

Amy King Dundon-Berchtold University Club of USC

RECEPTION SELECTION

Prices are “per piece” unless otherwise indicated (minimum 20 pieces)

COLD HORS D’OEUVRES

SWEET CORN FRITTER WITH CHIPOTLE AIOLI 4.25
BRUSCHETTA WITH TOMATO, BASIL, GARLIC AND PARMESAN 4
MEDITERRANEAN SKEWER 4
ROAST TOMATO GAZPACHO AND SHRIMP SHOOTERS 5
GRILLED SESAME CHICKEN SALAD ON LAVASH CRISP 4.25
GREEN TEA AND MISO SHRIMP BROCHETTES 5
HEIRLOOM CHERRY TOMATO AND FRESH MOZZARELLA BROCHETTE 4
LOBSTER ROLL SLIDERS 5.25
AHI TUNA POKE ON WONTON CRISP 5
MINI WRAPS (ASK FOR SELECTION) 4.25
TEA SANDWICHES (ASK FOR SELECTION) 4.25
SMOKED SALMON WITH CAPERS 4.25
RED ONION AND CRÈME FRAICHE ON CORN RYE CROSTINI

HOT HORS D’OEUVRES

CRISPY CHICKEN WONTONS 4.25
LEMON GRASS BEEF SKEWERS 4.75
SPANIKOPITAS 4.25
BEEF SHORT RIB WITH HORSERADISH AIOLI ON A PREZEL CROUTON 4
CHINESE FIVE SPICED TURKEY MEATBALLS WITH A GARNET YAM DIPPING SAUCE 4.25
MINI CRAB CAKE WITH SPICY REMOULADE 4.75
BRIE AND PEAR PHYLLO PURSE 4.25
SMOKED MOZZARELLA AND TOMATO EMPANADAS 4.75
HOT APPLE WOOD SMOKED TRI TIP WITH TAMARA WASABI CREAM 5.00
STUFFED MUSHROOM CAPS WITH SPINACH CHEDDAR & PARMESAN 4.25
PULLED BBQ PORK SLIDER WITH SPICY SLAW 4
VADOUVAN SPICED CHICKEN SATAY, PEANUT SAUCE 4.50

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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.

MINI MARGUERITA FLAT BREAD 3.50

SHORT RIB SLIDER WITH HORSERADISH AIOLI 4

MINI BEEF WELLINGTON, TRUFFLE RED WINE REDUCTION 4.50

BBQ SHRIMP AND GRITTS, HERB CRÈME FAICHE 5.00

VEGETABLE SAMOSAS, RAITA SUACE 4.00

5 SPICE CHICKEN SLIDER WITH ASIAN SLAW 4.25

THREE CHEESE QUESADILLA WITH PASILLA CHILES OR BLACK BEANS 4

RECEPTION ENHANCEMENT –DISPLAYS

IMPORTED AND DOMESTIC CHEESES V (MINIMUM 20 GUESTS) 12 Per Person

An Array Of Imported And Domestic Cheeses

Garnish With Dried Fruit, Grapes, Fresh Berries And

Mixed Nuts

Served With Assorted Breads And Crackers

BAKED BRI IN PUFF PASTRY V (SERVES APPROX 35 GUESTS) 85 Each

A One Kilo Wheel of French Brie, Baked In Puff Pastry And Served With Blueberry Chutney And Sliced French Baguettes

SAVORY GORGONZOLA AND ROASTED GARLIC CHEESECAKE V (SERVES APPROX 25 GUESTS) 65.00 Each

Two Pounds Of Our Secret Recipe Savory Cheesecake Topped With Port Caramelized Onions And Served With Sliced French Baguettes.

TORTILLA CHIPS AND SALSA V (MINIMUM 20 GUESTS) 8 Per Person

Fresh Corn Tortilla Chips Served With Our Housemade Salsas

Add Guacamole-Additional Charge 2.00 per order.

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SEASONAL FRESH FRUIT (MINIMUM 20 GUESTS) **9.00 Per Person**

FRESH VEGETABLE CRUDITE (MINIMUM 20 GUESTS) **8 Per Person**

Creamy Pesto and Ranch Dips

HUMMUS, PITA AND CRISPY LAVASH (MINIMUM 20 GUESTS) **10.25 Per Person**

Our Special Recipe Humus Served With Pita Crisp And Herbed Lavash Crisp

ANTIPASTO PLATTER (MINIMUM 20 GUESTS) **14.00 Per Person**

A Selection Of Sliced Italian Meats, Cheeses, Olives, Roasted And Marinated Vegetables And Sliced French Baguettes

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