

UC SAN DIEGO CATERING

Weddings

Congratulations on your engagement! Allow us to assist you with your wedding planning experience and make it a seamless and enjoyable journey to your wedding day.

Please browse our menu guide and choose from a variety of menu options, from elegant plated meals to authentic international cuisine and regional comfort classics. Our team will work with you to bring your vision to fruition, ensuring you and your newly expanded family have a truly amazing and memorable experience.

EVENT COORDINATORS:

Sharon Nelson | Stefan Lammert | Jason Alessio
858.534.3688 | hdh.ucsd.edu/catering | catering@ucsd.edu



Tova and Drew's Wedding
Picture Provided by Aldous Photo

UC SAN DIEGO CATERING

The prices of the following menus are per person and do not include staffing, service fees, rentals, bar service and taxes. Rental and bar service information are also included at the end of this guide.

We begin wedding services with a Food and Beverage minimum of \$6000 or \$60 per person. Please ask us what this would mean for your wedding.

Your custom proposal will include the appropriate staff to ensure the success of your wedding celebration based on the menu, guest count, and other unique details of your event. **Please ask your Catering Event Coordinator to provide a full quote.**

Event Staff charges will generally fall into this range:

Plated Meal with Tray Passed Appetizers:	\$35-\$50 per person
Buffet with On Display Appetizers:	\$20-\$35 per person

EVENT COORDINATORS:

Sharon Nelson | Stefan Lammert | Jason Alessio
858.534.3688 | hdh.ucsd.edu/catering | catering@ucsd.edu



The Triton Experience

Plated Meals

\$64.00 per person

3 Tray Passed Appetizers,
1 Salad, 2 Entrée Choices and 2 Sides

Tray Passed Appetizers

Select Three. We prepare one piece of each per guest

Spanakopita

Arancini with Asparagus

served with Red Pepper Sauce

Cilantro Shrimp

Vietnamese Meatball

with Hoisin Glaze

First Course Salad

Served with Sadie Rose Artisan Rolls and Butter
Select One

Apple Walnut Salad

Organic Spring Mix, Baby Arugula, Bibb Lettuce, Red Delicious & Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes, Apple Cider Vinaigrette

Caesar Salad

Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House Made Croutons, Caesar Dressing

Triton Green Salad

Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke Hearts, Red Onion, and Balsamic Vinaigrette



Roasted Fennel & Orange Salad

Entrée

Select Two

Duo Plates – add \$7.00 per person

Any combination of TWO proteins below on one plate

Beef

- Grilled Tri-Tip with House Chimichurri
- Grilled Flat Iron Steak with Garlic and Herb Marinade

Poultry

- Chicken Marsala with Mushrooms
- Free Range Chicken Breast with Citrus Beurre Blanc
- Honey Pomegranate Glazed Chicken

From the Sea

- Creole Shrimp

Sides

Select Two

Grains and Potatoes

- Yukon Gold Mashed Potatoes
- Mashed Sweet Potatoes
- Wild Rice Pilaf

Vegetables

- Citrus Glazed Spring Carrots
- Garlic Haricots Verts
- Roasted Baby Squash

Please see page dedicated to Dietary Preferences
for special Entrée selections.

The Revelle Beginning

Plated Meals

\$72.00 per person

3 Tray Passed Appetizers,
1 Salad, 2 Entrée Choices and 2 Sides

Tray Passed Appetizers

Select Three. We prepare one piece of each per guest

Peppered Beef Tenderloin Crostini

Angus Beef with Cracked Black Peppercorn. Served on a Toasted Crostini with Horseradish Aioli, and Arugula

Beet Poke on Taro Chip

50/50 Portabella Beef Slider

First Course Salad

Served with Sadie Rose Artisan Rolls and Butter
Select One

Charred Romaine Salad

Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes, Edamame Vinaigrette

Spinach Salad

Organic Baby Spinach, Fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Toasted Almonds, Red Wine Vinaigrette

Baby Arugula

With Mache, Spiced Pecans, Roasted Crimini Mushrooms, Grilled Fennel, Citrus Vinaigrette

Sides

Select Two

Grains and Potatoes

- Butternut Squash Purée
- Millet with Citrus Zest and Toasted Pine Nuts
- Creamy Polenta
- Herb Grilled Polenta Cakes

Vegetables

- Roasted Asparagus
- Roasted Wild Mushrooms
- Roasted Brussels Sprouts with Golden Raisins

All Menu Items on The Triton Experience are also available

Potato and Chili Rajas Croquette

Lemongrass Shrimp

Seared Ahi on Wonton Chip or Hot House Cucumber with Japanese Salsa and Wasabi Cream

Entrée

Select Two

Duo Plates – add \$10.00 per person

Any combination of TWO proteins below on one plate

Beef

- Hanger Steak with Peppercorn Cream Sauce
- Beef Short Rib with Mushroom Demi-Glace

Poultry

- Tuscan Stuffed Chicken

Pork

- Pork Tenderloin with Spiced Pineapple Chutney

From the Sea

- Herb Panko Crusted Salmon with Citrus Beurre Blanc
- Red Snapper Veracruz Style

Please see page dedicated to Dietary Preferences for special Entrée selections.



Scripps by the Sea

Plated Meals

\$78.00 per person

3 Tray Passed Appetizers,
1 Salad, 2 Entrée Choices and 2 Sides

Tray Passed Appetizers

Select Three. We prepare one piece of each per guest

Thai Marinated Grilled Shrimp

Roasted Fennel & Orange Salad

With Leeks, Frisee, and Sambuca Glaze

Vegetable Tagine Bouche

Traditional Vegetable Tagine in Puff Pastry

Seared Scallop with Bacon Jam

Pomegranate Glazed Chicken Skewers

Crispy Rice Cake with Chicken Adobo

Seasoned Crispy Rice Cake with Filipino Style Chicken Adobo, Red Jalapenos

First Course Salad

Select One

Served with Sadie Rose Artisan Rolls and Butter

Garden Vegetable Salad

Watermelon Radish, Heirloom Tomato, Bermuda Onions, Red Bell Pepper, Carrot, Romanesco, Purple & Yellow Cauliflower, Italian Parsley, Watercress, Mixed Greens, and Spinach Citrus Vinaigrette

Bibb Lettuce & Berry Salad

Bibb Lettuce, Panko Crusted Goat Cheese Medallion, fresh mixed Berries, Sliced Almonds and Balsamic Vinaigrette

Sides

Select Two

Grains and Potatoes

- Duchess Potatoes
- Coconut Scented Sticky Rice
- Mashed Parsnips and Cauliflower
- Cheesy Risotto

Vegetables

- Grilled Broccolini with Olive Tapenade
- Roasted Sunchoke
- Sugar Snap Peas with Blistered Grape Tomatoes

All Menu Items on The Triton Experience and the Revelle Beginning are also available

Entrée

Select Two

Duo Plates – add \$13.00 per person

Any Combination of TWO proteins below on one plate

Beef

- Grilled Filet Mignon with Port Reduction, Caramelized Shallot, Garlic & Herb Compound Butter

Poultry

- Pan Roasted Duck Breast with Port Reduction

Pork

- Braised Pork Belly with Hoisin Plum Glaze and Jicama Apple Frisée Slaw

From the Sea

- Miso Glazed Sea Bass with Sweet Soy Sauce
- Pan Seared Halibut with Herb Pesto

Please see page dedicated to Dietary Preferences for special Entrée selections.



Crispy Rice Cake with Chicken Adobo

Buffets

Comfort | \$42.00 per person

Grilled Tri-Tip with Chimichurri

Garlic Haricots Verts

Scalloped Potato

Triton Green Salad

Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke Hearts, Red Onion and Balsamic Vinaigrette

Served with Sadie Rose Artisan Rolls and Butter.

Mediterranean | \$39.00 per person

Chicken Piccata with Lemon Caper Sauce

Grilled Broccolini with Olive Tapenade

Creamy Polenta

Charred Romaine Salad

Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes. Served with Edamame Vinaigrette

Served with Sadie Rose Artisan Rolls and Butter.

West Coast | \$42.00 per person

Herb Roasted Salmon with Citrus Beurre Blanc

Roasted Asparagus

Warm Orzo Pasta

Chipotle Caesar Salad

Chopped Romaine and Baby Kale with grilled Avocado, roasted Corn, Tomato, and toasted Pepitas with a Chipotle Lime Caesar Dressing. Served with Sadie Rose Artisan Rolls and Butter.

American Flair | \$52.00 per person

Flat Iron Steak with Peppercorn Cream Sauce

Creole Garlic Butter Shrimp

Citrus Glazed Spring Carrots

Cheesy Risotto

Apple Walnut Salad

Organic Spring Mix, Baby Arugula, Bibb Lettuce, Red Delicious & Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes,

Apple Cider Vinaigrette. Served with Sadie Rose Artisan Rolls and Butter.

Customized Buffet Options are available.



Vegetarian, Vegan and other Dietary Preferences

Plated Meal

One selection is available for Plated Meals with no additional charge.

Vegan

*Mushroom Asparagus Risotto

With Mushroom, Asparagus, Tomato

*Herbed Chickpea Patty

With Creamy Cucumber Lemon Sauce and Seasonal Vegetables

*Carrot Risotto

*Vegetable Paella

*Seared Tofu

With Mapo Sauce, Steamed Rice, Baby Bok Choy

Vegetarian

*Eggplant Involtini

With Roasted Carrots and Sunburst Squash



Carrot Risotto

Buffet Main Entrées

Vegan Entrées

*Grilled Cauliflower | \$5.25 per person
with Apple Compote

*Roasted Tofu | \$6.25 per person
with Spiced Pineapple Chutney

*Grilled King Oyster Mushrooms | \$9.75 per person
with Veracruz Sauce

*Grilled Portabella Mushrooms, Zucchini and
Balsamic Glaze | \$7.95 per person
With Cowboy Caviar (Black Beans, Bell Pepper, Tomato,
Corn, Cilantro)

*Mushroom and Potato Bourguignon | \$7.75 per
person

*Hominy & Chayote Chili Verde | \$6.50 per person

Penne Pasta | \$4.25 per person
Served in Marinara Sauce

*Soy Ginger Tofu | \$6.75 per person
Soy Ginger Tofu with Red & Green Bell Peppers, Celery
and Onions

*Made with ingredients not containing gluten



Chef Action and Carving Station Add-Ons

Chef Action Stations

Add a Chef Action Station for a memorable touch to your buffet.
Additional Staffing may be required.

Paella Station | \$18.00 per person

Fresh Paella with Saffron Rice

Your choice of:

Mixed: Chicken, Chorizo, Shrimp, Crab

or

Seafood: Squid, Shrimp, Clams, Mussels

Vegetarian Option | \$12.00 per person
with Mushroom, Bell Peppers, Peas, Asparagus & Carrots

Risotto Station | \$14.50 per person

Freshly made Risotto with Arborio Rice, Asparagus, Shiitake Mushrooms, Roma Tomatoes, and Scallions. Served with Fresh Basil, Grated Grana Padano Cheese, Peppered Bacon, Red Chili Flakes and Sadie Rose Artisan Rolls

Finished in a Parmesan Wheel | \$5.00 per person

Add Smoked Chicken Breast | \$4.75 per person

Add Lemon Garlic Shrimp | \$5.75 per person

Pasta Station | \$15.00 per person

Pastas cooked with Onions, Garlic, Spinach, Mushrooms and Asparagus

Your choice of TWO Pastas and Sauces:

Cavatappi, Penne or Ravioli

Chipotle Cream, Pesto Cream Sauce, Heirloom Tomato Sauce or Classic Alfredo

Add Smoked Chicken Breast | \$4.75

Add Lemon Garlic Shrimp | \$5.75

Accompanied by fresh Basil, shredded Parmesan, Red Chili Flakes, and Peppered Bacon. Served with Sadie Rose Artisan Rolls

Carving Station

Upgrade your Buffet protein to a Carving Station.
Additional Staffing may be required

Tenderloin | \$16.25 per person

Served with Demi-glace, Chimichurri, and Creamy Horseradish Sauce

Tri-Tip | \$14.50 per person

Served with Demi-glace, Chimichurri, and Creamy Horseradish Sauce

Plank Salmon | \$15.50 per person

Served with a Citrus Beurre Blanc or Tomato Caper Sauce

Bo Ssam (Pork) | \$10.25 per person

Served with Creamy Gochujang or Hoisin Plum Sauce

Grilled Lamb | \$16.50 per person

Served with Tzatziki Sauce and Spicy Chermoula



Reception and Late-Night Enhancements

Reception Appetizers

UCSD Imported Cheese Board | \$7.25 per person

Port Salut, Swiss Tête de Moine, Camembert, Double Cream Gouda, Bleu Cheese, Chevre, Parmesan Crisps, Dried Apricots, Mixed Nuts, fresh Berries, Grapes, Pineapple-Plum Chutney, Strawberry Balsamic Preserves. Served with Crackers, sliced Baguette and Crostini.

Charcuterie Board | \$9.75 per person

Spanish Chorizo, Tartufo Salami, Prosciutto Crisps, Serrano Ham, Chicken Liver Pate, Swiss Tête de Moine, Mozzarella, Cornichons, Bacon-Onion Jam, Roasted Castelvetrano Olives, Grapes, fresh Berries, Mixed Nuts, Parmesan Crisps, Crackers, sliced Baguette and Crostini

La Jolla Fresh Vegetable Board | \$4.25 per person

Baby Carrots, Asparagus, Romanesco, Broccolini, Sugar Snap Peas, Heirloom Cherry Tomatoes, and Purple Cauliflower. With choice of Hummus or Ranch

Beets and Blue Cheese | \$3.50 per person

Roasted Gold and Candy Cane Beets, Whipped Blue Cheese, Toasted Walnuts

Late Night Action

Additional Staffing may be required.

Slider Action Station | \$16.50 per person

Select Two Sliders from: Beef, Turkey, Seared Ahi, BBQ Pulled Pork, 50/50 Beef Portabella. Served on Sadie Rose Brioche Bun and Accompanied by Peppered Bacon, Crispy Shallots, Oven Roasted Tomatoes, Pickled Persian Cucumbers, and Balsamic Marinated Onions. Served with Kale Apple Coleslaw, and House Made Potato Chips

Bao Buns Action Station | \$15.25 per person

Steamed Bao Buns with your choice of Pork Belly, Bulgogi Beef, Gochujang Chicken or Yuzo Miso Portabella Mushroom, served with Spicy Mayo & Seaweed Salad

Street Taco Action Station | \$13.50 per person

Street Tacos with warm Corn Tortillas, Cilantro and Spanish Onions. Served with Homemade Pico de Gallo, Fire Roasted Salsa, Salsa Verde, Corn Tortilla Chips and Limes

Select Two

Carne Asada, Marinated Pollo Asada, Blackened Mahi Mahi, Shrimp A La Plancha, Pork Adobada, Mushroom & Nopales

Late Night Small Bites

Artichoke Pesto Flatbread Pizza | \$21.00

Artichoke, Pesto, Bermuda Onions, Tomatoes, Chèvre, and organic Mâche – 10 Servings

Fig and Prosciutto Flatbread Pizza | \$21.00

Fig and Prosciutto with shaved Parmesan, Gorgonzola Cheese, fresh organic Rosemary and Balsamic drizzle – 10 Servings

Baba Ganoush Over Grilled Naan | \$3.50

With Smoked Baba Ganoush, Harissa and Chermoula Sauce

Chicken Hot Wings | \$4.25 each

with Celery Platter and Ranch Dressing

Vegetable Potstickers | \$2.50 each



Bao Bun Action Station

Sweeten the Situation

Desserts

Mini French Pastries | \$3.75 each

Raspberry Chocolate Tart, Opera, Cream Puff, Chocolate Ganache, White Chocolate Lemon Mousse

Mini Italian Desserts | \$3.75 each

Tiramisu, Pistachio, White Chocolate Lemon Cone, White Chocolate Panna Cotta, Chocolate Hazelnut Crunch

Assorted Mini Cheesecakes | \$3.75 each

New York, Triple Chocolate, Pumpkin, Mixed Berry, Crème Brûlée

Chocolate Cherry Bread Pudding | \$5.00 per person

With Caramel Sauce and Cinnamon Whipped Cream

Assorted Mousse Parfaits | \$4.25 each

Mini Red Velvet Whoopie Pie | \$3.25 each

Assorted Macaron Sandwich Cookies | \$33 dozen

Chocolate Covered Strawberries | \$30 dozen

Butterscotch Blondies | \$18 dozen

Mini Mixed Berry or Apple Tartlet | \$42 dozen

Mini Cream Puffs or Eclairs | \$36 dozen

Mini S'mores Bars | \$21 dozen

Mini Tiramisu Bars | \$21 dozen

Mini Apple or Strawberry Cobbler Bars | \$21 dozen

Mini Meyer Lemon Tarts | \$42 dozen

Fudge Brownies | \$24 dozen

Chef Josie's Energy Truffles | \$24 dozen

Toasted Almonds, Walnuts, Coconut, Banana, vegan Chocolate Chips, and Dried Cranberries. Vegan and gluten free.

Infused Water

Perfect for your Welcome Beverage!

\$20.00 per Gallon. Each gallon is approximately 15 servings

- Strawberry Basil
- Lemon Cucumber
- Lemon Ginger
- Citrus (lemon and lime)

Hot Beverage Station

EcoGrounds Triton Blend Coffee | \$32.00 per gallon
Regular and Decaf

Teatulia Hot Tea Assortment | \$32.00 per gallon

Filtered Water | \$6.75 per gallon



Assorted Mousse Parfaits

Bar and Rental Services

UC San Diego Catering partners with Snake Oil Cocktail Co. and Bright Event Rentals for your wedding essentials.

Snake Oil Cocktail

Bring Your Own Basics (BYO)

\$4 per person

BYO Basics + 2 Craft Cocktail Designs

\$7.25 per person

SOCC Alcohol: Mamba Package (Modified Bar)

\$14.50 per person

SOCC Alcohol: King Cobra (Full Bar)

\$18.00 per person

Prices based on an estimated 100-150 guests and 4 hours of service with beverage and set up essentials. Prices may vary for larger or smaller events. These prices do not include labor, applicable fees, and sales tax.

Snake Oil Cocktail Co. is a licensed and independent Bar Service Company. Contact at events@snakeoilcocktail.com for more information. Please note, some venues will require contracting with their exclusive bar service vendor.



UC SAN DIEGO CATERING

Bright Event Rentals

Every wedding is unique; allow Bright to personalize a quote with all your design details for the big day! Please use prices below as an estimate.

China, Glassware and Silverware

Table Settings start as low as \$5.65 per person

Rental needs and price will depend on service style, and meal and beverage selections.

Complete Table Setting Start @ \$10.15 per person

Includes a full set of standard Plates, Silverware, Water and Wine Glasses and Linen Napkins.

Elevated Table Setting Start @ \$17.70 per person

Includes a full set of upgraded Plates, Silverware, Water and Wine Glasses and Linen Napkins.

Standard Equipment \$1200.00

Guest Tables, Food and Beverage Tables, Cocktail Tables, Linens and Chairs

Elevated Equipment \$2100.00

Guest Tables, Food and Beverage Tables, Cocktail Tables, Dupione Linens and Chiavari Chairs.

Important Extras to Consider:

Patio Heaters \$121.00 ea.

Lighting

SIO Forum Awning \$296.00 ea.

Martin Johnson House Deck \$1195.00 ea.

Pipe & Drape Back Wall \$1200.00 ea.

Venue specific to SIO Forum

Prices are based on a wedding for 100 guests and do not include labor, delivery, and sales tax. Pricing may vary for larger or smaller events

Email Starr at starr@bright.com to start a quote.

[Click on Logo for full Catalog and customize your experience](#)

bright
EVENT RENTALS

585.534.3688 | hdh.ucsd.edu/catering | catering@ucsd.edu