



BODEGA MARINE LABORATORY CONFERENCE MENU

BREAKFASTS:

Green Chili, Spinach or Vegetable Frittata	\$8.50 per person
Blueberry Pancakes and Bacon	\$8.00 per person
Oatmeal with Muffins and Scones	\$7.50 per person
French Toast w/strawberries(in season) and bacon	\$8.00 per person
Continental	\$6.00 per person

All breakfasts include fresh fruit, juice, coffee, cold cereal, yogurt, toast and English muffins.

LUNCHESES:

Sandwich Board	\$10.75 per person
Clam Chowder or Vegetarian Minestrone w/green salad	\$9.50 per person
Hye Rollers	\$9.50 per person
Blackened Chicken Salad	\$13.25 per person
Crab Louie	\$17.50 per person
Creole Fish Stew w/green salad	\$10.75 per person
Andoulli Sausage Casoulete	\$14.75 per person
Beef or Cheese Enchilada Pie	\$15.75 per person

All lunches include dessert, mineral water and soft drinks.

BREAK SERVICES:

Coffee for 20	\$23.75
Coffee and Muffins or Coffee Cake (for 20)	\$35.75
Cold drinks and Cookies (for 20)	\$41.50

APPETIZERS:

Swedish GravLax (house cured)	\$3.50 per person
Veggie Stuffed Mushrooms	\$11.50 a dozen
Baked Brie en Croute	\$51.00
Chicken Wings	\$7.50 a dozen
Veggie Platter	\$2.50 per person
Large Brie Wheel with Pesto or Cranberry Chutney	\$51.00
Fruit Platter	\$2.50 per person
Chips & Salsa	\$2.00 per person

Sliced Sausage w/ Whole Grain Mustard	\$2.50 per person
Cheese Platter Extraordinaire (for 20)	\$63.00
Sun Dried Tomato Romesco Crustini (for 20)	\$29.75
BBQ Oysters (Only available w/BBQ entrees)	\$23.75 a dozen
Hot Artichoke Dip w/bread (for 20)	\$37.75
Humus Chipotle	\$2.00 per person
Fondue, Chocolate or Cheese (for 20)	\$47.25
Tortaroni (for 20)	\$36.75
Olive Salad Tapenade (for 20)	\$47.25
Lemon Bars	.80 each

DINNERS:

BBQ Salmon dinner	\$21.00 per person
Grilled (BBQ) Chicken Breast, Marinated	\$19.25 per person
Pasta Primavera	\$14.25 per person
Cheese Ravioli w/ Artichoke Cream Sauce	\$14.25 per person
Grilled (BBQ) Tuna w/Wasabi Cream	\$24.25 per person
BBQ Tofu w/Roasted Veggies	\$15.25 per person
Chicken Breast Braised w/Orange & Pineapple	\$16.75 per person
Sausage/Beef Lasagna	\$19.00 per person
Vegetarian Lasagna	\$14.00 per person
Chicken Marabella	\$19.75 per person
Grilled (BBQ) Pork Tenderloin w/Red Wine Currant Chutney Glaze	\$24.75 per person
Grilled (BBQ) Marinated Flank Steak	\$20.50 per person
Baked Sea Bass w/Black Bean & Corn Salsa	\$20.50 per person

Dinners include salad, dessert, bread or rolls, and mineral water or soft drinks.

ALL BBQ's WEATHER PERMITTING

For further information please contact Lisa Valentine, Conference Coordinator. (707)875-2002. lavalentine@ucdavis.edu

2/25/03

