

USC University Club

at King Stoops Hall

LUNCH AND DINNER BANQUET ENTREÉS

All prices are per person and do not include Service Charge or local sales tax.
Prices are subject to change.

We at the University Club have made every attempt to create menus with items that will satisfy any taste and budget. Should you not find something on our menus that you feel totally satisfies your needs, we can design a custom menu for your event. Just contact Juanita Gomez or Yesenia Fuentes at 213.740.2030 for details.

All of the following entrées are priced as complete meals with accompanying side dishes, warm rolls, artisan breads and butter where appropriate, iced tea, lemonade, coffee, hot tea and your choice of dessert. Please note that any adjustments you care to make to the menus may affect the price.

(V=Vegetarian, Vg=Vegan, GF=Gluten Free)

LUNCHEON SALADS

Southwestern Salad with a Cilantro Vinaigrette GF	24
with Grilled Chicken Breast or Carne Asada.	26
with Spicy Grilled Shrimp.	30
Mixed baby field greens with roast corn, black beans, tomatillos, radishes, queso fresco, sweet cherry tomatoes and a cilantro vinaigrette.	
Grilled Salmon Salad.	30
With spicy mixed greens, jicama, roast peppers, red onion, cashews and lemon Dijon vinaigrette.	
Asian Chicken Salad.	26
Mixed baby field greens and Napa cabbage with roast chicken, snow peas, cashews, mandarin oranges and peanut sesame dressing.	
Mediterranean Salad V	26
with Grilled Chicken Breast.	28
with Spicy Grilled Shrimp.	32
With lolla rossa, romaine, kalamata olives, cherry tomatoes, feta and red wine vinaigrette.	
Grilled Chicken Caesar.	26
Whole leaf hearts of romaine, shaved Parmesan, garlic croutons, grilled chicken and house made Caesar dressing.	

LUNCH AND DINNER

The following lunch and dinner selections include an assortment of warm rolls and artisan breads, your choice of either a soup or salad to begin the meal, dessert, house made fresh lemonade, freshly brewed iced tea coffee and hot tea service.

STARTERS (Choose one)

- Mixed Greens with Spiced Walnuts, Gorgonzola and Balsamic Vinaigrette **V GF**
- Iceberg Wedge with Tomato, Red Onion, Maytag and Blue Cheese Dressing **V GF**
- Baby Kale Salad with Apple, Dried Figs, Roast Pepper, Chevre and Lemon Vinaigrette **V GF**
- Roma Tomato and Basil Bisque **V Vg GF**
- Three Onion Soup with a Cheese Crostini **V**
- Provençale Style Vegetable Soup **V Vg GF**

POULTRY

Lunch/Dinner

- Pan-Roasted Garlic and Rosemary Chicken Breast 30/35
With potato puree, braised Swiss chard and natural jus
- Chicken Provençale **GF** 30/36
With Ratatouille and whipped potatoes
- Honey Truffle Roasted Chicken Breast 31/37
With Peruvian purple potatoes and seasonal vegetables
- Roast Stuffed Breast of Chicken. 30/36
With spinach, sun-dried tomatoes, pine nuts, feta and Chardonnay cream

BEEF

Lunch/Dinner

- Grilled Petite Filet Mignon, Red Onion Marmalade & Rosemary Garlic Demi-Glace. . . . 35/47
With seasonal vegetables and a three cheese potato gratin
- Braised Short Ribs with Woodland Mushroom Ragout. 30/43
Creamy Parmesan mashed potatoes and seasonal vegetables
- Churrasco Style Flank Steak **GF** 30/43
Roasted Vidalia Onion and Sweet Potato Puree
- Red Chile Roasted Flat Iron Steak with Wildflower Honey and Lime Reduction **GF** . . . 30/43
Red Potato Hash and Seasonal Vegetables
- Ribeye a la Plancha with Peppercorn Crust and Blue Cheese Butter **GF** 34/47
Mashed potatoes and seasonal vegetables

SEAFOOD

Lunch/Dinner

- Grilled Salmon with a Maple Soy Glaze GF 36/46
Mashed potatoes and seasonal vegetables
- Spice Rubbed Salmon with a Roast Corn Salsa GF 33/46
Potato puree and seasonal vegetables
- Grilled Yellowtail with a Spicy Cucumber Salsa GF 35/47
Jasmine rice pilaf and sautéed bok choy
- Baked Petrale Sole with Lemon Panko Crust and a Sweet Chile Butter. 34/47
Roasted Sweet Potatoes and Seasonal Vegetables
- Skewered Sugar Cane Shrimp with Sofrito GF 33/46
Saffron rice and seasonal vegetables
- Seared Mahimahi with Lemon Herb Butter. 34/47
Mango forbidden black rice and seasonal vegetables

VEGETARIAN

Should you have guest who may be vegetarian we offer the following substitutions. The main entree price will apply for any substitutions.

- Pad Thai Rice Noodles with
Scallions, Tofu, Bean Sprouts, Egg & Thai Tamarind Glaze V GF
- Vegetable Fritters with Sautéed Spinach and a Corn Pasilla Cream V GF
- Ricotta Stuffed Manicotti with a Fresh Basil and Tomato Ragout V
- Rigatoni Pasta with Roast Red Peppers, Spinach,
Caramelized Garlic and Green Peppercorn Cream V
- Grilled Portobelo Stack with Couscous, Peppers, Chevre and a Red Pepper Sauce V GF