



HSU Dining Services

VIP MENU

HSU Dining Services looks forward to making your event truly memorable! This menu is just a sample of what we can create! Please be in touch so we can design a custom menu that perfectly matches the vision you have for you and your guests.

- Kevin Ralston, Director of Catering
- Chef Mariano, Executive Chef

Continental Breakfast!

Blueberry Muffins, Banana Bread, Butter, Selection Of Jams
Greek Yogurt with Granola
Local and Seasonal Cubed Fruits
Assorted Milk, Freshly Squeezed Juices
Special Blend Coffee and Tea Selection

Breakfast!

Breakfast Sandwiches
eggs, cheddar cheese, bacon, or ham on a ciabatta roll or croissant
Cinnamon French Toast or Buttermilk Pancakes
Scrambled Eggs
Bacon, Pork Sausage, or Turkey Sausage
Seasoned Breakfast Potatoes
Fresh Fruit Display
Fresh Breakfast Pastries with mini croissants, muffins or danishes

Lunch Buffet!

Clam Chowder
Charcuterie
with Roasted Breast of Turkey, Salami, Black Forest Ham, Kalamata Olives, Cherry Peppers, Sliced Local Tomatoes
Baby Greens with Crumbled Bleu Cheese
Julienne Radish and Aged Balsamic Vinaigrette
Tomato Cucumber Salad
Sliced Seasonal Fruit Platter

Salads!

Blackened Chicken Caesar Salad
Traditional Chef's Salad
Greek Salad with Grilled Chicken
California Salmon Salad
Mediterranean Grain Salad



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Entrees!

SIMPLY PASTA

Linguini and Spinach Cheese Tortellini
Creamy Garlic Parmesan Sauce, Tomato Basil Sauce
Grilled Italian Sausage, Garlic Bread

SLIDER STATION

Humboldt Grass-fed Beef Burger or BBQ Pulled Pork
Sliders
Dinner Rolls, Roasted Garlic Aioli, Sriracha Aioli

DIM SUM STATION

Assorted Dim Sum in Bamboo Steamer Baskets

SUSHI DISPLAY

Assorted Sushi and Rolls

SEAFOOD DISPLAY

Chilled Oysters on A Half Shell, Prawns, Mussels, And
Lemon, Cocktail Sauce, And Tabasco

ANTIPASTO DISPLAY

Italian Cured Meats, Assorted Cheeses, Olives And
Peppers, Rustic Breads and Water Crackers

BACON-WRAPPED SCALLOPS

with Honey Dijon Dip

PROSCIUTTO WRAPPED PRAWNS

with Cracked Pepper Basil Aioli

MAINE LOBSTER RAVIOLI

with Lobster Cognac Cream Sauce

VEGETARIAN SPRING ROLLS

with Sweet Basil Chili Sauce

ROASTED VEGETABLE KABOB

with Peppers, Sweet Red Onions, Cherry
Tomato, Cremini, Mushroom, Squash, Garlic
Thyme Olive Oil (Gf)

COCONUT SHRIMP

with Sweet Chili Sauce

Hor D'oeuvres – Cold

Seasonal Fruit Skewers
Chilled Prawn Gazpacho
Antipasto Platter with Artisan Cheeses, Herb Crostinis

Hor D'oeuvres - Hot

Lobster Corn Bisque
Zinfandel Braised Beef Short rib
Roasted Brussel Sprouts and Rainbow Carrots
Wild Mushroom Risotto