

Lunch

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 Capers Vinaigrette with Protein

BBQ Chicken – \$26.00 per person

Beef Tenderloin – \$36.00 per person

Boxed Lunch

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

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

Lunch and Dinner

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

Lunch and 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

Lunch and 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, Rissolle 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

Lunch and Dinner

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

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 "BOUDALOUÉ"

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

\$28.00 per person

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

All Sandwich Buffets include Chips, Chef's Choice of Assorted Desserts, 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

Choice of three Gourmet Sandwiches and two Salads

\$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