

The Mission Bay Conference Center at UCSF is ready to help you plan your holiday event.



LUNCH BUFFET - \$48 DINNER BUFFET - \$65

Price based on minimum of 25 people

All buffets served with artisan bread, fig butter, and savory salted butter

Soups - Choose One

- ~ Roasted acorn squash Bisque – gluten-free (GF)
- ~ Curried Cauliflower Soup – vegetarian (V), GF

Salads - Choose Two

- ~ Roasted beet salad with Laura Chenel goat cheese and candied pecans
- ~ Quinoa salad with toasted hazelnuts, walnuts, sundried cranberries & currants
- ~ Kale salad with butternut squash, almonds and asiago cheese, balsamic vinaigrette
- ~ Point Reyes bleu cheese salad with petite ice berg, smoked bacon, oven roasted tomatoes, and buttermilk ranch

Entrees - Choose Two

- ~ Anchor Steam-braised boneless short ribs, braising reduction
- ~ Bone-in oven roasted chicken breast, brown sage butter
- ~ Pan seared barramundi, and grilled fennel
- ~ Grilled salmon, blood orange gastrique
- ~ Fall penne al forno, vegan Italian sausage, root vegetables, and dairy-free mozzarella

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LUNCH BUFFET - \$48 DINNER BUFFET - \$65 (con't)

Starches - Choose One

- ~ Creamy Yukon gold & cauliflower mashed potatoes with house-made gravy
- ~ Traditional corn bread dressing, pork sausage, cranberries, apples, celery, onions. (Can be prepared without the sausage.)
- ~ Roasted acorn squash risotto with nutmeg and pecorino romano
- ~ Baked sweet potatoes with brown sugar, maple syrup, and butter

Vegetables - Choose One

- ~ Roasted root vegetables
- ~ Oven-fired Brussel sprouts with pancetta and vanilla butter (Can be done Vegan upon request)
- ~ Skillet-braised cauliflower with herbed mascarpone (Can be done vegan upon request)
- ~ Winter harvest Kentucky beans with roasted shallots and butter

Desserts - Choose Two for Lunch, or Three for Dinner

- ~ Holiday Yule Log
- ~ Christmas Snow Tiramisu Cake
- ~ Chocolate Pecan Pie
- ~ Apple Cranberry Tart
- ~ Pumpkin Pie
- ~ Holiday Nino Embuelto
- ~ Velvet Wreath Cake
- ~ Assorted Holiday French Pastries

Additionally, some vegan or gluten-free options available upon request.



RECEPTIONS

IPA-Brined Tom Turkey Breast \$22 per person

- ~ Creamy Yukon Gold & Cauliflower Mashed Potatoes with house made gravy
- ~ Traditional Corn Bread Dressing, Pork Sausage, Cranberries, Apples, Celery, Onions. (can be prepared without the sausage)
- ~ Choice of One Vegetable option from Buffet Menu
- ~ Artisan Rolls and Butter

Hand Carved Rib Eye of Beef \$25 per person

- ~ Creamy Yukon Gold & Cauliflower Mashed Potatoes with house made gravy
- ~ Traditional Corn Bread Dressing, Pork Sausage, Cranberries, Apples, Celery, Onions. (can be prepared without the sausage)
- ~ Choice of One Vegetable option from Buffet Menu
- ~ Artisan Rolls and Butter

Carvers available, \$150.00 per 50 people

Addition to Stations

- ~ For cured meats & artisan cheeses: \$17 pp, as we will add paté for the holidays
- ~ For crudité's and dips: \$12 pp, as local cost will rise in winter months

HORS d'OEUVRES & DESSERT STATIONS

Choose 3 of each, \$24 pp

Sweet and Savory

- ~ Bacon wrapped Brussel sprout brochettes
- ~ Portobello and beet brochettes
- ~ Chicken Chao
- ~ Potato Samosa
- ~ Shrimp Cocktail

Desserts

- ~ Holiday Yule Logs
- ~ Holiday Fudge Cake
- ~ Assorted mini Holiday Pastries
- ~ Mini apple tarts
- ~ Mini cranberry tarts

