TOWN & GOWN BALLROOM & PATIO PRE-GAME CATERED EVENT

A variety of meals to fuel your pre-game energy, making you ready to Fight On!
Menu Options:
From the Grill • Wing Bar • Fiesta Buffet • French Fry Station • Slider Station • Panini Station
Salad Bar • Macaroni & Cheese Bar • Potato Bar
Desserts Station • Margarita Bar • Hosted Bar & Bartender

FROM THE GRILL

- 100% All Beef Hamburgers
- Beyond Meat Burgers (Plant-Based Burgers)
- Hebrew Nation All Beef Hot Dogs
- Bratwursts
- Sautéed Peppers, Onions, Grain Mustard and Sauerkraut
- American Cheese, Chopped, Sliced Red Onion
- Ketchup, Mustard, Relish
- Buns
$23 Per Person

WING BAR

10 pieces per person
Select Three

- Original
- Mango Habanero
- Cajun
- Louisiana Rub
- Garlic Parmesan
- Hickory Smoked Barbecue
- Hawaiian
- Teriyaki

Carrots and Celery
Ranch, Honey Mustard, Blue Cheese, Hot Sauce and Sweet & Sour
$15 Per Person

FIESTA BUFFET

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
$20 Per Person
**FRENCH FRY STATION**
Shoe String French Fries (made on site)
Sauces
*Select Five*

- Regular Ketchup
- Spicy Ketchup
- BBQ Sauce
- Sweet Chili Sauce
- Chipotle Mayo
- Cilantro Lime Mayo
- Curry Honey Glaze
- Ranch
- Homemade Nacho Cheese Sauce
- Garlic Cheese

$12 Per Person

**SLIDER STATION**
*Select Three*

- Chile-Soy Glazed Pork Belly Slider with Napa Slaw, Pickled Apple and Sliced Serrano Chiles
- Angus Beef Slider with Ketchup, Mustard and Pickle Chip
- Crispy Chicken Slider with Pickle Chip and Garlic Aioli
- Meatball Slider with Provolone and Marinara Sauce
- Mini Philly Cheesesteak with Sautéed Onions

$18 Per Person

**PANINI STATION**
*Select Three*

- Pork Belly Cubano with Smoked Ham, Dijon, Aged Swiss Cheese and Fig Jam
- Chicken Pesto with Provolone and Sundried Tomatoes
- Roast Beef with White Cheddar, Caramelized Onions and Creamy Horseradish
- Grilled Vegetable, Fresh Basil and Herbed Goat Cheese

$18 Per Person
SALAD BAR

Select Two

- Caprese: Sliced Roma Tomatoes, Buffalo Mozzarella, Aged Balsamic and Basil
- Watermelon with Feta and Mint
- Red Skin Potato Salad with Chives
- Israel Couscous, Organic Greens, Asparagus, Cucumbers, Baby Corn and Watermelon Radish
- Deconstructed Chicken Cobb Salad or Chicken Caesar Salad or Taco Salad

$14 Per person

MACARONI & CHEESE BAR

Homemade Macaroni with Three-Cheese Sauce and Traditional Beef Chili
Diced Chicken, Sautéed Mushrooms, Peppers, Green Onions and Cheeses

$14 Per Person

POTATO BAR (minimum of 40 guests)

Mashed Potatoes with Diced Chicken, Bacon, Cheddar and Monterey Jack Cheeses, Sour Cream, Butter, Chives, Sautéed Mushrooms, and Asparagus Tips

$16 Per Person

DESSERTS

Select Two

- Chocolate Chip, Snicker Doodle, Oatmeal and Raisin Cookies
- Popcorn with Cheese Salt, Parmesan Cheese, Butter and Truffle Salt
- Pretzels with Warm Cheese Sauce, Warm Caramel Sauce and Warm Mustard Sauce
- Bourbon Bread Pudding
- Cubed Seasonal Fruit
- Ice Cream Station with Toppings
  - Vanilla Ice Cream, Chocolate Ice Cream
  - Crushed Peanuts, Sprinkles, Whipped Cream, Crushed Oreo Cookies, Warm Chocolate Sauce, Warm Caramel Sauce and Strawberry Comport
- S’ Mores Station
  - Graham Crackers, Marshmallows, Hershey’s Chocolate Bars
- Churro Station
  - Warm Caramel Dipping Sauce, Warm Chocolate Dipping Sauce, Cinnamon Sugar, Crushed Oreo Cookies, Sprinkles, Crushed Peanuts and Fruity Pebbles

$18 Per Person
MARGARITA STATION
Regular or Frozen Margaritas
Original, Strawberry, & Mango Flavored Margaritas with Salt or Sour Citrus-Sugar on Rim of Glasses

Toppings
  • Fresh Strawberry
  • Lime
  • Mango
  • Jalapeño Garnishes

$14 Per Person

Sustainable Hosted Bar and Bartender
$16 Per Person For The First Hour
$12 Per Person Each Hour Following

  • IPA’s
  • Chardonnay and Cabernet
  • Sangria
  • Mojito
  • Bloody Mary
  • Screwdrivers

LABOR FEE: $1,200.00
Fee for bartender at $200 per bartender and chefs at stations at $200 per chef may apply

USC RENTALS
Fee for BBQ Grill, Panini Grill, Fryer, Ice Cream Carts, Signage and Security officers may apply
(Estimated rental fee $2,400)

CONTACT US
Mark Aliano
Senior Sales Manager, USC Special Events and Catering
Main: 213.740.5956 | Email: aliano@usc.edu
Sales Coordinator: Esther Lee
Direct: 213-740-3780 | Email: lee292@usc.edu

Labor charges will apply to all events.
A Taxable 20% Service Charge and 9.5% Sales Tax will be added to all Food and Beverage Purchases and Audio Visual Rentals. Prices are subject to change without notice.