BREACKFAST AND BRUNCH

CONTINENTAL
Fresh orange juice, assorted mini Danish, mini muffins, and mini bagels
Served with Starbucks’ coffee, decaf, hot tea, and orange juice
$6.00 per person

CALIFORNIA CONTINENTAL
Same selection as continental with seasonal fresh fruit platter added
Served with Starbucks’ coffee, decaf, hot tea, and orange juice
$8.00 per person

THE SPECIAL
Fluffy scrambled eggs, bacon / turkey sausage patties, accompanied with breakfast potatoes and croissants
Served with Starbucks’ coffee, decaf, hot tea, and orange juice
Minimum 25 servings
$9.00 per person

COUNTRY KITCHEN
Cinnamon-scented French toast, sliced ham, bacon, fluffy scrambled eggs, and seasonal fresh fruit platter
Served with Starbucks’ coffee, decaf, hot tea, and orange juice
Minimum 25 servings
$10.75 per person

INDIVIDUAL ASSORTED BOXED CEREALS
Assorted cereals and accompanied by choice of regular, low fat, or non-fat milk
$2.50 per box

THE BAGELAH
Fresh hand-rolled bagels served with lox, cream cheese, sliced tomatoes, thinly sliced red onion, capers and cracked black pepper
Served with seasonal fresh fruit platter, Starbucks’ coffee, decaf, hot tea, and orange juice
Minimum 25 servings
$9.50 per person

THE PARISIENNE
Delicate crepes enclose a creamy chicken or mushroom-spinach filling. Served with croissants and seasonal fresh fruit platter
Served with Starbucks’ coffee, decaf, hot tea, and orange juice
Minimum 25 servings
$9.00 per person

HEALTHY BREAKFAST BAGELS AND LOX
Fresh hand-rolled bagels are served with lox, cream cheese, sliced tomatoes, onions, capers, and cracked black pepper. Includes coffee and tea
Minimum 25 servings
$10.00 per person

GRANOLA
Naturally sweetened, served with fruit-flavored yogurt or milk.
$3.00 per person

For more information, visit: www.uclahealth.org/Catering
HEALTHY BREAKFAST

WELLNESS
50% Assorted yogurt and granola, 50% Assorted dry cereals with non-fat and low-fat milk, cottage cheese and mini bran muffins, fruit salad bowl (grapes, pineapple and strawberries)
Served with Starbuck’s coffee, decaf, hot water with tea bags, cranberry, apple or orange juice
$11.00 per person / minimum 15 servings

THE EXECUTIVE
Egg white scramble with sautéed bell peppers, onions, mushrooms, turkey bacon with wheat bread or wheat bagel. Accompanied by assorted yogurt and granola
Served with Starbuck’s coffee, decaf, hot water with tea bags, cranberry, apple or orange juice
$12.50 per person / minimum 15 servings

GARDEN OF PEACE
Assorted yogurt and granola, seasonal fresh fruit platter, boiled eggs and chicken sausage, wheat French toast, with raisin and cinnamon
Served with Starbuck’s coffee, decaf, hot water with tea bags, cranberry, apple or orange juice
$12.00 per person / minimum 15 servings

HOT CEREAL (upon availability)
Oatmeal or Cream of Wheat
$3.00 per person / minimum 15 servings

HEALTHY BREAKFAST
BAGELS AND LOX
Fresh hand-rolled bagels are served with lox, cream cheese, sliced tomatoes, onions, capers, and cracked black pepper. Includes coffee and tea
$10.00 per person / minimum 25 servings

For more information, visit: www.uclahealth.org/Catering
### BAKED GOODS

**BAGELS**
Fresh-baked hand rolls, served with cream cheese

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular each</td>
<td>$1.50</td>
</tr>
<tr>
<td>One dozen</td>
<td>$16.00</td>
</tr>
<tr>
<td>Mini one dozen</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

**FLAKY CROISSANTS**
The classic butter croissant

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular each</td>
<td>$1.25</td>
</tr>
<tr>
<td>One dozen</td>
<td>$15.00</td>
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<tr>
<td>Mini each</td>
<td>$0.90</td>
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<tr>
<td>One dozen</td>
<td>$12.00</td>
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</tbody>
</table>

**FILLED CROISSANTS**
Filled with chocolate, almond paste, or sweet ricotta cheese

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Each</td>
<td>$2.00</td>
</tr>
<tr>
<td>One dozen</td>
<td>$20.00</td>
</tr>
<tr>
<td>Bite size by the dozen only</td>
<td>$15.00</td>
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</table>

**SAVORY FILLED CROISSANTS**
Filled with savory chicken, ham and cheese, or spinach and cheese, or turkey and cheese

<table>
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</thead>
<tbody>
<tr>
<td>Each</td>
<td>$2.00</td>
</tr>
<tr>
<td>One dozen</td>
<td>$20.00</td>
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</tbody>
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**SWEET BREADS**
Select from zucchini, carrot, orange poppy-seed, banana, cranberry, chocolate chip, or pumpkin

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(7 - 10 slices) per loaf</td>
<td>$12.00</td>
</tr>
<tr>
<td>Minimum two loaf of each flavor</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

**CINNAMON ROLLS**
Each

<table>
<thead>
<tr>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>$1.50</td>
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</table>

One dozen

<table>
<thead>
<tr>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>$18.00</td>
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</table>

**ASSORTED GOURMET BABY ROLLS**
By the dozen only

<table>
<thead>
<tr>
<th>Price</th>
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<tbody>
<tr>
<td>$9.00</td>
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</table>

**ASSORTED RUSTIC DINNER ROLLS**
By the dozen only

<table>
<thead>
<tr>
<th>Price</th>
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<tbody>
<tr>
<td>$9.00</td>
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</table>

**SCONES**
Sweet English biscuits blueberry, cranberry, raisin

<table>
<thead>
<tr>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>By the dozen only</td>
<td>$18.00</td>
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</tbody>
</table>

**ASSORTED DANISH PASTRIES**
Gourmet fruit-filled, cheese, or jelly filled pastries or bear claw

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>Each</td>
<td>$1.50</td>
</tr>
<tr>
<td>One dozen</td>
<td>$18.00</td>
</tr>
</tbody>
</table>

**ASSORTED MUFFINS**
Blueberry, chocolate chip, banana, bran, or raspberry muffins

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>Each</td>
<td>$1.25</td>
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<tr>
<td>One dozen</td>
<td>$15.00</td>
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</table>

**ASSORTED MUFFINS 2.5 Oz.**
Blueberry, chocolate chip, banana, bran, or raspberry muffins

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>Each</td>
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</tr>
<tr>
<td>One dozen</td>
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</table>

For more information, visit: www.uclahealth.org/Catering
DESSERTS

FRESH COOKIES
Assorted large homemade style with real butter; oatmeal, chocolate chip, peanut butter, peanut butter, double chocolate, and macadamia white chocolate
One dozen.................................................$10.00
Each....................................................................$1.00

FILLED BUTTER COOKIES
ASSORTMENT
European style linzer, Florentines, or chocolate dipped cookies
By the dozen only..............................................$12.00

GOURMET BROWNIES
Each..............................................................................$1.50
One dozen...............................................................$18.00

SPECIALTY BARS
Lemon Bars ......................................................$18.00 Dz.
Pecan Bars...........................................................$18.00 Dz.
Raspberry Bars ..................................................$18.00 Dz.
Apricot Bars ........................................................$18.00 Dz.

SPECIALTY BAKED GOODS
Ask about our specialty items
• Gourmet mini French pastries
• Elegant chocolate éclairs
• Elegant French tarts
• Chocolate dipped strawberries (seasonal)
$2.50 per piece

COCONUT MACAROON COOKIES
By the dozen only.................................................$15.00 Mini
By the dozen only.................................................$18.00 Reg.

CAKES
Our exquisite cakes are individually made to order. Special decorations are available at extra cost.

10" Round
Serves 16 Price $45.00
Red Velvet
Carrot
Chocolate Mousse
Tiramisu
White Chocolate Hawaiian

½ SHEET
Serves 17-24 Price $60.00
White Chocolate Hawaiian
Chocolate Mousse
Tres Leches

1½ SHEET
Serves 32-48 Price $85.00
White Chocolate Hawaiian
Chocolate Mousse
Tres Leches
Tiramisu
Lemon Raspberry
Carrot
Chocolate Ganache
Strawberry Short Cake

Full Sheet
Serves 65-96 Price $160.00
White Chocolate Hawaiian
Chocolate Mousse
Tres Leches

SUGAR FREE CAKE AVAILABLE ON REQUEST
(MINIMUM TWO DAYS IN ADVANCE REQUEST)
SANDWICHES

Our convenient sandwiches solve problems for the office bound person, for working meetings where space is at a premium, and for easy handling of food for a casual event. Choose from our extensive Sandwich menu as platters or as box lunches. (Just add $2.00 to the Sandwich price) will include a side salad, fresh fruit, and a fresh-baked cookie.

THE CLASSIC SUB
Choose two items from salami, roast beef, ham, or turkey breast
Includes tomatoes, provolone cheese, lettuce, onion, and pickles on a 6” submarine roll
$8.50 per person / 10 minimum

BOMBAY CHICKEN SANDWICH
Cubes of poached chicken breast, celery, almonds, and diced apples are combined with a pleasantly mild curry-chutney mayonnaise.
Choice of ciabatta bread or whole wheat bread
$8.50 per person / 10 minimum

GRILLED CHICKEN SANDWICH
Grilled boneless chicken breast is served on whole wheat or multi grain bread accompanied by herb mayonnaise, tomato, onion, pickle, and lettuce
$8.50 per person / 10 minimum

CALIFORNIA GRILLED VEGGIE
Grilled eggplant, red bells, and zucchini, on wheat/sourdough bread with basil mayonnaise
$8.50 per person / 10 minimum

PANINI
A hearty Italian favorite: marinated sun-dried tomatoes, prosciutto, provolone cheese, fresh basil, lettuce and tomatoes
$8.50 per person / 10 minimum

TURKEY CLUB
Our well known sandwich served on whole wheat or sourdough bread with sliced roast turkey, bacon, avocado, tomatoes and lettuce
$8.50 per person / 10 minimum

Choose from individually wrapped ham, pastrami, turkey breast, roast beef, salami, provolone cheese, Swiss cheese and tuna, a variety of bread such as sourdough, rye, and whole wheat.

ASSORTED SANDWICH PLATTER
All sandwich orders are served with mayonnaise and mustard on the side
$8.50 per person / 10 minimum

DELI PLATTER WITH ASSORTED BREADS
Roast beef, grilled chicken breast, ham, and turkey breast, provolone or Swiss cheese
Accompanied with lettuce, tomatoes, pickles, and red onions
$8.00 per person / 10 minimum
DELI PLATTERS & ENTRÉE SALADS

MEDITERRANEAN PLATTER
Prosciutto wrapped melon, marinated roasted bell peppers, grilled eggplant, dry salami, provolone cheese, and served with crusty sliced bread
$9.00 per person / 20 minimum

GARDEN VEGETABLE AND DIP TRAY
An assortment of crudités such as carrots, celery, jicama, cucumber and cherry tomatoes with ranch or onion sour cream dip
$2.25 per person / 12 minimum

GOURMET VEGETABLE TRAY
Array of fancy baby vegetables, jicama, artichoke hearts, celery, cucumber, baby squash, carrots with Green Goddess / ranch
$2.75 per person / 12 Minimum

SEASONAL FRUIT PLATTER
Assortment of seasonal fresh fruit
$2.75 per person / 12 Minimum

ASIAN EXPRESS BOX
Assorted vegetarian sushi, teriyaki chicken breast, and fresh fruit
$13.00 per box / minimum 12 boxes
Not available at Santa Monica

HERB MARINATED GRILLED BREAST OF CHICKEN BOX
A whole chicken breast is conveniently sliced and accompanied by penne pasta tossed with tomato and fresh basil, fresh fruit and tiramisu cake
$13.00 per box / minimum 12 boxes

GREEK TORTELLINI BOX
Cheese filled tortellini salad, mini croissant, and fresh fruit
$13.00 per box / minimum 12 boxes

CHICKEN TACO SALAD
Cubes of grilled chicken, lettuce, tomato, black olives, guacamole, salsa, and tortilla chips accompanied by beans and corn
$13.00 per box / minimum 12 boxes
COLD ENTRÉE AND SALADS

**CHINESE CHICKEN SALAD WITH WONTON CRISPS**
Baby dinner rolls and fresh fruit
$13.00 person / 10 minimum

**THAI SPICY NOODLE**
Thin Asian noodles tossed with vegetables and dressed with a mildly spicy dressing (choice of chicken or vegetables)
$13.00 person / 10 minimum
$18.00 person with shrimp added

**SHRIMP CARRIBEAN BLACK BEAN SALAD**
With mango, baby dinner rolls, and fresh fruit
$18.00 person / 10 minimum

**GREEK TORTELLINI SALAD**
With Kalamata’s and feta, garlic bread and fresh fruit
$13.00 person / 10 minimum

**GLUTEN FREE**
Baby green salad with dressing
Charbroiled chicken or fish
Grilled vegetables
Cut fruit salad
$15.00 person

**VEGAN**
Baby green salad with oil and vinegar
Grilled Tofu
Grilled Vegetable
Cut fruit salad with rolls
$15.00 person

**TUSCANY GRILLED VEGETABLES**
On exotic greens with balsamic vinaigrette, focaccia bread, and fresh fruit
$12.00 per person / 10 minimum

**MORROCCAN GRILLED CHICKEN**
Served on a bed of curried couscous, marinated cucumbers, and pita triangles
$13.00 per person / 10 minimum

**CHICKEN CAESAR**
Grilled chicken breast on bed of crisp romaine lettuce with French bread
$13.00 per person / 10 minimum

**BALSAMIC CHICKEN**
Glazed chicken breast on a bed of fresh spinach, with French roll and fruit salad
$13.00 per person / 10 minimum

**CHIPOTLE CHICKEN**
Julienne chipotle chicken breast on bed of mescaline greens with mango slaw, French roll, and fruit salad
$13.00 per person / 10 minimum
BULK SALADS

12 Servings (2 Quart)
25 Servings (1 Gal)

TRADITIONAL POTATO SALAD
12 Servings........ $25.00
25 Servings.........$50.00

CURRIED CHICKEN PEANUT SALAD
Pan Asian flavors of chicken, pineapple, and curry are combined with a creamy dressing
12 Servings........40.00
25 Servings........80.00

MEDITERRANEAN GREEN BEAN SALAD
Green beans, tomatoes, kalamatas and feta tossed in light olive oil vinaigrette
12 Servings........$25.00
25 Servings.........$50.00

SINGAPORE SLAW
Colorful crunchy slaw with peanuts dressed with piquant Asian vinaigrette
12 Servings........$35.00
25 Servings.........$60.00

MOROCCAN COUSCOUS SALAD
Exotically flavored with turmeric, couscous is tossed with finely minced vegetables, currants, pine nuts, and olive oil
12 Servings........$35.00
25 Servings.........$60.00

SOUTHWEST SALAD
A hearty salad of black beans, baby corn, hominy, tomatoes, black olives and cilantro, laced with lime chili dressing
12 Servings.........$25.00
25 Servings.........$50.00

SUNNY GREEK SALAD
Cubed English cucumber, tomatoes, sweet red pepper, Greek olives, red onion, and feta cheese are tossed with olive oil and fresh lemon
12 Servings.........$25.00
25 Servings.........$50.00

GOURMET MIXED BABY GREEN
12 Servings.........$25.00
25 Servings.........$40.00

CLASSIC CEASAR SALAD
Hearts of romaine, radicchio, parmesan cheese, and croutons
12 Servings.........$25.00
25 Servings.........$40.00

For more information, visit: www.uclahealth.org/Catering
HEALTHY CHOICE COLD OR HOT

All of the Healthy Entrees below includes a wheat roll, coffee, decaf tea, and iced tea.

HEALTHY COLD CHARBROILED HERB CHICKEN
Herb marinated grilled chicken, kale salad with Meyer lemon vinaigrette, summer pasta salad (Greek orzo) and seasonal fruit salad
$15 per person / 15 minimum

POACHED DILL SALMON
Poached salmon with dill Dijon sauce, caprese pasta salad with Tuscany grilled vegetables, and Waldorf celebration salad
$22 per person / 15 minimum

HEALTHY HOT CHARBROILED CHICKEN
Charbroiled garlic lime chicken, crunchy harvest salad with honey cider vinaigrette, sautéed wild mushroom, zucchini and carrots, herb roasted potatoes, and fruit salad (pineapple, strawberries, grapes)
$18 per person / 15 minimum

CHARBROILED CITRUS SALMON
Charbroiled salmon with savory blueberry citrus sauce, spinach salad with toasted pecans Southwestern potatoes, green beans almandine, and fancy cookies
$25 per person / 15 minimum

CHARBROILED SEA BASS
Chilean sea bass with butter lime sauce, wild rice with dried cranberries and nuts, asparagus with herbs, and fruit salad
$35 per person / 15 minimum
PASTAS & HOT ENTRÉE

Pastas & Hot Entrees are served buffet style choice of high quality disposable ware or bio-degradable. Includes garden salad, rolls, and a light dessert as well as coffee, decaf tea, and iced tea.

**FETTUCCINI WITH PROSCIUTTO**
Perfect selection for a light lunch: slivers of prosciutto are tossed with fettuccini, peas, olive oil, and then garnished with parmesan curls. Includes salad, rolls, dessert, coffee, tea and ice tea

$16.00 per person / 12 minimum

**PORCINI MUSHROOM RAVIOLI**
Earthy mushroom blended with ricotta and Italian spices served with a light cream sauce. Includes salad, rolls, dessert, coffee, tea and ice tea

$15.00 per person / 12 minimum

**SUN-DRIED TOMATO AND BASIL RAVIOLI**
Beautiful green and red striped ravioli served with a light tomato basil and roasted garlic sauce. Includes salad, rolls, dessert, coffee, tea and ice tea

$15.00 per person / 12 minimum

**LEMON PEPPER Linguini WITH SMOKED SALMON**
Delicate smoked salmon and linguini tossed with extra virgin olive oil, fresh dill, and capers. Includes salad, rolls, dessert, coffee, tea and ice tea

$18.00 per person / 12 minimum

**VEGETABLE LASAGNA**
Vegetable studded béchamel sauce is layered with light ricotta cheese and pasta. Served with Caesar salad and crusty rolls

$15.00 per person / 12 minimum

**CHICKEN CACCAITORE WITH PENNE**
Strips of boneless chicken breasts in light oregano-flavored tomato sauce with black olives. Includes salad, rolls, dessert, coffee, tea and ice tea

Served on penne pasta.

$18.00 per person/12 minimum

**CHICKEN VERACRUZ**
Boneless chicken breast in a slightly spicy sauce of fresh tomatoes, peppers, onions, and cilantro served with Mexican rice, corn, black beans, and salsa. Includes salad, rolls, dessert, coffee, tea and ice tea

$16.50 per person/ 15 minimum

**JAMAICAN STEAK AU POIVRE**
Tender New York steak dry rubbed with spices and then grilled. Served with potato fans, crispy carrot vermicelli, and a seasonal green salad. Includes rolls, dessert, coffee, tea and ice tea

$35.00 per person/ 12 minimum

**Not available at Santa Monica**

For more information, visit: www.uclahealth.org/Catering
HOT ENTRÉES

P pastas & Hot Entrees are served buffet style choice of high quality disposable ware or bio-degradable. Includes garden salad, rolls, and a light dessert, as well as coffee, decaf tea, and iced tea.

**PASTAS & HOT ENTRÉES**

**CHICKEN PICCATA**
Accompanied by lemon pasta with sun-dried tomatoes and steamed green beans with browned butter. Includes salad, rolls, dessert, coffee, tea and ice tea

$18.00 per person / 12 minimum

**CHARBROILED SEASONAL FISH**
Accompanied by fresh fruit salsa. Served with wild rice tossed with dried cranberries and pecans. Includes green vegetable salad, rolls, dessert, coffee, tea and ice tea

$25.00 per person / 12 minimum

**FILET MIGNON MEDALLIONS W/ PORT WINE SAGE SAUCE**
Served with roasted garlic mashed potatoes and a seasonal green vegetable salad. Includes rolls, dessert, coffee, tea and ice tea

$35.00 per person / 12 minimum

**POACHED SALMON WITH DILLED SOURCREAM**
Served at room temperature accompanied by Greek orzo, olives, feta cheese, and fresh fruit salad. Includes salad, rolls, dessert, coffee, tea and ice tea

$22.00 per person / 10 minimum

**SESAME GRILLED CHICKEN**
Marinated chicken breast grilled to a mahogany finish. Served with Asian rice pilaf with mandarin oranges and peas. Includes salad, rolls, dessert, coffee, tea and ice tea

$18.00 per person / 10 minimum

**SAUTEED CHICKEN**
Served with orange-ginger sauce, roasted red potatoes, and fresh asparagus. Includes salad, rolls, dessert, coffee, tea and ice tea

$17.50 per person / 10 minimum

**PINE NUT CHICKEN**
Crusted boneless chicken breast with pine nuts and basil sauce on bed of penne pasta and julienne vegetables. Includes salad, rolls, dessert, coffee, tea and ice tea

$18.00 per person / 10 minimum

**PENNE WITH SAUSAGE PUTANESCA SAUCE**
Earthy and hearty flavors. Includes salad, rolls, dessert, coffee, tea and ice tea

$15.00 per person / 12 minimum
VENDOR SPECIALTY

JAIPUR CUISINE OF INDIA
INDIAN FOOD
Buffet Style $18.00 per person
Includes: salad, yogurt salad, veggie samosa, chicken tandoori, white rice, and Naan bread

(1) Choice of chicken entrée
Chicken Tikka Masala or Chicken Curry

(2) Choice of side orders or vegetables
Spinach with cheese, Chana Masala- (garbanzo with curry), Vegetable Curry

AYS Dessert or whole fruits (Banana / Apple)
Soda / Bottled water

Add $3 per person for Shrimp or Lamb curry

LUCIA’S RESTAURANT
PIZZA
Choice of: pepperoni, sausage with mushrooms, cheese, vegetarian, BBQ chicken, or garlic chicken
Medium: $9.00 Large: $17.00
Not available at Santa Monica

MEDITERRANEAN BUFFET
Salad with dressing, chicken shawarma or chicken tikka kabob
Rice, hummus, pita bread, falafel, grape leaves, cheese Fatayer
AYS dessert, soda, and bottled water
$15.00 per person/ 12 minimum

MEDITERRANEAN CHICKEN BOX
Green salad, chicken, rice, pita bread, and hummus
$10.50 per person/ 12 minimum

MEDITERRANEAN VEGETARIAN BOX
Green salad, rice, falafel, cheese Fatayer, grape leaves, hummus, and pita bread
$10.50 per person/ 12 minimum

EL POLLO LOCO
Burrito-Chicken
Chipotle (spicy) or Poblano (non spicy) coleslaw, corn, and chef’s choice of dessert
Box lunch $12.00 per person / 12 minimum

Charbroiled Chicken 2 pc Box Lunch
Served with rice, beans, tortilla, salsa, and chef’s choice of dessert
Box lunch $12.00 per person / 12 minimum

Chicken Bowl
Chicken served with rice, beans, and a cookie
$10.00 per person / 12 minimum

Chicken Caesar Salad Buffet Style
Chicken served with Caesar salad, cookies
$10.00 per person / 12 minimum

Veggie Box
Choice of cheese quesadilla, bean and rice burrito or veggie burrito with avocado. Includes coleslaw and corn
$12.00 per person / 12 minimum

Buffet Special
Two pc. of chicken
Served with choice of two side dishes:
Rice
Beans
Coleslaw
Corn
Accompanied by flour or corn tortilla, chips and salsa, as well as chef’s choice of dessert
$15.00 per person / 20 minimum

For more information, visit: www.uclahealth.org/Catering
RECEPTIONS AND FIRST IMPRESSIONS

Appetizers

For important occasions, try our selection of appetizers, exquisitely presented and served by an attentive staff. Most of the items may be tray passed for a more formal affair, or served buffet style when space and time is not a consideration. Full china service, linen, dessert, and beverages are available at additional cost.

PACIFIC NORTHWEST
Whole side of salmon in light aspic with sliced cucumbers, served with rye bread rounds, dilled sour cream, and asparagus in puff pastry
Beef satay with peanut sauce, gorgonzola and spinach-stuffed mushrooms
Assorted mini quiche
Mini crab cakes with cocktail sauce
$25.00 per person / 25-person minimum

BRENTWOOD
Jumbo shrimp with cocktail sauce
Basil-infused crostini with fresh tomato and feta cheese
Smoked salmon tartar on Belgian endive spears
Wheel of brie layered with sundried-tomato pesto and roasted pine nuts, served with gourmet crackers
Grilled Caribbean-style chicken
$22.00 per person / 25-person minimum

FARMER'S MARKET
Brie and shiitake mushroom quesadillas with roasted tomato salsa
Mini chicken empanadas
Artichoke bottoms filled with curried chicken salad
Grilled Jody Maroni sausage with honey mustard, steamed baby potatoes with sour cream and tapenade
$20.00 per person / 25-person minimum

WINDOWS ON THE WORLD
Southwest crostini with green chili cheese
Beef and chicken satay with peanut sauce
Assorted sushi
Mini chicken empanadas
Spanakopita
Hoisin-glazed chicken wings, baby skewers of marinated fresh mozzarella and red pear tomatoes
$20.00 per person / 25-person minimum
Not available at Santa Monica

THE VILLAGE
Mini cream puff shells stuffed with tarragon chicken salad or tuna salad
Assorted tea sandwiches (turkey, ham, and veggie)
Pesto-stuffed deviled eggs
BBQ hot wings
Seasonal fresh fruit platter
Fresh garden vegetable tray with ranch dip
$20.00 per person/25-person minimum

For more information, visit: www.uclahealth.org/Catering
ALA CARTE HORS D’OEUVRES

SUGGESTED ORDERING GUIDELINES:

Early Afternoon: 4-6
Before Dinner: 6-8,
In Place of Dinner: 8-12

Mini Assorted Tea Sandwiches
(turkey, ham, and veggie)
$1.75 per piece / 10 serving’s minimum

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Fresh Tortilla Chips with guacamole and salsa
$45.00 / 25 serving’s minimum

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Mini cream puff shells stuffed with Tarragon chicken or dilled tuna, cherry tomatoes with mozzarella cheese
Bruschetta with tapenade and roasted red bell peppers
$2.50 per choice/per piece - 10 minimum

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Poached salmon platter in light cucumber aspic, served with rye bread rounds, and dilled sour cream
$110.00 (serves 50 people)

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Jumbo Shrimp with cocktail sauce
Cucumber filled with Thai flavored bay shrimp or chicken, mini brochettes of smoked chicken and papaya, mini carne asada tacos with fresh salsa
Quesadillas with roasted tomato salsa
Mini Maryland crab cakes
Brie and shiitake mushroom
$2.75 per item/per piece - 10 minimum

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Mediterranean Crostini with melted mozzarella blended with sun-dried tomatoes, olives, and fresh basil
Southwest crostini with melted jack cheese, green chilies, and garlic
Baked hoisin glazed or BBQ chicken wings
Spanakopita - pastry triangles with spinach cheese
Chicken or beef satay on skewers with peanut sauce
Jamaican jerk chicken with mango sauce
Gorgonzola and spinach-stuffed mushrooms
Domestic cheese and crackers
Assorted petite quiche
$2.50 per item / per piece - 10 minimum

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Gourmet cheese and fancy crackers
$3.25 per person (serves 25 people)

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Brie layered with sun-dried tomato pesto and roasted pine nuts with gourmet crackers
$60.00 (serves 25 people)

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Bowl of fancy roasted nuts (1 QT)
$25.00 (serves 25 people)
## ALA CARTE HORS D’OEUVRES

**A Touch of Elegance**  
Minimum 40 and above

- Mini duck quesadilla served with mango salsa………………………………………$3.00
- Swordfish skewer served with lime sauce .................................................$3.50
- Italian turkey meatballs ..............................................................................$2.50
- Thai chilled fresh rolls (shrimps or chicken) .............................................$2.50
- Chilled melon cup with blue cheese ...............................................................$2.50
- Stuffed mushrooms .....................................................................................$2.50
- Charbroiled chili scallop and shrimp kebabs ............................................$3.50
- Tuna tartar on Belgian endive spears .........................................................$2.50
- Chilled asparagus soup ...............................................................................$3.00
- Truffle grilled cheese ...................................................................................$3.00
- Short rib sliders ............................................................................................$3.50
BUFFETS WITH A THEME

SOUL OF TUSCANY
Citrus, arugula, and olive salad with balsamic vinaigrette
Bruschetta with smoked mozzarella and roasted red peppers
Grilled orange roughy with capers, sundried tomatoes, and anchovies
Tuscan lemon-grilled chicken with fresh rosemary
Grilled vegetable platter
Roasted red potatoes with herbs
Mini French pastries
$26.75 person / 25-person minimum

BAJA FIESTA
Homemade tortilla chips and salsa with sour cream
Carne asada with corn or flour tortillas
Roasted chicken quarters
Frijoles
Cilantro rice
Exotic greens with citrus vinaigrette
Seasonal fresh fruit platter
Mini macaroon/ Mini Éclairs
$23.75 person / 25-person minimum

PACIFIC RIM
Asian greens with ginger sesame vinaigrette
Thai spicy noodles
Crab cake with cocktail sauce
Bangkok yellow chicken curry
Teriyaki salmon
Jasmine rice
Seasonal fresh fruit platter
Lemon bars / brownies
$23.50 person / 25-person minimum

For more information, visit: www.uclahealth.org/Catering
# BEVERAGES

## STARBUCK’S COFFEE

*Note: Serving Suggestion*

1/2 gallon serves 6-7

Coffee, regular & decaffeinated

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 gallon carafe</td>
<td>$6.00</td>
</tr>
<tr>
<td>1 gallon</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

Tea-specialty and herb tea

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 gallon (7 bags)</td>
<td>$6.00</td>
</tr>
<tr>
<td>1 gallon (14 bags)</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

Fresh squeezed orange and grapefruit juice

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 gallon pitcher</td>
<td>$6.00</td>
</tr>
<tr>
<td>1 gallon</td>
<td>$12.00</td>
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</tbody>
</table>

Apple juice, V-8 juice, or cranberry juice

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>1/2 gallon pitcher</td>
<td>$6.00</td>
</tr>
<tr>
<td>1 gallon</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

Lemonade, party punch, white sparkling punch,

Iced tea with lemon wedges, Crystal Light

<table>
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<tr>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>1 gallon</td>
<td>$12.00</td>
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</table>

**Individual Servings (500 ML)**

<table>
<thead>
<tr>
<th>Drink Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mineral water</td>
<td>$1.25</td>
</tr>
<tr>
<td>Perrier water</td>
<td>$1.50</td>
</tr>
<tr>
<td>Fiji or Pellegrino</td>
<td>$2.50</td>
</tr>
<tr>
<td>Coke, diet, and regular</td>
<td>$1.10</td>
</tr>
</tbody>
</table>

Milk (1/2 pint)

<table>
<thead>
<tr>
<th>Milk Type Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular, non-fat, or low-fat</td>
<td>$0.75</td>
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</tbody>
</table>

Iced water

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pitcher</td>
<td>$3.00</td>
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</tbody>
</table>

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SEASONAL SPECIAL

Citrus, arugula, and olive salad with balsamic vinaigrette
Roasted Cuban chicken
Cranberry rice
Grilled Brussel sprouts, glazed baby carrots
Mini French pastry cups
Ice Tea, coffee, ice water
$22.00 per person / 20 person minimum