

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

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

138 KERCKHOFF HALL • 300 WESTWOOD PLAZA • LOS ANGELES, CA 90024

TEL: (310)206-0735 • FAX: (310) 206-3057 • CATERING@ASUCLA.UCLA.EDU • WWW.ASUCLA.UCLA.EDU/CATERING

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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