



**UNIVERSITY  
CLUB**  
*at King Stoops Hall*

**Express  
Catering  
Menu**



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## ORDERING INFORMATION

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.

Payment is required prior to delivery. We accept debt and credit cards, ISD numbers and PPGG numbers.

**Listed prices do not include 16% service charge or sales tax.**

**WE DELIVER MONDAY THROUGH FRIDAY TO YOUR LOCATION ON OR AROUND USC UNIVERSITY PARK CAMPUS**

**TO PLACE YOUR ORDER  
CALL (213) 740-2030  
EMAIL [UCLUBDELIVERY@USC.EDU](mailto:UCLUBDELIVERY@USC.EDU)**



# EXPRESS CATERING

## MINIMUM OF 10 GUESTS FOR ALL ITEMS

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, a mid-afternoon conference or you just need to feed the staff well, the University Club is here to help you in making your job a breeze. 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.

All dishes are prepared fresh daily using the best ingredients and include all the necessary plates, cups, utensils, and condiments that you'll need. In addition, we offer a wide array of beverages that can be ordered to fit your exact needs. 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 very proud of the fact that 100% of our disposable packaging is either compostable, biodegradable, recyclable and/or made from 100% post-consumer materials. So not only do you get great food at reasonable prices, you are helping our environment at the same time.



# BREAKFAST

*minimum of 10 guests*

## BOXED

### CONTINENTAL BREAKFAST

**\$16 PER PERSON**

Breakfast Pastry  
Butter and Jam  
Chobani® Vanilla Greek-Style Yogurt  
Individual Granola  
Fresh Seasonal Whole Fruit  
Individually Bottled Orange Juice

### PROTEIN BREAKFAST

**\$18 PER PERSON**

Two Hard-Boiled Eggs  
Chobani® Vanilla Greek-Style Yogurt  
Individual Granola  
Fresh Seasonal Whole Fruit  
Individually Bottled Orange Juice

## BUFFET

### CONTINENTAL BREAKFAST

**\$18 PER PERSON**

Assorted Breakfast Pastries  
Sweet Butter and Fruit Preserves  
Seasonal Sliced Fresh Fruit  
Orange Juice  
Regular and Decaffeinated Coffee  
Assorted Herbal Teas

### HOT BREAKFAST

**\$26 PER PERSON**

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

### BREAKFAST BURRITOS

**\$12 EACH**

- Cage-Free Scrambled Eggs Roasted Yukon Potatoes and Cheese with Choice of Smoked Bacon or Sausage
- Cage-Free Scrambled Eggs, Roasted Yukon Potatoes, Spinach and Cheese (Vegetarian)

### BREAKFAST SANDWICH CROISSANTS

**\$14 EACH**

- Cage-Free Scrambled Eggs, and Cheese with Choice of Smoked Bacon or Sausage
- Cage-Free Scrambled Eggs, Spinach and Cheese (Vegetarian)



## BREAKFAST ENHANCEMENTS

### Breakfast Frittata

- Spinach and Piquillo Pepper
  - Half Pan (serves 10) - \$60
  - Full Pan (serves 20) - \$120

### Assorted Breakfast Pastries

– \$45 per dozen

### Gluten-Free Breakfast Pastries

– \$70 per dozen

### Assorted Bagels & Cream Cheese

– \$46 per dozen

### Assorted Tea Breads

– \$50 per dozen

### Individual Greek Yogurt, Berry and Granola Parfaits – \$9 each

### Oatmeal (serves 10)

includes raisins, brown sugar, milk, honey, cinnamon  
– \$40

### Lox & Bagels (serves 12)

cream cheese, sliced red onion, capers  
– \$140



# LUNCH

## BOXED LUNCHES

### CARDINAL BOX LUNCH

**\$18 PER PERSON**

Includes Choice of a Sandwich or Salad

Seasonal Whole Fruit

Kettle Chips

Freshly Baked Cookie

*Minimum of 10 Guests to place order;*

*Maximum of Four (4) Varieties Per Order*

### GOLD BOX LUNCH

**\$20 PER PERSON**

Includes Choice of a Sandwich or Salad

Seasonal Whole Fruit

Pasta Salad

Kettle Chips

Fudge Brownie

*Minimum of 10 Guests to place order;*

*Maximum of Four (4) Varieties Per Order*



## SANDWICH/ WRAP CHOICES

*(\*item can be made as a wrap sandwich)*

### Chicken Caesar\*

*grilled sliced chicken, parmesan, romaine lettuce caesar dressing, tomato on italian herb focaccia*

### Chicken Pesto Salad\*

*pesto chicken salad, swiss cheese, lettuce tomato, red onion on Italian herb focaccia*

### Ham & Swiss

*swiss cheese, lettuce, tomato honey mustard, pretzel hoagie*

### Roasted & Grilled Vegetable\*

*eggplant, grilled portobello, zucchini roasted red peppers, lettuce, tomato and cherry balsamic glaze on multigrain bread*

### Albacore Tuna Salad\*

*capers, celery, dill, red onion, tomato lettuce, whole wheat bread*

### Tuscan Chicken

*mozzarella cheese, roasted pepper, roma tomatoes romaine, pesto aioli on ciabatta bread*

### Roasted Turkey

*lettuce, tomato, cranberry aioli on a demi baguette*

### Grilled Tri-Tip

*caramelized onion, horseradish aioli lettuce, tomato, on sourdough bread*

### Grilled Tofu

*marinated and grilled tofu, garlic and herb veganaise, shaved red onion, lettuce tomato on ciabatta bread*

## SALAD CHOICES

### 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 on the side*

### Asian Chicken Salad

*marinated boneless breast of chicken tossed with shredded iceberg lettuce, coleslaw mix snow peas, edamame, mandarin oranges sliced almonds and wonton crisps served with toasted sesame-soy dressing on the side*

### Grilled Chicken Caesar

*sliced grilled chicken, crisp romaine leaves garlic croutons and fresh parmesan cheese served with caesar dressing on the side*

### 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 on the side*

### 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 on the side*

# LUNCH BUFFETS

*Minimum of 10 Guests*

*Includes Iced Tea. All food items are packaged on compostable trays or disposable aluminum containers*

## **SANDWICH BOARD** **\$30 PER PERSON**

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

## **CHEF'S DAILY SPECIAL** **-\$35 PER PERSON**

Single Protein Selection

## **-\$45 PER PERSON**

Two Protein Selection

*Offered Monday - Friday  
from the University Club*

This Complete Buffet Includes:

- Salad
- Main Entrée
- Vegetarian Alternative
- Starch
- Seasonal Vegetables
- Artisan Rolls & Sweet Butter
- Dessert

## **BUILD YOUR OWN TACO BAR** **\$200 / SERVES 20 PEOPLE**

Comes with Choice of Three (3) Meats

- Pollo Asado
- Carne Asada
- Pork Adobado
- Pasilla Chile with 3 Cheeses

Included with Taco Bar:

- Pico de Gallo
- Molcajete Salsa
- Cilantro & Onions

*Minimum 20 people  
(3 tacos per person)*





# DINNER

## CHEF'S DAILY BOXED DINNER

For something slightly more formal yet personalized, we have created boxed meals that are ideal for 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.

Each dinner comes packed in a uniquely elegant box with all the necessary utensils, bread and butter. Be sure to ask about our wine list and selection of domestic and imported beers to complete your meal.



**INCLUDES  
CHEF'S CHOICE OF:**

**STARTER  
MAIN COURSE  
DESSERT**

Served with  
Artisan Rolls and Butter

Minimum of 10 Guests

Limit 3 Proteins  
\$60 each

**CALL (213)740-2030  
OR  
EMAIL [UCLUBDELIVERY@USC.EDU](mailto:UCLUBDELIVERY@USC.EDU)  
FOR MENU SELECTIONS**

# 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 & Berry Display**

– Small: \$65 / Large: \$160

## **Vegetable Crudité with Herb Dip**

– Small: \$60 / Large: \$140

## **Mexican Street Corn Guacamole with Blue Corn Chips**

– Small: \$80 / Large: \$200

## **Spinach & Artichoke Dip with Warm Pita**

– Small: \$80 / Large: \$200

## **Mini Pan Fried Crab Cakes**

– Small: \$150 / Large: \$300

## **House Made Potato Chips**

– Small: \$25 / Large: \$50

## **Imported and Domestic Cheese Platter**

– Small: \$115 / Large: \$240

## **Italian Style Antipasto Platter**

*slice salami, prosciutto, provolone and fresh mozzarella cheeses, olives roasted peppers, marinated roma tomatoes and sliced baguettes*

– Small: \$100 / Large: \$200

## **Spanakopita's Platter**

*Greek-style spinach and cheese stuffed phyllo dough*

– Small: \$70 / Large: \$140

## **Assorted Tea Sandwiches**

*Choice of **One** Variety per Dozen*

– \$40 Per Dozen

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

## **Mini Wrap Sandwiches**

*Choice of **One** Variety per Dozen*

– \$40 Per Dozen

- 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

## **Salad Trays**

– Small: \$25 / Large: \$50

- Mixed Greens - carrots, red onion, cucumber, cherry tomato, choice of ranch or white wine vinaigrette
- Caesar Salad - parmesan, croutons, caesar dressing

**CATERING TRAYS OPTIONS  
CONTINUE ON NEXT PAGE**



# CATERING TRAYS

*Delivered ready to serve on compostable trays*  
*Small trays serve approximately 8-10 Guests*  
*Large trays serve approximately 25-30 Guests*



## SANDWICH/WRAP TRAYS

*Maximum of Three (3) Varieties*  
*(\*Item Can Be Made as a Wrap)*  
– Small: \$95 / Large: \$190

### Chicken Caesar\*

*grilled sliced chicken, parmesan caesar dressing*  
*romaine lettuce, tomato*

### Chicken Pesto Salad\*

*pesto chicken salad, swiss cheese, lettuce*  
*tomato, red onion on italian herb focaccia*

### Ham & Swiss

*swiss cheese, lettuce, tomato*  
*honey mustard, pretzel hoagie*

### Roasted & Grilled Vegetable\*

*eggplant, grilled portobello, zucchini*  
*roasted red peppers, lettuce, tomato and cherry*  
*balsamic glaze on multigrain bread*

### Albacore Tuna Salad\*

*capers, celery, dill, red onion, tomato, lettuce*  
*whole wheat bread*

### Tuscan Chicken

*mozzarella cheese, roasted peppers*  
*roma tomatoes, romaine, pesto aioli*

### Roasted Turkey

*lettuce, tomato, cranberry aioli, demi baguette*

### Grilled Tri-Tip

*caramelized onion, horseradish aioli, lettuce*  
*tomato, on sourdough bread*

### Grilled Tofu

*marinated and grilled tofu, garlic and herb veganaise*  
*shaved red onion, lettuce, tomato*

## DESSERT TRAYS

### Assorted Freshly Baked Cookies

– \$38 per dozen

### Fudge Brownies

– \$45 per dozen

### Lemon Bars

– \$50 per dozen

### Petit Fours & Tartelettes

– \$60 per dozen  
*(minimum 2 dozen)*

### Mini Cupcakes

– \$28 per dozen  
*(minimum 2 dozen)*

### Celebration Cakes

*½ Sheet and Full Sheet Available*  
*72-Hour Notice Needed*

- Tres Leches
- Red Velvet
- White Chocolate Hawaiian
- Lemon Raspberry
- Tiramisu
- Chocolate Shortcake
- Chocolate Mousse

# BEVERAGES

## BY THE GALLON

### Regular and Decaffeinated Coffee

– \$40 per gallon

### Assorted Herbal Teas

– \$40 per gallon

### Orange, Grapefruit & Cranberry Juices

– \$30 per gallon

### Filtered Water

– \$20 per gallon

### Lemonade, Fruit Punch or Iced Tea

– \$40 per gallon

### Fruit Infused Water

– \$20 per gallon

## BY EACH

### Aluminum Dasani

– \$4 each

### Aluminum Smart Water

– \$4 each

### Bottled Sparkling Water

– \$5 each

