

Breakfast & Brunch

OFFERED BY UCLA CONFERENCES & CATERING

CONTINENTAL BREAKFAST — STARTING AT \$10 PER PERSON

Includes premium Fair Trade Organic Coffee Bean® regular and decaffeinated coffee, hot water with assorted Tazo® tea bags, iced water, quality biodegradable paper products. Fifteen (15) person minimum order.

Classic

Assorted Breakfast Pastries 🍷

Deluxe

Assorted Breakfast Pastries, Bagels with Cream Cheese and Preserves, Fresh Seasonal Fruit Platter 🍷

Premium

Assorted Breakfast Pastries, Cereal Bars and Granola Bars, Individual Assorted Yogurt, Whole Fruit 🍷

BREADS & PASTRIES — STARTING AT \$23 PER DOZEN

Artisan Bagels

One dozen minimum order, two flavor maximum per dozen. Served with Regular and Low-Fat Cream Cheese, Butter, Preserves.

- Classic Flavors: Plain, Cinnamon Raisin, Sesame, Whole-wheat 🍷
- Specialty Flavors: Everything, Blueberry, Chocolate Chip, Cheese, 9-Grain 🍷
- Flavored Cream Cheese: Strawberry 🍷, Garden Vegetable 🍷 or Smoked Salmon (priced separately)

Croissants 🍷

Served Plain with Preserves

Almond & Chocolate Croissants 🍷

Muffins 🍷

Chef's Choice, flavors change daily.

Pastries 🍷

Chef's Choice, flavors change daily.

Scones 🍷

Chef's Choice, flavors change daily.

Biscotti 🍷

- Plain or Chocolate Chip
- Chocolate-Dipped

Cinnamon Crumble Coffee Cake 🍷

Serves twelve (12).

Breakfast Breads 🍷 — \$18 per loaf

Serves eight (8).

- Banana Bread
- Carrot Bread
- Lemon Poppy Seed Bread
- Zucchini Bread

FRUIT PLATTERS — STARTING AT \$70

Fresh Seasonal Fruit Platter 🍷 GF

Small serves fifteen (15).

Large serves thirty (30).

California Strawberry Platter 🍷 GF

Serves twenty (20).

Price varies by season.

Farm Stand Berry Platter 🍷 GF

Serves twenty (20).

Price varies by season.

SEASONAL WHOLE FRUIT — STARTING AT \$1.50 EACH

🍷 Vegetarian || 🍃 Vegan || GF Gluten-free

Continued ➤

Menus subject to change; confirm with your Sales & Event Manager.

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YOGURT, CEREAL & SNACK BARS — STARTING AT \$3 EACH

Yogurt

- Vanilla Yogurt Parfaits with Berries and Granola
Minimum order six (6).
- Greek Yogurt Parfaits with Berries and Granola
Minimum order six (6).
- Individual Yogurt
- Individual Greek Yogurt

Steel Cut Oatmeal — \$6 per person


Minimum order twenty (20).

Served with brown sugar, raisins, toasted almonds, milk.

MORNING ENHANCEMENTS







Breakfast Pizzas — \$55

Half-pan serves twenty-four (24); full-pan serves fifty (50).

- Denver: Scrambled Eggs, Ham, Mozzarella Cheese, Bell Peppers, Onions
- Roma: Scrambled Eggs, Mozzarella Cheese, Tomatoes, Basil, Onions 
- Parisian— Scrambled Eggs, Applewood Bacon, Boursin Cheese, Mushrooms



Frittatas — \$125

Serves thirty (30). Egg whites available upon request.

- Traditional Lorraine: Swiss Cheese, Ham
- Boursin Cheese, Basil  
- Sun-Dried Tomatoes, Rainbow Chard, Goat Cheese  
- Spinach, Blistered Cherry Tomatoes, Scallions, Feta  
- Smoked Sausage, Tri-Color Peppers, Onions, Cilantro

Quiche — \$36

Serves eight (8). Egg whites available upon request.

- Traditional Lorraine: Swiss Cheese, Ham
- Boursin Cheese, Basil
- Sun-Dried Tomatoes, Rainbow Chard, Goat Cheese 
- Spinach, Blistered Cherry Tomatoes, Scallions, Feta 
- Smoked Sausage, Tri-Color Peppers, Onions, Cilantro

Individual Breakfast Cereals

Served with Low-Fat and Non-Fat Milk.

Special K®, Cheerios®, Raisin Bran® or Kashi®

Kind® Bars

Minimum order six (6).


Almond Cashew Plus Flax, Cranberry Almond Plus Antioxidants, Almond & Apricot and Fruit & Nut Delight

Nutri-Grain® Bars

Apple, Blueberry and Strawberry

Breakfast Burritos — starting at \$7 each

Six-burrito minimum per selection. All burritos are cut in half and served with Pico de Gallo. Whole-wheat tortillas available upon request.

- Breakfast Burritos filled with Scrambled Eggs, Cheese and one choice of Pork Chorizo, Soyrizo, Ham, Bacon or Sausage. *Optional: Upgrade to Chicken Apple Sausage*
- Vegetarian Burritos filled with Scrambled Eggs, Cheese, Peppers, Tomatoes, Onions. *Optional: Upgrade to Egg Whites *

Breakfast Sandwiches — starting at \$7 each

Six (6) sandwich minimum per order.

- Egg, Canadian Bacon and Cheese on English Muffin
- Egg, Turkey Sausage Patty and Cheese on English Muffin

Santa Barbara Smokehouse Salmon

— starting at \$6 per person

Served with English Cucumber, Capers, Red Onions, Heirloom Tomatoes, Lemon, Whipped Cream Cheese, Plain Bagels, Country Bread

 Vegetarian ||  Vegan ||  Gluten-free

Continued 

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Breakfast & Brunch

OFFERED BY UCLA CONFERENCES & CATERING

MORNING ENHANCEMENTS, CONT.

Breakfast Scramble — \$125

Serves forty (40).

Cage-Free Eggs with Tomatoes, Onions, Peppers, Spinach, and choice of Bacon or Chicken Apple Sausage GF

Cage-free Scrambled Eggs with Chives GF — \$70

Half-pan serves twenty (20); full-pan serves forty (40).

Scrambled Egg Whites GF — \$80

Half-pan serves twenty (20); full-pan serves forty (40).

Roasted Breakfast Potatoes with Peppers and Onions V GF — \$40

Half-pan serves twenty (20); full-pan serves forty (40).

Shredded Russet Potato Hashbrowns with Scallions V GF — \$40

Half-pan serves twenty (20); full-pan serves forty (40).

Applewood Smoked Bacon GF — \$55

Half-pan serves fifteen (15); full-pan serves twenty-five (25).

Gourmet Chicken Apple, Italian or Turkey Sausage GF — \$55

Half-pan serves fifteen (15); full-pan serves twenty-five (25).

BREAKFAST & BRUNCH BUFFETS — STARTING AT \$23 PER PERSON

Buffets include premium Fair Trade Organic Coffee Bean® regular and decaffeinated coffee, hot water with assorted Tazo® tea bags, iced water, quality biodegradable paper products, and attendants for two hours. For china service outside of UCLA Catering meeting facilities, add \$4.00 per person. Twenty-five (25) person minimum order.

Breakfast Burrito Buffet

Whole-wheat Tortillas available upon request.

- Breakfast Burritos filled with Scrambled Eggs, Cheese and one choice of Pork Chorizo, Soyrito, Ham, Bacon or Sausage
- Vegetarian Burritos filled with Scrambled Eggs, Cheese, Peppers, Tomatoes, Onions V
- Papas Bravas, Tomatoes, Caramelized Onions, Mexican Farmer's Cheese, Cilantro V GF
- Salsa Verde, Salsa Rojo, Pico de Gallo V GF
- Assorted Breakfast Pastries
- Fresh Seasonal Fruit Platter V V GF

American Breakfast Buffet

- Organic Scrambled Eggs GF
- Cinnamon French Toast with Butter and Maple Syrup V
- Applewood Smoked Bacon GF
- Breakfast Potatoes with Onions and Bell Peppers V GF
- Croissants and Blueberry Muffins V
- Fresh Seasonal Fruit Platter V GF

Bruin Fitness Breakfast Buffet

- Baked Egg Whites with Swiss Chard, Caramelized Onions, Red Bell Peppers, Herbs V GF
- Steel-Cut Oatmeal with Raisins and Brown Sugar V GF
- Chicken Apple Sausage GF
- Individual Assorted Greek Yogurt V
- Blueberries, Almonds, Organic Whole Bananas V GF

V Vegetarian || V Vegan || GF Gluten-free

Continued >

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Breakfast & Brunch

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BREAKFAST & BRUNCH BUFFETS, CONT. — STARTING AT \$23 PER PERSON

Omelets & Things Buffet

Requires one chef per 25 guests at \$180 each for two hours

- Chef-Attended Omelet Station with Mushrooms, Peppers, Red Onions, Ham, Cheddar Cheese, Fresh Salsa GF
- Roasted Breakfast Potatoes with Caramelized Onions and Peppers V GF
- Applewood Smoked Bacon GF
- Chicken Apple Sausage GF
- Assorted Bagels with Cream Cheese N
- Assorted Breakfast Breads and Honey N
- Strawberries V GF

Brunch Everyday Buffet

- Fresh Orange Juice V GF
- Assorted Breakfast Pastries and Bagels with Cream Cheese N
- Mild Smoked Salmon Platter with Tomatoes, Capers, Lemons, Red Onions GF
- Crustless Quiche with Swiss Cheese, Tavern Ham, Mushrooms, Herbs GF
- Applewood Smoked Bacon GF
- Greek Village Salad with Persian Cucumbers, Kalamata Olives, Heirloom Cherry Tomatoes, Feta Cheese, Lemon Oregano Dressing N GF
- Roasted Chicken and Bellwether Carmody Cheese Sandwich on Ficelle Bread with Arugula, Tarragon Mayonnaise
- Fresh Seasonal Fruit Platter V GF
- Cheese Platter with Beecher's Flagship Smoked Cheddar, Laura Chenel Chèvre, Bellwether Carmody, Point Reyes Bay Blue Cheese, Roasted Red Grapes, Crackers N
- Chef's Selection of Mini Desserts N

Italy Breakfast Buffet

- Mozzarella, Tomato and Basil Frittata N GF
- Sweet Italian Sausage
- Half Roasted Tomato Provençal N GF
- Lemon Crostata and Biscotti N
- Fresh Seasonal Fruit Platter V GF

Bruin Brunch Buffet

- Fresh Orange Juice V GF
- Cinnamon Crumble Coffee Cake N
- Vegetable Frittata with Mushrooms, Spinach, Green Onions, Zucchini, Red Bell Peppers, Herbs N GF
- Organic Scrambled Eggs GF
- Applewood Smoked Bacon GF
- Chicken Apple Sausage GF
- Greek Yogurt, Granola, Berry Preserves N
- Fresh Seasonal Fruit Platter V GF
- Little Gem and Green Oak Salad with French Radishes, Cucumbers, Basil, Cara Cara Orange, Sweet Cider Vinaigrette V GF
- Grilled Lemon Chicken Oreganata with Grilled Artichoke Hearts, Capers, Italian Parsley GF
- Cured Meats and Artisan Cheeses: Salami, Prosciutto, Spanish Chorizo, Laura Chenel Chèvre Bellwether Carmody Cheese, Roasted Red Grapes, Crackers
- Chef's Selection Of Mini Desserts N




N Vegetarian || V Vegan || GF Gluten-free

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Sandwiches & Salads

OFFERED BY UCLA CONFERENCES & CATERING

GOURMET SANDWICH PLATTERS — STARTING AT \$16 EACH

Gourmet sandwiches are served with market greens with house dressing, kettle chips and dill pickles. There is a twelve (12) order minimum on sandwiches with four flavor maximum per order. For an additional cost, sandwiches can be packaged as boxed lunches.  Vegetarian ||  Vegan ||  GF Gluten-free bread available +\$2.00

Albacore Tuna Salad Lemon Aioli, Capers, Red Onions, Celery, Dijon, Dill Pickles, Lettuce, Wheat Bread

Black Pepper Roasted Turkey Bacon, Tomato, Gem Lettuce, Lemon Avocado Purée, Sourdough

Chicken Salad Celery, Green Onions, Whole Grain Mustard, Lettuce, Lemon Tarragon Aioli, Sourdough

Italian Cotta Ham Aged Gruyere Cheese, Honey Dijon Mustard, Mayonnaise, Country Bread

Chicken Breast Red Onions, Heirloom Tomato, Green Oak Lettuce, Boursin Cheese, Sourdough

Portobello Sandwich  Grilled Portobello Mushroom, Roasted Bell Peppers, Red Onions, Feta Spread, Ciabatta Roll


Grilled Chicken Fontina Cheese, Olive Tapenade, Arugula, Basil Mayonnaise, Whole Grain Bread

Tomato and Mozzarella  Red Onions, Basil, Balsamic Vinaigrette, French Baguette


Tarragon Chicken Ficelle Honey Dijon, Red Onions, Swiss Cheese

Herb Roasted Vegetables  Seasonal vegetables, Green Oak Lettuce, Sherry Vinaigrette, Hummus, French Baguette

Roasted Beef Heirloom Tomatoes, Balsamic Onions, Watercress, Horseradish, Rye Bread

Almond Butter  Fruit Preserve, Crushed Berries, Whole-wheat Bread


Roasted Beef Ficelle Whole Grain Mustard, Pickled Red Onions, Arugula

Hummus Wrap  Hummus, Tabbouleh, Romaine, Cucumbers, Carrots, Whole-wheat Lavash


SALADS — STARTING AT \$26 PER BOWL

Served in one bowl to compliment your lunch selections. Twenty (20) servings per order.

Roasted Potato Salad   GF with Balsamic Vinaigrette

Orzo Salad  with Baby Heirloom Tomatoes, Cucumbers, Red Peppers, Dill, Lemon Oregano Dressing

Traditional Pasta Salad  with Italian Dressing



Albacore Tuna Salad  GF with Celery, Dill Pickle, Dill, Red Onions, Mayonnaise, Dijon Mustard, Lemon


Coleslaw   GF with Cider Vinaigrette

Market Greens   GF with House Dressing

Avocado Quinoa Salad  with Red Onions, Tomatoes, Cucumber, Italian Parsley, Mint, Red Wine Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Cheese

Black Bean Salad   GF with Roasted Corn, Roasted Red Peppers, Cilantro Dressing

Pearl Couscous Salad  with Roasted Mixed Vegetables, Dried Apricots, Lemon Mint Dressing

 Vegetarian ||  Vegan ||  GF Gluten-free

Continued 

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Sandwiches & Salads

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SPECIALITY SALADS — STARTING AT \$47 PER BOWL

Served in one bowl with dressing on the side to compliment your lunch selections. Twenty (20) servings per order.

Southwest Taco Salad with Romaine Hearts, Marinated Grilled Skirt Steak, Tomatoes, Green Onions, Radish, Jicama, Charred Corn, Cotija Cheese, Cilantro-Avocado Dressing

Power Greens Salad with Baby Kale, Shaved Brussels Sprouts, Broccoli, Red Onions, Grape Tomatoes, Farmer's Cheese, Citrus Dressing

Cobb Salad with Greens, Grilled Organic Chicken, Bacon, Boiled Eggs, Avocados, Tomatoes, Blue Cheese Dressing

Chicken Caesar Salad with Grilled Chicken Breast, Romaine Lettuce, Garlic-Herb Croutons, Parmesan Cheese, Caesar Dressing

Chopped Asian Chicken Salad *(available)* with Grilled Marinated Chicken Breast, Napa Cabbage, Crisp Vegetables, Orange Segments, Cilantro, Wonton Crisps, Sweet Sesame Dressing

Salmon Niçoise with Grilled Salmon, Fresh Green Beans, Tomatoes, Red Potatoes, Niçoise Olives, Hard-Cooked Eggs, Shallot Vinaigrette

Grilled Shrimp Salad with Green Oak Lettuce, Baby Spinach, Charred Asparagus, Roasted Red Bell Peppers, Orange Supreme, French Radish, Lemon-Oregano Vinaigrette

Vegan Garden Salad with Broccoli, Tri-Color Cauliflower, Red Bell Pepper, Baby Tomato, Red Endive, Quinoa, Crushed Marcona Almonds, Green Herb Dressing

Greek Village Salad with Persian Cucumbers, Heirloom Cherry Tomatoes, Kalamata Olives, Marinated Feta, Radicchio, Lemon, Oregano, Olive Oil

Heirloom Tomato and Mozzarella di Bufala with Red Onions, Basil, Virgin Olive Oil, Balsamic Glaze *(available seasonally)*

Vegetarian || Vegan || Gluten-free

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SWEET SNACKS

Brownies and Dessert Bars

Served cut in half

- Brownies with or without Nuts — \$18
- White Chocolate Blondies — \$27

Cupcakes — \$18

Vanilla, Chocolate, Red Velvet

Deluxe Dessert Bars — \$29

One dozen minimum per selection;
four (4) selection maximum.

- Apricot Crumb Bars
- Fudge Bars
- Mud Hen Bars
- Congo Bars
- Honey-Pecan Bars
- Raspberry Crumb Bars
- Lemon Bars
- New York Cheesecake Bars
- M&M® Fudge Bars

Biscotti

- Plain or Chocolate Chip — \$21
- Chocolate-Dipped — \$24

Assorted Fresh-baked UCLA Bakery Cookies — \$18

Chocolate Chip, Oatmeal Raisin, White Chocolate-Cranberry

Coconut Macaroons

Plain or Chocolate-Dipped — \$21 / \$24

Specialty Sweets — \$30

- Dark Chocolate Truffles
- French Macaron Assortment (two dozen minimum order)
- Assorted Petit Fours
- Assorted Seasonal Mini Desserts
- Tarts
- Vegan Fruit Crisps


Gourmet Sheet Cakes

- Full Sheet — \$225
- Half Sheet — \$125

CHIPS, DIPS & SNACKS

Serves approximately fifteen (15) guests.

Freshly Made Tortilla Chips — \$50

Served with Guacamole, Pico de Gallo, Guajillo Rojo Salsa, and Tomatillo Pasilla Salsa 

Freshly Made Tortilla Chips — \$25

Served with Guajillo Rojo Salsa 

Freshly Made Tortilla Chips — \$25

Served with Tomatillo Pasilla Salsa 

Freshly Made Tortilla Chips — \$30

Served with Guacamole 

Kettle Potato Chips — \$30

Served with Garden Vegetable Dip, Red Bell Pepper Dip and Roasted Onions Dip

Kettle Potato Chips — \$30

Served with Dill Pickle Dip

Kettle Potato Chips — \$30


Served with Kale and White Bean Dip

Additional Kettle Potato Chips or Tortilla Chips — \$12 (serves 8)

Spinach and Artichoke Dip — \$30

Served with Lavash Bread and Seasoned Crispy Pita Chips 



Garlic Or Roasted Red Pepper Hummus — \$30

served with Pita Bread, Virgin Olive Oil, and Aleppo Pepper 

Baba Ghanoush (Roasted Eggplant Dip) — \$30

served with Pita Bread 

Herb-Marinated Festive Olives

(serves 8-10)  

Nuts and Snack Mixes

— starting at \$11 (serves 8-10)

- Asian Snack Mix
- Dry Roasted Peanuts
- Roasted Spiced Pecans
- Mixed Nuts
- Snack Mix
- Trail Mix
- Pretzels

 Vegetarian ||  Vegan ||  Gluten-free

Continued 

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Breaks & Snacks

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SNACK PACKAGES — STARTING AT \$8 PER PERSON

Twenty-five (25) person minimum order.



Beverage Package

- Assorted Coca Cola® Soft Drinks and Bottled Water
- Brewed Regular and Decaffeinated Organic Fair Trade Coffee Bean® Coffee
- Hot Water with a Selection of Tazo® Teas

Revitalize

- Trail Mix
- Whole Fresh Fruit  GF
- Vegetable Crudités of Heirloom Carrots, French Radishes, Tri-Color Cauliflower and Hummus  GF
- Bottled Water

Under The Moroccan Sun

- Baba Ghanoush with Pita Bread Chips 
- Organic Dried Apricots, Pears, and Dates  GF
- Baklava (Filo Pastry layered with Nuts and Honey)
- Hot Water with Mint Tea, Fresh Mint Leaves, and Honey
- Cucumber, Pomegranate, and Mint Spa Water

Cookies N' Treats

- Assorted Bruin Bakery Cookies
- Rice Krispies Treats™
- Carafe of Chocolate Almond Milk
- Brewed Regular and Decaffeinated Organic Fair Trade Coffee Bean® Coffee
- Hot Water with a Selection of Tazo® Teas



Zen

- Asian Snack Mix
- Wasabi Peas
- Seasonal Asian Fruit Display (Chef's choice)
- Japanese Cheesecake and Yuzu Cream Puffs
- Hot Water with a Selection of Tazo® Green and Jasmine Teas
- Bottled Water and Sparkling Water

Grazing

- Assorted Mixed Nuts
- Cured Meats and Artisan Cheeses: Salami, Prosciutto, Spanish Chorizo, Laura Chenel Chèvre, Bellwether Carmody, Cornichons, Roasted Red Grapes GF
- Assorted Mini Desserts
- Brewed Regular and Decaffeinated Organic Fair Trade Coffee Bean® Coffee
- Hot Water with a Selection of Tazo® Teas
- Iced Tea with Fresh Lemon

La Fiesta

- Guajillo Rojo Salsa and Tomatillo Pasilla Salsa  GF
- Fresh Guacamole and Tortilla Chips 
- Spicy Corn Nuts
- Assorted Mini Latin Desserts
- Assorted Coca Cola® Soft Drinks, Bottled Water and Sparking Water

 Vegetarian ||  Vegan ||  GF Gluten-free

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GROUP BEVERAGE SERVICE

Organic Fair Trade Coffee Bean®

Premium Coffee — \$30 Per Gallon

Regular or Decaffeinated Coffee served with Half-And-Half, Non-Dairy Creamer, Sugar, and No-Calorie Sweeteners

Tazo® Hot Teas — \$30 Per Gallon

Selection of Regular and Herbal served with Lemon, Honey, and Creamer

Cold or Hot Water — \$13 Per Gallon

Filtered Iced Water — \$13 Per Gallon

Filtered Citrus-Infused Water — \$15 Per Gallon

Iced Tea, Lemonade or Arnold Palmer — \$27 Per Gallon

Organic Lemonade — \$42 Per Gallon

Fruit Juices (Apple, Cranberry, Grapefruit or Orange Juice) — \$28 Per Gallon

Sparkling Punches — \$30 Per Gallon

- Bruin Breeze: Cranberry, Pineapple, Lime Juice, and Ginger Ale
- Sparkling Cranberry: Cranberry Juice, Lemonade, and Lemon-Lime Soda

Freshly Squeezed Orange Juice — \$37 Per Gallon

Home-Style Hot Apple Cider — \$37 Per Gallon

Home-Style Hot Chocolate — \$37 Per Gallon

Served with Marshmallows

SINGLE SERVE BEVERAGES

Hot Chocolate and Apple Cider Mix Packets — \$0.75 Each

Assorted Canned Fruit Juices and V-8® — \$1.50 Each

Coca Cola® Soft Drinks — \$2.50 Each

Regular, Diet, Coke Zero®, Regular and Diet Sprite®, Regular and Diet Dr. Pepper®

Gold Peak® Teas (20 oz.) — \$3.25 Each

Unsweetened, Lemon, Green Tea

Minute Maid® Juices (15 oz.) — \$3.25 Each

Apple, Orange, Cranberry, Grape

Seagrams® Ginger Ale — \$2.50 Each

Water

- Dasani® Purified Water (16.9 oz.) — \$2.50 Each
- Dasani® Sparkling Water — \$2.50 Each
- Perrier® — \$3.25 Each
- Pellegrino® — \$3.25 Each

Dairy Products

- Half & Half — \$7 Per Quart
- Lowfat Or Nonfat Milk — \$7 Per Quart
- Soy Milk — \$9 Per Quart
- Individual Cartons of Whole, Lowfat, or Nonfat Milk — \$1.75 Each

ROOM TEMPERATURE BUFFETS — STARTING AT \$28 PER PERSON

Buffets include premium Fair Trade Organic Coffee Bean® regular and decaffeinated coffee, hot water with assorted Tazo® tea bags, iced water, quality biodegradable paper products, and attendants for two hours. We require that adequate staging facilities be made available. For china service outside of UCLA Catering meeting facilities, add \$4.00 per person. Twenty-five (25) person minimum order.

True Bruin Buffet

- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Orzo Salad with Baby Heirloom Tomatoes, Cucumbers, Red Pepper, Dill and Lemon Oregano Dressing (V)
- Ficelle Sandwiches:
 - Roast Turkey with Boursin Cheese and Oven-Dried Tomatoes
 - Peppered Beef with Horseradish Aioli, Watercress, and Balsamic Onions
 - Grilled Portobello Mushroom with Roasted Bell Peppers and Feta Spread (V)
- Market Vegetable Platter with Greek Yogurt Dill Dip (GF)
- Assorted Dessert Bars

Soup, Salad & Sandwich Buffet

- Chef's Seasonal Soup of the Day or Hearty Vegetable Soup
- Roasted Potato Salad with Balsamic Vinaigrette (V)
- Market Greens with House Dressing (V)
- Ficelle Sandwiches:
 - Roast Beef with Whole Grain Mustard, Pickled Red Onions, and Arugula
 - Tarragon Chicken with Honey Dijon, Red Onions, Swiss Cheese
 - Vegetarian Banh Mi: Tofu, Carrot, Cilantro Sprigs, Cucumber, Spicy Sauce (V)
- Assorted Dessert Bars

Mediterranean Buffet

- Arugula Salad with Radishes, Fennel, Shaved Parmesan, and Balsamic Vinaigrette Dressing (GF)
- Greek Village Salad with Persian cucumbers, Heirloom Cherry Tomatoes, Kalamata Olives, Marinated Feta, Radicchio, Lemon, Oregano, and Olive Oil (V) (GF)
- Grilled Lemon-Herb Chicken with Roasted Garlic Aioli
- Mediterranean Spiced Beef Tenderloin with Tomatoes, Pickled Red Onions, Chimichurri, and Horseradish Cream
- Pearl Couscous Salad with Roasted Vegetables, Dried Apricots, and Lemon Mint Dressing (V)
- Grilled and Crudo Market Vegetables with Hummus (V) (GF)
- Fresh Seasonal Fruit Platter (V) (GF)
- Assorted Breads and Focaccia
- Mini Thyme-Lemon Tarts and Pignoli Cookies

HOT BUFFETS — STARTING AT \$40 PER PERSON

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Across Asia Buffet

- Napa Cabbage Salad with Hot House Cucumbers, Red Jalapeño, Pickled Ginger, Cilantro, Red Onions, Sesame Seeds, Lime Juice, and Rice Wine Vinaigrette (V) (GF)
- Chilled Noodle Salad with Rice Noodles, Carrots, Zucchini, Red Bell Pepper, Ginger, Cashews, Thai Basil, Mint, Cilantro, and Sesame Garlic Dressing (V) (GF)
- Kalbi (Korean Grilled Beef Short Rib with Charred Spring Onions)
- General Tsao's Chicken Thighs with Celery, Carrots, Ginger, Garlic, Orange Zest, Red Chili Pepper, Soy, and Hoisin Sauce
- Nasi Goreng (Indonesian Fried Rice) with Red Chili Paste, Garlic, Green Onions, Sweet Soy Sauce, and Lime Juice, garnished with Cilantro, Cucumber, and Fried Shallots
- Sticky Rice with Scallions (V) (GF)
- Stir-Fried Vegetables (V)
- Almond Cookies and Green Tea Macaroons

The Italian Fare Buffet

- Big Italian Salad with Romaine, Radicchio, Celery, Red Onions, Green Olives, Pepperoncini, Parmesan Cheese, Italian Parsley, and Oregano Vinaigrette
- Tomato and Fresh Mozzarella with Red Onions, White Balsamic Vinaigrette, and Sweet Basil (V) (GF)
- Roasted Chicken with Lemon, Garlic, Rosemary, Charred Lemons, Mushroom Caps, and Garlic Jus
- Baked Rockfish Puttanesca with Capers, Kalamata Olives, Anchovies, Crushed Tomatoes, Chile Flakes, and Herbs
- Penne Pasta with Tuscan Kale, Ricotta Cheese, Blistered Cherry Tomatoes, Pomodoro Sauce, and Basil (V)
- Mini Tiramisu and Cannoli

California Market Buffet

- Heirloom Tomato and Fennel Salad with Red Onions, Marcona Almonds, Artichokes, and Spanish Sherry Vinaigrette (V) (GF)
- Roasted Squash Salad with Red Endive, Garbanzo Beans, Grapes, and Lemon Dressing (V) (GF)
- Roasted Fingerling Potatoes with Caramelized Shallots, Yellow Peppers, Red Currents, and Rosemary (V) (GF)
- Seasonal Roasted Market Vegetables with Arugula Pesto (V) (GF)
- Grilled Santa Maria Beef Tri-Tip with Charred Scallion Sauce
- Chilled Poached Salmon Filets with Cornichon Tartar Sauce, Cucumber Tzatziki, and Lemon Wedges
- Mini Pistachio Raspberry Tarts and Walnut Cookies

Latin America Buffet

- Caesar Cardini Salad with Romaine Hearts, Parmesan Cheese, Garlic Croutons, and Caesar Dressing
- Brazilian Black Bean Salad with Avocado, Red Onions, Baby Tomatoes, Fennel, Corn, Mint, Cilantro, and Honey-Lime Dressing (V) (GF)
- Salsa Bar: Chipotle Salsa, Roja Salsa, Tomatillo Salsa, Lime Crema, Roasted Jalapeño, Corn Tortilla Chips (V)
- Beef Skirt Steak Fajitas with Red Bell Peppers, Yellow Onions, Cilantro, Cotija Cheese, and Flour Tortillas
- Gaucho Chicken with Argentine Sauce
- Peruvian Shrimp Ceviche with Tomatoes, Jalapeño, Jicama, Avocado, Cilantro, and Lime (GF)
- Spanish Rice with Cilantro
- Pinto Beans with Roasted Cactus (V) (GF)
- Tres Leches Cakes

(V) Vegetarian || (V) Vegan || (GF) Gluten-free

Continued ►

Menus subject to change; confirm with your Sales & Event Manager.

BARBECUE BUFFETS — STARTING AT \$23 PER PERSON

Buffets include premium Fair Trade Organic Coffee Bean® regular and decaffeinated coffee, hot water with assorted Tazo® tea bags, iced water, quality biodegradable paper products, and attendants for two hours. We require that adequate staging facilities be made available. For china service outside of UCLA Catering meeting facilities, add \$4.00 per person. Twenty-five (25) person minimum order.

Backyard Grillin' Buffet

- Relish Platter with Julienne Carrots, Celery, Cucumber, Radishes, Pepperoncini, and Buttermilk Dipping Sauce (V) GF
- Beef Hamburgers
- Impossible® Burgers
(Upon Request) — Add \$3 Per Person
- Hebrew National® All-Beef Hot Dogs
- Chicken Salad prepared with Celery, Green Onions, Whole Grain Mustard, and Lemon Tarragon Aioli GF
- Condiment Tray: Cheddar Cheese, Lettuce, Onions, Tomatoes, Ketchup, Mayonnaise, Mustard, and Relish (V) GF
- Seeded Hamburger Buns, Hot Dog Buns, and Mini Brioche Rolls (V)
- Barbecue Potato Chips and Sea Salt Potato Chips
- Hand Cut Pineapple served with Chile Lime Powder (V) GF
- Chocolate Chip Cookies and Brownies

National Barbecue Buffet

- Deviled Eggs prepared with Mayonnaise, Smoked Paprika, Cornichon, and Scallions GF
- Southern Tossed Salad with Baby Spinach, Baby Kale, Cucumber, Carrots, Radish, Candied Pecans, Applewood Smoked Bacon, and Green Onions Dressing GF
- Grilled Corn and Cabbage Coleslaw with Red Cabbage, Green Cabbage, Radicchio, Scallions, and Cider Dressing (V) GF
- Smoked Chicken with Bourbon Barbecue Sauce and South Carolina Mustard Barbecue Sauce
- Oak-Smoked Baby Back Pork Ribs with Spicy Barbecue Sauce
- Goopy Macaroni and Cheese (V)
- Classic Potato Salad prepared with Mayonnaise, Celery, Red Onions, Pickles, Hard-Boiled Egg, Dry Mustard, and Vinegar (V) GF
- Blackened Green Beans with Mustard Remoulade (V) GF
- Hand Cut Watermelon Served with Limes and Mint (V) GF
- Mini Apple Tartlette and Cornbread

CHEF'S SEASONAL MENU — STARTING AT \$35 PER PERSON

Inquire with your Sales & Event Manager about menu offerings featuring the freshest ingredients and flavors of the season. Each lunch is served buffet-style, and includes two salads, two proteins, two veggie dishes, and a selection of desserts. Meeting in the morning? Ask about our Sunrise Breakfast Buffets.

À LA CARTE ENTRÉES — STARTING AT \$85 PER PAN

Half-pan serves approximately ten (10); full pan serves approximately twenty (20).

Breaded Chicken Tenders served with Ranch and Honey Mustard Dipping Sauces

Grilled Chicken Tenders served with Ranch and Honey Mustard Dipping Sauces

Roasted Organic Chicken Breast
Choose one (1) sauce: Barbecue, Piccata, Lemon Rosemary or Teriyaki

Grilled Steelhead Salmon Filets GF

Lasagna
Choose Cheese or Meat

Italian Sausage GF with Roasted Peppers and Pomodoro

Italian Meatballs with Pomodoro and Basil

Pasta V
Choose Bow-Tie or Penne. Served with choice of one (1): Alfredo, Marinara, Pesto or Primavera Sauce

Rustic Pan Pizza
Choose BBQ Chicken, Greek, Margherita or Pepperoni

Enchiladas
Choose Beef, Chicken or Cheese. Served with Sour Cream.

Fajitas
Choose Grilled Beef or Grilled Chicken. Served with Flour Tortillas, Salsa Roja, and Guacamole.

À LA CARTE SIDE DISHES — STARTING AT \$60 PER PAN

Half-pan serves approximately ten (10); full pan serves approximately twenty (20).

Pinto Beans with Cactus or Black Beans V GF

Goey Macaroni and Cheese V

Organic Rice
Choose Steamed Jasmine, Pilaf, Spanish or Brown Rice

Roasted Fingerling Potatoes V GF

Yukon Gold Mashed Potatoes V GF

Seasonal Roasted Vegetables V GF

Baked Beans V GF

Steamed Broccoli V GF

Corn on the Cob V GF

Roasted Tri-Color Cauliflower V GF

Grilled Asparagus V GF

Broccolini V GF with Lemon Zest and Chili Flakes

Watermelon Wedges V GF

À LA CARTE MINI DESSERTS — STARTING AT \$4 EACH

Strawberry Basil Cake

Passion Fruit Cake

Raspberry Cream Tartlette

Cody Cake Caramel and Chocolate

Walnut Baklava

V Vegetarian || V Vegan || GF Gluten-free

Menus subject to change; confirm with your Sales & Event Manager.

OFFERED BY UCLA CONFERENCES & CATERING

CHEESE, CHARCUTERIE & SPECIALTY PLATTERS

Number of guests served varies from item to item.

Artisan Cheese Platter — \$75

Beecher's Flagship Smoked Cheddar, Laura Chenel Chèvre, Bellwether Carmody, Point Reyes Bay Blue, Roasted Red Grapes, and French Baguette 

Cured Meat Platter — \$175

Salami, Prosciutto, Cotta, Spanish Chorizo, Marinated Festive Olives, Cornichons, Fig Marmalade, and French Baguette

Cured Meat And Artisan Cheese Platter — \$210

Salami, Prosciutto, Spanish Chorizo, Laura Chenel Chèvre, Bellwether Carmody, Marinated Festive Olives, Roasted Red Grapes, Whole Grain Mustard, and French Baguette

Baked Brie — \$68

Garnished with Dried Fruit, Nuts, and Honey

Sushi Roll Platter — \$175


Available after 12:00 noon only.

California, Cucumber, and Spicy Tuna Rolls served with Wasabi, Ginger, and Soy Sauce

Poached Wild Gulf Shrimp Cocktail — \$225 (sustainable)

Served with Horseradish Cocktail Sauce, Cucumber Dill Remoulade, Lemon Wedges 

Bruschetta Platter — \$75

Fresh Mozzarella, Tomato Basil Relish, and Olive Tapenade served with Toasted Crostinis 



Meet and Mingle Assorted Finger Sandwiches — \$75

Ten (10) of each flavor served per platter. Two (2) order minimum. All tea sandwiches are prepared on Pullman Bread.




- Organic Egg Salad with Capers
- Boursin Cheese, Persian Cucumber, and Dill
- Chicken Curry Salad, Date Purée, and Arugula

FRESH FRUIT & VEGETABLE GRAZING STATIONS — STARTING AT \$60



Market Vegetable Crudités — \$50

Seasonal Market Vegetables served Raw, Blanched and Grilled, accompanied by Herb Cucumber Yogurt Dip  

Grilled Vegetable Platter — \$130

Grilled Asparagus, Red Peppers, Zucchini, Japanese Eggplant, Broccolini, Portobello Mushrooms, Baby Carrots, Spring Onions, and Baby Tomatoes Served with Balsamic Dressing and Basil Dip   



Japanese Mixed Vegetables — \$130

Fire-roasted Japanese Shishito Peppers, Grilled Japanese Eggplant, Pickled Daikon, Japanese Cucumber, Roasted Shiitake Mushrooms, Mirin Soy-Marinated Lotus Root, Shiso Leaves, Togarashi Aioli, Ponzu Sauce  

Salatim — \$115


Hummus, Baba Ganoush, Muhammara, Marinated Olives, Valbreso Feta Cheese, and Grilled Pita

Roasted Kabocha Squash — \$120




Pomegranate Arils, Tahini, Pistachios, Fried Sage, Mint, and Vadouvan Curry Dip  

Fresh Seasonal Fruit Platters — \$50

California Strawberry Platter

Price varies by season.   

Farm Stand Berry Platter Price varies by season.

An assortment of Seasonal Berries such as Blackberries, Strawberries, Raspberries, and Blueberries   

 Vegetarian ||  Vegan ||  Gluten-free

Continued >

Menus subject to change; confirm with your Sales & Event Manager.

RECEPTION PACKAGES — STARTING AT \$17 PER PERSON

Each station must be ordered for the total number of guests in attendance. Add a chef to your event: one chef per 50 guests, each station at \$180 per chef for every two hours. Fifty (50) person minimum order.

Street Tacos

Three (3) tacos per person.

- Char-Broiled Carne Asada (Grilled Flank Steak) on 4" Corn Tortillas with Onions and Cilantro **GF**
- Chipotle Chicken on 4" Corn Tortillas with Onions and Cilantro **GF**
- Bell Peppers and Cactus on 4" Corn Tortillas with Cilantro **V** **N** **GF**
- Salsa Roja, Salsa Verde, Guacamole, and Lime Crema **N** **GF**
- Fried Corn Tortilla Chips **V** **N** **GF**
- *Enhancement:* Tequila-Lime Shrimp on 4" Corn Tortillas with Cilantro (add \$5 per person) **GF**

Sliders

Requires four (4) business days' notice. Choice of two slider flavors. Two sliders per person.

- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Kettle Potato Chips with Onions Dip and Roasted Red Pepper Dip **N** **GF**
- Grilled Beef Sliders with Balsamic Glazed Onions, and Cheddar Cheese on Brioche Bun
- Turkey Sliders with Anaheim Chile, Tomato, and Buttermilk Aioli on Brioche Bun
- Fried Chicken Sliders with Pickle Chips and Barbecue Sauce on Brioche Bun
- *Enhancement:* Impossible® Burger with Bell Pepper Jam and Whole Grain Mustard Aioli on Brioche Bun (add \$2 per person)

Pho Cart

One bowl per person.

One-hundred fifty (150) persons maximum.

- Rice Vermicelli Noodles **V** **N** **GF**
- Vietnamese Beef Bone Broth
- Braised Beef Brisket
- Charred Sweet Soy Chicken Thigh
- Thai Basil, Fresno Chili Pepper, Bean Sprouts, White Onions, and Lime Wedges **V** **N** **GF**
- *Enhancement:* Three (3) Poached Lemongrass Shrimp per bowl (add \$5 per person) **GF**

Abbondanza Pasta

- Market Greens with House Dressing
- Focaccia Garlic Parmesan Bread
- Farfalle or Penne Pasta
- Choice of Two Sauces: Alfredo, Pomodoro, Pesto or Beef Bolognese
- Parmesan Cheese, Chopped Basil, Chili Flakes
- *Enhancements*
 - Grilled Chicken (add \$3 per person)
 - Garlic Shrimp (add \$5 per person)
 - Whole-wheat or Gluten Free Pasta (add \$1 per person)

Market Salad Bar

Self-service style, build-your-own.

- Mixed Greens, Arugula and Baby Kale
- Cherry Tomatoes, Charred Corn, Avocado, Red Onions, Cucumber, Garbanzo Beans, and Red Bell Pepper
- Grilled Chicken, Chopped Hard-Boiled Egg, Applewood Smoked Bacon, Almonds, and Goat Cheese
- Dressings (choice of two): Balsamic Vinaigrette, Lemon Oregano Vinaigrette, Buttermilk Dill Dressing, or Avocado Dressing
- *Enhancements*
 - Poached Shrimp (add \$5 per person)
 - Grilled Steak (add \$4 per person)

OFFERED BY UCLA CONFERENCES & CATERING

RECEPTION PACKAGES, CONT.

Each station must be ordered for the total number of guests in attendance. Add a chef to your event: one chef per 50 guests, each station at \$180 per chef for every two hours. Fifty (50) person minimum order.

Dessert & Coffee — starting at \$14 per person

Thirty (30) person minimum.

A beautifully arranged dessert and coffee display including premium Fair Trade Organic Coffee Bean® regular and decaffeinated coffee, and hot water with assorted Tazo® tea bags. Includes a Selection of chef's choice gourmet desserts.

Sundae Bar — starting at \$14 per person

Fifty (50) person minimum; attendant required.

Haagen Daz® Vanilla Bean and Chocolate Ice Cream

- Caramel, Chocolate, and Strawberry Sauces
- Chopped Nuts
- Crushed Oreos®
- Maraschino Cherries
- Mini M&Ms®
- Sprinkles
- Whipped Cream
- Fresh Fruit & Berries
- Sorbet with Fresh Fruit Topping

HORS D'OEUVRES — \$2.75 TO \$4.00 PER PIECE

Fifty (50) piece minimum, per flavor. Stationed-only items indicated by asterisk (*).

Crostini

- Micro Vegetables, Whipped Goat Cheese, Sea Salt (V)
- Ricotta, Cracked Black Pepper, Virgin Olive Oil, Garlic Flower (V)
- Roasted Red Grapes, Burrata, Pistachios, Reduced Sherry Vinegar, Micro Celery (V)
- Baby Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic Vinegar (V)
- Castelvetrano Olive Tapenade, Blistered Tomato, Micro Herbs (V)
- Hummus, Pomegranate Arils, Cucumber, Mint (V)
- Grilled Mushrooms, Caramelized Shallots, Gorgonzola Cheese, Rosemary (V)
- Seasonal Berry, Vanilla Mascarpone, Honey Drizzle, Micro Mint (V)
- Goat Cheese, Grilled Nectarine, Saba Vinegar, Basil (available Seasonally) (V)
- Grilled Chicken, Spinach Pistou, Red Currants, Micro Herbs
- Curry Chicken Salad, Piquillo Pepper, Tarragon
- Albacore Tuna Gribiche, Capers, Boiled Egg, Cornichon, Dijon Mustard, Parsley
- Seared Beef, Roasted Buttered Tomatoes, Soft Farmer's Cheese, Scallions
- Pan Roasted Steak, Boursin Cheese, Fresh Horseradish, Chervil
- Prosciutto, Fig Jam, Pickled Red Onions, Bulls Blood (Herb)
- Serrano Ham, Shaved Melon, Chives, Reduced Balsamic Vinegar
- Seared Ahi Tuna, Arugula Pesto, Orange Segment, Mint
- Smoked Salmon, Persian Cucumber, Red Onions, Dill Cream, Micro Chives

(V) Vegetarian || (V) Vegan || (GF) Gluten-free

Continued >

Menus subject to change; confirm with your Sales & Event Manager.

OFFERED BY UCLA CONFERENCES & CATERING

HORS D'OEUVRES, CONT. — \$2.75 TO \$4.00 PER PIECE

Fifty (50) piece minimum, per flavor. Stationed-only items indicated by asterisk (*).

Garden

- Baby Dutch Potato, Crème Fraiche, Caramelized Shallots, Red Currants*  
- Roasted Brussels Sprout Skewer, Toasted Sesame, Tahini   
- Grilled Zucchini, Za'atar, Dill Sauce*  
- Mini Grilled Cheese, Wilted Swiss Chard, Lemon Zest 
- Yukon Potato Salad Cup, Truffle Oil, Celery, Vegan Mayonnaise   
- Parmesan Polenta Cake, Wild Mushroom, Red Wine Reduction* 
- Vegetable Hand Pie, Hummus Dip 
- Vegetable Samosa, Chile-Mint Dipping Sauce 
- Vegetable Spring Rolls, Sweet Chili Dipping Sauce 
- Artisan Cheese Tart, Seasonal Roasted Fruit, Thyme  
- Gazpacho Shot, Heirloom Tomato, Cucumber, Virgin Olive Oil, Mint   
- Stuffed Fresh Figs with Gorgonzola, Honey, Candied Pine Nuts (available Seasonally)*  
- Crudités Cup, Seasonal Vegetable, Buttermilk Herb Dip  

Air

- Grilled Lemongrass Chicken Wing, Coconut Chili Sauce, Cilantro* 
- Spicy Chicken Wing, Buttermilk Herb Dressing, Chives* 
- Harissa-Marinaded Chicken Skewers, Tzatziki Cucumber, Dill 
- Cornbread-breaded Chicken Bites, Bourbon Barbecue Sauce, Pickled Red Onions, Scallion*
- Thai Chicken Thigh Skewers, Spicy Peanut Sauce, Cilantro 
- Japanese Robata Chicken Thigh Bite, Charred Green Onions, Tare Sauce, Chives* 
- Chicken Pot Pie Hand Pie, Sage Aioli, Fried Sage Leaves
- Curry Chicken, Coconut Rice Cake, Golden Raisins, Chervil* 
- Chicken Meatball, Verde Sauce, Cilantro Oil, Shaved Fresno Chili Pepper*
- Roasted Duck, Steamed Chinese Bao Buns, Scallion, Hoisin Sauce
- Mini Turkey Biscuits, Charred Corn Aioli, Cranberry Dust*
- Fresh Herb Deviled Egg, Bacon, Castelvetrano Olive, Tomato Dust 

 Vegetarian ||  Vegan ||  Gluten-free

Continued >

Menus subject to change; confirm with your Sales & Event Manager.

Receptions

OFFERED BY UCLA CONFERENCES & CATERING

HORS D'OEUVRES, CONT. — \$2.75 TO \$4.00 PER PIECE

Fifty (50) piece minimum, per flavor. Stationed-only items indicated by asterisk ().*

Land

- Beef Meatball, Pomodoro Sauce, Fried Basil*
- Braised Beef and Vegetable Hand Pie, Whole Grain Mustard Aioli
- Beef Tartare, Potato Chip, Horseradish Aioli, Caper, Micro Parsley GF
- Beef Wellington, Blue Cheese Dip, Chives
- Mediterranean Beef Skewer, Chimichurri, Lemon Zest GF
- Seared Beef Tenderloin, Boursin Cheese, Blistered Baby Heirloom Tomato* GF
- Beef Tri-Tip Bite, California and Guajillo Chile Sauce, Cactus* GF
- Asian Pork Meatballs, Five Spice, Cilantro, Sesame Seeds, Ginger Honey Sauce* GF
- Shaved Speck, Seasonal Melon, Clover Honey, Mint* GF
- Grilled Pork Tenderloin Medallion, Pomegranate Aioli, Fried Oregano GF
- Barbecue Pork Buns (Char Siu Bao), Spicy Chinese Mustard, Chili Sauce
- Lamb Chop, Saffron Aioli, Sumac, Mint

Water

- Salmon Tartare, Ponzu Aioli, Wasabi, Chives, Savory Pasty Cup
- Smoked Salmon, Dill Greek Yogurt, English Cucumber Wheel GF
- Fried Plantain, Shrimp Salad, Chili Oil, Crushed Macadamia Nut GF
- Poached Gulf Shrimp, Horseradish Cocktail Sauce, Lemon* GF
- Thai Shrimp Satay Shooter, Peanut Sauce, Cilantro, Red Chile Pepper GF
- Seared Sesame Ahi Tuna, Avocado, Spicy Rice Cake, Black Sesame Seed, Shiso* GF
- Lump Crab, Cucumber Cup, Chive Mayonnaise GF
- Grilled Swordfish Skewer, Tajin Spice, Lemon Wedge GF
- Local Fish Ceviche in a Cup, Red Onions, Lime Juice, Cilantro, Jalapeño GF
- American Caviar, Roasted Baby Potato, Crème Fraiche, Micro Chives* GF
- Lobster Roll, Broche Bun, Fine Herb Aioli

🌱 Vegetarian || 🌱 Vegan || GF Gluten-free

Menus subject to change; confirm with your Sales & Event Manager.

Served Meals

OFFERED BY UCLA CONFERENCES & CATERING

THREE COURSE PLATED MEALS

Twenty (20) person minimum. Choose one (1) entrée. All served meals include a choice of one salad from the Farmer's Market Starter section, one entrée from the Air, Land, Water, Plant or Grainery sections, and one Dessert. Meals include UCLA Bakery dinner rolls, butter, water, iced tea, Fair Trade Organic Coffee Bean® regular, and decaffeinated coffee, hot water with assorted Tazo® tea bags and attendants for two hours.

Cost of the meal is based on price of entrée. We require that adequate staging facilities be made available. China service included. For wine service to the table, there is a service charge of \$3.00 per person (wine not included).

FARMER'S MARKET STARTERS Choose one. Locally sourced, organic when possible, subject to seasonal market availability.

- Grilled Zucchini, Baby Radish, Red Endive, Marcona Almonds, Dill Goat Cheese, Citrus Dressing  
- Roasted Garnet Beets, Frisée, Valbreso Sheep's Feta Cheese, Lavender, Sherry Beet Purée, Tarragon  
- Kale Caesar, Radicchio, Parmesan, Garlic Croutons, Lemony Caesar Dressing 
- Caesar Cardini, Young Romaine Hearts, Garlic Croutons, Parmesan, Caesar Dressing 
- Roasted Brussels Sprouts, Red Quinoa, Cara Cara Orange Segments, Oregano, Red Wine Vinaigrette   
- Persian Cucumber, Baby Heirloom Tomatoes, Kalamata Olives, Red Onions, Feta, Lemon Oregano Dressing  
- Heirloom Tomato, Fingerling Potato, Boiled Egg, Haricots Verts, Olives, Red Onions, Chive Dressing  
- Asian Pear, Broccolini, Cashews, Red Peppers, Cabbage, Cilantro, Carrots, Sesame Ginger Dressing   
- Boston Lettuce Wedge, Pancetta Lardons, Heirloom Tomato, Caramelized Onions, Gorgonzola Cheese, Whole Grain Mustard Dressing 
- Market Greens, Organic Tomato, Artichoke, Persian Cucumber, Micro Vegetables, Sherry Vinaigrette   
- Roasted Tri-Color Cauliflower, Hummus, Watermelon Radish, Grilled Bell Peppers, Farmer's Cheese, Za'atar, Herb Dressing  
- Gem Lettuce, Poached Apple, Roasted Carrots, Pomegranate Arils, French Radish, Point Reye's Blue Cheese, White Balsamic Vinaigrette  

DESSERTS — CHOOSE ONE

- Chocolate Cream Cake with Salted Caramel
- Carrot Cake and Cream Cheese Mousse
- Chocolate Ganache Cake
- Raspberry Mascarpone Torte
- Classic Opera Cake
- Olive Oil Cake with Strawberry Basil Sauce
- Individual Cheesecake
Choose New York, Lemon or Pumpkin
- Tart
Choose Apricot, Apple, Lemon Meringue, Pear, Strawberry or Mixed Berry
- Tiramisu
- Seasonal Fresh Fruit Cup

 Vegetarian ||  Vegan ||  Gluten-free

Continued >

Menus subject to change; confirm with your Sales & Event Manager.

Served Meals

OFFERED BY UCLA CONFERENCES & CATERING

AIR ENTRÉES — STARTING AT \$36 *All poultry entrées are organic or free-range breasts.*

Maple Dijon Roasted Chicken ^{GF}

Roasted Baby Heirloom Carrots, Broccolini, Crushed Baby Dutch Potato, Sage, Maple Dijon Sauce

Jalapeño Lime Chicken ^{GF}

Black Beans, Fried Plantains, Grilled Seasonal Squash, Roasted Red Peppers, Spicy Citrus Sauce, Cilantro

Grilled Chicken With Seasonal Mushrooms ^{GF}

Roasted Butternut Squash Purée, Romanesco, Caramelized Baby Onions, Jus de Poulet

Tandoori Chicken ^{GF}

Grilled Eggplant, Blistered Cherry Tomatoes, Okra, Basmati Rice Pilaf, Cilantro Oil, Vadouvan Sauce

Moroccan Chicken

Ras El Hanout Chickpeas, Roasted Cauliflower, Green Olives, Saffron Couscous, Seared Heirloom Tomato, Pumpkin Seeds, Pomegranate Arils, Lemon Oregano Sauce

Ginger Sesame Chicken ^{GF}

Roasted Japanese Kabocha Squash, Grilled Scallion, Garlicky Baby White Bok Choy, Peanut Ginger Sauce

Chicken Paillard ^{GF}

Broccolini, Grilled Artichoke Hearts, Arugula Purée, Creamy Parmesan Polenta, Lemon Oregano Sauce

Roasted Turkey Medallions ^{GF}

Grilled Asparagus, Yukon Gold Whipped Potatoes, Baby Honey Carrots, Wine-Poached Apple, Herb Gravy

Turkey Marsala ^{GF}

Sautéed Cremini Mushrooms, Crushed Herbed Fingerling Potatoes, Grilled Red Peppers, Italian Parsley Oil, Marsala Sauce

Cider-Brined Turkey ^{GF}

Braised Red Cabbage, Roasted Yams, Charred Fennel, Coriander Oil, Fried Herbs, Sherry Vinegar Sauce

Pan-Roasted Muscovy Duck

Glazed Turnips, Risotto Cake, Corn Purée, Haricots Verts, Cinnamon Oil, Mead Sauce

Five Spice Muscovy Duck ^{GF}

Roasted Organic Golden Beets, Wilted Rainbow Chard, French Lentils, Micro Mirepoix, Candied Orange Peel, Anise Sauce

LAND ENTRÉES — STARTING AT \$40 *Beef is grass-fed, lamb is organic, pork is pasture-raised, and venison is free-range. Subject to market availability and seasonal pricing adjustment.*

Grilled New York Steak With Chimichurri ^{GF}

Crushed Organic Potatoes, Roasted Red Bell Pepper, Mild Chile Oil, Charred Spring Onions

Harris Ranch Beef Tenderloin ^{GF}

Whipped Horseradish Potato, Charred Baby Fennel, Red Pepper Scallion Relish, Roasted Garlic, Cabernet Sauce

Red Burgundy Beef Short Rib

Baby Yukon Baked Potato, Crème Fraiche, Seasonal Mushrooms, Caramelized Pearl Onions, Heirloom Carrots, Gremolata

Coffee and Chile Rubbed Flatiron Steak ^{GF}

Charred Broccolini, Roasted Purple Potatoes, Port-Glazed Shallots, Piquillo Pepper Purée, Demi-Glace

Grilled Santa Maria Beef Medallions ^{GF}

Roasted Heirloom Tomatoes, Roasted Corn Grits, Zucchini Planks, Smoked Poblano Sauce

 Vegetarian ||  Vegan ||  ^{GF} Gluten-free

Continued >

Menus subject to change; confirm with your Sales & Event Manager.

Served Meals

OFFERED BY UCLA CONFERENCES & CATERING

LAND ENTRÉES, CONT. — STARTING AT \$40 Beef is grass-fed, lamb is organic, pork is pasture-raised, and venison is free-range. Subject to market availability and seasonal pricing adjustment.

Korean Barbecue Beef Short Ribs

Baby Bok Choy, Kohlrabi, Steamed Sticky Rice, Kimchi, Shredded Scallion, Toasted Sesame Seeds

Grilled Spiced Kurobuta Pork Chop GF

Wilted Swiss Chard, Wine-Poached Apple, Acorn Squash Mash, Parsley Oil, Cider Sauce

Pan-Roasted Colorado Rack Of Lamb GF

Truffle Oil Crushed Potatoes, Grilled Artichoke Hearts, Crispy Brussels Sprouts, Garnet Beet Purée, Rosemary Sauce

Oak-Smoked Berkshire Baby Back Pork Ribs GF

Collard Greens, Whole Grain Mustard Mashed Potatoes, Corn Kernels, Pickled Red Onions, Barbecue Sauce

Herb-Roasted Colorado Leg of Lamb Roulade GF

Roasted Root Vegetables, Creamy Polenta, Arugula Mint Pesto Drizzle, Madeira Sauce

Pan-Roasted Venison Tenderloin GF

Celery Root Purée, Chanterelle Mushroom, Blanched Brussels Sprouts Leaves, Roasted Red Grapes, Juniper Sauce, Fried Sage Leaves

WATER ENTRÉES — STARTING AT \$42 Sustainably sourced, subject to market availability and seasonal pricing.

Grilled Verlasso Salmon GF

Slow-Roasted Baby Heirloom Tomatoes, Garlic, Organic Spinach, Pine Nuts, Spanish Onions Purée, Basil Oil, Fried Basil

Thai Coconut Curry Pacific Ocean Perch GF

Sesame Spinach, Yellow Pea Shoots, Baby Bok Choy, Ginger Marble Potatoes, Cilantro Leaves, Fresno Chili Pepper, Lime Wedges

Pan Seared Steelhead Salmon GF

Sautéed Shiitake Mushrooms, English Pea Purée, Roasted Cauliflower, Golden Vadouvan Oil, Pomegranate Pine Nut Relish

Roasted Branzino Puttanesca GF

Parmesan Polenta, Blistered Baby Tomatoes, Broccolini, Charred Baby Onions, Fried Oregano, Tomato Capers Sauce

Moroccan Spiced Salmon GF

Saffron Couscous, Aleppo Date Purée, Grilled Baby Eggplant, Tahini, Roasted Red Bell Pepper, Preserved Lemon Sauce, Mint

Pan-Seared Diver Scallops (4)

Sunchoke Purée, Fried Sunchoke Chips, Kale Pesto, Roasted Butternut Squash, Tri-Color Cauliflower Florets, Smoked Paprika Oil

Chilled Poached Salmon GF

Heirloom Tomatoes, Avocado Mousse, Persian Cucumber, Golden Beets, Fried Capers, Meyer Lemon Wedge, Crème Fraiche Dill Sauce, Virgin Olive Oil

Grilled Broadbill Swordfish GF

Blackened Corn Succotash, Charred Twist Peppers, Carrot Purée, Lemon, Parsley Oil, Romesco Sauce

Coriander Dusted Pacific Ocean Perch GF

Grilled Baby Zucchini, Baby Fennel, Castelvetro Olives, Gigante White Beans, Citrus Butter Sauce, Fresh Herbs

 Vegetarian ||  Vegan ||  GF Gluten-free

Continued >

Menus subject to change; confirm with your Sales & Event Manager.

Served Meals

OFFERED BY UCLA CONFERENCES & CATERING

PLANT ENTRÉES — STARTING AT \$35 *Locally sourced, organic when possible, subject to seasonal market availability.*

Thai Vegetable Red Curry  

Long Beans, Grilled King Mushrooms, Bamboo Rice, Bean Sprouts, Red Bell Pepper Purée, Thai Basil, Ginger, Coconut Red Curry Sauce, Crushed Peanuts

Harissa-Roasted Cauliflower 

Sautéed Mustard Greens, Greek Yogurt, Toasted Cashews, Preserved Lemon Vinaigrette, Golden Raisins, Saffron Potato, Walnut Purée

Roasted Brussels Spouts with North African Spices  

Roasted Rutabaga, Smoked Eggplant Purée, Feta Cheese, Pickled Red Onions, Fried Capers, Pomegranate Arils, Za'atar, Cilantro Leaves

Spanish Vegetable and Saffron Bomba Rice   

Sofrito, Blistered Green Beans, Grilled Asparagus, Marinated Artichoke Hearts, Piquillo Pepper, Lemon, Garlic Aioli Droplets

Achiote-Marinated Portobella Sopes   

Heirloom Tomato, Caramelized Spanish Onions, Crushed Cocoa Black Beans, Pickled Cabbage and Carrot Slaw, Pineapple Chipotle Salsa, Cilantro Oil

Soft Polenta and Roasted Kabocha Squash  

Butter-Braised Leeks, Sautéed Radicchio, Farmer's Cheese, Reduced Saba Vinegar, Crushed Pistachios, Extra Virgin Olive Oil

GRAINERY ENTRÉES — STARTING AT \$38 *Sustainably sourced, subject to market availability and seasonal pricing*

Broccoli Pesto With Fusilli Pasta 

Broccoli Floret, Oven Dried Tomatoes, Garlic Chips, Parmesan Cheese Shavings, Calabrian Peppers, Fried Sweet Basil

Beef Short Rib Ravioli

Roasted Baby Heirloom Carrots, Pearl Onions, Blistered Cherry Tomatoes, Fine Herbs, Wilted Tuscan Kale, Barbera Wine Sauce, Italian Bread Crumbs, Lemon Zest

Organic Chicken And Spinach With Fettucini

Piquillo Pepper, Carrots, Roasted Shallots, Caramelized Garlic Cloves, Grana Padano Cheese, Italian Parsley, Rustic Tomato Cream Sauce

Spaghetti with Meatball and Italian Sausage

Handmade Organic Beef and Pork Meatball, Roasted Baby Carrots, Parmesan Cheese, Marinara Sauce, Italian Parsley, Basil

Market Vegetable With Garganelli Pasta 

Charred Fennel, Roasted Zucchini, Mushrooms, Shallots, Garlic, Roasted Red Bell Peppers, Basil Oil, Pomodoro Sauce, Ricotta Cheese

Saffron Risotto with Fried Leeks and Seasonal Mushroom 

Chicken Bone Broth, Shallots, Celery, Roasted Piquillo Pepper, Fine Herbs Oil, White Wine, Butter

Wild Mushroom Ravioli 

Sautéed Cremini Mushrooms, Yellow Squash, Wilted Spinach, Fried Sage, Pecorino Cream Sauce

Red Quinoa Risotto 

Roasted Gold Beets, Grilled Artichoke Hearts, Asparagus Tips, Herbed Goat Cheese, Chicken Broth, Basil and Tarragon Pistou

 Vegetarian ||  Vegan ||  Gluten-free

Continued 

Menus subject to change; confirm with your Sales & Event Manager.

Served Meals

OFFERED BY UCLA CONFERENCES & CATERING

COMBINATION ENTRÉES — STARTING AT \$46

Locally sourced, organic when possible, subject to seasonal market availability.

Beef Tenderloin with Gulf Shrimp ^{GF}

Garlic Mashed Potatoes, Grilled Asparagus, Roasted Parsnips, Caramelized Scallion, Pinot Noir Sauce

Beef Tenderloin with Maine Lobster Tail

Carrot Ginger Purée, Blackened Green Beans, Baby Japanese Turnips, Tarragon Bordelaise, Paprika Dust

Zinfandel Short Rib with Coastal Seasonal Crab

Roasted Mirepoix, Polenta, Roasted Roma Tomato, Chive Oil, Watermelon Radish

Pan Roasted Chicken Breast with Steelhead Salmon

Cream of Spinach, Roasted Baby Beets, Roasted Salsify, Chervil Cream Sauce, Lemon Wedges

Grilled Chicken Breast and Pacific Ocean Perch

Roasted Antigua Eggplant, Oyster Mushrooms, Capers and Golden Raisin Relish, Spanish Chorizo Sauce

Oak-Smoked Pork Chop with Fried Oysters

Sweet Potato, Roasted Cabbage, Cipollini Onions, Creole Pepper Sauce, Parsley Oil, Fried Kale Chips

 Vegetarian ||  Vegan ||  GF Gluten-free

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