



DINNER MENUS

When Ordering From Our Catering Menus, Please Observe the Following Procedures:

The salad course, as well as the dessert course, must be the same selection for all guests. A maximum of three entrees may be chosen. If you choose the maximum number of entrees, all entrees will be billed at the highest price. Plated meals with different sides (i.e. rice, potatoes, sauces or meat temperatures) are considered separate entrees.

The meal selection (quantity needed of each entrée) must be provided 10 days in advance.

The Faculty Club Events Team recommends choosing the menu along with the sides and sauces for each dish prior to sending out invitations. This allows our team enough time to help you create a menu which will satisfy multiple food allergies, dietary preferences and religious restrictions.



PLATED DINNER

All meat entrées come with Potatoes or Rice and Seasonal Vegetables.

SALAD COURSE

House Salad vegan

Seasonal Greens, Housemade Balsamic Vinaigrette.....\$5.00

Caesar Salad

Hearts of Romaine, Housemade Caesar dressing, Grated Parmesan and Garlic Croutons.....\$6.00

Mediterranean Salad

Roma Tomatoes, English Cucumbers, Spinach with Kalamata Olives, Red Onions,
Feta Cheese and Balsamic Vinaigrette\$6.00
(Can be made Vegan)

Sonoma Baby Greens

House made Balsamic Vinaigrette, Bleu Cheese or Ranch Dressing\$6.00
(Can be made Vegan)

Radichio & Manchego Cheese Salad

Mixed Greens, Champagne Vinaigrette and Toasted Hazelnuts.....\$6.00

Baby Arugula Salad

Butter Lettuce, Baby Arugula, Dijon Vinaigrette, Parmesan and Honeyed Pecans.....\$6.00

Pear & Gorgonzola Salad

Anjou Pears, Organic Greens, Raspberry Vinaigrette, Crumbled Gorgonzola and Toasted Walnuts.....\$7.00

Ahi Tuna Salad

Sonoma Baby Greens, Kalamata Olives, Diced Potatoes, Cherry Tomatoes and Rare Ahi Tuna\$8.00

POULTRY

Moroccan Chicken

Roasted Chicken, Fresh Parsley, Cilantro, Garlic, and Paprika in a Charmoula Sauce.....\$20.00

Tandoori Chicken

Bone-In Chicken Breast and Yogurt Mint Sauce\$20.00

Butter Chicken

Boneless Chicken, Indian Spices, and Tomatoes cooked in a Butter and Yogurt Curry Sauce
Served on a Bed of Rice\$20.00

Southwest Chicken

Grilled Chicken Breast marinated in Lime, Cilantro, and Tomatillo Sauce\$21.00

Chicken Salinas

Chicken Breast stuffed with Artichoke Hearts, Goat Cheese, Spinach, and Tarragon Sauce\$21.00

A 20% taxable facility fee & current Berkeley sales tax are applied to all food & beverage orders.
Prices are subject to change without notice.



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POULTRY CONTINUED

Asparagus Pesto Chicken

Asparagus, Monterey Jack Cheese and Sun Dried Tomato Pesto Sauce \$21.00

Chicken Prosciutto Roulade

Prosciutto, Caramelized Onions, Fresh Mozzarella and Olive Tapenade\$21.00

Pan Seared Duck Breast

Marinated Duck Breast with Wild Berry Reduction\$23.00

Crispy Duck Confit

Duck Leg crisp to perfection and served with a Balsamic Demi-Glace \$23.00

BEEF, PORK AND LAMB

Roast Prime Rib of Beef

Creamed Horseradish and Au Jus
10 order minimum\$24.00

Grilled New York Steak

Three-Peppercorn Sauce or Wild Mushroom Demi-Glace\$24.00

Grilled Filet Mignon

Port and Roasted Shallot Reduction.....\$27.00

Surf & Turf

Grilled Fillet of Salmon with Meyer Lemon Beurre-Blanc and Filet Mignon with Herb Port Reduction\$31.00

Grilled Pork Chop

Fig and Apple Chutney or Pork Au Jus.....\$21.00

Roasted Pork Loin

Traditional Verde Sauce
10 order minimum\$24.00

Lamb Masala

Lamb marinated in Yogurt and Indian Spices, and Served in a Tomato Cream Sauce \$23.00

Tandoori Lamb

Tender Lamb in a Yogurt Mint Sauce \$23.00

Traditional Lamb Osso Bucco

Slow Braised Lamb Shank with Red Wine and Mushroom Reduction\$23.00

Roast Rack of Lamb

Fig Cabernet Sauce.....\$26.00

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SEAFOOD

Sesame-Soy Tilapia

Marinated in a Sesame Soy Ginger Miso Sauce.....\$21.00

Herb Roasted Halibut

Tarragon Sauce..... Market Price

Fresh Salmon

Served Grilled, or Pan Seared with Your Choice of Lemon Chive Beurre Blanc,
Tomato Fennel Sauce or Basil Pesto.....\$23.00

Herb Grilled Prawns

Rustic Fresh Tomato Sauce.....\$22.00

Prawn Korma

Yogurt, Nuts and Indian Spice Sauce\$22.00

Pan Seared Sea Scallops

Wild Mushroom Medley and Pinot-Rose Beurre Rouge.....Market Price

PASTA

Tortellini Pesto

House made Pesto with Fresh Roma Tomatoes and Parmesan.....\$18.00

Cheese Manicotti

House Vegetables and Tomato Sauce.....\$19.00

Portabella Mushroom Ravioli

Ancho Chile Cream Sauce\$19.00

Japanese Soba Noodles vegan

Edamame, Carrots, and Tofu Wasabi Soy Sauce.....\$19.00

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VEGETARIAN

Vegetarian Wok vegan

Sautéed Asian Herbs, Spices, Vegetables, Water Chestnuts, Tofu, and Steamed Basmati Rice\$18.00

Stuffed Bell Pepper vegan

Quinoa and Chickpeas in a Light Tomato Sauce.....\$18.00

Beggar's Purse vegan

Roasted Root Vegetables in Phyllo Dough.....\$19.00

Vegetarian Moussaka

Eggplant slowly cooked with Lentils, Chickpeas, and Four-Cheese Blend\$20.00

Wild Mushroom Strudel

Herbs & Goat Cheese in a Phyllo Pastry with a Garlic Chive Cream Sauce\$20.00

Portabella Mushroom Wellington

Grilled Portabella Mushrooms wrapped in Puff Pastry with a Mission Fig Chutney\$20.00

Eggplant Stack

Gently Fried Eggplant with White Beans, Fresh Mozzarella and Traditional Marinara.....\$21.00
(Can be made Vegan)

Dal Makahni

Black Lentils and Kidney Beans in a Ginger, Garlic and Garam Masala Sauce with Butter.....\$16.00

Aloo Gobi vegan

Cauliflower and Potatoes in a Spicy Fragrant Cumin and Chili Sauce.....16.00

Saag Paneer

Cooked Spinach and Fried Indian Cheese in an Aromatic Cream Sauce\$18.00

Baigan Bharta vegan

Roasted Eggplant in a Spicy Tomato Sauce\$15.00

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