

Holiday Buffet Menu

OFFERED BY UCLA CONFERENCES & CATERING

BUFFETS — STARTING AT \$38 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. Thirty (30) person minimum order.

Holiday Buffet

- Lola Rosa Lettuce and Baby Kale with Pine Nuts, Golden Raisins, Red Radishes, and White Balsamic Vinaigrette (V) (N) GF
- Oven-Roasted Turkey Breast GF
- Brown Sugar and Clove Baked Ham GF
- Mashed Sweet Potatoes with Maple Syrup and Toasted Pecans (V) (N) GF
- Roasted Brussels Sprouts with Bacon, Pomegranate Syrup, and Arils (V) (N) GF
- Freshly-Made Cranberry Sauce with Orange Zest and Rosemary Essence (V) (N) GF
- Herb Turkey Gravy
- Dinner Rolls with Sweet Butter (N)
- Pumpkin Cheesecake (N)

Celebration Buffet

- Roasted Cauliflower Salad with Apples, Toasted Walnuts, Goat Cheese, and Honey Sherry Vinaigrette (N) GF
- Butter-Basted Whole Turkey GF
- Seasoned Stuffing with Sweet Onion, Celery, and Sage (N)
- Roasted Baby Potatoes with Caramelized Shallots, Herbs, and Dried Currants (V) (N) GF
- Carrot, Parsnip, and Rutabaga Succotash (V) (N) GF
- Freshly-Made Cranberry Sauce with Orange Zest and Rosemary Essence (V) (N) GF
- Herb Turkey Gravy
- Dinner Rolls with Sweet Butter (N)
- Cranberry Upside-Down Cake (N)

Festivity Buffet

- Lola Rosa Lettuce and Baby Kale with Pine Nuts, Golden Raisins, Red Radishes, and White Balsamic Vinaigrette (V) (N) GF
- Black Pepper and Garlic Beef Ribeye Roast GF
- Mesquite-Spiced Baked Side of Salmon GF
- Whipped Potatoes with Chives (N) GF
- Roasted Butternut Squash with Candied Pecans, Herbs, and Maple Syrup Drizzle (N) GF
- Horseradish Cream and Red Wine Demi-Glace Sauce
- Dinner Rolls with Sweet Butter (N)
- Egg Nog Bread Pudding (N)

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

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

Continued >

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À LA CARTE SELECTIONS

Classic Roasts

- Butter Basted Whole Turkey **GF** — \$125
Serves 20-25. Whole turkeys may be ordered pre-sliced for an additional \$20 per turkey.
- Brown Sugar and Clove Baked Ham **GF** — \$115
Serves 20-25.
- Black Pepper and Garlic Beef Ribeye Roast **GF** — \$250
Serves 20-25. Not available for delivery.
- Mesquite Spiced Baked Side of Salmon **GF** — \$100
Serves 10-15. Not available for delivery.
- Oven Roasted Turkey Breast **GF** — \$80
Serves 10-15.

Seasonal Sides

Serves 20.

- Mashed Sweet Potatoes with Maple Syrup and Toasted Pecans **V** **N** **GF** — \$45
- Roasted Baby Potatoes with Caramelized Shallots, Herbs, and Dried Currants **V** **N** **GF** — \$44
- Pan-Seared Blue Lake Green Beans, Mushrooms, Shallots, Butter, and Herbs **N** **GF** — \$47
- Roasted Brussels Sprouts with Bacon, Pomegranate Syrup, and Arils — \$47
- Seasoned Stuffing with Sweet Onion, Celery, and Sage **N** — \$45
- Freshly-Made Cranberry Sauce with Orange Zest and Rosemary Essence **V** **N** **GF** — \$20
- Herb Turkey Gravy — \$20
- Horseradish Cream **GF** — \$18

Desserts

- Pumpkin Pie **N** (8 slices) — \$33
- Pumpkin Cheesecake **N** (16 slices) — \$59
- Chocolate Buche de Noel **N** (serves 16) — \$38
- Egg Nog Bread Pudding **N** (serves 30) — \$86
- Traditional Pecan Pie **N** (8 slices) — \$52
- Cranberry Upside Down Cake **N** (16 slices) — \$52
- Carrot Cake with Cream Cheese Mousse **N** (16 slices) — \$52

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