

Amy King Dundon-Berchtold University Club of USC

THEME BUFFETS

All Buffets include Freshly Brewed Coffee, Hot Tea, Iced Tea and Iced Water

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

SANDWICH BUFFET (minimum 10)30

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. **Ask about our gluten free options!**

TUSCAN STYLE CHICKEN BREAST

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 5 Grain Bread

FRESH ROASTED TURKEY BREAST

Fresh House Made Cranberry Sauce, Lettuce and Tomato on a French Bread

MESQUITE GRILLED SANTA MARIA TRI

TIP

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 a Pretzel Roll

ROASTED SWEET PEPPERS AND MOZZARELLA V

With Pesto, Lettuce and Sliced Tomatoes on Sweet French Baguette

ROASTED VEGETABLE & GOAT CHEESE WRAP v

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

FRESH ROASTED ALBACORE TUNA

With Capers, Onions, Fresh Dill, Celery, Lettuce and Sliced Tomato on Fresh Focaccia

Choose 2 Sides

Cole Slaw V, GF

Potato Chips V, Vg, GF

Lemon Parmesan Potato Salad V, GF

Mixed Baby Field Greens Salad V, GF

Greek Salad V, GF

Choose a Dessert

Fresh Seasonal Fruit V, Vg, GF

House Baked Cookies V

Homemade Brownies V

Assorted Dessert Bars V

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Labor charges will apply to all events

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09.01.17

Lunch/Dinner

THE BACKYARD BARBECUE BUFFET (minimum 25) 36/47

The perfect choice for an informal gathering of friends and co-workers. Buffet includes all the traditional fixings for the burgers and hot dogs.

Served, Carved and Grilled (choose 3)

- BARBECUE CHICKEN
- HERB GILLED PORK CHOPS **GF**
- BABY BACK RIBS
- LOUISIANA HOT LINKS
- 100% BEEF HOT DOGS
- BLACK ANGUS SHORT RIB BURGERS
- TURKEY AND PORTOBELLO MUSHROOM BURGERS
- CHICKEN APPLE SAUSAGE
- VEGETARIAN BURGERS **V, Vg**
- PORTOBELLO AND VEGETABLE KABOB **V, Vg**

Choose 3 Sides

- MIXED BABY FIELD GREEN SALAD **V, GF**
- POTATO SALAD **V, GF**
- GRILLED CORN ON THE COB **V, Vg, GF**
(SEASONAL)
- TOMATO AND CUCUMBER SALAD **V, GF**
- COLE SLAW **V, GF**
- BAKED BEANS **V**

Choose 1 Dessert

- Caramel bread Puding **V**
- Cookies and Fudge Brownies **V**
- Macaroon Assortment **V**
- Chocolate Sea Salt Caramel Trifle **V**

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Lunch/Dinner

AMERICAN BUFFET (minimum 25) 40/55

A selection of regional American favorites from the past and present. **Buffet includes creamy mashed potatoes and fresh seasonal vegetables.**

Choose 2 Entrees

PAN SEARED CHICKEN WITH HERB JUS GF

ROASTED GARLIC & ROSEMARY CHICKEN GF

BRAISED SHORT RIBS

Merlot Reduction

GRILLED TRI TIP GF

BAKED TILAPIA

Panko Crust and Citrus Butter

Grilled Salmon with Fresh Corn Salsa GF

Slow Cooked Barbeque Brisket

Choose 2 Starters

Roast Sweet Corn Chowder

Vegetarian Roma Tomato Basil Bisque V, GF

Iceberg Wedge V, GF

Mixed Baby Greens V, GF

Toasted Walnuts and White Balsamic

Vinaigrette

Caesar Salad

Choose 1 Dessert

Caramel Bread Pudding V

Fresh Fruit Tart V

Macaroon Assortment V

Chocolate Sea Salt Caramel Trifle V

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Lunch/Dinner

MANGIA, MANGIA ITALIAN BUFFET (minimum 25)..... 43/55
 Buffet includes Roasted Red Potatoes and Balsamic Marinated, Grilled Squash.

Choose 2 Entrees

- TAGLIATTA SIRLOIN**
Rosemary, Garlic and Lemon
- SHRIMP FRA DIAVOLO**
Cappellini and Spicy Tomato Garlic Sauce
- VEGETARIAN LASAGNA V**
- BRAISED CHICKEN WITH GREMOLATA GF**
- VEGETARIAN SPAGHETTINI V**
Garlic, Tomato, Basil, Lemon, Olive Oil and Parmesan
- CHICKEN PICCATA**
Lemon, White Wine and Capers
- HERB ROASTED PORK LOIN PAN JUS GF**

Choose 2 Starters

- Minestrone**
- Pasta Fagioli**
- Tomato and Basil Bisque V, GF**
add Sweet Italian Sausage
- Caesar Salad**
- Insalata Mista V, GF**
Radicchio, Arugula, Cherry Tomato, Fennel and Fried Leeks

Choose 1 Dessert

- Tiramisu V**
- Cannoli Stuffed with Chocolate Cherry Ricotta V**
- Seasonal Fruit Salad V, Vg, GF**
- Tray Passed Gelato V**

Lunch/Dinner

THE LATIN BUFFET (minimum 25)..... 43/55
 Whatever your choices, this buffet comes complete with Spanish rice, Charro pinto beans or vegetarian black beans, tri-color tortilla chips, house made fresh salsas, sour cream, guacamole and warm flour and/or corn tortillas where appropriate.

Choose 2 Entrees

- CARNE ASADA GF**
- POLLO ASADA GF**
- BEEF BIRRIA**
- CARNITAS GF**
- PUERCO AL PASTOR GF**
- 3 CHEESE STUFFED PASILLA CHILIES V, GF**
- VEGETARIAN ENCHILADAS V, GF**

Choose 2 Sides

- Vegetarian Tortilla Soup V, GF**
- Sopa de Albondigas**
- Caesar Salad**
- Watermelon Jicama Salad V, Vg, GF**
- Chipotle Roast Potatoes V, Vg, GF**

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Choose 1 Dessert

Churros Dusted with Cinnamon Sugar V

Flan V, GF

Buñuelos with Cinnamon and Honey V

Arroz Con Leche V, GF

Seasonal Fruit Salad V, Vg, GF

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Lunch/Dinner

TASTE OF ASIA BUFFET (minimum 25)..... 43/55

Select your favorites from our list of Asian specialties. Every buffet includes crispy wontons with a sweet chile dipping sauce.

Choose 3 Entrees

- ORANGE CHICKEN
- GRILLED TERIYAKI BEEF
- KUNG PAO SHRIMP
- VEGETABLE LO MEIN **V**
- VEGETABLE TOFU STIR FRY **V, Vg**
- BEEF AND BROCCOLI
- GARLIC CHICKEN
- HONEY WALNUT SHRIMP

Choose 3 Sides

- Fried Rice **V, GF**
- Soba Noodle Salad **V, Vg**
Miso Dressing
- Vegetable Eggrolls **V**
- Edamame Pot Stickers **V**
- Lychee Nut Salad **V**
Spicy Greens, Napa Cabbage Jicama, Almonds and Pineapple Vinaigrette
- Mandarin Salad **V, Vg**
- Steamed Rice **V, Vg, GF**
White or Brown

Choose 1 Dessert

- Banana Spring Roll with Toffee and Nuts **V**
- Almond and Fortune Cookies **V**
- Asian Macaroons **V**
- Coconut Rice with Mango **V, Vg, GF**

Lunch/Dinner

POLYNISIAN BUFFET (minimum 25) 43/55

Simply make your selections from our following list of Polynesian specialties. Buffet includes spicy taro chips.

Choose 2 Starters

- LOBSTER BISQUE
- SPICY CHICKEN PEPPER POT SOUP
- WATERCRESS, PEAR & GOAT CHEESE SALAD
Honey Lime Vinaigrette
- PINEAPPLE WATERMELON SALAD **V**
Napa Cabbage, Crispy Egg Noodles and Honey Lime Vinaigrette

Choose 2 Entrees

- KAHLUA BBQ PORK LOIN
- PRAWNS WITH SWEET CHILE BUTTER **GF**
- MISO GRILLED CHICKEN
Mango Chutney
- BAKED SALMON WITH PINEAPPLE PONZU
- TERIYAKI GLAZED BEEF

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Choose 2 Sides

- Caramelized Pineapple Fried Rice **V**
- Stir Fried Soba Noodles **V**
- Vegetables and Miso Dressing
- Garlic and Ginger Green Beans **V, Vg, GF**
- Grilled Sweet Potatoes **V, GF**

Choose a Dessert

- Banana Spring Roll with Toffee and Nuts
- Almond and Fortune Cookies
- Asian Macaroons
- Coconut Rice Pudding

Lunch/Dinner

BASIC BBQ BUFFET (minimum 25) 30/40

In a rush or on a tight budget? We have the perfect answer that is sure to please everyone! What is more American than hamburgers and hot dogs? And you don't have to wait for summer either. We can provide this buffet for you any time of the year. This retro style barbeque comes equipped with all the traditional "fixin's", house made potato chips, fresh baked cookies and a salad selection.

Here's What You Get:

- 100% GROUND CHUCK HAMBURGERS
- ALL BEEF HOT DOGS
- VEGGIE BURGERS

Choose a Salad

- MIXED BABY FIELD GREENS SALAD
- COLE SLAW
- TOMATO CUCUMBER SALAD

CHEF'S CHOICE BUFFET (minimum 10)..... 33.00/40

Let our chef's fill your buffet with a daily selection of the best of the season. Each day brings a different menu and is usually determined about 24 hours in advance. Not only will you get the best buffet deal around, you also get the best quality.

Each day he will pick a soup, a salad, two entrees (one entree always being vegetarian unless specified,) two seasonal side dishes paired with the entrees, and a mixture of dessert bars and freshly baked cookies.

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