

Amy King Dundon-Berchtold University Club of USC

LUNCH AND DINNER ENTREÉS

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

(V=Vegetarian, Vg=Vegan, GF=Gluten Free)

FIRST COURSE STARTERS (Choose one)

Mixed Greens with Spiced Walnuts, Gorgonzola and Balsamic Vinaigrette **V GF**

Iceberg Wedge with Tomato, Red Onion, Maytag and Blue Cheese Dressing **V GF**

Baby Kale Salad with Apple, Dried Figs, Roast Pepper, Chevre and Lemon Vinaigrette **V GF**

Roma Tomato and Basil Bisque **V Vg GF**

Three Onion Soup with a Cheese Crostini **V**

Provençale Style Vegetable Soup **V Vg GF**

POULTRY SELECTIONS

Lunch/Dinner

PAN ROASTED GARLIC AND ROSEMARY CHICKEN BREAST 36/40

With potato puree, braised Swiss chard and natural jus

CHICKEN PROVENCALE **GF** 36/40

With Ratatouille and whipped potatoes

HONEY TRUFFLE ROASTED CHICKEN BREAST 37/42

With Peruvian purple potatoes and seasonal vegetables

ROAST STUFFED BREAST OF CHICKEN..... 36/40

With spinach, sun-dried tomatoes, pine nuts, feta and Chardonnay cream

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Labor charges will apply to all events

A Taxable 20% Service Charge and Sales Tax will be added to all Food and Beverage Purchases and Audio Visual Rentals. Prices are subject to change without notice.

09.01.17

BEEF SELECTIONS

Lunch/Dinner

GRILLED PETITE FILET MIGNON 45/70

With seasonal vegetables and a three cheese potato gratin

BRAISED SHORT RIBS WITH WOODLAND MUSHROOM RAGOUT 35/47

Creamy Parmesan mashed potatoes and seasonal vegetables

CHURRASCO STYLE FLANK STEAK GF 35/47

Roasted Vidalia Onion and Sweet Potato Puree

RED CHILE ROASTED FLAT IRON STEAK GF 35/47

Wild Flower Honey and Lime Reduction, Red Potato Hash and Seasonal Vegetables

RYBEYE A LA PLANCHA GF 40/57

Peppercorn Crust and Blue Cheese Butter Mashed potatoes and seasonal vegetables

SEAFOOD SELECTIONS

Lunch/Dinner

GRILLED SALMON WITH A MAPLE SOY GLAZE GF 38/50

Mashed potatoes and seasonal vegetables

SPICED RUBBED SALMON WITH A ROAST CORN SALSA GF 38/50

Potato puree and seasonal vegetables

GRILLED YELLOW TAIL WITH A SPICY CUCUMBER SALSA GF 40/52

Jasmine rice pilaf and sautéed bok choy

BAKED PRETALE SOLE WITH LEMON PANKO CRUST A SWEET CHILE BUTTER 40/52

Roasted Sweet Potatoes and Seasonal Vegetables

SKEWERED SUGAN CAN SHRIMP WITH SOFRITO GF 40/52

Saffron rice and seasonal vegetables

SEARED MAHI MAHI WITH LEMON HERB BUTTER 40/52

Mango forbidden black rice and seasonal vegetables

VEGETARIAN SELECTIONS

Should you have guest who may be vegetarian we offer the following substitutions. The main entree price will apply for any substitutions.

PAD THAI RICE NOODLES V GF

VEGETABLE FRITTERS WITH SAUTEED SPICNAHC AND A CORN PASILLA CREAM V GF

RICOTTA STUFFED MANICOTTI WITH A FRESH BASIL AND TOMATO RAGOUT V

RIGATONI PASTA WITH ROASTED RED PEPPERS, SPINACH, CAMELIZED GARLIC AND GREEN PEPPERCORN CREAM V

GRILLED PORTOBELLO STACK WITH COUSCOUS, PEPPERS, CHEVRE AND A RED PEPPER SAUCE V GF

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