



USC Hotel

Catering Menu

833-2-BOOK-USC

PLATED

Minimum of 10 Guests

Served Family-Style at Each Table: Assorted Breakfast Pastries with Sweet Butter and Fruit Preserves, Seasonal Sliced Fruit, Choice of Orange, Cranberry or Grapefruit Juice, Regular and Decaffeinated Coffee Service and Assorted Herbal Teas

American Breakfast

Cage-Free Scrambled Eggs, Herb-Roasted Potatoes with Smoked Bacon and Chicken Apple Sausage

\$25 Per Person

Mediterranean Frittata

Cage-Free Eggs, Marinated Tomatoes, Caramelized Onion, Spinach, Basil and Feta Cheese, Herb-Roasted Potatoes with choice of Smoked Bacon or Chicken Apple Sausage

\$27 Per Person

Classic Eggs Benedict

Cage Free Eggs, Sliced Canadian Bacon, Sautéed Spinach, Butter-Toasted English Muffin, Hollandaise Sauce

\$27 Per Person

Classic French Toast

Egg-Custard Dipped Brioche, Macerated Berries, Nut Crumble, Powdered Sugar, Whipped Cream and Vermont Maple Syrup

\$25 Per Person

BUFFET

Minimum of 20 Guests

The Continental Breakfast

Assorted Breakfast Pastries, Sweet Butter and Fruit Preserves, Bagels and Cream Cheese, Seasonal Fresh Fruit and Berry Display, Assorted Chobani® Greek Yogurts, House-Made Granola, Orange, Grapefruit and Cranberry Juices, Regular and Decaffeinated Coffee, Assorted Herbal Teas

\$22 Per Person

The Executive Breakfast

Coffee Crumb Cake, Warm Ham and Cheese Croissant, Bran Muffins, Seasonal Fresh Fruit and Berry Display, Steel Cut Oats with Dried Cranberries, Brown Sugar, Toasted Coconut and Toasted Almonds, Orange, Grapefruit and Cranberry Juices, Regular and Decaffeinated Coffee, Assorted Herbal Teas

\$24 Per Person

More Than a Continental

Cage-Free Scrambled Eggs, Smoked Bacon, Chicken Apple Sausage, Herb-Roasted Potatoes, Assorted Breakfast Pastries, Sweet Butter and Fruit Preserves, Bagels and Cream Cheese, Seasonal Fresh Fruit and Berry Display, Assorted Chobani® Greek Yogurts, House-Made Granola, Orange, Grapefruit and Cranberry Juices, Regular and Decaffeinated Coffee, Assorted Herbal Teas

\$27 Per Person

The Lighter Buffet

Egg White Frittata with Spinach, Oregano, Caramelized Onions and Sundried Tomato Pesto, Turkey Sausage Patties, Seasonal Fresh Fruit and Berry Display, USC Teaching Garden Kale Smoothie, Orange Juice, Regular and Decaffeinated Coffee, Assorted Herbal Teas

\$25 Per Person

BUFFET ENHANCEMENTS

Breakfast Burrito – Cage-Free Scrambled Eggs, Herb-Roasted Potatoes and Cheese With Choice of Smoked Bacon or Sausage, **\$6 Each**

House-Made Granola with Low-Fat Milk and Almond Milk
\$4 Per Person

Seasonal Fresh Fruit and Berry Display
\$7 Per Person

Hardboiled Egg, **\$3 Each**

Croissant Breakfast Sandwich with Cage-Free Scrambled Eggs, Hickory Smoked Bacon, Marinated Tomatoes and Aged Cheddar Cheese
\$6 Each

Steel-Cut Oatmeal with Dried Cranberries, Brown Sugar, Toasted Almonds, Toasted Coconut and Low-Fat Milk
\$5 Per Person

Smoked Salmon Display with Bagels, Cream Cheese, Diced Onion, Capers, Marinated Tomatoes, USC Teaching Garden Greens
\$10 Per Person

Cold Cereal Selection with Low-Fat Milk and Almond Milk

- Kashi® Blueberry Cluster
- Kashi® Honey Toasted Oat
- Kashi® Go-Lean Chocolate Crunch

\$6 Per Person

House-Made Smoothies

- USC Teaching Garden Kale Juice
- Acai Berry Smoothie
- Banana Smoothie

\$6 Per Person

Individual Greek Yogurt and Granola Parfaits

- Mandarin Orange and Coconut
- Gaviota Strawberry
- Kiowa Blackberry

\$5 Each

ACTION STATIONS

Minimum of 20 Guests

Requires Chef Attendant Fee of **\$150 Per Chef** (One Chef Attendant Required Per 75 Guests)

Omelet Station

Omelets Made to Order, Mushrooms, Tomatoes, Bell Pepper, Spinach, Scallions, Smoked Bacon, Ham, Sausage and Cheddar Cheese
\$10 Per Person

French Toast Station

Brioche French Toast Made to Order, Fresh Fruit Compote, Assorted Berries, Bananas, Whipped Cream, Candied Nuts, Granola Coconut Crumble, Toffee and Warm Maple Syrup
\$15 Per Person

BREAK PACKAGES

Minimum of 10 Guests

Cookie Monster

Assorted Hope's® Cookies, Fudge Brownies, Assorted Soft Drinks, Regular and Decaffeinated Coffee, Assorted Herbal Teas

\$10 Per Person

Nature Lover

Vegetable Crudit , Seasonal Whole Fruit, Chobani® Yogurt Smoothies, Assorted Kind® Bars, Fruit-Infused Water, Assorted Dasani® Sparkling Waters, Regular and Decaffeinated Coffee and Assorted Herbal Teas

\$14 Per Person

Trojan Snack

Dang® Sriracha Rice Crisps, Sahale® Nut Assortment, Barnana® Bites and Plantain Chips, Hippeas® Chick Pea Puffs, Mini Babybel® Cheese, Fresh Fruit Skewers, Assorted Dasani® Sparkling Waters, Regular and Decaffeinated Coffee, Assorted Herbal Teas

\$16 Per Person

Assorted Bagels and Cream Cheese, **\$34 Per Dozen**

Assorted Hope's® Cookies, **\$32 Per Dozen**

Assorted Tea Sandwiches, **\$34 Per Dozen**

Assorted Tea Breads - Banana Walnut, Carrot Raisin, Lemon, Pumpkin and Zucchini, **\$34 Per Dozen**

Assorted Breakfast Pastries, **\$34 Per Dozen**

Gluten-Free Breakfast Pastries, **\$50 Per Dozen**

Assorted Kind® Bars, Granola Bars and Protein Bars, **\$4 Each**

House-Made Bombolini Donuts, Pastry Cream, Assorted Dipping Sauces, **\$36 Per Dozen**

Lemon Bars, **\$34 Per Dozen**

Mini Chocolate and Vanilla Cupcakes, **\$30 Per Dozen**

Whole Seasonal Fruit, **\$24 Per Dozen**

Mixed Nuts or Trail Mix (4 Ounces Per Person), **\$5 Per Person**

Seasonal Sliced Fruit and Berry Display, **\$7 Per Person**

Customized Special Occasion Cakes, Cupcakes and Cake Pops Available Upon Request

BEVERAGES

Regular and Decaffeinated Coffee, Assorted Herbal Teas, **\$52 Per Gallon**

Hot Chocolate, **\$52 Per Gallon**

Iced Tea, Fruit Punch, or Specialty Lemonade, **\$52 Per Gallon**

Orange, Grapefruit or Cranberry Juice, **\$52 Per Gallon**

Assorted Soft Drinks (Coke® Products), **\$4 Each**

Dasani® Bottled Water, **\$4 Each**

Assorted Dasani® Sparkling Waters, **\$4 Each**

Red Bull®, **\$5 Each**

Naked Juice® Fruit Smoothies, **\$5 Each**

Lunch on the Run

Boxed Sandwich, **\$18 Per Person**

Choice of Deli Sandwich or Wrap, Whole Fruit, Individual Bag of Chips and a Cookie

Smoked Turkey

Chicken Salad

Black Forest Ham

Roast Beef

Tuna Salad

Grilled Vegetable Wrap

Boxed Salad, **\$18 Per Person**

Includes Multigrain Crackers, Whole Fruit and a Cookie

Chef's Salad

Asian Chicken Salad

Cobb

Classic Caesar (Add Chicken Upon Request)

Southwest Chicken

Gluten Free and Vegan Options Available Upon Request

Add Bottled Water or Assorted Sodas, **\$4.00 Each**

Plated Entrées

Minimum of 10 Guests; Includes Beginning, Artisan Rolls & Butter, Choice of One Entrée with Vegetarian Alternative, Sweet Ending, Regular and Decaffeinated Coffee, Assorted Herbal Teas, Ice Water and Iced Tea; Higher Entrée Price Prevails When Choosing Split Entrées

Beginning

Caesar, USC Teaching Garden Baby Kale, Hearts of Romaine, Shaved Parmesan, Garlic Croutons

USC Teaching Garden Greens, Créma Lettuce, Watermelon, Pickled Onion, Tomato, Mint, Feta, Sherry Vinaigrette

Toasted Quinoa and Barley Salad, Roasted Seasonal Vegetables, Cherry Tomatoes, Dried Cranberries, Toasted Pecans, Lemon Honey Vinaigrette

USC Teaching Garden Greens, Tomato, Cucumber, Carrot, Ranch Dressing and Balsamic Vinaigrette

Tomato Gazpacho, Cucumber, Zucchini, Squash, Parsley, Champagne Vinegar

Tomato Basil Bisque, Roasted Tomatoes, Fresh Basil, Roasted Garlic

Roasted Butternut Squash, Caramelized Onion Jam, Spiced Pepitas

Sweet Ending

Seasonal Fruit Tart

Triple Chocolate Mousse Crunch

Crème Brûlée

Tiramisu

Plated Entrees

Poultry

Grilled Free Range Chicken, Honey Guajillo Glaze, Roasted Corn and Poblano Chile Rice Pilaf

Lunch: **\$34 Per Person/Dinner: \$40 Per Person**

Free Range Chicken Piccata, Roasted Garlic and Herb Orzo Pasta, Grilled Broccolini, Lemon Caper Sauce

Lunch: **\$34 Per Person/Dinner: \$40 Per Person**

Airline Chicken Breast with Boursin Cheese, Spinach and Herbs, Garlic Mashed Potato, Crispy Brussels Sprouts

Lunch: **\$36 Per Person/Dinner: \$42 Per Person**

Fruitwood Smoked Chicken, Peach BBQ Sauce, Sweet Corn Cake, Haricot Verts

Lunch: **\$36 Per Person/Dinner: \$42 Per Person**

Roasted Free Range Airline Chicken Breast, Glazed Baby Carrots, Garlic Mashed Potatoes, Brown Butter Truffle Sauce

Lunch: **\$36 Per Person/Dinner: \$42 Per Person**

Meat

Seared NY Strip Steak, Chimichurri, Potato Gratin, Seasonal Vegetables

Lunch: **\$38 Per Person/Dinner: \$42 Per Person**

Smoked and Braised Short Ribs, Garlic Mashed Potatoes, Chef's Blend Wild Mushrooms, Crispy Leeks, Jus

Lunch: **\$40 Per Person/Dinner: \$45 Per Person**

Grilled Petit Filet Mignon, Herb Compound Butter, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts, Bordelaise Sauce

Lunch: **\$45 Per Person/Dinner: \$50 Per Person**

Grass-Fed Cape Grim Beef Skirt Steak, Crispy Fingerling Potatoes, Haricot Verts, Peppercorn Bordelaise Sauce

Lunch: **\$52 Per Person/Dinner: \$60 Per Person**

Seafood

Miso-Marinated Salmon, Sticky Rice, Sautéed Wild Mushrooms, Bok Choy and Miso Broth

Lunch: **\$36 Per Person/Dinner: \$42 Per Person**

Seared Salmon, Haricot Verts, Carrot Purée, Balsamic Glaze

Lunch: **\$36 Per Person/Dinner: \$42 Per Person**

Roasted Seabass, Preserved Lemon and Herbed Gnocchi, Asparagus and Lemon Sauce

Lunch: **\$40 Per Person/Dinner: \$45 Per Person**

Local Halibut with Crab Cake Crust, Crispy Brussels Sprouts, Mashed Potatoes, Lemon-Herb Sauce

Lunch: **\$45 Per Person/Dinner: \$50.00 Per Person**

Plated Entrées

Vegetarian, Vegan and Gluten-Free Alternatives

Gluten-Free Vegetarian Lasagna, Garlic Cream Sauce, Sautéed Spinach, Roasted Tomato, Caramelized Onion

Roasted Vegetable Wellington, Goat Cheese, Puff Pastry

Roasted Curried Cauliflower, Beet Purée, Roasted Carrots, Haricot Verts

Mixed Ancient Grains with Roasted Vegetables, Garlic and Herbs

Kosher and Halal Meals

Available Upon Request

\$60 Per Meal, Daily Delivery Fee of \$50

Includes Salad, Chef's Choice of Entrée and Dessert

One Week Advanced Notice Required

Children's Meal

Chicken Tenders with Ranch Dip, Fruit Cup, French Fries, Carrot Sticks and Lemonade

Served with Same Dessert as Adult Guests

\$25 Per Person

Buffet

Minimum of 20 Guests; Includes Regular and Decaffeinated Coffee, Assorted Herbal Teas,
Ice Water and Iced Tea

Deli

USC Teaching Garden Greens, Cucumber, Cherry Tomatoes, Shredded Carrots with White Balsamic Vinaigrette and Ranch Dressing

Choice of Two Side Items:

Fruit Salad

Pasta Salad

Cucumber and Tomato Salad

Tomato Bisque

Smoked Turkey, Ham, Roast Beef, Sliced Grilled Chicken Breast, Tuna Salad, Monterey Jack, Mild Cheddar, Muenster, Assorted Soft Rolls and
Sliced Breads, Chipotle Aioli, Roasted Garlic Aioli, Dijon Mustard, Dill Pickles, Lettuce, Tomato and Shaved Red Onion

House-Made Chips with Sea Salt and Fresh Pepper

Assorted Hope's® Cookies and Fudge Brownies

Lunch: \$34 Per Person

Classic Hot

Choice of One Salad:

Caesar, USC Teaching Garden Baby Kale, Hearts of Romaine, Shaved Parmesan and Garlic Croutons

USC Teaching Garden Greens, Cherry Tomatoes, Cucumber, Shredded Carrot, White Balsamic Vinaigrette and Ranch Dressing

Choice of Two Entrées:

Grilled Free Range Chicken, Honey Guajillo Glaze

Free Range Chicken Piccata, Lemon Caper Sauce

Free Ranch Chicken Breast with Boursin Cheese, Sundried Tomato and Spinach

Miso-Marinated Salmon

Roasted Seabass, Lemon Beurre Blanc

Braised Short Ribs, Crispy Leeks, Jus

Seared NY Strip Steak, Chimichurri

Mixed Ancient Grains, Roasted Vegetables, Edamame, Tofu, Garlic & Herb Sauce

Roasted Vegetable Wellington, Goat Cheese, Puff Pastry

Choice of One Starch:

Lemon Parmesan Orzo

Garlic Mashed Potatoes

Choice of One Vegetable:

Roasted Seasonal Vegetables

Glazed Baby Carrots

Crispy Brussels Sprouts, Balsamic Glaze

Chef's Choice of Dessert

Lunch: **\$40 Per Person**

Dinner: **\$50 Per Person**

Fire Up the Grill

USC Teaching Garden Greens, Cucumber, Cherry Tomatoes, Shredded Carrot, White Balsamic Vinaigrette and Ranch Dressing

Choice of Two Entrées:

Slow Smoked Beer Can Chicken

Hickory Smoked Brisket

Santa Maria-Style Grilled Tri Tip

Fresh Herb Crusted Grilled Salmon

Balsamic-Marinated Portobello Mushrooms

Garlic Mashed Potatoes

Roasted Vegetables, Balsamic Glaze

Artisan Rolls and Butter

Assorted Mini Pies

Lunch: **\$40 Per Person**

Dinner: **\$50 Per Person**

Little Italy

Choice of One Salad:

Caesar, USC Teaching Garden Baby Kale, Hearts of Romaine, Shaved Parmesan, Garlic Croutons

Caprese Salad, Heirloom Tomatoes, Fresh Mozzarella, Balsamic Glaze, Lemon Oil

Vegetable Minestrone

Choice of Two Entrées:

Free Range Chicken Bruschetta

Free Range Chicken Marsala, Cipollini Onion, Creamy Thyme-Roasted Mushroom Marsala

Chicken Milanese, Panko, Fresh Lemon

Salmon Puttanesca, Capers, Tomatoes, Olives, Lemon, Basil, Roasted Garlic, Linguini and Extra Virgin Olive Oil

Wild Mushroom Ravioli, Crispy Prosciutto, Brown Butter, Lemon Oil

Pappardelle a la Bolognese, Fresh Basil, Grated Parmesan

Vegetarian Lasagna, Garlic Cream Sauce, Sautéed Spinach, Roasted Tomato, Caramelized Onion (Gluten-Free Upon Request)

Lemon Parmesan Orzo

Market Vegetables with Fresh Basil and Roasted Garlic Butter

Garlic Bread

Mini Italian Pastries

Lunch: **\$38 Per Person**

Dinner: **\$42 Per Person**

Mexican Riviera

Choice of One Starter:

Tortilla Soup

Mexican Caesar, Romaine Hearts, Cotija Cheese, Crispy Tortilla Strips, Pepitas, Cilantro Dressing

Choice of Two Entrées:

Garlic Achiote-Marinated Chicken, Seared Lemon, Grilled Pineapple

Roasted Chipotle Lime Chicken Breast

Chicken Enchiladas, Mole Sauce, Sesame Seeds

Chipotle-Braised Short Ribs

Citrus-Marinated Carne Asada

Veracruz Baked Sole, Tomatoes, Olives, Roasted Garlic, Grilled Lime

Roasted Corn and Poblano Cheese Casserole

Spanish Rice

Refried Beans

Corn and Flour Tortillas

House-Made Guacamole and Fire-Roasted Salsa

Classic Flan and Mexican Wedding Cookies

Lunch: **\$40 Per Person**

Dinner: **\$50 Per Person**

Mediterranean

Greek Salad, Crisp Romaine, USC Teaching Garden Greens, Olives, Tomatoes, Red Onions, Feta Cheese, Cucumber, Oregano Dressing

Mezze, Muhummara, Classic Hummus, Olive Tapenade, Dolma, Zaatar-Spiced Pita

Choice of Two Entrées:

Lemon and Oregano Marinated Chicken, Preserved Lemon, Caper, Rustic Tomato Sauce

Roasted Seabass, Fennel and Roasted Tomato Broth

Herb, Lemon and Garlic Salmon, Tzatziki Sauce

Tri Tip Bistecca, Rosemary, Sea Salt, Cracked Black Pepper, Balsamic-Glazed Cipollini Onion

Vegetarian Moussaka, Eggplant, Tomato, Parmesan Cheese

Toasted Orzo Pilaf, Garlic, Spinach

Roasted Seasonal Vegetables

Baklava and Mini Pear Tarts

Lunch: **\$40 Per Person**

Dinner: **\$50 Per Person**

HORS D'OEUVRES

Minimum of 25 Pieces Per Item; Priced Per Piece

SERVED COLD OR ROOM TEMPERATURE

Tomato, Basil and Fresh Pesto Mozzarella Skewer, Balsamic Glaze **\$4**

Artichoke, Black Olive and Tomato Skewer **\$4**

Mini Crudit  Tart, Hummus **\$4**

Seasonal Fruit Skewer **\$4**

Mini Goat Cheese and Onion Jam Tart **\$4**

Crab and Preserved Lemon Gougeres **\$4**

Cranberry Walnut Chicken Salad Gougeres **\$4**

Prosciutto and Melon Tart, Boursin Cheese **4**

Baja Shrimp Ceviche Shooter **\$5**

Spicy Tuna Poke, Mayo, Tobiko, Wonton Crisp, Pickled Red Onion **\$5**

SERVED HOT

Grilled Cheese, Sliced Green Apple, Watercress **\$4**

Stuffed Cremini Mushrooms, Boursin Cheese, Herbs **\$4**

Vegetable Samosas, Red Pepper Relish **\$5**

Mushroom Arancini, Parmesan Fondue **\$4**

Mac & Cheese Bites **\$4**

Chicken Lollipops, Brown Sugar, Harissa Glaze **\$4**

Crispy Chicken Pot Sticker, Sweet Chili Aioli, Cilantro **\$5**

Sesame Tempura Chicken, Chipotle Honey Glaze **\$4**

Chicken Satay with Peanut Dipping Sauce **\$4**

Beef Satay with Peanut Dipping Sauce **\$5**

Short Rib Filo Tart, Caramelized Onion, Bordelaise **\$4**

Mini Beef Slider, Lettuce, Tomato, Pickle and Garlic Aioli **\$6**

BBQ Burnt Ends, Crispy Onion Crostini **\$4**

Italian Meatballs, Pomodoro Sauce, Pecorino **\$4**

BBQ Pork Slider, Cole Slaw, Pickle Chip **\$5**

Bacon-Wrapped Date, Marcona Almond **\$4**

Dungeness Crab Cake, Sweet Corn Emulsion **\$5**

Tempura-Battered Prawns, Honey Chipotle Aioli **\$5**

PRESENTATION STATIONS

Minimum of 20 Servings Per Item

Farmers Market Vegetable Crudité

Baby Carrots, Rainbow Cauliflower, Broccoli, Cherry Tomatoes, Bell Peppers, Cucumber, Celery, Pesto Ranch and Piquillo Pepper-Walnut Dip

\$8 Per Person

Artisanal Cheese Selection

Chef's Selection of Artisan Domestic and International Cheeses, House-Made Seasonal Fruit Spread, Raw Domestic Honey, Lavosh, Crackers and Fruit Bread

\$12 Per Person

Charcuterie Platter

Coppa, Soppressata, Prosciutto, Pepperoni, Marinated Italian Vegetables, Oliva Tapenade, Roasted Piquillo Pepper Hummus, Herb-Spiced Flatbread, Grissini

\$14 Per Person

Flatbread Platter

- Cherry Tomato, Roasted Garlic, Fresh Mozzarella, Pomodoro Rustica and Basil
- Smoked Chicken, Roasted Tomato, Hatch Chile, Caramelized Onion, BBQ Sauce and Mozzarella
- Fig and Prosciutto, Sage, Goat Cheese and Fig Mostarda

\$15 Per Person

ACTION STATIONS

Minimum of 20 Guests; Requires Chef Attendant Fee of \$150 Per Chef
(One Chef Attendant Required Per 75 Guests).

Pasta Station

Choice of Two:

Penne
Spaghettoni
Linguini

Choice of Two:

Marinara
Pesto Cream
Sundried Tomato Cream Sauce
Alfredo

Bell Peppers, Onions, Spinach, Olives, Artichokes, Mushrooms, Cherry Tomatoes, Broccolini, Mild Italian Sausage, Herb-Marinated Shrimp, Grilled Chicken, Garlic, Crushed Red Pepper, Parmesan Cheese and Garlic Bread

\$15 Per Person

Quesadilla Station

Made to Order with Grilled Marinated Chicken, Carne Asada, Carnitas, Charred Corn, Monterey Jack Cheese, Cotija Cheese, Pico de Gallo, Avocado Salsa, Jalapeño, Sour Cream

\$17 Per Person

The Butcher's Block

Smoked Turkey Breast
Fig Jam, Roasted Garlic Aioli, Pepper Relish, Artisan Rolls

\$400 Per Order (Serves Approximately 45 Guests)

Slow Roasted Prime Rib
Roasted Mushroom Bordelaise, Horseradish Cream, Artisan Rolls

\$425 Per Order (Serves Approximately 75 Guests)

Smoked Brisket
Peach BBQ Sauce, Horseradish Cream, Country Artisan Rolls

\$400 Per Order (Serves Approximately 25 Guests)

Roasted Salmon Fillet
Balsamic Glaze, Tzatziki Sauce, Lemon Oil, Artisan Rolls

\$300 Per Order (Serves Approximately 15 Guests)

Beverages

Requires **\$150** Bartender Fee Per Bar
One Bartender Required Per 100 Guests

Well

House Brands May Vary

\$8 Per Drink Hosted

\$9 Per Drink Cash

Call

Absolut® Vodka

Cuervo® Tradicional Tequila

Jack Daniels® Bourbon

Tanqueray® Gin

Bacardi® Rum

Dewar's® Scotch

\$9 Per Drink Hosted

\$10 Per Drink Cash

Premium

Ketel One® Vodka

Avion® Silver Tequila

Bulleit® Bourbon

Hendrick's® Gin

Captain Morgan® Rum

Johnny Walker Black® Scotch

\$10 Per Drink Hosted

\$11 Per Drink Cash

Craft

Greenbar Distillery's Organic Spirits

TRU Vodka

IXÁ Silver Tequila

SLOW HAND Six Woods Whiskey

CITY Bright Gin

CRUSOE Spiced Rum

FRUITLAB Hibiscus Liqueur

FRUITLAB Orange Liqueur

\$10 Per Drink Hosted

\$12 Per Drink Cash

Beer

Domestic: Sam Adams®, Bud Light®, Coors Light®

\$5 Per Bottle Hosted

\$6 Per Bottle Cash

Imported: Corona®, Stella Artois®, Amstel Light®

\$6 Per Bottle Hosted

\$7 Per Bottle Cash

Craft: List Available Upon Request

\$7 Per Bottle Hosted

\$8 Per Bottle Cash

House Wine

Salmon Creek® Chardonnay, Cabernet Sauvignon, Merlot

Mionetto® Prosecco Brut

\$8 Per Glass Hosted

\$9 Per Glass Cash

Premium Wine

Wine List Available Upon Request

\$10 Per Glass Hosted

\$12 Per Glass Cash

Soft Beverages

Assorted Coke® Products, Bottled Water, Sparkling Water, Assorted Juices

\$4 Each Hosted

\$4 Each Cash

Corkage Fee

Wine and Champagne Only

\$15 Per Bottle

The Teaching Garden

The USC Teaching Garden is a self-sustaining garden to harvest fruit, herbs, vegetables and edible flowers for its dining venues. The garden's farming techniques support USC's commitment to the environment and the health of the university's dining guests by growing food locally without the use of harmful chemicals. The USC Teaching Garden is now available to book for special events.

Teaching Garden Lunch Buffet

Roasted Tomato Bisque, Parmesan Croutons

USC Teaching Garden Greens Salad Bar

Garden Greens	Bell Peppers	Wonton Crisp	Grilled Chicken Breast
Edamame	Shredded Carrot	Puffed Wild Rice	Marinated Beef Tenderloin
Sliced Cucumbers	Shaved Onion	Candied Pecans	Lemongrass Vinaigrette
Vine-Ripe Tomatoes	Feta Cheese	Sunflower Seeds	Roasted Garlic Dressing

Sandwich and Wrap Assortment

Seasonal Fruit Tarts

Regular and Decaffeinated Peet's Coffee, Assorted Herbal Teas

Basil Lemonade and Hibiscus Tea

\$34 Per Person

Add Chef Presentation and Tour of the USC Teaching Garden, **\$150**

Teaching Garden Reception

Requires Chef Attendant Fee of **\$150**

Choice of Six Items:

Compressed Watermelon, Feta, Pickled Onions, Teaching Garden Mint, Lime Syrup

House-Made Cracker, Cherry Tomato, Teaching Garden Basil Aioli

Pita Crisp, White Bean Hummus, Roasted Tomato

Pickled Apple, Aged Cheddar, Fruit Nut Toast Points

Crispy Artichoke, Honey, Lemon, Harissa Aioli

Spicy Tuna on Crispy Wonton, Pickled Daikon, Cucumber, Green Onion

Shrimp and Cucumber Ceviche on Taro Crisp

Chocolate Cigarillo with Spicy Dulce de Leche

Cream Puff with Orange Chantilly, Dark Chocolate, Smoked Salt

\$30.00 Per Person

Enhance Your Reception



Greenbar Distillery, based in the Arts District, is L.A.'s first distillery since Prohibition and maker of the world's largest portfolio of craft, organic spirits. Founded in 2004 by two USC graduate students who met on the first day of class, they seek to make better spirits for a better planet.

TRU Vodka
IXÁ Silver Tequila
SLOW HAND Six Woods Whiskey
CITY Bright Gin
CRUSOE Spiced Rum
FRUITLAB Hibiscus Liqueur
FRUITLAB Orange Liqueur
\$10 Per Drink Hosted
\$12 Per Drink Cash

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Labor charges apply to all events.

A taxable 20% service charge and 9.5% sales tax will be added to all food and beverage purchases. Prices are subject to change without notice.

February 2019

Wired Podium Microphone, **\$75 Each**

Handheld Wireless Microphone, **\$175 Each**

Lavalier Wireless Microphone, **\$175 Each**

Wired Panel Microphone, **\$75 Each**

Small Mixer, **\$100 Each**

Large Mixer, **\$200 Each**

Mault / Press Box, **\$150 Each**

LCD Projector and Screen, **\$500 Each**

60" Digital Monitor, **\$250 Each**

Presentation Loop, **\$200 Each**

Doc Cam, **\$200 Each**

Laptop, **\$250 Each**

Wired Ethernet, **\$150 Each**

Polycon Unit, **\$75 Each**

Phone Line, **\$150 Each**

Power Strip, **\$35 Each**

Extension Cords, **\$35 Each**

Light-Duty Presentation Easels, **\$15 Each**

Heavy-Duty Presentation Easels, **\$35 Each**

Flipchart with Markers, **\$55 Each**

Whiteboard with Markers, **\$75 Each**

Portable Sound System, **\$300 Each**

Audio Visual Technician (Set/ Tech/ Strike), **\$50 Per Hour (4 Hour Minimum)**

A technician is mandatory for all events with Audio Visual needs, other Audio Visual equipment available upon request.



USC FOOD PHILOSOPHY

To provide the best USC experience through chef-driven, flavor forward menus. We aim to provide craveable, healthy and socially responsible cuisine for the Trojan Family. Our chefs constantly strive for the elevation of culinary strategy as a nutritional advantage. We meet guests' needs of the present without compromising the ability of future generations to meet their own needs.

The Relentless Pursuit Of Deliciousness

Chef Driven Menus, Transparent Products

Fresh And Seasonal, Both Local & Global

Think Produce First & Focus More On Plant Based Cooking

Promote Health And Sustainability Through Inspiring & Hand Made Menus

A Focus On Whole & Intact Grains

Red Meat: Smaller Portions, Less Frequently

Reduced Added Sugar

Cut The Salt

Right Portion Size & Limiting Food Waste

Focus On Whole, Minimally Processed Foods

Drink Healthy - A Commitment To Healthy Options

Sustainable Seafood