

CATERING



GO



PROUDLY SERVING



Amy King Dundon-Berchtold
University Club of USC

COMING FALL 2025





About Us

Catering2Go is your easy, on-campus solution for fresh, delicious drop-off meals—perfect for meetings, events, and gatherings that don't require full-service catering. With access to your favorite campus dining spots like Seeds Marketplace, Panda Express, Rosso Oro's Pizzeria, Taco Taco, and the University Club, you can enjoy variety, quality, and convenience all in one place.

Because the food is prepared right here on campus, it arrives fresh and fast—without the environmental impact of off-campus delivery. Plus, your order supports the university community and helps keep campus dollars on campus.

Know Before You Order

- Minimum Order: \$200 per venue. Orders cannot be combined across multiple venues to meet the minimum.
- Advance Notice: Please place your order at least 48 business hours in advance to ensure availability and freshness.
- Payment Options: We accept credit cards, debit cards, ISD numbers, and PPGG numbers. Payment must be received before delivery.
- Pick-up option available
- Tax Exemption: Campus clients using ISDs or PPGG are eligible for tax exemption on all items, excluding carbonated beverages.
- Cancellations: No charge if canceled more than 48 hours in advance. Cancellations made less than 48 hours before delivery are subject to a 50% charge.
- Service Charge & Tax: All listed prices exclude a 16% service charge and applicable sales tax.

How To Place An Order

Placing your Catering2Go order is easy! Browse our menus online and contact one of our representatives to place your order:

Call: (213) 740-7493

Email: catering2go@usc.edu

Visit: hospitality.catering2go.com

Orders must be placed at least 48 business hours in advance. Our team is here to help you create a seamless, stress-free catering experience.



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Boxed Breakfast

CONTINENTAL BREAKFAST | \$20 PER PERSON

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

PROTEIN BREAKFAST | \$22 PER PERSON

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

Buffet Breakfast

CONTINENTAL BREAKFAST | \$22 PER PERSON

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

Breakfast Enhancements

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)

ASSORTED BREAKFAST PASTRIES | \$45 PER DOZEN

ASSORTED TEA BREADS | \$50 PER DOZEN

ASSORTED BAGELS & CREAM CHEESE | \$55 PER DOZEN

GLUTEN-FREE BREAKFAST PASTRIES | \$70 PER DOZEN

YOGURT PARFAITS | \$9 EACH

Individual Greek Yogurt, Topped with Seasonal Berries and Granola (with nuts)

LOX & BAGELS | \$170

SERVES 12
Cream Cheese, Capers Sliced Red Onion

BREAKFAST FRITTATA

\$70 HALF PAN - SERVES 10
\$135 FULL PAN - SERVES 20
Spinach and piquillo pepper

OATMEAL | \$52

SERVES 10
Includes Raisins, Brown Sugar, Milk, Honey, Cinnamon

Boxed Lunch

Minimum of 10 guests to place order;
Maximum of four (4) varieties per order

CARDINAL BOX LUNCH | \$19 PER PERSON

Includes Choice of a Sandwich or Salad,
Seasonal Whole Fruit, Kettle Chips, Freshly
Baked Cookie

GOLD BOX LUNCH | \$22 PER PERSON

Includes Choice of a Sandwich or
Salad, Seasonal Whole Fruit, Pasta
Salad, Kettle Chips, Fudge Brownie

Sandwich/Wrap Choices

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

*Items that can be made into wraps

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

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

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



Vegetarian

ALL PRICES ARE SUBJECT TO A 16% SERVICE
CHARGE AND APPLICABLE SALES TAX

UNIVERSITY CLUB



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

Spinach & Artichoke Dip with Warm Pita 🌿

Small \$80 | Large: \$200

Italian Style Antipasto Platter

Small \$100 | Large: \$200
Sliced Salami, Prosciutto, Provolone and Fresh Mozzarella Cheeses, Olives, Roasted Peppers, Marinated Roma Tomatoes, and Sliced Baguettes

Assorted Tea Sandwiches

\$40 Per Dozen*

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

*Choice of one variety per dozen

Vegetable Crudit  with Herb Dip 🌿

Small \$60 | Large \$140

Mini Pan Fried Crab Cakes

Small \$150 | Large \$300

House Made Potato Chips VEGAN

Small \$25 | Large: \$50

Mini Wrap Sandwiches

\$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

Imported and Domestic Cheese Platter 🌿

Small \$115 | Large \$240

Mexican Street Corn Guacamole with Blue Corn Chips 🌿

Small \$80 | Large \$200

Spanakopita Platter 🌿

Small \$85 | Large: \$170
Greek-Style Spinach and Cheese Stuffed Phyllo Dough

Salad Trays

Small \$25 | Large \$50

- Mixed Greens - Carrots, Red Onion, Cucumber, Cherry Tomato, Choice of Ranch or White Wine Vinaigrette
- Cesar Salad - Parmesan, Croutons, Caesar Dressing

ALL PRICES ARE SUBJECT TO A 16% SERVICE CHARGE AND APPLICABLE SALES TAX

UNIVERSITY CLUB



Sandwich/Wrap Trays

Maximum of three (3) varieties

*Indicates item can be made as a wrap

10-15 People: \$120 | 20-25 People: \$240

Chicken Caesar*

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

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

Grilled Tri-Tip

Caramelized Onion, Horseradish Aioli, Lettuce, Tomato on Sourdough Bread

Grilled Tofu

VEGAN

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)

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

Celebration Cakes

Half Sheet and Full Sheet Available

72-Hour Notice Needed

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

MINIMUM OF 10 REQUIRED ON ALL MENU SELECTIONS. ALL PRICES ARE SUBJECT TO A 16% SERVICE CHARGE AND APPLICABLE SALES TAX

UNIVERSITY CLUB

Boxed Dinner

For a slightly more elevated experience, our boxed dinners offer a convenient yet refined option for any occasion. Whether it's a last-minute meeting, a night at the Hollywood Bowl, or dinner on the go for a group of 50, these thoughtfully prepared meals are designed to impress.

Each dinner is elegantly packaged and includes everything you need—bread, butter, utensils, and all the finishing touches. Looking to elevate your meal even further? Ask about our curated wine list and our selection of domestic and imported beers.



INCLUDES
CHEF'S CHOICE OF:

STARTER
MAIN COURSE
DESSERT

Served with
Artisan Rolls and Butter

Minimum of 10 Guests

\$60 each plus 16%
service charge and
applicable sales tax.

UNIVERSITY CLUB



seeds.
MARKETPLACE



Salad Bowls

SERVES 8 - 10

Backyard Harvest Salad | \$90

Roasted Chicken, Kale, Romaine, Apple Carrots, Cheddar Cheese, Sweet Smoky Sauce, BBQ Fritos, Scallion Ranch Dressing

Baja Fisherman Salad | \$110

Roasted Salmon, Arugula, Quinoa, Jicama, Celery, Cabbage, Tortilla Strips, Pepitas, Cilantro, Hot Sauce, Cilantro Lime Vinaigrette

Hollywood Cobb Salad | \$100

Hard-Boiled Egg, Bacon, Romaine, Spring Mix, Tomato, Fried Onion, Sweet Potato, Celery, Blue Cheese, Avocado Lime Dressing

Kale & Chicken Caesar Salad | \$90

Roasted Chicken, Kale, Romaine Tomato, Pickled Red Onions, Jalapeno Parmesan Cheese, Croutons, Caesar dressing

Santorini Greek Salad | \$100 🌿

Spinach, Romaine, Tomato, Cucumbers, Red Onion, Kalamata Olives, Lentils, Feta Cheese, Pita Crisps, Red Wine Oregano Vinaigrette

Thai Steak Salad | \$110

Steak, Kale, Cabbage, Edamame, Carrot, Red Onion, Sugar Snap Peas, Cucumbers, Watermelon Radish, Cilantro, Thai Basil, Fried Onions, Lemongrass Peanut Dressing

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SEEDS MARKETPLACE





Rosso
ORO's
PIZZERIA



18" Thin Crust Pizza

Shredded Mozzarella, Marinara

Shredded Mozzarella, Marinara,
Pepperoni

Shredded Mozzarella, Marinara, Pepperoni, Italian Sausage, Peppers, Red Onion, Mushrooms

Small: \$25 (Serves 8-10)
Large: \$50 (Serves 25-30)

Mixed Greens, Tomatoes, Cucumber, Black Olives, Onion, Artichoke, Shredded Mozzarella Cheese, Balsamic Vinaigrette

Parmesan, Croutons, Caesar Dressing

Chocolate Chip, Lemon, Macadamia, Double Chocolate

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CHARGE AND APPLICABLE SALES TAX

Beverages

Regular and Decaffeinated Coffee | \$40 per gallon
University Club Only

Assorted Herbal Teas | \$40 per gallon
University Club Only

Orange, Grapefruit & Cranberry Juices | \$30 per gallon
University Club Only

Filtered Water | \$20 per gallon
University Club Only

Lemonade, Fruit Punch or Iced Tea | \$40 per gallon
University Club & Rosso's Only

Fruit Infused Water | \$20 per gallon
University Club Only

Aluminum Dasani | \$4 each

Aluminum Smart Water | \$4 each

Bottled Sparkling Water | \$5 each

Assorted Soft Drinks | \$4 each



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CHARGE AND APPLICABLE SALES TAX

BEVERAGES