480 Charles E. Young Drive East
Los Angeles, CA 90095
(310) 825-0877
Email: club@ucla.edu
Website: www.facultycenter.ucla.edu

VALID THROUGH 10/2018
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DELUXE CONTINENTAL BREAKFAST
Seasonal Fresh Fruit
Assorted Muffins, Danishes, Croissants and Bagels
with Butter, Preserves and Cream Cheese
Chilled Fresh Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$12 per person

CLASSIC CONTINENTAL BREAKFAST
Assorted Mini Muffins, Danishes, and Bagels
with Butter, Preserves and Cream Cheese
Chilled Fresh Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$10 per person

CONTINENTAL BREAKFAST
Assorted Mini Muffins and Danishes
with Butter and Preserves
Chilled Fresh Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$9 per person

LITE CONTINENTAL BREAKFAST
Assorted Mini Muffins and Danishes
with Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$8 per person

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**Plated Service Breakfast**

**FC Breakfast**
Seasonal Fresh Fruit
Scrambled Eggs, Smoked Salmon with Onions and Capers
Roasted Potatoes, Sliced Tomatoes and Bagels
with Butter, Preserves and Cream Cheese
Chilled Fresh Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$19 per person

**Classic Breakfast**
Seasonal Fresh Fruit
Eggs Benedict
Roasted Potatoes, Assorted Mini Muffins and Danishes
with Butter and Preserves
Chilled Fresh Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$18 per person

**American Breakfast**
Seasonal Fresh Fruit
Scrambled Eggs, Bacon or Sausage
Roasted Potatoes, Assorted Mini Breakfast Pastries
with Butter and Preserves
Chilled Fresh Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$16 per person

**Spanish Breakfast**
Scrambled Eggs, Spanish Chorizo Sausage
Roasted Potatoes, Broiled Tomatoes and Flour Tortillas
with Butter and Preserves
Chilled Fresh Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$16 per person

The above menus may also be presented buffet style for an additional $3.00 per person with a minimum of 30 people*. California Sales Tax will apply to all food and beverage prices.
BREAKFAST ENHANCEMENTS
$6 per person
(30-person minimum)

Oatmeal
Assorted Toppings: Raisins, Cranberries, Brown Sugar
Maple Syrup and Assorted Nuts

Classic French Toast
with Berry Compote

Pancakes
with Honey Butter and Maple Syrup

Belgian Waffle
with Seasonal Fresh Fruit

Egg White Frittata

Scrambled Egg with Tomato and Chives

Hickory-Smoked Bacon or Grilled Sausage
(Two pieces per person)

Tortilla Wrap Scrambled Egg Whites,
Feta Cheese, Sun-Dried Tomatoes

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**HIGH TEA**
Minimum of 35 people
Scones with Jam (1 piece)
Assorted Tea Sandwiches (4 pieces)
Assorted Mini Pastries (2 pieces)
Assorted Gourmet Teas
$24 per person

**SNACK ATTACK**
Minimum of 35 people
Individual Bag of Chips
Assorted Cookies and Brownies
Assorted Individual Candy
Mixed Nuts
$9 per person

**“WAY TOO HEALTHY”**
Minimum of 35 people
Fresh Garden Crudité with Dip
Seasonal Fresh Whole Fruit
Fresh Seasonal Berries
Plain or Assorted Fruit Yogurt
Trail Mix
$10 per person

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**BREAK ENHANCEMENTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Croissants</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Assorted Mini Muffins</td>
<td>$20 per dozen</td>
</tr>
<tr>
<td>Assorted Danish Pastries</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Scones</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$19 per dozen</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$18 per dozen</td>
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<tr>
<td>Oatmeal Raisin Cookies</td>
<td>$18 per dozen</td>
</tr>
<tr>
<td>Miniature French Pastries</td>
<td>$30 per dozen</td>
</tr>
<tr>
<td>Gourmet French Butter Cookies</td>
<td>$26 per pound</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>$22 per dozen</td>
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<tr>
<td>Assorted Tea Sandwiches</td>
<td>$26 per dozen</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$18 per dozen</td>
</tr>
<tr>
<td>Plain or Assorted Fruit Yogurt</td>
<td>$25 per dozen</td>
</tr>
<tr>
<td>Assorted Häagen-Dazs Ice Cream Bars &amp; Cups</td>
<td>$6 each</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$25 per bowl</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa</td>
<td>$35 per bowl</td>
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<tr>
<td>Pretzels</td>
<td>$25 per bowl</td>
</tr>
<tr>
<td>Seasonal Fruit Platter</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Fresh Garden Crudité with Dip</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Domestic Cheese and Crackers</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Imported Cheese and Crackers</td>
<td>$7 per person</td>
</tr>
<tr>
<td>Domestic/Imported Cheese and Crackers</td>
<td>$9 per person</td>
</tr>
</tbody>
</table>

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NON-ALCOHOLIC BEVERAGES
Two Pitchers Serve About 18 Guests, Which Is Equivalent to One Gallon

- Assorted Soft Drinks: $3 each
- Assorted Mineral and Bottled Water: $4 each
- Black or Tropical Iced Tea: $20 per gallon
- Chilled Fresh Juice: $20 per gallon
- Freshly Brewed Coffee and Decaffeinated Coffee: $22 per gallon
- Hot Tea: $22 per gallon
- Fresh Fruit Punch (serves 30 guests): $45 per bowl

ALCOHOLIC BEVERAGES

- Domestic Beer: $6 per bottle
- Imported Beer: $7 per bottle
- House Wine: $24 per bottle
- House Champagne: $26 per bottle
- Corkage Fee: $24 per bottle

Additional Wines Available Upon Request

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**STARTERS**

**HOUSE SALAD**
Mixed Field Greens, Tomatoes, Cucumbers, Red Onions, Lemon Vinaigrette
$4 per person

**FC SIGNATURE SALAD**
Marinated Artichokes, Cherry Tomatoes, Kalamata Olives, Cucumber Herb Vinaigrette
$4 per person

**CLASSIC CAESAR SALAD**
Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing
$5 per person

**ARUGULA SALAD**
Fennel, Artichokes, Cherry Tomatoes, Prosciutto, Shaved Parmesan, Lemon Vinaigrette
$5 per person

**BABY SPINACH SALAD**
Roasted Beets, Pancetta, Goat Cheese Crumble, Pine Nuts, Sherry Thyme Vinaigrette
$5 per person

**CLASSIC CAPRESE**
Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Olive Oil and Balsamic Reduction
$6 per person

**WEDGE SALAD**
Butter Lettuce, Bacon, Crumbled Hard Boiled Egg, House Made Roquefort Dressing
$6 per person

**SOUPS**

**CREAM OF TOMATO**
$4 per person

**ROASTED VEGETABLE (SEASONAL)**
$4 per person

**CREAM OF BROCCOLI**
$4 per person

**BUTTERNUT SQUASH**
$4 per person

**LENTIL (SAUSAGE OPTIONAL)**
$5 per person

**GAZPACHO**
$5 per person

**SPICY TURKEY CHILI**
$5 per person

**CLASSIC CHICKEN AND VEGETABLE**
$5 per person

**SHRIMP BISQUE**
$6 per person

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**SALAD MAINS**

All Salad Entrees are served with Dinner Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**KALE AND FARO**  V
Beets, Pumpkins Seeds, Shredded Carrots, Sundried Tomatoes, Broccoli, Ricotta Salata, Candied Walnuts, Champagne Vinaigrette
$23 per person

**ORGANIC QUINOA AND KALE**  V
Tomatoes, Cucumbers, Feta Cheese, Dried Cranberries, Pepitas, Candied Walnuts, Balsamic Dressing
$23 per person

**CLASSIC CAESAR**  V
Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing
$23 per person (add chicken for additional $3 per person)

**FACULTY CENTER CLASSIC COBB**
Roasted Turkey, Apple-Wood Smoked Bacon, Avocado, Tomatoes, Chopped Egg, Ranch Dressing
$23 per person

**SOUTHWESTERN CHICKEN**
Avocado, Jicama, Black Beans, Sweet Corn, Tortilla Strips, Cilantro Lime Vinaigrette
$23 per person

**ASIAN CHICKEN**
Napa Cabbage, Romaine, Carrots, Spring Onion, Edamame, peanuts, Mandarin Oranges, Cilantro Sesame Seed Vinaigrette
$24 per person

**TROPICAL CURRY CHICKEN**
Mixed Greens, Pineapple, Papaya, Mango, Cucumbers, Scallions, Cilantro, Curry Aioli
$24 per person

**ASIAN BEEF**
Asian Slaw, Mandarin Orange Supremes, Crispy Wonton Strips, Peanut Dressing
$24 per person

California Sales Tax will apply to all food and beverage prices
SALAD MAINS CONTINUED

MEDITERRANEAN POACHED SALMON
Tomatoes, Kalamata Olives, Red Onion, Capers, Cucumbers, Lemon Juice, Lime Vinaigrette
$26 per person

GRILLED MARINATED STEAK
Arugula, Roasted Red Peppers, Shaved Red Onions, Cannellini Beans, Balsamic Vinaigrette
$26 per person

TUNA NICOISE
Potatoes, Eggs, Capers, Anchovies, Tomatoes, Haricot Verts, Mixed Greens, Red Onion, Olives
$26 per person

ANTIPASTO
Salami, Mortadella, Garbanzo Beans, Olives, Artichoke Hearts, Tomatoes, Basil, Shaved Parmesan, Italian Vinaigrette
$26 per person

SEAFOOD
Crab, Bay Scallops, Shrimp, Citrus Segments, House Mixed Greens, Lemon vinaigrette
$27 per person

v = Vegetarian

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MAINS FROM THE LAND
All Hot Entrées Are Served with Dinner Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

HERB GRILLED CHICKEN BREAST
Fresh Rosemary, Thyme, Parsley, Lemon Juice, Olive Oil, Roasted Fingerling Potatoes
$24 per person

CHICKEN PIEDMONT
Airline Chicken Breast, Caponata, Roasted Red Bliss Potatoes
$24 per person

CHICKEN PICCATA
White Wine, Capers, Italian Parsley, Sautéed Spinach, Angel Hair Pasta, Lemon Butter Sauce
$24 per person

CALIFORNIA ROASTED BREAST OF CHICKEN
Pico De Gallo, Avocado, Black Beans and Cilantro Rice
$24 per person

HARISSA MOROCCAN GRILLED HALF CHICKEN
Currants, Apricots, Almonds, Couscous, Tzatziki Sauce
$24 per person

CORNISH GAME HEN
Dried Cranberries, Almonds, Wild Rice, Broccolini, Parsnip Purée, Demi-Glace
$25 per person

GRILLED PORK CHOPS
Apple Chutney, Potato Puree
$25 per person

PORK ROULADE MEDALLION
Goat Cheese, Apple Compote, Haricot Verts, Roasted Potatoes, Lemon and Sage Demi-Glace
$26 per person

GRILLED FLANK STEAK
Chimichurri, Broccolini, Roasted Potatoes
$26 per person

California Sales Tax will apply to all food and beverage prices
Mains from the Land Continued

Moroccan Braised Lamb Shank
Couscous, Garbanzo Beans, Dried Apricots, Almond
$26 per person

Grilled New York Strip
Caramelized Onions, Sautéed Spinach and Shiitake Mushrooms, Duchesse Potato, Pinot Noir Au Jus
$28 per person

Crispy Duck Breast & Leg Confit
Spiced Chutney, Wild Rice, Plum Reduction
$28 per person

Wild Herb Crusted New Zealand Rack of Lamb
Mint, Dijon Mustard, Barley, Sautéed Spinach, Garlic Au Jus
$28 per person

Marinated Grilled Rib-Eye
Roasted Asparagus, Crushed Potatoes, Spring Onion, Olive Oil, Lemon Juice, Veal Demi-Glace
$28 per person

Grilled Filet Mignon au Poivre
Maytag Blue Cheese Butter, Haricot Verts, Roasted Potato
$30 per person

Faculty Center “Surf and Turf”
Petite Filet Mignon, Tiger Shrimp, Lemon Garlic Butter, Haricot Verts, Potato Puree
$32 per person

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**Mains From the Sea**

*All Hot Entrées Are Served with Dinner Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Pan Seared Sea Scallops**  
Red Kuri Squash Purée, Supremes, Blood Orange Beurre Blanc  
$28 per person

**Glazed Asian Style Salmon**  
Sesame, Ginger, Scallions, Jasmine Rice, Sautéed Snow Peas, Soy Sauce  
$29 per person

**Cioppino**  
Fish, Mussels, Clams, Calamari, Grilled Crostini  
$29 per person

**Grilled Swordfish**  
Olive Relish, Spinach, Roasted Potatoes  
$29 per person

**Pan Roasted Salmon**  
Tarragon, Dill, Parsley, Grilled Asparagus, Beurre Blanc  
$32 per person

**Grilled Wild Sea Bass**  
Tropical Fruit Salsa, Seared Lime, Steamed Rice  
$34 per person

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**PASTA MAINS**
*All Hot Entrées Are Served with Dinner Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**ROASTED BUTTERNUT SQUASH RAVIOLI**
Chopped Hazelnuts, Sage, Parmesan Cheese, Beurre Noisette
$22 per person

**ORECCHIETTE PASTA**
Italian Sausage, Chili Flake, Olive Oil, Broccolini, Shaved Pecorino Romano
$23 per person

**RIGATONI BOLOGNESE**
Grana Padano Parmesan Cheese, Traditional Meat Sauce
$23 per person

**BUTTERNUT SQUASH LASAGNA**
with Sage Herb Béchamel Sauce
$23 per person

**FOUR-CHEESE RAVIOLI**
Asiago, Mascarpone, Ricotta, Alfredo Sauce
$24 per person

**RISOTTO PRIMAVERA**
Mediterranean Vegetables, Shaved Parmesan
$26 per person

**GNOCCHI**
Mozzarella, Pomodoro Sauce, Pesto, Shaved Grana Padana
$27 per person

**THREE CHEESE TORTELLINI**
Chicken Broth, Parmesan Cheese
$27 per person

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Mains from the Farm
All Hot Entrees Are Served with Dinner Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Moroccan Spiced Vegetable Tagine
Saffron Couscous, Squash, Celery Root, Garbanzo Beans, Tomatoes
$23 per person

Grilled Vegetable Lasagna
Ricotta Cheese, Pomodoro Sauce
$24 per person

Wild Mushroom and Eggplant Napoleon
Swiss Chard, Grilled Red Onion, Truffle Oil, Porcini Cream Sauce
$26 per person

Side Options

Vegetable
Roasted, Steamed or Sautéed
Haricot Verts
Broccoli
Carrots
Cauliflower
Asparagus
Spinach
Brussel Sprouts

Starch
Potato Purée
Crushed Potatoes
Scalloped Potatoes
Roasted Potatoes

Grains
Basmati Rice
Quinoa
Barley
Wild Rice

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DESSERTS

All desserts listed below are $6 each and may be upgraded with crème anglaise and raspberry coulis for an additional $1.50 each.

TARTS

APPLE
Roasted apples in caramel and baked in a butter crust

PECAN
Golden brown and buttery kernel pecans in a honey delicacy

APRICOT
Apricots over a crust baked to perfection, powdered sugar

MIXED FRUIT
Fresh fruits of the season over a delicate crust filled with light frangipane

CRÈME BRÛLÉE
A French classic, flavored with Tahitian Vanilla Bean

CAKES

MANGO MOUSSE
White sponge cake filled with light and refreshing mango mousse

CHOCOLATE MOUSSE ESPRESSO
Light chocolate cake layered with mocha espresso buttercream

SAINT MARC PRALINE
Almond meringue and light praline cream; an incredible texture

TIRAMISU
Exquisite Italian dessert, mascarpone cheese, and espresso café

ZUCOTTO
Italian version of Black Forest, simple and elegant

LEMON
Perfect creamy lemon meringue in a crispy tart shell

PEAR
Poached pear over a buttery crust topped with almond cream, lightly flavored with Grand Mariner

COCONUT
Rich coconut cream in a buttery tart shell

ALMOND
Traditional almond frangipane tart with ground almonds and brown butter crust

CHEESE CAKE
Creamy vanilla cheese cake

Lemon
Perfect creamy lemon meringue in a crispy tart shell

PEAR
Poached pear over a buttery crust topped with almond cream, lightly flavored with Grand Mariner

COCONUT
Rich coconut cream in a buttery tart shell

ALMOND
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**ASSORTED PRE-MADE SANDWICHES**  
*(35 Guests Minimum)*

Includes:
- Choice of One (1) Salad
- Choice of Three (3) Pre-Made sandwiches,
- Seasonal Fresh Fruit
- Assorted Bag of Chips
- Freshly Baked Chocolate Chip Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**SALADS**

- **Classic Caesar**  
  Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing  
  or  
- **House**  
  Mixed Field Greens, Tomatoes, Cucumbers, Red Onions, Lemon Vinaigrette  
  or  
- **Greek**  
  Feta Cheese, Cucumbers, Bell Peppers, Lemon, Olive Oil  
  or  
- **Grilled Marinated Vegetable**  
  Herbs, Olive Oil

**SANDWICH CHOICES**

Please Select Three (3)

- **Roasted Turkey and Swiss Cheese**  
  Lettuce, Vine Ripe Tomatoes, on Whole Wheat Bread
- **Caprese**  
  Mozzarella, Tomatoes, Basil on a Rustic Roll
- **Roast Beef**  
  with Radicchio, Roasted Tomatoes, Caramelized Onions, Whole Grain Mustard, Blue Cheese on a French Roll
- **Marinated Chicken Breast**  
  Lettuce, Roma Tomatoes, Lemon Aioli, on a Rustic Roll
- **Baked Ham and Cheddar Cheese**  
  Lettuce, Mayo, Tomatoes on Sourdough Bread
- **Grilled Vegetable Wrap**  
  Hummus and Feta Cheese

$30 per person

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**MAKE YOUR OWN SALAD BAR**
*(35 Guests Minimum)*

Includes:
- Soup of the Day
- Mixed Greens
- Romaine Lettuce
- Sliced Grilled Chicken
- Cucumbers, Tomatoes, Carrots, Olives, Onions, Broccoli,
- Red Peppers, Red Onion, Cheddar Cheese, Walnuts,
- Sliced Hard-Boiled Eggs

*(One Selection At Additional Cost of $10 per person)*
- Add Grilled Shrimp
- Add Roasted Salmon
- Add Grilled Sirloin

Assorted Dressings: Lemon Vinaigrette, Balsamic Vinaigrette, Ranch Dressing
- Dinner Rolls and Butter
- Assorted Gourmet Cookies
- Freshly Brewed Coffee; Decaffeinated Coffee and Assorted Teas

$26 per person

**PREMIUM DELI BAR**
*(35 Guests Minimum)*

**House Salad**
- Mixed Field Greens, Tomatoes, Cucumbers, Red Onions, Lemon Vinaigrette
- Pasta Salad or Potato Salad
- Seasonal Fresh Fruit Platter

**Assorted Deli Meats:**
- Ham, Turkey, Roast Beef, Salami and Mortadella

**Selection of Cheeses and Assorted Breads**
- Assorted Cookies, Cheese Cake, Flowerless Chocolate Cake
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

$28 per person

California Sales Tax will apply to all food and beverage prices
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**California Buffet**

*(50 Guests Minimum)*

Includes:
- Selection of Two (2) Salads, Two (2) Entrees, Two (2) Sides
- Seasonal Fresh Fruit and Berries Display, Assorted Desserts
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Salads**

Please Select Two

**House**
- Mixed Field Greens, Tomatoes, Cucumbers, Red Onions, Lemon Vinaigrette

**Classic Caesar**
- Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing

**Classic Caprese**
- Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Pesto Drizzle, Extra Virgin Olive Oil and Balsamic Reduction

**Baby Spinach**
- Pancetta, Avocado, Wholegrain Mustard Vinaigrette

**Mains**

Please Select Two

Sautéed Breast of Chicken Piccata with White Wine, Capers, Italian Parsley, Lemon Butter Sauce
- Chicken Milanese, Arugula, Red Onions, Parmesan, Tear Drop Tomatoes
- Garlic and Rosemary Crusted Pork Loin, Apple Compote, Madeira Sauce
- Black Pepper Crusted Sirloin of Beef, Confit Cherry Tomatoes, Horseradish Cream Sauce
- Sautéed Cod Fillet, Organic Baby Tomato Compote, Tapenade
- Pan Roasted Salmon Tarragon, Dill, Parsley, Beurre Blanc

**Sides**

Please Select One of Each

**Vegetable**
- Roasted, Steamed or Sautéed
- Haricot Verts
- Broccoli
- Carrots
- Cauliflower
- Asparagus
- Spinach
- Brussel Sprouts

**Starch or Grain**
- Potato Purée
- Crushed Potatoes
- Scalloped Potatoes
- Roasted Potatoes
- Basmati Rice
- Quinoa
- Wild Rice

$35 per person

California Sales Tax will apply to all food and beverage prices.
ITALIAN STYLE BUFFET
(50 Guests Minimum)

HORS D’OEUVRES
Caprese Skewers
Prosciutto Di Parma wrapped Melon
Olives Tapenade and Ricotta Cheese Bruschetta

SALADS
Arugula
Fennel, Red Onion, Artichokes, Cherry Tomatoes, Prosciutto, Shaved Parmesan, Lemon Vinaigrette

Classic Caesar
Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing

PASTA
Mushroom Ravioli with Truffle Butter Sauce
or
Classic Lasagna

MAINS
Please Select Two
Risotto Ai Funghi, Wild Mushrooms, Shaved Parmesan, Truffle Oil Drizzle
Cioppino Fish, Mussels, Clams, Calamari, Grilled Crostini
Grilled Chicken Cacciatore, Onions, Mushrooms, Bell Peppers, Tomatoes, Basil
Braised Lamb Ragout, Polenta

SIDES
Roasted Plum Tomato, Parmesan Cheese, Fresh Herbs
Assortment of Grilled Vegetables, Olive Oil and Garlic
Rapini, Garlic and Chili Flakes

DESSERTS
Tiramisu, Cannoli, Zucotto and Mocha Espresso Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

$45 per person
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CLASSIC BUFFET
(50 Guests Minimum)

SALADS

FC Signature
Marinated Artichokes, Cherry Tomatoes, Kalamata Olives, Cucumber, Herb Vinaigrette

or

Classic Caesar
Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing

MAINS

Roast Prime Rib with Horseradish Cream Sauce

or

Charbroiled Breast of Chicken with Sauce Chasseur

SIDES

Vegetable
Roasted, Steamed or Sautéed
Haricot Verts
Broccoli
Carrots
Cauliflower
Asparagus
Spinach
Brussel Sprouts

Starch or Grain
Potato Purée
Crushed Potatoes
Scalloped Potatoes
Roasted Potatoes
Basmati Rice
Quinoa
Wild Rice

DESSERT
Selection of Assorted Cakes and Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

$38 per person

California Sales Tax will apply to all food and beverage prices
UNDER THE SEA BUFFET
(50 Guests Minimum)

SALADS

Crab Cake
Mesclun Greens, Citrus Supremes, Champagne Vinaigrette
or
House
Mixed Field Greens, Tomatoes, Cucumbers, Red Onions, Lemon Vinaigrette

STATIONARY DISPLAY
Black Tiger Shrimp, Boston Little Neck Clams, Northern Pacific Oyster on Half Shell
All served with Cocktail Sauce, Horseradish, Lemon and Lime Wedges

Maki Sushi:
Spicy Tuna and California Rolls

MAINS
Please Select Two
Pan Seared Sea Scallops, Red Kuri Squash Purée, Supremes, Blood Orange Beurre Blanc
Pan Seared Halibut, Manila Clams, Lemon Basil Beurre Blanc
Glazed Asian Style Salmon Filet, Sesame, Ginger, Scallions, Soy Sauce
Cioppino, Fish, Mussels, Clams, Calamari, Grilled Crostini

SIDES
Please Select One of Each

Vegetable
Roasted, Steamed or Sautéed
Haricot Verts
Broccoli
Carrots
Cauliflower
Asparagus
Spinach
Brussel Sprouts

Starch or Grain
Potato Purée
Crushed Potatoes
Scalloped Potatoes
Roasted Potatoes
Basmati Rice
Quinoa
Wild Rice

DESSERT
Selection of Assorted Cakes and Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

$45 per person
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Canapés

All canapés may be served butler style.
Service personnel will be required at $25.00 per server per hour
Four (4) dozen minimum for all hot and cold canapés

Cold

Caprese Skewers with Balsamic Reduction $26 per dozen
Stuffed Mushroom with Herb Goat Cheese $26 per dozen
Stuffed Endive Spears with Roquefort Cheese $26 per dozen
Prosciutto wrapped Melon $26 per dozen
Mexican Ceviche Tostada $26 per dozen
Tuna Tartar on Crispy Wonton $26 per dozen
Bruschetta, Tomato, Buffalo Mozzarella $26 per dozen
Goat Cheese Crostini with Sundried Tomatoes $26 per dozen
Beef Tartar Toast Point with Horseradish Cream $27 per dozen
Chive Potato Pancake Bellini $27 per dozen
Salmon Gravlax on Pumpernickel Toast $28 per dozen
Jumbo Shrimp with Spicy Cocktail Sauce $30 per dozen

Hot

Chicken Satay with Peanut Dipping Sauce $26 per dozen
Coconut Shrimp with Sweet Chili Sauce $26 per dozen
Mini Maryland Style Crab Cake $26 per dozen
Franks in Puff Pastry $26 per dozen
Raspberry and Brie Phyllo Purse $26 per dozen
Mini Assorted Quiche $26 per dozen
Spinach Spanakopita $26 per dozen
Grilled Marinated Shrimp Skewers $27 per dozen
Salmon Satay with Ginger Honey Sauce $27 per dozen
Beef and Caramelized Onions Crostini $27 per dozen

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<table>
<thead>
<tr>
<th>Category</th>
<th>Item</th>
<th>Price</th>
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<tr>
<td>ASIAN</td>
<td>Vegetarian Spring Rolls</td>
<td>$26 per dozen</td>
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<td></td>
<td>Chicken and Lemongrass Pot Stickers</td>
<td>$26 per dozen</td>
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<tr>
<td></td>
<td>Vegetarian Pot Stickers</td>
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<td>Teriyaki Chicken Skewers</td>
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<td>SOUTHWESTERN</td>
<td>Beef and Cheese Empanadas</td>
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<td></td>
<td>Chicken or Beef Taquitos</td>
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<tr>
<td></td>
<td>Marinated Beef Skewer with Chimichurri Sauce</td>
<td>$26 per dozen</td>
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<td></td>
<td>Fried Mac and Cheese with Marinara Sauce</td>
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<td></td>
<td>Jalapeño Corn Fritters with Avocado Salsa</td>
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<tr>
<td>MEDITERRANEAN</td>
<td>Strawberry and Brie Phyllo Purse</td>
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<td></td>
<td>Chicken Kabobs with Tahini Sauce</td>
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<td></td>
<td>Mini Falafel Cakes with Tzatziki Sauce</td>
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<tr>
<td></td>
<td>Panzella and Feta Crostini</td>
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<td></td>
<td>Mini Beef or Lamb Kefta with Yogurt Dip</td>
<td>$28 per dozen</td>
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</tbody>
</table>

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**STATIONARY DISPLAYS**

**Assorted Domestic and Imported Cheeses**
(25-person Minimum)
$9 per person

**Sliced Seasonal Fruit Platter**
(25-person Minimum)
$5 per person

**Fresh Garden Crudité with Dip**
(25-person Minimum)
$5 per person

**Marinated Grilled Vegetables**
(50-person Minimum)
$5 per person

**Baked Imported French Brie en Croute**
$95 each

**Terrine aux Trois Légumes**
$120 each

**Sliced Norwegian Smoked Salmon**
Onions, Capers, Tomatoes, Cucumbers, Toast Points
$150 each

**Assorted Maki Sushi Rolls**
Pickled Ginger, Wasabi, Soy Sauce
$28 per dozen

**Assorted Nigiri Sushi**
Pickled Ginger, Wasabi, Soy Sauce
$37 per dozen

**Assorted Tea Sandwiches**
(4-Dozen Minimum)
$26 per dozen

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RECEPTION MADE EASY PACKAGES
(35 Guests Minimum)

EACH PACKAGE INCLUDES:
Seasonal Fruit and Domestic Cheese Display
Selection of Cold and Hot Canapés
Draped and Skirted Buffet Table

CANAPÉS MAY BE CHEF’S CHOICE OR
YOU MAY SELECT FROM THE FOLLOWING:

COLD CANAPÉS
Stuffed Mushroom with Herb Goat Cheese
Beef Tartar Toast Point with Horseradish Cream
Stuffed Endive Spears with Roquefort Cheese
Jumbo Shrimp with Spicy Cocktail Sauce
Salmon Gravlax on Pumpernickel Toast
Prosciutto wrapped Melon
Goat Cheese Crostini with Sundried Tomatoes

HOT CANAPÉS
Chicken Satay with Peanut Dipping Sauce
Vegetarian Spring Rolls
Coconut Shrimp
Beef and Cheese Empanadas
Franks in Puff Pastry
Spinach Spanakopita

8 Pieces Per Person *3 Choice Limit * $21 per person
10 Pieces Per Person *4 Choice Limit * $28 per person
12 Pieces Per Person *6 Choice Limit * $32 per person

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SPECIALTY RECEPTION STATIONS
(50 Guests Minimum)
Chef Attendant Available at $25 per hour

SEAFOOD
Crab Claws, Oysters on the Half Shell, Shrimp on Ice, Assorted Nigiri and Maki Sushi, Horseradish, Cocktail Sauce, Soy Sauce, Pickled Ginger, Lemon and Lime Wedges
$42 per person

ANTIPASTO
Imported Salami, Sopressata, Prosciutto, Balsamic-Marinated Mushrooms, Grilled Vegetables, Hot Stuffed Cherry Peppers, Olives, Assorted Cheeses with Focaccia and Grissini
$30 per person

ASIAN WOK STIR FRY
Marinated Beef, Chicken or Tofu Sautéed in Wok, Crispy Vegetables, Garlic, Ginger, Soy Plum Sauce and Sesame Oil, served with Steamed Rice and Fortune Cookies
$25 per person

MEXICAN TACO
Seasoned Ground Beef and Chicken, Shredded Lettuce, Cheese, Tomato, Sour Cream Salsa, Beans, Mexican Rice, served with Taco Shells, Corn or Flour Tortillas
$25 per person

ASSORTED CHEESE AND FRUIT
International and Domestic Cheese, Fresh Seasonal Fruits and Berries Assorted Crackers and Breads
$25 per person

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**CARVING STATIONS**
Carving Chef required at $55 per hour
Served with Assorted Dinner Rolls and Butter

**GLAZED COUNTRY HAM**
Honey-Pineapple Sauce  
(serves 20 people)  
$150 each

**ROASTED PORK TENDERLOIN**
Apple Compote, Mustard, Madeira Sauce  
(serves 25 people)  
$150 each

**ROASTED WHOLE TURKEY**
Cranberry Sauce, Stuffing, Gravy  
(serves 25 people, minimum 2 orders)  
$200 each

**ROASTED LEG OF LAMB**
Mint Jelly, Rosemary Jus  
(serves 20 people)  
$180 each

**ROASTED PRIME RIB OF BEEF**
Whole Grain Mustard, Creamed Horseradish, Au Jus  
(serves 25 people)  
$250 each

California Sales Tax will apply to all food and beverage prices
**ALCOHOLIC BEVERAGES**

**FULL SERVICE BAR**
Full service bars consist of liquor, assorted domestic and imported beers, soft drinks, mineral waters and fruit juices and must have a bartender. All beverages served in the building must be furnished by the Faculty Center and removing any beverage from the building is strictly prohibited.

A beverage minimum of $350 is required for all full service bars.

Premium Liquor may be requested for an additional charge.

**ADDITIONAL CHARGES**
The Bar Set-Up Fee is $45.

**BARTENDERS**
Bartenders are required for all full service bars. We recommend one (1) bartender for every 75 guests.

The Bartender Fee is $55 per bartender per hour.

**WINE**
A complete wine list is available upon request

- **House Red Wine** $24 per bottle
- **House White Wine** $24 per bottle
- **House Champagne** $26 per bottle

Additional Wines Available Upon Request

**BEER**
A complete beer list is available upon request

- **Domestic** $6 per bottle
- **Imported** $7 per bottle

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