Whether you are planning a sumptuous luncheon, an elegant dinner party, a festive wedding reception, or a week-long business conference, you will find the ideal setting at the USC University Club. Our attentive and knowledgeable staff will be more than delighted to customize a menu to meet your specifications and to assist you in coordinating your event from start to finish.

In addition to making sure your event is flawless, our staff is trained to work closely with you to make your event memorable and fun! From coffee breaks to international buffets, we hope you choose the USC University Club for your next event.

Enclosed in this package are our new menus for 2012-2013 which include quite a number of new items. Be sure to dispose of any old menu packages if you have them.

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Hors d’ Oeuvres

All prices are “per person” unless otherwise indicated.
Each person portion is comprised of 2 to 3 pieces making each comparable to a traditional appetizer.

Prices do not include 18% Service Charge or California sales tax.
Prices are subject to change.

Imported and Domestic Cheese Display
Presented Either in Bite Size Cube or in Large Wedges, We Select Only the Best Vermont Cheddar, Monterey Jack, California Goat Cheese, Swiss, Muenster, Havarti, Smoked Gouda, Jarlsberg, Edam, Danish Bleu Chèvre, Gorgonzola, Manchego, and English Stilton, Just to Name a Few.
Served with Sliced French Baguettes and Gourmet Crackers

$10.00

Goat Cheese Stuffed Endive Leaves
With Candied Pecans and Dried Figs
$8.50

Crunchy Chicken Wontons
Homemade Chicken Wontons Served with an Apricot Dipping Sauce
$8.95

Meatballs
Barbecued or with a Sweet and Sour Cranberry Glaze
$8.50

Turkey Portobello Meatballs
With White Wine, Cornichons and Tarragon
$8.50

Peppercorn Crusted Beef Tenderloin
Served on Polenta wafers with a Caramelized Onion Aioli
$9.95

Baked Brie in Puff Pastry
With Blueberry Chutney, Sliced French Baguettes
$42.00 (Serves approx. 12-15)

Mini Hamburgers
Bite Sized Hamburgers Made from 100% Ground Chuck and Served 5 Different Ways:
• Barbecue and Smoked Gouda
• Marinara and Fresh Mozzarella
• Fresh Pesto and Provolone Cheese
• Chipotle Aioli and Jack Cheese
• Grilled Onions, Cheddar Cheese and Ketchup
$9.25

Homemade Mini Sopes
Stuffed with Chorizo, Black Beans and Queso Ranchero
$9.95

Mini Roast Chicken Tacos
With Fresh Salsa and Guacamole
$9.25

Beef or Chicken Satays
Skewered Strips of Skirt Steak or Fresh Chicken Breast With Your Choice of Ponzu Sauce, Teriyaki, Spicy Peanut Sauce or Achiote and Chipotle Chiles
$10.50

Smoked Chicken and Apple Salad
On Red Belgium Endive leaves with Fresh Chives
$7.95

Savory Gorgonzola and Roasted Garlic Cheesecake
With Port Caramelized Onions, Sliced French Baguettes
$43.00 (Serves approx. 12-15)
### Three Cheese Quesadillas
$8.35
- With Roasted Vegetables, Pasilla Chiles, Black Beans or Any Combination **Add .50**
- With Grilled Chicken, Chorizo, Smoked Chicken or Any Combination **Add .75**
- With Grilled Shrimp and/or Fresh Lump Crab **Add 1.00**

### Smoked Turkey Wrapped Fresh Asparagus Spears
*With Boursin Cheese*
$8.50

### Finger Sandwiches
Fresh Roast Turkey Breast, Cucumber and Watercress, Black Forest Ham, Roast Beef, Chicken Salad, Egg Salad, Tapenade, Fresh Albacore Tuna Salad, and/or Vegetarian
*On an Assortment of Freshly Baked Breads*
$8.50

### Mini Wraps
Your Choice of Barbecued Chicken, Chicken Caesar, Italian Deli Submarine, Roasted Vegetable with Goat Cheese or Middle Eastern with Hummus and Chicken or Steak
*All Wrapped in Fresh Lavash*
$8.35

### Tri-Color Tortilla Chips with Homemade Salsa and Bean Dip
$6.50
*Guacamole A.Q.*

### Caesar Crostini
Sourdough Toasts with Garlic Butter and Grana Padano Parmesan Cheese
$6.95

### French Baguette Crostini
- *With Goat Cheese and Sun-Dried Tomato Pesto*
  $7.95
- *With Cappicola Ham and Boursin Cheese*
  $8.50
- *With a Fresh Basil and Tomato Concassé*
  $7.95
- *Wild Mushroom Ragout and Herbed Goat Cheese*
  $6.95

### Fresh Seasonal Fruits
With a Honey Lime Yogurt Dipping Sauce
$7.95

### Baskets of Seasonal Crudités
With Curry and Ranch Dips
$7.95

### Southwestern Style Crudités
Mexican Squash, Jicama, Scallions and Other Assorted Seasonal Vegetables with a Chipotle Aioli and Chile Salt
$7.95

### Warm Spinach Artichoke Dip
Served with Fresh Tri-Color Tortilla Chips.
$7.95

### Spanikopitas
Greek Style Spinach Stuffed Phyllo Dough
$9.50

### Stuffed Grape Leaves
*Classic Greek Dolma*
$8.95

### Stuffed Mushroom Caps
- *With Spinach, Cheddar and Parmesan Cheeses*
  $8.25
- *With Roast Chicken, Queso Fresco and Sun-Dried Tomato Pesto*
  $8.95
- *With Lime Grilled Shrimp, Roast Garlic, Jack and Cheddar Cheeses*
  $9.95

### Hummus, Pita and Crispy Lavash
Our Special Recipe Hummus Served with Fresh Pita Bread Triangles, Crispy Herbed Lavash with Cracked Green Olives and Pickled Turnips on the Side.
$6.50
Antipasto Display
A Selection of Italian Meats, Cheeses, Olives, Roast and Marinated Vegetables and Sliced Baguettes
$55.00 (Serves 12-15)

Shrimp and Gazpacho Cups
Individual Servings of Poached Bay Shrimp and Our Homemade Gazpacho, Garnished with Cilantro and Served in Oriental Ceramic Spoons.
$10.95

Scottish Smoked Salmon
On Baked Golden Potatoes
$9.95

Grilled Marinated Black Tiger Prawns
On Savory Corn and Scallion Waffles
$10.50

Homemade Shrimp Rolls
Served with a Spicy Apricot Dipping Sauce
Vegetarian $8.50
$10.50

Lobster Rolls
A New England Tradition!
Fresh Maine Lobster, Mixed with Our Special Mayonnaise, Served on Bite Sized Buns with Sliced Roma Tomatoes and Baby Red Leaf Lettuce
$10.50

Snapper Ceviche Cocktail
Marinated Fresh Pacific Snapper Served in Disposable Martini Glasses
$8.95

Salmon and Orange Ceviche
Served with Blue Corn Tortillas
$10.50

Seared Rare Ahi Tuna on Sesame Wontons
With a Pickled Ginger Aioli and Grilled Scallions
$11.50

Chile Shrimp Satays
Grilled Shrimp with a Mild Blend of Achiote, Citrus and Chiles. Served with a Mango Dipping Sauce
$10.95

Fresh Oysters and Clams on the Half Shell
An Assortment of Fresh Oysters and Cherry Stone Clams, Served with Horseradish, Tabasco and Lemon
$9.95

Poached Jumbo Prawns
Served with a Homemade Cocktail Sauce
$10.95

Carving Station
Minimum order 25

For a Truly Festive Occasion, Choose Any Combination of the Following:
• Roast Baron of Beef
• Honey Glazed Ham
• Fresh Mesquite Barbecued Turkey Breast
• Kalua Roast Center Cut Pork Loin

All Carved to Order by One of Our Chefs!
Carving Stations Include a Wide Array of Condiments Including Mustards, House-Made Chutneys and Aiolis Served with Freshly Baked Petite Rolls
$11.50 per person
Carving Chef $90
Lunch and Dinner Banquet Entrées

All prices are per person and do not include Service Charge or local sales tax. Prices are subject to change.

We at the University Club Center have made every attempt to create menus with items that will satisfy any taste and budget. Should you not find something on our menus that you feel totally satisfies your needs, we can design a custom menu for your event. Just contact Juanita Gomez or Yesenia Fuentes at 213.740.2030 for details.

Entrées

All of the following entrées are priced as complete meals with accompanying side dishes, warm rolls, artisan breads and butter where appropriate, iced tea, lemonade, coffee, hot tea and your choice of dessert. Please note that any adjustments you care to make to the menus may affect the price.

Luncheon Salads

Our Entrée Salad menu selections include an assortment of artisan breads, your choice of dessert, fresh lemonade, iced tea and coffee and hot tea service.

Southwestern Salad with a Cilantro Vinaigrette ........................................... 20.95
  with Grilled Chicken Breast or Carne Asada ............................................. 22.95
  with Spicy Grilled Shrimp ................................................................. 24.95
  Mixed Baby Field Greens with Roast Corn, Black Beans, Tomatillos, Radishes, Queso Fresco, Sweet Cherry Tomatoes and a Cilantro Vinaigrette

Butter Lettuce Salad with Bosc Pears, Grilled Chicken & Maytag Blue Cheese Vinaigrette 22.95
  Toasted Pumpkin Seeds, Red Onion, Cherry Tomatoes and Shredded Carrots

Grilled Salmon Salad ................................................................. 26.95
  Grilled Spice Rubbed Atlantic Salmon on a Bed of Mixed Greens with a Citrus Glaze,
  Steamed New Potatoes, Green Beans, Tomatoes and Cucumbers

Blackened Salmon Salad ......................................................... 26.95
  with Mango Salsa, Baby Curly Endive, Arugula, Tear Drop Tomatoes and a Roasted Red Pepper Vinaigrette

Asian Chicken Salad ............................................................. 22.95
  Mixed Greens and Napa Cabbage with Roast Chicken, Snow Peas, Water Chestnuts,
  Cashews, Chow Mein Noodles, Mandarin Oranges, Tossed in a Sesame Vinaigrette with a Peanut Dressing Served on the Side.
Seared Rare Ahi Tuna Salad .................................................. 26.95
   On a Bed of Mixed Greens and Romaine Hearts with Fresh Mango, Hot House Cucumbers, Humboldt Fog Cheese, and a Passion Fruit Champagne Vinaigrette

Oven Roasted Chicken Salad .................................................. 22.95
   With Baby Spinach, Fresh Strawberries, Yellow Pear Tomatoes, Maytag Blue Cheese, Sliced Avocado and a Roasted Shallot Vinaigrette

Garlic Grilled Chicken Breast and White Bean Salad .................................. 22.95
   Savory Tuscan White Beans, Roma Tomatoes, Basil, Shaved Fennel, Hot House Cucumbers, and White Balsamic Vinaigrette

Lunch and Dinner
The following lunch and dinner selections include an assortment of warm rolls and artisan breads, your choice of either a soup or salad to begin the meal, dessert, fresh lemonade, iced tea and coffee and hot tea service.

Salads:
   • Caesar Salad
   • Mixed Field Greens with Spiced Walnuts and Gorgonzola, Balsamic Vinaigrette
   • Mediterranean Spinach and Arugula Salad with Olives and Parmesan, Roasted Shallot Vinaigrette
   • Iceberg Wedges with Maytag Blue Cheese, Blue Cheese Vinaigrette
   • Insalata Mista - Mixed Lettuces and Sliced Fennel with Parmesan and Fried Leeks, Balsamic Vinaigrette
   • Arugula Salad with Dried Cranberries, Pumpkin Seeds, Fresh Pears and Maytag Blue Cheese, Sherry Vinaigrette
   • Watercress, Romaine, Ruby Grapefruit and Walnuts with a Balsamic Vinaigrette

Soups:
   • Please inquire about our seasonal selection of homemade soups

Poultry, Beef and Lamb

Braised Quarter Chicken with Tomatoes, Red Wine and Olives ....................... 27.95
   Served with Mashed Potatoes and Sauteed Spinach

Lemon Grilled Free Range Chicken Breast ........................................... 29.95
   With Lemon and Fresh Thyme and Served with Saffron Cous Cous and Fresh Seasonal Vegetables
Chicken Breast Paillard with a Roast Garlic, Balsamic and Cream Reduction ............ 29.95
  Served with Mashed Potatoes

Roast Stuffed Breast of Chicken .................................................. 31.00
  • Stuffed with Spinach, Sundried Tomatoes, Pinenuts and Feta Cheese, and Topped with a Chardonnay Cream
  • Stuffed with Artichokes, Pepper and Brie with a Whole Grain Mustard Sauce
  • Stuffed with Dried Cherries, Prosciutto and Fresh Sage, Pan Juices

Red Wine Braised Beef Brisket ...................................................... 30.00
  Served with Caramelized Onion Whipped Potatoes and Glazed Baby Carrots

Grilled Dry-Aged New York Steak ................................................ A.Q.
  Served with Garlic Mashed Potatoes, Fresh Vegetables and Jalapeño Jelly

Oven Grilled Ribeye Steak ....................................................... A.Q.
  Served with a Maître d’hôtel Butter, Potatoes Parisian and Fresh Seasonal Vegetables

Grilled Petite Filet Mignon with a Danish Blue Cheese Butter and Truffles .......... A.Q
  Served with a Wild Mushroom Risotto and Fresh Seasonal Vegetables

Roast Sonoma Rack of Lamb with a Mushroom Duxelle and Truffle Oil Crust ........ A.Q
  Served with a Potato Puree and Glazed Baby Vegetables

University Club Surf n’ Turf ....................................................... A.Q
  Grilled Filet Mignon and Pan Seared Blue Nose Sea Bass with a Blackberry Demi-Glace and a Three Potato Gratin

Seafood

Grilled Orange Roughy with a Curried Shrimp Sauce .................................. A.Q
  Served with Basmati Rice and Fresh Seasonal Vegetables

Seared Halibut with an Oven Roasted Tomato Coulis ................................ A.Q
  Served with Creamy Polenta and Sauteed Baby Spinach and Fennel

Grilled Salmon ................................................................. A.Q
  • On a Mushroom and Merlot Ragout and Topped with Fried Leeks
  • With a Maple Soy Glaze and Served with Mashed Potatoes & Seasonal Vegetables
  • With a Roast Corn Salsa and Served with a Potato Puree and Seasonal Vegetables

Grilled Yellowtail with a Spicy Thai Cucumber Salsa .................................. A.Q
  Served with Jasmine Rice and Braised Baby Bok Choy

Seared Salmon with Alderwood Smoked Salt Black Pepper Corn Crust ............. A.Q
  Served with Port Wine Oyster Mushroom Sauce and Horseradish Whipped Potatoes

Chef’s Choice - please inquire about seasonal seafood specialties ..................... A.Q.
Pastas

Mostaccioli Pasta with Roast Peppers, Eggplant, Feta Cheese and Marinara Sauce ........ 22.95

Penne Pasta Primavera ................................................................. 25.95  
   With Broccolini, Button Mushrooms, Julienne Vegetables, Parmesan and a Lemon Broth  
   (Can be made with whole wheat pasta)

Rigatoni with Grilled Chicken, Roasted Peppers, Fresh Basil and Cream ............... 26.00

Orecchiette Pasta with Honey Braised Brisket ........................................ 25.95  
   With Oven Dried Tomatoes, Asparagus Tips, and Shaved Grana Padano Parmesan

Vegetarian, Etc.

Roast Vegetable Casserole with Tea Smoked Tomatoes ..................................... 31.00  
   Topped with Mashed Potatoes

Portobelo Stack with Cous Cous, Roasted Peppers and Chèvre ........................... 31.00  
   With a Red Pepper Sauce

Grilled Vegetable Lasagne ........................................................................... 29.50  
   A Meatless Rendition of the Classic Lasagne Bolognese with Spinach Pasta, Grilled  
   Vegetables, Bechamel Sauce and Parmesan Cheese

Roast Eggplant and Polenta Torte ............................................................... 29.95

Risotto with Roast Roma Tomatoes and Lavender .............................................. 28.00

Roasted Vegetable and Basil Ricotta Stuffed Manicotti ................................... 23.95  
   With a Vine Ripe Tomato and Fresh Oregano Ragout
Buffet Menus

(Minimum 25 guests)

All prices are per person and do not include 18% Service Charge and current sales tax. Prices are subject to change.

All Buffets include Coffee Service, Hot Tea Service, Iced Tea, Fresh Lemonade and Dessert.

The Sandwich Buffet ........................................... 25.50

An assortment of our now famous sandwiches and wraps served with your choice of side dishes and dessert tray. A great choice for a more informal event.

- Your Choice of Two Salads:
  - Cole Slaw
  - Homemade Spicy Potato Chips
  - Potato Salad, Roasted, Traditional or Mayonnaise Free
  - Macaroni Salad
  - Mixed Field Greens Salad
  - Caesar Salad
  - Greek Salad
  - California Salad
  - Fresh Fruit Salad
  - Tri Color or Orzo Pasta Salad
  - Tabbouleh
  - Chipotle Tofu Salad
  - Brown Rice and Vegetables
  - Mandarin Broccoli Salad

Sandwiches, Wraps and Pitas: (Please choose at least four)

- Tuscan Style Grilled Chicken Breast Sandwich
  *With Fresh Mozzarella, Roast Red Bell Pepper, Pesto Mayonnaise, Roma Tomatoes and Romaine on Ciabatta*

- Chicken Salad Sandwich
  *Roast Chicken Breast with Apples, Walnuts, Lettuce, Tomato on Sliced Six Grain Bread*

- Fresh Roasted Turkey Breast
  *With Homemade Mayonnaise, Fresh Cranberry Sauce, Lettuce and Tomato on a French Baguette*
Smoked Turkey Breast
*With Homemade Mayonnaise, Fresh Cranberry Sauce, Lettuce and Tomato on Sliced Whole Wheat Bread*

Turkey and Hummus Pita
*Sliced Turkey Breast, Hummus, Shredded Lettuce, Tomatoes, Green Olives, Topped with a Tahini Flavored Yogurt Sauce in a Whole Wheat Pita*

Rosemary and Garlic Chicken Salad Pita
*With Sliced Cucumbers, Roma Tomatoes, Shredded Romaine Lettuce and a Lemon Champagne Vinaigrette in a Fresh Pita*

Cajun Chicken Wrap
*Blackened Chicken Breast, Roma Tomatoes, Romaine Lettuce and an Orange Cajun Spice Spread*

BBQ Chicken Wrap
*With Jack Cheese, Black Beans, Shredded Romaine Lettuce and Diced Tomatoes*

Chicken Caesar Wrap
*With Our own Special Caesar Dressing, Romaine Lettuce and Granna Padano Parmesan Cheese*

Middle Eastern Style Wrap
*Grilled Chicken or Skirt Steak with Hummus, Tomatoes, Lettuce and a Spiced Yogurt Dressing*

Asian Beef Wrap
*Thinly Sliced Roast Beef, Marinated in Ginger and Teriyaki, with Shredded Napa Cabbage, Bean Sprouts, Tossed with a Peanut Sesame Dressing*

Mesquite Grilled Santa Maria Tri Tip Sandwich
*With Caramelized Onions, Lettuce, Tomato and Horseradish Mayonnaise on Sourdough*

Black Forest Ham with Jarlsberg Cheese
*With Hot and Sweet Mustard, Lettuce and Tomato on Corn Rye Bread*

Italian Submarine Wrap
*Ham, Salami, Provolone and Mozzarella with Lettuce, Tomato, Onions and Italian Vinaigrette*

Marinated Artichoke Hearts Salad with roast Peppers and Olives
*With a Mild Vinaigrette, Lettuce and Tomato on a Sweet French Baguette*

Roasted Sweet Peppers and Mozzarella
*With Pesto, Lettuce and Sliced Tomatoes on Sweet French Baguette*
Tofu Salad Pita
*Firm Tofu with Diced Vegetables, Capers, Fresh Herbs and Mayonnaise in a Whole Wheat Pita*

Roasted Vegetable and Goat Cheese Wrap
*Roasted Seasonal Vegetables, Domestic Goat Cheese, Mixed Greens and Balsamic Vinaigrette*

Achiote Grilled Shrimp Wrap
*Achiote Marinated Grilled Shrimp, Black Beans, Tomatoes, Lettuce, Roast Pasilla Chiles and Pepper Jack Cheese*

Fresh Roasted Albacore Tuna Salad
*With Capers, Onions, Fresh Dill, Celery, Lettuce and Sliced Tomato on Fresh Focaccia*

Smoked Salmon and Avocado
*With Red Onion, Cream Cheese, Lettuce and Tomato on a Wheat Baguette*

- Your Choice of Two Desserts:
  - Fresh Seasonal Fruit
  - House Baked Cookies
  - Homemade Brownies
  - Blondies
  - Assorted Dessert Bars (Lemon, Raspberry, Peanut Butter, Strawberry, etc.)
The Backyard Cook Out Buffet ................................. 27.00

The perfect choice for an informal gathering of friends and co-workers. Buffet includes all the traditional fixings for the burgers and hot dogs along with iced tea, lemonade, coffee and hot tea service and freshly baked cookies and brownies for dessert. Let us know if you’d like us to bring our grills!

- Your Choice of Three of the Following:
  100% Ground Chuck Hamburgers
  Turkey Burgers
  Garden Vegetable Burgers
  Grilled Portobelo Mushroom Burgers
  Hot Dogs
  All Beef or Veal Frankfurters

- Your Choice of Three of the Following:
  Mixed Field Greens with a Balsamic Vinaigrette
  Tri Color Pasta Salad
  Macaroni Salad
  Roasted or Steamed New Potato Salad
  Tomato and Cucumber Salad with Dill and Sour Cream
  Cole Slaw
  Homemade Baked Beans
  Homemade Potato Chips

- Freshly Baked Cookies and Brownies
The Barbecue Buffet .......................... 33.00

This buffet is the only way to go if you want real barbecue. We marinate the meats and then slow roast them for the best “finger lickin cue” this side of Kansas City! Buffet includes warm rolls and butter or corn bread, iced tea, lemonade, coffee and hot tea service and your choice of dessert. (There will be additional charges for a barbecue chef and mesquite charcoal grill.)

- Your Choice of Three of the Following:
  - Mixed Field Greens with a Balsamic Vinaigrette
  - Tri Color Pasta Salad
  - Macaroni Salad
  - Roasted or Steamed New Potato Salad
  - Corn on the Cob, Grilled or Steamed
  - Tomato and Cucumber Salad with Dill and Sour Cream
  - Cole Slaw
  - Homemade Baked Beans
  - Cajun Style Boiled Rice and Red Beans

- Your Choice of Three of the Following:
  - Baby Back Pork Ribs
  - Beef Ribs
  - BBQ Chicken
  - Hot Links
  - Santa Maria Style Tri Tips
  - Grilled Portobelo Mushroom Burgers with Melted Brie
  - Grilled Tofu and Vegetable Kabobs with a Chipotle Glaze
  - Mixed Seafood Grill

- For dessert we recommend homemade pecan pie and brownies but as always, refer to our banquet dessert menu for your additional options.
**The American Buffet** .................................................. 33.00

*A selection of regional American favorites from the past and present. Buffet includes fresh seasonal vegetables, warm rolls and butter, iced tea, lemonade, coffee and hot tea service and your choice of dessert.*

- **Your Choice of Two of the Following:**
  - Roast Sweet Corn Chowder
  - Vegetarian Roast Vegetable Bisque
  - Mixed Field Greens with Roasted Walnuts and a Balsamic Vinaigrette
  - Classic Chopped Salad
  - Caesar Salad
  - Whole Leaf Romaine with Blue Cheese and Tomato Concassé

- **Your Choice of Two Entrees:** *(additional entrees $4.50 per person)*
  - Grilled Lemon Chicken
  - Roasted Quarter Chicken with Rosemary and Garlic
  - Grilled Marinated Flank Steak
  - Sliced Roast Tri Tips with a Red Wine and Herb Reduction
  - Meatloaf
  - Baked Salmon with Ponzu Sauce
  - Grilled Swordfish with a Roasted Corn Salsa
  - Stuffed Peppers with Israeli Cous Cous and a Light Tomato Cream Sauce

- **Your Choice of One of the Following Side Dishes:**
  - Oven Roasted Rosemary New Potatoes
  - Garlic Mashed Potatoes
  - Saffron Cous Cous
  - Basmati or Jasmine Rice
  - Black Rice Sweet Potato Pilaf
  - Scalloped Potatoes

- For dessert options please refer to our banquet dessert menu for your choices.
The Italian Buffet .............................................. 36.00
Buffet includes fresh seasonal vegetables, grilled garlic bread, iced tea, lemonade, coffee and hot tea service and your choice of dessert.

- Your Choice of Two of the Following:
  - Minestrone
  - Cannellini Bean Soup with Sun-Dried Tomatoes
  - Fresh Tomato Basil Soup with Sweet Italian Sausage
  - Caesar Salad
  - Arugula Salad with Shaved Parmesan and Olives
  - Insalata Mista (Radicchio, arugula, watercress, cherry tomatoes, fennel, and fried leeks)
  - Mozzarella and Tomato Salad with Watercress, Red Grapes, Pesto Vinaigrette

- Your Choice of Two Entrees: (additional entrees $4.50 per person)
  - Penne Pasta with Tomatoes, Capers, Fresh Basil and Turkey Italian Sausage
  - Lasagne alla Bolognese
  - Grilled Vegetable Lasagne
  - Spaghettini with Calamari and Shrimp
  - Cheese Tortellini with Marinara, Fresh Pesto or a Fresh Basil & Cream Reduction
  - Grilled Chicken Breast with Mushrooms, Capers and Lemon
  - Roasted Quarter Chicken with Gremolata
  - Chicken Cacciatore
  - Baked Sea Bass with Roma Tomatoes and Fennel
  - Grilled Jumbo Prawns with Garlic, Olive Oil and Herbs

(Be sure to ask about other pasta dishes if you’d like something a little different for your event.)

- Your Choice of One of the Following Side Dishes:
  - Spaghetti Marinara
  - Oven Roasted Rosemary New Potatoes
  - Grilled Vegetables with Herbs and Balsamic

- For dessert we suggest a traditional Tiramisu or Zucotto Cake. You may also refer to our banquet dessert menu for additional options.
The Mexican Buffet ............................................ 36.00

Whatever your choices, this buffet comes complete with tri-color tortilla chips, fresh salsa, sour cream, guacamole and warm flour and/or corn tortillas where appropriate.

- Your Choice of Two of the Following:
  - Ensalada de Nopales
  - Caesar Salad
  - Mixed Greens with Corn, Black Beans, Queso Fresco and a Mild Vinaigrette
  - Tortilla Soup
  - Gazpacho
  - Chilpachole de Camarones

- Your Choice of Two Entrees: (additional entrees $4.50 per person)
  - Pork Carnitas
  - Chicken, Steak or Shrimp Fajitas
  - Carne Asada
  - Pollo Asado
  - Seafood Tacos
  - Tostadas de Ceviche
  - Baked Tilapia a la Veracruz
  - Three Cheese or Chicken Enchiladas
  - Chile Rellenos
  - Three Cheese Quesadillas with Any combination of Pasilla Chiles, Roast Vegetables, Black Beans Grilled Chicken, or Chorizo
  - Build Your Own Chicken or Beef Tostada Bar

- We suggest a dessert of warm, homemade churros with cinnamon and sugar or arroz con leche (rice pudding). You may also refer to our banquet dessert menu for additional options.
The Polynesian Buffet .......................................... 36.00

Select from the following list of our Polynesian specialties. Buffet includes iced tea, lemonade, coffee service and your choice of dessert.

- Your Choice of Two of the Following:
  - Asian Pear, Watercress Salad with Macadamia Nut Goat Cheese Crouton, and a Honey Lime Vinaigrette
  - Caramelized Maui Onion, Vine Ripe Tomato Salad with Butter Lettuce Radicchio and Grilled Pineapple and Island Blue Cheese Dressing
  - Spicy Lemongrass Pepper Pot Soup with Roast Chicken, Coconut Milk, Red Chili and Lime Zest
  - Mango Salad with Shaved Fennel, Tear Drop Tomatoes, Romaine Lettuce and Sesame Orange Vinaigrette
  - Lobster Bisque

- Your Choice of Two of the Following:
  - Kalua BBQ Pork Loin with Smoked Chili Plum Sauce
  - Hawaiian Prawns with Banana Sesame Butter Sauce
  - Miso Grilled Breast of Chicken with Mango Mint Chutney
  - Soy Marinated Leg of Lamb
  - Baked Salmon with Orange Ginger Marmalade

- Your Choice of Two of the Following:
  - Ginger Scented Jasmin Rice
  - Pineapple Fried Rice
  - Grilled Sweet Potatoes with Mango Butter Rum Sauce
  - Tempura Vegetables
  - Ginger Garlic String Beans
  - Asian Noodles with Ginger Tossed Vegetables

We recommend a dessert of Pineapple Upside Down Cake or Tropical Rice Pudding. You may also refer to our banquet dessert menu for additional options.
The Cajun Buffet ......................................................... 33.00

- Your Choice of Two of the Following:
  - Shrimp and Sausage Gumbo
  - Cajun Potato Salad
  - Fried Green Tomato Salad with Apple wood Smoked Bacon Ranch Dressing
  - Popcorn Shrimp Salad with Artichoke Hearts, Crumble Blue Cheese, Hot House Cucumbers, Cherry Tomatoes and Dried Bing Cherries

- Your Choice of Two of the Following:
  - Chicken and Sausage Jambalaya *(Shrimp Jambalaya Add $1.00)*
  - Andouille Sausage and Cornbread Stuffed Free Range Chicken Breast with a Spicy Butter Sauce
  - Cajun Spiced Tri-tip with a Rosemary Lime Aioli
  - Grilled Salmon with a Spicy, Butter Poached Rock Shrimp Sauce
  - Blackened Snapper Served on a Bed of Turkey Dirty Rice
  - Braised Short Ribs of with Mushroom and Grilled Onion Gravy

- Your Choice of Two of the Following:
  - Stone Ground Cheese Grits
  - Smoked Turkey Braised Mustard and Collard Greens
  - New Orleans Red Bean and Steamed Rice

We recommend a dessert of Homemade Bread Pudding with Jack Daniels Sauce. You may also refer to our banquet dessert menu for additional options.

Chef’s Daily Buffet ......................................................... $22.75
Our Chefs will fill your buffet with a soup, 2 salads, 2 entrees (one regular and one vegetarian) appropriate side dishes, fresh seasonal fruit, dessert bars or cookies.

Only Available for parties of 10 to 15 guests
Banquet Desserts

Desserts Included with Entrees/Buffets:
Selections marked with an asterisk(*) are an extra $3.25 per person

Fresh Fruit Tart
With pastry cream filling

Brown Butter Tart with Fresh Seasonal Berries
(Limited to parties of 60 or less)

Traditional New York Style Cheesecake

Angel Food Cake with Fresh Seasonal Fruit

Toasted Butter Pound Cake
with Blueberry Compote and Whipped Cream

Carrot Cake with Cream Cheese Frosting*

Chocolate Fudge Cake*

Häagen Dazs Ice Cream
Vanilla, Chocolate or Strawberry

Häagen Dazs Fruit Sorbet
Mango, Lemon or Raspberry

Gelato
Turtle, Dark Espresso Leaf or Dulce de Leche

Tiramisu*

Profiterolles with Vanilla Ice Cream and
Homemade Caramel and Fudge Sauces

Profiterolles, one of the smallest members of the cream puff family, are cream puffs made from a thick batter called pâte à choux. Can be served with caramel sauce instead or a combination of both.
Hand Made Chocolate Truffles
$40.00 per pound
(approx. 40 pieces per pound)

Cappuccino Truffles
Wonderful combination of creamy ganache and
caramelized bittersweet chocolate and light cocoa.

Dark Chocolate Truffle
"Old tradition" crunchy bittersweet chocolate filled with a
dark melting ganache. A simply exquisite classic.

Ivory Cointreau Truffle
Delicious blend of chocolate, orange peel and Cointreau in a
velvety smooth chocolate icing. A favorite for white chocolate lovers.

Praline Truffle
Perfect blending of chocolate and cappuccino cream,
coated with toasted hazelnut paste wrapped in milk chocolate.

White and Dark Chocolate Dipped Strawberries
$36.00 Per Dozen
(Minimum order 2 dozen)

Mini Pastries and Petit Fours
$36.00 Per dozen

Chocolate Delights
Raspberry Opera
Mix Fruit Tartelettes
Cream Puffs
Pecan Tartelette
Coconut Tartelette

Japonais
Chocolate Design
Raspberry Sphere
Lemon Tartelette
Chocolate Tartelette
Eclairs
Brownies, Bars / Cookies
$34.00 per dozen / $27.50 per dozen

Fudge Brownies
Apricot- Almond Shortbread
Honey Pecan Bars
Lemon Shortbread Bars
Caramel Chocolate Sensation Bars
Double Fudge Brownie
Raspberry Streusel

Chocolate Chip Cookies
Oatmeal Raisin Cookies
Peanut Butter Cookies
Lemon Cooler
White Macadamia Nut Cookies
Pecan Nut
Apple Streusel

Decorated Cakes and Image Cakes

Available in a wide variety of delicious flavors and fillings. Send us a photograph or an electronic image and we can make your cake even more personalized!

The following are our base prices for cakes. Custom flavors or any personalization made to a cake will be subject to additional charges depending on the type of request. We will quote you on these before ordering.

<table>
<thead>
<tr>
<th></th>
<th>Full Sheet Cake A.Q. (serves 80-90)</th>
<th>1/2 Sheet Cake A.Q. (serves 35-45)</th>
<th>1/4 Sheet Cake A.Q. (serves 20-30)</th>
<th>Round 10” Cake A.Q. (serves 10-16)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cake Flavors:</td>
<td>Yellow (White), Chocolate, Half &amp; Half (Choc/White Layers), Banana, Spice, Marble</td>
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<tr>
<td>Soft Fillings:</td>
<td>Amaretto, Apple Spice, Apricot, Black Forest, Bavarian Cream, Cherry, Chocolate Mint, Chocolate Mousse, Cream Cheese, Custard, Fresh Bananas, Fresh Strawberries, German Chocolate, Grand Marnier, Kahlua Cream, Lemon, Mint, Rum Custard, Whipped Cream</td>
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<tr>
<td>Firm Fillings:</td>
<td>Buttercream, Chocolate Buttercream, Chocolate Chip, Fudge, Mocha, Pineapple, Raspberry Mousse, Strawberry Mousse</td>
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<td></td>
</tr>
</tbody>
</table>
Breakfast

All prices are per person and do not include 18% Service Charge and current sales tax. Prices are subject to change.

Coffee Service ........................................... $5.75
Freshly brewed house blend coffee (regular and decaffeinated) and hot tea with all the necessary condiments.

Coffee Service and Freshly Baked Breakfast Pastries ........ $10.35
Coffee and hot tea service with an assortment of fresh danish, muffins, scones and croissants and all the necessary condiments.

Coffee Service and Fresh Seasonal Fruit ..................... $10.35
Coffee and hot tea service with a fresh seasonal fruit display.

Continental Breakfast .................................... $11.95
Coffee and tea service, freshly squeezed orange and grapefruit juices, an assortment of fresh danish, cinnamon rolls, muffins, scones, croissants, bagels and cream cheese, and fresh seasonal fruit.

Continental Breakfast PLUS! ............................ $16.95
This special breakfast service includes coffee and hot tea service, freshly squeezed orange and grapefruit juices, an assortment of fresh danish, cinnamon rolls, muffins, scones, croissants, bagels and cream cheese, fresh seasonal fruit, hot steel-cut oatmeal with cinnamon and currants and flavored lo-fat yogurts and homemade granola.

All American Breakfast ................................. $18.95 for plated service $20.95 for buffet service*
Our complete hot breakfast includes coffee and hot tea, fresh squeezed juices, assorted breakfast pastries and toasted breads, bagels and cream cheese, fluffy scrambled eggs with smoked bacon, ham or sausage, home fries, and seasonal fruits.
University Club Brunch and Omelette Bar Buffet ........ $23.25*

The perfect menu for any special occasion. Featuring our omelette bar with a wide variety of fillings, we make every omelette to order right in front of your guests. The brunch menu includes the omelette bar, coffees, hot tea, freshly squeezed juices, assorted breakfast pastries, assorted toasts, bagels and cream cheese, spinach and mushroom frittata, smoked bacon, ham or sausage, home fries, and seasonal fruits.

We also offer the following items that you can add to your buffet menu:

Breakfast Burritos ................................................................. $7.00
   A savory breakfast burrito with any combination of scrambled eggs¹, chorizo,
   applewood smoked bacon, black beans, potatoes, roasted pasilla chiles, fresh salsa
   and jack, cheddar or queso fresco

Stuffed Croissants ................................................................. $7.00
   A fresh butter croissant filled with scrambled eggs¹ and any combination of
   breakfast sausage, Andouille sausage, apple wood smoked bacon, Parma ham,
   potatoes, jack, cheddar, swiss or brie cheese, roasted bell peppers, pasilla chiles
   and green onions

Lox and Bagels with All the Trimmings ....................................... $7.00
Buttermilk Pancakes or Brioche French Toast
   with Pure Vermont Maple Syrup .............................................. $4.95

Homemade Cheese Blintzes
   with Fresh Berries and Sour Cream ....................................... $5.50

Hot Steel-cut Oatmeal with Currants and Cinnamon ....................... $3.65

Homemade Granola .................................................................... $3.75

Individual Lo-Fat Flavored Yoplait Yogurts ................................ $3.35

Pitcher of Fresh Orange, Fresh Grapefruit or Cranberry Juice .......... $13.35

* Minimum of 10 guests

¹ Egg Beaters® and egg whites only available upon request
### Meeting Break Refreshments

Seasonal Fruit and Mixed Roasted Nuts ........................................... 7.50 / person
Seasonal Vegetable Crudités and Dips ............................................. 6.50 / person
Assorted Cheese Platter ............................................................... 9.50 / person
Tortilla Chips and Salsa ............................................................... 4.95 / person
Homemade Potato Chips ............................................................... 5.00 / person
Homemade Brownies, Dessert Bars and Assorted Cookies ............... 29.50 / dozen
Quaker® Granola Bars (*Assorted Flavors*) .................................... 12.95 / dozen
Trail Mixes .................................................................................. 3.95 / each
   *(Roasted Energy Trail Mix, Oriental Trail Mix or Sweet and Spicy Trail Mix)*

Coffee And Hot Tea Service ......................................................... 5.75 / person
Soft Drinks .................................................................................. 3.25 each
   *(Coke, Diet Coke, Sprite, Root Beer, Orange Soda, Lemonade and Iced Tea in Cans)*
Starbucks Frappuccinos and Double Shots ................................... 3.75 each
Bottled Waters ............................................................................ 3.50 each
Lemonade .................................................................................... 15.00 / pitcher
Iced Tea ....................................................................................... 15.00 / pitcher
“Taste the Tradition”

Catering Menu

645 W. Exposition Blvd. Los Angeles, CA 90089
(213) 740-2030 ~ universityclub.usc.edu
Whether it’s an informal get together of 250 of your favorite colleagues or students, a last minute lunch meeting for 20 in the office first thing in the morning, a mid-afternoon conference or a late day and you need to feed the staff well, the University Club is here to help you in making your job easy. Our legendary service and our commitment to quality are why so many event coordinators make us their first call when it comes to catering. They know that our commitment doesn’t stop when the food is delivered or the meal is done. We wouldn’t be Trojans if we did!

All catering orders come with all the necessary plates, cups, utensils, and condiments that you’ll need. Plus we offer a wide array of beverages that can be ordered to fit your exact needs. So call us for your next catered event – you won’t be sorry you did. We promise!

In addition, every catering order placed with us will help reduce your carbon footprint! We are happy to report that 100% of our disposable is either compostable, bio-degradable, recyclable and/or made from 100% post-consumer materials. So not only do you get great food at reasonable prices, you’ll feel even better knowing that you are helping our environment at the same time.
Breakfast

Basket of Freshly Baked Goodies  3.50
An assortment of freshly baked muffins, danish, pastries, sliced breakfast breads and bagels. Served with butter, Smart Balance, cream cheese and preserves.

Seasonal Fruit  3.25
A carefully selected array of sliced seasonal fruit and berries when available.

Yogurt Parfaits  3.95
Layers of fresh berries and fruit, maple flavored non-fat yogurt and artisanal granola.

Breakfast Sandwiches  7.00

Breakfast Burritos
Scrambled eggs with chorizo, diced potato, scallions and cheese (Or you choose the filling)

Stuffed Butter Croissant
Scrambled eggs with ham, bacon or sausage and cheese, or Scrambled eggs with spinach, mushrooms and cheese

Whole Wheat English Muffin Sandwich
A fried egg, with sausage, bacon or turkey sausage and Swiss cheese, or A fried egg with spinach, mushroom and shaved Parmesan

Lox and Bagel
Lox, cream cheese, sliced red onion, and capers

Breakfast Frittata
Whole eggs baked with chicken sausage or applewood smoked bacon, peppers, scallions, potatoes, fresh herbs and aged cheddar cheese. Or for the vegetarians in your group, spinach, mushrooms, peppers, green onions and goat cheese.

Half Pan  (serves 8-12)  29.00
Full Pan  (serves 18-24)  59.00

Breakfast Parfait Bar  4.50
A create your own option that includes fresh fruit salad, low-fat yogurt, artisanal granola and a selection of breakfast pastries, muffins and sliced breakfast breads

The Classic Continental  8.95
An assortment of our freshly baked goods, bagels, sliced seasonal fruit, freshly squeezed orange juice, and our house blend coffee

Full Breakfast  14.00
Includes the continental, yogurt parfaits, and one of the following:
Frittata
Burrito
Stuffed Croissant
English Muffin Sandwich

(Egg whites and/or egg beaters available upon request at no additional charge.)

Add Ons

Anson Mills Stone Cut Oatmeal  3.50
Artisanal Granola  3.00
Applewood Smoked Bacon  3.00

Sausage Links  3.25
Chicken Sausage Links  3.25
Lox, Tomato and Onion  6.00

Beverages

Fresh Orange or Grapefruit Juice
Quart: 6.00 / Gallon: 18.00

Mineral Waters
3.00 each or 8.25 for a 6 pack

Soft Drinks
2.10 each or 7.75 for a 6 pack

Boxed Coffees
Our locally roasted, house blend coffee and hot tea service in disposable travel boxes with cups and all the necessary condiments.
Small, 96 oz.  (serves 10-12)  21.75
Medium, 160 oz.  (serves 14-20)  38.00
Large, 3 gal.  (serves 30-40)  76.00
Sandwiches, Salads and More

All of our sandwiches are made fresh daily using only the freshest ingredients available. They are not made at another location and shipped in. We make them right here, everyday. When you take your first bite, you will know you’ve made the right choice!

The Sandwich Buffet 9.50
Create your own buffet. It’s as easy as A, B, C!
A. Choose the sandwiches
   (Up to 3 choices for 10, up to 4 choices for 11-20
   and up to 5 for over 20)
B. Choose 2 side dishes, and
C. Choose your desserts.

Sandwich Baskets 7.50
A selection of our sandwiches and wraps and a bowl of our lemon-parmesan potato salad.

Sandwich Deli Tray 6.50
Build your own. We supply the sliced turkey, ham, roast beef, chicken salad, swiss, cheddar and mozzarella cheeses, our lemon-parmesan potato salad, assorted sliced breads and all the necessary condiments along with some that might surprise you! You supply the ingenuity...

New! Half Sandwich Brown Bag Special 7.95
Comes with a half of either a roast turkey, chicken salad or ham and Jarlsberg sandwich, a roast vegetable wrap or bbq chicken wrap, a small mixed greens salad or potato salad, fruit salad and a bottle of water.

Lunch Boxes 8.95
Our convenient lunch boxes come with a sandwich or wrap, lemon-parmesan potato salad, an apple and a cookie.
Sub our house made potato chips for the potato salad Add .55
Add bottled water or can of soda Add 2.00
Sub any other dessert or sweet Add .75
Add any other side dish Add .95 each
Prefer a brown bag instead of the box? Deduct .50
Fresh Salads  4.50

Mixed Baby Field Greens
Roasted Walnuts, Gorgonzola and Balsamic Vinaigrette

Arugula with Peas Sprouts and Apples
Baby Arugula, Crisp Apples, Pea Sprouts and Honey Sherry Vinaigrette

Iceberg with Blue Cheese and Tomatoes
Hearts of Iceberg Lettuce, Diced Tomatoes and Crumbled Blue Cheese

Chopped Salad
Romaine Lettuce, Chopped Seasonal Vegetables and a Lemon Vinaigrette

University Club Signature Salads  6.50

Mandarin Style Chicken Salad
Trio of Lettuces, Roast Chicken Breast, Mandarin Oranges, Cashews & Peanut Dressing

Southwestern with Chicken or Grilled Skirt Steak
Romaine Hearts, Roast Tomatillos, Corn, Black Beans, Queso Fresco & Cilantro

Grilled Salmon and Butternut Squash Salad
Grilled Fresh Salmon, Baby Spinach, roast Butternut Squash, Goat Cheese and Maple Vanilla Vinaigrette

Fruit Salad with Roast Chicken Salad or Fresh Roast Albacore Tuna Salad
Selection of Fresh Seasonal Fruits, Berries and Grapes with Mounds of Either Our Roast Chicken Salad with Apples and Walnuts or Fresh Roast Albacore Tuna Salad

Desserts and Sweet Things

Cookies, Brownies, and Bars  2.25
Assorted Petite Fours and Tartlettes  2.50
Fresh Fruit Platter or Fruit Kabobs  2.00
Bowl of Whole Fruit  1.75
The Sandwiches and Wraps

**Tuscan Style Grilled Chicken Breast Sandwich**
With Fresh Mozzarella, Roast Red Bell Pepper, Pesto Mayonnaise, Roma Tomatoes and Romaine on Ciabatta

**Chicken Salad Sandwich**
Roast Chicken Breast with Apples, Walnuts, Lettuce, Tomato on Sliced Six Grain Bread

**Fresh Roasted Turkey Breast**
With Homemade Mayonnaise, Fresh Cranberry Sauce, Lettuce and Tomato on a French Baguette

**Smoked Turkey Breast**
With Homemade Mayonnaise, Fresh Cranberry Sauce, Lettuce and Tomato on Sliced Whole Wheat Bread

**Mesquite Grilled Santa Maria Tri Tip Sandwich**
With Caramelized Onions, Lettuce, Tomato and Horseradish Mayonnaise on Sourdough

**Black Forest Ham with Jarlsberg Cheese**
With Hot and Sweet Mustard, Lettuce and Tomato on Corn Rye Bread

**Roasted Sweet Peppers and Mozzarella**
With Pesto, Lettuce and Sliced Tomatoes on Sweet French Baguette

**Fresh Roasted Albacore Tuna Salad**
With Capers, Onions, Fresh Dill, Celery, Lettuce and Sliced Tomato on Fresh Focaccia

**Smoked Salmon and Avocado**
With Red Onion, Cream Cheese, Lettuce and Tomato

**Black Bean Hummus, Avocado and Daikon**
With Chipotle Aioli on a Whole Wheat

**BBQ Chicken Wrap**
With Jack Cheese, Black Beans, Shredded Romaine Lettuce and Diced Tomatoes

**Chicken Caesar Wrap**
With Our own Special Caesar Dressing, Romaine Lettuce and Granna Padano Parmesan Cheese

**Middle Eastern Style Wrap**
Grilled Chicken or Skirt Steak with Hummus, Tomatoes, Lettuce and a Spiced Yogurt Dressing

**Roasted Vegetable and Goat Cheese Wrap**
Roasted Seasonal Vegetables, Domestic Goat Cheese, Mixed Greens and Balsamic Vinaigrette

**Achiote Grilled Shrimp Wrap**
Achiote Marinated Grilled Shrimp, Black Beans, Tomatoes, Lettuce Roast Pasilla Chiles and Pepper Jack Cheese

The Sides

Lemon Parmesan Potato Salad
Cajun Style Potato Salad
Greek Style Pasta Salad
Tomato and Cucumber Salad
Asian Vegetable Slaw
Fruit Salad
Caesar Salad
Mixed Field Greens & Balsamic Vinaigrette
New! Chef’s Daily Buffet

Each day our chef will select a salad, two entrees, (one of which can be vegetarian,) and dessert, all for the amazing price of just $11.50 plus tax. All dishes are packaged in disposable aluminum containers and are available for pickup at the club between 11:30 and 2:00 Monday through Friday. (Delivery is available for a nominal fee.)

Just place your orders no later than 11:00 am the day before you need the meal and we will have it ready for you. All menu choices are decided by 3:00 PM the previous day if for some reason you need to communicate them to your guests.

Sorry, but substitutions and splits can not be accommodated for these menus. You can discuss all your options with our sales team. Call us at 213.740.2030 for more information.
Trays For All Occasions

All trays come ready to serve on recycled trays and are available in three sizes. Choose the size that fits your get together and budget.

Small Trays Serve Approximately 8-10 Guests
Medium Trays Serve Approximately 15-20 Guests
Large Trays Serve Approximately 25-30 Guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Domestic and Imported Cheeses</td>
<td>41.00 / 67.00 / 90.00</td>
</tr>
<tr>
<td>Served with Sliced Baguettes and Pepperidge Farm Crackers</td>
<td></td>
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<tr>
<td>Fresh Homemade Potato Chips</td>
<td>16.00 / 28.00 / 41.00</td>
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<tr>
<td>Tri Color Tortilla Chips with Fresh Salsa</td>
<td>16.50 / 31.00 / 60.00</td>
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<tr>
<td>With Guacamole</td>
<td>18.00 / 38.00 / 68.00</td>
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<tr>
<td>Garden Fresh Seasonal Crudités</td>
<td>27.00 / 50.00 / 77.00</td>
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<tr>
<td>Served with Ranch, Blue Cheese or Curry Dip</td>
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<tr>
<td>Southwestern Style Crudités</td>
<td>25.50 / 51.00 / 77.00</td>
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<tr>
<td>Served with Chipotle Aioli and Chile Salt</td>
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<tr>
<td>Finger Sandwiches</td>
<td>37.00 / 68.00 / 105.00</td>
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<tr>
<td>Your Choice of Fresh Roast Turkey Breast, Cucumber and Watercress, Black Forest Ham, Roast Beef, Chicken Salad, Egg Salad, Tapenade, Fresh Albacore Tuna Salad, and/or Vegetarian All Made with an Assortment of Freshly Baked Breads</td>
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<tr>
<td>Bite Size Wraps</td>
<td>36.50 / 73.00 / 108.00</td>
</tr>
<tr>
<td>Your Choice of Barbecued Chicken, Chicken Caesar, Italian Deli Submarine, Roasted Vegetable with Goat Cheese or Middle Eastern with Hummus and Chicken or Steak, All Wrapped in Fresh Lavash</td>
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<tr>
<td>Italian Style Antipasto Platter</td>
<td>40.00 / 82.00 / 118.00</td>
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<tr>
<td>Sliced Salami, Prosciutto, Provolone and Fresh Mozzarella Cheeses, Olives, Roasted Peppers, Marinated Roma Tomatoes and Sliced Baguettes</td>
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<tr>
<td>Spanikopitas</td>
<td>26.00 / 50.00 / 74.00</td>
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<tr>
<td>Greek Style Spinach and Cheese Stuffed Phyllo Dough</td>
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<tr>
<td>Baba Ghanoush and Hummus</td>
<td>31.00 / 59.00 / 88.50</td>
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<tr>
<td>Served with Plenty of Pita Bread, Crispy Lavash Triangles Cracked Green Olives, Peppers and Pickled Turnip</td>
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<tr>
<td>Mini Pan Fried Crab Cakes</td>
<td>50.00 / 90.00 / 140.00</td>
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<tr>
<td>Served in Radicchio Cups with Remoulade Sauce</td>
<td></td>
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<tr>
<td>Poached Shrimp Cocktail</td>
<td>50.00 / 100.00 / 150.00</td>
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<tr>
<td>Served with Homemade Cocktail Sauce</td>
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<tr>
<td>The Sweet Deal</td>
<td>25.00 / 50.00 / 75.00</td>
</tr>
<tr>
<td>An irresistible assortment of fresh cookies, dessert bars, brownies, madeleines and sweet breads</td>
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Trojan Classic Boxed Dinners

For something slightly more formal yet personalized, we have created the following boxed meals that are ideal for lunch or dinner. Whether it’s a last minute meeting in the office, a concert at the Hollywood Bowl, or a meal on the go for 50, the boxed dinners are an elegant choice that are sure to impress.

Simply choose an entree, combine it with an appetizer and a dessert of your choice for each person in your party. Each dinner comes packed in a uniquely elegant box with all the necessary utensils, bread and butter. Be sure to ask about our All American wine list and selection of domestic and imported beers to complete your meal.

Appetizers

~

Classic Caesar Salad with Aged Parmesan
Chunky Gazpacho with Sour Cream
Tomato and Mozzarella Salad
Hummus and Pita Appetizer

Entrees

~

Black Bean Hummus Sandwich with Homemade Potato Chips 16.50*
Southwestern Style Salad with Grilled Chicken Breast 17.50*
Pan Fried Chicken with a Tomatillo Salsa 18.50*
Grilled Salmon Salad with Butternut Squash and a Maple Vanilla Vinaigrette 20.50*

Desserts

~

Chocolate Sin Cake
Pistachio Lime Tart
Pecan Pie
Fresh Seasonal Berries

*The prices quoted are for three course dinners and do not include tax or service charge.

Etcetera

~

Coke, Diet Coke, Sprite, Barq’s Root Beer, Fanta Orange 7.75 / 6 pack
Perrier or Crystal Geyser Sparkling Water 8.25 / 6 pack
Sole or Deja Blue Bottled Mineral Water 8.25 / 6 pack
Bottled Juices, Apple and Orange 8.00 / 6 pack
Lemonade and Iced Tea 8.00 / 6 pack
Paper Tablecloth (Red or White) 5.95 each
Table Rentals 10.75 each
Chafing Dish 15.00 each
Server 35.00 per hour
Coffee Pumps (serves 10-12) 22.50 per 2.2 liter
To ensure availability and freshness, all orders must be placed 24 hours in advance.

We understand that things can change. If cancellation is received 24 hours in advance, there will be no charge. Any order canceled less than 24 hours in advance will be subject to a 50% charge.

All prices are for drop off only. We can provide setup or serving assistance for a fee.

All charges are subject to current California and local sales tax.
Prices are subject to change without notice.
Breakfast In A Box

Are you looking for something a little different that’s fun, quick, and hassle free for your next breakfast meeting or event? We have just the answer with our new “Breakfast In A Box” menu.

Each of your guests will receive one of our elegant breakfast boxes with all the necessary utensils and condiments. Just choose from one of our pre-set boxes for your breakfast or build your own from the menu of available items below.

The Continental $6.95
Your choice of a fresh muffin, scone, croissant, bear claw, cheese or fruit danish, cinnamon roll, or Italian cinnamon twist, fresh seasonal fruit, and orange or apple juice. Add yogurt for $3.50 each.

The Stuffed Croissant $8.95
A fresh butter croissant filled with scrambled eggs* and any combination of breakfast sausage, Andouille sausage, apple wood smoked bacon, Parma ham, potatoes, jack, cheddar, swiss or brie cheese, roasted bell peppers, pasilla chiles and green onions. Smoked Salmon and fresh herbs add $2.00. Comes with fresh seasonal fruit and apple or orange juice.

South of the Border $8.95
A savory breakfast burrito with any combination of scrambled eggs*, chorizo, applewood smoked bacon, black beans, potatoes, roasted pasilla chiles, fresh salsa and jack, cheddar or queso fresco. Comes with fresh seasonal fruit and apple or orange juice.

The New York Deli $9.25
A fresh bagel with smoked salmon, cream cheese, red onion, sliced tomato and capers. Comes with fresh seasonal fruit and apple or orange juice.

Light and Healthy $8.95
A bowl of our homemade granola, Lo-Fat Yoplait® yogurt, fresh seasonal fruit and apple or orange juice.
Build your own:

You can build your own breakfast boxes from the following items:
Breakfast Burrito $6.35  
Egg Croissant Sandwich $6.35  
Breakfast Pastry $2.75  
(Choose from scones, muffins, cinnamon rolls, cinnamon twists, butter or chocolate croissants, bear claws, cheese or fruit danish, sliced zucchini or carrot bread.)  
Fresh Seasonal Fruit $2.25  
Lowfat Yoplait® Yogurt $3.35  
Orange or Apple Juice $3.25  
Homemade Granola $3.50  
Bagel and Cream Cheese $2.75

A la Carte:
Coffee and Tea Travel Boxes:
Our house blend coffee and hot tea service in disposable travel boxes with cups and all the necessary condiments.
Small, 96 oz.  
Medium, 160 oz.  
Large, 3 gal.

Disposable Tablecloth (Red or White) $5.95 each  
Linen Tablecloths $16.00 each  
Table Rental $10.95 each  
Server $42.00 per hour

*Egg Beaters® and egg whites only available upon request.

This menu has been designed for catered events around campus and is available for your event with sufficient notice. (48 hours is required for some items as we make everything fresh daily and to order.)

For us to be able to offer the above pricing, we request a minimum order of 12 and a minimum of 4 of any type of box. Extra charges may apply to orders below these minimums.)
University Club Bar Services

We at the USC University Club are committed to providing you with a very flexible beverage program that can be tailored to suit any occasion. This allows you to choose the style and type of service you would like to provide for your event based on your specific needs and budget. We can provide you with anything from a casual beer and wine bar to a full premium bar complete with single malt scotches, hand made bourbons, silver martini shakers and even cigars if you are so inclined.

On the other hand, if you would rather not have to make too many decisions regarding this part of your event planning, we can also suggest some various bar services that have been successful in the past. Don’t hesitate to contact us to discuss this most important aspect of your event. We are available to help you with any special requests that you may have as well.

We are attaching a complete list of all our available beverages including soft drinks, beers, wines, liquors and after dinner drinks. All charges will reflect the actual number of drinks served plus the appropriate taxes and an 18% service charge.

A two week advance notice is requested for ordering. Of course, if that is impossible and you need a bar service on short notice, we can always respond more quickly. However, additional charges may be incurred on short notice orders due to scheduling and ordering restraints.

For all offsite bar services we include ice, fruit garnishes, disposable glassware and mixers in the pricing of your selection of alcoholic and/or non-alcoholic beverages. Glassware is available for an additional $1.30 per person. We can also provide you with bartenders and portable bars. Please inquire about current pricing. One bartender is required for every 75 guests. Unfortunately, we are not able to provide cash bar services for events which do not take place on our premises.
### By The Glass

**Chardonnay:**
- Columbia Crest 2007, Washington State Two Vines ... 6.00
- Ruffino Libao 2006, Toscana ......................... 7.50
- Greg Herman 2007, Santa Barbara County .......... 8.00

**Other Whites:**
- Mondavi White Zinfandel 2008, California .......... 5.00
- Raymond P.R. Sauvignon Blanc 2006, Napa ........ 6.00
- Parducci Sustainable White 2008, Mendocino ...... 6.00

**Cabernet Sauvignon:**
- Columbia Crest 2007, Washington State Two Vines ... 5.50
- Coastal Ridge 2009, California ..................... 6.00
- Estancia 2006, Paso Robles .......................... 7.75

**Other Reds:**
- Columbia Crest 2004, Washington State Two Vines ... 5.50
- Mondavi Woodbridge Merlot 2007, California ...... 6.00
- Parducci Sustainable Red 2007, Mendocino ....... 6.00

**Beers:**
- Amstel Light, England ........................................ 5.00
- Corona, Mexico ................................................... 5.50
- Heinekin, Holland ............................................. 5.25
- Blue Moon (Wheat) Amber Ale, Boonville, California 5.25
- Bass Ale, England .............................................. 6.50
- Sam Adams Boston Lager, Boston Massachusetts ... 5.00
- Bira Moretti Italian Lager ................................. 5.25
- Samuel Smith’s Organically Produced Lager, England 6.50
- Samuel Smith’s Oatmeal Stout, England ............ 6.50
- Anchor Steam Porter, San Francisco .................. 5.25

**Etc.:**
- Iced Tea .......................................................... 3.25
- Iced Green Tea with Mint ..................................... 3.25
- Fresh Lemonade .................................................. 3.50
- Fresh Raspberry Lemonade ............................... 3.50
- Perrier ............................................................. 3.95/6.50
- Crystal Geyser Sparkling Water ....................... 3.75
- Solé Mineral Water ............................................ 3.75/6.25
- Martinelli’s Sparkling Apple Cider ................... 3.50
- Coke, Diet Coke, Sprite, Barq’s Root Beer ......... 3.25
- Fresh Orange or Grapefruit Juice .................... 3.75/6.00
- Cranberry or Apple Juice ................................ 3.75/6.00
- Coffee / Tea .................................................... 3.50
- Sharp’s Non-Alcoholic Beer ............................. 4.75
- St. Pauli Girl Non-Alcoholic Malt Beverage ....... 4.75

### Wines By The Bottle

**Sparkling:**
- Domain Ste. Michelle Blanc de Blanc .................. 26.00
- Rotari Riserva Brut, Italy ..................................... 28.00

**Chardonnay:**
- Columbia Crest, Washington State ..................... 22.25
- Kendall Jackson Vintner’s Reserve, California ...... 28.00
- Ruffino Libao, Toscana ................................... 25.00
- Jekel, Monterey .................................................. 30.00
- Raymond Private Reserve, Napa ....................... 30.00
- Beaulieu, Coastal ............................................... 29.00
- Presidio, Santa Barbara County ....................... 27.00
- Mondavi, Napa .................................................. 33.00
- Greg Norman, Santa Barbara County ................. 25.50

**Other Whites:**
- Parducci Sustainable White 2008, Mendocino ....... 22.00
- Robert Mondavi Woodbridge White .................... 18.00
- Raymond Private Reserve Sauvignon Blanc 2008 .... 22.00
- Kenwood Sauvignon Blanc 2007, Napa ................ 23.00

**Cabernet Sauvignon:**
- Coastal Ridge, California .................................... 21.75
- Columbia Crest, Washington State ..................... 22.00
- Kendall-Jackson Vintner’s Reserve, California .... 26.00
- Jekel, Monterey .................................................. 23.00
- Beaulieu, California ........................................... 27.00
- Estancia, Paso Robles ......................................... 28.00
- Turning Leaf, California ..................................... 27.00
- Raymond Private Reserve, Napa ....................... 30.00
- Robert Mondavi, Napa ......................................... 48.00

**Merlot:**
- Mondavi Woodbridge, California ....................... 22.00
- Columbia Crest, Washington State ..................... 22.00
- Kendall Jackson Vintner’s Reserve, California ..... 30.00
- Clos du Bois, Sonoma County .......................... 31.00
- Raymond Private Reserve, Napa ....................... 41.00

**Other Reds:**
- Robert Mondavi Pinot Noir 2008, PR .................. 32.00
- Parducci Sustainable Red 2007, Mendocino ......... 23.00
- Camelot Syrah, California ................................. 35.00
- Ridge York Creek Zinfandel, Napa Valley ........... 41.00

*Prices Are Subject to Change Without Notice* (07.24.12)
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<td>Johnny Walker Red</td>
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<td>Glenkinchie 10 Year Old, Lowland</td>
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<td>Longrow 10 Year Old, Campbeltown</td>
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<td>Canadian Club</td>
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<td>Bushmill’s Irish Whiskey</td>
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<td>Jameson’s Irish Whiskey</td>
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<td>Bourbons:</td>
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<td>Jack Daniels</td>
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<td>Blanton’s 92°</td>
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<tr>
<td>Maker’s Mark</td>
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<td>Jose Cuervo Gold</td>
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<td>Herradura Silver</td>
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<td>Chinaco Añejo</td>
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<tr>
<td>Bacardi Spiced</td>
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<tr>
<td>Meyer’s Dark Rum</td>
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<td>Harvey’s Bristol Creme</td>
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<td>Dry Sack</td>
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<td>B &amp; B</td>
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<td>Hennessy V.S. Cognac</td>
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<td>DeLaForce Tawny Port, 10 Year Old</td>
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<td>Croft 2000 Vintage Port</td>
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<td>Dow’s 1994 Vintage Port</td>
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All prices quoted are for single drinks with a mixer. There is an additional .50 charge for martinis and margaritas. Doubles are charged at twice the price quoted.