

The Loft Special Events Catering Menu

Thank you for your interest in Zanzibar Café at the Loft. We look forward to working with you to ensure that your event is a success! In conjunction with the Loft at UCSD, we at Zanzibar Café will be responsible for the food and beverage portion of your event. Please read the following guidelines and procedures to familiarize yourself with the details and costs involved in planning your event. We are here to answer any and all questions.

Catering Office Hours: 10am - 4pm

Catering Phone: 858.678.0922

Catering Email: catering@zanzibarcafe.com

STUDENT ORGANIZATION BUFFET MENU

Three Items - \$6 per person

Four Items - \$7.75 per person

Five Items - \$9 per person

Six Items - \$10 per person

Assorted Flatbread Pizzas
Mini Street Tacos (fish, shrimp or pork)
Chicken & Black Bean Quesadillas
Hummus & Pita
Fried Vegetable Spring Rolls
Tater Tots
French Fries
House Made Potato Chips
Chicken Nuggets
Mozzarella Sticks
Jalapeño Poppers

A LA CARTE SELECTIONS

Passed or Plated Hors D'oeuvres

Spinach and Feta Spanakopita \$2.25 ea *VE

Mushroom Truffle Pastry Bites \$2.25 ea *VE

Artichoke & Pesto Ricotta Cheese Crostini \$2.25 ea *VE

Roasted Vegetable and Goat Cheese Mini Tarts \$2.25 ea *VE

Mozzarella Bocconcini with Cherry Tomatoes Skewers
drizzled with balsamic reduction \$1.75 ea *VE

Chicken Satay
cumin & coconut chicken skewers with spicy peanut dipping sauce \$2.50 ea *GF

Street Tacos
choice of fish or shrimp, with cabbage slaw and salsas \$2.95 ea *GF

Roasted Beef Crostini
horseradish crème fraiche on garlic crostini \$2.95 ea

Curry Spiced Lamb Meatball
skewered meatball topped with a yogurt mint sauce \$2.95 ea *GF

Italian Meatball
skewered beef meatball topped with zesty marinara sauce \$2.95 ea *GF

Mini Crab Cakes
served with lemon aioli \$3.50 ea

Salmon Canape
sliced cucumber topped with smoked salmon, crème fraiche and dill \$2.95 ea

Sesame Crusted Tuna
seared sashimi ahi tuna with wasabi and avocado sauce on a wonton chip \$2.95 ea

Shrimp Tartlets
mini tart shells filled with old bay cream cheese, cocktail sauce and steamed shrimp \$2.95 ea

Poke Chip
spicy tuna poke on fried wonton chip \$2.95 ea *DF

Bacon Wrapped Dates \$2.50 ea *gf

Bruschetta \$2.25 ea *ve
Sun-dried tomato, basil, feta, balsamic drizzle

Watermelon Skewers \$2.25 ea *ve *gf
feta cheese, mint, balsamic drizzle

Charcuterie Skewers \$2.50 ea *gf
manchego cheese, hard salami, dried apricot, balsamic drizzle

Vegetable Skewers \$2.25 ea *vg *gf
marinated & grilled seasonal veggies

DF = Dairy Free / GF = Gluten Free / VE = Vegetarian / VG = Vegan

Stationary Hors D' Oeuvres Platters

Seared Edamame with Soy, Garlic, Chile & Ginger \$2.50/person

House-made Potato Chips with Dip \$2/person

Tortilla Chips & Dips \$2.75/person
Guacamole
House-Made Hot Sauce
Salsa Fresca

Assorted Flatbreads \$4 / person
Veggie Pesto- Roasted veggies, feta, mozzarella
Rustic - Caramelized onions, brie, fig jam, bacon
Margherita - fresh mozzarella, tomato sauce, garlic and basil

Trio of Bruschetta \$4/person
artichoke, parmesan ricotta
roasted red pepper, feta and basil
olive oil, garlic, tomato and basil

Mediterranean Platter \$4/person
trio of hummus: traditional, roasted garlic and sun-dried tomato, served with toasted pita triangles

Antipasto Platter \$6/person
Salami, prosciutto, fresh mozzarella cheese, olives, artichokes, roasted & pappadew peppers and other select items served with rosemary focaccia bread and baguette

Quesadilla Platter \$5/person
quesadilla filled with smoked chicken, black beans, feta cheese and mozzarella cheese, served with mango salsa, guacamole and hot sauce

Crudite Platter \$4/person
fresh garden vegetables served with a choice of ranch or hummus dip

Traditional Cheese Board \$5.50/person
assorted classic cheeses, served with accompaniments and assorted breads

Gourmet Cheese Board \$7/person
assorted local and imported cheeses, served with fresh and dried fruit, nuts and assorted breads

Tuna Poke Platter \$7/person
spicy tuna, cucumber, avocado, served with wonton crisps

Baja Ceviche \$7 / person
With citrus marinated sole & shrimp, tomatoes, avocado, jalapeño, blue tortilla chips

Whole Smoked Salmon Platter \$7/person
served with quick pickle cucumber salad

Soy Glazed Black Pepper Wings \$4/person

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Salads \$8 / person

Caesar

shaved parmesan, house made croutons

Rocket

arugula, raddichio, candied walnuts, apple, shaved parmesan, honey lemon vinaigrette

Mediterranean

olives, tomato, avocado, onion, feta, sunflower seeds, sprouts, balsamic vinaigrette

Kale & Beet

green kale, goat cheese, roasted red beets, caramelized onion, toasted almonds, tossed in a lemon poppy seed vinaigrette

Mango & Jicama

mixed greens, cucumber, toasted almonds, sun dried cherries, goat cheese, cherry balsamic vinaigrette

Chopped Kale & Veggies

green kale, carrots, cabbage, bell peppers, cilantro, toasted almonds, ginger peanut dressing

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Bread Service \$1.00 / person

(choice of baguette, rolls or garlic bread)

Entrees

Loft Tacos \$10 / person

(build your own)

Includes your choice of two entrees: fish, shrimp, carne asada, carnitas, grilled chicken with the following sides: spicy cabbage slaw, guacamole, salsa fresca, cheese, sour cream, lettuce, and hot sauce

Loft Burgers \$10 / person

(build your own)

Includes your choice of two pattys: grass fed angus beef, ground lamb, ground turkey, vegan plant based patty with the following sides: onion, lettuce, tomato & condiments based on protein choice. Brioche buns

Pasta & Vegetarian

Truffle Penne \$7 / person

mushrooms, sun dried tomatoes, feta cheese, arugula

Mac & Cheese \$7 / person

with fiscalini aged cheddar, feta, fontina, and parmesan with panko crust

Vegetable & Pesto Lasagne \$7 / person

Traditional Meat Lasagne \$7 / person

Vegan Spaghetti Puttanesca \$7 / person

eggplant, spicy tomato sauce, kalamata olives, capers, goat cheese,
basil and penne

Bolognese \$7 / person

meat sauce, spaghetti, parmesan cheese

Seafood

Miso Brown Sugar Glazed Salmon \$12

Portuguese Marinated Tiger Shrimp with Garlic, Chili & Lemon \$12

Poultry

Herb Roasted Chicken \$10

Lemon Chicken Picatta \$10

Meat

Spice Rubbed & Grilled Skirt Steak \$13

Roasted Beef Tenderloin with Steak Sauce \$18

Garlic Mustard Pork Tenderloin \$12

Sides

\$3 / person

roasted potatoes

mashed potatoes

jasmine rice

vegetable fried rice

sautéed green beans

seasonal vegetable

roasted butternut squash

roasted mushrooms

corn on the cobb

curry roasted cauliflower

Platter or Buffet Dessert Selections

Gourmet Cookies \$2.50/person

chocolate chip, raspberry shortbread, oatmeal raisin, gingersnap

Gourmet Bars & Brownies \$3/person

assortment of lemon, apple cobbler, berry cheese, chocolate espresso brownie, s'mores,
butter brickle blondie, peanut butter blondie, creme brule, pecan

Cupcakes \$4 Each

Chocolate, Carrot, Red Velvet

Ice Cream Sundae Bar \$4/person

vanilla or chocolate ice cream, caramel, chocolate sauce, sprinkles, nuts, cookie pieces,
and chocolate chips

Mini Tarts & Cakes

4" mini fruit tarts \$7 each
4" mini lemon curd tart \$5 each
4" french apple tart \$5 each
4" berry cheese tart \$5 each
petite tiramisu cake \$5 each
petite NY cheese cake \$5 each
petite chocolate fantasy cake \$5 each
petite white chocolate raspberry cheesecake \$5 each

Signature Desserts & Whole Cakes \$55 Each

NY Cheesecake
Fresh Fruit Cheesecake
Oreo Cheesecake
Lemon Cake
Windmill Cake
Carrot Cake
Boston Creme Pie Cake
German Chocolate Cake

Banquet cakes available upon request

Holiday Cakes \$55 Each

Pumpkin Pie
Pumpkin Cheesecake
Petite Apple Caramel Walnut Cheesecake
Christmas Log
Egg Nog Mousse Cake

*menu items and prices are subject to change

Beverages

Wine
glass \$8 or bottle \$30

Beer
\$7/ pint

Soft Drinks

\$2.50 each

Sodas, iced tea, lemonade, bottled water, coffee and tea

By the Gallon (self serve)

Iced Tea - 2 gallons (serves 32 people) \$36

Lemonade - 2 gallons (serves 32 people) \$36

Coffee - 1 gallon (serves 16 people) \$18

Tea - 1 gallon (serves 16 people) \$18

Water - no charge