



LUNCH 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 in 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.



BOXED LUNCH

Lunches served in choice of Box, Bag or Platter

Deli Sandwiches

Choice of Three: Smoked Turkey, Smoked Ham, Tuna Salad, or Vegetarian* with Swiss, American or Provolone, Lettuce, Tomatoes, Red Onions, Mustard, and Mayonnaise on White, Wheat, Sourdough, Light Rye, Marble Rye, French Roll or Onion Roll
Bag of Potato Chips, Fresh Fruit, and Cookie\$12.00
(Add Avocado for \$1.00 per Sandwich)
(* Can be made Vegan)

Monterey Chicken Sandwich

Grilled Chicken Breast, Avocado, Lettuce, Tomatoes, and Red Onions on a Sourdough Roll
Bag of Potato Chips, Fresh Fruit, and Cookie\$13.00

Sicilian Sandwich

Sliced Prosciutto, Tomatoes, Lettuce, Fresh Mozzarella, and Pesto on a Baguette
Bag of Potato Chips, Fresh Fruit, and Biscotti.....\$14.00

Tuscany Sandwich

Grilled Vegetables Marinated in Herbs & Spices, Fresh Mozzarella, Sundried Tomato Tapenade on Focaccia
Bag of Potato Chips, Fresh Fruit and Cookie.....\$13.00
(Can be made Vegan)

Smoked Salmon Sandwich

Smoked Salmon, Caper Mayonnaise, Red Onions Lettuce, and Tomatoes on a Baguette
Bag of Potato Chips, Fresh Fruit, and Lemon Bar\$13.00

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



PLATED LUNCHES

SALAD COURSE

House Salad vegan

Seasonal Greens, house made Balsamic Vinaigrette.....\$5.00

Caesar Salad

Hearts of Romaine, house made 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

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PLATED LUNCHES

POULTRY

Includes Potatoes or Rice and Seasonal Vegetables.

Chicken Piccata

Lemon Caper Sauce.....\$16.00

Chicken Prosciutto Roulade

Prosciutto, Caramelized Onions, Fresh Mozzarella and Olive Tapenade.....\$17.00

Faculty Club Turkey Loaf

Mashed Potatoes and Gravy.....\$16.00
(Minimum of 10 per order)

Chicken Salinas

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

BEEF AND PORK

Includes Potatoes or Rice and Seasonal Vegetables.

Stuffed Pork Loin

Sundried Tomatoes, Roasted Garlic, and Shallots in a Cabernet Sauce.....\$16.00
(Minimum of 10 orders)

Tri Tip Beef Teriyaki

Teriyaki Demi-Glace\$19.00

Prime Rib

Creamed Horseradish and Au Jus\$22.00
(Minimum of 10 orders)

SEAFOOD

Includes Potatoes or Rice and Seasonal Vegetables.

Sesame-soy Tilapia

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

Fresh Salmon

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

Pan Seared Pacific Snapper

Tuscany White Bean and Tomato Ragout.....\$21.00

Pan Seared Sea Scallops

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

Herb Grilled Prawns

Tropical Fruit Salsa\$22.00

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PASTA

Traditional Linguini vegan

House made Marinara Sauce.....\$16.00

Tortellini Pesto

House made Pesto with Fresh Roma Tomatoes and Parmesan.....\$16.00

Traditional Lasagna.....\$17.00

Portabella Mushroom Ravioli

Ancho Chile Cream Sauce.....\$17.00

Shrimp Ravioli

White Wine Butter Sauce.....\$18.00

Scallop Cavatappi

White Wine, Basil and Garlic.....\$22.00

VEGETARIAN

Vegetarian Wok vegan

Sautéed Asian Herbs, Spices, Vegetables, Tofu, and Steamed Basmati Rice.....\$16.00

Beggar's Purse vegan

Roasted Root Vegetables in Phyllo Dough.....\$16.00

Eggplant Stack

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

Wild Mushroom Strudel

Herbs & Goat Cheese in a Phyllo Pastry with a Garlic Chive Cream Sauce.....\$16.00

Stuffed Bell Pepper vegan

Quinoa and Chickpeas in a light Tomato Sauce.....\$18.00
(Gluten Free)

Portabella Mushroom Wellington

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

Vegetarian Moussaka

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

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PLATED LUNCHES

LARGE SALADS

Southwestern Salad

Tomatoes, Cheddar Cheese, Black Beans, Avocado, Mixed Greens in a Tortilla Bowl with Southwestern Vinaigrette and your Choice of One of the Following:

Grilled Tofu.....	\$11.00
Grilled Chicken.....	\$13.00
Grilled Tri-Tip.....	\$15.00
Grilled Prawns.....	\$16.00

(Can be made Vegan)

TFC Cobb Salad

Sonoma Mixed Greens, Avocado, Tomatoes, Eggs, Turkey, Bacon, Bleu Cheese and Balsamic Vinaigrette.....\$13.00

Chinese Chicken Salad

Grilled Chicken Breast marinated in Asian Spices, Napa Cabbage, Crispy Rice Noodles in a light Sesame Soy Vinaigrette.....\$13.00

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons and Shredded Parmesan Cheese in house made Caesar Dressing.....	\$10.00
With Chicken.....	\$13.00
With Salmon.....	\$15.00

Salad Niçoise

Grilled Prawns OR Seared Ahi Tuna, Butter Lettuce, French Green Beans, Tomatoes, Hard Boiled Eggs, Red Potatoes in Lemon Dill Vinaigrette.....\$15.00

Grilled Flank Steak Salad

Radicchio, Frisée, Artichoke Hearts and Beets\$15.00

San Francisco Shrimp Louie

Avocado Halves filled with Shrimp, Organic Baby Greens with house made Louie Dressing.....\$16.00

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