Entrée Salads

Sandwiches include Fresh Fruit and Pasta Salad. Salads include Rolls and Butter. All Sandwiches and Salads include Dessert and Choice of Coffee Service or Iced Tea.

LEMONGRASS AND GINGER CHICKEN SALAD
Baby Mixed Greens, Spicy Sweet Pickled Cucumber, Naval Orange Segments, Crispy Shallots, Toasted Coconut, Kaffir Lime Vinaigrette
$28.00 per person
$30.00 per person with Salmon Filet

ROASTED BEET CARPACCIO
Red and Gold Beets, Rocket Arugula, Drake Farms Goat Cheese, Micro-Herb and Flower Blend Balsamic Vinaigrette
$18.00 per person

GRILLED CHICKEN BREAST
Served with Farro and Quinoa Grains, Cucumber, Toasted Pistachio, Black Olive, Pomegranate Seeds, Tomato, Scallion, on a Bed of Mixed Greens and Tadziki Dressing
$28.00 per person
$30.00 per person with Salmon Filet

CHICKEN ROULADE
Spinach, Sun Dried Tomatoes, Goat Cheese, Cherry Tomatoes, Artichoke Hearts, Green Beans, Baby Corn, Sun Dried Tomato Vinaigrette
$28.00 per person

TOSTADA SALAD
Tortilla Crisps, Diced Grilled Beef Tenderloin, Roasted Brentwood Corn, Diced Tomato, Guacamole, Shredded Cheese, and California Black Olives over a bed of Organic Greens
$28.00 per person

GREEN SALAD NICOISE
Seared Ahi Tuna with Asparagus, Haricot Vert, Kalamata Olives, Quail Egg, Steamed Baby Potatoes, Dijon Lemon Vinaigrette
$29.00 per person

WILD ROCKET ARUGULA WITH CHICKEN
Served over Boston Lettuce, Jicama, Slice of Humboldt Fog Cheese, Micro-Herb and Flower Blend, Yuzu Drizzle with Apricot Vinaigrette Dressing accented with Grapefruit Segments
$28.00 per person

MISO GLAZED SALMON SALAD
Sunflower Sprouts, Cucumber Dill, Daikon Radish, Seaweed, Pickled Ginger, Chinese Napa Cabbage, Orange Glazed Carrots and Quail Eggs
$30.00 per person

COBB SALAD
Roasted Chicken, Diced Applewood Smoked Bacon, Hard Boiled Eggs, Haricot Vert, Ripe Avocado, Hearts of Romaine, Yellow and Red Grape Tomatoes or Heirloom Tomatoes (seasonal), Crumbled Roquefort Cheese with Sherry Walnut Vinaigrette
$29.00

BISTRO SALAD
Chopped Organic Greens, Belgian Endive, Radicchio, Dried Black Cherries, Roasted Pine Nuts, Gorgonzola or Humboldt Fog Goat Cheese, Golden Beets, Cilantro Caper Vinaigrette with Protein

BBQ Chicken – $26.00 per person
Beef Tenderloin – $36.00 per person
Boxed Lunch Options

CARDINAL
Served on Fresh Baked Ciabatta Bread; includes Seasonal Whole Fruit, Fresh Baked Cookie, Chips and Bottled Water.
$14.00 per person

GOLD
Served on Fresh Baked Ciabatta Bread; includes Seasonal Whole Fruit, Baked Brownie, Pasta Salad, Chips and Bottled Water.
$16.00 per person

Sandwich Selection (limit of 5 per selection):

CHICKEN PESTO
Chicken Breast, Pesto Sauce with Roasted Red Pepper, Lettuce and Tomato

HAM
Lettuce, Tomato, Red Onion, Swiss Cheese, Honey Mustard

ROAST BEEF
Lettuce, Tomato, Red Onion, Swiss Cheese, Ken's Texas Petal Sauce

CALIFORNIA TURKEY CLUB
Lettuce, Tomato, Avocado, Red Onion, Provolone Cheese, Mayonnaise and Garlic Aioli

TUNA
Lettuce, Tomato, Red Onion, Celery, Mayonnaise

CHICKEN SALAD
Grilled Chicken, Lettuce, Walnuts, Apples, Grapes, & Mayonnaise

VEGGIE
Lettuce, Tomato, Zucchini, Eggplant, Red Pepper, Balsamic Glaze Choose from Turkey, Ham or Vegetable with Cheese on White or Wheat, Chips, Cookie, 6 oz. Water $12.00 per person

Salad Selection (limit of 5 per selection):

COBB SALAD
Pulled Chicken, Chopped Bacon, Bleu Cheese, Avocado, Tomato and Diced Egg with Green Salad and Italian Dressing

ASIAN CHICKEN SALAD
Marinated Boneless Breast of Chicken tossed with Asian Vegetables, Mandarin Oranges, Spicy Sesame Dressing and served with Wonton Crisps

GRILLED CHICKEN CAESAR SALAD
Crisp Romaine Leaves, Garlic Croutons and Fresh Parmesan Cheese with Caesar Dressing topped with Grilled Chicken

CLASSIC CAESAR SALAD
Crisp Romaine Leaves, Garlic Croutons and Fresh Parmesan Cheese with Caesar Dressing

VEGAN SALAD
Chef’s Choice

Wrap Selection (limit of 5 per selection):

CHICKEN
Apples, Walnuts, Blue Cheese and Balsamic Vinaigrette wrapped in a Wheat Tortilla

THAI CHICKEN
Asian Slaw and Spicy Peanut Sauce wrapped in a Spinach Herb Tortilla

ROASTED VEGETABLES
Herb Dressing wrapped in a Sun Dried Tomato Tortilla

CAESAR CHICKEN
Wrapped in a Flour Tortilla
Lunch and Dinner Entrées
All Lunches and Dinners include choice of Salad, paired Starch and Vegetable, Rolls and Butter and Dessert with Coffee Service.

A salad is included in the price of each plated lunch or dinner entrée. Please make one selection from the choices below:

**Mesculun Mixed Greens**  
*Salad Served with Toasted Walnuts, Apples and Crumbled Blue Cheese with Apple Cider Vinaigrette*

**Our Farmers Market Organic Green Salad**  
*Young Malibu Mix with Mache, Almonds, Navel Oranges, Curly Endive, Red and Yellow Heirloom Tomatoes and Apricot Vinaigrette*

**Classic Caesar Salad**  
*Chopped Hearts of Romaine, Aged Parmesan Cheese, Garlic Croutons, Caesar Dressing*

**Trojan House Salad**  
*Seasonal Greens, Red Onion, Tomato with choice of Two Dressings*

**Fresh Roasted Beets Salad**  
*With Baby Spinach, Shaved Parmesan and Fresh Mixed Berry Vinaigrette*

**Red and Green Leaf Lettuce Salad**  
*With Julienne Leeks, Carrots and Roma Tomatoes with Parsley and Citrus Vinaigrette*
Seafood Selections:

MISO GLAZED SALMON
Steamed White Rice, Spicy Green Beans
$34.00 per person Lunch
$47.00 per person Dinner

LINE CAUGHT SEA BASS
Breaded and Pan Seared Seasonal Sea Bass, Purple Peruvian Potatoes, Market Vegetables, Serrano Chili and Cilantro Dressing
$34.00 per person Lunch
$47.00 per person Dinner

GRILLED AHI TUNA
Wilted Spinach, Bamboo Rice, Ginger Soy Glaze Sesame Oil, Crispy Shallots
$36.00 per person Lunch
$48.00 per person Dinner

BASIL MARINATED SALMON
Crusted with Mascarpone Whipped Potatoes, Farmers’ Market Vegetables and Saffron-Tomato Coulis
$34.00 per person Lunch
$47.00 per person Dinner
**Poultry Selections:**

**CHICKEN ROULADE**  
Stuffed with Sun Dried Tomato Goat Cheese, Spinach, Breaded and served with Baby Carrots, Asparagus with Saffron Red Pepper Sauce  
$31.00 per person Lunch  
$37.00 per person Dinner

**CHICKEN PARMESAN**  
Grilled Eggplant, Mozzarella and Parmesan Cheese, Pomodoro Sauce and Organic Vegetables  
$30.00 per person Lunch  
$36.00 per person Dinner

**CHICKEN TIKKA MARSALA**  
Basmati Rice, Baby Carrot with a Spicy Tomato-Coconut Milk Sauce and Garlic Naan  
$30.00 per person Lunch  
$36.00 per person Dinner

**CHICKEN PICATTA**  
Pan Fried Boneless Chicken Breast with Lemon Caper Veloute, Seasonal Vegetables and Rissole Potatoes  
$30.00 per person Lunch  
$36.00 per person Dinner

**ASIAN PAN ROASTED CHICKEN**  
Whipped Potatoes and Caramel Soy-Garlic Sauce and Spinach  
$30.00 per person Lunch  
$36.00 per person Dinner

**HERB ROASTED CHICKEN**  
Red Bliss Rosemary Potatoes, Lemon, Blanched Garlic and Wilted Greens  
$30.00 per person Lunch  
$36.00 per person Dinner

**THAI RED CURRY CHICKEN**  
Aromatic Jasmine Rice, Coconut Red Curry Basmati Rice, Spicy Long Beans  
$30.00 per person Lunch  
$36.00 per person Dinner
**Beef Selections:**

**SLOW ROASTED SHORT RIBS**
Braised in Red Wine Demi with Horseradish Mashed Potatoes, Baby Garden Vegetables
$30.00 per person Lunch
$47.00 per person Dinner

**MID WESTERN FILET MIGNON**
Truffled Mashed Potatoes, Forest Mushrooms, Broiled Tomato Provencal, Silver Thyme Port Wine Sauce
$34.00 per person Lunch
$48.00 per person Dinner

**BEEF BOURGUIGNON**
Beef Filet Tips sautéed with Portobello Mushrooms, Pearl Onions on a bed of Pappadelle Pasta with Micro Arugula
$30.00 per person Lunch
$47.00 per person Dinner

**GRILLED TENDERLOIN OF BEEF**
Djon Mustard and Panko Crust, Rissole Potato, Charred Strawberries, Market Vegetables, Cherry Port Reduction
$36.00 per person Lunch
$48.00 per person Dinner

**GRILLED RIB EYE STEAK**
Horseradish Mashed Potatoes, Asparagus, Forest Mushrooms, Cabernet Sauvignon Glaze
$36.00 per person Lunch
$48.00 per person Dinner

**BRAISED VEAL SHANKS “OSSO BUCCO”**
With Vegetable Ragout and Butter Noodles
$36.00 per person Lunch
$48.00 per person Dinner

**Lamb Selection:**

**SONOMA LAMB CHOP**
Ratatouille, Smoked Onion Marmalade, Sun Dried Fig-Shiraz Glaze
$32.00 per person Lunch
$48.00 per person Dinner

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USC Hospitality is pleased to offer Vegetarian and Vegan Selections to meet the dietary and lifestyle choices of your attendees. You may select one entrée for all special request guests. The entrée price for the main entrée will apply for the selected alternative.

_Vegan and Vegetarian Options:_

**VEGETABLE BIRYANI**
With Chickpeas, Curried Baby Farmers’ Market Vegetables and Basmati Rice

**ROASTED FARMERS’ MARKET VEGETABLE TAGINE**
With Cherry Tomato Confit, Sautéed Greens served over Harrisa Scented Moroccan Couscous

**GRILLED VEGETABLE STACK**
Eggplant, marinated Zucchini, Squash, roasted red Pepper, Portabella Mushrooms and Pomodoro sauce

**MUSHROOM RAVIOLI**
Homemade wild Mushroom Ravioli with a Pesto sauce and Grilled Vegetables

**ARTICHOKE AND MASCAPONE RAVIOLI**
Tomato Relish, Pea Tendrils, Sweet Pea Cream

**WARM QUINOA BROCHETTE**
Quinoa, Tomato, Cucumber, Kalamata Olives, Parsley, Mint, Lemon and Olive Oil served with a Tofu. Mushroom, Tomato, Zucchini Brochette with a Saffron Tomato Coulis

*vegan  ** vegetarian  ***vegan/vegetarian/ gluten free
Luncheon/Dinner Desserts

The following dessert selections are intended to accompany your Lunch or Dinner Entrée and/or Gourmet Sandwich or Salad selections. Dessert service must be at the same time and in the same room as the meal.

*Please Select One of the Following:*

**CHOCOLATE MOUSSE DOME**
Layers of Chocolate Mousse and Chocolate Cake with a Candy Flower Blossom, Fresh Berries and Raspberry Sauce

**CATALAN CRÈME BRULEE**
Vanilla Bean, Lemon and Cinnamon Scented Custard, Caramelized in a Pastry Tart Shell

**CHINESE FIVE SPICE CHOCOLATE CAKE**
With Chocolate Ganache, Seasonal Berries, Raspberry Sauce and Chocolate Fan

**FRESH FRUIT TART**
Fresh Vanilla Bean Custard nestles the season’s freshest Berries, Kiwis and Mandarin Oranges

**NAPOLEAN**
Layers of Puff Pastry with Grand Marnier Bavarian Cream and Fresh Fruit or Chocolate Curls

**“TEH HALIAH” GINGR TEA CUSTARD TART**
Flavors of Ginger Tea and Sweet Cream in a Light Tart Shell with Candied Ginger and White Chocolate

**TROPICAL FRESH CAKE**
Layers of Sponge Cake with White Chocolate Filling, topped with Fresh Tropical Fruit and Kiwi Sauce

**TIRAMISU CAKE**
Creamy Mascarpone Custard filled layers of Sponge Cake laced with Espresso and finished with Dark Chocolate Shavings

**TARTE TATIN**
Individual Caramelized Apple Tart with Crème Chantilly

**PEAR GALETTE “BOUDALOUE”**
With Hazelnut Frangipane and Caramel Sauce

**NEW YORK CHEESECAKE**
Baked in a traditional Graham Cracker Crust, topped with Whipped Cream

**TRIPLE CHOCOLATE CHEESECAKE**
White Chocolate, Milk Chocolate and Dark Chocolate Mousse layered onto a crispy Oreo Cookie base

**MYER LEMON TART**
With Candied Lemon Zest and Raspberry Sauce
Express Lunch Buffets
BUILD YOUR OWN SANDWICH BUFFET (For 20 – 50 Guests)

**TROJAN DELI**
- Red Bliss Potato Salad, Tri Colored Tortellini Salad, Tossed Garden Greens with Two Dressings
- Deli Sliced Smoked Breast of Turkey, Cured Ham, Roast Beef and Sliced Breast of Chicken
- Swiss, Cheddar, Provolone and Mozzarella Cheeses Lettuce, Tomato, Red Onion and appropriate Condiments
- Assorted Artisan Breads and Rolls
- Chef’s Assortment of Cookies, Brownies and Bars
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

**Basic Sandwich Package**
$22.00 per person
Choice of two Gourmet Sandwiches and one Salad

**Deluxe Sandwich Package**
$26.00 per person
Choice of three Gourmet Sandwiches and two Salads

All Sandwich Buffets include Chips, Chef’s Choice of Assorted Desserts, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

**SIMPLE DELI**
- Pasta Salad or Potato Salad
- Green Salad with Two Dressings
- Chef’s Choice of Assorted Sandwiches with appropriate Condiments
- Kettle Chips
- Chef’s Assortment of Cookies and Bars

$26.00 per person

**Sandwiches:**
- **GRILLED CHICKEN CALIFORNIA SANDWICH**
  Boneless Breast of Chicken topped with Sliced Avocado, Tomato, and Monterey Jack Cheese
- **CROISSANT SANDWICH**
  A large Butter Croissant filled with your choice of one of the following: Sliced Turkey, Shrimp Salad, Smoked Ham, Roast Beef or Grilled Vegetables
- **VEGETARIAN DELIGHT**
  Avocado, Tomatoes, Shredded Carrots, Cucumbers and Peppers with Muenster Cheese, wrapped in a Flavored Tortilla
- **GRILLED CHICKEN CAESAR WRAP**
- **TURKEY CLUB WRAP**
  Sliced Turkey, Greens, Tomato, Bacon and Mayonnaise

**Salads:**
- **FRESH FRUIT SALAD**
- **MIXED GREENS**
  Choice of Two Dressings
- **CLASSIC CAESAR SALAD**
- **RED BLISS POTATO SALAD**
- **CREAMY COLESLAW**

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