

# RECEPTIONS

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Contact your Sales and Event Manager to plan your full-service event.

## **WINE & BEER BAR SET-UP** (Requires a \$500 minimum food order)

Includes glassware or recyclable cups, linens, and bar set-up. Requires one beverage attendant at [\\$120 for 2 hours](#) of service per 75 guests.

- Glassware — [\\$2.50 per person](#)
- Plasticware — [\\$1.50 per person](#)

Client purchases and brings cases of beer, wine, and champagne pre-chilled, directly to event site no more than 1 hour prior to start of event OR deliver to UCLA Catering Production no more than 3 days prior to event at [\\$24/case handling fee](#). Case Handling Fee includes formally receiving alcohol delivery, storage, pre-chilling, delivering to event site, packaging, and returning back to storage for client pick up after the event.

## **CHEF-ATTENDED STATIONS** (50-person minimum)

Each station must be ordered for the total number of guests in attendance. One chef per 50 guests is required for each station at [\\$150 per chef](#) for every two hours.

### **GRILLED CHEESE GALORE** — [\\$15 per person](#)

- Tomato Bisque with choice of three sandwiches:
  - Apple, Bacon & Cheddar with Caramelized Onions on Sourdough
  - Brie & Raspberry Jam on Pan de Mie
  - Caprese with Buffalo Mozzarella on Sourdough
  - Gruyere & Caramelized Onions on Kalamata Olive Bread
  - Grilled Ham & Swiss on Sourdough
  - Turkey and Provolone with Pesto on Sourdough

### **FAJITA FIESTA** — [\\$16 per person](#)

- Chicken & Beef Fajitas: Grilled onions, peppers, and warm flour tortillas
- Tri-color Tortilla Chips
- Salsa, Guacamole, and Sour Cream
- Tequila-Lime Shrimp — [Add \\$4 per person](#)

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## **MEIN EVENT** — \$14 per person for one skewer; \$16 for both skewers

- Pan-fried Chow Mein Noodles with choice of one or two types of skewers:
  - Thai Beef Skewer
  - Sweet Red Chili Chicken Skewer
  - Grilled Lemongrass Shrimp — [Add \\$4 per person](#)

## **PRIMO PASTA** — \$14 per person

- Classic Caesar Salad
- Focaccia Bread
- Farfalle and Penne Pasta (whole wheat pasta available on request)
- Choice of Two Sauces: Quattro Formaggi, Roasted Tomato Ragu, Pesto
- Toppings: Parmesan cheese, chopped basil, sun-dried tomatoes, spinach
- Sliced Grilled Chicken — [Add \\$3 per person](#)
- Shrimp — [Add \\$4 per person](#)

## **SLIDER STATION** (Requires at least five business days notice) — \$15 per person

- Coleslaw and Kettle Chips with choice of two items on Hawaiian buns:
  - Grilled Mini Beef and Chicken Burgers
  - Turkey Burgers
  - Short Rib Sliders
  - Mini Portobello Sliders

## **TACO TEMPTATION** — \$16 per person

- Soft Carne Asada and Grilled Chicken Tacos
- Shrimp Tacos — [Add \\$4 per person](#)
- Rajas (potatoes, red peppers, melted jack cheese)
- Tri-color Tortilla Chips
- Salsa, Pico de Gallo, Guacamole, and Sour Cream

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# RECEPTIONS *...continued*

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## THE CARVING BOARD

One chef per 50 guests is required for each station at [\\$150 per chef](#) for every two hours.

### [WHOLE BEEF TENDERLOIN](#) (Serves 30) — [\\$300 each](#)

Served with miniature rolls, mustard, aioli, fresh horseradish sour cream, and tarragon aioli

### [BEEF TRI-TIP](#) (Serves 20) — [\\$140 each](#)

Served with miniature rolls, fresh horseradish sour cream, and whole-grain mustard sauce

### [MAPLE-GLAZED COUNTRY HAM](#) (Seasonal; Serves 35) — [\\$200 each](#)

Served with miniature rolls and honey-Dijon mustard

### [ROASTED WHOLE TURKEY](#) (Serves 30) — [\\$200 each](#)

Served with miniature rolls, aioli, fresh cranberry sauce, and gravy

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# RECEPTIONS *...continued*

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## DESSERT STATIONS

### **DESSERT & COFFEE** (30-person minimum) — [\\$13 per person](#)

A beautifully arranged dessert and coffee display including premium Fair Trade Organic Coffee Bean® regular and decaffeinated coffee, hot water with assorted Tazo® tea bags. Desserts include a selection of miniature gourmet desserts.

### **BANANAS FOSTER** (50-person minimum; chef service required; \$150 per chef) — [\\$12 per person](#)

Flambéed sliced bananas in a rum-caramel sauce over vanilla bean ice cream

### **CRÊPES** (50-person minimum; chef service required; \$150 per chef) — [\\$12 per person](#)

Freshly made crêpes served warm with orange or strawberry sauce, caramel sauce, Nutella®, fresh berries, powdered sugar

### **SUNDAE BAR** (50-person minimum; attendant required) — [\\$15 per person](#)

Premium *Haagen Daz*® Vanilla Bean and Chocolate Ice Cream with traditional toppings:

- Caramel, Chocolate, and Strawberry Sauces

- Chopped Nuts

- Crushed Oreos®

- Maraschino Cherries

- Mini M&Ms®

- Sprinkles

- Whipped Cream

- Cut Fresh Fruit and Berries — [Add \\$1.75 per person](#)

- Sorbet with Fresh Fruit Topping — [Add \\$3 per person](#)

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# RECEPTIONS *...continued*

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## HORS D' OEUVRES (50-piece minimum)

### FRUIT, VEGETABLE, CHEESE

\$2.40 per piece

- Artichoke Heart with Herbed-Cracked Pepper Cream Cheese
- Belgian Endive with Gorgonzola and Candied Walnuts
- Caprese Skewer: Tomatoes, fresh mozzarella, sweet basil, drizzle of balsamic vinegar
- Caramelized Onion & Gruyère Tartlets
- Crostini Pomodori: Oven-roasted Roma tomatoes, fresh basil, balsamic vinegar
- Crostini with House-made Olive Tapenade & Tomato-Basil Relish
- Deep-fried Mozzarella Sticks with Marinara Sauce
- Fruit Skewers with Honey-Lime Yogurt Dipping Sauce
- Goat Cheese & Caramelized Onion-stuffed Mushrooms
- Grilled Focaccia with Pesto & Mozzarella
- Jalapeño Poppers
- Mini Cheese Quesadilla Cornucopia
- Mini Quiche: Spinach (Lorraine-style also available)
- Mini Egg Rolls
- Mini Vegetarian Potstickers
- Mushroom Caps Florentine
- Skewered Cheese Tortellini with Pesto Vinaigrette
- Spanikopita: Phyllo dough filled with spinach and feta cheese
- Spring Rolls with Sesame Orange Sauce (vegetarian)
- Tempura Artichoke Hearts with Lemon Zest Aioli
- Vegetarian Samosas with Chutney
- Vegetarian Wontons

\$2.85 per piece

- Baby Red Potatoes with Sour Cream, Herbs, and Caviar
- Belgian Endive & Goat Cheese Tarts
- Brie & Pear Phyllo Tartlets
- Grilled Polenta Triangles with Wild Mushroom-Port Ragu
- House-dried Figs with Gorgonzola and Caramelized Walnuts
- Savory Bread Pudding with Garlic, Mushroom, Thyme, and Cheese
- Smoked Salmon Canapé with Caper Butter and Minced Red Onion
- Sugar Snap Peas filled with Pepper Boursin

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# RECEPTIONS *...continued*

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\$3 per piece

- Cremini Mushrooms with Pesto and Wild Mushrooms
- Miniature Phyllo Cups with Warm Brie, White Truffle, and Honey-toasted Almonds

## CHICKEN & DUCK

\$2.40 per piece

- Asian-style Chicken Wings
- Buffalo Chicken Tenders with Ranch Dressing
- Buffalo Wings with Blue Cheese Dip
- Cajun Chicken Bites with Orange Marmalade
- Chicken Tenders with Honey Mustard Dip
- Chicken Yakitori Skewers with Mirin-Sesame Dipping Sauce
- Curry Peanut Chicken Skewers
- Chicken Empanadas
- Lemongrass Chicken Skewers with Toasted Coconut
- Mini Chicken Potstickers
- Mini Chicken Tamales
- Tequila-lime Chicken Bites with Cilantro Pesto
- Southwest Chicken & Wild Rice Cake with Roasted Chili, Garlic, and Lime Aioli (available vegetarian-style without chicken)

\$2.85 per piece

- Chicken Satay with Spicy Peanut Sauce
- Peking Duck or Chicken Pancakes with Hoisin Sauce and Scallions

## BEEF & PORK

\$2.40 per piece

- Baked BBQ Pork Bao
- Beef Empanadas
- Mini Beef Tamales
- Mini Beef Burritos
- Mini Beef Chimichangas
- Mini Meatballs: Swedish, BBQ, Sweet & Sour, or Marinara
- Mini Quiche: Lorraine or Spinach
- Mini Pork Potstickers
- Prosciutto & Melon

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## \$2.85 per piece

- Filet Mignon on Sourdough Crostini, thinly sliced with Horseradish Cream
- Marinated Tri-Tip on Crostini with Chimichurri Sauce
- Miniature Carne Asada Tostadas with Pico de Gallo
- Prosciutto-wrapped Gorgonzola with Asian Pear and Arugula
- Thai Beef Skewers

## \$3 per piece

- Lamb Brochettes on Rosemary Skewers with Cabernet Glaze
- Miniature Steak Diane
- Saigon Beef on Sticky Rice Cake
- Teriyaki Beef & Asparagus Bundles with Black Sesame Seeds

## \$4.50 per piece

- Lollipop Lamb Chop with Pomegranate Wine Sauce

## SEAFOOD

### \$2.40 per piece

- Chicken Shu Mai flavored with Pork & Shrimp
- Har Gow Shrimp Dumplings

### \$2.85 per piece

- Cherry Tomatoes stuffed with Crab Salad
- Coconut Shrimp with Mango Chutney
- Miniature Alaskan Crab Cakes with Rémoulade
- Miniature Shrimp Tostadas with Chunky Avocado Salsa
- Mushroom Caps stuffed with Crab

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\$3 per piece

- Bacon-wrapped Scallops
- Chilled Jumbo Shrimp with Classic Red Cocktail Sauce and Lemon Wedges
- Crab & Pea Salad in Celery Ribs
- Jalapeño Crab Cake with Mango Salsa
- Jumbo Skewered Shrimp: Scampi or Cajun style
- Lime-Seared Scallops wrapped in Snow Peas
- Glazed Scallop: Pesto or balsamic glaze
- Sesame-Crusted Ahi on Crispy Wonton with Avocado, Shizo Oil, and Wasabi
- Sizzling Lemongrass Shrimp with Vermouth
- Smoked Salmon on Cucumber Rounds
- Smoked Salmon Pizzetta with Crème Fraîche & Carmelized Onions
- Tequila-Lime Shrimp with Cilantro Pesto
- Tequila-cured Salmon on Mini Corn Pancakes

## STATIONARY APPETIZERS

**SUN-DRIED TOMATO & PESTO TORTA** (Serves 25) — \$35 per order

Layers of sun-dried tomatoes, freshly-made pesto, whipped cream cheese, and pine nuts with sliced breads

**FRESH VEGETABLE CRUDITÉ PLATTER** — \$44 for 15 servings; \$75 for 25 servings

A colorful array of crisp garden-fresh vegetables with Ranch dip

**“EAT YOUR GREENS”** (Serves 25) — \$63 per platter

Crisp-cooked Snap Peas, asparagus, and broccoli with citrus aioli

**MIDDLE EASTERN MEDLEY** (Serves 25) — \$84 per display

Pita wedges, hummus, and Baba Ghanoush (roasted eggplant dip) with Marinated Olives

**GRILLED VEGETABLE DISPLAY** (Serves 50) — \$115 per display

Grilled asparagus, red peppers, zucchini, yellow squash, Japanese eggplant, red onions, and marinated mushrooms with Sherry tarragon aioli

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## FRUIT PLATTERS

### SEASONAL FRESH FRUIT PLATTERS

**Mini** (Serves 8) — \$30 per platter

**Small** (Serves 15) — \$45 per platter

**Large** (Serves 30) — \$86 per platter

### CALIFORNIA STRAWBERRY PLATTER

**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

An assortment of seasonal berries such as blackberries, strawberries, raspberries, blueberries

**SEASONAL TROPICAL FRUIT PLATTER** (June-November; Serves 30) — \$125 per platter

Papaya, mango, pineapple, guava, passion fruit, and kiwi

**DRIED FRUIT & ASSORTED NUT PLATTER** (Serves 25) — \$170 per platter

Assortment of figs, apricots, apple, pears, cranberries, and nuts

## SPECIALTY CHEESE PLATTERS

Gourmet crackers accompany all cheese platters.

### DOMESTIC CHEESE PLATTER

Four types of domestic cheese: Cheddar, Goat Cheese, Muenster, and Sonoma Jack

**Small Platter** (Half-pound of each cheese; Serves 25) — \$53 per platter

**Large Platter** (One pound of each cheese; Serves 50) — \$91 per platter

### IMPORTED CHEESE PLATTER

Four types of imported cheese: Black Pepper Chèvre, French Brie, Gorgonzola, and Smoked Gouda

**Small Platter** (Half-pound of each cheese; Serves 25) — \$71 per platter

**Large Platter** (One pound of each cheese; Serves 50) — \$130 per platter

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**WHOLE WHEEL OF BRIE GARNISHED WITH GRAPES** (Serves 25) — \$60 each

**WHOLE WHEEL OF BRIE GARNISHED WITH FRESH FRUIT & NUTS** (Serves 25) — \$65 each

**BRIE EN CROÛTE** (Serves 25) — \$63 each

Served warm, either plain or with your choice of filling:

- Sun-dried tomatoes and pine nuts
- Pesto
- Raisin, brown sugar, and walnuts

## CHARCUTERIE PLATTERS

**GRAND TOUR** (Serves 25) — \$175 per platter

Salami, prosciutto, smoked Black Forest ham, gourmet sausage, Gouda and Brie cheeses, marinated Mediterranean olives, cornichons, cocktail onions, and fig marmalade served with sliced baguettes and crackers

**LA MANCHA** (Serves 25) — \$175 per platter

Corned beef, pastrami, Jamon Serrano, smoked white fish, Manchego cheese, goat cheese with paprika, Spanish olives, and fig jam served with sliced baguette and crackers

**LOMBARDY** (Serves 25) — \$175 per platter

Salami, roast beef, capicola, gorgonzola cheese, smoked salmon, pearl onions, cornichons, and fig jam served with sliced baguette and crackers

**MUNICH** (Serves 25) — \$175 per platter

Black Forest ham, prosciutto, Gouda cheese, Brie cheese, fig jam, pearl onions, and cornichons served with sliced baguette and crackers

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## GOURMET PLATTERS

### **ANTIPASTI ASSORTI** (Serves 25) — \$120 per platter

An array of marinated mushrooms, Genoa salami coronets, provolone cheese, marinated artichokes, imported black and green olives, pepperoncini, and crisp breadsticks

### **SMOKED SALMON** (Serves 30) — \$150 each platter

Side of smoked salmon with capers, red onions, lemons, and assorted cocktail breads

### **SUSHI ROLL PLATTER** (75 pieces; available after 12:00 noon only) — \$175 per platter

California, cucumber, and spicy tuna rolls served with wasabi, ginger, and soy sauce

### **SMOKED FISH PLATTER** (Serves 25) — \$175 per platter

Superior Lake smoked white fish, Scottish smoked salmon, Idaho smoked trout on a platter with pickled vegetables, chef's choice flavored cream cheese, and pickled dill cream dipping sauce with assorted flatbread

### **BRUSCHETTA PLATTER** (Serves 25) — \$85 per platter

Home-style crostini, fresh imported mozzarella, fresh tomato-basil relish, and olive tapenade

### **CROSTINI PLATTER** (Serves 25) — \$60 per platter

Home-style crostini with fresh imported goat cheese and sun-dried tomato relish

## STATIONARY APPETIZERS

### **FANCY FINGER SANDWICHES**

Choose Three: Egg Salad, Chicken & Arugula, Caper Tuna, or Cucumber & Dill Cream Cheese (20-piece order, 5-order minimum) — \$18.75 per order

Smoked Salmon & Cucumber on Pumpernickel — \$21.75 per order (20-piece order, 3-order minimum)

### **MINI DELI SANDWICH ASSORTMENT** (24 sandwiches) — \$50 per order

Black Forest ham, turkey, and roast beef on mini buns with mustard and mayonnaise on the side

### **PINWHEEL SANDWICHES** (24 sandwiches) — \$50 per order

Turkey, roast beef, roasted vegetables, and flavored sun-dried tomato cream cheese

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