



UC DAVIS

BODEGA MARINE LABORATORY

Conferences & Events
2099 Westshore Road, PO Box 247
Bodega Bay CA 94923
707-875-2003

Welcome! Our skilled catering staff is ready to take care of your every meal. In our Dining Hall we are pleased to serve hot breakfasts, leisurely lunches, and home style dinners. Our Great Hall and Lounge provide more generous accommodations for large conferences, but still with the same friendly service for meals, coffee services, and mixers. We look forward to working with you to make your conference a memorable one. Rates are effective September 2022. **Thank you!**

Breakfast

All breakfasts are served with fresh fruit, locally produced yogurts, granola, juices, coffee & tea.

Frittatas (Denver, Green Chile or Spinach)	\$30
Served with choice of bacon, sausage or turkey sausage	
Pancakes with fresh berries & whipped cream	\$30
Served with your choice of bacon, sausage or turkey sausage	
Berry French toast casserole	\$30
Served with fresh berries & whipped cream; your choice of bacon, sausage or turkey sausage	
Continental Breakfast	\$20
Served with fresh bagels, an assortment of cream cheeses and pastries	

Coffee and Break Services

Each order serves 20

Gourmet Coffee & Tea Service	\$65
Coffee & Tea Service with Pastries or Cookies	\$120
Ice tea, Lemonade & Spa Water	\$65
Cold Soft Drinks	\$65

Lunches

All lunches are served with fresh fruit, dessert, ice tea, lemonade and water.

Gourmet Deli Sandwich platters	\$35
Turkey & Brie with chipotle jam; Roast beef with blue cheese; Ham & Brie; Caprese, all served on fresh Ciabatta bread. Served with salad and chips.	
BBQ Burgers/Gardenburgers	\$40
On Brioche buns with all of the fixings. Served with potato salad and chips.	
Chinese Chicken Salad*	\$35
Assortment of greens, Mandarin oranges and grilled chicken topped with crispy wonton strips. Served with fresh rolls.	
Clam Chowder	\$32
Fresh made from Grandma's recipe. Served with green salad and fresh sourdough rolls.	
Vegetarian Minestrone	\$30
Made with fresh vegetables and pasta. Served with green salad and fresh rolls.	
Create your Own Sandwich Buffet	\$32
A variety of lunch meats & cheeses, breads and condiments. Served with pasta salad and chips.	

To Go Lunches

Enjoy your lunch to go on the patio or one of the many beaches in the area. Lunches include fresh fruit, dessert and drink.

Gourmet Deli Sandwiches	\$30
Your choice Ham & Brie, Roast Beef & blue cheese, Turkey & Brie, or Caprese on fresh Ciabatta bread. Served with salad and chips.	
Chinese Chicken Salad*	\$30
Marinated grilled chicken on a bed of greens with Mandarin oranges & crispy wonton strips. Served with a fresh roll.	
Basic Bag Lunch	\$20
Ham, turkey, roast beef or hummus sandwich. Served with salad and chips.	

*Substitute Portobello mushroom or sliced tofu for chicken

Appetizers

Unless noted, all orders serve 20

Mini crab cakes (4 dozen minimum)	\$225
Served with Wasabi Aioli.	
BBQ Oysters (4 dozen minimum)	\$200
Served with house recipe BBQ sauce or garlic & butter.	
Chicken Satay Skewers (4 dozen minimum)	\$75
With peanut sauce	
Caprese Skewers (4 dozen minimum)	\$65
Served with Balsamic glaze	
Charcuterie Board	\$150
Assortment of cured meats, cheeses, fruit, nuts, olives, spreads, bread & crackers	
Baked Brie in Puff Pastry	\$100
Served with crackers & jam.	
Assorted Cheeses, Crackers & Jams	\$100
Served with seasonal fruit.	
Spinach Dip (hot or cold)	\$90
Fresh spinach, red peppers and cheeses, served with fresh bread & crackers	
Fresh Fruit Crudite Platter	\$80
Vegetable Crudite Platter	\$80
Served with Blue Cheese or Ranch dressing	
Roasted Red Pepper Hummus & Pita Chips	\$65
Chips & Salsa	\$55
Assorted Salted Nuts	\$20

Dinners

All dinners are served with a fresh salad, choice of dessert, ice tea, lemonade and water.

Fresh BBQ Wild Salmon **\$65**

House teriyaki marinated fresh salmon, grilled to perfection. Served with vegetable rice pilaf, seasonal roasted vegetables and fresh rolls.

Grilled Tri Tip **\$55**

Marinated tri tip served with herb roasted red potatoes, seasonal roasted vegetables and fresh rolls.

BBQ Portobello Mushroom or Sliced Tofu **\$45**

House teriyaki marinated Portobello mushrooms or tofu, grilled to perfection. Served with vegetable rice pilaf, seasonal roasted vegetables and fresh rolls.

Grilled Chicken **\$45**

Balsamic marinated chicken breasts served with herb roasted red potatoes, seasonal roasted vegetables and fresh rolls.

Lasagna **\$40**

Beef, cheese or vegetable with marinara or pesto. Served with seasonal vegetables and garlic bread.

Cheese Ravioli with Pesto Alfredo Sauce **\$40**

Served with seasonal vegetables and garlic bread.

Taco Bar **\$40**

Spiced beef or chicken served with warm corn tortillas and all of the fixings. Black beans, rice, chips & salsa

Desserts

Lemon Blueberry Cake

Oreo Cheesecake

Seasonal Fruit Crisp a la mode

Cake (carrot, chocolate or vanilla)

Fudge Brownies

Lemon Bars

Fresh Baked Cookies

Contact Cherrise Hannon
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