



ASUCLA CATERING

MENU

~BREAKFAST SELECTIONS~

Minimum Order of 12 Persons – orders below minimum are subject to an additional charge

All Selections served with French Roast Coffee (regular or decaf), and Orange Juice

Continental Breakfast (V) - \$5.25 /per person

Choice of two breakfast pastries: assorted mini-muffins, assorted mini-danish, or mini-croissants

Served with butter and assorted jams

California Continental (V) - \$7.50 /per person

Choice of: croissants, assorted muffins, or assorted bagels

Served with cream cheese (low fat or regular), butter & assorted jams

Choice of: seasonal fresh fruit platter, whole fruit, or low fat individual assorted yogurts

Bagel Bar – \$5.95/ per person

Assorted bagels, tomatoes, red onion, chopped egg, and whipped cream cheese (low fat or regular)

Add Lox and capers - \$3.50/ per person

Breakfast Sandwich - \$8.95 /per person

Served on choice of: English muffin or bagel

Sandwich includes eggs, cheese, and a choice of meat

Choice of meat: bacon, sausage patty, or turkey bacon

Served with breakfast potatoes and Chef's choice of sliced fresh fruit

All-American Breakfast - \$8.95 /per person

Scrambled eggs, hash browns, butter croissants, choice of meat, and sliced fresh fruit

Choice of meat: bacon, sausage patty, or turkey bacon

Sweet Morning Breakfast - \$10.95 /per person

Choice of one: French toast, blueberry pancakes, pancakes or waffles

Served on the side: berry compote, maple syrup, and butter

Served with scrambled eggs, and a choice of meat

Choice of meat: bacon, sausage patty, or turkey bacon

Veggie Morning Fiesta Breakfast Burrito (V) - \$6.25 /per person

Eggs, cheese, diced potatoes, black beans, green chilies, tomatoes, and onions

Vegan Morning Fiesta Breakfast Burrito (V) - \$8.25 /per person

Half-Pound Burritos w/ Tofu scramble, Soyrizo, Diced Potatoes, Black Beans,

Green Chilies, Tomatoes, & Onions on a Vegan Tortilla

Hearty Morning Fiesta Breakfast Burrito- \$7.25/ per person

Eggs, choice of meat, cheese, diced potatoes, black beans, green chilies, tomatoes, and onions

Choice of meat: chicken, pork or beef chorizo, bacon, tofu or sausage

Hot Oatmeal Bar - \$5.25/ per person

Served with brown sugar, raisins, butter, and sliced almonds

Yogurt Parfait Bar - \$7.25 / per person

Choice of one: vanilla, strawberry, or plain yogurt

Served with seasonal berries, granola and sliced almonds

Prices subject to change without notice



ASUCLA CATERING

~A la carte~

Hot Breakfast

Minimum 12

Scrambled Eggs	\$1.50/pp
Bacon	\$2.50/pp
Turkey Sausage Links	\$2.50/pp
Turkey Sausage Patties	\$2.50/pp
Hash Browns	\$3.00/pp
Breakfast Potatoes	\$3.00/pp
Hot Oatmeal	\$3.75/pp
French Toast	\$2.00/pp
Pancakes	\$2.00/pp
Waffles	\$5.00/pp
Breakfast Sandwich	\$5.00/pp
<i>On bagel or English muffin, add bacon, sausage patty or turkey bacon for \$1</i>	
Breakfast Burrito	\$4.00/pp
<i>Add bacon, chicken, pork or beef chorizo, or sausage for \$1</i>	

Add-Ons

Assorted Individual Yogurts	\$2.50/ea
Assorted Individual Greek Yogurt	\$3.25/ea
Individual Cereal Bowls with Milk	\$3.95/ea
Hard-Boiled Eggs	\$12.50/dz
Granola Bars	\$2.00/ea
Trail Mix	\$2.25/ea
Pretzel Bags	\$2.50/ea
Bagged Chips	\$2.50/ea

Fruit

Minimum 12

Seasonal Whole Fruit	\$1.50/ea
Sliced Melons and Oranges	\$2.00/pp
Mixed berry Bowl	\$4.50/pp

Condiments

Breakfast Condiment Package	\$1.50/ea
<i>Choice of 3: Cream Cheese, Butter, Jelly, Honey</i>	
Cream Cheese Packets only	\$1.00/ea

Ice Cream

Dibs	\$2.75/ea
Haagen Daas Bars	\$2.75/ea
Frozen Lemonade	\$2.75/pp

Breakfast

Large Bagels	\$14.50/dz
<i>Plain, Sesame, Everything, Wheat</i>	
Large Muffins	\$15.75/dz
<i>Blueberry, Bran, Banana Nut, Poppy</i>	
Large Danish	\$16.50/dz
<i>Cheese and Fruit</i>	
Cinnamon Bun w/ Icing	\$15.75/dz
Large Croissants	\$16.00/dz
Large Scones	\$17.50/dz
<i>Blueberry, Chocolate Chip</i>	
Cinnamon Crumb Tea Bread	\$17.95/lf
<i>Tea Bread sliced 24 pc per loaf</i>	
Fruit and Nut Breads	\$17.95/lf
<i>Tea Bread sliced 24 pc per loaf</i>	
<i>Zucchini, Banana, Lemon Poppy, Marble</i>	

Mini Selection

Mini-Bagels	\$10.50/dz.
<i>Plain, Sesame</i>	
Mini-Muffins	\$12.75/dz.
<i>Blueberry, Bran, Banana Nut, Poppy</i>	
Mini-Croissants	\$12.75/dz.
Mini-Bear Claws	\$15.00/dz.
Mini-Scones	\$12.00/dz.
<i>Blueberry, Chocolate Chip</i>	
Mini-Danish	\$12.75/dz.
<i>Cheese and Fruit</i>	

Cookies & Bars

Wedding Cookies	\$11.50/dz
Biscotti	\$16.75/dz
Tea Cookies	\$10.00/dz
Tea Cookies	\$15.25/dz
<i>Fruit Filled and Chocolate Dipped</i>	
Assorted Cookies	\$11.00/dz
<i>Choice of: Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut</i>	
Brownie Bars	\$15.00/dz
Lemon Bar	\$16.00/dz
Streusel Bar	\$17.50/dz
<i>Apple, Guava, Raspberry</i>	
Coconut Macaroons	\$15.50/dz
Chocolate Macaroons	\$18.00/dz
European Macaroons	\$16.50/dz
<i>Sea Salt Caramel, Raspberry, Pistachio, Chocolate</i>	
Vegan Cookies (pack of 2)	\$4.50/ea.

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~BEVERAGES~

~BEVERAGES BY THE GALLON~

French Roast Coffee	\$12.00/gal	Iced Tea	\$10.00/gal
Decaffeinated Coffee	\$12.00/gal	Lemonade	\$10.00/gal
Numi Organic Hot Tea	\$15.00/gal	Orange Juice	\$13.50/gal
Organic Fair Trade Coffee	\$15.00/gal	Apple Juice	\$13.50/gal
Organic Fair Trade Decaffeinated Coffee	\$15.00/gal	Cranberry Juice	\$13.50/gal
Hot Chocolate	\$15.00/gal	Ice Water	\$5.00/gal
		Fruit Punch	\$10.50/gal
		Fruit Infused Water	\$10.00/gal
		<i>Flavor selections available upon request</i>	

~INDIVIDUAL BEVERAGES~

Bottled Odwalla Juices	\$6.00/ea	Bottled Dasani Water (12oz)	\$2.50/ea
Bottled Honest Tea	\$3.25/ea	Individual Carton of Milk	\$1.50/ea
		<i>Plain, Chocolate</i>	
Bottled Minute Maid Juices	\$3.25/ea	Individual Carton of Soy Milk	\$2.25/ea
<i>Orange, Apple, Cranberry</i>		<i>Green Tea, Vanilla or Chocolate</i>	
Soft Drinks (12oz. can)	\$2.50/ea	Bottled Sparkling Dasani Water	\$3.50/ea
<i>Diet Coke, Coke, & Sprite</i>			
Bottled Powerade	\$3.25/ea		
<i>Yellow & blue</i>			

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ASUCLA CATERING

~DELI SANDWICHES AND SUBS~

Minimum order of 6 – orders below minimum are subject to an additional charge

Deli Sandwiches and Subs **a la carte** — \$6.50 ea.

Combo: includes *choice of* sandwich, two (2) sides, and a cookie or brownie — \$8.50 ea.

Sides: potato salad, macaroni salad, coleslaw, bagged chips, or whole fruit

Any lunch can be individually **boxed** for an additional \$1.00 ea.

Add a bottle of water to any combo for just \$1.00 ea.

6 sandwiches = 1 type, 12 sandwiches = 2 types, 18 sandwiches = 3 or more types

Smoked Turkey and Provolone - Sliced smoked turkey, provolone, lettuce, and tomato

Served on choice of white or wheat bread

Deli Ham and Swiss- Sliced ham, Swiss cheese, lettuce, and tomato

Served on choice of white or wheat bread

Egg Salad - House made egg salad, lettuce, and tomato

Served on choice of white or wheat bread

Roasted Beef and Cheddar -Sliced roast beef, cheddar, lettuce, and tomato

Served on choice of white or wheat bread

Classic Tuna Salad- House made tuna salad, lettuce, and tomato

Served on choice of white or wheat bread

Roasted Vegetables and Provolone - Roasted vegetables, provolone, lettuce and tomato

Served on choice of white or wheat bread

Italian Sub - Ham, dry salami, provolone, lettuce and tomato

Served on a classic sub roll

Turkey Sub - Sliced turkey, provolone, lettuce and tomato

Served on a classic sub roll

Deli Ham Sub - Sliced ham, Swiss cheese, lettuce, and tomato

Served on a classic sub roll

Vegetarian Sub –Red and yellow bell peppers, cucumber, provolone, lettuce, and tomato

Served on a classic sub roll

~PARTY SUBS~

3 foot or 6 foot Sub Sandwiches

3 foot (serves 10-12 people) - \$45.00

6 foot (serves 20-25 people) - \$80.00

Select from: Turkey, Ham, Roast Beef, Italian or Vegetarian

Prices subject to change without notice



ASUCLA CATERING

~GOURMET LUNCHEON SANDWICHES~

Minimum order of 6 – orders below minimum are subject to an additional charge

Gourmet Sandwiches **a la carte** — \$8.50 ea

Combo: includes *choice of sandwich*, two (2) sides, and a cookie or brownie — \$10.50 ea

Sides: dill red potato salad, whole fruit, orzo pasta with sun-dried tomato and spinach, or fruit salad

Any lunch can be individually **boxed** for an additional \$1.00 ea.

Add a bottle of water to any combo for just \$1.00 ea.

6 sandwiches = 1 type, 12 sandwiches = 2 types, 18 sandwiches = 3 or more types

Gourmet Sandwiches

Smoked Turkey Pesto - Sliced smoked turkey with a walnut garlic pesto, provolone cheese, and Roma tomatoes
Served on a panini round

Harvest Turkey - Sliced turkey breast, cranberry Dijon mayo, lettuce, Muenster, and pickled onions
Served on a multigrain ciabatta

California Club -Turkey breast, avocado, Swiss cheese, lettuce, tomato, red onion, bacon strips, and mayo
Served on a ciabatta round

Portobello Tuscan Chicken -Marinated chicken breast, garlic mayonnaise, portobello mushrooms, Roma tomatoes, lettuce, and shaved parmesan cheese
Served on a multigrain roll

Sweet Chicken Chipotle - Grilled chicken, Roma tomatoes, caramelized red onion, Asiago cheese, and chipotle mayonnaise
Served on a panini round

Sonoma Chicken Salad - Chicken salad (grapes, celery, candied walnuts), mixed greens, and Havarti cheese
Served on a whole wheat Panini

Chimichurri Roasted Beef -Oven-roasted beef, chimichurri, roasted red peppers, tomatoes and spinach
Served on a panini

Italian Deli -Salami, ham, pepperoni, provolone, marinated peppers, tomatoes, lettuce, tomato jam, and olive relish
Served on a ciabatta

Prosciutto and Goat Cheese -Prosciutto, arugula, herb goat cheese, and caramelized onion
Served on a rosemary panini

Vegetarian Gyro -Goat cheese, roasted Italian vegetables, and baby greens
Served in a pita pocket

Caprese - Fresh mozzarella, basil pesto, garlic mayonnaise, basil leaves, and Roma tomatoes
Served on a rosemary panini

Prices subject to change without notice

~Gourmet and Vegan Wraps~

All Gourmet wraps are available in a lettuce wrap

Minimum order of 6 – orders below minimum are subject to an additional charge

Wraps a la carte — \$7.50 ea.

Combo: includes choice of wrap, two (2) sides, and a cookie or brownie — \$9.50 ea.

Sides: dill red potato salad, whole fruit, orzo pasta with sun-dried tomato and spinach, or fruit salad

Any lunch can be individually **boxed** for an additional \$1.00 ea.

Add a bottle of water to any combo for just \$1.00 ea.

6 wraps = 1 type, 12 wraps = 2 types, 18 wraps = 3 or more types

Gourmet Wraps

BBQ Chicken -BBQ roasted chicken, romaine, shredded carrot, roasted corn, and garlic mayo

Served in a whole wheat wrap

Chicken Caesar -Caesar roasted chicken, romaine, roasted tomato, parmesan, Caesar mayo, and red wine vinaigrette

Served in a whole wheat wrap

Roasted Turkey Club -Roasted turkey, bacon, lettuce, tomato, red peppers, pickled onion, and herbed mayonnaise

Served in a whole wheat wrap

Harvest Turkey - Roasted turkey, apple slices, smoked Gouda cheese, pickled onions, field greens, cranberry, Dijon, and herb mayo

Served in a whole wheat wrap

Roasted Portobello - Portobello mushroom, provolone, roasted tomato, spinach, pesto, and sundried tomato

Served in a roasted tomato wrap

Caprese - Mozzarella, basil pesto, garlic mayonnaise, basil leaves, and Roma tomatoes

Served in a spinach wrap

Vegan Wraps

Grilled Vegetable and Hummus -Roasted eggplant, zucchini, yellow squash, Portobello mushrooms, hummus, and olive oil

Served in a whole wheat wrap

Mediterranean -Hummus, tabouli, cucumber, cabbage, and carrots

Served in a whole wheat wrap

Thai Peanut Vegan Wrap -Vegenaise, peanut tofu, cabbage, carrots, chives, sesame seeds, and sesame-
ginger sauce

Served in a whole wheat wrap

Curried Tofu - Vegenaise, curried tofu, cabbage, carrots, parsley, and sesame ginger sauce

Served in a whole wheat wrap

Barbecue Tofu Vegan Wrap - Vegenaise, barbecue tofu, cabbage, corn, parsley, and cayenne sauce

Served in a whole wheat wrap

Avocado Cucumber Vegan Wrap – avocado, cucumber, hummus, and artichoke hearts

Served in a whole wheat wrap

Prices subject to change without notice

~LUNCHEON SALADS~

Minimum order of 6 Persons – orders below minimum are subject to an additional charge

Cucumber Salad \$2.25 /per person
Cucumber, tomato, red onion, feta, olive oil

Homemade Macaroni Salad \$2.25 /per person
Macaroni, carrots, red onion, green bell pepper, mayonnaise

Field Greens Salad \$2.25/ per person
Served with house made dressing

Red Potato Salad \$2.50 /per person
Red potato, sour cream, mayonnaise, celery, carrots

Chef's Signature Orzo Salad \$2.25/ per person
Orzo Pasta w/ sun-dried tomato, spinach & feta

Pearl Couscous \$2.25/ per person
Red and green bell peppers, cucumber

Noodle Salad \$3.00 /per person
Udon, snow peas, carrots, red chilies, Thai peanut sauce

Lemon Arugula Pasta Salad \$3.25/ per person
Lemon arugula pesto, almonds, pasta, broccoli

Quinoa Salad \$3.50/ per person
Quinoa, feta, kale, pecans

Fruit Salad \$3.50/ per person

Cauliflower Salad \$2.75 /per person
Curried cauliflower, garbanzo beans, olive oil

Tajin Fruit Salad \$3.75 /per person
Seasonal fresh fruit, jicama, cucumber, tajin seasoning

Black Bean Salad \$2.25 /per person
Black bean, roasted corn, cilantro, red peppers

Pasta Salad \$2.25/per person
Tri-colored fusilli, olives, red peppers, Italian dressing

Green Bean Greek with Feta \$3.00 /per person
Green beans, olives, Roma tomato, feta, parsley, oregano

Classic Caesar \$2.75 /per person
Romaine lettuce, shaved parmesan, house made croutons, Caesar dressing

Cole Slaw \$2.25/ per person
Red and green cabbage, carrots, mayonnaise

Tri-Colored Tortellini Salad \$3.75/ per person
Cheese tortellini, sun- dried tomato, pesto

Add a platter of the following to build your own salad bar

Blackened Chicken
\$3.75/ per person

Herb Chicken
\$3.75/ per person

Grilled Tofu
\$3.75/ per person

Grilled Flank Steak
\$5.00/per person

Poached or Roasted Salmon
\$5.00/ per person

Prices subject to change without notice

~GOURMET LUNCHEON ENTRÉE SALADS~

Minimum order of 6 – orders below minimum are subject to an additional charge

Gourmet Salads *al la carte* \$9.00 per person

Combo: includes *choice of* salad, bread roll, butter, cookie or brownie \$11.00 per person

All gourmet luncheon salads / salad combos can be **individually boxed** for an additional \$1.00 ea.

Chinese Chicken -Crisp garden greens, honey soy glazed chicken breast, crispy noodles, mandarin oranges, and sesame seeds

Served with sesame dressing

Middle Eastern Plate -Hummus, tabouli, and baba ganoush

Served with pita points

Arugula Mango -Arugula, field greens, grilled chicken, red bell pepper, mango, and pineapple

Served with mango vinaigrette

Southwestern Tri-tip -Thinly sliced marinated tri-tip, red onion, roasted corn, black beans, cilantro, red and green diced bell pepper, and romaine topped with crispy tortilla strips

Served with BBQ sauce and ranch dressing

Chicken Caesar -Seasoned grilled chicken breast, house made croutons, shaved Romano, and romaine lettuce

Served with creamy Caesar dressing

Italian Chopped -Salami, pastrami, pepperoni, chopped Romaine lettuce, mozzarella, provolone, bell peppers, tomatoes, and olives

Served with Italian dressing

Roasted Turkey Cobb -Romaine lettuce, roasted turkey, hardboiled egg, bacon, tomato, bleu cheese

Served with bleu cheese dressing

Strawberry Spinach -Baby spinach, candied walnuts, feta cheese, mandarin oranges, strawberries, and cranberries

Served with balsamic vinaigrette

Thai Noodle Salad -Thai peanut chicken skewers, udon noodles, snow peas, carrots, chilies

Served with Thai peanut dressing



~BUILD YOUR OWN SALAD BUFFET~

All buffets include a *choice of two* beverages: Iced Tea, Lemonade, Iced Water, Regular Coffee or Decaf Coffee

Minimum Order of 25 Persons - Orders below minimum are subject to an additional charge

All buffets include a *choice of dessert*: **Cookies or Brownies**

Italian Sandwich Trio - \$16.95 /per person

Sausage and Peppers, Meatballs and Marinara, and Eggplant Parmesan served with Italian sub rolls
Italian chopped salad and pasta salad

Coast to Coast Sandwich Duo - \$13.95/ per person

Choice of two: Philly Cheese Steak, Buffalo Chicken, Southwest Veggie or Memphis Pulled Pork
Garden salad and potato salad

Salad Buffet - \$16.95 /per person

Choose two entrée salads, two side salads, rolls, and butter

Entrée Salad

Arugula Mango Arugula, field greens, red bell pepper, mango, pineapple, and grilled chicken
Served with mango vinaigrette

Chinese Chicken Salad - Crisp garden greens, honey soy glazed chicken breast, crispy noodles, mandarin oranges, and sesame seeds served with sesame dressing

Roasted Turkey Cobb - Romaine, roasted turkey, hardboiled egg, bacon, tomato, and bleu cheese
Served with red wine vinaigrette

Side Salad

Fruit Salad

Pearl Couscous with Dried Cranberry

Green Bean Greek with Feta

Lemon Arugula Pesto Pasta with Broccoli Salad

The Westwood Deli - \$14.95/ per person

Basket of assorted sliced bread and rolls, deli meats, sliced cheeses, lettuce, tomato and pickles
Served with mustard and mayo

Includes your choice of side two: coleslaw, potato salad or macaroni salad

~PIZZA~

16" Crust, 10 Slices per Pizza

Cheese	\$10.00	BBQ Chicken	\$13.00
Pepperoni	\$10.75	Italian Sausage & Mushroom	\$13.00
Veggie (V)	\$10.50	Hawaiian	\$13.00

Additional toppings		\$1.25/per topping	
Italian Sausage	Onion	Bell Pepper	Pepperoni
Grilled Chicken	Olives	Pineapple	Extra Cheese
			Mushrooms
			Ham

Prices subject to change without notice



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~DISPLAYS~

Minimum order of 20 Persons – orders below minimum are subject to an additional charge

Antipasto Display - \$8.00 /per person

Italian meats (capicola, salami, and pepperoni), provolone cheese, mozzarella cheese, marinated peppers, grilled vegetables, and roasted Roma tomatoes
Served with a basket of Grissini, flat breads and baguette

Cheese Display - \$7.75/ per person

Chef's selection of artisanal cheeses, seasonal fruit and house roasted mixed nuts
Served with a basket of grissini, lavash and baguette

Charcuterie Display - \$9.00/ per person

Chef's selection of assorted imported Italian meats, artisanal cheeses, grilled vegetables, and Kalamata olives
Served with grissini, crackers, and lavash

Baked Brie - \$75.00 (serves 20)

Baked brie wrapped in puff pastry with sautéed mushrooms or brown sugar and walnuts (served warm)
Served with assorted crackers

Herb Cream Cheese Torte - \$55.00 (serves 20)

Basil pesto, pine nuts and sun-dried tomatoes
Served with crackers

Whole Side of Salmon - \$125.00 (Serves 20)

Lemon white wine poached or roasted with pesto, garnished with cucumbers and capers served cold
Served with crackers

~PARTY IN A BOWL~

Minimum order of 20 Persons– orders below minimum are subject to an additional charge

Hummus and Pita Points

\$2.50 /per person

Tri-Colored Tortilla Chips and Salsa

\$1.50/ per person

Add House made guacamole \$3.00 /per person

Avocado Crab Dip with Corn Tortilla Chips

\$2.25/ per person

Spinach, Cream Cheese, Artichoke Dip with Tortilla Chips (served warm)

\$3.50 /per person

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~PLATTERS~

Minimum order of 20 Persons— orders below minimum are subject to an additional charge

Domestic Cheese Platter - \$3.75/ per person

Cheddar, Muenster, Swiss, and Jalapeño Jack

Served with crackers

Imported/Artisanal Cheese Platter - \$4.25 /per person

Cheddar, Brie, Havarti, and Baby Swiss

Served with crackers

Middle Eastern Platter - \$4.75/ per person

Hummus, tabouli, and baba ganoush

Served with pita points

Caprese Platter - \$4.00 /per person

Fresh mozzarella, Roma tomatoes, extra virgin olive oil, balsamic vinegar, and fresh basil

Served with sliced baguette

Crudité Platter - \$3.75/ per person

Chef's selection of fresh seasonal vegetables

Served with a cucumber dill dip

Grilled Vegetable Platter - \$3.75 /per person

Chef's selection of marinated grilled seasonal vegetables

Served with sliced baguette

Bruschetta Bar - \$3.75/ per person

Choice of two: grilled vegetable, traditional tomato basil or olive tapenade

Served with herb crostini

Seasonal Fresh Fruit Platter - \$3.75 per person

Sliced seasonal melons and berries

Deli Slider Platter - \$55.00 (serves 12-20)

24 assorted sandwiches including smoked turkey and cheddar, roast beef and pepper jack, and ham and Swiss on mini Telera rolls (roasted vegetable sandwiches upon request)

Served with mustard and mayo

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~COLD HORS D'OEUVRES~

All hors d'oeuvres are priced per piece

Minimum order 24 pieces- Orders below minimum are subject to an additional charge

Berry Goat Cheese Crostini – (Veg) \$2.25/ea

Herb crostini with goat cheese,
Strawberry salsa and balsamic reduction

Antipasto Skewer – (Veg) \$2.25/ea

Fire roasted tomatoes, Kalamata olives, fresh
mozzarella, and marinated artichoke heart

Lavash Pinwheel Wraps - \$1.50/ea

Choice of: fiesta, turkey or vegetable

Fruit & Cheese Skewer –(Veg) \$1.50/ea

Assorted cheeses with berries and grapes

Roasted Tomato Tart –(Veg) \$1.95/ea

Herb goat cheese, roasted tomato and balsamic glaze

Caponata Tarts -(Veg) \$1.75/ea

Roasted eggplant, peppers, raisins, onions, capers
and zucchini in a buttery tart shell

Mushroom Profiterole –(Veg) \$2.25/ea

Fresh mushroom, accompanied by a smooth
mixture of cream cheese, chives, garlic, and a
touch of cherry

Fruit Skewer –(Veg) \$3.75/person

Seasonal fruit (2 skewers per person)

Antipasto Kabob - \$2.25/ea

Tri-colored tortellini, marinated roasted tomato,
Kalamata olives and Prosciutto ham

Prosciutto Wrapped Melon – (Gluten Free) \$2.40/ea

Watermelon, honeydew melon, and cantaloupe
wrapped in prosciutto

Shrimp Cocktail – (Gluten Free) \$2.75/ea

Served in a clear cup with a dollop of cocktail sauce and a
lemon slice

Chorizo & Manchego Skewer- \$2.25/ea

Chorizo, manchego cheese, and an olive

Caprese Skewer –(Vegetarian) \$2.25/ea

Bocconcini (mozzarella cheese), basil, and tomato
Drizzled with olive oil and balsamic glaze

Kalamata & Artichoke Tart-(Veg) \$2.25/ea

Sundried tomato and herb tart shell filled
with a creamy mixture of Kalamata olives,
artichokes, and goat cheese

Shrimp & Scallop Skewer - \$5.00/ea

Grilled shrimp, pan seared scallop, white onion,
and red bell pepper

~Sushi~

Min order of 50 Pieces - Orders below minimum are subject to an additional charge

California Spicy Tuna - \$2.25/pc

Tuna Rainbow Roll - \$2.25/pc

Seared Albacore Rainbow Roll - \$2.75/pc

Avocado Cucumber - \$2.00/pc

Salmon Avocado Roll - \$2.25/pc

Dragon Vegetarian Roll - \$2.00/pc

Prices subject to change without notice

~HOT HORS D'OEUVRES~

All hors d'oeuvres are priced per piece

Minimum order 24 pieces of each - Orders below minimum are subject to an additional charge

Mini Maryland Crab Cakes - \$2.95/ea

Served with tartar sauce

Coconut Shrimp – (Gluten Free) \$2.25/ea

Served with mango salsa

Barbacoa Beef Tacos - \$2.75/ea

Slow marinated barbacoa beef, red bell peppers, and chipotle peppers in a flour tortilla

Stuffed Mushroom Caps – (Veg) \$2.25/ea

Choice of filling: spinach or pesto tomato concassé

Asparagus Straws - (Veg) \$1.75/ea

Wrapped in phyllo, served with parmesan cheese

French Bread Pizza Bites - (Veg) \$0.75/ea

Add pepperoni for an additional \$0.25 each

Meatballs - \$1.75/ea

Choice of style: marinara or Swedish

Spanakopita – (Veg) \$1.85/ea

Spinach and feta wrapped in phyllo

Black Bean Quesadilla –(Veg) \$2.25/ea

Served with jalapeno crema

Potstickers - \$1.50/ea

Choice of: Vegetable or Chicken

Served with soy sauce

Chicken and Pineapple Kabob - \$2.25 /ea

Chicken breast, red & green bell peppers, and pineapple on a skewer

Guava Cayenne Empanada- (Veg) \$1.75/ea

A sweet arepa pastry filled with guava, apples, queso fresco, and dash of cayenne pepper

Thai Chicken Skewers - \$1.75/ea

Served with toasted peanut sauce

Cinnamon Sweet Potato Puffs - \$2.00/ea

Cinnamon sweet potato, and toasted pecans baked in a puff pastry

Punjabi Vegetable Samosa – (Veg)-\$1.95/ea

Potato pea curry in a chick pea flour pastry

Black Angus Mini Cheeseburgers – \$2.25/ea

Angus patties, seasoned w/ salt and pepper, topped w/ American cheese, dill pickle, ketchup, and mustard

Taquito - (Gluten Free) \$1.50/ea

Choice of: Chicken or Beef

Served with salsa

Fire-Roasted Vegetable Polenta Cake –\$2.75 /ea

Roasted cauliflower, butternut squash, red onion, edamame, red bell pepper, and zucchini placed on polenta cake

Popcorn Chicken - \$1.50/ea

Served with BBQ or ranch dipping sauce

Buffalo-Style Chicken Wings - \$2.00/ea

Served with celery sticks and ranch dressing

Egg Rolls - \$1.50/ea

Choice of: Vegetable or Chicken

Served with soy sauce

BBQ Beef Skewer - \$1.95/ea

Marinated Tri tip served with BBQ sauce

Three Cheese Macaroni Bake-(Veg) \$2.25/ea

Rustic blend of cheddar, Monterey jack, and gruyere cheeses. With a smooth custard and al dente macaroni.

Shrimp and Scallop Skewer - \$5.50/ea

Grilled shrimp, pan seared scallop, white onion, and red bell pepper.

Prices subject to change without notice



ASUCLA CATERING

~LUNCH AND DINNER BUFFETS~

All buffets include a *choice of two* beverages: Iced Tea, Lemonade, Iced Water, Regular Coffee or Decaf Coffee

Minimum Order of 25 Persons – Orders below minimum are subject to an additional charge

All lunch buffets includes a *choice of dessert*: **Cookies or Brownies**

All dinner buffets include a *choice of dessert*: **Chocolate Cake or Cheesecake**

Italian Buffet - Lunch \$21.95/ per person ∞ Dinner \$24.95 /per person

Chef's specialty Chicken picatta, penne pasta with pesto sauce, Italian chopped salad and lemon zest broccolini
Served with focaccia bread

Lasagna Buffet (V available) -Lunch \$15.95 /per person ∞ Dinner \$18.95 /per person

Home-made beef or vegetarian lasagna, oven roasted Italian vegetables, and Caesar salad
Served with house made Caesar dressing and garlic bread

L.A. Tacos - Lunch \$16.75 /per person (2 tacos pp) ∞ Dinner \$19.75 /per person (4 tacos pp)

Ancho chile chicken and carne asada beef tacos (individually wrapped), cilantro lime rice, Tajin fruit salad, and black beans
Served with chips, house-made salsa, cilantro, onion, radishes, and lime wedges

South of the Border - Lunch \$17.95 /per person ∞ Dinner \$20.95 /per person

Choice of fajita: Chicken or beef (tofu available on request)

Choice of: flour or corn tortillas

Mexican chopped salad, cheese enchiladas, black beans, and Spanish rice served with grated cheese, guacamole, sour cream and salsa

All-American BBQ – Lunch \$18.95/ per person ∞Dinner \$21.95/ per person

Grilled Tri-Tip, Grilled Chicken, garden green salad, fruit salad, corn on the cob, herb potato salad and cornbread

Tailgate BBQ - Lunch \$15.95 /per person∞ Dinner \$18.95/ per person

Lunch choice of two: Hamburgers, hot dogs, chicken breast

(Veggie burgers available upon request)

Served with homemade potato salad, mac 'n' cheese, coleslaw, a basket of buns, ketchup, mustard, mayo, lettuce, tomato, and relish

Chipotle Honey BBQ Chicken - Lunch \$14.75 /per person ∞ Dinner \$17.75/ per person

Chicken quarters, house-made honey BBQ sauce, coleslaw, macaroni salad, and rolls

Luau - Lunch \$18.00/ per person ∞Dinner \$21.00 /per person

Pulled pork, teriyaki chicken, white rice, macaroni salad, coleslaw, tropical fruit salad and Hawaiian sweet rolls

California Barbeque – Lunch \$26.95/per person ∞Dinner \$29.95 /per person

Grilled filet mignon with bourbon BBQ sauce, roasted turkey breast with honey mustard BBQ sauce, cauliflower “no potato” potato salad, roasted corn and black bean salad, tomato cucumber salad, and Telera rolls

Prices subject to change without notice

~SERVED ENTRÉES~

Minimum Order of 20 Persons- Orders below minimum are subject to an additional charge

Your three course meal includes: Entrée selection, Garden or Caesar Salad, Dinner Rolls, Dessert, and Beverage

Choice of dessert: Traditional New York Cheesecake or Chocolate Mousse Cake

Choice of two beverages: Iced Water, Iced Tea, Regular Coffee or Decaf Coffee

All served entrees can be turned into a buffet for an additional charge

Poultry

Citrus Chicken 4oz. - \$15.95 /per person

Marinated chicken breast, gemeli pasta, and seasonal vegetables

Served with citrus beurre blanc sauce

Chicken Picatta 4oz. - \$15.95/ per person

Chicken breast, linguini, and seasonal vegetables

Served with a lemon caper white wine sauce

Chicken Parmigiano 4oz. - \$15.95/ per person

Lightly breaded chicken breast, zucchini provençale, and pasta marinara

Stuffed Chicken Breast 4oz. - \$17.95/ per person

Chicken breast roulade (spinach, pine nuts and ricotta cheese), green beans, blistered tomatoes and confetti rice

Served with roasted yellow pepper brandy sauce

Chicken Marsala 4oz. - \$17.95/ per person

Chicken breast, roasted garlic mashed potatoes, and broccoli rabe

Served with classic Marsala mushroom sauce

Herb Roasted Chicken 6oz. - \$14.95 /per person

Marinated and roasted bone-in chicken, lemon pepper rice, and seasonal vegetables

Chicken Milanese 4oz. - \$15.95/ per person

Chicken breast sealed in seasoned bread crumbs, new potatoes, and oven-roasted vegetables

Served with crushed tomato marinara

Herb-Roasted Turkey Breast 6oz. - \$16.95 /per person

Oven-roasted turkey breast, sweet potato hash, and orange zest green beans

Traditional Turkey Dinner 6oz. - \$17.95 /per person

Oven-roasted turkey breast, apple-walnut stuffing, whipped potatoes, glazed carrots, turkey gravy, and cranberry sauce

Prices subject to change without notice

~SERVED ENTRÉES~

Minimum Order of 20 Persons- Orders below minimum are subject to an additional charge

Your three course meal includes: Entrée selection, Garden or Caesar Salad, Dinner Rolls, Dessert, and Beverage

Choice of dessert: Traditional New York Cheesecake or Chocolate Mousse Cake

Choice of two beverages: Iced Water, Iced Tea, Regular Coffee or Decaf Coffee

All served entrees can be turned into a buffet for an additional charge

Beef ~ Pork ~ Lamb

Grilled Chimichurri Flank Steak 6oz. - \$25.95/ per person

Seared flank steak with chimichurri, roasted red pepper polenta, and lemon broccoli

Barbeque Tri-Tip 6oz. - \$24.95 /per person

Thinly sliced BBQ tri-tip, roasted yams, and southern greens

Served with smoky chipotle barbecue sauce

Classic Filet Mignon 4oz. - \$30.95/ per person

Beef filet, whipped potatoes, and haricots verts

Served with sauce béarnaise

Herb-Crusted Filet Mignon 4oz. - \$32.95/ per person

Herb crusted beef filet, cauliflower puree, and blistered asparagus

Served with red wine demi-glace

Braised Short Ribs 6oz. - \$28.50 /per person

Braised short ribs, creamy roasted red pepper polenta, and sautéed broccolini

Served with pan jus reduction

Seasoned Prime Rib 6oz. - \$33.95 /per person

Prime rib, mashed red potatoes, and caramelized baby carrots

Served with au jus and horseradish

Surf-n-Turf - \$29.00/ per person

Grilled New York strip 4oz., 2 bacon wrapped sea scallop skewer, au gratin potatoes and lemon zest broccoli

Served with a red wine reduction

Black Pepper & Fennel Pork Loin 6oz. - \$28.95 /per person

Pork loin, celery root puree, and green beans

Served with cherry & apple brandy reduction

Pork Osso Bucco 6oz.- \$26.50 /per person

Braised pork shank, parmesan polenta, and seasonal vegetables

Served with roasted tomato jus

Rack of Lamb 6oz. - \$33.95 /per person

Rack of Lamb, roasted fingerling potatoes, and caramelized Brussels sprouts

Served with mint chutney

Prices subject to change without notice

~SERVED ENTRÉES~

Minimum Order of 20 Persons- Orders below minimum are subject to an additional charge

Your three course meal includes: Entrée selection, Garden or Caesar Salad, Dinner Rolls, Dessert, and Beverage

Choice of dessert: Traditional New York Cheesecake or Chocolate Mousse Cake

Choice of two beverages: Iced Water, Iced Tea, Regular Coffee or Decaf Coffee

All served entrees can be turned into a buffet for an additional charge

Seafood

Grilled Salmon 6oz. - \$25.95 /per person

Grilled salmon with lemon caper sauce
spinach, and Chef's signature orzo pasta with sun-dried tomato and feta

Blackened Tilapia 6oz. - \$22.95 /per person

Cajun spiced tilapia, rice pilaf, and lemon zest green beans
Served with fresh fruit salsa

Seafood Paella - \$21.95/ per person

Saffron rice, seasonal fish, prawns, clams, mussels, and Andouille sausage

Ginger Glazed Mahi Mahi 6oz. - \$27.95 /per person

Mahi mahi, grilled pineapple coconut rice, and sesame sugar snap peas
Served with ginger-soy glaze

Herb Crusted Salmon - \$25.95 /per person

Seared salmon, seared bok choy, and jasmine rice
Served with ginger cream sauce and roasted lemons

Shrimp and Grits- \$22.95/ per person

Prawns, Southern cheddar grits, and sautéed Swiss chard with oven roasted tomatoes
Served with a garlic butter sauce

Vegetarian ~Vegan ~ Gluten Free

Wild Mushroom Risotto (Vegetarian) - \$16.95/ per person

Shiitake, Portobello and button mushrooms in an authentic Italian risotto topped with fresh-shaved pecorino Romano

Grilled Vegetable Stack (Vegetarian / Vegan) - \$19.95 /per person

A marinated vegetable stack on a grilled roasted red pepper polenta square
Served with a balsamic reduction

Vegetable Stir Fry with Grilled Tofu (Vegetarian/ Vegan) - \$14.95 /per person

Marinated tofu, stir-fried vegetables, and steamed brown rice

Kale and Mozzarella Ravioli (Vegetarian) - \$17.95 /per person

Crushed tomato ragout, wilted baby kale, and roasted garlic cloves

Butternut Squash Ravioli (Vegetarian) - \$15.95/ per person

Served with a brown butter sauce

Vegetable Harvest Pyramid (Vegetarian/Vegan) - \$21.95 / per person

A medley of vegetables, seasoned with yellow curry, cilantro, garlic and sea salt, enclosed in a flour tortilla pyramid
Served on a bed of field greens

Prices subject to change without notice

~Dessert~

No sugar added or special requests, ask our sales representative for selections

Specialty Desserts

Mini Cupcake Assortment - \$40.00/ dz or \$80.00 /48pc

Cappuccino, Lemon, White Chocolate, Vanilla Bean, Double Chocolate, Red Velvet

Individual Cupcakes - \$45.00/ dz or \$60.00 /48pc (minimum 20 pieces per flavor)

Caramel Sea Salt, Chocolate Ganache, Red Velvet, Vanilla Bean, Cappuccino, Lemon Meringue

Vegan Fruit Plate -\$6.25/ ea - *minimum order or 10*

Bowl of Seasonal Berries, Coconut Whip Cream, Vegan Dark Chocolate

Mini Italian Assortment- \$52.00/ dz or \$100.00 / 40pc

Chocolate Hazelnut Praline, Amaretto Chocolate Raspberry, Tiramisu, White Chocolate Lemon Cone

Mini Tart Assortment- \$48.00/ dz or \$90.00 /35pc

White Chocolate Macadamia Nut, Pomegranate Cheesecake, Chocolate Reflection, Apple Brown Butter, Coconut Lime

Individual Gourmet Tarts - \$75.00/ dz

Apple Brown Butter Tart, Lemon Tart, Crème Brûlée and Fresh Fruit Tart

Gluten Free Coffee Crumb Cakes 2.5oz – \$42.00/ dz

Gluten Free Vanilla Cupcake w/ Cream Cheese Frosting 4oz – \$42.00 /dz

Cakes

Chocolate Mousse Cake (16 Slices) - \$45.00

Cappuccino Mousse Cake (16 Slices) - \$45.00

Hawaiian Fresh Cake (14 Slices) - \$45.00

Traditional New York Cheesecake (16 Slices) - \$45.00

Raspberry Swirl Cheesecake (16 Slices) - \$52.00

Mixed Berry Cheesecake (14 Slices) - \$52.00

Red Velvet Cheesecake (14 Slices) - \$55.00

Red Velvet Cake (16 slice) - \$45.00

Flourless Chocolate Cake (16 slice) - \$45.00

Pineapple Upside Down Cake (uncut) - \$45.00

Carrot Cake (18 slice) - \$45.00

Grand Marnier Cake (14 slice) – \$50.00

Tres Leches Cake (14 slice) - \$45.00

Tiramisu Cake (14 slice) - \$45.00

Banquet Cakes

Writing on cakes \$20.00

Half Sheet Cakes Serves 40-50 (16"x12") - \$90.00

Full Sheet Cakes Serves 80-100 (16"x24") - \$175.00

Flavors for half and full cakes: Chocolate Mousse, Lemon Raspberry, Black Forest (only available in full sheet), Tiramisu, Strawberry Shortcake, White Chocolate Hawaiian, Carrot Cake, Tres Leches

Prices subject to change without notice

~EXTRAS~

Rentals

Linen	\$6.25/ per Linen ("85 x "85) Black, White, Ivory, Navy, Royal Blue
Linen Napkin	\$1.00 /per Napkin Black, White, Ivory, Navy, Royal Blue
Specialty Linen	\$18.00/ per Linen (Rounds 120") Black, White, Ivory
Full China **	\$2.95/ per person (includes 1 water glass, coffee cup and saucer, all plates, silverware, linen napkin) Over 300 = \$5.75 per person
Partial China **	\$1.95 /per person (small plates and silverware)
Glassware **	\$1.00/ per glass (beer/wine/water)
Glass Champagne Slippers **	\$1.50/ each
Chafer	\$25.00 (includes two Sterno & matches)
Red Tubs	\$12.00/ each
Ice	\$7.50 /per 25lb bag
Popcorn Cart	\$175 / includes cart, attendant (4 hour maximum)
Popcorn Seeds and Oil	\$12/ per bag (1 bag=6 small bags of popped popcorn)
Clear Beverage Dispensers	\$45.00 (beverage is priced per gallon)
Water Pitcher	\$5.00 /per pitcher (holds half a gallon)

Disposables

Plastic Champagne Flutes	\$1.95 /each
Plastic Cold Cups	\$7.95/ per sleeve (50/sleeve)
Paper Dinner Napkins	\$7.00/ per box (100 napkins/sleeve)
Cocktail Napkins	\$5.50/ per box (100 napkins/sleeve)
Black Plastic Platter/Lid	\$5.00/ each
Forks, Knives, Spoons	\$5.00 /per sleeve (50 of each/sleeve)
Fancy Black Plastic	\$1.75/ per person (plates & coffee cups)
Plastic Plates	\$8.00/ per sleeve (100 plates/sleeve)
Biodegradable Plates (9 inch)	\$28.75/ per sleeve of 125
Biodegradable Napkins	\$8.75/ per sleeve of 500
Biodegradable Cold/Hot Cups	\$6.50/ per sleeve of 50
Spudware	\$5.50/ per sleeve of 50
(Forks, Knives or Spoons)	

Servers/Attendants

Event Coordinator On-Site	\$45.00/ per hour w/ minimum of 4 hours
Banquet Captain	\$25.00 /per hour w/ minimum of 4 hours
Service Attendant	\$18.00 /per hour w/ minimum of 4 hours
White Coat Chef	\$50.00/ per hour w/ minimum of 4 hours
Bartender	\$21.00 /per hour w/ minimum of 4 hours
Bar back	\$18.00/ per hour w/ minimum of 4 hours
Outside Service Attendant	\$35.00/ per hour w/ minimum of 4 hours
Outside Bartender	\$35.00/ per hour w/ minimum of 5 hours
Bar Set-Up (glass)**	\$2.25/ per person (Includes portable sico bar w/ skirting (optional), ice, corkscrew, 1 glass beer cup, 1 glass wine cup, cocktail napkins, linen)
Bar Set-Up (plastic)**	\$1.95/ per person (Includes portable sico bar w/ skirting (optional), ice, corkscrew, 1 plastic beer cup, 1 plastic wine cup, cocktail napkins, linen)

**Must have non-alcoholic beverages available for guests whenever alcoholic beverages are present*

*** Service attendant may be required for equipment rental*

Prices subject to change without notice