

STANFORD FOOTBALL PRE-GAME MEAL (for Kickoff on or after 3:00 pm)



Serving Approximately 125 People

Serving Time 4 hours and 15 minutes prior to kickoff

Main Buffet Lines These items are to be set on Two Double Sided buffet lines, giving our players 4 total serving lines

Salad – Iceberg and spinach leaf lettuce with field greens

Fresh raw vegetables in separate bowls (cucumbers, tomatoes, carrots, broccoli, bell peppers, beans, corn, and peas)

Nuts and Seeds (sunflower seeds, almonds walnuts and pecans.

A large plate of Sliced avocado on side near salad bar

Dressings such as Extra Virgin Olive Oil, Balsamic Vinegar, Fat Free Ranch, FF Honey Mustard, FF Thousand Island.

Pasta based Entrées – Place each item in a separate serving dish

Roasted chicken and Linguine with melted mozzarella and zucchini paired with a tomato basil sauce.

Grilled Chicken Florentine and Farfalle with spinach and parmesan cheese.

Grilled Chicken Alfredo with Fettuccine, tomatoes and Portobello mushrooms.

Chicken Parmigiana with **roasted chicken rather than breaded** and Penne with tomatoes and mozzarella in a traditional tomato sauce.

Please prepare all pastas “al dente” and each sauce as light as possible with full flavor. Also include generous portions of chicken breast in the recipe please. Corn on the Cob (1/2 per person total)

Lean Protein – Four types of Grilled boneless, skinless chicken breasts seasoned in light flavors of teriyaki, bbq, honey mustard, cilantro and lime. Each should be on it's own platter on the buffet table

Separate Buffet Station (set on 1 buffet near the ends of the main buffet)

Sandwich Station

Honey Ham, Smoked Turkey, Roast Beef, and Boneless Chicken Breasts

Lettuce, tomato, pickles, mayonnaise, mustard

Cheeses (American, Swiss, Cheddar and Provolone)

Whole wheat bread and sandwich rolls/buns

Whole Fruit – Apples, Oranges and Bananas

Dessert and Snacks

Low Fat Chocolate Pudding and Jello

Assorted Fresh Baked Cookies

Rice Krispie Treats

Granola Bars (please use Nature Valley Fruit and Nut Bars, Clif Bar Granola Bars)

Single Serving Yogurt Selections (50) in ice

Player's Drink Stations (please have the following drinks on ice)

- Half-Pints of Non-Fat Milk and 1-2% Low-Fat Milk (35 Half-Pints of Each)
- 100 Bottles of Water
- 150 cans/bottles of Gatorade, equal mixture of fruit punch, lemon lime and orange (all supplied by Stanford)

Pre-set on all dining tables:

Bread – Whole Wheat Dinner Rolls, fresh sourdough bread

Drinks – 2 Pitchers of Iced water, and 1 pitcher of 2% Milk and 100% Fruit Juices (Orange, Grape and Apple) and Lemonade. Items on table may need to be replenished

Condiments – Real butter, Heintz tomato ketchup, salt & pepper, Tabasco, A-1 Steak sauce and Heinz 57 Sauce

Room Arrangements

7 rounds of 7 (Player's Tables)

7 Rounds of 8 (Player's and Staff Tables...Please Label 4 of these tables as “STAFF”)

1 White board with two (2) pens inside dining room

15 local newspapers and 10 USA Today (on separate table near entrance)

Please consult Matt Doyle if there is an additional charge for newspapers