

EAT



MEET



FIGHT
ON!

USC SPECIAL EVENTS
AND CATERING

213.740.5956



BREAKFAST

CONTINENTAL BREAKFAST

THE CONTINENTAL 16 Per Person

- Freshly Baked Breakfast Pastries (Based on 1.5 Pastry Per Person)
- Freshly Squeezed Orange Juice
- Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee and Assorted Teas

DELUXE CONTINENTAL 22 Per Person

- Freshly Baked Breakfast Pastries with Butter and Preserves
- Assorted Fresh Bagels and Cream Cheese
- Sliced Seasonal Fruit and Berries
- Individual Yogurts
- Freshly Squeezed Orange Juice
- Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee and Assorted Teas

BREAKFAST BUFFET

AMERICAN BREAKFAST BUFFET 26 Per Person

- Seasonal Fruits and Berries
- Freshly Baked Breakfast Pastries with Butter and Preserves
- Scrambled Eggs
- Select One: Applewood Smoked Bacon or Chicken and Apple Sausage
- Breakfast Potatoes with Roasted Peppers and Onions
- Freshly Squeezed Orange Juice
- Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee, and Assorted Teas

Enhancements

- Yogurt Parfaits **6 Per Piece**
- Breakfast Burritos **6 Per Piece**
- Breakfast Toast or Flat Bread **6 Per Piece**
- Steel Cut Oatmeal with Raisins, Honey, Slivered Almonds, Brown Sugar, and Cinnamon **6 Per Person**
- Sliced Strawberry, Honey with Goat Cheese, Basil, on a Crostini **5 Per Piece**
- Salmon, Dill Cream Cheese, Sliced Cucumber on Crostini **5 Per Piece**



MEETING BREAKS

MEETING BREAKS

TROJAN AFTERNOON TEA 28 Per Person

Selection of Tea Sandwiches:

- Pesto Chicken Salad
- Sliced Cucumber and Watercress
- Classic Egg Salad
- Black Forest Ham and Swiss
- Smoked Salmon and Dill Cream Cheese

English Tea Cakes

Custard and Fruit Tartlets

Éclairs and Macaroons

Freshly Baked Scones with Devonshire Cream and Fruit Preserves

Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee and Assorted Teas

AFTERNOON BREAK 10 Per Person

Assorted Cookies

Filtered Iced Water

Freshly Brewed Coffee Bean & Tea Leaf Coffee, Decaffeinated Coffee and Assorted Teas



BREAKS

BREAK A LA CARTE

FOOD SELECTIONS

- Seasonal Fruits and Berries **8 Per Person**
- Freshly Baked Cookies **36 Per Dozen**
- Chocolate Chip, Oatmeal Raisin and Sugar Cookie
- Fudge Brownies **36 Per Dozen**
- Chips, Dips and Salsa **8 Per Person**
- An Assortment of Potato Chips, Corn Chips and Tortilla
- Chips Accompanied by French Onion Dip and Salsa Fresca
- Fruit and Cheese Skewer **5 Per Piece**

BEVERAGE SELECTIONS

- Freshly Brewed Coffee Bean and Tea Leaf Coffee **52 Per Gallon**
- Regular or Decaffeinated
- Freshly Brewed Hot Tea or Iced Tea **52 Per Gallon**
- Lemonade or Fruit Punch **40 Per Gallon**
- Fruit Infused Ice Water **15 Per Gallon**
- Bottled Water – Still **3.5 Each**
- Bottled Water – Sparkling **4 Each**
- Assorted Soft Drinks **3.5 Each**

**Note: 15 cups per gallon*



ENTRÉE SALADS

LUNCH ENTRÉE SALADS

Includes Dessert and Iced Water, Iced Tea, and Coffee Service

BISTRO SALAD

Chopped Organic Greens, Belgian Endive, Radicchio, Dried Black Cherries, Roasted Pine Nuts, Humboldt Fog Goat Cheese, Golden Beets, Cilantro Caper Vinaigrette with Protein Selection listed below:

BBQ Chicken 32 Per Person

Beef Tenderloin 36 Per Person

Grilled Salmon 34 Per Person

CHICKEN ROULADE 34 Per Person

Spinach, Sun Dried Tomatoes, Goat Cheese, Cherry Tomatoes, Artichoke Hearts, Green Beans, Baby Corn, Sun Dried Tomato Vinaigrette

TOSTADA SALAD

Tortilla Crisps, Roasted Brentwood Corn, Diced Tomato, Guacamole, Shredded Cheese, and California Black Olives over a bed of Organic Greens with Protein Selection listed below

Diced Grilled Chicken 32 Per Person

Diced Grilled Beef Tenderloin 36 Per Person

ROASTED CHICKEN COBB SALAD 35 Per Person

Diced Applewood Smoked Bacon, Hard Boiled Eggs, Haricot Vert, Ripe Avocado, Kenter Farm Greens, Yellow and Red Grape Tomatoes, Crumbled Roquefort Cheese, Sherry Walnut Vinaigrette

GRILLED CHICKEN 34 Per Person

Whole Leaf Romaine, Sweet 100 Tomatoes, Shaved Red Onion, Sweet Corn Relish, Cojita Cheese, Chimichurri Dressing

GRILLED BREAST OF CHICKEN 34 Per Person

Baby Arugula, Pear and Cherry Tomatoes, Sliced Red Onions, Shaved Radish, Wedge of Gorgonzola, Balsamic Shallot Reduction.



LUNCH & DINNER ENTRÉES

All entrées include choice of Soup or Salad, paired Starch and Vegetable, Rolls and Butter and Dessert with Coffee Service, Iced Water and Iced Tea.

FIRST COURSE SOUPS OR SALAD:

Please make one selection from the choices below.

Fuji Apple and Farro Slaw with Baby Striped Beets, Raspberry, Caramelized Mission Figs, Spiced Walnuts, Hearts of Fire and Micro Watercress, Star Anise Dressing

Golden Beet and Goat Cheese Napoleon with Toasted. Hazelnuts, Micro Greens, Dried Cherries, Cherry Balsamic Reduction

Mizuna, Burrata Cheese, Micro Greens, Sliced Strawberries, Blackberries, Raspberries, Candied Walnuts, Citrus Vinaigrette

Roasted Baby Striped Beets, Strawberries, Figs (Seasonal), Burrata Cheese, Micro Arugula, Cherry Balsamic Gastrique, Spring Olive Oil

Sweet Gem Lettuce, Caramelized Pecans, Roquefort Cheese, Burgundy Poached Pear, Mustard Dressing

Baby Heirloom Spinach, Roasted Beet, Goat Cheese, Toasted Hazelnuts, Balsamic Vinaigrette

Mixed Greens, Shaved Fennel, Tomatoes, Watermelon Radish, Orange Segments, Yuzu Dressing

Watercress and Endive Salad, Pine Nuts, Fennel, Asian Pear (Seasonal), Maytag Blue Cheese, Crispy Parsnip, Lemon-Herb Vinaigrette

Tomato Basil Bisque with Crème Fraiche and Croutons

Gazpacho Soup (served room temperature) with Hard Boiled Egg (on the side) Celery, Plum Tomatoes, Red Onion, & Olive Oil

Roasted Corn Chowder

Carrot Ginger Soup with Crème Fraiche

Wild Mushroom Soup



LUNCH & DINNER ENTRÉES

SEAFOOD SELECTIONS:

MISO GLAZED SALMON 38 Per Person Lunch / 60 Per Person Dinner
Kobocha Squash Puree, Soy Braised Brussel Sprouts, and Yuzu Beurre Blanc

ROASTED SALMON 50 Per Person Lunch / 60 Per Person Dinner
Garlic Granny Smith Mashed Potato, Roasted Fennel, Nicoise Olives, Plum Tomatoes and Asparagus with Lemon Buerre Blanc

CHILEAN SEA BASS 62 Per Person Lunch / 70 Per Person Dinner
Pommes Aligot, Maitake Mushroom, Seasonal Sautéed Greens, Port Ginger Reduction and Crispy Leeks

POULTRY SELECTIONS:

TRADITIONAL CHICKEN POT PIE 32 Per Person Lunch / 48 Per Person Dinner
With Pearl Onions and Green Peas. Flaky Crust on top

HERB ROASTED JIDORI CHICKEN 38 Per Person Lunch / 55 Person Dinner
Caramelized Onion Whipped Potatoes, Jumbo Asparagus and Toy Box Baby Carrots, Asiago Mushroom Cream Sauce

HERB ROASTED CHICKEN 38 Per Person Lunch / 55 Per Person Dinner
Quinoa Risotto, Asparagus, Carrots, Red Wine Demi

SEARED CHICKEN BREAST 36 Per Person Lunch / 55 Per Person Dinner
Saffron Israeli Couscous, Haricot Vert, Heirloom Carrots, and Sherry Cream Sauce

ROASTED CHICKEN 38 Per Person Lunch / 55 Per Person Dinner
Fennel Potato Puree, Baby Root Vegetables and Bacon Leek Cream Sauce

PAN SEARED CHICKEN 38 Per Person Lunch / 55 Per Person Dinner
Spring Pilaf, Asparagus, Patty Pan Squashes and Mustard Tarragon Sauce



LUNCH & DINNER ENTRÉES

BEEF SELECTIONS:

PORCINI CRUSTED FILET MIGNON 53 Per Person Lunch / 72 Per Person Dinner
Camembert Whipped Yukon Potatoes, Seasonal Vegetables, and Red Wine Demi Sauce

GRILLED LAMB 60 Per Person Lunch / 72 Per Person Dinner
Cabrales Bleu Cheese Polenta, Chanterelle Mushrooms, Rainbow Swiss Chard, and Garlic Aioli Sauce

FILET MIGNON 53 Per Person Lunch / 72 Per Person Dinner
Risotto Alla Milanese, Bayley Hazen Blue Cheese, Wild Mushrooms, Minted Asparagus, Rosemary Balsamic Butter Sauce

BORDELAISE BRAISED SHORT RIBS 46 Per Person Lunch / 62 Per Person Dinner
Camembert Whipped Yukon Potatoes, Seasonal Vegetables and Parsnip Chips, Red Wine Demi

TENDERLOIN OF BEEF 53 Per Person Lunch / 72 Per Person Dinner
Creamy Dauphinoise Potatoes, Seasonal Vegetables, Dark Cherry Balsamic Reduction

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 | VEGETARIAN | GLUTEN FREE:

QUINOA RISOTTO
Red Quinoa Risotto with Butternut Squash, Marinated Tofu, Nantes Carrots, and Sweet Basil

LEMON HERB RISOTTO***
With English Peas, Grilled Asparagus, Roasted Carrot, Charred Corn and Seared King Mushroom with Paprika Oil

MAPLE GLAZED "MEATLOAF"*
With Chickpeas and Wild Mushrooms, Sweet Potato Puree and Roasted Seasonal Vegetables

WILD MUSHROOM RAVOLI
With Grilled and Roasted Vegetables and Pesto Sauce

VEGETABLE BIRYANI***
With Chickpeas, Green Peas, Curried Baby Farmers Market Vegetables and Basmati Rice

*Vegan ***Vegan/Vegetarian/Gluten Free



LUNCH & DINNER DESSERTS

DESSERTS

The following dessert selections are intended to accompany your Lunch or Dinner Entrée or Salad Entrée. Dessert service must be at the same time and in the same room as the meal

Please Select One of the Following:

BERRY BLOSSOM* (additional 4 Per Person)
Three layers of vanilla sponge cake brushed with orange blossom liquor, filled with white chocolate mousse and fresh berries, and decorated with crumbled meringue and white chocolate shavings

COCONUT CAKE* (additional 4 Per Person)
Vanilla coconut sponge cake filled with coconut custard, chocolate ganache, and toasted almonds. Covered with vanilla frosting and fresh coconut

CHOCOLATE BEAR* (additional 4 Per Person)
Chocolate devil's food cake, layered with white chocolate mousse with a hint of Italian rum and chocolate mousse with milk chocolate shards, covered with milk chocolate shavings

CARROT CAKE* (additional 4 Per Person)
Three layers of fresh carrot cake. Filled and covered with cream cheese frosting, banded with walnuts

FRESH FRUIT TART
Fresh Vanilla Bean Custard nestles the season's freshest Berries, Kiwis and Mandarin Oranges

TARTE TATIN
Individual Caramelized Apple Tart with Crème Chantilly

MEYER LEMON TART
With Candied Lemon Zest and Raspberry Sauce

BRAZILIAN CHOCOLATE CAKE
Chocolate Mousse with a Praline Hazelnut Crust

PASSION FRUIT MERINGUE
Passion Fruit Cream in a Tart with a Meringue Topping

ASSORTED BERRIES (additional 4 Per Person)
In Tuile Cup, with Whipped Cream

* Our signature desserts



BOXED LUNCH & SALAD OPTIONS

CARDINAL 16 PER PERSON

Served on Fresh Baked Ciabatta Bread; includes Seasonal Whole Fruit, Fresh Baked Cookie, Chips and Bottled Water.

GOLD 18 PER PERSON

Served on Fresh Baked Ciabatta Bread; includes Seasonal Whole Fruit, Baked Brownie, Pasta Salad, Chips and Bottled Water.

SANDWICH 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, and Mayonnaise

VEGETARIAN

Lettuce, Tomato, Zucchini, Eggplant, Red Pepper, Balsamic Glaze

SALAD 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 Chicken

CLASSIC CAESAR SALAD

Crisp Romaine Leaves, Garlic Croutons, and Fresh Parmesan Cheese with Caesar Dressing

VEGAN SALAD

Chef's Choice

WRAP 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 Spanish Herb Tortilla

ROASTED VEGETABLES

Herb Dressing wrapped in a Sun Dried Tomato Tortilla

CAESAR CHICKEN

Wrapped in a Tortilla



SANDWICH SELECTIONS

SANDWICH SELECTIONS

All Sandwich Buffets include Chips, Chef's Choice of Assorted Desserts, Freshly Brewed Coffee Bean & Tea Leaf Coffee, Hot Tea, Iced Tea, and Iced Water

BUILD YOUR OWN SANDWICH BUFFET (For 25 – 50 Guests)

TROJAN DELI

- Caprese Salad with Aged Balsamic & EVOO
- Turkey Sandwich
- Chicken Sandwich
- Roast Beef Sandwich
- Vegetarian Sandwich
- Assorted Kettle Chips
- Fresh Seasonal Fruit
- Chef's Assortment of Cookies, Brownies and Bars

36 Per Person

SANDWICH BUFFET

- 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

34 Per Person



BUFFETS

THEMED BUFFETS

(Minimum of 25 Guests)

MEXICAN FIESTA

Tortilla Soup

Mixed Greens

With Jicama, Grilled Corn, Queso Fresco, Chipotle Vinaigrette

Tri-Color Crispy Tortilla Chips

Salsa Fresca, Guacamole, Sour Cream, Shredded Cheddar Cheese

Flour Tortillas

Cheese Enchiladas

Mexican Rice

Refried Beans

Topped with Queso Fresco

Choice of Two of the Following:

- Tequila-citrus marinated grilled chicken fajitas
- Cilantro and chipotle marinated grilled Beef fajitas
- Green chile and cilantro pulled pork

Churros and Bunuelos

Freshly Brewed Coffee Bean & Tea Leaf Coffee,

Decaffeinated Coffee, and Assorted Teas

Iced Water

42 per person Lunch

55 per person Dinner

ASIAN CREATION

WonTon Soup

Chinese Chicken Salad

Ginger-Soy Dressing and Crispy Wonton Strips

Vegetable Chow Mein or Fried Rice

Crispy Vegetable Spring Rolls

Choice of Two of the Following Entrees:

- TERIYAKI CHICKEN
- TERIYAKI SALMON
- STIR FRY BEEF AND BROCCOLI
- CRISPY ORANGE SCENTED CHICKEN

Lemon Cake and Fortune Cookies

Freshly Brewed Coffee Bean & Tea Leaf Coffee,

Decaffeinated Coffee, and Assorted Teas

Iced Water

42 per person Lunch

55 per person Dinner



BUFFETS

THEMED BUFFETS (Minimum of 25 Guests)

ITALIAN CONNECTION

Italian Wedding Soup

Caesar Salad

With Garlic Croutons, Fresh Parmesan with Caesar Dressing

Choice of One of the Following:

- Chicken Piccata
- Italian Sausage
- Meatball with Mushroom-Puttanesca Sauce
- Beef Lasagna
- Vegetable Lasagna

Choice of Two of the Following:

- Baked Penne with Three Cheese and Marinara
- Assorted Tortellini with Creamy Alfredo Sauce
- Vegetable Lasagna
- Cheese Lasagna

Vegetable Medley

Parmesan Garlic Bread

Assorted Italian Desserts

Freshly Brewed Coffee Bean & Tea Leaf Coffee,

Decaffeinated Coffee and Assorted Teas

42 per person Lunch

55 per person Dinner

BBQ

Traditional Potato Salad

Green Salad with Dressing

Cornbread

BBQ Chicken (quarters)

Hamburgers with Buns

Hot Dogs with Buns

Veggie Burgers (upon request)

Baked Beans

Kettle Chips

Assorted Cookies

Freshly Brewed Coffee Bean & Tea Leaf Beverages

Regular and Decaffeinated Coffee, Hot Tea and Iced Tea

Condiments:

- Lettuce, Tomatoes, Onions, Ketchup, Mayonnaise, and Mustard

38 per person Lunch

50 per person Dinner



RECEPTION

RECEPTION SELECTIONS

COLD HORS D'OEUVRES

- Rainbow, Tuna, Vegetable, or California Rolls with Wasabi, Pickled Ginger and Soy Sauce **6 Per Piece**
- Jumbo Shrimp with Cocktail Sauce **7 Per Piece**
- Smoked Salmon and Herbed Cream Cheese Mousse in a Crisp Phyllo Cup **6 Per Piece**
- Peppered Beef Tenderloin, Horseradish Potato and Bleu Cheese **6 Per Piece**
- Sweet Corn Madeline with American Black Caviar **6 Per Piece**
- Brie Cheese, Peppered Tenderloin, Fig Jam Fissel and Mint Leaf **5 Per Piece** Buratta
- Cheese, Bing Cherry Relish and EVOO in a Mini Vanilla Basket **5 Per Piece**
- Lump Crab, Florida Orange Zest and Ginger Aioli **7 Per Piece**
- Petite "BLT" Applewood Smoked Bacon and Baby Heirloom Tomatoes on Endive **5 Per Piece**
- Spicy Tuna and Tobiko on Crispy Wonton **7 Per Piece**
- Mini Hamachi Cone-Umami Flavor and Salmon Caviar **7 Per Piece**
- Mini Spoon of Humboldt Fog Goat Cheese and Pistachio **5 Per Piece**
- Caramelized California Fig, Manchego Cheese and Sherry Reduction **5 Per Piece**
- Saint Andre on Crostini, Beet Tartare and 25 Year Old Balsamic **5 Per Piece**
- Saigon Rice Paper Wrapped Roasted Chicken with Chili Dipping Sauce **5 Per Piece**
- Bacon and Onion Marmalade with Brie on a Crostini **5 Per Piece**
- Sliced Filet Mignon, Crisp Onion and BBQ Horseradish on Crostini **7 Per Piece**

TEA SANDWICHES:

- White Anchovies, Sliced Tomato, and Bibb Lettuce with Lemon Butter on White Bread **4.5 Per Piece**
- Shrimp Salad with Lemon Juice, Mayonnaise, Chopped Chives, Parsley, and Capers **5.5 Per Piece**
- Crab Salad with Sliced Avocado on White Bread **6 Per Piece**
- Steak au Poivre, Sliced Steak with Crushed Peppercorns on Rosemary Bread **6 Per Piece**
- Pea-Prociutto with Shaved Parmesan on Sliced Brioche **5 Per Piece**
- Curried Egg Salad on Rye Bread **5 Per Piece**
- Asparagus with Chopped Hard-Boiled Egg, Lemon Juice and Olive Oil on Pumpernickel **5 Per Piece**
- Shaved Ham, Sliced Brie, Sliced Green Apple with Butter and Dijon Mustard on Sourdough **5 Per Piece**
- Grilled Shrimp with Serrano Ham and Piquillo Pepper, Mayonnaise on White Bread **6 Per Piece**



RECEPTION

HOT HORS D'OEUVRES

- Spanish Chicken Croquettes with Piquillo Pepper Sauce **5 Per Piece**
- Angus Beef Slider with Ketchup, Mustard, and Pickle Chip **5 Per Piece**
- Crispy Chicken Slider with Pickle Chips and Garlic Aioli **6 Per Piece**
- Baby Lamb Chops with Spring Garlic Aioli **7 Per Piece**
- Mini Brisket Slider-Smoked Gouda & Smokey Tomato Jam **6 Per Piece**
- Fire Cracker Chicken Wontons with Chinese Pesto Sauce **5 Per Piece**
- Crisp Vegetarian Spring Rolls with the Sweet Chili Sauce **5 Per Piece**
- Soy Maple Glazed Pork Belly (Bamboo Skewer), Napa Cabbage & Apple Slaw **6 Per Piece**
- Bigeye Tuna Sashimi Pizza, Wasabi Cream & Caviar **7 Per Piece**
- Mini Crab Cake & Tarragon Aioli **7 Per Piece**
- Smoked Salmon Pizza-Paddlefish Caviar **6 Per Piece**
- Crispy Risotto Bites with arrabbiatta sauce **5 Per Piece**
- Smoked Tomato Bisque Paired with a Mini Grilled Cheese on Bamboo Skewer **6.5 Per Piece**
- Crispy Eggplant Parmesan Bites with Marinara Sauce **5 Per Piece**
- Beer Battered Shrimp with Orange Marmalade Horseradish **7 Per Piece**
- Mini Philly Cheesesteak Sandwiches with sautéed Onions **7 Per Piece**

PASSED HORS D'OEUVRES - HOT TEMPERATURE

- Skewered Petite Kobe Beef Meatball with Bamboo Truffle Aioli (Tray Pass Only) **7 Per Piece**
- Potato Pancake, Prosciutto, Apple Butter Sauce and Micro Basil **5 Per Piece**
- Duck Confit Spring Rolls with Pickled Vegetables **6 Per Piece**
- Truffle Taleggio Cheese and Wild Mushroom Flatbread **6 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, 12 – 16 pieces per guest are recommended. The allocation of hot items to cold is generally 2:1.



RECEPTION

RECEPTION ENHANCEMENTS - DISPLAYS

IMPORTED AND DOMESTIC CHEESES (Minimum of 25 Guests) 14 Per Person

An Array of Imported and Domestic Cheeses Garnished with Dried Fruit, Honey, Mixed Nuts
Served with Assorted Breads, Crackers, Lavosh and Bread Sticks

SEASONAL VEGETABLE CRUDITÉS (Minimum of 25 Guests) 8 Per Person

Fresh Seasonal Vegetables with an Assortment of Dips to include Hummus and Roasted Tomato Ranch

ANTIPASTO PLATTER 18 Per Person

An Array of Sliced Meat, Cheeses, Vegetables, Relishes, Olives and Mustards
With Honey, Fresh Artisan Breads, Crackers, Lavosh and Bread Sticks

RECEPTION ENHANCEMENTS - THE CARVING BOARD

Note: One Chef Attendant Required at \$200 for all Carving Stations

WHOLE ROASTED TENDERLOIN OF BEEF 475 Per Order

(Serves approximately 35 Guests)

Miniature Rolls, Whole Grain Mustard, Garlic Aioli and Fresh Horseradish

ROASTED WHOLE TURKEY 450 Per Order

(Serves approximately 45 Guests)

Miniature Rolls, Garlic Aioli, Fresh Cranberry Sauce and Giblet Gravy

MAPLE GLAZED COUNTRY HAM 475 Per Order

(Serves approximately 50 Guests)

Buttermilk Biscuits, Honey - Dijon Sauce, Apple-Ginger Compote

SLOW ROASTED PRIME RIB 500 Per Order

(Serves approximately 35 Guests)

Grilled Ciabatta, Fresh Horseradish, Sour Cream, Béarnaise Sauce and Au Jus



RECEPTION

RECEPTION THEME STATIONS

All theme stations are priced per person based on a one 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) 16 Per Person

(Chef attendant required at 200)

Cheese Tortellini, Penne, Farfalle

Grilled Vegetable Marinara Sauce, Alfredo Sauce, Basil Pesto Sauce, Bolognese Sauce

Accompanied by Diced Tomatoes, Parmesan Cheese, Red Pepper and Garlic Bread

FIESTA (Minimum of 40 Guests) 16 Per Person

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

MACARONI AND CHEESE BAR (Minimum of 40 Guests) 15 Per Person

(Chef attendant required at 200)

Homemade Macaroni with Three Cheese Sauce

Sautéed Mushrooms, Diced Chicken, Peppers, Green Onions and Cheeses.

POTATO BAR (Minimum of 40 Guests) 16 Per Person

Mashed and Baked Potatoes with Chicken, Bacon, Cheddar and

Monterey Jack Cheese, Sour Cream, Butter, Chives, Sautéed Mushrooms and Asparagus Tips

SHRIMP SCAMPI SAUTÉ (Minimum of 40 Guests) 20 Per Person

(Chef attendant required at 200)

Jumbo Shrimp Marinated in Fresh Herbs, Sautéed in Butter,

Shallots, White Wine and Garlic Focaccia Bread and Extra Virgin Olive Oil

SLIDER STATION 18 Per Person / Select 3

Chile-Soy Glazed Pork Belly Slider with Napa Slaw

Pickled Apple and Sliced Serrano Chiles on a Bao Bun

Crab Cake Slider with Remoulade Sauce on a Mini Brioche with Pickle Chip

Beef Barbacoa with Cijota Cheese, Roasted Tomato Salsa on Mini Brioche

Meatball Slider with Provolone and Marinara Sauce

Mini Philly Cheesesteak Sandwich with Sautéed Onions



RECEPTION

RECEPTION THEME STATIONS

All theme stations are priced per person based on a one hour reception. Theme stations are intended to be served with additional items to provide substantial fare for your guests.

POKE STATION 26 per person

(Chef attendant required at 200)

Three types of Marinated Seafood: Ahi Ponzu, Albacore with Ginger and Scallion, and Miso Salmon Salad with Choice of White Rice or Coconut Brown Rice. Toppings: Avocado, Crispy Onion, Crispy Nori, Masago, Julienne Carrot, Shaved Daikon, Seaweed Salad, Pickled Ginger, Toasted Sesame, and choice of Ponzu Sauce, Spicy Mayo, or Soy Sauce.

FLATBREAD STATION 6 Per Piece

Grilled Garlic Pesto Chicken, Fresh Mozzarella Cheese, Balsamic Onions, Roasted Red Peppers, Arugula Artichoke & Laura Chenel Goat Cheese, Leaf Spinach, Balsamic Onions, Roasted Red Peppers Salami Piccante Dry-Cured Artisan Sausage, Roasted Roma Tomatoes, Fresh Mozzarella, Basil Pesto

PANINI STATION 6 Per Piece

(Panini Grills rented at 100 plus delivery fee)

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

RISOTTO BAR 20 Per Person

(Chef attendant required at 200)

Risotto with choice of Sautéed Mushrooms, Green Onion, Parmesan Cheese, Diced Tomato, Roasted Red Peppers, Sundried Tomatoes, Caramelized Onions

ITALIAN STATION 26 Per Person

Three types of Mozzarella; Marinated Ovalinni, Burrata & Buffalo Mozzarella, Flatbreads & Crostini's

Assortment of toppings to include Roasted Garlic in Oil, Balsamic Cherry Reduction, Sundried Tomato, Prosciutto, Marinated Leeks, Roasted Peppers, Heirloom Tomatoes, Oven-Dried Tomatoes, White Anchovies, Marinated Fava Beans, White Bean Puree & Mustard Breadcrumbs.



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

Premium Labels **12**

House Wine **10**

Domestic Beer **8**

Imported Beer **9**

Cordials and Liquors **14 Per Ounce**

Bottled Water (Still) **3.50**

Sparkling Water **4.50**

Soft Drinks **3.50**

BARTENDER FEES AND CASHIER CHARGES

A \$200.00 bartender labor fee will apply per 100 guests



EVENT AUDIO VISUAL

Audio Visual equipment and technician are not permitted to be brought into our facilities.
A technician will be required for all events that require any equipment.

Wired Podium Microphone **100**

Handheld Wireless **200**

Lavalier Wireless **200**

Wired Panel Microphone **100**

Small Mixer **200**

Large Mixer **300**

LCD Projector and Screen **600**

-includes audio patch and presentation remote. Client must provide laptop and adaptors when using a mac.

Laptop **300**

Audio Visual Technician (Set / Tech / Strike) 75 per hour, 4 hour minimum

A technician is mandatory for all events with Audio Visual needs.

Mault / Press Box **200**

Power Strip **35**

Extension Cords **35**

Presentation Easels **15**

Town and Gown and RTCC Ballroom Leko Lights 200 (includes 2)

Portable Sound System **375**

60" Plasma Monitor **500**

70" Plasma Monitor **650**

SDI Kit **125**

Other Audio Visual equipment available upon request.