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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

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

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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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Break Menus

UCLA Faculty Center
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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>
</tr>
<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>$22 per dozen</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
<td>$22 per dozen</td>
</tr>
<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 (serves 25 guests)</td>
<td>$25 per bowl</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa (serves 25 guests)</td>
<td>$35 per bowl</td>
</tr>
<tr>
<td>Pretzels (serves 25 guests)</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 (25-person minimum)</td>
<td>$5 per person</td>
</tr>
<tr>
<td>Domestic Cheese and Crackers (25-person minimum)</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Imported Cheese and Crackers (25-person minimum)</td>
<td>$7 per person</td>
</tr>
<tr>
<td>Domestic/Imported Cheese and Crackers (25-person minimum)</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*

<table>
<thead>
<tr>
<th>Description</th>
<th>Price/Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Soft Drinks</td>
<td>$3 each</td>
</tr>
<tr>
<td>Assorted Mineral and Bottled Water</td>
<td>$4 each</td>
</tr>
<tr>
<td>Black or Tropical Iced Tea</td>
<td>$20 per gallon</td>
</tr>
<tr>
<td>Chilled Fresh Juice</td>
<td>$20 per gallon</td>
</tr>
<tr>
<td>Freshly Brewed Coffee and</td>
<td>$22 per gallon</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td></td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$22 per gallon</td>
</tr>
<tr>
<td>Fresh Fruit Punch</td>
<td>(serves 30 guests) $45 per bowl</td>
</tr>
</tbody>
</table>

### Alcoholic Beverages

<table>
<thead>
<tr>
<th>Description</th>
<th>Price/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>$6 per bottle</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$7 per bottle</td>
</tr>
<tr>
<td>House Wine</td>
<td>$24 per bottle</td>
</tr>
<tr>
<td>House Champagne</td>
<td>$26 per bottle</td>
</tr>
<tr>
<td>Corkage Fee</td>
<td>$24 per bottle</td>
</tr>
</tbody>
</table>

*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

GASPACHO
$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 Entrées are served with Dinner Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

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

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

**CLASSIC CAESAR**
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

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**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, Haricots 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

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$v$ = 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
$26 per person

CHICKEN PIEDMONT
Airline Chicken Breast, Caponata, Roasted Red Bliss Potatoes
$26 per person

CHICKEN PICCATA
White Wine, Capers, Italian Parsley, Sauteed Spinach, Angel Hair Pasta, Lemon Butter Sauce
$26 per person

CALIFORNIA ROASTED BREAST OF CHICKEN
Pico De Gallo, Avocado, Black Beans and Cilantro Rice
$26 per person

HARISSA MOROCCAN GRILLED HALF CHICKEN
Currants, Apricots, Almonds, Couscous, Tzatziki Sauce
$26 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
$26 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

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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 SCALLOP
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*

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROASTED BUTTERNUT SQUASH RAVIOLI</strong></td>
<td>$22 per person</td>
</tr>
<tr>
<td>Chopped Hazelnuts, Sage, Parmesan Cheese, Beurre Noisette</td>
<td></td>
</tr>
<tr>
<td><strong>ORECCHIETTE PASTA</strong></td>
<td>$23 per person</td>
</tr>
<tr>
<td>Italian Sausage, Chili Flake, Olive Oil, Broccolini, Shaved Pecorino Romano</td>
<td></td>
</tr>
<tr>
<td><strong>RIGATONI BOLOGNESE</strong></td>
<td>$23 per person</td>
</tr>
<tr>
<td>Grana Padano Parmesan Cheese, Traditional Meat Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>BUTTERNUT SQUASH LASAGNA</strong></td>
<td>$23 per person</td>
</tr>
<tr>
<td>with Sage Herb Béchamel Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>FOUR-CHEESE RAVIOLI</strong></td>
<td>$24 per person</td>
</tr>
<tr>
<td>Asiago, Mascarpone, Ricotta, Alfredo Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>RISOTTO PRIMAVERA</strong></td>
<td>$26 per person</td>
</tr>
<tr>
<td>Mediterranean Vegetables, Shaved Parmesan</td>
<td></td>
</tr>
<tr>
<td><strong>GNOCCHI</strong></td>
<td>$27 per person</td>
</tr>
<tr>
<td>Mozzarella, Pomodoro Sauce, Pesto, Shaved Grana Padana</td>
<td></td>
</tr>
<tr>
<td><strong>THREE CHEESE TORTELLINI</strong></td>
<td>$27 per person</td>
</tr>
<tr>
<td>Chicken Broth, Parmesan Cheese</td>
<td></td>
</tr>
</tbody>
</table>

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**Mains from the Farm**
*All Hot Entrées 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, powder 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

BRAZILIA
Two layers of gianduja praline, ganache fondant

OPERA CAKE
Almond sponge cake layered with chocolate ganache and espresso buttercream

TRES LECHE
Rich layers of three milk cake topped with vanilla whipped cream

RICHELIEU
Roasted almonds and hazelnuts rolled in caramel and blended with dark chocolate mousse

DESSERTS:

California Sales Tax will apply to all food and beverage prices
BUFFET

MENUS

UCLA

FACULTY CENTER
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
California Sales Tax will apply to all food and beverage prices

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reactions to foods consumed, or items one may come into contact with while eating at the UCLA Faculty Center establishment.
**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**

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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*
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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**

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

$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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**ASIAN**

Vegetarian Spring Rolls $26 per dozen
Chicken and Lemongrass Pot Stickers $26 per dozen
Vegetarian Pot Stickers $26 per dozen
Teriyaki Chicken Skewers $26 per dozen

**SOUTHWESTERN**

Beef and Cheese Empanadas $26 per dozen
Chicken or Beef Taquitos $26 per dozen
Marinated Beef Skewer with Chimichurri Sauce $26 per dozen
Fried Mac and Cheese with Marinara Sauce $26 per dozen
Jalapeño Corn Fritters with Avocado Salsa $26 per dozen

**MEDITERRANEAN**

Strawberry and Brie Phyllo Purse $26 per dozen
Chicken Kabobs with Tahini Sauce $26 per dozen
Mini Falafel Cakes with Tzatziki Sauce $26 per dozen
Panzella and Feta Crostini $26 per dozen
Mini Beef or Lamb Kefta with Yogurt Dip $28 per dozen

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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

California Sales Tax will apply to all food and beverage prices
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

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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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