Touro University Food Service

2012 Catering Menu

Touro Food Service Policy & Procedures...Page 2-3
Sample Catering Request ......................Page 4

Continental Breakfast .........................Page 5
Box Lunches .....................................Page 6
Deli, Veggie, Fruit, or Cheese Platters .....Page 7
Salads .............................................Page 8

Entrees: Poultry, Fish, Meat, Vegetarian...Page 9
Sides & Pizza......................................Page 10
Latin Menu & Italian Menu ... new! ........Page 11
BBQ Menu.........................................Page 12

Hors d’oeuvres.....................................Page 13
Desserts............................................Page 14
Beverages......................................... Page 15

All meals are Kosher certified by Rabbi Aharon Simkin
and can be either Meat or Dairy.
Any Parve item can be served at either a meat or dairy event. See Policy
TUFS Policies and Procedures

1. Touro University Food Service (TUFS) provides daily meal service and catering services for faculty, staff, and students on and off campus. TUFS food service is certified kosher by Rabbi Aharon Simkin. All meat meals are glatt kosher. Dairy meals may be stam chalav, chalav yisrael dairy products are available on request. TUFS has exclusive rights for food service, both on the Mare Island California campus and at Touro University and affiliated organization sponsored events. No other outside entity may provide kosher or non-kosher catering services without written permission from the Provost and Rabbi Simkin.

2. Please check the Touro University Events Procedures for all event planning procedures.

3. Once the space for the event has been reserved, groups will contact TUFS. Campus Catering Menus and Catering Forms are available on A/V Share, Blackboard, or through the Student Services Office. Fill out the Catering Form and email it to TUFS. It will be priced and returned to the group for processing the payment by PO or cash/check/credit card. A sample Catering form is on page 4.

4. Food Service requires a two-week notice for all campus events. Events less than two weeks will only be considered with Asst VP approval. All events are subject to TUFS approval and kitchen availability. Menu choices may be limited.

5. A minimum of 10 people are required for any catered event from TUFS, any exceptions will be evaluated on an individual basis. Large events will require meetings with TUFS staff.

6. Payment: Faculty or staff MUST obtain a purchase order from Fiscal Affairs. TUFS will not proceed with the event until that purchase order number (PO#) has been secured. It is the responsibility of the requesting party to give TUFS the PO# prior to the event. Food Service is not responsible for tracking down PO#. TUF Service will not provide any services without a PO# unless groups have written authorization from the Senior Provost.

Upon completion of the event, the group will receive an invoice by email within 1 week from TUFS. The invoice should then be attached to the PO and sent for processing by Fiscal Affairs. Should the invoice amount be greater than the purchase order, the group will process an addendum purchase request, and then submit that PO to Fiscal Affairs, giving that PO# to TUFS.

Student groups or other groups can pay for catering by cash, check, debit card, or charge card (VISA, Master Card, American Express or Discover). Payment will be due within 10 days or future events may need to be paid for up front. The payment is to be sent to TUFS, Farragut Inn, Room 100, 1750 Club Drive, Vallejo, CA 94592.

7. Guarantees for all TU events: A guaranteed guest count must be given (5) working days prior to the event. Should the contracting party not advise TUFS of a final count, the original count will be used and then billed to the group.

8. Cancelations – If a scheduled event is canceled within 24 hours of the requested delivery time; the reserving party will be responsible for payment in full to TUFS. If a canceled event has been quoted an additional 18% staffing charge for after hours labor that fee will be waived along with any delivery fees.

Continued on Page 3
9. **Decoration & Design of Events** - TUFS is solely responsible for the decoration and design for the areas it intends to serve food or beverages. TUFS will gladly coordinate event themes and needs by appointment during the pre-event consultation. Any additional decorating or event coordination needs will result in additional charges to the event invoice, and will be looked at on a case by case basis.

10. **Alcohol** - Due to the highly restrictive state laws for alcohol service, all catering clients must adhere to TU-CA’s alcohol policies. For student groups, approval for use of alcohol must be obtained from the Associate Dean of Student Affairs. If approval is granted, the group is responsible for obtaining an alcohol permit and liability insurance. The Dean of Students will provide information on how to secure these items. Additionally, depending on the size of the event there may be a charge for additional security.

11. **Dairy vs. Meat Meals** - Meat meals need to be delivered and set up by our Mashgiach. Non-meat or vegetarian catered meals do not require a Mashgiach.

   There must be at least one hour between the service of dairy and meat meals. Therefore, if there is breakfast (dairy), any unused food, utensils and tablecloths must be picked up at least one hour before the start of the lunch (meat) and changed.

12. **Unused Food** - Due to regulations of the Health Department and in line with catering industry standards, any food not consumed at the event may not be removed except by TUFS staff. No credit will be given for unused food or under attended events. TUFS purchases many of our products from outside kosher vendors. Should a vendor fail to deliver an order in a timely fashion, we reserve the right to substitute a comparable menu item.

13. **Event Labor** - TUFS staff is responsible for daily food service which includes operating the Farragut Grab & Go, Lander Hall Café, Lander Hall Coffee Cart, and all vending machines. Events that require extra staff to assist with passed, plated, or buffet events will incur an 18% additional labor charge. This charge will always be applied to after-hours or off-site events. **After-hours starts @ 4:30 PM weekdays and Saturday and Sunday.** A Mashgiach (kosher overseer) must be in the kitchen at all times during hours of operation. His services are required at events where meat or fish is being served. If we are not catering the event, a charge of $25 per hour Mashgiach fee will be charged.

14. **Linen** - All food must be placed on some type of table covering, according to the kosher standards. TUFS provides white linen table cloths at $5 each.

15. **Delivery Charge** - All events taking place outside of the Farragut Inn, but on campus are charged a $15 delivery and set up charge for events with 50 individuals or less. Additional charges for groups larger than 50 will be negotiated at the time of the contract. Any delivery for off campus events will have a minimum delivery charge of $60. Food may be picked up if groups choose to avoid this charge pending approval of TUFS.

16. **Charity & Fundraising Events** - TUFS is happy to help with student charity and fundraising events. All contributions will be assessed on a case by case basis, and by appointment only.

Contacts:  
Rabbi Aharon Simkin: kosher@mac.com or aharon.simkin@tu.edu  
Touro: Lead Mashgiach Yosef Plotkin: 707 590-0119 or yosef.plotkin@tu.edu  

---

**TUFS Policies and Procedures cont.**
The Catering request form is available on avshare in the food service file and on Blackboard. You can also email us at the addresses below for a form.

Here is a sample of the information needed to fill out the form.

<table>
<thead>
<tr>
<th>Today's Date</th>
<th>July 1, 2011</th>
<th>Event</th>
<th>Post Exam Party</th>
</tr>
</thead>
<tbody>
<tr>
<td>Department</td>
<td>COP</td>
<td>Event DAY</td>
<td>Wednesday</td>
</tr>
<tr>
<td>Contact Person</td>
<td>Lori Dervin</td>
<td>Event Date</td>
<td>July 22, 2010</td>
</tr>
<tr>
<td>Phone Number</td>
<td>707 638-5506</td>
<td>Event Location</td>
<td>Lander Room 166</td>
</tr>
<tr>
<td>CELL PHONE</td>
<td>707 704-7200</td>
<td>Requested Delivery Time</td>
<td>4:30 PM</td>
</tr>
<tr>
<td>Email</td>
<td><a href="mailto:lori.dervin@tu.edu">lori.dervin@tu.edu</a></td>
<td>Event Time (Begin)</td>
<td>5:00 PM</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Event Time (End)</td>
<td>6:00 PM</td>
</tr>
<tr>
<td>PO #</td>
<td>121220</td>
<td>Requested Cleanup Time</td>
<td>6:30 PM</td>
</tr>
<tr>
<td>or check #</td>
<td></td>
<td>Number of Guests</td>
<td>100</td>
</tr>
<tr>
<td>Number of Guests</td>
<td></td>
<td>Price Per</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Request</th>
<th>List Each Item</th>
<th>Quantity</th>
<th>Person</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Platter</td>
<td>25</td>
<td>$6.00</td>
<td>$150.00</td>
<td></td>
</tr>
<tr>
<td>Chips &amp; Dips</td>
<td>50</td>
<td>$5.00</td>
<td>$250.00</td>
<td></td>
</tr>
<tr>
<td>Garden Vegetable Platter</td>
<td>25</td>
<td>$6.00</td>
<td>$150.00</td>
<td></td>
</tr>
<tr>
<td>assorted sodas</td>
<td>50</td>
<td>$1.00</td>
<td>$50.00</td>
<td></td>
</tr>
<tr>
<td>Water Bottled</td>
<td>50</td>
<td>$1.00</td>
<td>$50.00</td>
<td></td>
</tr>
</tbody>
</table>

|                |               |       |
| sub total      |               | $650.00 |

| Staffing 18% or $25 per hour for Mashgiach | 0 | $ | - |
| Delivery   | 1 | $15.00 | $15.00 |
| Linens     | 2 | $5.00  | $10.00 |

*Catering Request are estimates. Amounts will be adjusted at the conclusion of each event*
Continental Breakfast

(minimum order is 10)

D  Freshly Baked Croissants, Muffins (list on page 14) & Danishes $1.50 ea
   (Available with Butter, Fruit Preserves, and Marmalade)
D  Assorted Bagels & Cream Cheese $2 ea
D  Assorted Granola Bars $1.50 ea
P  Fresh Fruit & Berries $3 per person
P  Fresh Whole Fruit $1 each
D  Big Breakfast Burrito (Roasted Potatoes, Onions, Peppers, Cheese, Egg, Salsa) $4 ea
D  Yogurt Parfait (With Granola & Fresh Berries) $3 ea
D  Assorted Yogurt $1.50 ea
D  Assorted Cereals $2 ea (choice of milk, soy milk or yogurt) $2 ea
P  Smoked Salmon Platter (with Chives, Shallots, Dill, & Capers) $4 per person

EGGS
P  Hard Boiled Egg $1.50 ea
D  Cheese Omelet (Cheddar & Provolone Cheese) $3 per person
D  Southwest Omelet (Onions, Peppers & Cheddar Cheese) $3.50 pp
D  Egg White Omelet (Spinach, Mushrooms, Roma Tomatoes, & Feta Cheese) $4 pp
D  Scrambled Eggs (Choose two: cheese, onion, mushroom, pepper, or tomato) $3 pp
D  Garden Frittata (Market Vegetables, Whipped Eggs, Cheddar Cheese) $4 pp

BEVERAGES
P  JUICE Fresh Orange, Grapefruit, Apple, or Cranberry Juice
   (By the Pitcher = 9 Glasses) $9 Pitcher
P  Water (bottled) $1
P  COFFEE – TEA: Fresh Brewed Regular Coffee, Decaf Coffee, or Tea
   (8 oz Cup) $1.50 per person

P  POT of COFFEE (Regular, Decaf, or Hot Tea: serves 10) $15
Our Coffee is organic, fair trade from Moschetti, a Vallejo coffee roaster.

M: Meat  D: Dairy  P: Parve
Box Lunches

(minimum order is 10)

BOX LUNCHES: $11 each

**Box Lunch #1** Sandwich or Wrap
Served on your choice: Whole Wheat, Rye, Ciabatta, Kaiser Roll, Hoagie Roll or Flour Tortilla
Box lunches include whole fruit, chips or veggie sticks, cookie, and bottled water. Dried fruit may also be available

* M Roasted Turkey, Red onion, Roma tomatoes, Spring mix w/sundried tomato Aioli spread

* M Chicken Salad, Pulled Chicken, Remoulade, Vine Ripe Tomatoes & Spring Mix.

* M Roast Beef, Caramelized Onions, Roma Tomatoes w/Horseradish Sauce

* M Pastrami, Romaine Lettuce, Dill Pickles, Slow Roasted Tomatoes w/Dijon Aioli spread

* P Tuna Salad, Roma Tomatoes, Spring Mix, celery and onions

* P Oven Roasted Vegetable, (Zucchini, Squash, Fire Roasted Peppers, Eggplant) with Spring Mix, Roma Tomatoes w/Basil Pesto Spread

* P Roasted Tofu & Curry, (Raisins, Celery, Red Onion, Yogurt)

---

**Box Lunch #2** Salads
Salads topped with Grilled Chicken are **Meat**.
Salads topped with Baked Salmon or Grilled Vegetables are **Parve**.

**Caesar Salad** with Romaine Hearts, Garlic Croutons w/Classic Caesar Dressing

**Spring Salad** with Roma Tomatoes, Cucumbers, Olives, Scallions w/Balsamic Dressing

Box lunches include whole fruit, chips, cookie, and bottled water.

Ingredients can be removed but not added.

---

M: Meat  D: Dairy  P: Parve

2012 Catering Menu  Touro University Food Service
707 638-5505, cell 707 590-0126  cell 707 590-0119
Kitchen Manager & Executive Chef  Head Mashgiach
Dede.weadock@tu.edu  Page 6  shmuel.brod@tu.edu
Deli, Veggie, Fruit, or Cheese Platters

(minimum order is 10)

**M  Deli Platter: $10 per person**
Choice of 3: Roasted Turkey, Slow Roasted Beef, Pastrami, Roasted Chicken, Chicken Salad, Tuna Salad, Waldorf Chicken Salad, or Grilled Vegetables
Served with a Platter of Gourmet Breads; a Platter of Tomatoes, Mixed Greens, Cucumbers, Olives, Deli condiments. Choice of 2 Salads from Page 8 or 1 salad and 1 bottled water

**M  Wrap or Sandwich Platter: $8 per person**
Choice of Whole Wheat, Rye, Ciabatta, Kaiser Roll, Hoagie Roll or Flour Tortilla.
Choice of Roasted Turkey, Slow Roasted Beef, Pastrami, Roasted Chicken, Chicken Salad, Tuna Salad, or Grilled Vegetables.
Sandwiches/Wraps are made with mixed greens and vine ripe tomatoes.
Deli condiments. Choice of 2 Salads from Page 8 or 1 salad and 1 bottled water

**P  Sushi Platters: $13 per person**
Platter includes Wasabi, Pickled Ginger, Soy Sauce, Cucumber Salad, Chop Sticks
Choice of 3 Rolls: Spicy Tuna, Tuna Mango, Tuna Scallion, Salmon Avocado, Salmon, Vegetable, Avocado & Mango, Cucumber, or California Roll.

**P  Antipasto Platter: $7 per person**
Platter includes- Marinated Tomatoes, Pepperoncini Peppers, Olives, Capers, Grilled Vegetables, Pickled Vegetables, and Sundried Tomato w/ Basil Dip

**P  Garden Vegetable Platter: $6 per person**
Assorted Fresh Seasonal Garden Vegetables w/Caramelized Onion Dip

**P  Fresh Fruit Platter: $6 per person**
Assorted cut Fresh Fruit served with Dip

**D  Domestic Cheese & Nut Display: $7 per person**
A variety of domestic cheese & nuts, served with dried fruit, and assorted crackers. Advanced Notice Required

**P  Assorted Chips & Dips: $5 per person**
Chips – Choice of Tortilla, Pita, Terra, Crackers, Bruschetta, or Grilled Toast Points
Dips- Choice of Guacamole, Salsa, Pico de Gallo, Onion Dip, Spinach Dip, Sundried Tomato Pesto, Hummus, or Olive Tapenade.
Salads

(minimum order is 10)

Salads: $4 per person
All Salads are (P) Parve

Grilled Vegetable Salad and Basil with Balsamic Dressing.

Tuscan Cucumber Salad: Roma Tomatoes, Red Onion & Herbs w/Red Wine Vinaigrette.

Spinach & Wild Mushroom Salad: Sundried Tomatoes, Walnuts, Spinach, Apples and Apple Vinaigrette.

Italian Pasta Salad: Penne Pasta with Olives, Red onion, Basil, Tomatoes, Cucumber w/Greek Vinaigrette.

Asian Green Bean Salad: Cherry Tomatoes, Chile Flakes, Crushed Peanuts w/Sesame Vinaigrette.

Red Potato Salad: Celery, Spanish Onion, Thyme, Lemon w/Creamy Dijon Dressing.

Caesar Salad: Romaine Hearts, Radicchio, Garlic Croutons w/Classic Caesar Dressing.

Mixed Green Salad: Spring Greens, Roma Tomato, Cucumber, Croutons, Shaved Carrots w/Greek Dressing.

Traditional Cole Slaw: Napa Cabbage, Red Cabbage, Carrots, Italian Parsley, Olive Oil w/Creamy Dressing.


Seasonal Fruit Salad: Mixture of Fresh Cut Seasonal Fruit.
Entrees: Poultry* Fish* Meat * Vegetarian

(minimum order is 10)

Buffet meal includes menu item and sauce. Sides are extra.
Plated meal includes 1 carbohydrate and 1 vegetable

M  POULTRY
Buffet price is $14 per person  *  Plated meal is $22 per person

Chicken Galantine: Chicken Breast Stuffed with Spinach & Mushrooms.
Grilled Chicken Marsala: Wild Mushrooms, Sun Dried Tomatoes, & Marsala Reduction.
Grilled Honey BBQ Chicken: with Grilled Pineapple & Leeks.
Oven Roasted Chicken: Pan Seared & Roasted with Lemon, White Wine, & Thyme.
Chicken Arrabiata: Grilled Chicken Tossed with Spicy Tomato Sauce, & Penne Pasta.

P  FISH
Buffet price is $14 per person  *  Plated meal is $22 per person

P  Roasted Pacific Salmon: Topped with Sweet Peppers, Maui Onions, & Ripe Tomatoes.
P  Crusted Salmon: Lemon & Thyme Crusted with Grilled Tomatoes & White Wine.
P  Pan Roasted Steel Head Trout: Herb & Shallot Béchamel Sauce.
P  Seared Mahi Mahi: Cucumber & Pineapple Salsa

M  MEAT
Buffet price is $16 per person  *  Plated meal is $24 per person

BBQ Brisket: Hickory Smoky BBQ Glazed & Slow Cooked Brisket.
Beef Roast: Tender & Juicy with Mushroom Gravy.
Corned Beef: Roasted Mirepoix and Dijon Mustard.

D  VEGETARIAN - DAIRY
Buffet price is $12 per person  *  Plated meal is $19 per person

Moussaka: Eggplant, Potatoes, Mushrooms, Spinach, Cream Sauce, Italian Cheeses.
Vegetable Paella: Spanish Rice, Grilled Vegetables, w/Tomato & Basil Slaw.
Pasta Primavera: Zucchini, Squash, Roma Tomatoes, Eggplant, Basil, Penne Pasta,
Pomadoro Sauce, Italian Cheese

M: Meat  D: Dairy  P: Parve

2012 Catering Menu  Touro University Food Service
707 638-5505, cell 707 590-0126  cell 707 590-0119
Kitchen Manager & Executive Chef  Head Mashgiach
Dede.weadock@tu.edu  Page 9  shmuel.brod@tu.edu
Sides & Pizza

(minimum order is 10)

SIDES: $4 per person
All Parve except for Grilled Vegetables

- Steamed Broccolini
- Grilled Broccolini
- Garlic & Lemon Scented Green Beans
- Sautéed Seasonal Vegetables
- Roasted Italian Vegetables
- Garlic Whipped Potatoes
- Herb Roasted New Potatoes
- Olive Oil & Parsley Potatoes
- Baked Potato

- Herb Rice
- Rice Pilaf
- Brown Rice
- White Rice
- Coconut Rice
- Penne Pasta or Fettuccini

Assorted Breads are $1 per person

PIZZA - Dairy only
16-inch pizza $14 each (8 slices)

- Margarita Pizza: Red Sauce, Mozzarella Cheese, Fresh Basil, Roma Tomatoes
- Cheese Pizza: Red Sauce, Mozzarella Cheese
- Vegetable Deluxe Pizza: Zucchini, Squash, Onion, Mushrooms, Olives, Peppers, Red Sauce, Mozzarella Cheese
- The Greek Pizza: Olives, Red Onion, Basil, Pepperoncini Peppers, Sundried Tomatoes, Feta Cheese, Mozzarella Cheese, Red Sauce
- The White Pizza: Spinach, Sundried Tomatoes, Mushrooms, Alfredo Sauce, Mozzarella Cheese

M: Meat  D: Dairy  P: Parve
Latin Menu $18 per person
Menu includes a choice of 2 entrees, 2 side items, flour or corn tortillas, chips with salsa, guacamole, shredded lettuce, jalapenos & homemade Churro cookies for dessert.

ENTREES:
- Carne Asada
- Adobo Spiced Ground Beef
- Beef Barbacoa
- Steak Fajitas
- Chicken Fajitas
- Shredded Chicken
- Grilled Chicken
- Cilantro & Lime Mahi Mahi

SIDES:
- Beans
- Pinto
- Black
- Refried
- Rice
- Spanish
- Cilantro & Lime
- White

Italian Menu $18 per person
Menu includes choice of 2 pastas, market vegetables, choice of salad, and bread, & homemade Mocha Tiramisu for dessert.

ENTREES:
- Vegetable Lasagna
- Fettuccini Alfredo with Bloomsdale Spinach
- Pasta Primavera
- Penne Pesto with Wild Mushrooms
- Spaghetti Pomadoro
- Farfalle w/roasted Tomato Cream Sauce & Brocolini

SIDES:
- Salad:
  - Garden Salad with Red Wine Dressing
  - Caesar Salad
  - Tuscan Tomato & Cucumber Salad
  - Greek Salad
- Bread:
  - Garlic Bread
  - Parmesan & Herb Bread
  - Focaccia
  - Dinner Rolls

(minimum order is 10)
BBQ Menu

(minimum order is 10)

BBQ MENU: $18 per person

Menu includes a choice of 2 entrees, 3 side items, 1 bread & 1 dessert

M ENTREES:
Grilled BBQ Chicken  Teriyaki Beef  Hot Dog
Chicken Teriyaki  BBQ Brisket  Knockwurst
Bourbon Chicken  Hamburger  Chicken Sausage
Caribbean Jerk Chicken  Turkey Burger  ...Buns included
Fried Chicken  D Veggie Burger  ...Buns included
Grilled Italian Chicken

P SIDES:
All Parve except for Grilled Vegetables
Baked Beans  Collard Greens  Red Potato Salad
Black Eyed Peas  Macaroni Salad  Southern Potato Salad
Baked Potatoes  Traditional Cole Slaw  Deviled Eggs
Corn on the Cob  Asian Cole Slaw  M Grilled Vegetables

P BREAD:
Dinner Rolls  Corn Bread  Garlic Bread
Biscuits  Jalapeño Corn Bread

P DESSERTS:
Strawberry Short Cake  Gourmet Cookies  Banana Pudding
Fruit Salad  Fudge Brownies  Bread Pudding

M: Meat  D: Dairy  P: Parve
**Hors d’oeuvres**

*(minimum order is 10)*

**COLD APPETIZERS: $3 each item**

- **P** Smoked Salmon Salad on Belgian Endive
- **P** Napoleon of Smoked Salmon on Rye with Dill Cream Cheese
- **P** Smoked Trout and Salmon Roulade
- **P** Sesame Seared Ahi Tuna on Wonton Chip with Wasabi Cream
- **P** Ahi Tuna Tartar on Wonton Crisp
- **M** Curry Chicken Salad in Savory Tartlet
- **M** BBQ Chicken in Savory Tartlet with Napa Cabbage Slaw
- **M** Turkey Pesto Pinwheels **NEW**
- **P** Tomato & Onion Salsa with Basil & Extra Virgin Olive Oil on Garlic Toast
- **P** Assorted Crostinis with Hummus, Tapenade, or Pesto
- **P** Grilled Polenta with Ratatouille
- **P** Falafel Ball topped with Hummus and Cilantro **NEW**
- **P** Fruit Skewers with Balsamic Honey

**HOT APPETIZERS: $3 each item**

- **P** Smoked Salmon Stuffed Shiitake Mushrooms
- **M** Chicken Spring Rolls with Sweet Peanut Teriyaki
- **M** Chicken Sate with Spicy Peanut Sauce
- **M** Spicy Mini Chicken Quesadillas with Fresh Salsa
- **M** Thai Beef Sate with Mandarin Sauce
- **M** Mini Beef Wellington with Horseradish Sauce
- **M** Teriyaki Meat Balls
- **M** Mini BBQ Beef Knish (Potato Dumpling) **NEW**
- **P** Mushroom Stuffed Fingerling Potatoes
- **P** Vegetable Spring Rolls with Plum Sauce
- **P** Spinach & Mushrooms in Puff Pastry
- **D** Olive & Wild Mushroom Petite Quiche
- **P** Mini Latka (Potato Pancake) w/ House Made Apple Chutney **NEW**

---

M: Meat  D: Dairy  P: Parve

---

2012 Catering Menu  Touro University Food Service
707 638-5505, cell 707 590-0126  cell 707 590-0119
Kitchen Manager & Executive Chef  Head Mashgiach
Dede.weadock@tu.edu  Page 13  shmuel.brod@tu.edu
## Desserts

### DESSERTS: $3 per person (Desserts are Parve)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Covered Strawberries (seasonal)</td>
<td>Key Lime Pie</td>
</tr>
<tr>
<td>Chocolate &amp; Coconut Covered Fruit Skewers</td>
<td>Apple Pie</td>
</tr>
<tr>
<td>Strawberry Short Cake</td>
<td>Blueberry Pie</td>
</tr>
<tr>
<td>Chocolate Decadent Cake</td>
<td>Apple Crisp</td>
</tr>
<tr>
<td>Pineapple Upside Down Cake</td>
<td>Peach Cobbler</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>Cherry Cobbler</td>
</tr>
<tr>
<td>Chef’s Special Seasonal Fruit Dessert NEW</td>
<td></td>
</tr>
</tbody>
</table>

### COOKIES: $1 each (minimum order: dozen per variety. Cookies are Parve)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grandma’s Oatmeal</td>
<td>Snicker Doodles</td>
</tr>
<tr>
<td>Oatmeal &amp; Walnut</td>
<td>Almond &amp; Orange</td>
</tr>
<tr>
<td>Chocolate Chip</td>
<td>Peanut Butter Cup</td>
</tr>
<tr>
<td>Chocolate Chip Oatmeal</td>
<td>Peanut Butter</td>
</tr>
<tr>
<td>Chocolate, Chocolate Chip Walnut</td>
<td>Coconut Macaroons</td>
</tr>
<tr>
<td>Chocolate Amaretto</td>
<td>Chocolate Macaroons</td>
</tr>
<tr>
<td>Fudge Brownies</td>
<td>Lemon Bars</td>
</tr>
</tbody>
</table>

### MUFFINS & SCONES: $1.50 each (minimum order: dozen per variety)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>D Blueberry Muffins</td>
<td>P Berry Scones</td>
</tr>
<tr>
<td>D Banana Nut Muffins</td>
<td>P Lemon Scones</td>
</tr>
<tr>
<td>D Chocolate Chip Muffins</td>
<td>P Coconut Almond Scones</td>
</tr>
<tr>
<td>D Sunrise Muffins</td>
<td></td>
</tr>
<tr>
<td>D Lemon &amp; Poppy Seed Muffins</td>
<td></td>
</tr>
<tr>
<td>D Orange &amp; Yogurt Muffins</td>
<td></td>
</tr>
</tbody>
</table>

### SHEET CAKE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>P Double Chocolate Cake</td>
<td>D Carrot Cake</td>
</tr>
<tr>
<td>P Strawberry Short Cake</td>
<td>P Marble Cake</td>
</tr>
<tr>
<td>P Lemon Cake</td>
<td>P Spice Cake</td>
</tr>
<tr>
<td>P Marble Cake</td>
<td></td>
</tr>
</tbody>
</table>

### CUP CAKE MENU: $1.50 each (minimum order: dozen per variety)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>P Creamsicle: Vanilla cake with orange butter cream</td>
<td></td>
</tr>
<tr>
<td>P Birthday Cake: Vanilla cake, chocolate butter cream, and confetti sprinkles</td>
<td></td>
</tr>
<tr>
<td>P The Grasshopper: Chocolate cake, peppermint butter cream, and chocolate chips</td>
<td></td>
</tr>
<tr>
<td>P German Chocolate: Chocolate cake, chocolate butter cream, coconut, and toasted pecans</td>
<td></td>
</tr>
<tr>
<td>P The Lemon: Lemon cake with lemon frosting</td>
<td></td>
</tr>
<tr>
<td>D Velvet Elvis: Red velvet cake, cream cheese frosting, and red sugar sprinkles</td>
<td></td>
</tr>
<tr>
<td>P Peanut Butter Cup: Chocolate cake, peanut butter frosting, and chocolate sprinkles</td>
<td></td>
</tr>
<tr>
<td>P The Devil Made Me Do It: Chocolate cake, chocolate butter cream, and chocolate sprinkles</td>
<td></td>
</tr>
</tbody>
</table>

---

2012 Catering Menu

707 638-5505, cell 707 590-0126

Kitchen Manager & Executive Chef
Dede.weadock@tu.edu

Touro University Food Service

707 590-0119

Head Mashgiach
shmuel.brod@tu.edu

Page 14
BEVERAGES

P  SODA:  12 oz Cans  $1
Coke                                      Seven Up          Orange Soda, A&W
Diet Coke                                 Diet Seven Up     Root Beer
Cherry Coke

P  WATER:  16.9 oz bottle  $1
P  SNAPPLE:  assorted bottles  $1.50
P  JUICE:  Bottles - Apple or Orange  $1.50
P  AUGA FRESCA:  Homemade seasonal fruit punch  $1.50  16oz cup or $6 Pitcher
(Pitchers served at events in Farragut Ballroom only)

P  COFFEE – TEA:  Fresh Brewed Regular Coffee, Decaf Coffee, or Tea
(8 oz Cup) $1.50 per person

P  POT of COFFEE:  (Regular, Decaf, or Hot Tea: serves 10)  $15
P  LARGE POT:  (Regular, Decaf, or Hot Tea serves 40)  $45
Our Coffee is organic, fair trade from Moschetti, a Vallejo coffee roaster.

P  Pitchers of iced WATER with citrus slices. No charge
P  Pitchers of iced regular or flavored TEA. $5/pitcher
Pitcher serves 5.  (Pitchers served at events in Farragut Ballroom only)

Effective JULY 25 2011.  Menu subject to change.

M: Meat  D: Dairy  P: Parve