

Amy King Dundon-Berchtold University Club of USC

EXPRESS CATERING

(Minimum 10 guests for all orders)

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 first thing in the morning, a mid-afternoon conference or a late day and you need to feed the staff well, the University Club is here to help you in making your job easy. 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 catering orders come with all the necessary plates, cups, utensils, and condiments that you'll need. Plus we offer a wide array of beverages that can be ordered to fit your exact needs. So call us for your next catered event - you won't be sorry you did. We promise!

Breakfast

Basket of Freshly Baked Goodies 4.25

An assortment of freshly baked muffins, danish, pastries, sliced breakfast breads and bagels. Served with butter, Smart Balance, cream cheese and preserves.

Seasonal Fruit 4.25

A carefully selected array of sliced seasonal fruit and berries when available.

Yogurt Parfaits 4.25

Layers of fresh berries and fruit, maple flavored non-fat yogurt and artisanal granola.

Breakfast Sandwiches

- **Breakfast Burritos 5.00**

Scrambled eggs with chorizo, diced potato, scallions and cheese (Or you choose the filling)

- **Stuffed Butter Croissant 8.50**

*Scrambled eggs with ham, bacon or sausage, and cheese, or
Scrambled eggs with spinach, mushrooms and cheese*

- **Whole Wheat English Muffin Sandwiches 8.50**

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*A fried egg, with sausage, bacon or turkey sausage and Swiss cheese, or
A fried egg with spinach, mushroom and shaved Parmesan Cheese*

Lox and Bagel 8.50

Lox, cream cheese, sliced red onion, and capers

Breakfast Frittata

Half Pan (serves 8-12) 35.00

Full Pan (serves 18-24) 65.00

Whole eggs baked with chicken sausage or applewood smoked bacon, peppers, scallions, potatoes, fresh herbs and aged cheddar cheese. Or for the vegetarians in your group, spinach, mushrooms, peppers, green onions and goat cheese.

The Classic Continental 10.25

An assortment of our freshly baked goods, bagels, sliced seasonal fruit, freshly squeezed orange juice, and our house blend coffee

Add ons:

Anson Mills Stone Cut Oatmeal	5.00	Sausage Links	3.25
Artisanal Granola	3.00	Chicken Sausage Links	3.25
Applewood Smoked Bacon	3.00	Lox, Tomato and Onion	6.00

Beverages:

Fresh Orange	20 pitcher /40.00gallon
Lemonade	20 pitcher /40.00gallon
Coffee	40 gallon
Mineral Waters	3.00 each or 9.35 for a 6 pack
Soft Drinks	3.00 each or 9.35 for a 6 pack

Boxed Coffees:

Our locally roasted, house blend coffee and hot tea service in disposable travel boxes with cups and all the necessary condiments.

Small, 96 oz.	(serves 10-12)	25.00
Medium, 160 oz.	(serves 14-20)	40.00

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The Sandwiches and Wraps:

Tuscan Style Grilled Chicken Breast Sandwich

With fresh mozzarella, roast red bell pepper, pesto mayonnaise, roma tomatoes and romaine on ciabatta

Chicken Salad Sandwich

Roast chicken breast with apples, walnuts, lettuce, tomato on sliced six grain bread

Fresh Roasted Turkey Breast

With house made fresh cranberry sauce, lettuce and tomato on a french baguette

Smoked Turkey Breast

With house made fresh cranberry sauce, lettuce and tomato on sliced whole wheat bread

Mesquite Grilled Santa Maria Tri Tip Sandwich

With caramelized onions, lettuce, tomato and horseradish mayonnaise on sourdough

Black Forest Ham with Jarlsberg Cheese

With hot and sweet mustard, lettuce and tomato on corn rye bread

Roasted Sweet Peppers and Mozzarella*

With fresh pesto, lettuce and sliced tomatoes on sweet french baguette

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Fresh Roast Albacore Tuna Salad

With capers, onions, fresh dill, celery, lettuce and sliced tomato on fresh focaccia

Smoked Salmon and Avocado

With red onion, cream cheese, lettuce and tomato

Black Bean Hummus, Avocado and Daikon

With chipotle aioli on whole wheat

BBQ Chicken Wrap

With jack cheese, black beans, shredded romaine lettuce and diced tomatoes

Chicken Caesar Wrap

With Our own special Caesar dressing, romaine lettuce and Granna Padano parmesan cheese

Middle Eastern Style Wrap

Grilled chicken or skirt steak with hummus, tomatoes, lettuce and a spiced yogurt dressing

Roasted Vegetable and Goat Cheese Wrap*

Roasted seasonal vegetables, domestic goat cheese, mixed greens and balsamic vinaigrette

Achiote Grilled Shrimp Wrap

Achiote marinated grilled shrimp, black beans, tomatoes, lettuce roast pasilla chiles and pepper jack cheese

The Sides:

Lemon Parmesan Potato Salad

Greek Style Pasta Salad

Tomato and Cucumber Salad

Fruit Salad

Mixed Field Greens & Balsamic Vinaigrette

*Indicates vegetarian option

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Trays For All Occasions

All trays come ready to serve on recycled trays and are available in three sizes. Choose the size that fits your get together and budget.

Small Trays Serve Approximately 8-10 Guests

Medium Trays Serve Approximately 15-20 Guests

Large Trays Serve Approximately 25-30 Guests

Assorted Domestic and Imported Cheeses42.00 / 68.00 / 95.00

Served with sliced baguettes and Pepperidge Farm crackers

Potato Chips 15.00 / 27.00 / 41.00

Tortilla Chips with Fresh Salsa 18.00 / 33.00 / 65.00

with Guacamole 25.00 / 45.00 / 80.00

Garden Fresh Seasonal Crudités..... 30.00 / 55.00 / 85.00

Served with ranch, blue cheese or curry dip

Finger Sandwiches 42.00 / 75.00 / 110.00

Your choice of fresh roast turkey breast, cucumber and watercress, Black Forest Ham, roast beef, chicken salad, egg salad, tapenade, fresh albacore tuna salad, and/or vegetarian, all made with an assortment of freshly baked breads

Bite Size Wraps..... 42.00 / 75.00 / 110.00

Your choice of barbecued chicken, chicken Caesar, Italian deli submarine, roasted vegetable with goat cheese or Middle Eastern with hummus and chicken or steak, all wrapped in fresh lavash

Italian Style Antipasto Platter..... 45.00 / 95.00 / 140.00

Sliced salami, prosciutto, provolone and fresh mozzarella cheeses, olives, roasted peppers, marinated Roma tomatoes and sliced baguettes

Spanikopitas 30.00 / 55.00 / 85.00

Greek style spinach and cheese stuffed phyllo dough

Baba Ghanoush and Hummus 40.00 / 70.00 / 110.00

Served with plenty of pita bread, crispy lavash triangles cracked green olives, peppers and pickled turnip

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Mini Pan Fried Crab Cakes 50.00 / 100.00 / 150.00
Served in radicchio cups with remoulade sauce

Chef's Daily Buffet

Each day our chef will select a salad, two entrees, (one of which can be vegetarian,) and dessert, all for the amazing price of just \$16.00. All dishes are packaged in disposable aluminum container

Trojan Classic Boxed Dinners

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

Simply choose an entree, combine it with an appetizer and a dessert of your choice for each person in your party. Each dinner comes packed in a uniquely elegant box with all the necessary utensils, bread and butter. Be sure to ask about our All American wine list and selection of domestic and imported beers to complete your meal.

Menu

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Appetizers

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Classic Caesar Salad with Aged Parmesan
Chunky Gazpacho with Sour Cream
Tomato and Mozzarella Salad
Hummus and Pita Appetizer

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Entrees

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Black Bean Hummus Sandwich with Homemade Potato Chips 20
Southwestern Style Salad with Grilled Chicken Breast 22
Pan Fried Chicken with a Tomatillo Salsa 23
Grilled Salmon Salad with Butternut Squash and a Maple Vanilla Vinaigrette 25

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Desserts

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Ask for selection

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