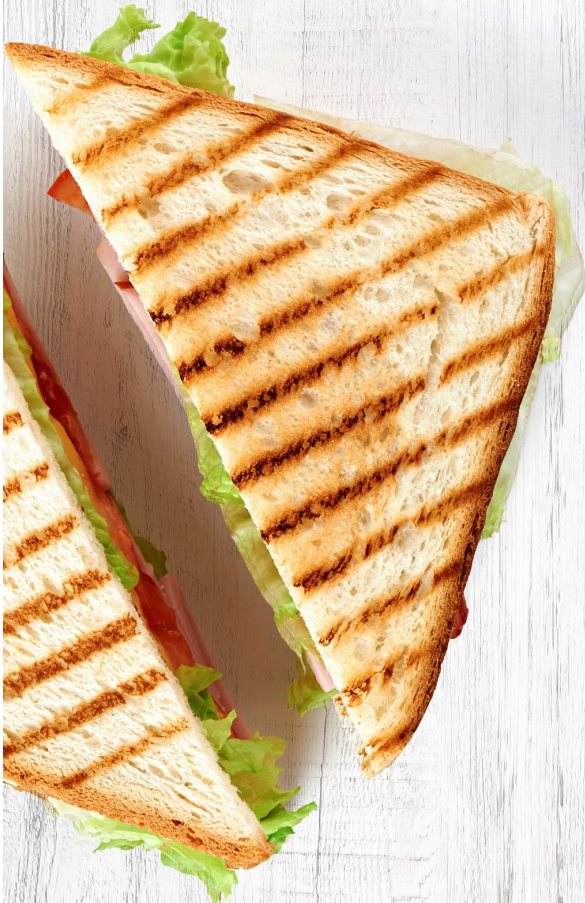


# EXPRESS CATERING MENU

USC Private Events & Conferences



# BREAKFAST

## BOXED

Minimum of 10 Guests

Continental Breakfast with Breakfast Pastry, Butter and Jam, Chobani® Vanilla Greek-Style Yogurt, House-Made Granola, Fresh Fruit and Berry Cup and Individually Bottled Orange Juice **\$14 Per Person**

Protein Breakfast with Two Hard-Boiled Eggs, Chobani® Vanilla Greek-Style Yogurt, House-Made Granola, Fresh Fruit and Berry Cup and Individually Bottled Orange Juice **\$16 Per Person**

## BUFFET

### Continental Breakfast

Assorted Breakfast Pastries, Sweet Butter and Fruit Preserves, Seasonal Whole Fruit, Orange Juices, Regular and Decaffeinated Coffee, Assorted Herbal Teas

**\$16 Per Person**

### Hot Breakfast

Cage-Free Scrambled Eggs, Smoked Bacon, Chicken Apple Sausage, Roasted Yukon Potatoes, Assorted Breakfast Pastries, Sweet Butter and Fruit Preserves, Seasonal Fresh Fruit and Berry Display, Orange Juices, Regular and Decaffeinated Coffee, Assorted Herbal Teas

**\$22 Per Person**

## BREAKFAST ENHANCEMENTS

Breakfast Burrito – Cage-Free Scrambled Eggs, Roasted Yukon Potatoes and Cheese with Choice of Smoked Bacon or Sausage, **\$6 Each**

Breakfast Frittata – Spinach and Piquillo Pepper Half Pan (Serves 10), **\$30**  
Full Pan (Serves 20), **\$60**

Assorted Breakfast Pastries, **\$34 Per Dozen**

Gluten-Free Breakfast Pastries, **\$50 Per Dozen**

Assorted Bagels and Cream Cheese, **\$34 Per Dozen**

Assorted Tea Breads, **\$34 Per Dozen**

Individual Greek Yogurt, Berry and Granola Parfaits, **\$7 Each**

Seasonal Fresh Fruit and Berry Display, **\$8 Per Person**

Whole Seasonal Fruit, **\$24 Per Dozen**

Regular and Decaffeinated Coffee, **\$30 Per Gallon**

Assorted Herbal Teas, **\$30 Per Gallon**

Orange, Grapefruit and Cranberry Juices, **\$30 Per Gallon**

Filtered Water, **\$15 Per Gallon**

Aluminum Dasani, **\$3 Each**

Aluminum SmartWater, **\$4 Each**

Bottled Sparkling Water, **\$5 Each**

Naked Fruit Juice Smoothies, **\$5 Each**

## USC Private Events & Conferences

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A taxable 16% service charge and 9.5% sales tax will be added to all food and beverage purchases. Prices are subject to change without notice.

# EXPRESS CATERING TRAYS

Delivered ready to serve on compostable trays.

Small trays serve approximately 8-10 Guests. Large trays serve approximately 25-30 Guests.

Seasonal Fresh Fruit and Berry Display  
Small: \$64/Large: \$160

Vegetable Crudit  with Herb Dip  
Small: \$56/Large: \$140

Mexican Street Corn Guacamole with Blue Corn Chips  
Small: \$80/Large: \$200

Spinach and Artichoke Dip with Warm Pita  
Small: \$80/Large: \$200

Imported and Domestic Cheese Platter  
Small: \$96/Large: \$240

Assorted Tea Sandwiches  
\$36 Per Dozen, Minimum 1 Dozen Per Order

- Egg Salad
- Cucumber, Watercress and Boursin Cheese
- Roasted Chicken Salad
- Prosciutto, Burrata, Tomato, Basil
- Black Forest Ham, Swiss Cheese, Dijonaise

Mini Wrap Sandwiches  
\$36 Per Dozen, Minimum 1 Dozen Per Order

- Roasted Vegetables, Herbed Goat Cheese, Lavash
- Chicken Caesar, House Croutons, Lavash
- Southwest Chicken, Black Beans, Roasted Corn, Shredded Cheese, Red Pepper Tortilla
- Mediterranean Grilled Steak, Hummus, Yogurt Dressing, Lavash

Assorted Freshly Baked Cookies  
\$36 Per Dozen

Fudge Brownies  
\$36 Per Dozen

Lemon Bars  
\$34 Per Dozen

Regular or Decaffeinated Coffee  
\$30 Per Gallon

Assorted Herbal Teas  
\$30 Per Gallon

Lemonade, Fruit Punch or Iced Tea  
\$30 Per Gallon

Fruit Infused Water  
\$15 Per Gallon

Aluminum Dasani, \$3 Each

Aluminum SmartWater, \$4 Each

Bottled Sparkling Water, \$5 Each

Assorted Soft Drinks and Flavored Seltzer Waters, \$4 Each

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# BOX LUNCHES

## CARDINAL BOX LUNCH

Includes Sandwich or Salad, Seasonal Whole Fruit, Kettle Chips and a Freshly Baked Cookie. Minimum of 10 Guests. Limit Three (3) Varieties.

**\$16 Per Person**

## GOLD BOX LUNCH

Includes Sandwich or Salad, Seasonal Whole Fruit, Pasta Salad, Kettle Chips and a Fudge Brownie. Minimum of 10 Guests; Limit Three (3) Varieties.

**\$18 Per Person**

### Chicken Caesar\*

Grilled Sliced Chicken, Parmesan Caesar Dressing, Romaine Lettuce, Tomato

### Chicken Pesto Salad\*

Pesto Chicken Salad, Swiss Cheese, Lettuce, Tomato, Red Onion

### Ham & Swiss

Swiss Cheese, Lettuce, Tomato, Honey Mustard

### Roasted & Grilled Vegetable\*

Eggplant, Grilled Portobello, Zucchini, Roasted Red Peppers, Lettuce, Tomato and Cherry Balsamic Glaze

### Albacore Tuna Salad\*

Capers, Celery, Dill, Red Onion, Tomato, Lettuce

### Cobb Salad

Grilled Diced Chicken, Chopped Crispy Bacon, Crumbled Bleu Cheese, Avocado, Cherry Tomato and Sliced Egg over Romaine Lettuce, Served with Ranch Dressing or House Vinaigrette

### Asian Chicken Salad

Marinated Boneless Breast of Chicken tossed with Snow Peas, Edamame, Mandarin Oranges, Sliced Almonds and Wonton Crisps, Served with Toasted Sesame-Soy Dressing

### Grilled Chicken Caesar

Sliced Grilled Chicken, Crisp Romaine Leaves, Garlic Croutons and Fresh Parmesan Cheese, Served with Caesar Dressing

### Tuscan-Style Turkey Breast

Mozzarella Cheese, Roasted Peppers, Roma Tomatoes, Romaine, Pesto Aioli

### Roasted Turkey

Lettuce, Tomato, House Made Cranberry Aioli

### Roast Beef

Aged Cheddar Cheese, Lettuce, Tomato, Horseradish Sauce

### Grilled Tofu

Marinated and Grilled Tofu, Garlic and Herb Veganaise, Shaved Red Onion, Lettuce and Tomato

*\*Item Can Be Made as a Wrap Sandwich*

### Mediterranean Salad

Herb-Marinated Grilled Chicken Breast, Crisp Romaine Leaves, Cherry Tomatoes, Marinated Artichoke Hearts, Chickpeas, Feta Cheese and Pine Nuts  
Served with Red Wine Oregano Vinaigrette

### Garden House Salad

Mixed Greens, Shredded Carrots, Sliced Cucumber, Cherry Tomatoes, Green Beans, Cauliflower Florets, Sliced Red Onion and Marinated Artichoke Hearts  
Served with Ranch Dressing or House Vinaigrette

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# POWER BOWLS

## POWER BOWLS

Includes Choice of Protein and Seasonal Whole Fruit and a Freshly Baked Cookie. Minimum of 20 Guests, Limit 3 Proteins. Served Family Style.

### Mexican Quinoa

Quinoa, Black Beans, Cherry Tomatoes, Red Onion, Roasted Baby Corn, Serrano Chiles, Avocado, Chopped Cilantro, Lime and Citrus Vinaigrette

### Moroccan

Tabbouleh, Spicy Chickpeas, Red Cabbage, Crispy Pita, Cucumber Salad, Tzatziki and Hummus

## PROTEINS

Herb-Marinated Grilled Chicken Breast, **\$28 Each**

Citrus-Glazed Salmon, **\$30 Each**

Grilled Flank Steak, **\$32 Each**

Grilled Shrimp, **\$32 Each**

Herb-Balsamic Roasted Portobello Mushroom, **\$30 Each**

Marinated Seared Tofu, **\$28 Each**

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# EXPRESS LUNCH BUFFETS

Minimum of 10 Guests; Includes Iced Tea. All food items are packaged on compostable trays or disposable aluminum containers.

## SANDWICH BOARD

### Choice of Two (2) of the Following:

- Pasta Salad
- Traditional Potato Salad
- Broccoli Slaw
- Cole Slaw
- Seasonal Fruit Salad
- Green Salad with White Balsamic Vinaigrette and Ranch Dressing

Chef's Choice of Assorted Hand Crafted Sandwiches

Kettle Chips

Assorted Cookies and Dessert Bars

**\$30 Per Person**

## CHEF'S DAILY SPECIAL

Offered Monday through Friday from the University Club, this complete buffet includes Salad, Main Entrée, Vegetarian Alternative, Starch, Seasonal Vegetables, Artisan Rolls and Sweet Butter and Dessert

**\$35 Per Person**, Single Protein Selection

**\$43 Per Person**, Two Protein Selection

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# BOXED DINNERS

Served with Artisan Rolls and Butter. Minimum of 10 Guests, Limit 3 Proteins.

## FIRST COURSE

Select One:

Garden Greens with Carrot, Cucumber and Tomatoes, Balsamic or Ranch Dressing

Classic Caesar Salad with Chopped Romaine, Shaved Parmesan and Garlic Butter Croutons, Caesar Dressing

## ENTRÉE

Select One:

Seared Chicken Breast, Lemon and Garlic Roasted Broccoli Rabe, Citrus Caramelized Heirloom Carrots, Parmesan Potatoes, Basil Thyme Cream Sauce,

Smoked and Braised Short Ribs, Stone Ground Grits, Glazed Baby Carrots, Tomato Demi-Glace

Roasted Salmon, Red Beet Purée, Brussel Sprouts Leaves, Roasted Baby Carrots, Romanesco Quenelle

Cauliflower Couscous-Stuffed Eggplant, Garlic Herb Compari Tomatoes, Roasted Asparagus, Hasselback Butternut Squash, Red Wine Sauce

## DESSERT

Select One:

Chocolate Truffle Mousse

New York Style Cheesecake topped with Wild Strawberries

Mixed Fruit and Berries in a Butter Tart Shell

**\$50 Each**

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