UCLA FACULTY CENTER EVENT POLICIES

RESERVATIONS:

1. Faculty Center Members will be billed to their membership account. For business and social events a pre-approved departmental account may be used.

2. The Faculty Center reserves the right to provide the most appropriate available room for each event and current room rate applies.

3. Events held in the Faculty Center may not be advertised as open to the public. Press notices may mention the location but must say “By Invitation Only.”

4. A minimum number of fifty (50) guests at $35.00 per person required to reserve a private dining room for dinner on Mondays, Wednesdays, and Friday evenings if no other events are booked.

5. The Faculty Center will provide event space on the weekends with approved charges.

6. Details for event, including but not limited to estimated number of guests, room setup, equipment needed, and menus must be submitted to the Faculty Center at minimum of two weeks prior to the event date. If this is not adhered to should the Faculty Center not be able to accommodate the special requirements for the event we will not be held liable.

ROOM AND STAFF CHARGES:

1. Room rental fee applies to all reserved rooms.

2. A guest surcharge of $1 per person will be added to all private events. Non-member / non-campus events, an additional 15% surcharge applies.

3. $2500 in food and beverage is required to reserve any room. This does not apply to Sequoia/California or Main Dining Room, and for a period not-to exceed three hours.

4. Patios, if reserved separately are charged the same as a room charge. If you reserve a room, the adjoining patio is included in your rental.

5. Overtime charges will be incurred on functions lasting beyond our regular posted business hours, or beyond the agreed finish time.

6. Individual room rental fees apply in addition to agreed minimums weekend rates.

Valid Until 07, 2017
**FOOD, LIQUOR AND EQUIPMENT:**

1. All food and beverages served in the building must be furnished by the Faculty Center. No food and beverage may be brought in or taken out of the building.

2. Any event with less than 35 or less guests will only have a choice of one main course including a “Chef’s Choices” vegetarian main course. Any additional main course choices may be provided with a minimum of 12 orders.

3. A minimum of $250 is required for full service bars.

4. All food and beverage items prepared by the Faculty Center and not consumed remain the property of the Faculty Center.

5. The Faculty Center is not responsible for outside equipment. A handling fee will be charged for storage if available.

6. For all **weekend** events a minimum expenditure of **$5000** is required. This will include food, beverage and equipment rental.

**G U A R A N T E E S, N O S H O W S, A N D C A N C E L L A T I O N S:**

1. An estimated number of guests must be given at the time the reservation is made. A guaranteed number of guests must be confirmed three business days prior to the event. Any” last minute changes” will be based on availability.

2. Cancellations must be made at least two weeks prior to any event, or the full amount will be charged. No-shows will be handled the same as cancellations.

3. In the event of the cancellation of a major event, ninety days’ notice must be submitted in writing. A major function consists of rooms that can accommodate **35 people or more**, any weekend event, or events involving 2 or more rooms.

4. Non-Refundable deposits are required to confirm any reservation. Deposit amount is either the room rental or 15% of the total estimated charges, whichever is greater.

**M I S C E L L A N E O U S:**

1. **Parking** arrangements must be made for all events directly with campus parking services. Please call (310) 825-1286.

2. Music or other types of entertainment must be agreed prior to your event.

3. No confetti is allowed at the Faculty Center.

4. Policies, menus, and prices are subject to change without notice. Please call for an updated list, or visit our website facultycenter.ucla.edu

5. No gratuities is allowed or accepted at the Faculty Center.

Valid Until 07, 2017
**ROOM CAPACITY & RENTAL FEES**

<table>
<thead>
<tr>
<th>ROOMS (dimensions)</th>
<th>ROUND TABLES &amp; CHAIRS</th>
<th>THEATER STYLE</th>
<th>U-SHAPE (outside only/inside &amp; outside)</th>
<th>SQUARE</th>
<th>CLASS ROOM</th>
<th>3. HRS WITH MEALS</th>
<th>FULL DAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>California (71.5’ x 31.5’)</td>
<td>180</td>
<td>200</td>
<td>50/70</td>
<td>60</td>
<td>112</td>
<td>$750</td>
<td>$1000.</td>
</tr>
<tr>
<td>Hacienda (42.5’ x 23.5’)</td>
<td>60</td>
<td>80</td>
<td>34/50</td>
<td>40</td>
<td>35</td>
<td>$350.</td>
<td>$600.</td>
</tr>
<tr>
<td>Sierra (31’ x 26’)</td>
<td>40</td>
<td>50</td>
<td>24/40</td>
<td>30</td>
<td>25</td>
<td>$350.</td>
<td>$600.</td>
</tr>
<tr>
<td>Downstairs Lounge</td>
<td>80</td>
<td>100</td>
<td>30/50</td>
<td>36</td>
<td>30</td>
<td>$350.</td>
<td>$500.</td>
</tr>
<tr>
<td>Sequoia (46.5’ x 33’))</td>
<td>150</td>
<td>170</td>
<td>48/60</td>
<td>60</td>
<td>48</td>
<td>$500.</td>
<td>$800*.</td>
</tr>
<tr>
<td>Redwood (29.5’ x 21’)</td>
<td>48</td>
<td>60</td>
<td>30</td>
<td>34</td>
<td>24</td>
<td>$400.</td>
<td>$600.</td>
</tr>
<tr>
<td>Executive</td>
<td>10</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>$250.</td>
<td>$400.</td>
</tr>
<tr>
<td><strong>Main Dining Room (127’ x 33’)</strong></td>
<td>350</td>
<td>600</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>$1000.  As is</td>
<td>$1600</td>
</tr>
<tr>
<td>MDR East (85’ x 37’)</td>
<td>240</td>
<td>300</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>$800.  As is</td>
<td>Varies</td>
</tr>
<tr>
<td>MDR West (42’ x 33’)</td>
<td>120</td>
<td>150</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>$600.  Varies</td>
<td></td>
</tr>
</tbody>
</table>

These set-up capacities are estimates for the maximum each room may hold with minimal equipment and food set-up. The more equipment and food set-up required, the less each room can hold. Your event coordinator will help place you in the most appropriate room based on your event needs.

**Minimum room rent for Main Dining Room Rent is $5000.00 and up on weekends.**

Valid Until 07, 2017
## Equipment

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Draped Registration Table</td>
<td>$20.00</td>
</tr>
<tr>
<td>Lectern</td>
<td>$20.00</td>
</tr>
<tr>
<td>Lectern and Microphone</td>
<td>$60.00</td>
</tr>
<tr>
<td>Wireless Microphone (includes sound system)</td>
<td>$90.00</td>
</tr>
<tr>
<td>Lavaliere Microphone (includes sound system)</td>
<td>$90.00</td>
</tr>
<tr>
<td>Additional Table Microphone</td>
<td>$35.00</td>
</tr>
<tr>
<td>Digital Data Projector</td>
<td>$120.00</td>
</tr>
<tr>
<td>Screen</td>
<td>$50.00</td>
</tr>
<tr>
<td>Whiteboard</td>
<td>$35.00</td>
</tr>
<tr>
<td>Flipchart (including pad and markers)</td>
<td>$25.00</td>
</tr>
<tr>
<td>Tripod Easel</td>
<td>$10.00</td>
</tr>
<tr>
<td>Special Linen</td>
<td>$15.00</td>
</tr>
<tr>
<td>Riser (8’ x 8’)</td>
<td>$80.00</td>
</tr>
<tr>
<td>Dance Floor</td>
<td>$350.00</td>
</tr>
<tr>
<td>Ficus Tree with lights</td>
<td>$25.00</td>
</tr>
<tr>
<td>Piano (tuning fee $150)</td>
<td>$75.00</td>
</tr>
<tr>
<td>Patio Heater</td>
<td>$25.00</td>
</tr>
<tr>
<td>Log Fire</td>
<td>$45.00</td>
</tr>
</tbody>
</table>

The above prices are per day and equipment rental is subject to availability.

The Faculty Center is not responsible for ordering or storing reserved equipment.

If the equipment you need for your event is not available from above list, please campus Audio / Visual at (310) 206-6591 or Extension AV at (310) 206-1707. If your event requires a conference phone please contact Campus Telecommunications (CTS) to activate a phone line in the room you have reserved and supply the phone at (310) 825-6285.
# BREAKFAST MENU

<table>
<thead>
<tr>
<th>CONTINENTAL BREAKFAST #1</th>
<th>Per Person</th>
<th>$11.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Selection of Chilled Fresh Juices, A Sliced Seasonal Fresh Fruit Display, Assorted Muffins, Danishes, Scones and Bagels with Cream Cheese, Butter, Preserves. Freshly Brewed Coffee, Decaf and Hot Tea.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CONTINENTAL BREAKFAST #2</th>
<th>$9.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Fresh Juice, Assorted Muffins, Danishes, Croissants, and Scones with Freshly Brewed Coffee, Decaf and Hot Tea</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CONTINENTAL BREAKFAST #3</th>
<th>$8.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Fresh Juice, Assorted Muffins, Danishes and Cinnamon Rolls with Freshly Brewed Coffee, Decaf and Hot Tea</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CONTINENTAL BREAKFAST #4</th>
<th>$7.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins and Danish with Coffee, Decaf and Hot Tea</td>
<td></td>
</tr>
</tbody>
</table>

## WAITER SERVED BREAKFASTS

The following menu may also be presented buffet style for an additional $3.00 per person with a minimum of 30 people*.

### FC BREAKFAST

- Choice of Chilled Juices, Sliced Seasonal Fresh Fruit, Fluffy Scramble Eggs, Smoked Salmon with Onions and Capers, Roasted Potatoes, Sliced Tomatoes, Toasted Large Bagels with Cream Cheese, Butter and Preserves and Coffee, Decaf and Hot Tea

### CLASSIC

- Choice of Chilled Juices, Sliced Seasonal Fresh Fruit, Poached Eggs on Canadian Bacon, Toasted English Muffin and Hollandaise Sauce, Roasted Potatoes Assorted Danish, Muffins and Croissants, Butter and Preserves and Coffee, Decaf and Hot Tea

### AMERICAN BREAKFAST

- $15.95 per person

- Choice of Chilled Juices, Sliced Seasonal Fresh Fruit, Fluffy Scramble Eggs, Bacon and Sausage, Roasted Potatoes, Assorted Mini Breakfast Pastries, Butter and Preserves and Coffee, Decaf and Hot Tea

### SPANISH

- $15.95 per person

- Choice of Chilled Juices, Sliced Seasonal Fresh Fruit, Fluffy Scrambled Eggs, Spanish Chorizo Sausage, Roasted Potatoes, Broiled Tomatoes, Soft Flour Tortillas, Butter and Preserves and Coffee, Decaf and Hot Tea

*California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
# MEETING BREAKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Croissants</td>
<td>$23.95</td>
</tr>
<tr>
<td>Assorted Mini Muffins</td>
<td>$19.95</td>
</tr>
<tr>
<td>Assorted Danish Pastries</td>
<td>$23.95</td>
</tr>
<tr>
<td>Freshly Baked Scones</td>
<td>$23.95</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$18.95</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$18.00</td>
</tr>
<tr>
<td>Oatmeal Raisin Cookies</td>
<td>$18.00</td>
</tr>
<tr>
<td>Miniature French Pastries (4 dozen minimum)</td>
<td>$29.95</td>
</tr>
<tr>
<td>Gourmet French Butter Cookies – per pound</td>
<td>$26.00</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>$21.95</td>
</tr>
<tr>
<td>Assorted Tea Sandwiches (4 dozen min)</td>
<td>$26.00</td>
</tr>
<tr>
<td>Assorted Whole Fresh Fruit</td>
<td>$18.00</td>
</tr>
<tr>
<td>Plain or Assorted Fruit Yogurt</td>
<td>$24.95</td>
</tr>
<tr>
<td>Assorted Häagen-Dazs Ice Cream Bars &amp; Cups</td>
<td>Each  $5.00</td>
</tr>
<tr>
<td>Mixed Nuts (serves 25)</td>
<td>Bowl $25.00</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa (serves 25)</td>
<td>Bowl $35.00</td>
</tr>
<tr>
<td>Pretzels (serves 25)</td>
<td>Bowl $25.00</td>
</tr>
<tr>
<td>Sliced Seasonal Fruit Platter (25 person min)</td>
<td>Per Person $4.75</td>
</tr>
<tr>
<td>Selection of Vegetables with Dip (25 person min)</td>
<td>$4.75</td>
</tr>
<tr>
<td>Domestic Cheese and Crackers (25 person min)</td>
<td>$5.95</td>
</tr>
<tr>
<td>Imported Cheese with Crackers (25 person min)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Domestic /Imported Cheese &amp; Crackers (25 person min)</td>
<td>$5.95</td>
</tr>
</tbody>
</table>

California Sales Tax Will Be Added To All Food and Beverage Prices
## BEVERAGES

*Two Pitchers Serve About 18 Guests, Which Is Equivalent To One Gallon*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Serving Unit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Soft Drinks, Mineral Water &amp; Bottled Water</td>
<td>Each</td>
<td>$3.00</td>
</tr>
<tr>
<td>Ice Water Service <em>(serves about 8 ppl.)</em></td>
<td></td>
<td>$4.00</td>
</tr>
<tr>
<td>Earl Grey Ice Tea</td>
<td>Per Gallon</td>
<td>$20.00</td>
</tr>
<tr>
<td>Tropical Splash Iced Tea <em>(decaffeinated)</em></td>
<td></td>
<td>$20.00</td>
</tr>
<tr>
<td>Fresh Homemade Lemonade</td>
<td></td>
<td>$20.00</td>
</tr>
<tr>
<td>Coffee, Decaf and Hot Tea <em>(serves about 20 ppl.)</em></td>
<td>Per Bottle</td>
<td>$20.00</td>
</tr>
<tr>
<td>Fresh Fruit Punch Bowl <em>(serves about 30 ppl.)</em></td>
<td>Per Bowl</td>
<td>$45.00</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>Per Bottle</td>
<td>$5.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>Per Bottle</td>
<td>$7.00</td>
</tr>
<tr>
<td>House Wine — <em>Additional Wines Available See Attached List</em></td>
<td>Per Bottle</td>
<td>$20.00</td>
</tr>
<tr>
<td>House Champagne— <em>Additional Wines Available</em></td>
<td>Per Bottle</td>
<td>$20.00</td>
</tr>
<tr>
<td>Corkage Fee</td>
<td>Per Bottle</td>
<td>$20.00</td>
</tr>
</tbody>
</table>

## TEA PARTY

*Minimum of 35 people*

**HIGH TEA**

* $23.95 Per Person

- *Scones with Jam (1)*
- *Assorted Tea Sandwiches (4)*
- *Assorted Mini Sweets (2)*
- *Assorted Gourmet Teas*

*California Sales Tax Will Be Added To All Food and Beverage Prices*

Valid Until 07, 2017
LUNCH MENUS

SALAD UPGRADES

All entrees are served with vegetables, starch of the day Coffee, Hot Tea and Decaffeinate Coffee

MEDLEY OF MIXED FIELD GREENS AND FENNEL
with sliced kohlrabi and tomatoes Per Person $3.50

FANNED BELGIAN ENDIVE & BABY GREENS SALAD
with dried cranberries, glazed walnuts & bleu cheese crumble $4.50

WATERCRESS & FENNEL ON FANNED BELGIAN ENDIVE
with goat cheese and sliced pears $4.50

HEARTS OF ROMAINE SALAD
with diced tomato, garlic croutons & crumbled feta cheese $3.50

CLASSIC CAPRESE SALAD
sliced vine ripe tomatoes, fresh mozzarella & basil, with extra virgin olive oil and balsamic vinegar $5.50

ARUGULA SALAD AND SUNDRIED TOMATOES
with pine nuts and pecorino shaving $4.00

CLASSIC CAESAR SALAD
hearts of romaine, focaccia croutons and shaved parmesan $3.00

BABY SPINACH AND CHICORY FRISSEE SALAD
with crumbled goat cheese and sherry-thyme vinaigrette $3.50

MEDLEY OF FIELD GREENS AND ROASTED GOAT CHEESE
with grapes, toasted hazelnuts and balsamic vinaigrette $3.50

FANNED BELGIAN ENDIVE WITH ROASTED BEETS
baby mesclun salad, roasted beets and candied walnuts $3.50

WEDGE OF BUTTER LETTUCE
with tomatoes, candied bacon, eggs and creamy house made Roquefort dressing $6.00

California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
LUNCH MENU

SALAD MAINS

Cold Entrees are Served with Rolls, Butter Coffee, Tea or Decaffeinated Coffee.

CHINESE CHICKEN SALAD $23.95
with Napa cabbage, romaine, scallions, carrots, mandarin oranges roasted peanuts, edamame with wonton crisps and sesame dressing

CHICKEN CAESAR SALAD $22.95
with hearts of romaine, herbed croutons, shaved parmesan and classic Caesar dressing

MEDITERRANEAN POACHED SALMON SALAD $24.95
with tomatoes, Kalamata olives, red onion, capers, new potatoes, artichokes, lemon juice and olive oil

SOUTHWESTERN CHICKEN SALAD $22.95
with avocado, jicama, black beans, sweet corn, tortilla strips and cilantro lime vinaigrette

CLASSIC COBB SALAD $22.95
with diced roasted turkey, apple-wood smoked bacon, avocado, tomatoes, chopped eggs, and homemade Roquefort dressing

ORGANIC QUINOA SALAD $21.95
with tomatoes, cucumbers, feta cheese, and dried cranberries

STEAK SALAD $25.95
with arugula, roasted red peppers, roasted garlic, and butter beans and balsamic vinaigrette

California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
LUNCH MENU

VEGETARIAN AND PASTA MAINS

MUSHROOMS RAVIOLI
in truffle butter sauce $22.50

GRILLED TIGER SHRIMP SPENDINI GENOVESE
skewered shrimp on pesto linguine with tear drop tomatoes $24.95

MOROCCAN SPICED VEGETABLE TAGINE
couscous, squash, celery root, garbanzo beans, tomatoes and saffron $22.95

PASTA BOLOGNESE
with rigatoni Bolognese $22.95

FOUR-CHEESE RAVIOLI
ravioli stuffed with asiago, mascarpone, ricotta and parmesan served with beurre blanc $23.50

MAINs FROM THE LAND

All entrees are served with vegetables, starch of the day Coffee, Hot Tea and Decaffeinate Coffee

GRILLED FLANK STEAK
with sautéed onions, mushrooms, and red wine jus $24.95

MOROCCAN BRAISED LAMB SHANK
with garbanzo beans, tomato concasse, minted couscous $24.95

GRILLED NEW YORK STEAK LYONNAISE
with caramelized onion, potatoes, and pinot noir wine jus $26.95

PORK CHOPS
with herbed polenta, topped with apple chutney $25.95

California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
LUNCH MENU

POULTRY MAINS
All entrees are served with vegetables, starch of the day
Coffee, Hot Tea and Decaffeinate Coffee

**BREAST OF CHICKEN LOIRE** $23.95
*with goat cheese, sun-dried tomato*

**OVEN ROASTED CORNISH GAME HEN** $23.95
*with lemon nage, roasted garlic and rosemary au jus*

**LEMON TARRAGON ROASTED HALF CHICKEN** $22.95
*with caramelized onions, and pan jus*

**GRILLED CHICKEN “CAPRESE”** $23.95
*with basil and balsamic reduction, tomatoes, and mozzarella*

**GRILLED BREAST OF CHICKEN FORESTIER** $23.95
*Topped with mushroom ragout, parsley and white wine sauce*

**SAUTÉED BREAST OF CHICKEN PICCATA** $23.95
*with white wine, capers, Italian parsley and light lemon butter sauce*

**ROASTED CHICKEN BREAST CALIFORNIA** $23.95
*with sliced avocado, tomato*

**SAUTÉED BREAST OF CHICKEN** $23.95
*with shiitake mushrooms and roasted garlic*

**CHICKEN FLORENTINE** $23.95
*with spinach, and lemon thyme beurre blanc*

*California Sales Tax Will Be Added To All Food and Beverage Prices*

Valid Until 07, 2017
DINNER MENUS

SALAD UPGRADES

All entrees are served with vegetables, starch of the day
Coffee, Hot Tea and Decaffeinate Coffee

MEDLEY OF MIXED FIELD GREENS AND FENNEL
with sliced kohlrabi and tomatoes
Per Person $3.50

FANNED BELGIAN ENDIVE & BABY GREENS SALAD
with dried cranberries, glazed walnuts & bleu cheese crumble
$4.50

WATERCRESS & FENNEL ON FANNED BELGIAN ENDIVE
with goat cheese and sliced pears
$4.50

HEARTS OF ROMAINE SALAD
with diced tomato, garlic croutons & crumbled feta cheese
$3.50

CLASSIC CAPRESE SALAD
sliced vine ripe tomatoes, fresh mozzarella & basil,
with extra virgin olive oil and balsamic vinegar
$5.50

ARUGULA SALAD AND TEAR DROP TOMATOES
with pine nuts and sundried tomatoes
$3.00

CLASSIC CAESAR SALAD
hearts of romaine, focaccia croutons and shaved parmesan
$3.00

BABY SPINACH AND CHICORY FRISSEE SALAD
with crumbled goat cheese and sherry-thyme vinaigrette
$3.50

MEDLEY OF FIELD GREENS AND ROASTED GOAT CHEESE
with grapes, toasted hazelnuts and balsamic vinaigrette
$3.50

FANNED BELGIAN ENDIVE WITH ROASTED BEETS
baby mesclun salad, roasted beets and candied walnuts
$3.50

WEDGE OF BUTTER LETTUCE
with tomatoes, candied bacon, eggs and creamy house made
Roquefort dressing
$6.00

California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
## Dinner Menu

### Vegetarian and Pasta Mains

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Risotto Primavera</strong></td>
<td>$26.95</td>
</tr>
<tr>
<td>stuffed with Mediterranean vegetables, and parmesan cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Strudel</strong></td>
<td>$26.95</td>
</tr>
<tr>
<td>fresh seasonal vegetables, stuffed with seasonal vegetables wrapped</td>
<td></td>
</tr>
<tr>
<td>in crispy phyllo served on garlic, basil pomodoro sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Lobster Ravioli</strong></td>
<td>$26.95</td>
</tr>
<tr>
<td>with beurre blanc and crab meat</td>
<td></td>
</tr>
<tr>
<td><strong>Moroccan Spiced Vegetable Couscous</strong></td>
<td>$26.95</td>
</tr>
<tr>
<td>with chickpeas, currant, apricots, and almonds</td>
<td></td>
</tr>
<tr>
<td><strong>Griddled Roasted Garlic Polenta</strong></td>
<td>$26.95</td>
</tr>
<tr>
<td>with wild mushroom, and pan sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Portobello Mushroom Ravioli</strong></td>
<td>$26.95</td>
</tr>
<tr>
<td>with Swiss chard, porcini cream sauce and truffle oil drizzle</td>
<td></td>
</tr>
<tr>
<td><strong>Pan Seared Sea Scallops Fettuccine</strong></td>
<td>$27.95</td>
</tr>
<tr>
<td>with wilted spinach and balsamic reduction</td>
<td></td>
</tr>
<tr>
<td><strong>Seafood Pasta</strong></td>
<td>$29.95</td>
</tr>
<tr>
<td>with linguini, scallops, shrimp, calamari, mussels, and clams</td>
<td></td>
</tr>
</tbody>
</table>

*California Sales Tax Will Be Added To All Food and Beverage Prices*

Valid Until 07, 2017
DINNER MENU

FROM THE SEA

All entrees are served with vegetables, starch of the day
Coffee, Hot Tea and Decaffeinate Coffee

CRAB CRUSTED MAHI MAHI $28.95
with corn coulis and French tarragon

CIOPPINO $28.95
with tilapia, mussels and clams

PAN SEARED RARE AHI TUNA STEAK $28.95
with avocado, Ponzu sauce and Serrano chile

BROILED GREAT LAKES WHITEFISH $28.95
with capers and cherry tomatoes

GRILLED SWORDFISH STEAK $29.95
with olive relish and fennel confit

Pan Seared Halibut $29.95
with manila clams and lemon basil beurre blanc

GLAZED ASIAN STYLE SALMON FILLET $28.95
with sesame ginger and soy sauce

GRILLED LEMON DILL SALMON $32.95
with seasonal vegetables and light lemon butter sauce

GRILLED WILD SEA BASS 34.95
with tropical fruit relish and lime sauce

WHITE FISH 29.95
with mint beurre blanc

California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
DINNER MENU

POULTRY MAINS

All entrees are served with a garden salad, and rolls with coffee, tea and decaffeinate coffee.

**HERBED GRILLED CHICKEN BREAST**
$27.95
with fresh rosemary, parsley, lemon juice and olive oil

**OVEN ROASTED CHICKEN BREAST AND LEG**
$27.95
with mushrooms and sun-dried tomato ragout

**STUFFED BREAST OF CHICKEN MOROCCAN**
$27.95
with couscous, golden raisins, almonds and spiced apple nage

**BAKED BONLESS SKINLESS CHICKEN BREAST**
$27.95
with lemons, rosemary and thyme

**STUFFED BREAST OF CHICKEN FLORENTINE**
$27.95
with spinach and sauce chasseur

**PORCINI CHICKEN**
$27.95
with wild mushroom risotto

**STUFFED CORNISH GAME HEN**
$27.95
with wild rice, dried cranberries, almonds cherry demi glaze

**CHICKEN PICCATA**
$27.95
with white wine, capers, Italian parsley and light lemon butter sauce

*California Sales Tax Will Be Added To All Food and Beverage Prices*

Valid Until 07, 2017
**DINNER MENU**

**MEAT MAINS**

All entrees are served with vegetables, starch of the day
Coffee, Hot Tea and Decaffeinate Coffee

**Duck Leg Confit**
with dried plums

$27.50

**Slowly Braised Veal Osso Bucco**
with herbed polenta and veal demi glaze

$27.50

**Veal Milanese**
with salsa verde

$29.95

**Stuffed Medallions of Pork Roulade Bressane**
with goat cheese, and apple compote

$27.95

**Faculty Center “Surf and Turf”**
petite filet mignons with tiger shrimp skewer and lemon garlic butter

$31.95

**Grilled Dry Aged New York Strip**
with wild mushroom and bordelaise sauce

$29.95

**Wild Herb Crusted New Zealand Rack of Lamb**
with mint, Dijon mustard and zinfandel garlic jus

$29.95

**Marinated Double Cut Lamb Chops**
with rosemary, shallots and apple chutney

$29.95

**Grilled Filet Mignon Au Poivre**
with pinot noir, green peppercorn reduction and Maytag blue cheese

$32.95

**Tournedos of Filet Mignon**
with braised leeks, black truffles and bordelaise sauce

$42.95

**Tournedos of Filet Mignon**
with five-peppercorn sauce

$32.95

**Herb Crusted Black Angus Prime Rib**
with baked potato, sour cream and chives

$31.95

*California Sales Tax Will Be Added To All Food and Beverage Prices*

Valid Until 07, 2017
## Dinner Menu

### Dessert Selection

All desserts listed below are $5.95 each. Each dessert may be upgraded with crème anglaise & raspberry coulis for an additional $1.50.

<table>
<thead>
<tr>
<th>Tarts</th>
<th>Cakes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Apple Tart</strong></td>
<td><strong>Chocolate Mousse Cake</strong></td>
</tr>
<tr>
<td>Roasted apple in caramel and baked in a butter crust with vanilla.</td>
<td>Light chocolate cake layered with mocha espresso buttercream.</td>
</tr>
<tr>
<td><strong>Pecan Tart</strong></td>
<td><strong>Mocha Espresso Cake</strong></td>
</tr>
<tr>
<td>Golden-brown &amp; buttery kernel pecans in a honey delicacy.</td>
<td>Light chocolate cake layered with mocha espresso buttercream.</td>
</tr>
<tr>
<td><strong>Apricot Tart</strong></td>
<td><strong>Saint-Marc Praline</strong></td>
</tr>
<tr>
<td>Apricots over a crust baked to perfection lightly sprinkled with powder sugar.</td>
<td>Almond meringue and light praline cream. An incredible texture.</td>
</tr>
<tr>
<td><strong>Mixed Fruit Tart</strong></td>
<td><strong>Tiramisu</strong></td>
</tr>
<tr>
<td>Fresh fruits of the season over a delicate crust filled with light frangipane.</td>
<td>Exquisite Italian dessert, mascarpone cheese and espresso café.</td>
</tr>
<tr>
<td><strong>Lemon Tart</strong></td>
<td><strong>Zucotto</strong></td>
</tr>
<tr>
<td>Perfect creamy lemon over a crispy tart shell.</td>
<td>Italian version of Black Forest. Simple and elegant, perfect ending to a meal.</td>
</tr>
<tr>
<td><strong>Pear Tart</strong></td>
<td><strong>Brazilia</strong></td>
</tr>
<tr>
<td>Poached pear over a buttery crust topped with almond cream, lightly flavored with Grand Mariner.</td>
<td>Two layers of gianduja praline, lightly crunchy and ganache fondante, rich and melting.</td>
</tr>
<tr>
<td><strong>Coconut Tart</strong></td>
<td><strong>Opera Cake</strong></td>
</tr>
<tr>
<td>Baked coconut creamy in a buttery tart shell.</td>
<td>Almond sponge cake layers with chocolate ganache and coffee buttercream.</td>
</tr>
<tr>
<td><strong>Crème Brûlée</strong></td>
<td><strong>Chocolate Mousse Cake</strong></td>
</tr>
<tr>
<td>A French classic, flavored with Tahitian vanilla.</td>
<td>Light chocolate cake layered with mocha espresso buttercream.</td>
</tr>
<tr>
<td><strong>Almond Tart</strong></td>
<td><strong>Tres Leches Cake</strong></td>
</tr>
<tr>
<td>Traditional almond frangipane tart made with grounded almond and brown butter crust.</td>
<td>Moist layers of three-milk cake topped with vanilla whipped cream.</td>
</tr>
<tr>
<td><strong>Cheese Cake</strong></td>
<td><strong>Richelieu</strong></td>
</tr>
<tr>
<td>Creamy Cheese Cake flavored with Vanilla.</td>
<td>Roasted almonds and hazelnut rolled in caramel, blend with dark chocolate mousse.</td>
</tr>
</tbody>
</table>

*California Sales Tax Will Be Added To All Food and Beverage Prices*

Valid Until 07, 2017
BUFFET MENU

BRUNCH BUFFET

$49.00 Per Person
(150 person minimum, served only on weekends.)

BREAKFAST STATION

Scrambled Eggs or Omelets

with choice of

country ham, mushrooms, onions, cheddar cheese, green bell peppers and tomatoes
Eggs Benedict with Canadian bacon and hollandaise sauce
Golden French Toast with powdered sugar, bananas and berries
Crisp Belgian Waffles with Vermont maple syrup
Breakfast sausage, double smoke bacon,
roasted potatoes with onions and bell peppers

SEAFOOD STATION

Salmon Gravlax
with dill, capers, sliced tomatoes, onion
and
toasted mini bagels with cream cheese
Poached Shrimp
with cocktail sauce
Oysters
with lemon and lime wedges

SALAD STATION

Faculty Center Caesar Salad
with freshly grated parmesan cheese
Kale and Farro Salad
with baby salata, toasted pumpkin seeds,
sundried tomatoes, roasted beets, carrots,
broccoli and champagne vinaigrette
California Mixed Greens
with an assortment of house dressings

DESSERT STATION

Assorted Cakes and Tarts
with a mirror of seasonal fresh fruits

Coffee / Hot Tea and Decaf Coffee

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Valid Until 07, 2017
BUFFET MENU

LUNCH SANDWICH BUFFETS

MAKE YOUR OWN - SANDWICH

$24.95 per person  
(25 person minimum for weekdays, 50 for weekends)

BUFFET INCLUDES:

Mixed Greens with house dressing  
Sliced Seasonal Fresh Fruit Tray  
Assorted Lunch Meats and appropriate condiments  
Sliced Assorted Cheeses and Selection of Sliced Breads  
Assorted Gourmet Cookies  
Coffee, Decaf and Hot Tea

PREMIUM DELI LUNCHEON

$26.95 per person  
(50 person minimum for weekdays, 100 for weekends)

BUFFET INCLUDES:

Potato Salad  
Mixed Greens with House Dressing  
Pasta Salad with Onions, Balsamic Vinaigrette  
Sliced Seasonal Fresh Fruit Platter

Assorted Luncheon Meats:
Sliced Ham, Turkey, Roast Beef, Salami and Mortadella  
Served with appropriate condiments  
Sliced Assorted Cheese  
Selection of Sliced Breads  
Assorted Faculty Center Cookies  
Rolls and Butter

Assorted Cookies – Cheese Cake – and Flowerless Chocolate Cake  
Coffee, Decaf and Hot Tea

California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
BUFFET MENU

CALIFORNIA LUNCHEON BUFFET
$34.50 Per Person
(50 person minimum for weekdays, 100 for weekends)

BUFFET INCLUDES:
2 Salads, 2 Mains, 2 Sides, Sliced Fresh Fruit and Berries,
Assorted Desserts, Gourmet Rolls, Coffee, Decaf and Hot Tea.

SELECT TWO SALADS:

Mixed Baby Greens Salad with Balsamic Vinegar
Classic Caesar Salad with Imported Parmesan Cheese and Herbed Croutons
Caprese Salad with Sliced Tomatoes, Fresh Mozzarella and Fresh Basil
Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar
Baby Spinach Salad with Pancetta, Avocado, Wholegrain Mustard Vinaigrette
Radicchio, Endive, Fennel and Jicama Salad with Citrus Segment Vinaigrette
Arugula Salad with Vine Ripened Tomatoes, Croutons and Balsamic Vinegar

SELECT TWO MAINS:

Sautéed Chicken Piccata with White Wine, Lemon and Caper Sauce
Chicken Milanese with Arugula, Parmesan and Tear Drop Tomatoes
Garlic and Rosemary Crusted Pork Loin with Madeira Sauce and Apple Compote
Black Pepper Crusted Sirloin of Beef with Tomatoes and Horseradish Cream
Sautéed Fish Fillet with Capers, Lemons and Tomatoes
Grilled Fillet of Salmon with Dill Champagne Sauce

SELECT TWO SIDES:

Cheddar Potatoes Au Gratin - Roasted Rosemary Potatoes
Broccoli Florets - Roasted Plum Tomatoes with balsamic glaze
Steamed Green Beans Almandine
Steamed Sliced Carrots

California Sales Tax Will Be Added To All Food and Beverage Prices
BUFFET MENUS

SLICED PRIME RIB
$38.50 per person
(100 person minimum)

SALADS:
Mixed Green with assorted dressings
Caesar Salad with parmesan Cheese
Kale and Farro Salad with baby salata,
toasted pumpkin seeds, sundried tomatoes,
roasted beets, carrots, broccoli
and champagne vinaigrette

VEGETABLES:
Roasted Rosemary Potatoes
Steamed Green Beans Almandine
Steamed Sliced Carrots

MEAT STATION
Sliced Roast Prime Rib of Beef
served with Au Jus and Creamed Horseradish
Charbroiled Breast of Chicken Chasseur

SEAFOOD BUFFET
$45.95 per person
(100 person minimum)

SEAFOOD STATION
Large Black Tiger Shrimp, Boston Little Neck Clams, & Northern Pacific Oysters
on Half Shell
All served with Cocktail Sauce, Horseradish, Lemon and Lime Wedges

HOT STATION
Mussels a la Mariniere - Grilled Salmon Ratatouille
Sautéed Lake Superior Whitefish with lemon capers beurre blanc
Cod with Manila Clams

SIDES
Potatoes Puree
French Green Beans with Shallots
Garlic Sautéed Rapini or Carrots

SALADS
Radicchio, Endive, Fennel and Jicama
Salad with Citrus Segment Vinaigrette
Pasta Salad with Sweet Basil Vinaigrette
Mixed Green Salad with Assorted Dressings

DESSERT AND COFFEE STATION
Selection of Assorted Cake Tarts, and Flowerless Chocolate Cake
Coffee – Hot Tea or Decaffeinated Coffee (Included in all buffets)

California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
BUFFET MENUS

ITALIAN STYLE BUFFET

$44.95 per person  
(100 person minimum)

CANAPÉS

Rosemary Caprese Skewers  
Prosciutto Di Parma with Two Melons  
Roasted Sweet Bell Peppers with Garlic, Capers, Kalamata Olives and Extra Virgin Olive Oil  
Olives Tapenade and Goat Cheese Bruschetta

SALADS

Arugula and Radicchio with citrus vinaigrette  
Mixed Greens with Italian Dressing  
Caesar Salad with Freshly Grated Parmesan Cheese and Croutons

PASTA

Mushroom Ravioli with Truffle Butter Sauce or  
Manicotti with Pomodoro Sauce or Fettuccini Alfredo

MAINS

Risotto Ai Funghi with Porcini Mushrooms  
White Fish à la Meunière with Lemon Butter and Parsley  
Grilled Chicken Cacciatore with Onions, Mushrooms, Bell Peppers, Tomatoes, and basil  
Braised Lamb Ragout and Herb Polenta

VEGETABLES

Plum Tomato with Parmesan Cheese and Fresh Herbs  
Assortment of Grilled Vegetables flavored with Olive Oil and Garlic  
Rapini with Garlic and Chili Flakes

DESSERT

Tiramisu, Cannoli, Zucotto and Mocha Espresso Cake  
Coffee – Hot Tea and Decaffeinated Coffee

California Sales Tax Will Be Added To All Food and Beverage Prices

Valid Until 07, 2017
<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person/Min.</th>
<th>Per Dozen/Min.</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Domestic Cheese with Crackers (25 person min)</td>
<td></td>
<td></td>
<td>$5.95</td>
</tr>
<tr>
<td>Selection of Imported Cheese with Crackers (25 person min)</td>
<td></td>
<td></td>
<td>$6.95</td>
</tr>
<tr>
<td>Selection of domestic &amp; imported cheese with crackers (25 person min)</td>
<td></td>
<td></td>
<td>$5.95</td>
</tr>
<tr>
<td>Sliced Seasonal Fruit Tray (25 person min)</td>
<td></td>
<td></td>
<td>$4.75</td>
</tr>
<tr>
<td>Assorted Fresh Vegetables with Dip (25 person min)</td>
<td></td>
<td></td>
<td>$4.75</td>
</tr>
<tr>
<td>Basket of Whole Fresh Fruit</td>
<td></td>
<td></td>
<td>$18.00</td>
</tr>
<tr>
<td>Marinated Grilled Vegetables with Garlic, Olive Oil &amp; Sweet Basil</td>
<td></td>
<td>Min. of 50 Each</td>
<td>$5.50</td>
</tr>
<tr>
<td>Baked Imported French Brie en Croute</td>
<td></td>
<td></td>
<td>$85.00</td>
</tr>
<tr>
<td>Carved Large Watermelon with Fresh Fruit Salad</td>
<td></td>
<td></td>
<td>$85.00</td>
</tr>
<tr>
<td>Terrine Aux Trois Legumes (Three Layer Vegetable Terrine)</td>
<td></td>
<td></td>
<td>$120.00</td>
</tr>
<tr>
<td>Mousse de Canard au Foie Gras (Duck Mousse with Foie Gras)</td>
<td></td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Country French Pate with Sliced Baguette</td>
<td></td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Sliced Norwegian Salmon Gravlax Served with Onions, Capers, Lemon &amp;</td>
<td></td>
<td></td>
<td>$185.00</td>
</tr>
<tr>
<td>Lime Wedges, Sliced Tomato, Cucumber and Toast Points</td>
<td></td>
<td></td>
<td>$185.00</td>
</tr>
<tr>
<td>Sliced Norwegian Smoked Salmon with Onions, Capers, Lemon, Lime</td>
<td></td>
<td></td>
<td>$185.00</td>
</tr>
<tr>
<td>Wedges, Sliced Tomato, Cucumber, and Toast Points</td>
<td></td>
<td></td>
<td>$185.00</td>
</tr>
<tr>
<td>Whole Poached Salmon with Dill Sauce</td>
<td></td>
<td></td>
<td>$185.00</td>
</tr>
<tr>
<td>Assorted California Rolls with Ginger Pickle, Wasabi, and Soy Sauce</td>
<td>Per Dozen</td>
<td></td>
<td>$28.00</td>
</tr>
<tr>
<td>Assorted Nigiri Sushi with Ginger Pickle, Wasabi and Soy Sauce</td>
<td></td>
<td></td>
<td>$37.00</td>
</tr>
<tr>
<td>Selection of Tea Sandwiches</td>
<td>Per Dozen</td>
<td></td>
<td>$26.00</td>
</tr>
<tr>
<td>Chocolate Chip or Oatmeal Raisin Cookies</td>
<td></td>
<td></td>
<td>$18.00</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td></td>
<td></td>
<td>$19.95</td>
</tr>
<tr>
<td>Selection of Miniature French Pastries</td>
<td></td>
<td></td>
<td>$29.95</td>
</tr>
<tr>
<td>Mixed Nuts (serves 25)</td>
<td>Per Bowl</td>
<td></td>
<td>$25.00</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa (serves 25)</td>
<td>Per Bowl</td>
<td></td>
<td>$35.00</td>
</tr>
<tr>
<td>Pretzels (serves 25)</td>
<td></td>
<td></td>
<td>$25.00</td>
</tr>
<tr>
<td>Garlic Bread (serves 15)</td>
<td></td>
<td></td>
<td>$18.00</td>
</tr>
<tr>
<td>Ice Sculpture of any design</td>
<td>* Per Block – Market Price</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* California sales tax will be added to all food and beverage prices

Valid Until 07, 2017
### CANAPÉS MENUS

**COLD**

*4 dozen minimum for all hot and cold canapés*

<table>
<thead>
<tr>
<th>Canapés</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caprese Skewers with Balsamic Drizzle</td>
<td>$26.00</td>
</tr>
<tr>
<td>Salmon Mousse Canapés</td>
<td>$26.00</td>
</tr>
<tr>
<td>Endive Spears with Roquefort cheese</td>
<td>$26.00</td>
</tr>
<tr>
<td>Prosciutto Wrapped Melon</td>
<td>$26.00</td>
</tr>
<tr>
<td>Artichoke with Roasted Bell Peppers and Feta Cheese</td>
<td>$26.00</td>
</tr>
<tr>
<td>Crostini with Goat Cheese and Sundried Tomatoes</td>
<td>$26.00</td>
</tr>
<tr>
<td>Mexican Ceviche in Mini Taco Shells</td>
<td>$26.00</td>
</tr>
<tr>
<td>Roast Beef with Creamy Horseradish on Toasted Points</td>
<td>$26.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms with Goat Cheese and Herbs</td>
<td>$26.00</td>
</tr>
<tr>
<td>Bleu Cheese Rosette with Chopped Pecan Nuts</td>
<td>$26.00</td>
</tr>
<tr>
<td>Tuna Tartare Canapés</td>
<td>$26.00</td>
</tr>
<tr>
<td>Bruschetta with Tomato, Buffalo Mozzarella Cheese and Garlic</td>
<td>$26.00</td>
</tr>
<tr>
<td>Tartlet Niçoise with Capers, Onion, Tomato, Garlic and Olives</td>
<td>$26.00</td>
</tr>
</tbody>
</table>

**HOT**

<table>
<thead>
<tr>
<th>Canapés</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Skewers</td>
<td>$26.00</td>
</tr>
<tr>
<td>Shrimp Coconut</td>
<td>$26.00</td>
</tr>
<tr>
<td>Shrimp Skewers</td>
<td>$26.00</td>
</tr>
<tr>
<td>Mini Maryland Style Crab Cake</td>
<td>$26.00</td>
</tr>
<tr>
<td>Sausage in Puff Pastry</td>
<td>$26.00</td>
</tr>
<tr>
<td>Phyllo with Raspberry and Brie</td>
<td>$26.00</td>
</tr>
<tr>
<td>Puff Pastry Cheese Straws</td>
<td>$26.00</td>
</tr>
<tr>
<td>Mini Assorted Quiche</td>
<td>$26.00</td>
</tr>
<tr>
<td>Spinach Spanakopita</td>
<td>$26.00</td>
</tr>
</tbody>
</table>

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*Valid Until 07, 2017*
**CANAPÉS MENU**

**ASIAN**

4 Dozen Minimum for All Hot and Cold Canapés

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Egg Rolls</td>
<td>$26.00</td>
</tr>
<tr>
<td>Chicken Won ton</td>
<td>$26.00</td>
</tr>
<tr>
<td>Beef or Chicken Yakitori</td>
<td>$26.00</td>
</tr>
<tr>
<td>Vegetarian Pot stickers</td>
<td>$26.00</td>
</tr>
<tr>
<td>Beef or Chicken Satay</td>
<td>$26.00</td>
</tr>
<tr>
<td>Teriyaki Chicken Skewers</td>
<td>$26.00</td>
</tr>
<tr>
<td>Pacific Salmon Satay</td>
<td>$26.00</td>
</tr>
<tr>
<td>Sesame Chicken Sate</td>
<td>$26.00</td>
</tr>
</tbody>
</table>

**SOUTHWESTERN**

4 Dozen Minimum for All Hot and Cold Canapés

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Beef Burritos</td>
<td>Per Doz $26.00</td>
</tr>
<tr>
<td>Chicken Chimichanga</td>
<td>$26.00</td>
</tr>
<tr>
<td>Beef and Cheese Empanadas</td>
<td>$26.00</td>
</tr>
<tr>
<td>Chicken or Beef Taquitos</td>
<td>$26.00</td>
</tr>
<tr>
<td>Beef or Chicken Fajitas</td>
<td>$26.00</td>
</tr>
<tr>
<td>Chicken and Goat Cheese Flauta</td>
<td>$26.00</td>
</tr>
<tr>
<td>Black Beans Southwest Spring Rolls</td>
<td>$26.00</td>
</tr>
<tr>
<td>Smoked Chicken Quesadillas</td>
<td>$26.00</td>
</tr>
<tr>
<td>Mini Beef or Chicken Tamale</td>
<td>$26.00</td>
</tr>
<tr>
<td>Smoked Corn Quesadillas</td>
<td>$26.00</td>
</tr>
<tr>
<td>Chicken or Ham Tortilla Pinwheels</td>
<td>$26.00</td>
</tr>
</tbody>
</table>

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Valid Until 07, 2017
**MEDITERRANEAN**

*4 dozen minimum for all hot and cold hors d'oeuvres*

Raspberry and Brie Cheese in Phyllo  
**Per Doz** $26.00
Pear Flower and Brie Cheese in Phyllo  
$26.00
Almond, Brie Cheese, Pear in Phyllo  
$26.00
Mini Assorted Pizza  
$26.00
Spinach and Goat Cheese Pizza  
$26.00
Mini Sausage Calzone  
$26.00
Mini Beef or Lamb Kefta Yogurt Dip  
$28.00

**COLD PASS-SERVED CANAPÉS**

*All Passed Items Require Pass Service Personnel At $25. Per Person Per Hour*

Chives Potato Cake Bellini  
**Per Doz.** $27.00
Shrimp Mousse on Crostini  
$27.00
Beef and Caramelized Onions on Baguette  
$27.00
Salmon Gravlax on Pumpernickel Toast  
$27.00
Lime Marinated Chicken Skewer with Avocado Dip  
$27.00
New Potato with Sour Cream and Salmon Caviar  
$27.00
Domestic Black Caviar Canapés  
$27.00

**HOT PASS-SERVED CANAPÉS**

*Served on Mini Skewers*

Petite Quiche Lorraine and Spinach Quiche  
**Per Doz.** $27.00
Grilled Garlic Shrimp  
$27.00
Phyllo with Brie, Pear and Almonds  
$27.00
Salmon Satay with Ginger Honey Sauce  
$27.00
Grilled Chicken with Yogurt Dip  
$27.00
Crab Rangoon with Tartar Sauce  
$27.00
Rainbow Grilled Vegetables  
$27.00
Orange-Marinated Tofu  
$27.00

*California Sales Tax Will Be Added To All Food and Beverage Prices*

Valid Until 07, 2017
RECEPTION PACKAGES
(35 person minimum)

EACH PACKAGE INCLUDES:

Cheese, Crackers and Fruit Tray
Cold and Hot Canapés (select from below options)
Draped and Skirted Buffet Table

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

COLD CANAPÉS

Bleu Cheese Rosette with Chopped Pecan Nuts
Roast Beef with Creamy Horseradish on Toasted Points
Grape Leaves Stuffed with Rice and Spices
Chicken or Ham Tortilla Pinwheels
Endive Spears with Roquefort

HOT CANAPÉS

Puff with Dill and Cheese
Vegetarian Spring Rolls
Beef and Cheese Empanadas
Puff Pastry Cheese Straws
Chicken or Vegetarian Potstickers
Spinach and Goat Cheese Pizza
Franks in Puff Pastry
Spinach Spanakopita
Mini Beef Tamales

8 Pieces Per Person *3 Choices Limit * $20.95
10 Pieces Per Person *4 Choices Limit * $27.95
12 Pieces Per Person *6 Choices Limit * $31.95

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Valid Until 07, 2017
RECEPTION STATIONS
50 Guests Minimum
Chef Attendant Available At $25.00 Per Hour

SEAFOOD STATION
Crab Claws, Oysters on the Half Shell,
Shrimp and Mussels On Ice
Served with Horseradish, Cocktail Sauce,
Lemon and Lime Wedges

Per Person $42.00

ASIAN AND VEGETARIAN STIR-FRY STATION
Oriental Beef, Chicken Stir-Fry, or Crispy Vegetables
Sautéed in Wok with Crispy Vegetables, Garlic, Ginger, Soy,
Plum Sauce and Sesame Oil
Served with Steamed Rice and Fortune Cookies

Per Person $25.00

MEXICAN TACO STATION
Seasoned Ground Beef and Chicken
Shredded Lettuce, Cheese, Tomato, Sour Cream, Salsa,
Beans, Mexican Rice, Served with Taco Shells
Corn or Flour Tortillas

Per Person $25.00

CARVING STATIONS
All items require Chef Carver at $55.00

GLAZED COUNTRY HAM - $150
(serves 20 people)
served with honey-pineapple sauce
flavored with cinnamon spice
and assorted dinner rolls

ROASTED PORK TENDERLOIN - $150
(serves 25 people)
served with apple compote, mustard, Madeira sauce
and assorted dinner rolls

ROASTED WHOLE TURKEY - $180
(serves 25 people, minimum of 2 orders)
served with cranberry sauce, stuffing, gravy
and assorted dinner rolls

ROASTED LEG OF LAMB - $180
(serves 20 people)
served with mint jelly, rosemary jus
and assorted dinner rolls

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Valid Until 07, 2017
**ALCOHOLIC BEVERAGES**

**FULL BAR**

Full 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 no beverages may be removed from the building.

Premium liquor may be requested for an additional charge.

- **Bar Set-up** $45.00

**BARTENDERS**

One bartender can serve up to 75 guests. A minimum of $250.00 must be charged for all bars that require a bartender.

- **Per Hour Per Bartender** $55.00

**WINE**

A complete wine list is available upon request. Wine is charged per bottle.

- **House wine** $20.00
- **House Champagne** $23.00

**DOMESTIC BEER $5.00**

- Buckler (non-alcoholic)
- Michelob or Budweiser
- Samuel Adams
- Sierra Nevada or Miller Lite

**PREMIUM BEER: $7.00**

- Heineken
- Amstel Light
- Bohemia, Pacifico, Corona
- Bittburger, Moretti
- Allagash, Nectar IPA
- Pilsner Urquell

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