



415 Catering Corporate Dining Program Menus
June 2016

Portuguese Cuisine

Wednesday, June 1

Frango de Cebolada

Herb-grilled chicken thighs smothered with onions, oranges, fennel, currants & rosemary

Cozido a Portuguesa

Portuguese stew of pork shoulder, and cured linguica with chickpeas, cabbage & potatoes

Caldo Verde

Portuguese kale & potato stew with red beans
(Contains gluten & soy. Gluten free version available)

Calabaza

Minted summer squash, quinoa, almonds, sheep's milk cheese, shaved radishes & salsa verde
(contains gluten, dairy, nuts; vegan, GF and nut-free option available)

Tomato-Saffron Rice

With smoked pimenton, grilled peppers & oil-cured black olives

Grilled Summer Vegetable Salad

With spicy piquillo vinaigrette

Pasta Bar!

Thursday, June 2

Whole Wheat Penne or Linguine

(contains gluten; GF pasta available)

Slow-Cooked Short Rib Sugo

Slow-cooked with red wine & aromatics, garnished with Parmesan & basil
(contains dairy; dairy-free option available)

Grilled Chicken Breast with Sage Brown Butter Alfredo

Garnished with Parmesan & sage
(contains gluten, dairy; Paleo option available)

Slow-Roasted Vegetable Ragout

With grated Pecorino

Cucumber Salad with Fresh Mint

With lemon yogurt dressing
(dressing contains dairy)

Toasted Garlic Bread

Made with rustic Italian country baguette
(contains gluten)

Pasta Bar Toppings

Grated Parmesan (contains dairy), chopped Calabrian chiles, housemade salsa verde,
chiffonade basil

Late Spring In Napa

Friday, June 3

Smokey, Lemon-Brined Turkey Breast

With herb-roasted fingerling potatoes, garlic confit, pickled mustard seeds & fried capers

Slow-Roasted Pork Loin

With fennel, date and cilantro relish

Smokey, Lemon-Braised Chickpeas & Tempeh

With herb-roasted fingerling potatoes, garlic confit, pickled mustard seeds & fried capers
(Contains soy)

Wild Rice with Fresh Apricots

With radicchio, toasted pecans & parsley, with apricot vinaigrette
(Contains nuts. Nut free version available)

Spring Pasta Salad with Snap Peas

With pea, pecorino & pistachio pesto
(Contains dairy, gluten, nuts)

Strawberry-Rhubarb Salad

With torn mozzarella, pickled pearl onions & baby spinach
(Contains dairy. Dairy free version available)

415 Family Meal

Monday, June 6

Salpicon

Slow-cooked beef, onion, garlic, peppers, oregano & chile, served with avocado

Chicharones

Braised pork shoulder with crispy fried pork bits

Green Banana Frito

Black Beans & Rice

Yucca con Repollo

Tangy pickled cabbage and vegetables with fried yucca

Flour Tortillas

(contains gluten)

Fresh Green Salad

With mango, pickled red onion & cotija cheese
(cheese on the side)

Comfort Foods

Tuesday, June 7

Bacon-Wrapped Meatloaf

Pork & beef meatloaf with crispy bacon & chipotle tomato glaze
(contains gluten, egg)

Glazed Turkey Meatloaf

With chipotle-tomato glaze
(contains gluten, egg; Paleo option available)

Vegetarian Oat & Lentil Meatloaf

With chipotle-tomato glaze
(contains gluten, egg; vegan & GF option available)

Creamed Spinach

Wilted bloomsdale spinach with a touch of cream & lemon zest
(contains dairy; dairy-free option available)

Root Vegetable Mash

With herbed onion gravy
(Contains dairy. Dairy free version available upon request)

Wedge Salad

Iceberg & radicchio wedges with scallions, blue cheese, bacon, herbed croutons, blue cheese and balsamic vinaigrette
(Salad contains pork, dairy and gluten. Blue cheese dressing contains egg, dairy. Vegan/GF alternative)

Malaysian Cuisine

Wednesday, June 8

Malaysian Satay Chicken

With spicy peanut sauce

(contains peanuts; nut-free option available)

Beef Rendang

Slow-stewed with coconut, ground spices, ginger, lemongrass & shallots

Malaysian Stir Fried Vegetables & Tofu

With toasted coconut, lemongrass & kecap manis (contains soy)

Hokkien Mee

Thick soy-braised noodles with cabbage & sesame (contains gluten)

Sambal Eggplant and Gai Lan

With ginger and sambal, and pickled 'acar' vegetable relish

Nasi Ulam

Rice, vegetable & fresh herb salad with tamarind vinaigrette (contains soy)

SPRING PICNIC

Thursday, June 9

Spring Stewed Chicken

With favas, peas, lemons & wheat beer
(Contains gluten)

Mustard-Rubbed Pork Loin

With rhubarb, sweet onions & pea greens

Grilled King Trumpet Mushrooms

With parmesan and maitake farrotto and pea shoot pistou
(Contains gluten, dairy. Vegan/GF option available)

Potatoes Lyonnaise

Sliced & crisped yukon potatoes with red onions, toasted garlic, chile flake, parsley & lemon
juice

Asparagus Frittata

With spring onions, chopped herbs & chevre
(Contains egg, dairy)

Baby Spring Lettuces with Apricots & Prosciutto

With torn fresh mozzarella & champagne vinaigrette
(contains pork, dairy. Vegan version available)

French Comfort Foods

Friday, June 10

Pork Cassoulet

With slow-roasted shoulder, fennel sausage & white beans in rich broth

Slow-Roasted Turkey Breast 'Cordon Bleu'

Stuffed with smoked turkey & Gruyere cheese, served with cheesy Dijon-cream sauce and herbed breadcrumbs

(contains gluten, dairy; dairy & GF option available)

Vegetarian Cassoulet

With white beans & slow-cooked seasonal vegetables

Roasted Cauliflower with Capers

With parsley leaves, capers, Dijon vinaigrette, pickled shallots

Summer Squash Gratin

With crispy breadcrumbs

(Contains gluten, dairy)

Baby Little Gems & Red Oak Lettuces

With shaved spring onions, fresh peas, fines herbs & crème fraiche

(Dressing, on the side, contains dairy)

Southern Home Cookin'!

Monday, May 13

BBQ Braised Beef

Spice rubbed, slow-cooked beef, tossed with a tangy moppin' sauce

Honey-Mustard Chicken

Grilled chicken thighs finished in honey-mustard glaze topped with toasted pecan gremolata
(sauce, on the side, contains nuts)

Black Eyed Pea & Tofu Chili

With onion, garlic, bell pepper, jalapeno & tomatoes, garnished with green onions, cheddar
cheese & sour cream on the side (contains soy)

Maple Grits

Cooked with milk, maple syrup & white cheddar
(contains gluten, dairy, GF & vegan option available)

Coleslaw

Red & green cabbage, carrot, pickled red onion, parsley & creamy dijonaise
(contains dairy, egg; vegan option available)

Southwestern Caesar

Romaine with Parmesan, crispy tortilla strips & chipotle Caesar dressing
(contains dairy, egg; vegan option available)

Japanese Street Food

Tuesday, June 14

Japanese Chicken Curry

With onions, carrots & potatoes (contains gluten, soy, fish; GF option available)

Crispy Fried Pork 'Tonkatsu'

Crispy fried pork cutlets, served over shredded cabbage with ponzu and grated daikon
(contains gluten, egg)

Japanese Tofu Curry

With onions, carrots & potatoes (contains soy)

Steamed White Rice

With Shichimi Togarashi

Shira Ae

Blanched spinach, broccolini, lotus root, carrots, shiitake, green beans, sweet potatoes,
edamame, napa cabbage and snap
peas, in a ginger-tahini-tofu-miso dressing (contains soy)

Little Gems

With shaved carrot ribbons and creamy miso dressing
(dressing contains soy)

korean taco bar

Wednesday, June 15

Corn Tortillas

Korean BBQ Beef

(contains soy)

Gochujang Glazed Pork

(contains soy, gluten)

Korean BBQ Butternut Squash

Korean Taco Salsa Bar

Carrot & daikon slaw, Kimchi remoulade (contains egg), cilantro, toasted nori

Namu Style Gamja Fries

With fried potato, Kimchi relish, spicy mayo (contains egg), teriyaki (contains soy) & scallion

Vegan fries available upon request

Marinated Glass Noodle Salad

With shredded zucchini, carrot, onion, bell pepper, Shiitake, wilted chard, sesame

(Contains soy)

Little Gems with Chile-Marinated Radishes & Cucumbers

With Bean sprouts, shaved perilla, toasted sesame & scallion

(contains soy)

SOUTHWESTERN-STYLE

Stacked Enchiladas

Thursday, June 16

New Mexico Style "Stacked" Beef Enchiladas

Ground beef braised with red New Mexico chilies (contains dairy)

New Mexico Style 'Stacked' Chicken Enchiladas

With Hatch green chiles

(contains dairy; Paleo option available)

New Mexico Style "Stacked" Cheese Enchiladas

With jack cheese, fresh corn, Calabacitas, leeks & green chiles

(contains dairy; vegan option available)

Ancho Braised Black Beans

With chopped white onion & cilantro

Brown Sugar Roasted Sweet Potatoes

With charred Anaheim peppers & cotija cheese

(contains dairy. Dairy free version available)

Butter Lettuce With Roasted Corn

With toasted pepitas, cherry tomatoes, crispy tortilla strips & charred jalapeno vinaigrette

(Cheese on the side)

MEATBALL SLIDERS

Friday, June 17

Fresh Torpedo Rolls

(contains dairy, gluten, egg)

Beef & Pecorino Meatballs with Toasted Garlic & Chile

With toasted garlic, chile & spicy Arrabiatta sauce

(contains gluten, dairy, egg)

Turkey Sausage Meatballs

With sage, brown butter Alfredo

(contains egg, dairy, gluten)

Vegetarian Lentil & Oat "Meatballs"

With spicy Arrabiatta sauce

(contains gluten, dairy, egg; vegan & GF option available)

Parmesan-Roasted Broccoli

With lemon & toasted garlic

(contains dairy; dairy-free option available)

"Animal Style" Steak Fries

With sharp Cheddar béchamel (contains gluten, dairy), grilled onions, bacon, "secret sauce"

(contains egg, dairy. Vegan/Gluten free "fries" available upon request)

Hearty "Berkeley" Salad

With red leaf lettuce, carrots, celery, cucumber, cauliflower, chickpeas, grape tomatoes, sprouts, seeds, grains & balsamic vinaigrette

(contains gluten; GF option available)

GRECO-CALIFORNIA

Monday, June 20

Spiced, Yogurt-Marinated Grilled Chicken

With spring peas & green garlic
(Contains dairy)

Slow-Roasted Spring Lamb

With minted favetta

Spiced, Yogurt-Marinated Grilled Tofu

With green garlic and spring peas
(Contains soy, dairy. Vegan version available)

Roast Potatoes

with asparagus & pesto
(Contains dairy. Dairy free version available)

Maple Carrots with Currants

With citrus, cilantro & pickled shallots

Spring Pea Salad

Cucumbers, baby peas, pea shoots, charred snap peas, radishes, feta & mint
(cheese on the side)

ITALIAN-AMERICAN COMFORT FOODS

Tuesday, June 21

Chicken Parmesan

With fresh mozzarella, tomato & basil (contains gluten, dairy, egg)

Steak "Pizzaiolo"

With fresh tomato & basil sauce

Eggplant Parmesan

With fresh mozzarella, tomato & basil (contains gluten, dairy, egg; vegan option available)

Thyme & Roasted Garlic Mashed Potatoes

With chives (contains dairy)

Spicy Roasted Cauliflower

With lemon & chile

Classic Caesar Salad

With croutons, Parmesan & Caesar dressing
(contains gluten, dairy, egg; vegan & GF option available)

Bangkok Bistro

Wednesday, June 22

Tom Yum Chicken

Roasted with galangal, kaffir lime leaves & lemongrass with a chili-coconut sauce

Thai Pork with Basil

Ground pork with tamari, lime and fresh Thai basil

Thai Tofu with Basil

Crumbled tofu with tamari, lime and fresh Thai basil (contains soy)

Thai Fried Rice

With pineapple

Blue Lake, Yellow Wax & Romano Beans

With toybox tomatoes, crushed peanuts, Thai basil pesto & mint
(contains peanuts; nut-free option available)

Romaine & Cabbage Salad

With green papaya, carrot, jicama, cucumber, celery, cashews, mint & chile-lime vinaigrette
(nuts on the side)

California Summer

Thursday, June 23

Black Pepper-Crusted Pork Loin

With ginger-roasted plums & cilantro chutney

Honey-Mustard Grilled Chicken Thighs & Breasts

With grilled spring onions

(Contains honey)

Warm Lentils

With summer vegetable ragout

Summer Pasta Salad

With leeks, corn, ricotta salata, chile flake & parsley

(Contains dairy, gluten)

Watermelon & Tomato

With grilled halloumi, basil-mint oil & opal basil

(Contains dairy. Dairy free version available)

Arugula Salad with Cherries

With shaved fennel & vanilla-cabernet vinaigrette

(Cheese on the side)

BRAZILIAN CHURRASCARIA

Friday, June 24

"Picanha" Grilled Steak

Served with Malaguetta BBQ Sauce and Housemade Chimichurri

Frango de Cebolada

Herb-grilled chicken thighs smothered with onions, oranges, fennel, currants & rosemary

Vegetarian Feijoada

With smoked tempeh and black beans in rich broth
(contains soy)

Spring Vegetable 'Farofa'

Toasted quinoa with spring peas & herbs

"Beterraba e Laranja"

Roasted beets, oranges, currants and argula with a ginger vinaigrette

Jicama, Cucumber & Mango Salad

With "Caipirinha" vinaigrette

Moroccan Tagine

Monday, June 27

Moroccan Braised Chicken

With chickpeas, dried apricots, preserved lemon & ginger

Moroccan Braised Lamb

With chickpeas, dried apricots, preserved lemon & ginger

Seasonal Vegetable Tagine

With chickpeas, zucchini, sweet potato, dried apricots, preserved lemon & ginger

Saffron Couscous

With olives & escarole

(contains gluten)

Charred Courgette with Currants & Almonds

With pearled barley, preserved lemon, local honey, hot pepper & mint

(contains gluten, honey, nuts; GF & nut-free option available)

Fattoush Salad

With parsley and mint leaves, romaine, radicchio, cucumber, cherry tomato, feta, crispy pita

& housemade za'atar spice, with mint vinaigrette

(contains gluten.; GF option available)

MEXICAN-SOUTHERN

Tuesday, June 28

Slow-Cooked Pork Chile Verde

With tomatillos, roasted poblanos, and grilled onions

Braised Turkey Pozole Rojo

With hominy, shredded cabbage, white onion, oregano, sliced jalapenos, radishes, avocado and lime

Vegetarian Pozole

With Lightlife imitation "chicken" shreds, hominy, shredded cabbage, white onion, oregano, pinto beans, sliced jalapenos, radishes and lime

(Contains soy & gluten. Soy & gluten free version available)

Buttermilk Cheddar Grits

(Contains dairy; dairy-free option available)

Southern Succotash

Corn, tomatoes, fava beans, peas, peppers & zucchini, with chipotle chiles

Mixed Chicories with Fried Green Tomatoes

With Remoulade Dressing

(Contains egg. Dressing, on the side, contains dairy, egg. Vegan salad available)

French Bistro Braises

Wednesday, June 29

Braised Beef Bourguignon

With red wine-braised mushrooms & root vegetables

Country-Braised Chicken

With white wine & mushrooms

Wine-Braised French Lentils

With mushrooms & root vegetables

Layered 'Croque Monsieur' Bread Pudding

With Black Forest Ham, Emmental & béchamel (contains meat, gluten, dairy, egg)

Vegetarian 'Croque Monsieur' Bread Pudding

With summer squash, Emmental & béchamel (contains gluten, dairy, egg)

Warm Root Veggies A La Grecque

Lightly Poached in Olive Oil, White Wine and Vinegar

Bibb Lettuce Salad

With fines herbs, boiled egg, macerated onion, brioche croutons, & sherry vinaigrette (egg & croutons on the side; croutons contain gluten, dairy)

FALAFEL BAR!

Thursday, June 30

Pita Breads

Served warm (contains gluten)

Beef & Lamb "Kofte" Meatballs

With Middle Eastern herbs & spices (contains gluten, egg)

Shredded Chicken "Schwarma"

With Middle Eastern herbs & spices

Housemade Falafel

With lentils, chickpeas, garlic & herbs

Lemon-Spiced Brown Rice Pilaf

With dill

Falafel Condiment Bar

Hummus, tzatziki (contains dairy), spicy harissa, tabouleh (contains gluten)

Traditional Greek Salad

With olives, cucumbers, tomato, peppers, feta & fresh oregano
(Cheese on the side)