



ASUCLA CATERING – BREAKFAST SELECTIONS

Minimum Order of 12 Persons

Continental Breakfast

Choice of two assorted Breakfast Pastries:
Mini-Muffins, Mini-Danishes, Mini-Croissants,
Mini-Bagels, Tea Bread
Orange Juice, Superior House Blend and/or Decaf Coffee
\$4.25 Per Person

California Continental

Fresh Seasonal Fruit Platter, Low Fat Yogurt
Choice of Croissants, Muffins, Bagels with Cream Cheese,
Butter & Assorted Jams
Orange Juice, Superior House Blend and/or Decaf Coffee
\$5.50 Per Person

Bagel Bar

Assorted Bagels, Tomatoes, Onions
Choice of three Flavored Cream Cheese Spreads, including:
Strawberry, Garlic, Walnut, Vegetable, Low Fat, Plain.
(Lox available on request for an add'l \$2.00 per person)
Orange Juice, Superior House Blend and/or Decaf Coffee
\$4.95 Per Person

The Breakfast Bear

Breakfast Sandwich served on your choice of a Bagel or
English Muffin with Bacon or Sausage,
Served with Home Fries and Melon
Orange Juice, Superior House Blend and/or Decaf Coffee
\$6.95 Per Person

All-American Breakfast

Scrambled Eggs, choice of Bacon or Turkey Sausage, Home
Fries, basket of Mini-Croissants, Sweet Butter and Jams,
Orange Juice, Superior House Blend and/or Decaf Coffee
\$7.95 Per Person

Hearty Breakfast

Choice of French Toast, Pancakes or Waffles; served with
Seasonal Berries, Maple Syrup, Sweet Butter, Jam,
Bacon or Sausage, and Sliced Melon
(Add Scrambled Eggs for \$2.00 per person)
Orange Juice, Superior House Blend and/or Decaf Coffee
\$8.25 Per Person

Omelette Bar

Traditional Omelette bar, cooked to order with your
choice of Cheese, Ham, Peppers, Onions, Mushrooms,
or Tomatoes, served with assorted Breakfast Pastries with
Butter and Jam and Sliced Melons.
Orange Juice, Superior House Blend and/or Decaf Coffee
Chef charge of \$20.00 per hour (minimum of four hours)
\$7.95 Per Person

Morning Fiesta

Half-Pound Breakfast Burritos with Eggs, Cheese, Home
Fries, Green Chilies, Tomatoes, and Onions, (Chorizo,
Bacon, or Sausage available on request for an additional
\$1.00 per person; Rice and Beans, add \$2.00 per person)
Orange Juice, Superior House Blend and/or Decaf Coffee
\$4.95 Per Person

Afternoon High Tea

Assortment of Tea Sandwiches that includes
Cucumber, Smoked Salmon and Turkey
(3½ per person)
Scones with Devon Cream
Petite Sweets and Tea Cookies
Brewed Darjeeling Tea
\$15.00 Per Person

ASUCLA CATERING SPECIALIZES IN CUSTOM MENUS; PLEASE ASK ONE OF OUR CATERING CONSULTANTS

138 KERCKHOFF HALL • 308 WESTWOOD PLAZA • LOS ANGELES, CA 90024

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ASUCLA CATERING – REFRESHMENTS & BREAKS

Beverages		Bakery	
Coffee, Decaf, or Herbal Teas	\$9.50/gal	Biscotti	\$12.00/dz
Hot Chocolate	8.00/gal	Freshly Baked Cookies	11.00/dz
Iced Tea	8.75/gal	Assorted Bars	13.50/dz
Lemonade	8.75/gal	Lemon, Apple, Apricot, 7-Layer, Chocolate, Cherry, Oreo-Cookie, Cheesecake	
Fruit Punch	8.75/gal	Brownies	12.50/dz
Orange Juice	9.00/gal	Large Bagels	13.50/dz
Apple Juice	8.75/gal	<u>Mini Bagels</u>	10.50/dz
Cranberry Juice	8.75/gal	Large Muffins	13.00/dz
Orange-Cranberry Fizz	10.25/gal	<u>Mini Muffins</u>	10.00/dz
Assorted Bottled Snapple	1.50/ea	Large Danish	14.50/dz
Soft Drinks	1.25/ea	<u>Mini Danish</u>	12.00/dz
Assorted Powerade	1.25/ea	Large Croissants	14.00/dz
Sparkling Water	1.75/ea	<u>Mini Croissants</u>	12.00/dz
Mineral Water	1.25/ea	Mexican Sweet Breads	12.00/dz
Half-Pints of Milk	1.00/ea	Stan's Cake Donuts	11.00/dz
Half-Pints Soy Milk	1.25/ea	Krispy Kreme Donuts	11.00/dz
Bottled Naked Juice	2.25/ea	Weekday orders only	
Flavored Yogurts	1.75/ea	Fruit and Nut Bread	10.00/loaf
Granola Bars	1.75/ea	10 Slices per loaf	
Sliced Melons and Oranges	1.85/pp	Bear Claws	15.00/dz
Whole Fresh Fruit	.85/ea	Cinnamon Rolls with Icing	12.00/dz
		Tea Cookies and Macaroons	8.50/dz
		Large Scones	16.00/dz
		<u>Mini Scones</u>	11.00/dz

Bar Set-Up (Glass)

Includes Portable Sico Bar with Skirting (optional), Ice, Corkscrew, Silver Bowls, Beer/Wine Glasses, Cocktail Napkins, Linen

\$1.75 per person

Bar Set-Up (Plastic)

Includes Portable Sico Bar with Skirting (optional), Ice, Corkscrew, Silver Bowls, Beer/Wine Glasses, Cocktail Napkins, Linen

\$1.50 per person

Featuring La Brea Bakery Breads

Gourmet Sandwiches served a la Carte — \$6.25 per Sandwich

Boxed Sandwiches include a choice of 2 Sides and a Cookie or Brownie — \$8.25 per Box Lunch
Sides, choose from: Pasta Salad Italiano, Mixed Greens, Potato Salad, Cole Slaw, Fruit Salad, Whole Fruit, Macaroni Salad, Tabouli, Carrot Raisin or Three-Bean Salad

Gourmet Sandwiches

Smoked Turkey Pesto

Sliced Smoked Turkey served on Rustique Rounds with a Walnut Garlic Pesto Sauce, Provolone Cheese and Roma Tomatoes

Italian Tuscany Chicken

Marinated Chicken Breast served on Rustique Rounds with Garlic Mayonnaise, Portobello Mushrooms, Roma Tomatoes, Lettuce, and Parmesan Cheese

Turkey & Prosciutto

Served on Seeded Sourdough;
A plentiful offering of Sliced Smoked Turkey and Prosciutto Ham with Mozzarella Cheese, Baby Greens, Roma Tomatoes and Garlic Herbed Cream Cheese

Sweet Chicken Chipotle

Served on a Rustique Round with Grilled Chicken, Roma Tomatoes, Caramelized Red Onion, Asiago Cheese, and Chipotle Mayonnaise

Vegetarian Gyro

Goat Cheese, Red and Yellow Bell Peppers, Portobello Mushrooms, Zucchini, Fresh Herbs, and Baby Greens served in a Pita Pocket

Gorgonzola Roast Beef

Oven-Roasted Beef served on a Rustique Round with Mixed Greens, Roma Tomatoes, Red Onion, French Dressing and topped with Gorgonzola Cheese

Old-Fashioned Muffaletta

Olive Spread, Sliced Smoked Turkey, Mozzarella Cheese, Ham, Garlic Mayonnaise, and Parmesan Cheese served on a Rustique Round

Terrace-Styled Mozzarella Basil

A refreshingly light combination of Mozzarella Cheese, Basil Pesto, Garlic Mayonnaise, Baby Greens, and Roma Tomatoes served on a Rustique Round

Tangy Roast Beef with Horseradish

Oven-Roasted Beef with Green and Red Peppers, Roma Tomatoes, Red Onion, and Horseradish Cream Cheese on Panini Bread

Southwestern Chicken

Grilled Chicken Breast, Parmesan Cheese, Crispy Onions, Romaine Lettuce, Tomato and Spicy Mayonnaise on a Ciabatta Round

California Club

Turkey Breast, Avocado, Swiss Cheese, Lettuce, Tomato, Red Onion, Bacon Strips and Mayo on a Ciabatta Round

Roasted Vegetables

Fresh Mozzarella, Grilled Eggplant, Zucchini, Yellow Squash and Baby Greens on a Focaccia Round with a Pesto-Ranch Dressing

Additional Luncheon Sandwiches

Giant Focaccia

(Serves 20-25 People)
Choice of Tuna Salad, Chicken Salad or Roasted Vegetables a la Carte
Boxed Sandwiches include a choice of two sides and a Cookie or Brownie (add \$2.00 per person)
\$89.95

Sub Sandwiches

Soft White Sub Rolls with your choice of Turkey, Ham, Roast Beef, or Veggies
Sandwich a la Carte \$4.98
Boxed Sub Sandwich includes a choice of two sides and a Cookie or Brownie \$6.48

Deli Sandwiches

Sliced Deli Bread with Turkey, Ham, Roast Beef or Veggies
Sandwich a la Carte \$4.75
Boxed Deli Sandwich includes a choice of two sides and a Cookie or Brownie \$6.25

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ASUCLA CATERING – GOURMET LUNCHEON ENTRÉE SALADS

Gourmet Luncheon Salads Served a la Carte — \$7.50 per Salad
Boxed Salads Served with Bread Rolls, Butter, Cookie or Brownie — \$8.50

Gourmet Entrée Salads

Chinese Chicken Salad

A blend of Crisp Garden Greens with a Sweet Glazed Chicken Breast tossed with Crispy Noodles, Mandarin Oranges, Sesame Seeds and Sesame Dressing

Mediterranean Greek Salad

Rosemary Chicken Tenders, Marinated Mushrooms, Artichoke Hearts, Feta Cheese, Baby Greens, & Kalamata Olives served with Garlic Dressing

Grilled Vegetable Salad

Marinated Zucchini, Crookneck Squash, Carrots, Eggplant, Red Peppers, Herbs, Parmesan Cheese, Olive Oil, and Balsamic Vinaigrette Dressing

Middle Eastern Platter

Hummus, Tabouli, & Baba Ganoush served with Pita Points

Artichoke and Hearts of Palm

Marinated Artichoke Hearts, Hearts of Palm, Red Onion, Red Bell Peppers, Parsley, Italian Dressing on a Bed of Romaine

Seafood Pasta Salad

Bay Shrimp, Bay Scallops, Crab Meat, Lemon Juice, Celery, Shallots, Red Bell Peppers, Parsley, Baby Shells all tossed with Extra Virgin Olive Oil

Blackened Flank Steak

Marinated in Cajun Spice, Thinly Sliced, with Red Onion on a Bed of Romaine with Balsamic Vinaigrette Dressing

Chicken Caesar Salad

Seasoned and Grilled Chicken Breast with Crostini and Shaved Romano on Crisp Romaine served with Creamy Caesar Dressing

Antipasto Salad

Salami, Pastrami, Pepperoni, Mozzarella & Provolone Cheese, Bell Peppers, Tomatoes, Cauliflower, Carrots, Olives and Italian Dressing

Smoked Turkey Salad

Green & Red Bell Peppers, Smoked Turkey, Broccoli, Red Onion, Cilantro, Zucchini and Raspberry Vinaigrette

Fresh Spinach Salad

Baby Spinach, Candied Walnuts, Feta Cheese, Mandarin Oranges and Cranberries served with Balsamic Vinaigrette

Thai Noodle Salad

With Chicken Skewers (2 per person)
Thai Noodles, Snow Peas, Carrots, Chilies, Peanuts, Bean Sprouts, Cabbage, Cilantro, Red Bell Peppers and Garlic, with Peanut Dressing

Side Salads A La Carte

Priced per person, 6 oz. serving

Tortellini Pesto	\$1.75
Pasta Salad	1.50
Mixed Greens	1.50
Potato Salad	1.25
Cole Slaw	1.25
Fruit Salad	1.50
Macaroni Salad	1.25
Tabouli	1.50
Carrot Raisin	1.50
Three Bean Salad	1.25

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ASUCLA CATERING – DELI PLATTERS

A Fabulous Presentation — Minimum Order of 12 Persons

The Antipasto Platter

This zesty platter includes: Italian Meats (Capicola, Salami, and Pepperoni), Provolone and Mozzarella Cheeses, Marinated Roasted Red & Yellow Peppers, Yellow Squash, Red Onion, Zucchini and Roma Tomatoes. We also include our Pasta Italiano Salad and a Basket of Panini and Focaccia Bread, with Italian Butter Cookies and Macaroons for Dessert
\$11.00 Per Person

Domestic Cheese Platter

Cubed Cheddar, Muenster, Swiss, and Jalapeño Jack Served with Crackers
\$3.50 Per Person

Imported Cheese Platter

Wedges and Slices of Imported Cheeses: Baby Swiss, Smoked Gouda, Brie, and Camembert Served with Crackers
\$3.75 Per Person

Middle Eastern Platter

Hummus, Tabouli, & Baba Ganoush served with Pita Points
\$3.75 Per Person

The Bruin Platter

Includes Sliced Roast Beef, Roast Turkey, and Ham, accompanied by Sliced Swiss, Cheddar and Provolone Cheeses. Served with Gourmet Sliced Bread, garnished with Pickles, Onion, Lettuce, Tomato, Ketchup, Mustard, and Mayonnaise. Includes Caesar and Potato Salad
\$6.50 Per Person

Crudité Display

Chef's Selection of Fresh Seasonal Vegetables, served with a Cucumber Dill Dip
\$2.00 Per Person

Country Liver & Smoked Salmon Pâté Display

Accompanied by Baby Cornichons, Olives, Caramelized Red Onion, Capers, Chopped Egg, and Chopped Onions. Served with Crackers and Crustini
\$9.50 Per Person

Caprese Platter

Fresh Buffalo Mozzarella, Roma Tomatoes, Extra Virgin Olive Oil, and Freshly Sliced Basil
\$3.50 Per Person

The Westwood Deli

Our #1 Seller!
Onion Rolls and Thickly Sliced Breads, Assorted Deli Meats and Cheeses, Condiments, Pickles, Olives and Toppings. Pasta Salad, Tomato & Cucumber Salad, Rosemary Red Potato Salad and Cookies
Includes Beverages by the Gallon
\$10.50 Per Person

Finger Sandwich Platter

An assortment of four Finger Sandwiches per person; choose from Chicken Salad, Tuna Salad, or Egg Salad served on Mini Sesame Rolls, with Green Salad and Pasta Salad. Includes Cookies and Beverages by the Gallon
\$9.00 Per Person

Marinated Italian Grilled Vegetable Platter

Served with Baguettes
\$3.50 Per Person

Seasonal Fresh Fruit Platter

A refreshing variety of Seasonal Sliced Fruit
\$3.00 Per Person

Ice Crown Shrimp Cocktail

Jumbo Shrimp atop a crown of ice with Lemon Wheels and Cocktail Sauce
Serves 20 to 30 – \$100.00

Whole Side of Salmon

Poached or Roasted with Pesto, garnished with Marinated Italian Grilled Vegetables Served with Crackers and Breadsticks
Serves 25-30 – \$100.00

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Hot Hors d'Oeuvres

All hors d'oeuvres are priced per piece; minimum order 20

Lobster Shooter
A shot glass of our finest Lobster Bisque topped with Cappuccino Foam
\$1.75

Mini Maryland Crab Cakes
Served with Tartar Sauce
\$1.50

Coconut Shrimp
Served with Mango Salsa
\$2.25

Buffalo-Style Chicken Wings
With Celery Sticks and Ranch Dressing
\$1.00

Mini Mushroom Risotto Cakes
With Fresh Parmesan Cheese
\$1.50

Stuffed Mushroom Caps, choice of:
Scallops and Bacon • Spinach and Pesto
Tomato Concassé • Plantain and Gouda
\$2.25

Popcorn Chicken or Shrimp
2 oz. Portions with Barbeque or
Cocktail Sauce
A Student-Friendly Special
\$1.50

Asparagus Straws (Seasonal)
With Parmesan and Prosciutto
Wrapped in Phyllo
\$1.50

Handmade Spinach Meatballs
With Marinara Sauce
\$1.50

Vegetable Chinese Potstickers
With Light Soy Sauce
\$1.25

Miniature Reuben Sandwiches
\$1.75

Swedish Meatballs
A Student-friendly Special
\$0.75

Spinach Spanikopita
\$1.50

Mini Sweet Corn Tamales
With Habanera Sauce
\$2.95

Fried Calamari
2 oz. Portions with Marinara Sauce
\$2.00

Potato Latkes (Potato Pancakes)
\$1.25

Crispy Artichoke Ravioli
With Mild Horseradish Dip
\$1.25

Fried Egg Rolls, choice of:
Vegetable • Chicken
\$1.50

Tempura Medley
With Carrots, Broccoli, Sweet Potato,
and Bell Pepper
\$1.25 (Add Shrimp, \$2.00)

Mini Taquitos
Chicken or Beef Taquitos with Salsa
\$1.00

Polenta Squares (Cornmeal Cake)
Grilled Vegetable \$1.00
Marinara \$1.00
Muffaletta \$1.50

Korean BBQ Beef Skewers
Marinated Skewer with BBQ Sauce
\$1.25

Thai Chicken Skewers
With Toasted Peanut Sauce
\$1.25

“Live” Hors d'Oeuvre Stations
All Hors d'Oeuvre stations are
“live” and provide an exciting and
entertaining environment for your
guests. Includes action station chef.
Minimum 50 Persons

Pasta Sauté
Farfalle and Penne Pasta, Choice of
Marinara, Bolognese or Alfredo Sauce,
Ham, Chicken, Fresh Tomatoes,
Olives, Onions, Mushrooms, Red and
Yellow Peppers, Parmesan Cheese,
Fresh Herbs Tossed to Order
\$6.50 Per Person

Paella Station
Shrimp, Chicken, Chorizo, Artichokes,
Peas, Onions, Garlic, Fresh Tomatoes,
Saffron, Seasoning and Rice
\$9.50 Per Person

Stir-Fry
Your Choice of Shrimp or Chicken,
Ginger Soy Sauce and Teriyaki Sauce,
Shiitake Mushrooms, Scallions, Baby
Corn, Snow Peas, Water Chestnuts,
Steamed Vegetables
\$7.50 Per Person

“Add Some Smoke”
BBQ on-site at your Reception
Chicken Satay, Beef Skewers
and Vegetable Kabobs
\$7.50 Per Person

Traditional Fajita and Quesadilla Bar
Flour Tortillas filled with Cheese,
Chicken or Beef Fajitas, Served with
Guacamole, Sour Cream, Fresh Salsa,
and Lettuce.
\$8.50 Per Person

Cold Hors d'Oeuvres

All Hors d'Oeuvres are priced per piece; minimum order 20

Tea Sandwiches

Served Open-Faced on Assorted
Soft Breads
Chicken Tarragon Canapé
Smoked Salmon
Cucumber • Egg Salad
\$1.25

Assorted Bruschetta Bar

Choice of Grilled Vegetable, Tomato,
Concassé Muffaletta
\$0.75

Tiger Shrimp Cocktail

With Classic Cocktail Sauce
\$2.25

Stuffed New Potatoes

With Sour Cream and Caviar
\$1.25

Tomato and Ginger Shooter

A Shot Glass of Zesty Tomato
and Ginger Blend
\$1.50

Finger Sandwiches

Assorted Deli Meats and Vegetables
on Mini Sesame Rolls
\$0.75

Lavash Pinwheel Wraps

Choice of Fiesta, Turkey Wrap,
Vegetable
\$0.75

Wonton Cups

Filled with Chinese Chicken Salad
\$1.00

Coronets

Salami filled with cream cheese
\$1.25

Prosciutto-Wrapped Melon

\$1.25

Stuffed Grilled Zucchini

With Goat Cheese &
Sun-Dried Tomatoes
\$1.25

Stuffed Cherry Tomatoes

Choice of Shrimp Salad, Couscous,
Grilled Vegetables & Kasha, Curry,
Chicken Salad
\$0.75

Herb Cream Cheese Torte

With Pesto, Pine Nuts and
Sun-Dried Tomatoes,
Served with Crackers and Breadsticks
\$35.00 Per Wheel
Serves 25-35

Handmade Spring Rolls

Choice of Vegetable Avocado,
Spicy Chicken
\$2.00

Stuffed Artichoke Bottoms

Choice of Spinach, Bay Shrimp Louie,
Herb Cream Cheese
\$1.75

Cold Dips

7-Layer Dip with Tortilla Chips	\$2.95
Baba Ganoush with Pita	2.00
Chips & Salsa	0.75
Hummus with Pita	2.00
Roasted Vegetables with Assorted Breads	2.00
Avocado Crab with Tortilla Chips	1.75
Olive and Herb Cream Cheese with Breadsticks and Crackers	1.50

Additional Hot Items

Pizza

One Size, 8 Slices Per Pizza

Cheese Pizza	\$11.00
Pepperoni & Cheese Pizza (One topping pizza)	12.00
Vegetarian Pizza (Up to three toppings)	13.00
BBQ Chicken Pizza	13.00
Additional toppings	1.00

Choose from: Sausage, Chicken, Onion, Olives,
Bell Pepper, Minced Garlic, Pepperoni, Extra Cheese,
Mushrooms, Ham and Pineapple

Hot Dips

Vegetarian Chili con Queso with Tortilla Chips	\$1.50
Spinach Artichoke with Tortilla Chips	2.25
Roasted Onion with Pita Chips	1.50
Baked Brie with Sautéed Mushrooms and Toasted Breads	Large (serves 40) \$100.00 Small (serves 20) 55.00

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ASUCLA CATERING – SERVED ENTRÉES

Entrées include: Garden Salad, Bread Rolls, Sweet Butter, Fresh Seasonal Vegetables, Starch and your choice of Dessert. Minimum Order of 20 Persons
Also available as a buffet, ask your catering consultant for pricing.



Poultry

Signature Citrus Chicken

4 oz. Marinated Chicken Breast Served with Gemeli Pasta and Chef's Selected Seasonal Vegetables
\$9.95

Chicken Picatta

4 oz. Chicken Breast sautéed and served with a Lemon, Capers and White Wine Sauce.
All atop Fresh Pasta and Seasonal Vegetables
\$11.95

Cashew-Crusted Chicken

4 oz. Chicken Breast encrusted with Cashew Nuts and Herbs. Served with Rice Pilaf and Seasonal Vegetables
\$12.95

Stuffed Chicken Breast

4 oz. Chicken Breast stuffed with Green Chile and Jack Cheese. Served with Roasted Red Peppers and Saffron Rice
\$12.95

Chicken En Croute

4 oz. Chicken Breast encased in Puffed Pastry with a Demi-Glaze Sauce. Served with Sautéed Spinach and Grilled Vegetables
\$12.95

Traditional Turkey Dinner

6 oz. Oven-Roasted Turkey Breast served with Stuffing, Mashed Potato, Glazed Carrots, Gravy and Cranberry Sauce
\$13.95

Teriyaki Chicken ♡

A Tangy Stir Fry of Boneless Chicken and Julienne Vegetables served over Fresh Udon Noodles or Steamed Rice
\$10.95

Herb Roasted Chicken ♡

Marinated and Baked Quarter Chicken with Herbs and Extra Virgin Olive Oil. Served with Lemon Pepper Rice and Vegetables
\$10.95

Chicken Milanese

4 oz. Chicken Breast sealed in Seasoned Bread Crumbs. Served with New Potatoes and Oven-Roasted Vegetables.
\$10.95

Chicken Marsala

Classical Rich Marsala Sauce served on
4 oz. Chicken Breast, Buttered Tagliatelle Pasta and Seasonal Vegetables
\$11.95

Pastrami-Seasoned Turkey

6 oz. Oven-Roasted Pastrami-Seasoned Turkey with Corn Bread Stuffing. Served with Broccoli and Cauliflower Florets
\$13.95



Beef

Grilled & Seasoned Flank Steak

8 oz. Flank Steak with Sautéed Mushrooms and Onions Served with Parisian Potatoes and Broccoli Florets
\$18.00

Barbeque Tri-Tip

8 oz. Thinly-Sliced BBQ Tri-Tip with Garlic Mashed Potatoes, Sweet Corn and Roasted Peppers
\$18.00

Tornados of Beef

Two 4 oz. Grilled Tenderloins topped with Artichoke bottoms filled with Béarnaise Sauce all served with Au Gratin Potatoes and Fresh Seasonal Vegetables
\$28.50

Herb-Crusted Filet Mignon

6 oz. Tenderloin wrapped with Herbs and Bread Crumbs Served with Garlic Mashed Potatoes and Roasted Seasonal Vegetables
\$25.50

♡ Indicates a low-calorie item

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Desserts Included With Served Entrées Include

Traditional New York Cheesecake

Chocolate Mousse Cake

Additional Desserts listed on back

New York Strip Steak

8 oz. Grilled New York Steak served with Scalloped Potatoes and Steamed Baby Vegetables
\$26.50

Surf & Turf

6 oz. Filet Mignon, Petite Lobster Tail with Drawn Butter and Lemon served with Rice Pilaf and Zucchini Provencale
\$35.50



Seafood

Grilled Salmon Filet

6 oz. Salmon Filet with Lemon, and Herb Caper Butter, Served over Spinach, with Orzo, Feta Cheese and Baby Carrots
\$18.95

Corn Bread Catfish

Catfish Filets Pan Fried Golden Brown Served with Tartar Sauce, Wild Rice and Fresh Seasonal Greens
\$14.95

Blackened Snapper

Spicy Snapper seasoned in Blackening Spice with Buttered Fusilli Pasta, Marinated Corn, Relish and Sweet Vidalia Onion Tarte
\$19.95

Seafood Skewer

A Sizzling Skewer of Tiger Prawns, Sea Scallops, and Cod Fish all seasoned and grilled to perfection Served on a bed of Wild Rice
\$17.95

Seared Ahi Tuna

6 oz. pan-seared Ahi Tuna (rare) with Toasted Sesames Served with Ginger Rice and Julienne Snow Peas, atop Carrots tossed in a Light Soy Sauce
\$17.95

Halibut "Whale" Steak

8 oz. Grilled Halibut with Smoked Salmon Butter and Capers Served with Spinach Mousse and Confetti Rice Pilaf
\$18.95

Grilled Mahi Mahi

Fresh 7 oz. Grilled Mahi Mahi Steak with Pineapple Rings, Black Sticky Rice with Coconut, and Green Beans with Scallions
\$14.95

Seafood Newburg

Scallops, Shrimp and White Fish in a Newburg Sauce, served in a Puffed Pastry Shell, with Sautéed Spinach and Stuffed Zucchini with Tomato Concassé
\$18.95

"Takusan no" (a lot of) Sushi

California Rolls, Vegetable Rolls, Cucumber Rolls and Avocado Rolls served with a Julienne Snow Pea and Carrot Salad with Soy Ginger Dressing and Wasabi
\$17.95



Vegetarian

Wild Mushroom Risotto

Shiitake, Portobello and Button Mushrooms in an authentic Italian Risotto topped with Fresh-Shaved Parmesan Served with our signature Oven-Roasted Vegetables
\$9.95

Tri-Colored Spinach Lasagna

Classic Spinach Lasagna with Marinara Sauce and Chef's Selection of Fresh Steamed Vegetables and Garlic Bread
\$10.95

Vegetable Stir Fry with Grilled Tofu

Marinated and Grilled Tofu with Carrots, Snow Peas, Cabbage, Water Chestnuts, and Baby Corn served on a bed of Steamed Rice
\$12.95

Vegetable Puff

A Selection of Vegetables Béchamel in a Puffed Pastry Pillow on a Bed of Fresh Spinach Leaves tossed in Extra Virgin Olive Oil
\$11.95

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138 KERCKHOFF HALL • 308 WESTWOOD PLAZA • LOS ANGELES, CA 90024

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Desserts Included With Served Entrées Include

Traditional New York Cheesecake

Chocolate Mousse Cake

Additional Desserts

Mini French Assortment

Including: Raspberry Chocolate, Three-Citrus Tart, Chocolate Mousse Cup, Cream Puff, and Opera
\$21.00 Per Dozen

Mini Gourmet Assortment

Including: Pear Puff, Sacher Torte, White Chocolate Mousse, Raspberry Mousse Cup, and Tosca Tart
\$21.50 Per Dozen

Mini Elite Pastry Assortment

Including: New York Cheesecake, Chocolate Fantasy, White Chocolate Espresso, and Lemon Crème Brulee
\$22.50 Per Dozen

Chocolate Mousse Cup

\$ 2.50 Each

Tiramisu

\$2.95 Each

Mini Banquet Pastry Assortment

Including: Triple Chocolate Mousse, Mango Mousse and Raspberry Mousse
\$15.00 Per Dozen

Mini Gourmet Tart Assortment

Including: Gourmet Apple, Coconut Lime, Raspberry Swirl, Lemon, White Chocolate Macadamia and Chocolate Ganache
\$19.00 Per Dozen

Individual Gourmet Tarts

Apple Brown Betty Tart, Lemon Tart, Crème Brûlée and Fresh Fruit Tart
\$2.95 Each

Triple Chocolate Mousse

\$3.95 Each

Napoleon

\$2.45 Each

Mocha Mousse Cup

\$3.25 Each

Banquet Cakes

Carrot Cake, White Chocolate Hawaiian, Black Forest
Half Sheet \$75.00; Serves 40-50
Full Sheet \$150.00; Serves 80-100
Other flavor selections available upon request

Ice Cream Sundae Bar

Includes 2 Flavors of Ice Cream and 2 Sauces:
Chocolate, Fudge, Strawberry or Butterscotch
Sprinkles, Nuts, Candy or Cookie Topping
Add Brownies for \$0.50 Per Person
Minimum 20 People; \$5.25 Per Person



Lunch and Dinner Buffets

All buffets include a choice of Salad, Entrée, Starch, Seasonal Vegetable, Fresh Breads and Rolls, Choice of Dessert, Iced Tea or Lemonade, and Regular or Decaffeinated Coffee.

Minimum Order of 25 Persons

Northern Italian Buffet

Antipasto, Classic Caesar Salad, Grilled Chicken Piccata, Penne Pasta with Marinara Sauce, Sautéed Zucchini Squash, Focaccia Bread and Tiramisu.
\$21.95 per person

Hearty Lasagna Buffet

Traditional Caesar Salad, Garlic Bread, Homemade Beef or Vegetarian Lasagna, Oven-Roasted Italian Vegetables, and Choice of Dessert
\$13.95 per person

South of the Border

Mexican Salad served with Grated Cheese, Guacamole, Sour Cream, and Salsa, Cheese Enchiladas, Black Beans, Spanish Rice, Warm Flour or Corn Tortillas filled with Shredded Chicken or Beef
Includes Toppings, Chips, Salsa, and Homemade Flan
\$15.95 per person

Santa Maria Barbecue Buffet

Garden Green Salad, Fresh Fruit Salad, Grilled Tri-Tip, Boneless Breast of Chicken, Golden Corn on the Cob, Western-Style Baked Beans, Red Dill Potato Salad, Country Biscuits, and Famous Apple Pie.
\$18.95 per person

“Takusan no” (a lot of) Sushi

California Rolls, Vegetable Rolls, Cucumber Rolls and Avocado Rolls served with a Julienne Snow Pea and Carrot Salad with Soy Ginger Dressing and Wasabi
\$17.95 per person

Outdoor Barbeques

All BBQ's include Dessert and Beverages by the Gallon; Minimum Order of 25, additional service charge for attendants

All-American BBQ

Hamburgers, Hot Dogs, Veggie Burgers (upon request), Homemade Potato Salad, Baked Beans, Fresh Tossed Green Salad, Basket of Buns and Plenty of Condiments, Cookies and Brownies
\$12.95 per person

“Have a Chicken Sandwich” BBQ

Marinated Lime Cilantro Chicken Breast on Honey Wheat Bun with Lettuce, Tomatoes, and Slices of Cheese, Fresh Corn Relish Salad, Apple Bars
\$9.95 per person

Pollo BBQ

Plump Quarter Chicken in BBQ Sauce, with Marinated Vegetable Salad and Red Dill Potato Salad, Rolls and Butter
\$12.75 per person

Gourmet BBQ

Grilled Filet Mignon Seasoned and Thinly Sliced with Peppercorn Sauce, BBQ Chicken Breast, Tortellini Pesto Salad, Roasted Vegetables, Tomato Cucumber Salad, Herbed Rolls and Assorted Bread, Pecan and Fruit Pies
\$26.95 per person

Extras

Rentals:	
Linen	\$6.25 per person
Full China	\$2.50 per person (includes water glass, coffee cup and saucer, all plates, silverware, linen napkin)
Partial China	\$1.75 per person (small plates, & silverware)
Fancy Black Plastic	\$1.50 per person (plates & coffee cups)
Plastic / Paper Plates	\$3.50 per sleeve (100 plates/sleeve)
Glassware	\$0.50 per glass (beer/wine/water)
Glass Champagne Slippers	\$1.50 each
Plastic Champagne Flutes	\$1.00 each
Cold Cups	\$2.50 per sleeve (50/sleeve)
Cocktail Napkins	\$3.50 per box (100 napkins/box)
Forks, Knives, Spoons	\$2.25 per sleeve (50 of each/sleeve)
Plastic Punch Bowl	\$25.00 (includes 1 sleeve of cups & ladle)
Bar Set-Up (glass)	\$1.75 per person (Includes portable sico bar w/ skirting (optional), ice, corckscrew, silver bowls, glass beer/wine glasses, cocktail napkins, linen)
Bar Set-Up (plastic)	\$1.50 per person (Includes portable sico bar w/ skirting (optional), ice, corckscrew, silver bowls, plastic beer/wine cups, cocktail napkins, linen)
Equipment:	
Silver Urns	\$35.00 (includes sterno & matches)
Chafer	\$25.00 (includes two sternos & matches)
Red Tubs	\$10.00
Ice	\$5.00 per 25lb bag
Popcorn Cart	\$50.00
Popcorn Seeds and Oil	\$10.00 per bag (each bag will produce 10 small bags of popped popcorn)
Grill	\$200 (includes 5 gallon propane tank, fire extinguisher, & grill brush)
Service:	
Service Attendent	\$15.00 per hour w/ minimum of 4 hours
White Coat Chef	\$20.00 per hour w/ minimum of 4 hours
Bartender	\$20.00 per hour w/ minimum of 4 hours