

CATERING ✌️ GO

PROUDLY SERVING

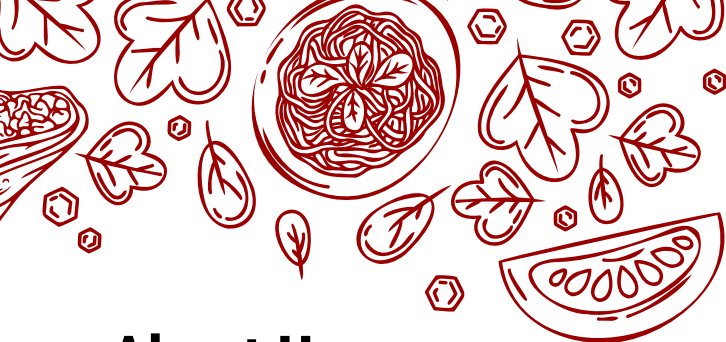
Amy King Dundon-Berchtold
University Club of USC



Rosso
ORO's
PIZZERIA

seeds.
MARKETPLACE





About Us

Catering2Go is your easy, on-campus solution for fresh, delicious drop-off meals, perfect for meetings, events, and gatherings that don't require full-service catering at USC's University Park and Health Science Campuses. With access to your favorite campus dining spots like Seeds Marketplace, Panda Express, Rosso Oro's Pizzeria, Taco Taco, and the University Club, you can enjoy variety, quality, and convenience all in one place.

Because the food is prepared right here on campus, it arrives fresh and fast, without the environmental impact of off-campus delivery. Plus, your order supports the university community and helps keep campus dollars on campus.

Know Before You Order

1. Advance Notice: Please place your order at least 48 business hours in advance to ensure availability and freshness.
2. Payment Options: We accept credit cards, debit cards, ISD numbers, and PPGG numbers. Payment must be received before delivery.
3. Pick-up option available
4. Tax Exemption: Campus clients using ISDs or PPGG are eligible for tax exemption on all items, excluding carbonated beverages.
5. Cancellations: No charge if canceled more than 48 hours in advance. Cancellations made less than 48 hours before delivery are subject to a 50% charge.
6. Service Charge & Tax: All listed prices exclude a 16% service charge and applicable sales tax.

Minimums & Labor Fees

- Weekday Deliveries: \$200 per venue minimum
- Weekend Deliveries: \$400 per venue minimum plus \$50 labor fee
- Labor Fee: \$100 will apply to all HSC deliveries
- Orders cannot be combined across multiple venues to meet the minimum

How To Place An Order

Placing your Catering2Go order is easy! Browse our menus online and contact one of our representatives to place your order:

Call: (213) 740-7493

Email: catering2go@usc.edu

Visit: <https://hospitality.usc.edu/catering2go/>

Orders must be placed at least 48 business hours in advance. Our team is here to help you create a seamless, stress-free catering experience.

Boxed Breakfast

CONTINENTAL BREAKFAST | \$20 PER PERSON

Breakfast Pastry, Butter and Jam, Chobani® Vanilla Greek-Style Yogurt, Individual Granola (with nuts), Fresh Seasonal Whole Fruit, Individually Bottled Orange Juice

PROTEIN BREAKFAST | \$22 PER PERSON

Two Hard-Boiled Eggs, Chobani® Vanilla Greek-Style Yogurt, Individual Granola (with nuts), Fresh Seasonal Whole Fruit, Individually Bottled Orange Juice

Buffet Breakfast

CONTINENTAL BREAKFAST | \$22 PER PERSON

Assorted Breakfast Pastries, Sweet Butter and Fruit Preserves, Seasonal Sliced Fresh Fruit, Orange Juice, Regular & Decaffeinated Coffee, Assorted Herbal Teas

HOT BREAKFAST | \$28 PER PERSON

Cage-Free Scrambled Eggs, Smoked Bacon, Chicken Apple Sausage, Roasted Yukon Potatoes, Assorted Breakfast Pastries, Sweet Butter & Fruit Preserves, Seasonal Sliced Fresh Fruit and Berry Display, Orange Juice, Regular & Decaffeinated Coffee, Assorted Herbal Teas

Breakfast Enhancements

BREAKFAST SANDWICH CROISSANTS | \$16 EACH

Cage-Free Scrambled Eggs and Cheese with Choice of Smoked Bacon or Sausage

Cage-Free Scrambled Eggs, Spinach, and Cheese (Vegetarian)

BREAKFAST BURRITOS | \$15 EACH

Cage-Free Scrambled Eggs Roasted Yukon Potatoes and Cheese with Choice of Smoked Bacon or Sausage

Cage-Free Scrambled Eggs, Roasted Yukon Potatoes, Spinach, and Cheese (Vegetarian)

ASSORTED BREAKFAST PASTRIES | \$45 PER DOZEN

ASSORTED TEA BREADS | \$50 PER DOZEN

ASSORTED BAGELS & CREAM CHEESE | \$55 PER DOZEN

GLUTEN-FREE BREAKFAST PASTRIES | \$70 PER DOZEN

YOGURT PARFAITS | \$9 EACH

Individual Greek Yogurt, Topped with Seasonal Berries and Granola (with nuts)

LOX & BAGELS | \$170

SERVES 12

Cream Cheese, Capers Sliced Red Onion

BREAKFAST FRITTATA

\$70 HALF PAN - SERVES 10

\$135 FULL PAN - SERVES 20

Spinach and piquillo pepper

OATMEAL | \$52

SERVES 10

Includes Raisins, Brown Sugar, Milk, Honey, Cinnamon

 Vegetarian



MINIMUM OF 10 REQUIRED ON ALL MENU SELECTIONS PRICED PER PERSON OR EACH. ALL PRICES ARE SUBJECT TO A 16% SERVICE CHARGE AND APPLICABLE SALES TAX

Boxed Lunch

Minimum of 10 guests to place order;
Maximum of four (4) varieties per order

CARDINAL BOX LUNCH | \$19 PER PERSON

Includes Choice of a Sandwich or Salad,
Seasonal Whole Fruit, Kettle Chips,
Freshly Baked Cookie

GOLD BOX LUNCH | \$22 PER PERSON

Includes Choice of a Sandwich or
Salad, Seasonal Whole Fruit, Pasta
Salad, Kettle Chips, Fudge Brownie



Sandwich/Wrap Choices

Chicken Caesar*

Grilled Sliced Chicken, Parmesan,
Romaine Lettuce, Caesar Dressing,
Tomato on Italian Herb Focaccia

Chicken Pesto Salad*

Pesto Chicken Salad, Swiss Cheese,
Lettuce, Tomato, Red Onion on Italian
Herb Focaccia

Ham & Swiss

Swiss Cheese, Lettuce, Tomato,
Honey Mustard, Pretzel Hoagie

*Items that can be made into wraps

Roasted & Grilled Vegetable*

Eggplant, Grilled Portobello, Zucchini
Roasted Red Peppers, Lettuce,
Tomato, and Cherry Balsamic Glaze
on Multigrain Bread

Albacore Tuna Salad*

Capers, Celery, Dill, Red Onion,
Tomato
Lettuce, Whole Wheat Bread

Tuscan Chicken

Mozzarella Cheese, Roasted
Pepper, Roma Tomatoes, Romaine,
Pesto Aioli on Ciabatta Bread

Roasted Turkey

Lettuce, Tomato, Cranberry Aioli
on a Demi Baguette

Grilled Tri-Tip

Caramelized Onion,
Horseradish Aioli, Lettuce,
Tomato on Sourdough Bread

Grilled Tofu

Marinated and Grilled Tofu,
Garlic and Herb Veganaise,
Shaved Red Onion, Lettuce,
Tomato on Ciabatta Bread

Salad Choices

Cobb Salad

Grilled Diced Chicken, Chopped Crispy
Bacon, Crumbled Bleu Cheese,
Avocado, Cherry Tomato, and Sliced Egg
over Romaine Lettuce, served with
Ranch Dressing or House Vinaigrette on
the Side

Asian Chicken Salad

Marinated Boneless Breast of Chicken
Tossed with Shredded Iceberg Lettuce,
Coleslaw Mix, Snow Peas, Edamame,
Mandarin Oranges, Sliced Almonds, and
Wonton Crisps, served
with Toasted Sesame-Soy Dressing on
the Side

Grilled Chicken Caesar

Sliced Grilled Chicken, Crisp
Romaine Leaves Garlic Croutons,
and Fresh Parmesan Cheese,
served with Caesar Dressing on the
Side

Garden House Salad

Mixed Greens, Shredded Carrots,
Sliced Cucumber, Cherry Tomatoes,
Green Beans, Cauliflower Florets,
Sliced Red Onion, and Marinated
Artichoke Hearts served with Ranch
Dressing or House Vinaigrette on the
Side

Mediterranean Salad

Herb-Marinated Grilled Chicken
Breast, Crisp
Romaine Leaves, Cherry
Tomatoes, Marinated
Artichoke Hearts, Chickpeas,
Feta Cheese, and Pine Nuts,
served with Red Wine Oregano
Vinaigrette on the Side



Vegetarian

ALL PRICES ARE SUBJECT TO A 16% SERVICE
CHARGE AND APPLICABLE SALES TAX



Catering Trays

Delivered ready to serve on compostable trays
Small trays serve approximately 8 -10 Guests
Large trays serve approximately 25-30 Guests

Seasonal Fresh Fruit & Berry Display 🌿

Small \$65 | Large \$160

Vegetable Crudit  with Herb Dip 🌿

Small \$60 | Large \$140

Imported and Domestic Cheese Platter 🌿

Small \$115 | Large \$240

Spinach & Artichoke Dip with Warm Pita 🌿

Small \$80 | Large: \$200

Mini Pan Fried Crab Cakes

Small \$150 | Large \$300

Mexican Street Corn Guacamole with Blue Corn Chips 🌿

Small \$80 | Large \$200

Italian Style Antipasto Platter

Small \$100 | Large: \$200
Sliced Salami, Prosciutto, Provolone and Fresh Mozzarella Cheeses, Olives, Roasted Peppers, Marinated Roma Tomatoes, and Sliced Baguettes

House Made Potato Chips VEGAN

Small \$25 | Large: \$50

Spanakopita Platter 🌿

Small \$85 | Large: \$170
Greek-Style Spinach and Cheese Stuffed Phyllo Dough

Assorted Tea Sandwiches

\$40 Per Dozen*

- Egg Salad 🌿
- Cucumber, Watercress, and Boursin Cheese 🌿
- Roasted Chicken Salad
- Prosciutto, Burrata, Tomato, Basil
- Black Forest Ham, Swiss Cheese, Dijonaise

*Choice of one variety per dozen

Mini Wrap Sandwiches

\$40 Per Dozen*

- Roasted Vegetables, Herbed Goat Cheese, Lavash 🌿
- Chicken Caesar, House Croutons, Lavash
- Southwest Chicken, Black Beans Roasted Corn, Shredded Cheese, Red Pepper Tortilla
- Mediterranean Grilled Steak, Hummus Yogurt Dressing, Lavash

Salad Trays

Small \$25 | Large \$50

- Mixed Greens - Carrots, Red Onion, Cucumber, Cherry Tomato, Choice of Ranch or White Wine Vinaigrette
- Caesar Salad - Parmesan, Croutons, Caesar Dressing

🌿 Vegetarian

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Sandwich/Wrap Trays

Maximum of three (3) varieties

*Indicates item can be made as a wrap

10-15 People: \$120 | 20-25 People: \$240

Chicken Caesar*

Grilled Sliced Chicken, Romaine Lettuce, Tomato, Parmesan Caesar Dressing

Chicken Pesto Salad*

Pesto Chicken Salad, Swiss Cheese, Lettuce, Tomato, Red Onion on Italian Herb Focaccia

Ham & Swiss

Swiss Cheese, Lettuce, Tomato, Honey Mustard, Pretzel Hoagie

Grilled Tri-Tip

Caramelized Onion, Horseradish Aioli, Lettuce, Tomato on Sourdough Bread

Grilled Tofu

VEGAN

Marinated and Grilled Tofu, Garlic and Herb Veganaise, Shaved Red Onion, Lettuce, Tomato

Roasted & Grilled Vegetable*

Eggplant, Grilled Portobello, Zucchini, Roasted Red Peppers, Lettuce, Tomato, and Cherry Balsamic Glaze on Multigrain Bread

Albacore Tuna Salad*

Capers, Celery, Dill, Red Onion, Tomato, Lettuce, Whole Wheat Bread

Tuscan Chicken

Mozzarella Cheese, Roasted Peppers, Roma Tomatoes, Romaine, Pesto Aioli


Roasted Turkey

Lettuce, Tomato, Cranberry Aioli, Demi Baguette

Dessert Trays

ASSORTED FRESHLY BAKED COOKIES | \$38 PER DOZEN 

FUDGE BROWNIES | \$45 PER DOZEN 

LEMON BARS | \$50 PER DOZEN 

PETIT FOURS & TARTELETTES | \$60 PER DOZEN
(MINIMUM 2 DOZEN)

MINI CUPCAKES | \$28 PER DOZEN 
(MINIMUM 2 DOZEN)

CELEBRATION CAKES

Half Sheet and Full Sheet Available
72-Hour Notice Needed

- Tres Leches
- Red Velvet
- White Chocolate Hawaiian
- Lemon Raspberry
- Tiramisu
- Chocolate Shortcake
- Chocolate Mousse

Boxed Dinner

For a slightly more elevated experience, our boxed dinners offer a convenient yet refined option for any occasion. Whether it's a last-minute meeting, a night at the Hollywood Bowl, or dinner on the go for a group of 50, these thoughtfully prepared meals are designed to impress.

Each dinner is elegantly packaged and includes everything you need—bread, butter, utensils, and all the finishing touches. Looking to elevate your meal even further? Ask about our curated wine list and our selection of domestic and imported beers.

INCLUDES CHEF'S CHOICE OF:

STARTER

MAIN COURSE

DESSERT

Served with
Artisan Rolls and Butter

Minimum of 10 Guests

Limit 3 Proteins

\$60 each plus 16% service charge
and applicable sales tax.



Salad Bowls

SERVES 8 - 10

Backyard Harvest Salad | \$90

Roasted Chicken, Kale, Romaine, Apple Carrots, Cheddar Cheese, Sweet Smoky Sauce, BBQ Fritos, Scallion Ranch Dressing

Kale & Chicken Caesar Salad | \$90

Roasted Chicken, Kale, Romaine Tomato, Pickled Red Onions, Jalapeno, Parmesan Cheese, Croutons, Caesar dressing

Baja Fisherman Salad | \$110

Roasted Salmon, Arugula, Quinoa, Jicama, Celery, Cabbage, Tortilla Strips, Pepitas, Cilantro, Hot Sauce, Cilantro Lime Vinaigrette

Santorini Greek Salad | \$100

Spinach, Romaine, Tomato, Cucumbers, Red Onion, Kalamata Olives, Lentils, Feta Cheese, Pita Crisps, Red Wine Oregano Vinaigrette

Hollywood Cobb Salad | \$100

Hard-Boiled Egg, Bacon, Romaine, Spring Mix, Tomato, Fried Onion, Sweet Potato, Celery, Blue Cheese, Avocado Lime Dressing

Thai Steak Salad | \$110

Steak, Kale, Cabbage, Edamame, Carrot, Red Onion, Sugar Snap Peas, Cucumbers, Watermelon Radish, Cilantro, Thai Basil, Fried Onions, Lemongrass Peanut Dressing



Baja Fisherman Salad

 Vegetarian

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SALES TAX



Packages

PACK 1 (12-16 PEOPLE) | \$123*
2 ENTREES 2 SIDES

PACK 3 (26-30 PEOPLE) | \$221*
4 ENTREES 4 SIDES

PARTY SIZE ENTREE | \$45.99

PACK 2 (18-22 PEOPLE) | \$175*
3 ENTREES 3 SIDES

FAMILY FEAST (5-6 PEOPLE) | \$48*
3 ENTREES 2 SIDES

PARTY SIZE SIDE |
\$18.62

***UPGRADE TO PREMIUM ENTREE**

Black Pepper Angus Beef and Honey Walnut Shrimp

Pack 1,2 or 3 - Additional \$15

Family Feast - Additional \$3.99

Entrées

Chicken: Orange Chicken, Kung Pao Chicken, Mushroom Chicken, Honey Sesame Chicken Breast, String Bean Chicken Breast

Shrimp: Honey Walnut Shrimp (Premium)

Vegetarian: Eggplant Tofu VEGAN

Steak: Beijing Beef, Broccoli Beef, Black Pepper Angus Beef (Premium)

Appetizers

CATERING RANGOONS | \$34

CATERING CHICKEN EGG ROLLS | \$46
(24 Pieces)

CATERING SPRING ROLLS | \$42
(48 Pieces)

Sides

FRIED RICE

WHITE STEAMED RICE

CHOW MEIN

SUPER GREENS



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Build Your Own Taco or Bowl Bar

Allow your guests to create the perfect bite with our fully customizable Taco or Bowl bar. Featuring a choice of proteins, seasoned rice and beans, fresh toppings, and house-made salsas, this crowd-pleasing option is ideal for casual meetings, team lunches, or themed celebrations.

Everything is delivered ready to serve, just mix, match, and enjoy!

TACO TACO 2 GO BAR (SELECT 1) | \$120

24 Corn Tortillas for Tacos VEGAN
or 12 Bowls & Forks

PROTEIN (SELECT 1)

Braised Carnitas
Grilled Chicken
Steak +\$30

SIDES (CHOOSE 2)

Black Beans VEGAN
Cilantro Lime Brown Rice VEGAN
House Red Rice VEGAN
Refried Pinto Beans VEGAN
Salad (with Scallion Ranch Dressing)

SALSAS (SELECT 2) VEGAN

Green Tomatillo (medium)
Pico De Gallo (mild)
Red House (mild)
Roasted Red (spicy)

FESTIVE TOPPINGS

Monterey Jack Cheese +\$8
Fajitas (Bell Peppers & Onions) +\$8 VEGAN
Roasted Corn Kernels +\$10 VEGAN
Sour Cream +\$8 

ADD ONS

Black / Refried Pinto Beans +\$15 VEGAN
Carnitas +\$30
Red / Brown Rice +\$15 VEGAN
Salsa +\$8 VEGAN
Steak +\$60
Bowl Burrito 12 each +\$6
Tortillas Corn 12 each +\$3 VEGAN

CHIPS & GUACAMOLE | +\$30.00 VEGAN

CHIPS & SALSA | +\$20.00 VEGAN

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Classic Campus Pizza, Made to Order

Bring the comfort of our pizzeria to your next meeting or event with fresh, handcrafted 18" pizzas from Rosso Oro's. Baked in our pizza kitchen at the USC Hotel, our pizzas are made with high-quality ingredients and served hot, fresh, and ready to enjoy. Choose from favorites like cheese, pepperoni, or our fully loaded option, and pair them with our signature salads for a complete and satisfying meal everyone will love.

18" Thin Crust Pizza

Cheese | \$23 

Shredded Mozzarella, Marinara

Pepperoni | \$30

Shredded Mozzarella, Marinara, Pepperoni

Loaded | \$33

Shredded Mozzarella, Marinara, Pepperoni, Italian Sausage, Peppers, Red Onion, Mushrooms

Hawaiian | \$30

Shredded Mozzarella, Marinara, Smoked Ham, Pineapple

BBQ Chicken | \$30

Shredded Mozzarella, Sweet & Smokey BBQ Sauce, Grilled Chicken, Red Onion, Cilantro

Veggie Lovers | \$29

Shredded Mozzarella, Marinara, Garden Vegetables, Mushrooms

Salad Trays

Small: \$25 (Serves 8-10)

Large: \$50 (Serves 25-30)

Antipasto Salad 


Mixed Greens, Tomatoes, Cucumber, Black Olives, Onion, Artichoke, Shredded Mozzarella Cheese, Balsamic Vinaigrette

Caesar Salad

Parmesan, Croutons, Caesar Dressing

Sweet Treats

Assorted Freshly Baked Cookies | \$38 Per Dozen

Chocolate Chip, Lemon, Macadamia, Double Chocolate 



 Vegetarian

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Beverages

Regular and Decaffeinated Coffee | \$40 per gallon
University Club Only

Orange, Grapefruit & Cranberry Juices | \$30 per gallon
University Club Only

Lemonade, Fruit Punch or Iced Tea | \$40 per gallon
University Club & Rosso's Only

Aluminum Dasani | \$4 each

Bottled Sparkling Water | \$5 each

Assorted Herbal Teas | \$40 per gallon
University Club Only

Filtered Water | \$20 per gallon
University Club Only

Fruit Infused Water | \$20 per gallon
University Club Only

Aluminum Smart Water | \$4 each

Assorted Soft Drinks | \$4 each

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A 16% SERVICE CHARGE AND
APPLICABLE SALES TAX

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