

USC
University
Club
at King Stoops Hall



CATERING MENU

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ORDERING INFORMATION

To ensure availability and freshness, all orders must be placed 24 hours in advance.

We understand that things can change. If cancellation is received 24 hours in advance, there will be no charge. Any order canceled less than 24 hours in advance will be subject to a 50% charge.

All prices are for drop off only. We can provide setup or serving assistance for a fee.

All charges are subject to current California and local sales tax.
Prices are subject to change without notice.

705 West 34th Street
213.740.2030
universityclub.usc.edu

CATERING

(Minimum 10 guests for all items)



Whether it's an informal get-together of 250 of your favorite colleagues or students, a last minute lunch meeting for 20 in the office, a mid-afternoon conference or you just need to feed the staff well, the University Club is here to help you in making your job a breeze. Our legendary service and our commitment to quality are why so many event coordinators make us their first call when it comes to catering. They know that our commitment doesn't stop when the food is delivered or the meal is done.

All dishes are prepared fresh daily using the best ingredients and include all the necessary plates, cups, utensils, and condiments that you'll need. In addition, we offer a wide array of beverages that can be ordered to fit your exact needs. Call us for your next catered event - you won't be sorry you did. We promise!

In addition, every catering order placed with us will help reduce your carbon footprint! We are very proud of the fact that 100% of our disposable packaging is either compostable, biodegradable, recyclable and/or made from 100% post-consumer materials. So not only do you get great food at reasonable prices, you are helping our environment at the same time.

BREAKFAST

Basket of Freshly Baked Goodies 3.25

An assortment of freshly baked muffins, danish, pastries, sliced breakfast breads and bagels. Served with butter, Smart Balance™, cream cheese and preserves.



Seasonal Fruit 4.25

A carefully selected array of sliced seasonal fruit and berries when available.

Yogurt Parfaits 3.95

Layers of fresh berries and fruit, maple flavored non-fat yogurt and artisanal granola.

Breakfast Sandwiches 7.00

Breakfast Burritos

Scrambled eggs with chorizo, diced potato, scallions and cheese. (Or make up your own filling)

Stuffed Croissant

Scrambled eggs with ham, bacon or sausage and cheese, Or with spinach, mushrooms and cheese.

Whole Wheat English Muffin Sandwiches

A fried egg, with sausage, bacon or turkey sausage and Swiss cheese, or with spinach, mushroom and shaved parmesan cheese.

Lox and Bagel

Lox, cream cheese, sliced red onion, and capers.



Breakfast Frittata

Half Pan (serves 8-12) 29.00

Full Pan (serves 18-24) 59.00

Whole cage free eggs baked with chicken sausage or applewood smoked bacon, peppers, scallions, potatoes, fresh herbs and aged cheddar cheese. Or for the vegetarians in your group, spinach, mushrooms, peppers, green onions and goat cheese.

Breakfast Parfait Bar 4.50

Create your own option that includes fresh fruit salad, low-fat yogurt, artisanal granola and a selection of breakfast pastries, muffins and sliced breakfast breads.

The Classic Continental 8.95

An assortment of our freshly baked goods, bagels, sliced seasonal fruit, freshly squeezed orange juice, and our house blend coffee.

Full Breakfast 14.00

Includes the continental, yogurt parfaits, and one of the following:

- Frittata
- Burrito
- Stuffed Croissant
- English Muffin Sandwich

(Egg whites and/or Egg Beaters™ available upon request at no additional charge.)

Add-ons:

Anson Mills Stone Cut Oatmeal 3.50

Artisanal Granola 3.00

Applewood Smoked Bacon 3.00

Sausage Links 3.25

Chicken Sausage Links 3.25

Lox, Tomato and Onion 6.00



Beverages

Fresh Orange or Grapefruit Juice
Quart 6.00 Gallon 18.00

Lemonade, Iced Tea or Fruit Punch
16.00 per pitcher

Mineral Waters
3.00 each or 8.25 for a 6 pack

Soft Drinks
2.10 each or 7.95 for a 6 pack

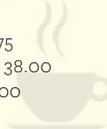
Boxed Coffees

Our locally roasted, house blend coffee and hot tea service in disposable travel boxes with cups and all the necessary condiments.

Small 96 oz. (serves 10-12) 22.75

Medium 160 oz. (serves 14-20) 38.00

Large 3 gal. (serves 30-40) 76.00



TRAYS FOR ALL OCCASIONS

All trays come ready to serve on recycled trays and are available in three sizes. Choose the size that fits your get together and budget.

Small Trays Serve Approximately 8-10 Guests

Medium Trays Serve Approximately 15-20 Guests

Large Trays Serve Approximately 25-30 Guests



Assorted Domestic and Imported Cheeses 45.00 / 70.00 / 95.00

Served with sliced baguettes and a variety of crackers.

Fresh Seasonal Fruit 29.50 / 55.00 / 77.50

Fresh Homemade Potato Chips 17.50 / 30.00 / 45.00

Tri Color Tortilla Chips with Fresh Salsa 20.00 / 35.00 / 65.00

with Guacamole 35.00 / 45.00 / 75.00

Garden Fresh Seasonal Crudité 30.00 / 55.00 / 80.00

Served with ranch, blue cheese or curry dip.

Finger Sandwiches 40.00 / 75.00 / 110.00

Your choice of fresh roast turkey breast, cucumber and watercress, black forest ham, roast beef, chicken salad, egg salad, tapenade, fresh albacore tuna salad, and/or vegetarian, all made with an assortment of freshly baked breads.

Bite Size Wraps 40.00 / 77.50 / 115.00

Your choice of barbecued chicken, chicken Caesar, Italian deli submarine, roasted vegetable with goat cheese or middle eastern with hummus and chicken or steak, all wrapped in fresh lavash.

Italian Style Antipasto Platter 45.00 / 85.00 / 125.00

Sliced salami, prosciutto, provolone and fresh mozzarella cheeses, olives, roasted peppers, marinated Roma tomatoes and sliced baguettes.

Spanikopitas 30.00 / 55.00 / 80.00

Greek style spinach and cheese stuffed phyllo dough.

Mini Pan Fried Crab Cakes 60.00 / 100.00 / 150.00

Served in radicchio cups with remoulade sauce.

Poached Shrimp Cocktail 50.00 / 100.00 / 160.00

Served with housemade cocktail sauce.

Thai Style Beef, Chicken or Shrimp Skewers

Perfectly spiced and served with peanut dipping sauce

Beef - 25.00 / 50.00 / 75.00

Chicken - 25.00 / 50.00 / 75.00

Shrimp - 25.00 / 50.00 / 75.00



The Sweet Deal 25.00 / 50.00 / 75.00

An irresistible assortment of fresh cookies, dessert bars, brownies and sweet breads.

SANDWICHES & WRAPS

HOW YOU WANT THEM

All of our sandwiches and wraps are made fresh daily using only the freshest ingredients available. They are not made at another location and shipped in. We make them right here, everyday. When you take your first bite, you will know you've made the right choice! All of our sandwich selections can be made and served in a variety of ways to fit the style of your event including vegetarian, vegan and gluten free options.

All prices are per person with a minimum of 10 for all items.

Lunch Boxes 8.95

Our convenient lunch boxes come with a sandwich or a wrap, lemon Parmesan potato salad, an apple and a cookie.

- Sub our house made potato chips for potato salad** Add .55
- Add bottled water or a can of soda** Add 2.00
- Sub any other dessert or sweet** Add .75
- Add any other side dish** Add .95 each
- Prefer a brown bag instead of the box?** Deduct .50



Half Sandwich Brown Bag Special 7.95

Comes with a half of either a roast turkey, chicken salad or ham and Jarlsberg sandwich, a roast vegetable wrap or bbq chicken wrap, choice of a small mixed greens salad or potato salad, fruit salad and a bottle of water.



Sandwich Baskets 7.95

A selection of our sandwiches and wraps and a bowl of our lemon Parmesan potato salad.

The Sandwich Buffet 9.50

Create your own buffet. It's as easy as A, B, C!

- A. Choose the sandwiches
(Up to 3 choices for 10, up to 4 choices for 11-20 and up to 5 for over 20)
- B. Choose 2 side dishes, and
- C. Choose your desserts.

Sandwich Deli Tray 6.50

Build your own. We supply the sliced turkey, ham, roast beef, chicken salad, Swiss, cheddar and mozzarella cheeses, our lemon-Parmesan potato salad, assorted sliced breads and all the necessary condiments along with some that might surprise you! You supply the ingenuity...

SANDWICHES & WRAPS



Tuscan Style Grilled Chicken Breast Sandwich

Grilled chicken breast with fresh mozzarella, roast red bell pepper, pesto mayonnaise, roma tomatoes and romaine on ciabatta

Chicken Salad Sandwich

Roast chicken breast with apples and walnuts on sliced six grain bread with lettuce and tomato

Fresh Roasted Turkey Breast

With housemade fresh cranberry sauce, lettuce and tomato on a french baguette

Mesquite Grilled Santa Maria Tri Tip Sandwich

With caramelized onions, lettuce, tomato and horseradish mayonnaise on sourdough

Beef Pastrami and Smoked Mozzarella

With dijon mustard aioli and tomato marmalade on pumpernickel

Black Forest Ham with Jarlsberg Cheese

With hot and sweet mustard on a pretzel roll

Fresh Roast Albacore Tuna Salad

With capers, onions, fresh dill, celery, lettuce and sliced tomato on fresh focaccia

BBQ Chicken Wrap

With jack cheese, black beans, shredded romaine lettuce and diced tomatoes in lavash

Roasted Sweet Peppers and Mozzarella*

With orange marmalade and caramelized onions on whole wheat

Roasted Vegetable and Goat Cheese Wrap*

Roasted seasonal vegetables, domestic goat cheese, mixed greens and balsamic vinaigrette

*Indicates vegetarian option

FRESH SALADS

The Perfect compliment to any lunch 4.50 per person

Caesar Salad

Romaine hearts, croutons and shaved Grana Padano Parmesan.

Mixed Baby Field Greens

Roasted walnuts, Gorgonzola cheese and balsamic vinaigrette.

Chopped Salad

Romaine lettuce with chopped seasonal vegetables and lemon vinaigrette.



And for something a little more substantial 6.50 per person

UClub Cobb Salad

The classic salad with roast chicken, bacon, blue cheese, tomato, egg, and avocado.

Mandarin Style Chicken Salad

A trio of lettuces, roast chicken breast, mandarin oranges, cashews & peanut dressing.

Herb Grilled Salmon Salad

Herb grilled salmon, spicy greens, roast fingerling potatoes, goat cheese, granny smith apples and a maple vanilla vinaigrette.

Thai Noodle Salad Bowl

Napa cabbage, onions, peppers, snow peas, carrots, peanuts, cilantro, mint and egg noodles with a peanut sesame dressing.



Add chicken, skirt steak, shrimp, salmon or broiled tofu - A.Q

DESSERTS & SWEET THINGS

Cookies, Brownies and Dessert Bars 2.75

Assorted Petite Fours and Tartlettes 2.50

Fresh Fruit Platter or Fruit Kabobs 2.00

Bowl of Whole Fruit 1.95

Mini Cup Cakes (minimum 2 dozen) 28.00



SIDES

Lemon Parmesan Potato Salad

Greek Style Pasta Salad

Tomato and Cucumber Salad

Fruit Salad

Caesar Salad

Mixed Field Greens & Balsamic Vinaigrette



CHEF'S DAILY BUFFET



Each day our chef will select a salad, two entrees, (one of which can be vegetarian,) and dessert, all for the amazing price of just 11.95 plus tax. All dishes are packaged in disposable aluminum containers and are available for pickup at the club. (Delivery is available for a nominal fee.)

Just place your orders by 11:00 AM the day before you need the meal and we will have it ready for you. All menu choices are decided by 3:00 PM the previous day if for some reason you need to communicate them to your guests.

Sorry, but substitutions and splits can not be accommodated for these menus. You can discuss all your options with our sales team. Call us at 213.740.2030 for more information.

CREATE YOUR OWN BUFFET

Looking for something other than the traditional sandwich lunch? How about a hot lunch, delivered to your office or any place on campus all for a great price?? Now you can choose from the following dishes and mix and match with any salad, dessert, beverage or side dish on our menu and we will bring it to you. As always, all of the packaging is disposable and environmentally friendly!

Minimum order for side dishes is 10 people

Home Style Meat Loaf and Gravy 70.00

Breast of Chicken with Mushrooms and Capers 75.00

Rigatoni Pasta with Grilled Chicken, Roasted Peppers, Fresh Basil and Cream 65.00

Baked Macaroni and Cheese 50.00 With Lobster 75.00

All entrees come in aluminum pans and will serve approximately 16 people.

Garlic Mashed Potatoes, Rosemary Roasted Red Potatoes or Black Rice Pilaf 2.95 / person

Chef's Choice Seasonal Vegetables 2.95 / person

Rolls by the Dozen 4.50



TROJAN CLASSIC BOXED DINNERS

For something slightly more formal yet personalized, we have created the following boxed meals that are ideal for lunch or dinner. Whether it's a last minute meeting in the office, a concert at the Hollywood Bowl, or a meal on the go for 50, the boxed dinners are an elegant choice that are sure to impress.



Simply choose an entree, combine it with an appetizer and a dessert of your choice for each person in your party. Each dinner comes packed in a uniquely elegant box with all the necessary utensils, bread and butter. Be sure to ask about our "All American" wine list and selection of domestic and imported beers to complete your meal.



Appetizers (Choose one)

Classic Caesar Salad with Aged Parmesan
 Chunky Gazpacho with Sour Cream
 Tomato and Fresh Mozzarella Salad
 Cucumber and Tomato Salad with Dill Cream

Entrees

Caprese Sandwich 16.50*

Tomato, fresh mozzarella and basil pesto on olive ciabatta

Chopped Salad 16.50*

Romaine hearts, chopped seasonal vegetables and a lemon vinaigrette

Pan Fried Chicken with Tomatillo Salsa 18.50*

Herb Grilled Salmon Salad 20.50*

Herb grilled salmon on Kenter Canyon spicy greens with roast fingerling potatoes chevre, Granny Smith apples and a maple vanilla vinaigrette

*The prices quoted are for three course dinners and do not include tax or service charge.

Desserts (Choose one)

Opera Tart

Carrot Cake

N.Y. Style Cheesecake

Fresh Seasonal Berries

*The prices quoted are for three course

dinners and do not include tax or service charge.



Etcetera

Coke, Diet Coke, Sprite, Barq's Root Beer or Fanta Orange 7.95 / 6 pack

Perrier or Crystal Geyser Sparkling Water 8.75 / 6 pack

Sole or Deja Blue Bottled Mineral Water 8.25 / 6 pack

Bottled Juices, Apple and Orange 8.00 / 6 pack

Lemonade and Iced Tea 8.00 / 6 pack

Paper Tablecloth (Red or White) 6.95 each

Table Rentals 12.50 each

Chafing Dish 15.00 each

Server 45.00 per hour

Coffee Pumps (serves 10-12) 22.50 per 2.2 liter

Lemonade, Iced Tea or Fruit Punch Per Pitcher 16.00



OUR FAMOUS TACO BAR



Now you can have our famous tacos anytime you want! We bring everything you need to make it feel like it's a Taco Tuesday at the club including the warm tortillas, three meats and a vegetarian option, salsas, and condiments. We can also enhance our basic bar with a number of options. Just ask us!!

The Basic Taco Bar 11.99 per person

(3 tacos per person on 6 corn tortillas)

Meats, etc: Pollo Asada Pork Adobado
 Carne Asada Pasilla Chile with 3 Cheeses

Salsas, etc: Pico de Gallo (medium) Salsa Roja (warm)
 Salsa Verde (mild) Chopped Onions and Cilantro
 Avocado Salsa (very mild) Sour Cream

Taco Bar Add-ons

Substitute Shrimp & Peppers for one of the meats 2.00 per person

Tamales 24.00 per dozen (Chicken, pork or verdura)

Rice & Beans by the Pint 5.00 (Ranchero style pinto or vegetarian black beans)

Guacamole Pint 7.50

Arroz con Leche Quart 17.00

Mexican Brownies 24.00 per dozen

Tres Leches Cake 30.00 (1/4 sheet, serves approx. 15-20)

Full Pan (serves 18-24) 59.00



