

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

Reception

Hors d'Oeuvres – Hot

All orders are equal to 12 pieces of selected item unless otherwise noted.

Mini Open Faced BBQ Beef with Hoisin BBQ Sauce	\$3.95 per piece
Mini Open Face Beef Sliders with Ketchup, Mustard, Pickle Chips	\$3.95 per piece
Mini Beef Wellington, Mushroom Pate Duxelle, Truffle	\$4.00 per piece
Peking Duck Pot Stickers with Sweet Soy Glaze	\$3.75 per piece
Nepali Momo Dumpling with Chicken, Lamb or Potato, Achar	\$3.85 per piece
Risotto Arancini Balls with Arribiata Sauce	\$3.85 per piece
Petite Pizza – BBQ Chicken and Mozzarella	\$3.75 per piece
Petite Pizza – Prosciutto and Sun-Dried Tomato Pesto	\$3.75 per piece
Petite Pizza – Grilled Shrimp and Pesto	\$3.75 per piece
Petite Pizza – Mixed Wild Mushrooms and Gouda	\$3.75 per piece
Blue Cheese, Grapes and Toasted Walnut Spring Rolls	\$3.75 per piece
Fire Cracker Chicken Wontons with Chinese Pesto	\$3.50 per piece
Mini Shrimp and Avocado Quesadillas	\$4.00 per piece
Indonesian Crab Cakes with Coconut Chutney	\$4.00 per piece
Crisp Vegetarian Spring Rolls with the Sweet Chili Sauce	\$3.85 per piece
Chicken, Mushroom and Goat Cheese Strudel	\$3.75 per piece
Spanish Chicken Croquettes with Piquillo Pepper Sauce	\$4.50 per piece
Beef Satay with Sweet Chili Sauce	\$4.50 per piece
Chicken Satay with Sweet Chili Sauce	\$4.00 per piece
Shrimp Satay with Sweet Chili Sauce	\$4.50 per piece
Spanikopitas with Tadziki Dip	\$3.85 per piece

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Reception Enhancements - Displays

IMPORTED AND DOMESTIC CHEESES (Minimum of 20 Guests)

An Array of Imported and Domestic Cheeses

Served with Assorted Breads and Crackers

\$6.50 per person

SEASONAL VEGETABLE CRUDITÉS (Minimum of 20 Guests)

Fresh Seasonal Vegetables with an Assortment of Dips to include Jalapeño and

Roasted Tomato Ranch Dressings

\$5.50 per person

WARM ARTICHOKE AND SPINACH DIP (Minimum of 20 Guests)

Served with Pita Triangles and Chips

\$6.50 per person

CRUDITÉS AND CROSTINI BAR (Minimum of 50 Guests)

Basket of Raw Assorted Vegetables

Crispy Lavosh, Bread Sticks, Assorted Croustades

Herbed Ranch Dip, Roasted Red Pepper Dip

Warm Artichoke and Spinach Dip

Warm Jalapeno Cheese Dip

Olive Tapenade

Humus

Tadziki Dip

\$11.00 per person

FRESH SEASONAL FRUITS AND BERRIES (Minimum of 20 Guests)

Fresh Seasonal Fruits and Berries with Spiced Honey Yogurt Dip

\$6.00 per person

ANTIPASTO PLATTER

An Array of Sliced Meat, Cheeses, Vegetables, Relishes, Olives and Mustards

With Fresh Artisan Breads and Crackers

\$8.00 per person

BAKED BRIE EN CROUTE

Wheel of Brie Filled with Sliced Apples and Pecans wrapped in Puff Pastry and

Baked served with Sliced French Baguettes

\$110.00 per two pound wheel

WHOLE POACHED SALMON (Serves approximately 50 – 75 Guests)

Served with Breads and Baguettes

Cream Cheese, Capers, Chopped Onion and Tomatoes

\$425.00 per order

Reception

Reception Enhancements – The Carving Board

Note: One Chef Attendant Required at \$125.00 for all Carving Stations

WHOLE ROASTED TENDERLOIN OF BEEF

(Serves approximately 35 Guests)

Miniature Rolls, Whole Grain

Mustard, Garlic Aioli, Fresh Horseradish Sour Cream and Tarragon Aioli

\$375.00 per order

ROASTED WHOLE TURKEY

(Serves approximately 45 Guests)

Miniature Wheat Rolls, Garlic Aioli

Fresh Cranberry Sauce and Giblet Gravy

\$375.00 per order

MAPLE GLAZED COUNTRY HAM

(Serves approximately 75 Guests)

Buttermilk Biscuits, Honey and Dijon Sauce

Apple-Ginger Compote

\$425.00 per order

WHOLE ROASTED ANCHO CHILE RUBBED PORK LOIN

(Serves approximately 40 Guests)

Sourdough Rolls, Bourbon BBQ Sauce, Sweet Cilantro-Tomato Jam and Garlic Aioli

\$475.00 per order

BRAISED BEEF TOP ROUND

(Serves approximately 75 Guests)

Miniature Rolls, Fresh Horseradish Sour Cream

Whole Grain Mustard, Herbed Aioli and Au Jus

\$495.00 per order

SLOW ROASTED PRIME RIB

(Serves approximately 35 Guests)

Miniature Rolls, Grilled Cibatta

Fresh Horseradish Sour Cream

Béarnaise Sauce and Au Jus

\$400.00 per order

Reception

Reception Theme Stations

All theme stations are priced per person based on a two 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)

Cheese Tortellini, Penne, Farfalle
Grilled Vegetable Marinara Sauce, Alfredo Sauce, Basil Pesto Sauce,
Bolognese Sauce
Accompanied by Diced Tomatoes, Parmesan Cheese, Garlic Bread
One Chef Attendant Required at \$125.00
\$12.00 per person

FIESTA (Minimum of 40 Guests)

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
\$12.00 per person

MACARONI AND CHEESE BAR (Minimum of 40 Guests)

Homemade Macaroni with three cheese sauce and sautéed mushrooms diced
chicken, peppers, green onions and cheeses.
One Chef Attendant Required at \$125.00
12.00 per person

POTATO BAR (Minimum of 40 Guests)

Mashed or Baked Potatoes with Chicken, Broccoli, Bacon, Cheddar and
Monterey Jack
Cheese, Artichoke, Sour Cream, Butter, Chives, Sautéed Mushrooms and
Asparagus Tips
\$12.00 per person

SHRIMP SCAMPI SAUTÉ (Minimum of 40 Guests)

Jumbo Shrimp Marinated in Fresh Herbs, Sautéed in Butter,
Shallots, White Wine and Garlic Focaccia Bread and Extra Virgin Olive Oil
One Chef Attendant Required at \$125.00
\$14.00 per person

Children's Menu

Little Trojans (12 years of age and under)

All entrées are served with Starter, Entrée and Dessert. Children will enjoy the same dessert as adult guests. Children may dine from any of our buffets at the Children's Menu Price listed below.

Please select one Starter for all children:

- ❖ Celery Boat filled with Peanut Butter
- ❖ Celery and Carrots with Ranch Dip
- ❖ Fruit Cup

Please select one Entrée for all children:

- ❖ Pasta
Marinara or Alfredo Sauce
Broccoli Florets
- ❖ Chicken Tenders with Dipping Sauce
French Fries
- ❖ Individual Pizza
Pepperoni or Cheese
- ❖ Grilled Cheese Sandwich
French Fries

\$13.00 per child

Beverages

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	Host	Cash
Call Labels	\$7.00	\$8.00
Premium Labels	\$8.00	\$9.00
House Wine	\$6.00	\$7.00
Domestic Beer	\$5.00	\$6.00
Imported Beer	\$6.00	\$7.00
Cordials and Liquors	\$9.00	\$10.00
Bottled Water (Still)	\$3.00	\$3.00
Sparkling Water	\$3.00	\$3.00
Soft Drinks	\$3.00	\$3.00
Fruit Juice	\$3.00	\$3.00

COCKTAIL PACKAGE (per person per hour pricing)

Unlimited beverage service charged per person (based on guaranteed attendance) during allotted time. Hours must be consecutive.

Call Labels	Premium Labels
First Hour \$14.00	First Hour \$16.00
Second Hour \$8.00	Second Hour \$9.00
Third Hour \$6.00	Third Hour \$8.00

OTHER BEVERAGE ITEMS

Champagne or Wine Punch	\$65.00 per gallon
Margaritas	\$110.00 per gallon
Bloody Mary	\$130.00 per gallon

MARTINI BAR (per person per hour)

Classic Vodka Martini, Sour Apple Martini, Cosmopolitan and White Chocolate Raspberry Martini prepared with Absolut Vodka and DeKuyper Cordials

\$20.00 First Hour

\$10.00 Second Hour

\$7.00 Third Hour

BARTENDER FEES AND CASHIER CHARGES

A \$125.00 bartender labor fee will apply.

Wine List

Banquet Wine List

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. It is a policy, therefore, that alcoholic beverages cannot be brought into our facilities from the outside.

Cabernet

Mirassou, California	\$24.00
Bridlewood, Paso Robles, California	\$32.00
Louis Martini, Sonoma, California	\$52.00

Merlot

Mirassou, California	\$24.00
Edna Valley Vineyards, San Luis Obispo, California	\$33.00
Frei Brothers, Dry Creek Valley, California	\$40.00

Pinot Noir

Mirassou, California	\$24.00
Bridlewood, Santa Barbara, California	\$30.00
MacMurray Ranch, Sonoma, California	\$44.00

Malbec

Alamos, Mendoza, Argentina	\$26.00
Don Miguel Gascon, Mendoza, Argentina	\$34.00
Alamos Seleccion, Mendoza, Argentina	\$44.00

Chardonnay

Mirassou, California	\$24.00
Bridlewood, Monterey County, California	\$28.00
William Hill Estate, Napa, California	\$52.00

Pinot Grigio

Mirassou, California	\$24.00
DaVinci, Veneto, Italy	\$32.00
Maso Canali, Trentino Alto Adige, Italy	\$40.00

Sauvignon Blanc

Mirassou, California	\$24.00
Edna Valley Vineyards, San Louis Obispo, California	\$33.00
Whitehave, Marlborough, New Zealand	\$40.00

Moscato

Mirassou, California	\$24.00
Mia Dolce, Piedmont, Italy	\$40.00

Sparkling Wine

William Wycliff Brut, California	\$24.00
La Marca Prosecco, D.O.C.G., Italy	\$28.00