

Buffets

Themed Buffets (Minimum of 25 Guests)

MEXICAN FIESTA

- ❖ Tortilla Soup
- ❖ Mixed Greens
With Jicama, Grilled Corn, Queso Fresco and a Chipotle Vinaigrette
- ❖ Tri-Color Crispy Tortilla Chips
Salsa Fresca, Guacamole, Sour Cream, Shredded Cheddar Cheese
- ❖ Cheese Enchiladas
- ❖ Mexican Rice
- ❖ Refried Beans
Topped with Queso Fresco
- ❖ Choice of Two of the Following Entrees (Three for Dinner):
 - TEQUILA-CITRUS MARINATED GRILLED CHICKEN FAJITAS
 - CILANTRO AND CHIPOTLE MARINATED GRILLED BEEF FAJITAS
 - CHICKEN MOLE
 - ARROZ CON POLLO
 - GREEN CHILE AND CILANTRO PULLED PORK
- ❖ Tres Leches Cake and Bunuelos
- ❖ Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$38.00 per person Lunch

\$48.00 per person Dinner

Buffets

ASIAN CREATION

- ❖ Won Ton Soup
- ❖ Chinese Chicken Salad
Ginger-Soy Dressing
- ❖ Crispy Won Tons
- ❖ Steamed Rice
- ❖ Vegetable Chow Mein
- ❖ Crispy Vegetable Spring Rolls
- ❖ Choice of Two of the Following Entrees (Three for Dinner):
 - TERIYAKI CHICKEN
 - TERIYAKI SALMON
 - STIR FRY BEEF AND BROCCOLI
 - CRISPY ORANGE SCENTED CHICKEN
 - SPICY KUNG PAO PORK
- ❖ Lemon Cake, Almond and Fortune Cookies
- ❖ Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$38.00 per person Lunch

\$48.00 per person Dinner

ITALIAN CONNECTION

- ❖ Italian Wedding Soup
- ❖ Caesar Salad
Crisp Romaine Leaves, Garlic Croutons and Fresh Parmesan Cheese with Caesar Dressing
- ❖ Grilled and Roasted Vegetable Platter
- ❖ Choice of One of the Following Entrées (Two for Dinner):
 - CHICKEN PICCATA
 - MEATBALLS WITH MUSHROOM-PUTTANESCA SAUCE
 - ITALIAN SAUSAGE WITH PEPPERS
- ❖ Choice of One of the Following Pastas (Two for Dinner):
 - BAKED PENNE WITH THREE CHEESES AND MARINARA
 - PESTO RICE PILAF
 - SPINACH TORTELLINI WITH CREAMY ALFREDO SAUCE
- ❖ Parmesan Garlic Bread
- ❖ Assorted Italian Pastries
- ❖ Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$38.00 per person Lunch

\$48.00 per person Dinner

Buffets

TACO BAR

- ❖ Tortilla Soup
- ❖ Mixed Greens
With Jicama, Grilled Corn, Queso Fresco and a Chipotle Vinaigrette
- ❖ Tri-Color Crispy Tortilla Chips
Salsa Fresca and Guacamole
- ❖ Mexican Rice
- ❖ Refried Beans
Topped with Queso Fresco

TACOS AMERICANOS

With Ground Beef, Olives, Tomatoes, Cheese, Sour Cream and Iceberg Lettuce

TACOS AUTHENTICOS

With Carne Asada or Chicken, Cilantro, Onion, Lime Wedge, Radish and Picante Sauce

- ❖ Churros and Bunuelos

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$36.00 per person Lunch

\$46.00 per person Dinner

Barbecue Buffets

TROJAN TAILGATE (Minimum of 50 Guests)

Macaroni Salad

Red Bliss Potato Salad

Creamy Coleslaw

Green Bean Salad

Corn on the Cob

Homemade Baked Beans

BBQ Chicken

Hot Links

BBQ Tri Tip Barbecue Chef(s) onsite with Mesquite Grill(s)

Grilled Portobello Mushrooms

Lemonade and Filtered Water

Chef's Choice of Assorted Desserts

\$30.00/\$36.00 per person

Buffets

BUILD YOUR OWN BARBECUE BUFFET

All Barbecue Buffets include Rolls and Butter or Cornbread, Iced Tea or Lemonade. Onsite Barbecue Chefs are available for that “just off the grill” experience at an additional fee.

Basic: \$18.00/\$22.00 per person (Minimum of 40 Guests)

Hamburgers, Veggie burgers, Hot Dogs, Choice of one Salad, Cheese and Relish Tray, Potato Chips and Assortment of Freshly Baked Cookies.

The Original BBQ: \$22.00/\$26.00 per person (Minimum of 40 Guests)

Hamburgers, Turkey Burgers, Hot Dogs, BBQ Chicken (Quarters), Baked Beans, Choice of (2) Salads, Cheese and Relish Tray, Chips and Assortment of Freshly Baked Cookies, Slices of Pie (Seasonal)

The Western: \$27.00/\$39.00 per person (Minimum of 60 Guests)

Choice of (3) Salads, (3) Sides and (3) Meats, Chef’s Selection of Seasonal Desserts

Salads:

Trojan House Salad
Tri Color Pasta Salad
Macaroni Salad
Traditional Potato Salad
Spicy Black Bean and Corn Salad
Coleslaw
Fruit Salad
Tomato-Cucumber Salad

Sides:

Home-style Macaroni and Cheese
Corn on the Cob
Baked Beans

Meats

BBQ Chicken (Breasts and Thighs)
Hot Links
Baby Back Pork Ribs
Beef Ribs
Shrimp Skewers
Additional \$2.00 per person

****For outdoor locations, additional fees for rentals, permits and FMS services will apply****

Reception

Reception Selections

Hors d'Oeuvres – Cold/Room Temperature

All orders require a minimum of 12 pieces of selected item unless otherwise noted.

Wasabi Tuna in a Crisp Cone	\$3.85 per piece
Jumbo Shrimp with Cocktail Sauce	\$4.50 per piece
Rainbow, Tuna, Vegetable or California Rolls with Wasabi, Pickled Ginger and Soy Sauce	\$3.75 per piece
Smoked Salmon on Brioche Points with Cream Cheese Red Onion and Dill	\$3.75 per piece
Lobster Spoon with Tarragon Aioli, Sweet Calamansi Essence	\$5.00 per piece
Smoked Salmon and Herbed Cream Cheese Mousse in a Crisp Phyllo Cup	\$3.85 per piece
Prosciutto, Caramelized Onion, Apple, Roaring 40's Smoked Blue Cheese	\$3.85 per piece
Peppered Beef Tenderloin, Horseradish Potato, Blue Cheese	\$4.00 per piece
Mini Puff Pastry Bouche, Truffle Mushroom Duxelle, Baby Heirloom Tomato, Micro Chervil	\$3.75 per piece
Crispy Phyllo Cup, Roasted Beet Puree, Boursin Cheese, Toasted Pistachios	\$3.75 per piece
Burrata Cheese on Crostini with Peppadaw, Honey and Truffle Oil	\$3.70 per piece
Thai Chicken Salad in a Lettuce Cup	\$3.75 per piece
Roasted Beet Puree in a Phyllo cup with Boursin Cream	\$3.50 per piece
Peruvian Ceviche in a Crisp Cumin Scented Cone	\$3.85 per piece
Burrata Caprese, Crispy Fissile, Dark Cherry Manodori Balsamic	\$3.85 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, 15 – 18 pieces per guest are recommended. The allocation of hot items to cold is generally 2:1.

USC Hospitality

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. Spring 2013