RECEPTIONS

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

Prices subject to change without notice

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RECEPTIONS

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
  - Foccacia 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

Prices subject to change without notice
RECEPTIONS  ...continued

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

Prices subject to change without notice
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

Prices subject to change without notice
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
- Carmelized 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 & Carmelized 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 Carmelized 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

Prices subject to change without notice
$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
- Proscuitto & Melon

Prices subject to change without notice

MORE >
$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

Prices subject to change without notice
$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

Prices subject to change without notice
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

*Prices subject to change without notice*