

# BREAKFAST & BRUNCH

---

## **BREAKFAST & BRUNCH BUFFETS** (25-person minimum)

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 \\$3.50 per person](#).

### **PROMENADE** — \$22 per person

- Mozzarella, Tomato & Basil Frittata
- Sweet Italian Sausage
- Tomato Provençal
- Croissants and Palmiers
- Fresh Fruit Salad, Citrus Bowl, or Whole Fruit

### **SAN FERNANDO** — \$23 per person

- Cage-free Scrambled Eggs
- Chilaquiles: Crispy tortilla strips baked with cheese and tomato sauce
- Cilantro Sausage
- Assorted Breakfast Pastries
- Fresh Fruit Salad, Citrus Bowl, or Whole Fruit

### **WESTWOOD** — \$23 per person

- Cage-free Scrambled Eggs with Chives
- Cinnamon French Toast with Butter and Maple Syrup
- Thick-cut Smokehouse Bacon
- Breakfast Potatoes: Roasted red potato wedges with onions and bell peppers
- Fresh Fruit Salad, Citrus Bowl, or Whole Fruit

### **VENICE BEACH** — \$24 per person

- Cage-free Egg White Scramble with Kale, Onions, Peppers, and Fontina Cheese
- *McCann's Irish Whole Grain Oatmeal*® with Raisins and Brown Sugar
- Chicken Apple Sausage
- Individual *Yoplait*® Yogurt
- Fresh Fruit Salad, Citrus Bowl, or Whole Fruit

[MORE >](#)

*Prices subject to change without notice*

---

# BREAKFAST & BRUNCH *...continued*

---

## **ROSE BOWL** — \$28 per person\*

- Chef-attended Omelet Station: Mushrooms, peppers, green onions, ham, cheese, fresh salsa
- Breakfast Potatoes: Roasted red potato wedges with onions and peppers
- Thick-cut Smokehouse Bacon
- Breakfast Sausage
- Bagels with Cream Cheese
- Assorted Breakfast Pastries
- Fresh Fruit Salad, Citrus Bowl, or Whole Fruit

## **HERMOSA BRUNCH** — \$35 per person

- Assorted Breakfast Pastries and Bagels
- Lox Platter: Smoked salmon, tomatoes, capers, lemons, sliced red onions
- Sausage, Red Pepper & Mushroom Frittata
- Thick-cut Smokehouse Bacon
- Chicken Picatta
- Tossed Greens with Creamy Balsamic Dressing
- Fresh Fruit Salad
- Imported Cheese Platter – French Brie, Gorgonzola, Gouda, Black Pepper Chèvre
- Chef's Selection of Mini Desserts

*\*Requires one chef per 25 guests at \$150 each for two hours*

[MORE >](#)

*Prices subject to change without notice*

---

# BREAKFAST & BRUNCH *...continued*

---

## **BUILD YOUR OWN BREAKFAST** — \$24 per person

Includes Fresh Fruit Salad or Citrus Bowl

### **Eggs** — Choose one item

- Scrambled Eggs with Chives
- Scrambled Egg Whites — [Add \\$1 per person](#)
- Vegetarian Frittata or Quiche — [Add \\$1.50 per person](#)
- Breakfast Burrito Action Station — [Add \\$2 per person\\*](#)
- Omelet Action Station — [Add \\$5 per person\\*](#)

### **Breakfast Meat** — Choose one item

- Thick-cut Smokehouse Bacon
- Breakfast Pork Sausage
- Chicken Apple Sausage
- Turkey Sausage
- Turkey Cilantro Sausage — [Add \\$1 per person](#)

### **Sides** — Choose two items

- Breakfast Potatoes: Roasted red potato wedges with onions and peppers
- Assorted Breakfast Pastries and Bagels with cream cheese
- Pancakes\*\*
- Waffles\*\*
- French Toast\*\*
- Crepe Station — [Add \\$5 per person\\*](#)

*\*Requires one chef per 25 guests at \$150 each for two hours*

*\*\*Can be a chef-attended station for additional \$5 per person and requires chef labor charge*

[MORE >](#)

*Prices subject to change without notice*

---

# BREAKFAST & BRUNCH *...continued*

---

## **CONTINENTAL BREAKFAST** (15-person minimum)

These breakfast menus include quality biodegradable paper products. All selections include Fair Trade *Organic Coffee Bean*® regular and decaffeinated coffee and hot water with assorted *Tazo*® tea bags.

### **JANSS STEPS** — \$9 per person

- Assorted Breakfast Pastries

### **DRAKE STADIUM** — \$11 per person

- Assorted Cereal Bars & Granola Bars
- Individual Assorted *Yoplait*® Yogurt
- Whole Fruit

### **THE WOODEN** — \$12 per person

- Assorted Mini-Muffins
- Assorted Breakfast Cereals with Milk
- *Quaker*® *Oatmeal Packets* with Hot Water
- Seasonal Fresh Fruit Platter

### **SUNSET CANYON** — \$13 per person

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

### **DICKSON TERRACE** — \$15 per person

- Assorted Breakfast Pastries
- Assorted Bagels with Cream Cheese and Preserves
- Assorted Breakfast Cereals with Milk
- Individual Assorted *Yoplait*® Yogurt
- Seasonal Fresh Fruit Platter

[MORE >](#)

*Prices subject to change without notice*

---

# BREAKFAST & BRUNCH *...continued*

---

## **PORTOLA PLAZA** (delivered in foil pans) — \$16 per person

- Breakfast Burritos: Filled with scrambled eggs, cheese, and choice of ham, bacon, sausage, or chorizo
- Vegetarian Burritos: Filled with scrambled eggs, cheese, peppers, tomatoes, onions
- Fresh Fruit Salad

## **BUENA PARK** (15-person minimum) — \$20 per person

- Charcuterie Platter: Black Forest ham, dried salami, Gouda, brie, fig jam, pearl onions, cornichons
- Cage-free Hard-boiled Eggs
- Croissants and sliced Baguettes
- Yogurt Bar: Plain Greek and non-fat vanilla yogurt, granola, shaved almonds, honey, berries (seasonal), or dried fruit (non-seasonal)
- Whole Fruit

## **MORNING ENHANCEMENTS**

### **BREAKFAST BURRITOS**

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

**Breakfast Meats:** Filled with scrambled eggs, cheese, and choice of ham, bacon, sausage, or chorizo

- Regular (10" tortilla) — \$7 each
- Mini (6" tortilla) — \$4 each
- Substitute Turkey Sausage — Add \$1 per burrito

**Scrambled Tofu** with bell peppers, tomatoes, and onions

- Regular (10" tortilla) — \$8 each
- Mini (6" tortilla) — \$5 each

**Vegetable:** Filled with scrambled eggs, bell peppers, tomatoes, onions, and cheese (optional)

- Regular (10" tortilla) — \$7 each
- Mini (6" tortilla) — \$4 each

[MORE >](#)

*Prices subject to change without notice*

---

# BREAKFAST & BRUNCH *...continued*

---

## **BREAKFAST PIZZAS**

Half Pan of 24, 2"x2" squares — \$48

Full Pan of 50, 2"x2" squares — \$100

- Chorizo – Scrambled eggs, chorizo, salsa, mozzarella cheese
- Denver – Scrambled eggs, bell peppers, onions, ham, mozzarella cheese
- Roma – Scrambled eggs, tomatoes, basil, onions, mozzarella cheese
- Mediterranean — Scrambled eggs, prosciutto, baby spinach, tomato, garlic, feta cheese

## **FRITTATAS (Serves 20) — \$46 each**

Egg White options available upon request

- Traditional Lorraine: Swiss cheese and ham
- Brie & Basil
- Cheddar & Sweet Red Onion
- Chèvre & Herb
- Greek: Spinach, grape tomatoes, scallions, feta
- Southwestern: Smoked sausage, tri-color peppers, onions
- Spinach, Onion & Parmesan
- Sun-Dried Tomato & Spinach

## **QUICHE (10" round, Serves 8) — \$33 each**

Egg White options available upon request

- Traditional Lorraine: Swiss cheese and ham
- Brie & Basil
- Cheddar & Sweet Red Onion
- Chèvre & Herb
- Greek: Spinach, grape tomatoes, scallions, feta
- Southwestern: Smoked sausage, tri-color peppers, onions
- Spinach, Onion & Parmesan
- Sun-Dried Tomato & Spinach

[MORE >](#)

*Prices subject to change without notice*

---

# BREAKFAST & BRUNCH *...continued*

---

## **SUNRISE BREAKFAST SANDWICH** (Six-sandwich minimum per order)

- Egg, with Canadian bacon and cheese on English muffin — \$6 each
- Egg with turkey sausage and cheese on English muffin — \$7 each

## **SIGNATURE CAGE-FREE ORGANIC SCRAMBLED EGGS WITH CHIVES**

- Half Pan (Serves 20) — \$60
- Full Pan (Serves 40) — \$100

## **SCRAMBLED EGG WHITES**

- Half Pan (Serves 20) — \$70
- Full Pan (Serves 40) — \$110

## **CAGE-FREE HARD-BOILED EGGS** (six-egg minimum per order) — \$1.75 each

## **BREAKFAST SCRAMBLE** (Serves 40) — \$125

Cage-free eggs with tomatoes, onions, peppers, spinach, crumbled bacon or chopped chicken

## **BREAKFAST HASH** (Serves 40) — \$125

Diced potatoes with chorizo or chopped chicken

## **BREAKFAST POTATOES**

Roasted red potato wedges with onions and peppers

- Half Pan (Serves 20) — \$40
- Full Pan (Serves 40) — \$80

## **THICK-CUT SMOKEHOUSE BACON** — Two pieces per person

- Half pan (Serves 15) — \$45
- Full pan (Serves 25) — \$75

## **GOURMET SAUSAGES**

Chicken-Apple, Italian, or Turkey (2.5 oz. per person)

- Half Pan (Serves 15) — \$55
- Full Pan (Serves 25) — \$90

[MORE >](#)

*Prices subject to change without notice*

---

# BREAKFAST & BRUNCH *...continued*

---

## GOURMET BRUNCH PLATTERS

### LOWER EAST SIDE

1.5 oz. of thinly sliced smoked salmon per person with tomatoes, sliced red onions, sliced lemons, capers

- Medium Platter (Serves 15) — [\\$75 per platter](#)
- Large Platter (Serves 30) — [\\$150 per platter](#)

### LA MANCHA (Serves 25) — [\\$175 per platter](#)

Corned beef, pastrami, Jamon Serrano, smoked white fish, manchego cheese, goat cheese with paprika, Spanish olives, fig jam, with sliced baguettes and mini croissants

### LOMBARDY (Serves 25) — [\\$175 per platter](#)

Salami, roast beef, capicola, Gorgonzola cheese, smoked salmon, pearl onions, cornichons, fig jam with sliced baguettes and mini croissants

### MUNICH (Serves 25) — [\\$175 per platter](#)

Black Forest ham, prosciutto, Gouda, brie, fig jam, pearl onions, cornichons, with sliced baguettes and mini croissants

## BREADS & PASTRIES

### BROOKLYN BAGELS (one dozen minimum order)

Served with regular and low-fat cream cheese, butter, preserves

**Classic Flavors:** Cinnamon Raisin, Sesame, Water Bagel, Whole Wheat

- Regular Size — [\\$19.75 per dozen](#)
- Miniature (two dozen minimum) — [\\$12.50 per dozen](#)

**Specialty Flavors:** Everything, Blueberry, Chocolate Chip, Cheese, 9-Grain

- Regular Size (one dozen minimum) — [\\$22 per dozen](#)

**Flavored Cream Cheese (Serves 25) — [\\$15 per pound](#)**

- Strawberry, Garden Vegetable, or Lox

[MORE >](#)

*Prices subject to change without notice*

---



# BREAKFAST & BRUNCH *...continued*

---

## CROISSANTS

### **Croissants:** Plain with Preserves

- Regular size (one dozen minimum) — \$22 per dozen
- Miniature (two dozen minimum) — \$15 per dozen

### **Almond & Chocolate Croissants**

- Regular (one dozen minimum) — \$24 per dozen

### **Croissants with Savory Fillings** (minimum six each) — \$4 each

- Ham & Cheese
- Spinach & Cheese

## MUFFINS

- Regular Size (one dozen minimum) — \$22 per dozen
- Miniature (two dozen minimum) — \$16 per dozen

## PASTRIES

- Regular Size (one dozen minimum) — \$22 per dozen
- Miniature (two dozen minimum) — \$16 per dozen

### **SCONES** (one dozen minimum) — \$23 per dozen

- Blueberry, Chocolate Chip, or Raisin

## BISCOTTI

- Plain or Chocolate Chip — \$21 per dozen
- Chocolate-dipped — \$24 per dozen

### **CINNAMON CRUMBLE COFFEE CAKE** (Serves 12) — \$28 each

### **SPECIALTY TEA BREADS** (Serves 8) — \$16 per loaf

- Banana, Carrot, Date Nut, Lemon-Poppy Seed, or Zucchini

[MORE >](#)

*Prices subject to change without notice*

---

# BREAKFAST & BRUNCH *...continued*

---

## FRUIT, YOGURT, CEREAL & SNACK BARS

### FRUIT PLATTERS

- Mini Seasonal Fruit Platter (Serves 8) — \$30 per platter
- Small Seasonal Fruit Platter (Serves 15) — \$45 per platter
- Large Seasonal Fruit Platter (Serves 30) — \$86 per platter
- California Strawberry Platter (Serves 30)
  - In season (April–August) — \$60 per platter
  - Off season (September–April) — \$80 per platter
- Summer Berry Platter (May–September only; Serves 30) — \$100 per platter
- Seasonal Tropical Fruit Platter (Serves 30) — \$125 per platter

### FRUIT BOWLS

- Fruit Salad Bowl (Serves 20) — \$35 per bowl
- Citrus Bowl (Serves 20) — \$45 per bowl
- Tropical Fruit Bowl — Mango, papaya, pineapple, kiwi (June–November only; Serves 20) — \$75 per bowl

**WHOLE FRUIT** — \$1 per each

### YOGURT

- Vanilla Yogurt Parfaits with fresh berries and granola (minimum six each) — \$5 each
- Greek Yogurt Parfaits with berries and granola (minimum six each) — \$5.75 each
- Individual *Yoplait*® Yogurt — \$3 each
- Individual Greek Yogurt — \$3.75 each

**GOURMET YOGURT BAR** (20-person minimum) — \$7 per person

Non-Fat Greek yogurt with granola, toasted almonds, toasted coconut, mini chocolate chips, assorted berries, honey

**MCCANN'S® STEEL CUT OATMEAL BAR** (20-person minimum; attendant required)

With brown sugar, raisins, toasted almonds, milk — \$5 per person

**QUAKER® OATMEAL PACKETS WITH HOT WATER** — \$1.50 each

Assortment: Maple-Brown Sugar, Cinnamon Spice, Apple-Cinnamon

[MORE >](#)

*Prices subject to change without notice*

# BREAKFAST & BRUNCH *...continued*

---

**BREAKFAST CEREALS WITH LOW-FAT & NONFAT MILK** — \$2.75 each

Assortment: *Special K*<sup>®</sup>, *Cheerios*<sup>®</sup>, *Raisin Bran*<sup>®</sup>

**KIND BARS** (Six-bar minimum) — \$3 each

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

**NUTRITION BARS** — \$2.25 each

Assortment: Apple, Blueberry, Strawberry

**NATURE VALLEY<sup>®</sup> GRANOLA BARS** — \$2.25 each

Assortment: Almond, Chocolate Chip, Oat & Honey, Peanut Butter

**SPECIAL K<sup>®</sup> CEREAL BARS** — \$2.25 each

*Prices subject to change without notice*

---