



Appetizers

Grazing Boards

The Americana (VT) \$9.00 per person

Cheddar, Swiss, and pepper jack cheeses. Served with grapes, fig jam, mixed nuts, artisan breads, and crackers.

Artisanal Cheese (VT) \$10.00 per person

Smoked gouda, brie, boursin, goat cheese, havarti dill. Served with grapes, fig jam, mixed nuts, artisan breads, and crackers.

Charcuterie \$9.00 per person

Soppressata, capicola, chorizo, and prosciutto. Served with cornichons, cured olives, whole grain mustard, dried apricots, parmesan crisps, artisan breads, and crackers.

The Mix \$10.00 per person

Brie, boursin, capicola, prosciutto, melon, strawberries, mixed nuts, artisan breads, and crackers.

Mezze (VT) \$6.50 per person

Hummus, and baba ghanoush. Served with grilled eggplant and roasted red pepper, marinated artichokes, feta cheese, olives, and fresh grilled pita.

The Garden (VT, GF) \$5.25 per person

Fresh cut seasonal vegetables with caramelized onion dip, dill crème dip, and chimichurri.

San Diego (VT) \$6.25 per person

Guacamole, black bean dip, and pico de gallo with crispy tortilla chips.

Keep It Fruity (VT, GF) \$5.25 per person

Assortment of dried and fresh cut fruit, and assorted nuts with honey mint dressing

Hummus Trio (VT) \$6.25 per person

A trio of roasted garlic, red pepper, and cilantro jalapeno hummus. Served with warm pita and fresh garden vegetables.

Minimum Order of 15



Appetizers

Gazpacho (VT) with parmesan cheese toast.	\$3.75	Prosciutto and Goat Cheese Crostini with fig jam and arugula	\$3.50
Falafel Fritters (VT, GF) with red pepper sauce.	\$3.25	Pecan, Honey, Blue Cheese Crostini (VT)	\$3.25
Salted Caramel Bacon & Date Skewers (GF) Skewered glazed bacon wrapped dates, sprinkled with Hawaiian salt.	\$4.25	Smoked Salmon Crostini with lemon caper spread	\$4.25
Smoked Salmon Tart with tomato and pickled onion.	\$4.25	Carved Tri-Tip Crostini with Chimichurri	\$4.75
Yellowfin Tuna Poke Wontons	\$4.75	Eggplant Caponata Crostini (VT) with capers and ricotta	\$3.00
Brie and Onion Marmalade Tart (VT)	\$3.75	Cucumber with Shrimp and Avocado Bites (GF)	\$4.25
Watermelon, Feta, Cucumber (VT, GF) with honey lime dressing.	\$3.25	Brie, Cranberry, Walnut Stuffed Mushrooms (VT)	\$3.75
Hummus & Vegetable Nibbles (VG)	\$4.25	Artichoke and Gouda Stuffed Mushrooms (VT)	\$3.75
Endive (VT, GF) with blue cheese, dried cranberries, green apples, and almonds.	\$3.25	Mini Caprese Skewers	\$3.75
Pomegranate Glazed Chicken Skewers (GF)	\$4.50	Minimum Order of 20 Priced Per Piece	



Action Stations

Gourmet Pasta Station **\$19.50 per person**

Select two Gourmet Pastas. Served with focaccia bread.

Prepared by our Chef in front of your guests.

Gnocchi with Pesto Cream

Arugula, parmesan, toasted pine nuts, touch of pesto cream

Italian Sausage Penne

Marinara, broccoli rabe, tomatoes, fresh basil, chili flake

Mushroom Ravioli

Asparagus, peas, wilted spinach, parmesan alfredo sauce

Toppings: parmesan cheese, herbs, crispy pancetta

*Gluten free pasta available upon request

Risotto Station **\$19.50 per person**

Select two items. Prepared by our Chef with guest interaction.

Forest Mushroom Risotto

Sautéed garlic, spinach, pecorino-romano

Seafood Risotto

Bay scallops, white shrimp, saffron, herbs, and pecorino-romano

Ancient Grain Farroto

Farro, sun-dried tomatoes, fresh basil, and parmesan

Minimum Order of 25



Action Stations

Build Your Own Poke Bowl

\$22.00 per person

Sushi grade mix of ahi tuna and chilled shrimp

Served with white rice

Toppings: Avocado, cucumbers, red onion, mixed bell peppers, tomatoes, green onions, lime, jalapeño, cilantro, nori, black sesame seeds, wonton chips, red pepper flakes

Pizza Station

\$15.75 per person

Served with classic Caesar Salad

Select three pizzas of your choice

Add cauliflower dough crust (GF) for \$1.50 per person

Vegan mozzarella cheese is available upon request

Margherita

Pepperoni

Italian Meat Lovers

Quattro Formaggio

BBQ Chicken

Garden

Shrimp Pesto

Minimum Order of 25

UC San Diego

HOUSING • DINING • HOSPITALITY

The Ida & Cecil Green Faculty Club

(858) 534-0876