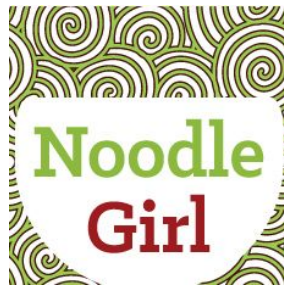




The Eat Well Berkeley Catering Program strives to increase access to healthier food and beverage choices on the UC Berkeley campus. Participating caterers must meet certain nutrition guidelines. EatWell Berkeley options are indicated with a “✓” icon on menus.



Catering Menu

Clients who would like to do a reception style event can choose from the following appetizers:

Price based on individual pieces

1. Vegetarian fresh rolls w/ almond sauce **\$4.00/ pc**
 - almond sauce, coconut juice, organic tofu, jicama, carrot and fresh herbs with green leaves
- ✓ 2. Vegetarian fresh roll w/ almond sauce (brown rice wrap) **\$4.50/ pc**
 - almond sauce, coconut juice, organic tofu, jicama, carrot and fresh herbs with green leaves
3. Fresh corn stir fried w/ onion and vietnamese spices. **\$4.50/ pc**
 - Served on crispy phyllo
4. Chicken wings w/ fresh lemongrass and dry red chilies (Spicy) **\$2.00/ pc**
- ✓ 5. Shrimp in sugar cane **\$6.00/ pc**
- ✓ 6. Chicken Satay **\$6.00/ pc**
7. Beef Satay **\$6.00/ pc**
8. Vegetarian egg rolls **\$3.00/ pc**
9. Noodle Bowl Salad **\$12.00 each**
 - tofu
 - chicken
 - pork belly
- ✓ 10. Fresh Mango kelp noodle salad served w/ shrimp chips **\$4.00/ pc**
 - Fresh mango, kelp noodle, fresh shrimp crusted, fish sauce, roasted almonds, shrimp chips
11. Option of Chicken/ Tofu/ Pork Belly Banh Mi **\$8.50 each**
 - "Vietnamese Sandwich"
 - Choice of:
 - Organic Chicken
 - Tofu
 - Pork Belly
 - with daikon carrot pickle, cucumber, cilantro, mayonnaise, jalapeno, Sriracha, and soya sauce
 - **Can be served as a lunch item**

✓ Meets Eat Well Berkeley Guidelines

Plant-based

Whole grain

Fruit/ Vegetable

Lunch/Dinner Options: \$14.50/ person

✓ First option:

1. Organic Biagio Artisan Meats grilled chicken with Vietnamese five spices
2. Sauté mixed organic vegetables with mushroom 🌿🍅
3. Brown rice 🌾

✓ Second option:

1. Organic Biagio Artisan Meats chicken braised with fresh ginger sauce
2. Sauté mixed organic vegetables with mushroom and garlic 🌿🍅
3. Brown rice 🌾

Third option:

1. Organic pork belly braised with black pepper (Spicy)
2. Sauté mixed vegetable with mushroom 🌿🍅
3. Brown rice 🌾

✓ Meets Eat Well Berkeley Guidelines

🌿 Plant-based

🌾 Whole grain

🍅 Fruit/ Vegetable