonds, raisins, and milk.  
$9.25/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 $2.50/person  
Add hard boiled eggs to any Continental Package for $1.00 each
Eggs, etc

All orders are served with Fair Trade organic coffee, assorted organic teas, fresh orange juice, ice water. 15 person minimum

**Bagel Bar**  $11.00/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**  $10.50/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 seasonal salad

**Sustainable Whole Grain Bagel Bar**  $13.75/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**  $14.75/person
Scrambled eggs, choice of bacon, sausage, or ham, potatoes or hash browns, assorted muffins, and a seasonal fruit salad

**Huevos Rancheros**  $14.75/person
Scrambled eggs, chorizo, beans, tortillas, pico de gallo, assorted breakfast breads, and a seasonal fruit salad  *add fresh avocado for an additional $0.50/person

**Sustainable Huevos Rancheros**  $15.25/person
Cage free poached eggs, organic sweet peppers, onions, mushrooms, shredded blended cheese, organic black beans, sliced avocado, house made organic coconut banana bars and local organic whole fruit

**Greek Eggs**  $14.75/person
Scrambled eggs with spinach, feta, tomatoes, and scallions, spinach and feta scones, greek yogurt lemon bread, grilled potatoes, and a seasonal fruit salad

**Eggs Benedict**  $15.50/person
Poached eggs served on english muffins with hollandaise sauce and canadian bacon, assorted croissants with jam and butter, and a seasonal fruit salad

**French Riviera**  $15.50/person
Omelettes with cheese, tomatoes, and green onions, croissants with jam and butter, choice of bacon, sausage, or ham, and a seasonal fruit salad
Eggs, etc

All orders are served with Fair Trade organic coffee, assorted organic teas, fresh orange juice, ice water. 15 person minimum

Sustainable, Organic Yogurt Bar $13.25/person
Organic greek yogurt, organic granola, honey, chia seeds, raisins, sliced strawberries, bananas, coconut shavings and house made organic coconut banana bars
California Deli
10 person minimum

**Brown Bag Special**
$10.00/person
Choice of up to 4 sandwiches and/or wraps, chips, whole fruit, chocolate chip cookie and soft beverages

**Boxed Lunch Special**
$12.00/person
Choice of up to 4 sandwiches and/or wraps, one salad, assorted cookies or brownies, and soft beverages

**Deluxe Package**
$12.00/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, cut fruit, 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 free bread available upon request for an additional $0.50 per 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

**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 and tomato in a jalapeno-cilantro tortilla

**Veggie Wrap**
Arugula, shredded carrots, sweet peppers, red onion, sprouts, avocado and monterey jack cheese in a pesto tortilla

**Chicken Caesar Wrap**
Roasted chicken breast, romaine lettuce, parmesan cheese and caesar dressing in a jalapeno-cilantro tortilla

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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)

- Mixed Greens Salad 🍋
  medium $32.00/large $42.00

- Caesar Salad (dressing contains anchovies)
  medium $32.00/large $42.00

- Fruit Salad Or Pasta Salad 🍓
  medium $38.00/large $55.00

- Roasted Veggie Salad 🌽
  medium $38.00/large $55.00

- Dessert Platter
  medium $25.00/large $45.00

Beverages also available, please see à la carte menu

Gluten free bread available upon request for an additional $0.50 per person
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

$13.25 per person
$14.50/person with chicken or tofu
$17.75/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

**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

$13.75 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:
• $3.25/person to have salads available as a deconstructed salad bar.
• $.50 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.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Angus Burgers and Big City Red Hot Dogs</strong>&lt;br&gt; Veggie burgers available</td>
<td>$19.25/person</td>
</tr>
<tr>
<td><strong>Angus Tri Tip and Quartered Chicken</strong>&lt;br&gt; With pico de gallo and bbq sauce</td>
<td>$19.25/person</td>
</tr>
<tr>
<td><strong>Grilled Portabello Mushrooms</strong>&lt;br&gt; With tomato concasse and a balsamic reduction</td>
<td>$14.50/person</td>
</tr>
<tr>
<td><strong>Baby Back Pork Ribs</strong></td>
<td>$18.25/person</td>
</tr>
<tr>
<td><strong>Angus Ribeye Steak</strong>&lt;br&gt; Marinated in herbs and spices</td>
<td>$42.50/person</td>
</tr>
<tr>
<td><strong>Grilled Zucchini</strong>&lt;br&gt; with carrot mousse or rosemary mashed potatoes</td>
<td>$14.50/person</td>
</tr>
<tr>
<td><strong>Black Bean Cake</strong>&lt;br&gt; with pico de gallo</td>
<td>$15.00/person</td>
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</tbody>
</table>

**Sides (choose two):**

- Macaroni Salad
- Coleslaw
- Corn On The Cobb
- Barbecue Beans
- Green Beans with Poached Garlic
- Ambrosia Fruit Salad
- Country Potato Salad
- Pear And Pecan Bleu Cheese Salad

**Cowboy Special**<br> 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.

$17.25/person

Vegetarian  Gluten Friendly

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**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

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<thead>
<tr>
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<tbody>
<tr>
<td><strong>Chicken Or Tri-Tip Fajitas</strong></td>
<td>$16.50/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>$16.50/person</td>
</tr>
<tr>
<td>Grilled Mahi Mahi served with cabbage, sweet peppers and warm tortillas</td>
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<tr>
<td><strong>Chicken Enchiladas</strong></td>
<td>$14.50/person</td>
</tr>
<tr>
<td>Grilled chicken wrapped in corn tortillas and covered with melted cheese and enchilada sauce</td>
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</tr>
<tr>
<td><strong>Veggie Enchiladas</strong></td>
<td>$13.25/person</td>
</tr>
<tr>
<td>Broccoli, carrots, onions, zucchini and mushrooms wrapped in corn tortillas and covered with melted cheese and enchilada sauce</td>
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</tr>
<tr>
<td><strong>Chicken Ranchero</strong></td>
<td>$16.50/person</td>
</tr>
<tr>
<td>Grilled chicken and ranchero cheese topped with salsa and guacamole and served with warm tortillas</td>
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<tr>
<td><strong>Veggie Burritos</strong></td>
<td>$13.25/person</td>
</tr>
<tr>
<td>Filled with organic spanish rice, sautéed zucchini, onions, sweet peppers, cauliflower, tomatoes and sour cream</td>
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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

<table>
<thead>
<tr>
<th>Entrée</th>
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<tr>
<td>Sliced Angus Beef Brisket and Southern Fried Chicken</td>
<td>$22.25/person</td>
</tr>
<tr>
<td>Southern Fried Chicken</td>
<td>$16.50/person</td>
</tr>
<tr>
<td>Grilled Center Cut Porkchops</td>
<td>$16.50/person</td>
</tr>
<tr>
<td>Crab Cakes</td>
<td>$18.00/person</td>
</tr>
<tr>
<td>Cornmeal Encrusted Seasonal Whitefish</td>
<td>$18.00/person</td>
</tr>
<tr>
<td>Sliced Angus Beef</td>
<td>$16.50/person</td>
</tr>
<tr>
<td>Grilled Eggplant</td>
<td>$14.75/person</td>
</tr>
<tr>
<td>Black Bean Cake</td>
<td>$14.75/person</td>
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<tr>
<td>Southern Special</td>
<td>$19.50/person</td>
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</tbody>
</table>

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.
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**
$14.50/person
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

**Pasta Due**
$13.25/person
Organic pasta with kalamata olives, sun dried tomatoes, grilled asparagus, artichokes, pesto, olive oil and sea salt

**Picatta**
$15.50/person
Chicken breast with a lemon and caper sauce, served with fettuccini alfredo

**Shrimp Picatta**
$17.50/person
Tender shrimp with a lemon and caper sauce, served with fettuccini alfredo

**Meat Lasagna**
$15.50/person
With marinara sauce, ricotta cheese and ground beef (sold in multiples of 12)

**Veggie Lasagna**
$15.50/person
With pesto sauce, ricotta cheese and fresh vegetables (sold in multiples of 12)

**Chicken or Eggplant Parmesan**
$15.50/person
With marinara sauce and choice of roasted chicken breast or eggplant, served with spaghetti with pomodoro sauce

**Spaghetti with Meatballs**
$13.25/person
With choice of marinara sauce or fresh tomatoes, basil and garlic.

**Three Cheese Tortellini**
$17.00/person
With fresh shrimp, sweet peppers, fennel, and basil pesto sauce

**Mediterranean Pasta**
$13.25/person
With Fussilli, eggplant, tomatoes, oregano, feta cheese, pine nuts, and marinara sauce

**Vegan Spaghetti Squash**
$16.00/person
With coconut milk primavera and fresh vegetables

Vegetarian  Gluten Friendly

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Stir Fry
25 person minimum order. 10 serving minimum per entrée selection

**Stir Fried Chicken 🍚**  $18.00/person
Served with red sweet peppers, yellow onions, cabbage and hoison sauce

**Stir Fried Shrimp 🍚**  $20.00/person
Served with green onions, mushrooms, zucchini and lobster sauce

**Stir Fried Tofu 🍚**  $16.50/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

$26.50/person with a 25 person minimum order.
10 serving minimum per entree 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, kalmata olives, onions, tomatoes and cucumbers served with a garlic vinaigrette

Baklava available for an additional $3.25/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 coconut banana 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**: $22.25/person
  With tofu and roasted tomato sauce

- **Organic Chickpea Cakes**: $20.50/person
  With roasted vegetables and goat cheese

- **Grilled Free Range Humanely Certified Chicken**: $22.75/person
  Served on a bed of seasonal vegetables

- **Local Whitefish**: $30.75/person
  Served on a bed of seasonal vegetables

Add local, seasonal fruit to any order for $5/person.
Sustainable Noodle Bar

Our sustainable noodle bar is served with ramen and udon noodles, miso or green curry broth, an Asian Salad, house made organic coconut banana bars or gluten-friendly double chocolate brownies and gluten-friendly double chocolate chip walnut cookies, and perrier, kombucha and assorted Izzie sparkling juices or organic iced tea and cucumber lemon spa water.

Build-Your-Own Noodle Bar

$25.50/person

Pick 9 of the following items for a Build-Your-Own Noodle Bar:

- Organic Basil
- Organic Scallions
- Shiitake Mushrooms
- Organic Seared Tofu
- Bean Sprouts
- Organic Shredded Carrots
- Sriracha
- Soy Sauce
- Organic Spinach
- Free Range Hardboiled Eggs
- Daikon Radish
- Corn
- Organic Kale
- Sliced Chiles
- Fish Sauce
- Sesame Seeds
- Sesame Oil

Add free-range humanely certified chicken for $4/person or local sustainable fish for $9.50/person
Cuisine of India
25 person minimum.

Tandoori Chicken 🍗
Marinated in yogurt and spices  $20.00/person

Chicken Curry 🍗
Traditional indian dish, served mild  $20.00/person

Lamb Roghanjosh 🍗
Boneless lamb in a spiced cream sauce (15 serv. minimum)  $22.00/person

Jhinga Curry 🍗
Shrimp served in a mild coconut and tomato curry (15 serv. minimum)  $24.25/person

Curried Garbanzo Bean Cake with roasted peppers 🍗  $18.50/person

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  Pita bread served with raita dipping sauce  🍗
Gourmet Dining Room

Served with dinner rolls and choice of beverage, 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**

- Lavender Grilled Chicken Breast (10 serv. minimum) $27.00
- Grilled Salmon (15 serv. minimum) $28.00
- Certified Angus Peppercorn Roast Beef (10 serv. minimum) $28.00
- Herb Encrusted Lamb with Saffron Sauce (15 serv. minimum) $27.00
- Lemon and Fennel Pork Tenderloin (10 serv. minimum) $27.00
- Certified Angus Tenderloin or Prime Rib Herbs De Provence (10 serv. minimum) $45.50
- Eggplant Napoleon, roasted red pepper, zucchini, swiss cheese, and seared cherry tomato compote $25.25
- Grilled Polenta Stack with roasted vegetables, parmesan cheese, and pesto sauce $25.25

**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, mozzarella, radicchio and an orange dressing
- 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

**Garden**

- Roasted Asparagus
- Herb Roasted Vegetables
- Baby Carrots With Ginger And Cilantro
- Green Beans With Poached Garlic

**Dessert**

- New York Cheesecake
- Dense Chocolate Torte with Raspberry Coulis
- Petit Fours with Fresh Berries
- Berry Tartlet

$4.00/person

*Additional dessert options available upon request.*

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Small Bites
10 person minimum

Sweet Tooth $5.50/person
Assorted cookies or brownies, organic coffee and teas, choice of soft beverage or organic iced tea & lemonade

Coffee House $6.50/person
Biscotti, raspberry granola bars and brownies, organic coffee and teas

The Natural $5.75/person
Assorted granola bars and whole fruits, choice of fair trade organic coffee and teas or fresh lemonade and organic iced tea

Salty Sweet $6.25/person
Pirates Booty popcorn, assorted Kettle chips, chocolate M&M’s, and soft beverages

Cheese & Fruit $7.50/person
Cheese and fruit platter with crackers, brownies, and raspberry almond bar bites. Served with organic iced tea and lemonade
Appetizer Packages

$12.25/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

Vegetarian  Gluten Friendly
Appetizers

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

From the Garden

Assorted mini quiche (2pc serving) $4.50
Fresh tomato, garlic and basil bruschetta $4.50
Spanakopitas with herb sour cream (2pc serving) $4.50
Roasted veggie tartlets with fresh herbs, garlic and marinara sauce $4.25
Samosas with curried potatoes, peas and mango chutney (2pc serving) $4.50
Spring rolls with sweet & sour sauce (2pc serving) $4.50
Warm spinach and artichoke dip served with a baguette $4.50
Sun dried tomato hummus with fresh cucumbers and pita chips $4.50
Polenta cakes with mushroom, thyme and parsley $4.25
Tortilla chips, fresh salsa and guacamole $4.50
Crudité with chick pea hummus or ranch dipping sauce $4.25
Grilled zucchini cups stuffed with roasted mushrooms, red onion, and corn (2pc) $4.50

Vegetarian
Gluten Friendly

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### From the Ranch

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Roulades with turkey, tomatoes, herbs and cream cheese (2 pc serving)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Empanadas filled with beef, potatoes and fresh cilantro</td>
<td>$4.50</td>
</tr>
<tr>
<td>Chicken and sweet pepper and onion quesadillas with sour cream</td>
<td>$4.50</td>
</tr>
<tr>
<td>Pork potstickers with soy ginger sauce (2pc serving)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Chicken taquito with a creamy chipotle sauce (2pc serving)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Domestic cheeses with fruit and crackers</td>
<td>$4.50</td>
</tr>
<tr>
<td>International cheeses with fruit and crackers</td>
<td>$5.75</td>
</tr>
<tr>
<td>Mushroom caps stuffed with horseradish beef and smoked cheese (2pc)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Crispy corn tortilla chips with mole chicken and fresh guacamole</td>
<td>$4.50</td>
</tr>
<tr>
<td>Thai chicken or beef satay with peanut sauce (2pc serving)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Roasted new potatoes with bacon, sour cream, chives, and cheddar cheese (2pc)</td>
<td>$4.50</td>
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<tr>
<td>Meatballs with spicy marinara</td>
<td>$4.50</td>
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</tbody>
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### From the Ocean

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<tr>
<td>Crab cakes with remoulade (2pc serving)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Coconut shrimp with a spicy coconut dipping sauce (2pc serving)</td>
<td>$4.75</td>
</tr>
<tr>
<td>Stuffed mushrooms with crab, potatoes and sweet peppers (2pc serving)</td>
<td>$4.50</td>
</tr>
<tr>
<td>Japanese rice cakes with teriyaki glazed salmon and lemon aioli (2pc serving)</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

Vegetarian & Gluten Friendly
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins</td>
<td>$22.25/dozen</td>
<td>Bran, blueberry, chocolate, lemon poppyseed</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>$22.25/dozen</td>
<td>Zucchini, banana nut, lemon, coffee cake</td>
</tr>
<tr>
<td>Bagels &amp; Cream Cheese</td>
<td>$30.75/dozen</td>
<td>Plain, blueberry, sundried tomato, whole wheat, sesame, cinnamon raisin, everything</td>
</tr>
<tr>
<td>Danish</td>
<td>$36.50/dozen</td>
<td>Cheese/blueberry, cheese/strawberry, cheese/apricot</td>
</tr>
<tr>
<td>Scones</td>
<td>$30.75/dozen</td>
<td>Apricot, blueberry, triple berry</td>
</tr>
<tr>
<td>Croissants</td>
<td>$33.50/dozen</td>
<td>Plain or chocolate, served with butter and jam</td>
</tr>
<tr>
<td>Donuts</td>
<td>$15.00/dozen</td>
<td>(Available Monday – Friday only) chocolate cake, white cake, raised, old fashioned</td>
</tr>
<tr>
<td>Cinnamon rolls</td>
<td>$27.00/dozen</td>
<td>(Available Monday – Friday only)</td>
</tr>
<tr>
<td>Cookies</td>
<td>$15.25/dozen</td>
<td>Chocolate chip, white chocolate macadamia nut, sugar, peanut butter</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$9.50/dozen</td>
<td>Variety of apples, bananas, and oranges</td>
</tr>
</tbody>
</table>
Bars

Brownies (with walnuts) $33.50/half, $61.50/full sheet
Almond cream cheese $36.50/dozen,
Lemon and powdered sugar $34.00/dozen
Raspberry granola $30.75/dozen
Raspberry almond $27.50/dozen

Beverages

One half gallon=8 cups

Fair trade organic italian roast coffee $17.75/half gallon
Fair trade organic italian roast decaf $17.75/half gallon
Hot water and assorted organic teas $17.75/half gallon
Fresh orange juice $11.00/half gallon
Fresh lemonade $11.00/half gallon
Fair Trade organic iced tea $11.00/half gallon
Cranberry Juice $11.00/half gallon
Soft beverages $2.00 each
Sparkling water $2.00 each
Bottled water $2.00 each

Beverage Packages

Coffee/tea service (includes iced water) $3.50/person
Lemonade/iced tea service (includes iced water) $2.50/person
Soft beverage service $2.00/person

Revised 6-26-17