

BUFFETS

Buffets include iced water, iced tea, *Fair Trade Organic Coffee Bean*® regular and decaffeinated coffee, hot water with assorted *Tazo*® teabags, and attendants for two hours. We require that adequate staging facilities be made available. China service outside of UCLA Catering meeting facilities — [add \\$3.50 per person](#).

SOUP, SALAD & SANDWICH BUFFETS (25-person minimum)

CAMBRIA — \$25 per person (Served at room temperature)

- Classic Caesar Salad
- Fresh Fruit Salad
- Gourmet Sandwiches on Mini-French Rolls:
 - Smoked turkey with apricot-cranberry chutney
 - Gazebo Chicken Salad with Pippin apples and walnuts
 - Mozzarella, basil, tomatoes, and red onions with balsamic vinaigrette
- Crudités Platter
- Assorted Dessert Bars

CLASSIC SOUP, SALAD & SANDWICH BUFFET — \$28 per person

- Assorted Mini Sandwiches on French Rolls: Smoked turkey, roast beef, vegetarian
- Choice of Two Salads: Fresh Fruit Salad, Roasted Red Potato Salad, Pasta Salad, Tossed Greens with House Dressing
- Choice of Two Soups: Cream of Broccoli, Hearty Vegetable, Roasted Tomato Bisque, Carrot Dill, Chicken Noodle
- *La Brea Bakery*® Rolls with Butter
- Assorted Dessert Bars

TUSCANY — \$29 per person (Served at room temperature)

- Chopped Antipasto Salad: Genoa salami, provolone cheese, Kalamata olives, roasted red peppers, garbanzo beans, and lettuce with red wine vinaigrette
- Petite Baguette Sandwiches:
 - Roasted rosemary-rubbed beef and caramelized onion
 - Pesto-marinated grilled chicken, Parmesan cheese, baby lettuce, Sun-dried tomato aioli
 - Fresh mozzarella, roma tomatoes, and basil with balsamic vinaigrette
- Tuscan Grilled Seasonal Vegetables with fresh herbs and drizzled with extra virgin olive oil
- Roasted Red Potato Salad
- Fresh Fruit Salad
- Mini Apple Tarts

[MORE >](#)

Prices subject to change without notice

BUFFETS

ROOM TEMPERATURE BUFFETS (25-person minimum)

GOURMET SOUP, SALAD & SANDWICH BUFFET — \$32 per person

- Assorted Gourmet Sandwich Platter: Grilled chicken, turkey with avocado, grilled tri-tip, sliced portobello with Kalamata olives
- Choice of Two Salads: Chinese Chicken Salad, California Cobb Salad, Fire-Roasted Vegetable Salad, Sonoma Chicken Salad
- Choice of One: Beef or Vegetarian Chili or Clam Chowder
- Choice of One Soup: Cream of Broccoli, Hearty Vegetable, Roasted Tomato Bisque, Carrot Dill, Chicken Noodle
- *La Brea Bakery*® Rolls with Butter
- Assorted Mini Tarts

SAN JOAQUIN — \$32 per person

- Garden-fresh Greens with Creamy Balsamic Dressing
- Assorted Focaccia Triangles
- Grilled Chicken Breast with Tomato & Avocado Relish
- Vegetarian Frittata
- Roasted Garlic Potatoes with Anaheim Peppers
- Asparagus with Orange Vinaigrette
- Miniature Fruit Tarts

AEGEAN — \$35 per person

- Mesclun Greens with Balsamic Vinaigrette
- Grilled Herb Chicken with Sherry-Tarragon Aioli
- Rosemary-Peppercorn Tenderloin of Beef with Horseradish Cream
- Cous Cous Salad (dried fruit, tomatoes, cucumbers) with Lemon-Mint Dressing
- Rustic Fire-roasted Vegetables
- Fresh Fruit Salad
- Assorted Breads and Focaccia
- Mini Lemon Tarts

[MORE >](#)

Prices subject to change without notice

BUFFETS *...continued*

HOT BUFFETS (25-person minimum)

BONZAI — \$33 per person

- Tatsoi Salad: Greens, mushrooms, Mandarin oranges, red onions, lime-sake dressing
- Choice of Two Entrées:
 - Beef & Broccoli Stir-fry
 - Crispy Orange Chicken
 - Kung Pao Chicken
 - Teriyaki Chicken or Tofu
 - Wok-fried Sweet Chili Shrimp — [Add \\$2 per person](#)
- Jasmine Rice
- Stir-fried Vegetables
- Mini Lemon-Banana Dome

ITALIAN CONNECTION — \$33 per person

- Caesar Salad
- Seasonal Chef Vegetables
- Choice of one Entrée:
 - Chicken Marsala
 - Chicken Piccata
 - Italian Sausage with Bell Peppers
 - Meatballs Arrabiatta (spicy tomato sauce)
- Choice of One Pasta:
 - Rigatoni Pomodoro
 - Orecchiette Pasta with Peas & Prosciutto
 - Three-cheese Baked Penne (provolone, mozzarella, Parmesan)
 - Spinach Tortellini with Alfredo or Marinara Sauce
- Mini Tiramisu and Cannoli

MARIGOLD — \$35 per person

- Tossed Greens with Orange-Mint Vinaigrette
- Chicken Tikka Masala
- Grilled Tilapia
- Naan Bread
- Cous Cous with Dried Fruit and Slivered Almonds
- Sauteed Eggplant and Cauliflower
- Mini Pistachio Torte

[MORE >](#)

Prices subject to change without notice

BUFFETS *...continued*

PAPER PEONY — \$33 per person

- Wonton Soup
- Chicken Lettuce Wraps
- Vegetarian Tofu Lettuce Wraps
- Hoisin-glazed Sliced Hangar Steak
- Steamed Rice
- Bok Choy Stir-fry (with sesame and ginger)
- Mini Mango Mousse

SOUTHWEST SUNSET — \$33 per person

- Ensalada del Sol: Mixed greens, jicama, grilled corn, queso fresco, chipotle vinaigrette
- Tri-color Chips with Salsa
- Choice of One Entrée:
 - Chili Verde with soft flour tortillas
 - Fajitas — Chicken and beef with guacamole and sour cream
 - Soft Tacos — Carne asada and grilled chicken with guacamole and sour cream
- Cheese Enchiladas
- Mexican Rice and Black Beans
- Mini Tres Leches Cake

LAHAINA — \$36 per person

- Fresh Greens with Ginger-soy Dressing
- Grilled Mahi Mahi
- Grilled Teriyaki Chicken Breast
- Pineapple Rice
- Asian Stir-fried Vegetables
- Mini Coconut Cake

LOUIE, LOUIE — \$34 per person

- Louie Salad: Tomatoes, hard-cooked eggs, crisp lettuce, Louie dressing, side of crumbled bacon
- Dry-rubbed Beef Tri-tip with Grilled Onions and Au Jus
- Lillian's Signature Fried Chicken
- Macaroni & Cheese
- Green Beans
- Mini Cornbread Muffins with Honey Butter
- Seasonal Pie

[MORE >](#)

Prices subject to change without notice

BUFFETS *...continued*

PLAZA — \$36 per person

- Fresh Mixed Greens with Oranges and Endive and Shallot Vinaigrette
- Red Snapper Samuel in Champagne Chervil Sauce
- Chicken Breast with Wild Mushroom Sauce
- Rice Pilaf
- Broccolini Sautéed with Garlic
- Mini Chocolate Trio Mousse

AEGEAN — \$35 per person

- Mesclun Greens with Balsamic Vinaigrette
- Grilled Herb Chicken with Roasted Tomato Sauce
- Rosemary-Peppercorn Tenderloin of Beef with Burgundy Wine Sauce
- Pearl Cous Cous with Roasted Vegetables
- Fresh Seasonal Vegetables
- Assorted Breads and Focaccia
- Mini Lemon Tarts

EASTON BAY — \$37 per person

- Romaine Hearts and Spinach with Sun-dried Tomato Vinaigrette
- Red Wine Braised Short Ribs
- Seared Salmon with White Wine Shallot Sauce
- Yukon Gold Mashed Potatoes
- Fresh Seasonal Vegetables
- Mini New York Cheesecake with Fresh Berries

OLYMPUS — \$42 per person

- Belgium Endive & Watercress Salad, Roasted Almonds, Grape Tomatoes with Honey-Carrot Vinaigrette
- Sliced Pepper-crusted Strip Loin with Roasted Garlic Au Jus
- Local White Sea Bass with Provençal Sauce
- Chef's Seasonal Baby Vegetables
- Roasted Potatoes
- Selection of Mini Desserts

[MORE >](#)

Prices subject to change without notice

BUFFETS *...continued*

BARBEQUE BUFFETS (25-person minimum)

Our barbeque buffets are served on quality biodegradable paper products. Buffet includes iced water and lemonade, linens, and attendants for two hours. We require that adequate staging facilities be made available. Additional rental fees apply for outdoor locations. Chefs are available for on-site grilling for [\\$150 per chef for 2 hours for a 100 person minimum](#).

CLASSIC AMERICAN BARBEQUE — \$19 per person

- All-beef Hamburgers (¼ pound each)
- *Hebrew National*® All-beef Hot Dogs
- Veggie Burgers (upon request)
- Chicken Breast — [Add \\$4 per person](#)
- Topping and Condiment Tray: Cheese, lettuce, onions, tomatoes, ketchup, mayonnaise, mustard, and relish
- Buns
- Assorted Chips
- Assorted *Otis Spunkmeyer*® Cookies and Brownies

ADDITIONAL SIDES — \$1.50 per person per item

- Baked Beans
- Corn on the Cob
- Pasta Salad
- Seasonal Fruit Salad and Watermelon Slices
- Traditional Coleslaw
- Traditional Potato Salad

[MORE >](#)

Prices subject to change without notice

BUFFETS *...continued*

BUILD-YOUR-OWN-BBQ BUFFET

\$27 per person for one entrée

\$34 per person for two entrées

Served with rolls or cornbread muffins with butter and choice of the following:

- Choose Two Salads:
 - Classic Caesar
 - Fruit Salad
 - Pasta Salad
 - Tomato, Cucumber & Red Onion
 - Tossed Greens with House Dressing
 - Traditional Potato
 - Tri-Color Coleslaw
- Choose One Entrée
 - Baby Back Ribs
 - BBQ Beef Tri-Tip
 - BBQ Chicken
 - Grilled Salmon
- Choose Two Sides:
 - Baked Beans
 - Corn on the Cob
 - Macaroni & Cheese
 - Rice Pilaf
 - Roasted Potatoes
- Choose One Dessert:
 - Assorted Dessert Bars
 - Brownies and Cookies
 - Seasonal Fruit Pie

[MORE >](#)

Prices subject to change without notice

BUFFETS *...continued*

BUFFET À LA CARTE ITEMS

Delivered warm in disposable foil pans. Full pan serves 20 and Half pan serves 10, unless indicated otherwise.

CHICKEN TENDERS — \$85/full pan; \$45/half pan

Served with Ranch and Honey Mustard Dipping Sauces

CHICKEN BREAST — \$88/full pan

4 oz. choice of: bbq, picatta, lemon rosemary or teriyaki

HERB & PEPPERCORN TRI TIP — \$175/full pan; \$95/half pan

GRILLED SALMON — \$180 full pan

ENCHILADAS

- Cheese — \$85/full pan
- Beef or Chicken — \$86/full pan

FAJITAS WITH TORTILLAS (Salsa, Guacamole & Sour Cream available for additional price)

- Beef — \$105/full pan; \$55/half pan
- Chicken — \$90/full pan; \$48/half pan

REFRIED OR BLACK BEANS — \$60/full pan serves 40; \$30/half pan serves 20

LASAGNA

- Cheese — \$84/full pan; \$44/half pan
- Meat — \$86/full pan; \$46/half pan

MACARONI AND CHEESE — \$100/full pan serves 40

[MORE >](#)

Prices subject to change without notice

BUFFETS *...continued*

ITALIAN MEATBALLS — \$95 full pan serves 20

PASTA — \$50 (full pan only)

Bow-Tie, Penne, or Rotelli with choice of Alfredo, Marinara, Pesto, or Primavera Sauce

POTATOES — \$60/full pan serves 40

Red Roasted Potatoes or Mashed Potatoes

RICE — \$60/full pan serves 40

Confetti, Jasmine, Lemon-Herb, Pilaf, Spanish, Steamed White, or Brown Rice

CHEF'S SEASONAL VEGETABLES — \$35/full pan; \$25/half pan

RUSTIC PAN PIZZA

Choose from: BBQ Chicken, Greek, Margherita, Roasted Garlic & Chicken, or Pepperoni

Half Pan (24 squares) — \$45

Full Pan (54 squares) — \$80

NEW YORK-STYLE THIN-CRUST PIZZA

Choose from Four Cheese, Italian Sausage & Mushroom, Vegetarian, BBQ Chicken & Red Onion, Hawaiian, or Pepperoni

14-inch pizza (8 slices) — \$22 each

Prices subject to change without notice
