

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

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Prices subject to change without notice

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*

[**MORE >**](#)

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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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BREAKFAST & BRUNCH *...continued*

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

[MORE >](#)

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BREAKFAST & BRUNCH *...continued*

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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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](#)

Flavored Cream Cheese (Serves 25) — \$15 per pound

- Strawberry, Garden Vegetable, or Lox

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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, Lemon, Poppy Seed, or Zucchini

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BREAKFAST & BRUNCH *...continued*

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

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BREAKFAST & BRUNCH *...continued*

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

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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

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SANDWICHES & SALADS *...continued*

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

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Prices subject to change without notice

SANDWICHES & SALADS *...continued*

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

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SANDWICHES & SALADS *...continued*

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

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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

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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

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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

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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

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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

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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 Provencal 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

SERVED MEALS

SERVED MEAL MENUS (20-person minimum)

All served meals include a choice of entrée, starter salad, one side, one vegetable, fresh *La Brea Bakery*® dinner rolls, a dessert selection, iced water, iced tea, *Fair Trade Organic Coffee Bean*® regular and decaffeinated coffee, hot water with assorted *Tazo*® tea bags, and attendants for two hours. Cost of the meal is based on price of entrée. Split entrées are limited to two choices and will be charged at the higher entrée price. We require that adequate staging facilities be made available. China service included. For wine service to the table there is a service charge of \$1.50 per person (wine not included).

STARTER SALADS (choose one):

- Arugula, mâche, roasted beets, and Sonoma Valley goat cheese with Pinot Noir dressing
- Baby curly endive, heirloom cherry tomatoes, and Bosc pear garnish with apple cider vinaigrette
- Baby field greens, seasonal citrus, and toasted pecans with orange vinaigrette
- Baby kale salad, mandarin oranges, and julienne of Asian pears with tangerine dressing
- Baby spinach, feta cheese, red onions, and imported olives with red wine vinaigrette
- Classic Caesar Salad
- Field greens, beets, oranges, and Bermuda onions with citrus dressing
- Mixed greens, tomatoes, cucumbers, and olives with creamy balsamic vinaigrette
- Shredded local kale and romaine hearts, orange and grapefruit segments, and bell pepper confetti with grapefruit vinaigrette
- Tender butter lettuce and goat cheese crostini with Champagne vinaigrette
- Watercress and tatsoi, lychee, hearts of palm, and teardrop tomatoes with lime-dijon dressing
- Wild baby arugula with enoki mushrooms, julienne of fennel, and, yellow cherry tomatoes with roasted shallot dressing

SIDES (choose one):

- Au Gratin Potatoes
- Fingerling Potatoes
- Herbed Orzo
- Mashed Potatoes: Regular or Garlic
- Rice: Jasmine, Confetti, Pilaf, or Maui
- Risotto-style Farro
- Roasted Root Vegetable Puree
- White Quinoa Pilaf

[MORE >](#)

Prices subject to change without notice

SERVED MEALS *...continued*

VEGETABLES (choose one):

- Asian-Style Stir-Fried Vegetables
- Baby Bok Choy
- Braised Swiss Chard
- Broccolini
- French Green Beans
- Sautéed Asparagus (seasonal)
- Sautéed Citrus Kale
- Sautéed Spinach
- Sautéed Tatsoi
- Chef's Seasonal Vegetables

DESSERTS (choose one):

- Black Forest Cake
- Carrot Cake
- Chocolate Trio Mousse Cake
- Chocolate Whiskey Cake
- Classic Opera Cake: Traditional, Chocolate, Lime, or Raspberry
- Hazelnut Crunch Cake
- Individual Cheesecake
- Individual Tiramisu
- Seasonal Fresh Fruit Cup
- Tart: Apricot, Apple, Lemon Meringue, Pear Almond, or Strawberry
- Dessert Duo
- Dessert Trio — [add \\$3 per person](#)

POULTRY ENTRÉES — [\\$31 per person, except as noted](#)

All chicken entrees are boneless breast of chicken unless indicated otherwise. [Add \\$4 per person](#) for organic free-range chicken.

CHIPOTLE

Roasted chicken breast with smoked chipotle sauce

CILANTRO PESTO

Grilled chicken breast with cilantro pesto sauce

GARLIC

Grilled garlic-marinated chicken breast

[MORE >](#)

Prices subject to change without notice

SERVED MEALS *...continued*

LANAI (seasonal June-November)

Papaya and mango-marinated chicken breast with papaya salsa

LEMON-ROSEMARY

Charbroiled chicken breast with fresh lemon, rosemary, and black pepper

LEMONGRASS

Lightly breaded chicken breast marinated with lemongrass

MADEIRA

Madeira-braised chicken breast with caramelized onion and balsamic glaze

MARSALA

Pan-fried chicken breast with sautéed forest mushrooms and Marsala wine sauce

PICCATA

Grilled chicken breast with lemon-caper sauce

POMMERY

Herb and Dijon-crust chicken breast with creamy caper sauce

SHERRY CHICKEN WITH BABY SHITAKES

Lightly breaded chicken breast with baby shitake mushrooms and sherry sauce

THAI SWEET CHILI

Glazed chicken breast with sweet chili sauce

THYME

Grilled chicken breast marinated in white wine, olive oil, garlic, and thyme

WILD MUSHROOM

Roasted chicken breast with wild mushroom-leek stuffing and black truffle demi-glace

TENDERLOIN OF TURKEY PICATTA

Seared tenderloin with lemon caper sauce

[**MORE >**](#)

Prices subject to change without notice

SERVED MEALS *...continued*

THREE-PEPPERCORN CORNISH HEN (seasonal) — \$34 per person

Partially boned Cornish game hen with roasted pecan stuffing and peppercorn-cognac sauce

MEAT ENTRÉES (Subject to Market availability and seasonal pricing)

SHORT RIBS — \$35 per person

Boneless braised beef short ribs in red wine reduction

HERB & PEPPERCORN CRUSTED TRI-TIP — \$35 per person

Beef tri-tip with roasted shallot au jus

THICK-CUT PORK CHOP — \$40 per person

Grilled chop with Granny Smith apples and brandy sauce

STEAK VIDALIA — \$40 per person

Grilled New York-strip steak with Vidalia onion-Roquefort sauce

CLASSIC FILET MIGNON — \$44 per person

Petit filet mignon with sauce béarnaise

AUSTRALIAN RACK OF LAMB — market price

Roasted herb-encrusted rack with rosemary and mint au jus

SEAFOOD ENTRÉES (All seafood entrées are sourced locally when available and subject to seasonal pricing)

CREOLE-STYLE SEARED TILAPIA — \$31 per person

PACIFIC GRILLED SALMON — \$34 per person

Grilled filet of fresh Pacific salmon with sweet pimento-sherry vinegar sauce

[MORE >](#)

Prices subject to change without notice

SERVED MEALS *...continued*

SALMON CHINOIS — \$34 per person

Seared salmon with roasted pistachio crust and honey dijon mustard glaze

ISLAND MAHI MAHI — \$36 per person

Hawaiian-style grilled Mahi Mahi with coconut milk and onions

SALMON OLYMPIA — \$36 per person

Oven-roasted, cedar-planked salmon (with optional pancetta), slivered garlic, and Italian parsley

JADE GARDEN HALIBUT — \$43 per person

Panko-crusted baked halibut steak

CENTRAL COAST SEA BASS — \$47 per person

Grilled sea bass with tomatoes, artichoke hearts, Meyer lemon, and shallot vinaigrette

SEA BASS KABAYAKI — \$47 per person

Soy and sake-flavored sea bass with soba noodles and Chinese long beans

COMBINATION ENTRÉES (Subject to market availability & seasonal pricing)

PETITE FILET MIGNON WITH GRILLED CHICKEN — \$48/\$51 Free-Range per person

PETITE FILET MIGNON WITH SALMON — \$54 per person

PETITE FILET MIGNON WITH SEA BASS — \$63 per person

PETITE FILET MIGNON WITH JUMBO SHRIMP — \$54 per person

SHORT RIBS OR STRIP LOIN WITH GRILLED CHICKEN — \$45/\$48 Free-Range per person

SHORT RIBS OR STRIP LOIN WITH SALMON — \$50 per person

SHORT RIBS OR STRIP LOIN WITH SEA BASS — \$60 per person

SHORT RIBS OR STRIP LOIN WITH JUMBO SHRIMP — \$50 per person

GRILLED CHICKEN WITH SALMON — \$38/\$41 Free-Range per person

GRILLED CHICKEN WITH SEA BASS — \$50/\$53 Free-Range per person

[**MORE >**](#)

Prices subject to change without notice

SERVED MEALS *...continued*

VEGETARIAN/VEGAN ENTRÉES — \$30 per person if chosen as the main entrée, same price as main entrée when used as the supplemental vegetarian option. Vegan and gluten-free pasta available upon request.

Butternut Squash Ravioli: Butternut squash and burrata cheese filling with balsamic-browned butter sauce

Eggplant Parmesan: Delicately breaded eggplant slices layered with cheese and marinara sauce

Grilled Portobello Mushroom*: Large whole mushroom stuffed with duxelles of mushroom, toasted breadcrumbs, and Parmesan cheese (vegan option available)

Mediterranean Fettuccini: Lemon-pepper fettuccini tossed with artichoke hearts, sundried tomatoes, sautéed mushrooms, and pesto

Polenta Napoleon: Grilled polenta layered with grilled vegetables, buffalo mozzarella, and tomato coulis (vegan option available)

Roasted Stuffed Peppers*: Bell peppers filled with a savory blend of grilled vegetables and couscous (vegan option available)

Spinach Linguini: Linguini tossed in a light lemon cream sauce with seasonal vegetables

Sweet Potato Ravioli: With wild mushrooms and sage cream sauce

Trio of Ravioli: Broccoli, cheese, and butternut squash ravioli with al fresco sauce

Wild Mushroom Ravioli: With chunky tomato ragu with grilled seasonal vegetables

Wild Mushroom Risotto: Slow-cooked arborio rice with wild mushrooms and shaved Parmesan

**All vegan entrees served with vegan sauces where applicable*

Prices subject to change without notice

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**

[MORE >](#)

Prices subject to change without notice

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

[MORE >](#)

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

[MORE >](#)

Prices subject to change without notice

RECEPTIONS *...continued*

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](#)

[MORE >](#)

Prices subject to change without notice

RECEPTIONS *...continued*

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

[MORE >](#)

Prices subject to change without notice

RECEPTIONS *...continued*

\$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

[MORE >](#)

Prices subject to change without notice

RECEPTIONS *...continued*

\$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 Rémoûlade
- Miniature Shrimp Tostadas with Chunky Avocado Salsa
- Mushroom Caps stuffed with Crab

[MORE >](#)

Prices subject to change without notice

RECEPTIONS *...continued*

\$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, Shiso 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

[MORE >](#)

Prices subject to change without notice

RECEPTIONS *...continued*

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

[MORE >](#)

Prices subject to change without notice

RECEPTIONS *...continued*

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

[MORE >](#)

Prices subject to change without notice

RECEPTIONS *...continued*

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

BREAK PACKAGES & SNACKS

(25-person minimum)

BEVERAGE BREAK — \$7 per person

- Assorted *Coca Cola*® Soft Drinks and *Dasani*® Bottled Water
- Brewed Regular and *Decaffeinated Organic Fair Trade Coffee Bean*® Coffee
- Hot Water with a selection of *Tazo*® Teas

HEALTHY BREAK — \$8 per person

- Assorted Nutrition Bars and Trail Mix
- Whole Fruit
- Fresh Vegetable Crudités with Ranch Dip
- *Dasani*® Bottled Water

TIME OUT — \$8 per person

- Kettle Chips and Ranch Dip
- Assorted *Otis Spunkemeyer*® Cookies
- Whole Fruit
- Assorted *Coca Cola*® Soft Drinks and *Dasani*® Bottled Water

THREE-IN-THE-AFTERNOON — \$9 per person

- Assorted *Otis Spunkemeyer*® Cookies
- Domestic Cheese & Fruit Platter
- Assorted *Coca Cola*® Soft Drinks and *Dasani*® Bottled Water
- Brewed Regular and *Decaffeinated Organic Fair Trade Coffee Bean*® Coffee
- Hot Water with a selection of *Tazo*® Teas

TRANQUILITY BREAK — \$10 per person

- “Eat Your Greens” Platter
- Domestic Cheeses with Assorted Gourmet Crackers
- Fresh Sliced Fruit
- *Dasani*® Bottled and Sparkling Water

[MORE >](#)

Prices subject to change without notice

BREAK PACKAGES & SNACKS *...continued*

TEA TIME — \$14 per person

- Fancy Finger Sandwiches
- Assorted Mini Desserts and Scones
- Brewed Regular and Decaffeinated *Organic Fair Trade Coffee Bean*® Coffee
- Hot Water with a selection of *Tazo*® Teas
- Iced Tea with Lemon Slices

THE EXECUTIVE BREAK — \$15 per person

- Charcuterie Platter
- Assorted Mixed Nuts
- Assorted Dessert Bars
- Assorted *Coca Cola*® Soft Drinks, *Dasani*® Bottled Water, and *Perrier*® Sparking Water

CHIPS, DIPS, & SNACKS

TORTILLA CHIPS WITH SALSA (Serves 15) — \$20 per order

Two pounds of our home-style tri-colored tortilla chips and pico de gallo

POTATO CHIPS WITH CLASSIC DIPS (Serves 15) — \$25 per order

Two pounds of kettle-Style potato chips and choice of Ranch or California onion dip

GUACAMOLE WITH TORTILLA CHIPS (Serves 15) — \$25 per order

ROASTED ARTICHOKE & GARLIC DIP (Serves 25) — \$30 per order

Served with pita triangles and sliced baguettes

SPINACH DIP (Serves 25) — \$30 per order

Served with pita triangles and sliced baguettes

GUACAMOLE BY THE BOWL (Serves 15) — \$20 per order

SALSA OR SOUR CREAM BY THE BOWL (Serves 15) — \$10 per order

[MORE >](#)

Prices subject to change without notice

BREAK PACKAGES & SNACKS *...continued*

KALE GUACAMOLE (Serves 15) — \$40 per order

Served with tortilla chips

“THREE-ON-THREE” (Serves 25) — \$45 per order

Tomatillo Salsa, pico de gallo, and freshly-made guacamole with three pounds of home-style tri-colored tortilla chips

LAYERED SOUTHWESTERN BEAN DIP (Serves 25) — \$50 per order

Refried Beans, guacamole, cheddar cheese, sour cream, tomatoes, lettuce, and black olives served with tortilla chips

ADDITIONAL TORTILLA CHIPS (two-pound bag, serves 8) — \$12 per order

GARLIC OR ROASTED RED PEPPER HUMMUS (Serves 15) — \$25 per order

With pita wedges

BABA GHANOUSH (Serves 15) — \$30 per order

Roasted eggplant dip with pita wedges

MUNCHIES IN BOWLS (two-pounds; serves 10-15)

- Corn Chips — \$17 per order
- Kettle-style Potato Chips — \$18 per order
- Pretzels — \$11 per order

NUTS & SNACK MIXES (one-pound; serves 8-10)

- Asian Snack Mix — \$12 per order
- Dry Roasted Peanuts — \$12 per order
- Home-style Roasted Spiced Pecans — \$23 per order
- Mixed Nuts — \$19 per order
- Snack Mix — \$12 per order
- Trail Mix — \$10 per order

HERB-MARINATED OLIVES (serves 8-10 per pound) — \$15 per pound

[MORE >](#)

Prices subject to change without notice

BREAK PACKAGES & SNACKS *...continued*

SWEET TREATS

BROWNIES & DESSERT BARS (All are cut in half)

- Home-style Brownies with or without Nuts — [\\$17.50 per dozen](#)
- Butter Brickle Blondies — [\\$27 per dozen](#)
- Deluxe Dessert Bars — [\\$29 per dozen](#) (one-dozen minimum per selection; four selection maximum)
 - Apple Bars
 - Apricot Crumb Bars
 - Caramel Apple Grannies
 - Fudge Bars
 - Honey-Pecan Bars
 - Lemon Bars
 - New York-style Cheesecake Bars
 - New York-style Raspberry Cheesecake Bars
 - Oreo Cookie Bars
 - Raspberry Crumb Bars

COOKIES

- Biscotti
 - Plain or Chocolate Chip — [\\$21 per dozen](#)
 - Chocolate-dipped — [\\$24 per dozen](#)
- Assorted freshly-baked *Otis Spunkmeyer*® Cookies: Chocolate Chip, Oatmeal Raisin, Sugar, White Chocolate-Macadamia Nut
 - Regular — [\\$18.00 per platter of 18](#)
- Macaroons: Plain or Chocolate-dipped
 - Regular — [\\$21.50 per dozen](#)
 - Miniature — [\\$15 per dozen](#)

[MORE >](#)

Prices subject to change without notice

BREAK PACKAGES & SNACKS *...continued*

CAKES

- **Cupcakes:** Choose from Vanilla, Chocolate, or Red Velvet Cake with Chocolate, White, or Cream Cheese Frosting
 - Regular — \$16 per dozen
 - Miniature — \$11 per dozen
- **Gourmet Bundt Cakes** (serves 15) — \$30 each
 - Choose from Banana, Carrot, Chocolate, Chocolate Chip, or Lemon
- **Gourmet Sheet Cakes** (available after 12:00 noon)
 - Full Sheet (serves 90) — \$225 each
 - Half Sheet (serves 45) — \$125 each
 - Add Screen Print Design — \$50 per cake

Choose Cake: Black Forest, Carrot, Chocolate, Marble, Opera, Strawberry Shortcake, Tiramisu, or White

Choose Filling: Chocolate Mousse, Marble Mousse, Mocha Mousse, Passion Fruit Mousse, Seasonal Fresh Fruit, Vanilla Pastry Cream, or White Chocolate Mousse

Choose Icing: Butter Cream, Chocolate Butter Cream, Cream Cheese, or Whipped Cream

PIES & DESSERTS BY THE PAN

- Pies (serves 8): assorted seasonal selections — \$24 each
- Cobblers (serves 20): Apple, Blueberry, or Peach — \$48 each

SPECIALTY SWEETS

- Dark Chocolate Truffles — \$25 per dozen
- French Macaron Assortment — \$40 per dozen (2 dozen minimum)
- Assorted Petit Fours: One-bite Delights — \$30 per dozen
- Assorted Specialty Mini Desserts — \$40 per dozen

MORE

Prices subject to change without notice

BEVERAGES

HOT WATER — \$13 per gallon

TRIPLE-FILTERED ICED WATER — \$13 per gallon

TRIPLE-FILTERED CITRUS-INFUSED WATER — \$15 per gallon

ARNOLD PALMER (mix of lemonade and iced tea) — \$27 per gallon

ICED TEA — \$27 per gallon

LEMONADE — \$27 per gallon

ORGANIC LEMONADE — \$42 per gallon

FRUIT JUICES (Apple, Cranberry, Grapefruit, or Orange Juice) — \$28 per gallon

ORGANIC FAIR TRADE COFFEE BEAN® PREMIUM COFFEE — \$30 per gallon

Regular or decaffeinated coffee served with half-and-half, non-dairy creamer, sugar, and no-calorie sweeteners

TAZO® HOT TEAS (selection of regular and herbal) — \$30 per gallon

With lemon, honey, and creamer

SPARKLING PUNCHES — \$30 per gallon

- Bruin Breeze: Cranberry, pineapple, lime juice, and ginger ale
- Sparkling Cranberry: Cranberry juice, lemonade, and lemon-lime soda

FRESHLY SQUEEZED ORANGE JUICE — \$37 per gallon

HOME-STYLE HOT APPLE CIDER — \$37 per gallon

HOME-STYLE HOT CHOCOLATE — \$37 per gallon

With Marshmallows

[MORE >](#)

Prices subject to change without notice

BEVERAGES *...continued*

INDIVIDUAL BEVERAGES

HOT CHOCOLATE AND APPLE CIDER MIX PACKETS — \$0.75 each

JUICES (ASSORTED CANNED) AND V-8® VEGETABLE JUICE — \$1.50 each

COCA COLA® SOFT DRINKS — \$2.50 each

Regular, Diet, Coke Zero®, Regular and Diet Sprite®, Regular and Diet Dr. Pepper®

GOLD PEAK® TEAS (20 OZ.) — \$3.25 each

Unsweetened, Lemon, Green Tea

MINUTE MAID® JUICES (15 OZ.) — \$3.25 each

Apple, Orange, Cranberry, Grape

SEAGRAMS® GINGER ALE — \$2.50 each

WATER

- Dasani® Purified Water (16.9 oz.) — \$2.50 each
- Dasani® Sparkling Water — \$2.50 each
- Perrier® — \$3.25 each
- Pellegrino® — \$3.25 each

DAIRY PRODUCTS

HALF & HALF — \$7 per quart

LOWFAT OR NONFAT MILK — \$7 per quart

SOY MILK — \$9 per quart

INDIVIDUAL CARTONS

Whole, Lowfat, or Nonfat Milk — \$1.75 each

Prices subject to change without notice

POLICIES & PROCEDURES

Our experienced and creative staff can help you develop a cohesive theme and provide just the right atmosphere for your event. In addition to our food and service, we coordinate linen and floral arrangements, event rentals, special decorations and audio/visual services. We also collaborate with many University departments and approved vendors to help meet your event needs. Simply inquire with your Sales and Event Manager for more details.

When you finalize your catering delivery or event, we will provide you with an event order that covers the specific details as well as your rights and responsibilities. In the meantime, please see the information below for important things to know as we work together to plan your event.

ADVANCE NOTICE

Our experienced team of Sales and Event Managers are on hand to help meet the catering and event needs of your next occasion. For a smooth process, we recommend booking your event as early as possible. Orders and inquiries for event space may be placed by contacting us by phone at (310) 825-7021, via e-mail at catering@ha.ucla.edu or on our website at catering.ucla.edu.

We require a minimum notice of seven (7) business days for any event requiring attendants. Orders received after 3:30 p.m. are dated the next business day and may incur additional fees for expedited service, if applicable (e.g., an additional \$50 rush delivery fee per order, or additional \$100 per order for served events).

Delivery orders can usually be accommodated with three (3) business day notice prior to the event date. Rest assured that we will make every effort to accommodate your catering requests. Again, it is best to provide as much advance notice as possible.

BOOKING CONFIRMATION & PAYMENT

Once a catering order is placed with us, you will receive a confirmation e-mail outlining all the details of your order. University clients using a recharge account will be automatically billed after the conclusion of the event. Clients not using a university recharge account are required to pay the full balance seven (7) business days prior to their event.

Any catering deliveries or events booked less than seven (7) business days from the event date are required to pay by credit card using our online payment service. Non-university clients are subject to sales tax.

Please note that a signed confirmation of your event order must be submitted to the UCLA Catering Office no later than 48 hours prior to a delivery, or 72 hours prior to a served event.

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Prices subject to change without notice

POLICIES & PROCEDURES *...continued*

MINIMUM ORDERS AND HOLIDAY FEES

The following are minimum requirements for any food and beverage orders:

- A minimum order of \$100 is required for weekday deliveries on the UCLA campus.
- A minimum order of \$5,000 is required for Saturday and Sunday evening events held in the Grand Horizon and Palisades Ballroom.
- A minimum order of \$3,000 is needed for deliveries and \$5,000 minimum for events scheduled on Sundays.
- Requests for deliveries held on UCLA recognized holidays must meet a \$5000 minimum and are subject to approval from UCLA Catering.
- Requests for events held on UCLA recognized holidays must meet a \$7,000 minimum and are subject to approval from UCLA Catering.

EVENT-RELATED CHARGES

A \$50 fee will be assessed for any after-hours delivery or pick-up (Monday through Friday, before 7:00 a.m. or after 7:00 p.m.; weekends after 5:00 p.m.).

A \$30 return trip fee will be assessed for any delivery or pick-up due to inaccessibility (e.g., locked rooms, meetings running late, or any other reason our equipment is not readily available for pick-up at the previously agreed upon time).

A \$25 processing fee will be assessed for any changes made to orders within 24 hours of the event.

GUARANTEE OF ATTENDANCE

Please note that a Final Guarantee of Attendance is required five (5) business days prior to the event date and/or three (3) business days prior to your delivery date. If a final guarantee is not received within this time period, we will use the guarantee provided on the Banquet Event Order. Please note that this number will be considered a guarantee and not subject to reduction. Any increases to your guarantee are subject to approval based on the stated deadlines above.

[MORE >](#)

Prices subject to change without notice

POLICIES & PROCEDURES *...continued*

CANCELLATIONS — FOOD & BEVERAGE

All catered events are subject to the policies, procedures, and guidelines set by UCLA Catering. UCLA Catering must be notified in writing of any menu item cancellations in order to avoid cancellation charges. Events cancelled will be subject to the following charges:

Fourteen (14) business days prior to event date	25% of total Food & Beverage Revenue
Ten (10) business days prior to event date	50% of total Food & Beverage Revenue
Seven (7) business days prior to event date	75% of total Food & Beverage Revenue
Five (5) business days prior to event date	100% of total Event Order Revenue (to include Meeting Room, Audio-Visual, any rental equipment, floral arrangements, etc.)

Room cancellations — please refer to the signed room contract.

SERVED MEALS & BUFFETS

Served meals are priced for a minimum of 20 guests and include china, glass and silverware, table linens, hot beverages, iced tea, and iced water. Service attendants are included for up to two (2) hours, after which overtime charges will apply.

Buffets are priced for a minimum of 30 guests and include china or melamine buffet serve ware with disposable tableware, hot beverages, iced tea and iced water. Service attendants are included for up to two (2) hours, after which overtime charges will apply. China service outside of our facilities will be an extra \$3.50 per person. Please inform your Sales Manager of your event timeline, so that meal service can be timed accordingly.

We require that adequate staging facilities be made available to our catering staff. Please ensure that the event location and staging area is accessible a minimum of two (2) hours prior to event start time. We reserve the right to inspect your event and staging area in advance.

In order to provide the best service possible, UCLA Catering will assist in determining the appropriate level of staffing needed for your reception and/or any à la carte meal that does not include service attendants. Please note that UCLA Catering employees may not accept gratuities.

[MORE >](#)

Prices subject to change without notice

POLICIES & PROCEDURES *...continued*

Depending on the needs of your event, additional attendant fees may apply and are listed below:

- UCLA Catering offers up to two (2) hours of service at a rate of \$130 per attendant for events that do not already include staffing services.
- Up to two (2) hours of service by a Beverage Attendant is available at \$130 per attendant for events with a bar setup.
- An hourly rate of \$30 per attendant will be charged for any overtime staffing required in excess of two (2) hours.

TABLES, CHAIRS & ROOM SET-UP

Table and chair rentals for events not being held at UCLA Catering facilities (De Neve Plaza, Carnesale Commons or Sunset Village) are available through the UCLA Events Office. Please call (310) 825-5959 for more details. We ask that all tables and chairs be set up prior to the scheduled arrival of our catering staff. Additional charges may be applied if any assistance with setup, such as moving furniture, is required.

TRASH DISPOSAL & RECYCLING SERVICES

Outdoor events require that waste and recycling receptacles be made accessible to attendees. Please contact UCLA Facilities Management directly at (310) 206-3041 to make any necessary arrangements.

DELIVERY SERVICE POLICIES

To ensure a successful delivery, we ask that you provide building access and/or an unlocked delivery location at least 30 minutes prior to the event start time, as shown on the banquet event order. Adequate loading and parking arrangements must be confirmed prior to delivery. If there is no parking available, clients will be charged an attendant fee to stay with the vehicle.

Please note that UCLA Catering does not provide tables for deliveries. Clients are asked to arrange for table setup or adequate counter space to be made available 30 minutes prior to the event start time. In an effort to be sustainable, table linens are not included with standard delivery orders. For your convenience, we offer rentable linens at a cost of \$6.25 per standard table cover. Alternatively, we offer eco-friendly and disposable linens at \$3.50 per six-foot table cover. China service is not available on deliveries.

We asked that our clients ensure the safeguarding of all UCLA Catering property and equipment dropped off at the event/delivery site. Any lost, stolen, or damaged equipment is subject additional fees (no more than replacement value) and will be charged to the client's master bill.

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Prices subject to change without notice

POLICIES & PROCEDURES *...continued*

In compliance with health code regulations, perishable food items can only be presented for a maximum of four hours. Due to inventory controls, UCLA Catering's equipment must be picked up within a four-hour period. It is our policy to pick up any equipment on loan within a one-hour window following the event end time, as indicated on the banquet event order.

Please also make note of the following terms and conditions:

- UCLA Catering is not responsible for any clean-up after an event. We will only pick up the equipment on loan.
- For any deliveries to outdoor or public areas, please ensure that the client or a department representative be present to receive the delivery and provide supervision prior to and during the event.
- Adequate loading and/or parking must be available for all Westwood deliveries.
- A \$50 Long-Haul Fee will be assessed for any delivery without loading, parking, or elevator accessibility.
- For any large delivery set-ups, additional Delivery Assistants may be required as determined by your Sales Manager at a flat rate of \$30 per assistant.

RENTAL OF UCLA CATERING MEETING ROOMS

In addition to the policies and procedures highlighted above that apply to all UCLA Catering orders, the following is additional information relating to events booked in UCLA Catering facilities in Covell Commons, Carnesale Commons, De Neve Plaza, and the Northwest Campus Auditorium.

CANCELLATIONS — MEETING ROOM CHARGES

UCLA must be notified in writing ninety (90) business days prior to event date of any meeting room cancellations in order to avoid meeting room cancellation charges. Meeting rooms canceled less than ninety (90) business days prior to reserved event date are subject to the following cancellation charges:

Less than:	Cancellation Charges:
Upon Execution of the Agreement and up to	20% of Meeting Room Rental
Ninety (90) business days prior to event date	
Ninety (90) business days prior to event date	50% of Meeting Room Rental
Sixty (60) business days prior to event date	75% of Meeting Room Rental
Thirty (30) business days prior to event date	100% of Meeting Room Rental

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Prices subject to change without notice

POLICIES & PROCEDURES *...continued*

AUDIO-VISUAL EQUIPMENT

UCLA Catering maintains an in-house inventory of audio-visual equipment. This equipment is offered to clients on a first-come, first-served basis. All A/V equipment must be ordered seven (7) business days prior to your event. Final arrangements and any changes must be made three (3) business days prior to your event. If we need to rent additional equipment due to high demand, additional charges will apply. You may bring your own A/V equipment, however, it is your group's sole responsibility and subject to daily set-up charges. Please note that UCLA Catering is not liable for any theft or malfunctioning of outside A/V equipment brought in for an event.

OUTSIDE FOOD & BEVERAGES

In effort to maintain the highest standards for quality, no outside food or beverages may be brought into UCLA's Conference facilities. These include Covell Commons, Carnesale Commons, De Neve Plaza and the Northwest Campus Auditorium. All food and beverages served at an event must be provided by UCLA Catering. Our policy also strictly prohibits the removal of food from any catered function by any attendee.

ALCOHOLIC BEVERAGE SERVICE

If you plan to serve alcoholic beverages at an event being held at one of our facilities, please note the following terms and conditions:

- UCLA Catering is prohibited from any purchasing or selling of alcoholic beverages. Your Sales Manager will gladly facilitate the ordering of wine and beer through a third-party purveyor and arrange for it to be directly billed to you. Alternatively, you may wish to provide your own alcoholic beverages. There is a special handling charge of \$24 per case, plus hourly attendant charges.
- We require that all beverages be dispensed by one of our trained servers and/or Beverage Attendants.
- We will request proper identification from any person of questionable age and refuse alcoholic beverage service to minors, or those who cannot provide valid proof that they are of legal drinking age (21 years or older).
- We reserve the right to refuse alcoholic beverage service to any person, who, in UCLA Catering's judgment, appears intoxicated.
- If you would like a full bar set up, either cash or hosted, we can direct you to an off-campus vendor. Please ask your UCLA Catering Sales and Event Manager for details.

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Prices subject to change without notice

POLICIES & PROCEDURES *...continued*

INSURANCE FOR NON-UCLA CLIENTS & STUDENT GROUPS

Non-UCLA clients must submit a Certificate of Insurance or a letter of self-insurance to UCLA

Catering at least ten (10) business days prior to your event. The insurance coverage must indicate:

- The Regents of the University of California specifically named as additionally insured
- Policy dates covering the period of your event
- Minimum coverage as specified in your UCLA Catering contract.

If your event includes service of alcoholic beverages, your UCLA Catering Sales Manager will work with you to determine if any additional insurance coverage is needed for your event.

EVENT MATERIAL STORAGE & HANDLING

If your event requires the storage and handling of convention materials, please be sure to notify your Sales Manager one month in advance of your event date – please have pertinent information ready such as delivery and setup schedule, shipping and receiving needs, and quantity of boxes expected to be received by UCLA Catering.

Due to limited storage space, boxes must be delivered no earlier than 72 hours prior to your event date. All received boxes must be sent to the attention of your Sales Manager with the event name and event date referenced on each box. There is a \$10 per box handling fee for any boxes received at our facility. Client is responsible for removing all packages and materials from the venue at the close of the event. A clean-up fee may be applicable if items are left behind.

SIGNAGE, DISPLAYS & DAMAGES

Pre-approved signage is permitted in registration areas and immediately outside function rooms. Any additional locations must be approved in advance by your Sales Manager. We request that all signage, displays, and/or exhibit setups are of professional nature and quality, and that they conform to Los Angeles County Fire Code regulations.

In order to safeguard university property, UCLA Catering prohibits the use of nails, staples, push pins, and/or tape to adhere any type of signage or displays to walls, furniture, or any part of our facilities. In the event these items are used without prior authorization and damage to university property is caused as a result, all repair, clean-up, and/or replacement costs will be charged to the client's master bill. Your Sales Manager can facilitate the rental of easels to display your signage.

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