



The Women's Faculty Club

Special Events Catering Menu

APPETIZERS, SNACKS AND FINGER FOOD

✓ Smoked Trout, Crème Fraîche and Endive \$3.25 ea.

Blue Cheese and Onion Galette \$2.95 ea.

New Potatoes Stuffed with Goat Cheese and Chives \$2.75 ea.

Gougères \$1.95 ea.

Deviled Eggs \$2.25 ea.

✓ Lemony Chicken Skewers with Rosemary \$2.95 ea.

✓ Tortilla Espanola \$2.95 ea.

Guacamole, Salsa Fresca and Jack Cheese Quesadilla \$1.95 ea.

✓ Mozzarella and Cherry Tomato Pinchos with Basil \$2.75 ea.

Fennel Caponata Crostini \$2.00 ea.

Mushroom and Arugula Bruschetta \$2.75 ea.

Tapenade Tartine \$2.25 ea.

Flatbread with Tomato and Cheese \$3.75 ea.

Bruschetta with Prosciutto, Ricotta Cheese, and Orange Marmalade \$2.95 ea.

BUFFET STYLE PLATTERS

✓ Smoked Salmon with Dill Crème Fraîche (serves 30 – 40) \$110.00

Assorted Cheese Tray Market Price
Sliced Baguette and Fruit Garnish
Large Size (serves 80)
Small Size (serves 30 – 40)

✓ Fruit (serves 30 – 40) \$90.00

✓ Le Grand Aioli (serves 30 – 40) \$98.00
Green Beans, Garden Carrots, Fingerling Potatoes and Other Seasonal Vegetables,
Niçoise Olives with Aioli

Antipasto Platter (serves 30 – 40) \$98.00
Marinated or pickled vegetables, olives, Italian cheeses,
seasonal bruschetta, prosciutto or other meats
Vegetarian option available

ASSORTED SWEETS

Brownies, Lemon Bars and Almond Squares \$2.95 ea.

Chocolate Fountain

Large Size (serves 100) \$155.00

With three items – Biscotti, Pretzels, and Dried Apricots

With Seasonal Fruit Market Price

Small Size (serves 50) \$135.00

With three items – Biscotti, Pretzels, and Dried Apricots

With Seasonal Fruit Market Price

- Platters to-go available
- Minimum of 20 each of individual appetizers
- 9.25% sales tax and 20% taxable gratuity will apply
- Room rentals will apply
- Corkage charges of \$15.00 per bottle for wine brought from outside
- 24 hour cancellation or changes required
- Prices subject to change

✓ Meets Eat Well Berkeley guidelines for healthy menu options.



Effective March 2020