A Taxable 20% Service Charge and 9% Sales Tax will be added to all Food and Beverage Purchases and Audio Visual Rentals. Prices are subject to change without notice. Sep. 2016

Labor charges will apply to all events.

USC SPECIAL EVENTS AND CATERING
213.740.5956
CONTINENTAL BREAKFAST

THE CONTINENTAL $16 Per Person
Freshly Baked Breakfast Pastries (Based on 1.5 Pastry Per Person)
Freshly Squeezed Orange Juice
Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee and Assorted Teas

DELUXE CONTINENTAL $22 Per Person
Freshly Baked Breakfast Pastries with Butter and Preserves
Assorted Fresh Bagels and Cream Cheese
Sliced Seasonal Fruit and Berries
Individual Yogurts
Freshly Squeezed Orange Juice
Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee and Assorted Teas

BREAKFAST BUFFET

AMERICAN BREAKFAST BUFFET $26 Per Person
Sliced Seasonal Fruits and Berries
Freshly Baked Breakfast Pastries with Butter and Preserves
Scrambled Eggs
Select One: Applewood Smoked Bacon or Chicken and Apple Sausage
Breakfast Potatoes with Roasted Peppers and Onions
Freshly Squeezed Orange Juice
Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee, and Assorted Teas

Enhancements
Yogurt Parfaits $5 Per Piece
Breakfast Burritos $5 Per Piece
Breakfast Toast or Flat Bread $5 Per Piece
Steel Cut Oatmeal with Raisins, Honey, Slivered Almonds, Brown Sugar, and Cinnamon $5 Per Person
Sliced Strawberry, Honey with Ricotta, Basil, on a Crostini $4 Per Piece
Salmon, Dill Cream Cheese, Sliced Cucumber on Crostini $4 Per Piece
MEETING BREAKS

TROJAN AFTERNOON TEA 28 Per Person
Selection of Tea Sandwiches:
- Pesto Chicken Salad
- Sliced Cucumber and Watercress
- Classic Egg Salad
- Black Forest Ham and Swiss
- Smoked Salmon and Dill Cream Cheese
English Tea Cakes
Custard and Fruit Tartlets
Éclairs and Macaroons
Freshly Baked Scones with Devonshire Cream and Fruit Preserves
Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee and Assorted Teas

AFTERNOON BREAK 10 Per Person
Assorted Cookies
Iced Water
Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee and Assorted Teas
BREAK A LA CARTE

FOOD SELECTIONS
Sliced Seasonal Fruits and Berries 8 Per Person
Freshly Baked Cookies 36 Per Dozen
Chocolate Chip, Oatmeal Raisin and Sugar Cookie
Fudge Brownies 36 Per Dozen
Chips, Dips and Salsa 6 Per Person
An Assortment of Potato Chips, Corn Chips and Tortilla Chips
An Assortment of Potato Chips, Corn Chips and Tortilla Chips Accompanied by French Onion Dip and Salsa Fresca
Fruit and Cheese Skewer 4 Per Piece

BEVERAGE SELECTIONS
Freshly Brewed Coffee Bean and Tea Leaf Coffee 40 Per Gallon
Regular or Decaffeinated
Freshly Brewed Hot Tea or Iced Tea 40 Per Gallon
Lemonade or Fruit Punch 40 Per Gallon
Fruit Infused Ice Water 15 Per Gallon
Bottled Water – Still 3 Each
Bottled Water – Sparkling 4 Each
Assorted Soft Drinks 3 Each

*Note: 15 cups per gallon
LUNCH ENTRÉE SALADS
Includes Dessert and Iced Water, Iced Tea, and Coffee Service

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 Selection listed below:
- BBQ Chicken $32 Per Person
- Beef Tenderloin $36 Per Person
- Grilled Salmon $34 Per Person

CHICKEN ROULADE $34 Per Person
Spinach, Sun Dried Tomatoes, Goat Cheese, Cherry Tomatoes, Artichoke Hearts, Green Beans, Baby Corn, Sun Dried Tomato Vinaigrette

TOSTADA SALAD $30 Per Person
Tortilla Crisps, Diced Grilled Beef Tenderloin, Roasted Brentwood Corn, Diced Tomato, Guacamole, Shredded Cheese, and California Black Olives over a bed of Organic Greens

ROASTED CHICKEN COBB SALAD $35 Per Person
Diced Applewood Smoked Bacon, Hard Boiled Eggs, Haricot Vert, Ripe Avocado, Kenter Farm Greens, Yellow and Red Grape Tomatoes, Crumbled Roquefort Cheese, Sherry Walnut Vinaigrette

GRILLED CHICKEN $32 Per Person
Whole Leaf Romaine, Sweet 100 Tomatoes, Shaved Red Onion, Sweet Corn Relish, Cojita Cheese, Chimichurri Dressing

GRILLED BREAST OF CHICKEN $34 Per Person
Baby Arugula, Pear and Cherry Tomatoes, Sliced Red Onions, Shaved Radish, Wedge of Gorgonzola, Balsamic Shallot Reduction.
LUNCH & DINNER ENTRÉES

All entrées include choice of Soup or Salad, paired Starch and Vegetable, Rolls and Butter and Dessert with Coffee Service, Iced Water and Iced Tea.

FIRST COURSE SOUPS OR SALAD
Please make one selection from the choices below.

Mizuna, Burrata Cheese, Micro Greens, Sliced Strawberries, Blackberries, Raspberries, Candied Walnuts, Citrus Vinaigrette

Roasted Summer Beets, Strawberries, Figs (Seasonal), Burrata Cheese, Micro Arugula, Cherry Balsamic Gastrique, Spring Olive Oil

Sweet Gem Lettuce, Caramelized Pecans, Roquefort Cheese, Burgundy Poached Pear, Mustard Dressing

Baby Heirloom Spinach, Roasted Beet, Goat Cheese, Toasted Hazelnuts, Balsamic Vinaigrette

Mixed Greens, Shaved Fennel, Tomatoes, Watermelon Radish, Orange Segments, Yuzu Dressing

Watercress and Endive Salad, Pine Nuts, Fennel, Asian Pear (Seasonal), Maytag Blue Cheese, Crispy Parsnip, Lemon-Herb Vinaigrette

Tomato Basil Bisque Soup with Creme Fraiche and Crutons

Gazpacho Soup (served room temperature) with Hard Boiled Egg (on the side) Celery, Plum Tomatoes, Red Onion, & Olive Oil

Potato Leek Soup

Roasted Corn Chowder Soup

Carrot Ginger Soup with Creme Fraiche

Wild Mushroom Soup
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LUNCH & DINNER ENTRÉES

SEAFOOD SELECTIONS:

MISO GLAZED SALMON 38 Per Person Lunch/ 50 Per Person Dinner
Kobocha Squash Puree, Soy Braised Brussel Sprouts, and Yuzu Beurre Blanc

ROASTED SALMON 50 Per Person Lunch / 60 Per Person Dinner
Garlic Granny Smith Mashed Potato, Roasted Fennel, Nicoise Olives, Plum Tomatoes and Asparagus with Lemon Beurre Blanc

CHILEAN SEA BASS 60 Per Person Lunch / 70 Per Person Dinner
Pommes Aligot, Maitake Mushroom, Seasonal Sautéed Greens, Port Ginger Reduction and Crispy Leeks

POULTRY SELECTIONS:

SEARED CHICKEN BREAST 36 Per Person Lunch / 50 Per Person Dinner
Saffron Israeli Couscous, Haricot Vert, Heirloom Carrots, and Sherry Cream Sauce

HERB ROASTED CHICKEN 38 Per Person Lunch / 52 Per Person Dinner
Rustic Polenta with Fontina and Sundried Tomato, Shiitake Mushrooms, Baby Root Vegetables, and Red Wine Demi Glace

ROASTED CHICKEN 36 Per Person Lunch / 50 Per Person Dinner
Fennel Potato Puree, Baby Root Vegetables and Bacon Leek Cream Sauce

PAN SEARED CHICKEN 36 Per Person Lunch / 50 Per Person Dinner
Spring Pilaf, Asparagus, Patty Pan Squashes and Mustard Tarragon Sauce

HERB ROASTED CHICKEN 36 Per Person Lunch / 50 Per Person Dinner
Caramelized Onion Whipped Potatoes, Asparagus and Roasted Eggplant with Rosemary Au Jus

HERB ROASTED CHICKEN 36 Per Person Lunch / 50 Per Person Dinner
Rosemary Au Jus, Garlic Whipped Potatoes, Roasted Eggplant, and Carrots and Asparagus

BEEF SELECTIONS:

PORCINI CRUSTED FILET MIGNON 53 Per Person Lunch / 70 Per Person Dinner
Camembert Whipped Yukon Potatoes, Seasonal Vegetables, and Red Wine Demi Sauce

Grilled Lamb 60 Per Person Lunch / 72 Per Person Dinner
Cabrales Bleu Cheese Polenta, Chantrelle Mushrooms, Rainbow Swiss Chard, and Garlic Aioli Sauce

FILET MIGNON 45 Per Person Lunch / 70 Per Person Dinner
Risotto Alla Milanese, Bayley Hazen Blue Cheese, Wild Mushrooms, Minted Asparagus, Rosemary Balsamic Butter Sauce
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 | VEGETARIAN | GLUTEN FREE:**

**WARM QUINOA**
Red Quinoa Risotto, Butternut Squash, Marinated Tofu, Nantes Carrots, and Sweet Basil

**SAFFRON - BRAISED FENNEL BULB***
Confit of Purple Potatoes, Caramelized Apple, Preserved Lemon, Sautéed Chard, Crispy Sage, with Red Wine Reduction

**WILD MUSHROOM RAVOLI**
With Grilled and Roasted vegetables and Pesto Sauce

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

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

*Vegan***Vegan/Vegetarian/Gluten Free
DESSERTS

The following dessert selections are intended to accompany your Lunch or Dinner Entrée or Salad Entrée. 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, Fresh Berries and Raspberry Sauce

**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

**TRIPLE CHOCOLATE MOUSSE**
Layers of white and Dark Chocolate with an Oreo Crust

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

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

**MEYER LEMON TART**
With Candied Lemon Zest and Raspberry Sauce

**BRAZILIAN CHOCOLATE CAKE**
Chocolate Mousse with a Praline Hazelnut Crust

**PASSION FRUIT MERINGUE**
Passion Fruit Cream in a Tart with a Meringue Topping
BOXED LUNCH & SALAD OPTIONS

CARDINAL 16 PER PERSON
Served on Fresh Baked Ciabatta Bread; includes Seasonal Whole Fruit, Fresh Baked Cookie, Chips and Bottled Water.

GOLD 18 PER PERSON
Served on Fresh Baked Ciabatta Bread; includes Seasonal Whole Fruit, Baked Brownie, Pasta Salad, Chips and Bottled Water.

SANDWICH 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 Ailoi

TUNA
Lettuce, Tomato, Red Onion, Celery, Mayonnaise

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

VEGETARIAN
Lettuce, Tomato, Zucchini, Eggplant, Red Pepper, Balsamic Glaze

SALAD 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 Chicken

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

VEGAN SALAD
Chef’s Choice

WRAP 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 Spanish Herb Tortilla

ROASTED VEGETABLES
Herb Dressing wrapped in a Sun Dried Tomato Tortilla

CAESAR CHICKEN
Wrapped in a Flour Tortilla
SANDWICH SELECTIONS
All Sandwich Buffets include Chips, Chef’s Choice of Assorted Desserts, Freshly Brewed Coffee Bean & Tea Leaf Coffee, Hot Tea, Iced Tea, and Iced Water

BUILD YOUR OWN SANDWICH BUFFET (For 25 – 50 Guests)

TROJAN DELI
- Caprese Salad with Aged Balsamic & EVOO
- Turkey Sandwich
- Chicken Sandwich
- Roast Beef Sandwich
- Vegetarian Sandwich
- Assorted Kettle Chips
- Fresh Sliced Fruit Platter
- Chef’s Assortment of Cookies, Brownies and Bars
34 Per Person

SANDWICH BUFFET
- 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
30 Per Person

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THEMED BUFFETS
(Minimum of 25 Guests)

MEXICAN FIESTA
Tortilla Soup
Mixed Greens
With Jicama, Grilled Corn, Queso Fresco, Chipotle Vinaigrette
Tri-Color Crispy Tortilla Chips
Salsa Fresca, Guacamole, Sour Cream, Shredded Cheddar Cheese
Flour Tortillas
Cheese Enchiladas
Mexican Rice
Refried Beans
Topped with Queso Fresco
Choice of Two of the Following Entrees:
• TEQUILA-CITRUS MARINATED GRILLED CHICKEN FAJITAS
• CILANTRO AND CHIPOTLE MARINATED GRILLED BEEF FAJITAS
• GREEN CHILE AND CILANTRO PULLED PORK
Churros and Bunuelos
Freshly Brewed Coffee Bean & Tea Leaf Coffee,
Decaffeinated Coffee, and Assorted Teas
Iced Water
40 per person Lunch
55 per person Dinner

ASIAN CREATION
WonTon Soup
Chinese Chicken Salad
Ginger-Soy Dressing and Crispy Wonton Strips
Vegetable Chow Mein or Fried Rice
Crispy Vegetable Spring Rolls
Choice of Two of the Following Entrees:
• TERIYAKI CHICKEN
• TERIYAKI SALMON
• STIR FRY BEEF AND BROCCOLI
• CRISPY ORANGE SCENTED CHICKEN
Lemon Cake and Fortune Cookies
Freshly Brewed Coffee Bean & Tea Leaf Coffee,
Decaffeinated Coffee, and Assorted Teas
Iced Water
40 per person Lunch
55 per person Dinner
THEMED BUFFETS
(Minimum of 25 Guests)

ITALIAN CONNECTION

Italian Wedding Soup
Caesar Salad
Crisp Romaine Leaves, Garlic Croutons and Fresh Parmesan Cheese with Caesar Dressing
Grilled and Roasted Vegetable Platter
Rice Pilaf
Choice of One of the Following Entrées:
• CHICKEN PICCATA
• MEATBALLS WITH MUSHROOM-PUTTANESCA SAUCE
Choice of One of the Following Pastas:
• BAKED PENNE WITH THREE CHEESES AND MARINARA
• ASSORTED TORTELLINI WITH CREAMY ALFREDO SAUCE
Parmesan Garlic Bread
Assorted Italian Pastries
Freshly Brewed Coffee Bean & Tea Leaf Beverages
Regular and Decaffeinated Coffee, Hot Tea and Iced Tea

40 per person Lunch
55 per person Dinner

BBQ

Traditional Potato Salad
Green Salad with Dressing
Cornbread
BBQ Chicken (quarters)
Hamburgers with Buns
Hot Dogs with Buns
Veggie Burgers (upon request)
Baked Beans
Kettle Chips
Assorted Cookies
Freshly Brewed Coffee Bean & Tea Leaf Beverages
Regular and Decaffeinated Coffee, Hot Tea and Iced Tea
Condiments:
• Lettuce, Tomatoes, Onions, Ketchup, Mayonnaise, and Mustard

36 per person Lunch
47 per person Dinner
RECEPTION

RECEPTION SELECTIONS

COLD HORS D’OEUVRES

Rainbow, Tuna, Vegetable, or California Rolls with Wasabi, Pickled Ginger and Soy Sauce 5 Per Piece
Jumbo Shrimp with Cocktail Sauce 6 Per Piece
Smoked Salmon and Herbed Cream Cheese Mousse in a Crisp Phyllo Cup 5 Per Piece
Peppered Beef Tenderloin, Horseradish Potato and Bleu Cheese 5 Per Piece
Sweet Corn Madeline with American Black Caviar 5 Per Piece
Brie Cheese, Peppered Tenderloin, Fig Jam Fissel and Mint Leaf 5 Per Piece
Buratta Cheese, Bing Cherry Relish and EVOO in a Mini Vanilla Basket 5 Per Piece
Lump Crab, Florida Orange Zest and Ginger Aioli 7 Per Piece
Petite “BLT” Applewood Smoked Bacon and Baby Heirloom Tomatoes on Endive 5 Per Piece
Spicy Tuna and Tobiko on Crispy Wonton 6 Per Piece
Mini Hamachi Cone-Umami Flavor and Salmon Caviar 7 Per Piece
Mini Spoon of Humboldt Fog Goat Cheese and Pistachio 5 Per Piece
Caramelized California Fig, Manchego Cheese and Sherry Reduction 5 Per Piece
Saint Andre on Crostini, Beet Tartare and 25 Year Old Balsamic 5 Per Piece
Saigon Rice Paper Wrapped Roasted Chicken with Chili Dipping Sauce 5 Per Piece
Bacon and Onion Marmalade with Brie on a Crostini 5 Per Piece
Sliced Filet Mignon, Crisp Onion and BBQ Horseradish on Crostini 7 Per Piece

TEA SANDWICHES:

White Anchovies, Sliced Tomato, and Bibb Lettuce with Lemon Butter on White Bread 4 Per Piece
Shrimp Salad with Lemon Juice, Mayonnaise, Chopped Chives, Parsley, and Capers 4 Per Piece
Crab Salad with Sliced Avocado on White Bread 4 Per Piece
Steak au Poivre, Sliced Steak with Crushed Peppercorns on Rosemary Bread 4 Per Piece
Pea-Prosciutto with Shaved Parmesan on Sliced Brioche 4 Per Piece
Curried Egg Salad on Rye Bread 4 Per Piece
Asparagus with Chopped Hard-Boiled Egg, Lemon Juice and Olive Oil on Pumpernickel 4 Per Piece
Shaved Ham, Sliced Brie, Sliced Green Apple with Butter and Dijon Mustard on Sourdough 4 Per Piece
Grilled Shrimp with Serrano Ham and Piquillo Pepper, Mayonnaise on White Bread 4 Per Piece

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HOT HORS D’OEUVRES

Spanish Chicken Croquettes with Piquillo Pepper Sauce 5 Per Piece
Angus Beef Slider with Ketchup, Mustard, and Pickle Chip 5 Per Piece
Crispy Chicken Slider with Pickle Chips and Garlic Aioli 6 Per Piece
Mini Beef Wellington, Truffle Mushroom Duxelle 6 Per Piece
Baby Lamb Chops with Spring Garlic Aioli 7 Per Piece
Mini Brisket Slider-Smoked Gouda & Smokey Tomato Jam 6 Per Piece
Fire Cracker Chicken Wontons with Chinese Pesto Sauce 5 Per Piece
Indonesian Crab Cakes with Coconut Chutney 7 Per Piece
Crisp Vegetarian Spring Rolls with the Sweet Chili Sauce 5 Per Piece
Soy Maple Glazed Pork Belly (Bamboo Skewer), Napa Cabbage & Apple Slaw 6 Per Piece
Bigeye Tuna Sashimi Pizza, Wasabi Cream & Caviar 6 Per Piece
Mini Crab Cake & Tarragon Aioli 7 Per Piece
Smoked Salmon Pizza-Paddlefish Caviar 6 Per Piece
Crispy Risotto Bites- Blood Orange Foam 5 Per Piece
Smoked Tomato Bisque Paired with a Mini Grilled Cheese on Bamboo Skewer 6 Per Piece
Crispy Eggplant Parmesan Bites with Marinara Sauce 5 Per Piece
Beer Battered Shrimp with Orange Marmalade Horseradish 7 Per Piece
Mini Philly Cheesesteak Sandwiches with sauteed onions 6 Per Piece

PASSED HORS D’OEUVRES - HOT TEMPERATURE

Skewered Petite Kobe Beef Meatball with Bamboo Truffle Aioli (Tray Pass Only) 6 Per Piece
Potato Pancake, Prosciutto, Apple Butter Sauce and Micro Basil 5 Per Piece
Duck Confit Spring Rolls with Pickled Vegetables 6 Per Piece
Truffle Taleggio Cheese and Wild Mushroom Flatbread 5 Per Piece
**Reception Planning**

Menu selections for your reception are just as important as the main event. At USC Hospitality, we can work with you to create a custom reception menu that will set the stage for the evening and compliment your selected meal. This is the first chance to please the palette with taste sensations of things to come.

When hosting a reception before dinner, a good rule of thumb is to allow 4 – 6 pieces of hors d’oeuvres per guest. If the reception fare is the main event, 12 – 16 pieces per guest are recommended. The allocation of hot items to cold is generally 2:1.
RECEPTION

RECEPTION ENHANCEMENTS - DISPLAYS

IMPORTED AND DOMESTIC CHEESES (Minimum of 25 Guests) 12 Per Person
An Array of Imported and Domestic Cheeses
  Garnished with Dried Fruit, Honey, Mixed Nuts
Served with Assorted Breads and Crackers

SEASONAL VEGETABLE CRUDITÉS (Minimum of 25 Guests) 8 Per Person
Fresh Seasonal Vegetables with an Assortment of Dips to include Hummus and Ranch Dressing

ANTIPASTO PLATTER 16 Per Person
An Array of Sliced Meat, Cheeses, Vegetables, Relishes, Olives and Mustards
With Honey, Fresh Artisan Breads and Crackers

RECEPTION ENHANCEMENTS - THE CARVING BOARD
Note: One Chef Attendant Required at $150 for all Carving Stations

WHOLE ROASTED TENDERLOIN OF BEEF 475 Per Order
(Serves approximately 35 Guests)
Miniature Rolls, Whole Grain Mustard, Garlic Aioli and Fresh Horseradish

ROASTED WHOLE TURKEY 450 Per Order
(Serves approximately 45 Guests)
Miniature Wheat Rolls, Garlic Aioli, Fresh Cranberry Sauce and Giblet Gravy

MAPLE GLAZED COUNTRY HAM 475 Per Order
(Serves approximately 50 Guests)
Buttermilk Biscuits, Honey - Dijon Sauce, Apple-Ginger Compote

SLOW ROASTED PRIME RIB 500 Per Order
(Serves approximately 35 Guests)
Miniature Rolls, Grilled Ciabatta, Fresh Horseradish, Sour Cream, Béarnaise Sauce and Au Jus
RECEPTION THEME STATIONS
All theme stations are priced per person based on a one hour reception. Theme stations are intended to be served with additional items to provide substantial fare for your guests.

PASTA STATION (Minimum of 40 Guests) 15 Per Person
(Chef attendant required at 150)
Cheese Tortellini, Penne, Farfalle
Grilled Vegetable Marinara Sauce, Alfredo Sauce, Basil Pesto Sauce, Bolognese Sauce
Accompanied by Diced Tomatoes, Parmesan Cheese, Red Pepper and Garlic Bread

FIESTA (Minimum of 40 Guests) 15 Per Person
Chicken and Beef Fajitas with Grilled Onions and Peppers, Warm Flour Tortillas
Shredded Lettuce, Cheddar and Jack Cheeses, Diced Tomatoes, Pico de Gallo,
Sour Cream and Guacamole
Tri Color Tortilla Chips with Salsa

MACARONI AND CHEESE BAR (Minimum of 40 Guests) 15 Per Person
(Chef attendant required at 150)
Homemade Macaroni with Three Cheese Sauce
Sautéed Mushrooms, Diced Chicken, Peppers, Green Onions and Cheeses.

POTATO BAR (Minimum of 40 Guests) 15 Per Person
Mashed and Baked Potatoes with Chicken, Bacon, Cheddar and Monterey Jack Cheese, Sour Cream, Butter, Chives, Sautéed Mushrooms and Asparagus Tips

SHRIMP SCAMPI SAUTÉ (Minimum of 40 Guests) 20 Per Person
(Chef attendant required at 150)
Jumbo Shrimp Marinated in Fresh Herbs, Sautéed in Butter,
Shallots, White Wine and Garlic Focaccia Bread and Extra Virgin Olive Oil

SLIDER STATION 15 Per Person / Select 3
Chile-Soy Glazed Pork Belly Slider with Napa Slaw
Pickled Apple and Sliced Serrano Chiles on a Bao Bun
Crab Cake Slider with Remoulade Sauce on a Mini Brioche with Pickle Chip
Beef Barbacoa with Cijota Cheese, Roasted Tomato Salsa on Mini Brioche
Meatball Slider with Provolone and Marinara Sauce
Mini Philly Cheesesteak Sandwich with Sautéed Onions
RECEPTION THEME STATIONS
All theme stations are priced per person based on a one hour reception. Theme stations are intended to be served with additional items to provide substantial fare for your guests.

POKE STATION 26 per person
(Chef attendant required at 150)

FLATBREAD STATION 6 Per Piece
Grilled Garlic Pesto Chicken, Fresh Mozzarella Cheese, Balsamic Onions, Roasted Red Peppers, Arugula Artichoke & Laura Chenel Goat Cheese, Leaf Spinach, Balsamic Onions, Roasted Red Peppers Salami Piccante Dry-Cured Artisan Sausage, Roasted Roma Tomatoes, Fresh Mozzarella, Basil Pesto

PANINI STATION 6 Per Piece
(Panini Grills rented at 90 plus delivery fee)
Pork Belly Cubano with Smoked Ham, Dijon, Aged Swiss Cheese and Fig Jam on a Pressed Baguette Chicken Pesto with Provolone and Sundried Tomatoes Roast Beef with White Cheddar and Caramelized Onions, Creamy Horseradish Grilled Vegetable, Fresh Basil, Herbed Goat Cheese

RISOTTO BAR 20 Per Person
(Chef attendant required at 150)
Risotto with choice of Sautéed Mushrooms, Green Onion, Parmesan Cheese, Diced Tomato, Roasted Red Peppers, Sundried Tomatoes, Caramelized Onions

ITALIAN STATION 26 Per Person
Three types of Mozzarella; Marinated Ovalinni, Burrata & Buffalo Mozzarella, Flatbreads & Crostini’s
Assortment of toppings to include Roasted Garlic in Oil, Balsamic Cherry Reduction, Sundried Tomato, Prosciutto, Marinated Leeks, Roasted Peppers, Heirloom Tomatoes, Oven-Dried Tomatoes, White Anchovies, Marinated Fava Beans, White Bean Puree & Mustard Breadcrumbs.
BEVERAGES

The sales and service of alcoholic beverages are regulated by the state. As a licensee, USC Hospitality is responsible for the administration of the regulations, therefore, alcoholic beverages cannot be brought into our facilities.

BEVERAGE SERVICE (Per Drink Pricing)

Bar
Premium Labels 10
House Wine 9
Domestic Beer 7
Imported Beer 8
Cordials and Liquors 11 Per Ounce
Bottled Water (Still) 3
Sparkling Water 4
Soft Drinks 3

BARTENDER FEES AND CASHIER CHARGES

A $150.00 bartender labor fee will apply per 100 guests
EVENT AUDIO VISUAL

Wired Podium Microphone 75
Handheld Wireless 175
Lavalier Wireless 175
Wired Panel Microphone 75
Small Mixer 100
Large Mixer 200
LCD Projector and Screen 500
- includes audio patch and presentation remote. Client must provide laptop and adaptors when using a mac.
Laptop 250
Audio Visual Technician (Set / Tech / Strike) 50 per hour
Mault / Press Box 150
Power Strip 35
Extension Cords 35
Presentation Easels 15
Town and Gown and RTCC Ballroom Leiko Lights 200 (includes 2)
Portable Sound System 300

A technician is mandatory for all events with Audio Visual needs. Other Audio Visual equipment available upon request.
Technicians are $50 per hour with 4 hour minimum.