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

Prices subject to change without notice

MORE >
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

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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

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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

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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

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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

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MORE >
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

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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

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

Prices subject to change without notice
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

Prices subject to change without notice
BREAKFAST CEREALS WITH LOW-FAT & NONFAT MILK — $2.75 each
Assortment: Special K®, Cheerios®, Raisin Bran®

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® GRANOLA BARS — $2.25 each
Assortment: Almond, Chocolate Chip, Oat & Honey, Peanut Butter

SPECIAL K® CEREAL BARS — $2.25 each