



**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**

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

\$20 PER PERSON

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

PROTEIN BREAKFAST

\$22 PER PERSON

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

BUFFET

CONTINENTAL BREAKFAST

\$22 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

\$28 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

\$15 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

\$16 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) - \$70
- Full Pan (serves 20) - \$135

Assorted Breakfast Pastries

– \$45 per dozen

Gluten-Free Breakfast Pastries

– \$70 per dozen

Assorted Bagels & Cream Cheese

– \$55 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
– \$52

Lox & Bagels (serves 12)

cream cheese, sliced red onion, capers
– \$170

LUNCH

BOXED LUNCHES

CARDINAL BOX LUNCH

\$19 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

\$22 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 **\$32 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
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 cheese, olives roasted peppers, marinated roma tomatoes, and sliced baguettes

– Small: \$120 / Large: \$220

Spanakopita's Platter

Greek-style spinach and cheese stuffed phyllo dough

– Small: \$85 / Large: \$170

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

SANDWICH/WRAP TRAYS

*Maximum of Three (3) Varieties
(*Item Can Be Made as a Wrap)*

10-15 People: \$120

25- 30 People: \$240



SANDWICH/WRAP OPTIONS

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 multi-grain 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

