SANDWICHES & SALADS

There is a six-order minimum per sandwich selection and a four-selection maximum for sandwiches prepared on gourmet La Brea® breads. Sandwiches are available as wraps for an additional $1 per wrap. Gluten-free options are available (additional charges may apply).

**GOURMET SANDWICH PLATTERS — $13 each**
Gourmet sandwiches are served with your choice of red roasted potato salad, pasta salad, tossed green salad, or gourmet chips. Sandwiches are cut in half.

**GOURMET BOXED LUNCHES — $15 each**
Each box includes your choice of sandwich, roasted red potato salad, pasta salad or a bag of chips, an Otis Spunkmeyer® cookie, and an apple.

- **Chicken BLT:** Grilled chicken breast, crisp bacon, lettuce, tomatoes with garlic aioli on sourdough
- **Chicken Pesto:** Chicken breast, red onions with pesto on ciabatta
- **Italian Deli:** Thinly sliced capicola, Genoa salami, mortadella, pepperoni, provolone cheese, lettuce, tomato, and pepperoncini with Italian vinaigrette on a crusty baguette
- **Pastrami:** Thinly sliced oven-roasted pastrami with spicy Dijon mustard on marble rye bread
- **Tri-Tip:** Peppercorn beef tri-tip, lettuce, tomatoes with chipotle aioli on ciabatta bread
- **Turkey & Swiss:** Turkey breast, Swiss cheese, tomatoes, lettuce with Pommery® grain mustard on sourdough
- **Turkey Club:** Roasted turkey, bacon, avocado, provolone cheese, lettuce, tomato with garlic aioli on sourdough
- **Waldorf Chicken Salad:** Grilled chicken with Pippin apples and walnuts on multi-grain bread
- **Black Bean & Grilled Vegetable Wrap** (vegetarian or vegan without cheese):
  Black beans, grilled vegetables, Jack cheese, roasted corn with cilantro dressing in a jalapeño wrap

Prices subject to change without notice

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Hummus Wrap (vegan): Hummus, tabbouleh, romaine, julienned cucumbers, and carrots in a whole wheat wrap

Portobello Sandwich (vegetarian): Sliced grilled Portobello mushroom, roasted bell peppers, red onions with feta spread on multi-grain bread

SANDWICH PLATTERS

“LUNCHES THAT WORK” PLATTERS (10-person minimum) — $11 per person
An attractive platter of four types of sandwiches (roast beef, turkey, tuna salad, vegetarian) prepared on Guiliano’s® deli bread and cut in half. Sandwiches are accompanied by assorted chips, kosher pickles, and fruit salad.

“LUNCHES THAT WORK” BOXES (10-person minimum) — $13.25 per person
Boxes include a sandwich (roast beef, turkey, tuna salad, or vegetarian), bag of chips, an apple, and an Otis Spunkmeyer® cookie

CHEF’S CHOICE SANDWICH PLATTER (10-person minimum) — $13 per person
A selection of our most popular gourmet sandwiches! Platter of turkey, chicken, tri-tip, and vegetarian options served with your choice of: roasted red potato salad, pasta salad, tossed greens, or gourmet chips.

GOURMET WRAP PLATTER (10-person minimum) — $14 per person
Assorted gourmet wraps (turkey, chicken, beef and vegetarian) served with choice of roasted red potato salad, pasta salad, tossed greens, or gourmet chips

Prices subject to change without notice
SIDE SALADS
Served in one bowl to compliment your lunch selections (20 half cup servings)

$25 per order
- Cucumber, Red Onion & Tomato Salad
- Roasted Red Potato Salad
- Traditional Pasta Salad
- Traditional Potato Salad
- Tri-color Slaw with Vinaigrette
- Tossed Greens with House Dressing

$32 per order
- Black Bean & Roasted Corn Salad
- Fresh Fruit Salad
- Orzo Salad with Tomatoes, Cucumbers & Dill
- Traditional Caesar Salad
- Traditional Tuna Salad

$35 per order
- California-Style White Quinoa with Avocado, Tomato, Cucumber, and Champagne Vinaigrette
- Caprese Salad
- Curried Chicken Salad with Sliced Grapes and Garbanzo Beans
- Pearl Cous Cous with Roasted Mixed Vegetables, Dried Apricots with Lemon-Mint Vinaigrette
- Roasted Brussels Sprouts & Beets with Bermuda Red Onion, and Shallot Red Wine Vinaigrette

Prices subject to change without notice
SANDWICHES & SALADS

SPECIALTY SALADS (20 servings per order)

Salad dressing is served on the side. Chicken packaged on the side is $5 extra per bowl.

BABY KALE SALAD (vegetarian) — $45 per bowl
Tender leaves of locally-grown baby Kale with julienne of fresh pear, grape tomatoes, and Cotija cheese with citrus dressing

CALIFORNIA COBB SALAD — $64 per bowl
Classic combination of greens, diced chicken, bacon, hard-cooked eggs, avocados, and tomatoes with blue cheese dressing

CHICKEN CAESAR SALAD — $64 per bowl
Sliced grilled chicken breast, romaine lettuce, garlic-herb croutons, and Parmesan cheese with zesty Caesar dressing

CHOPPED CHINESE CHICKEN SALAD — $64 per bowl; $45 without chicken
Grilled marinated chicken breast, Napa cabbage, crisp vegetables, and wonton crisps with sweet sesame dressing

GREEK SALAD (vegetarian) — $45 per bowl
Vine-ripened tomatoes, hearts of romaine & spinach, Kalamata olives, cucumber, and barrel-aged Feta with oregano red wine dressing

ITALIAN CHOPPED SALAD — $56 per bowl
Genoa salami, mozzarella, Kalamata olives, roasted red peppers, garbanzos, and chopped lettuce with red wine vinaigrette

Prices subject to change without notice

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SANDWICHES & SALADS  ...continued

SALMON NIÇOISE — $75 per platter/$18 for box lunch
Grilled filet of Pacific salmon, field greens, fresh green beans, tomatoes, red potatoes, Niçoise olives, and hard-cooked eggs with shallot vinaigrette

SANTA FE CHICKEN SALAD — $64 per bowl; $45 without chicken
Chicken breast, romaine lettuce, black beans, Jack cheese, corn, avocados, and tomatoes with cilantro balsamic vinaigrette

SONOMA SALAD — $64 per bowl; $45 without chicken
Grilled chicken, field greens, candied walnuts, grapes, apples, and blue cheese with walnut oil dressing

Prices subject to change without notice