

BREAKFAST SELECTIONS



BREAKFAST BUFFETS

Continental Breakfast \$32 per person

- Freshly Pressed Orange, Ruby Red Grapefruit & Unfiltered Apple Juices
- Farmed Fruit & Berries
- Greek Yogurt
- Pasteles — Fruit Filled & Cheese Stuffed Pastries, Croissants, Country Muffins, Biscotti
- Panem — Brick Oven Bialys, Ciabatta, Ficelle
- Sweet Butter, Whipped Burrata Cheese, Homemade Fruit Marmalades
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

American Breakfast \$45 per person

- Freshly Pressed Orange, Ruby Red Grapefruit & Unfiltered Apple Juices
- Farmed Fruit & Berries
- Greek Yogurt
- Pasteles — Fruit Filled & Cheese Stuffed Pastries, Croissants, Country Muffins, Biscotti
- Panem — Brick Oven Bialys, Ciabatta, Ficelle
- Sweet Butter, Whipped Burrata Cheese, Homemade Fruit Marmalades
- Cage-Free Scrambled Eggs with Cheddar Cheese & Chives
- Applewood Smoked Bacon & Sage Pork Sausage Link
- Shallot & Thyme Roasted Fingerling Potatoes
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

PLATED BREAKFASTS

American \$32 per person

- Cage-Free Scrambled Eggs, Applewood Smoked Bacon, Shallot & Thyme Roasted Fingerling Potatoes, Overnight Tomatoes
- Breakfast Pastries served with Sweet Butter & Fruit Preserves
- Freshly Pressed Orange Juice
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Eggs Florentine \$36 per person

- Organic Spinach, Shaved Serrano Ham, Heirloom Tomato Confit, Sous Vide Egg, Green Chili Hollandaise
- Breakfast Pastries served with Sweet Butter & Fruit Preserves
- Freshly Pressed Orange Juice
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Steak & Eggs \$40 per person

- Compressed Pineapple Carpaccio, Pomegranate Seeds, Organic Honey, Fresh Mint
- Cumin-Spiced Flat Iron Steak, Shallot & Spanish Potato Frittata, Overnight Tomatoes, Basil Butter Reduction
- Pane — Brick Oven Bialys, Ciabatta, Ficelle
- Sweet Butter, Whipped Burrata Cheese, Homemade Fruit Marmalades
- Freshly Pressed Orange Juice
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Prices are subject to change.

BREAKFAST SELECTIONS



BREAKFAST ENHANCEMENTS

Frittata Station \$12 per person *(Chef Attendant Required at \$185 per 60 guests, minimum 25 guests)*

- Cage-Free Whole Eggs, Egg Whites & Egg Beaters
- Chorizo Pork Sausage, Country Ham, Chicken Apple Sausage, Rock Shrimp, Farmer's Mushrooms, Spinach, Red Peppers, Shallots, Local Ripe Tomatoes, Aged Cheddar, Manchego, Goat Cheese

Protein Additions \$6 per person for each additional item

- Chicken Apple Sausage
- Applewood Smoked Bacon
- Sage Pork Sausage Link
- Cage-Free Scrambled Eggs
- Cage-Free Egg Whites

Sweet & Savory Additions \$7 per person for each additional item

- Panem — Brick Oven Bialys, Sweet Butter, Whipped Burrata Cheese, Fruit Marmalades
- Lemon-Ricotta Pancakes, Vanilla Maple Syrup
- Rustic French Toast, Cinnamon, Maple Syrup
- Croissant Sandwich, Cage-Free Eggs, Cheddar, Country Ham
- Ciabatta, Slow & Low Pork Belly, Egg, Manchego Cheese
- Spanish Potato Frittata — Choice of One: Country Ham, Spinach, or Shallot & Manchego Cheese
- Breakfast Wraps — Choice of One: Country Ham, or Veggie (Cheese Available Upon Request)
- Steel Cut Oatmeal, Dried Fruit, Toasted Nuts

Batidos *(Yogurt-based Smoothies)* \$8 per person

- Flavors to include a Variety of Wild Strawberry, Fresh Banana, & White Chocolate

COFFEE BREAKS & REFRESHMENTS



BEVERAGES

· Fresh Brewed Organic Fair Trade Coffee & Decaffeinated Coffee	\$59 per gallon
· Assorted Hot Teas	\$59 per gallon
· Iced Tea	\$39 per gallon
· Fresh Lemonade	\$39 per gallon
· Fresh Orange Juice	\$45 per gallon
· Apple Juice	\$45 per gallon
· Grapefruit Juice	\$45 per gallon
· Drink to Your Health (By-the-Gallon Infused Water)	\$32 per gallon
· Watermelon & Strawberry, Pomegranate & Mango, Honeysuckle & Honeydew, Pineapple & Lavender	
· Smart Water®, Pellegrino®	\$5 each
· Assorted Soft Drinks	\$4 each
· Red Bull® (Regular & Sugar-Free)	\$6 each
· Kevita® Master Brew Kombucha (Ginger, Citrus, Tart Cherry)	\$8 each
· Illy® Issimo® Cappuccino or Latte	\$6 each
· Cold-Pressed Juices (Displayed with Chilled Old-Fashioned Juice Bottles, minimum 25 guests)	\$9 per person
· Choice of Two: Kale & Fresh Ginger, Orange & Carrot, Beet & Green Apple, Mango & Coconut Water	

À LA CARTE ITEMS

· Whole Fresh Local Fruit	\$3 per piece
· Individual Bags of Kettle Chips	\$5 each
· Individual Bags of Pop Chips™	\$5 each
· Assorted Natural Granola Bars (Clif, Kind & Kashi Bars)	\$5 each
· Fresh Baked Cookies & Chewy Brownies	\$36 per dozen
· Assorted Coconut Macarons	\$24 per dozen
· Croissants with Sweet Butter	\$36 per dozen
· Country Muffins	\$36 per dozen
· Assorted Bagels & Cream Cheese	\$36 per dozen
· Cubed Fruit	\$6 per person
· Mixed Nuts	\$25 per pound

Prices are subject to change.

COFFEE BREAKS & REFRESHMENTS



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THEMED BREAKS

Jolt \$20 per person

- Nitro Cold-Brew Coffee
- Red Bull® (Regular & Sugar-Free), Monster Energy®, & Powerade® Drinks
- Candied Chocolate Beans, Baked Brownie Crisps, Caramel Crackle

Dip It, Dust It, Do It \$22 per person

- Fresh Baked Blondies
- Assorted Dried Fruit & Nut Granola Bars Served with Toppings: Cinnamon Sugar, Toasted Nuts, Cocoa Nibs
- Salted Caramel & Chocolate Sauces
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Coffee Clutch \$26 per person

- Provençal Macarons, French Baked Madeleines, Fruit Tartelettes
- Chili-Spiced Ganache Cake
- Fresh Picked Strawberries & Cream
- Pistachio Panna Cotta
- Ice Blended Coffee, Cappuccinos
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Eating Naturally \$24 per person

- Whole Fresh Local Fruit, Apples, Fruit of the Season, Valencia Oranges, Bananas
- Zucchini, Chocolate, Lemon-Poppy Seed Breads
- Toasted Mixed Nuts
- Batidos (Yogurt-based Smoothies)
 - Flavors to Include a Variety of Wild Strawberry, Fresh Banana, or White Chocolate

Grains, Seeds & More \$24 per person

- Whole Fresh Local Fruit, Apples, Fruit of the Season, Valencia Oranges, Bananas
- Toasted Nuts to include Salted Peanuts, Cashews, Pistachios, Pumpkin Seeds
- Assorted Dried Fruits
- Granola & Kind® Bars
- Fruit-Infused Waters (Choice of Two)
 - Watermelon & Strawberry, Pomegranate & Mango, Honeysuckle & Honeydew, Pineapple & Lavender

Prices are subject to change.

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LUNCH BUFFETS



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LUNCH BUFFETS

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Flatbread Buffet \$44 per person

- Grilled Vegetables, Olive Oil, Fresh Herbs, Sea Salt
- Hearts of Romaine, Heirloom Cherry Tomatoes, Olives, Sherry Vinaigrette
- Blistered Asparagus, Marinated Peppers, Local Feta Cheese, Aged Balsamic Vinegar
- Pickled Prawn Salad, Green Mango Papaya Relish
- Flat Breads (Choice of Two):
 - Honey Roasted Turkey Breast & Arugula
 - Grilled Vegetables, Hummus, Albacore Tuna with Olive Oil & Sun-Soaked Cranberries
 - Country Style Smoked Pork with Sweet Potato & Grilled Spring Onions
- Cubed Melon, Pineapples, Grapes, Strawberries
- Chocolate Ganache Cake
- Hazelnut Caramel Panna Cotta Layers, Vanilla Custard Brûlée

Burger Bar \$46 per person

- Compressed Watermelon & Blue Crab Salad, Arugula, Lime, Mint
- Wilted Kale Salad, Fresh Cut Strawberries, Candied Pecans, Goat Cheese, Aged Balsamic Vinegar
- Tuna Niçoise, Green Beans, Cage-Free Egg, Kalamata Olives, Lemon Oregano Vinaigrette
- Burger Bar:
 - Beef Burger, Aged Provolone & Pickled Onion-Tomato Marmalade
 - Crispy Eggplant & Goat Cheese
 - Pork Bistecca with Olive Oil, Oregano & Lemon
 - Heirloom Tomatoes & Fresh Mozzarella
- Specialty Sauces: Chipotle Ketchup, Basil Aioli, Olive Oil Cured Tomatoes, Preserved Orange Aioli
- Olive Oil Roasted Sweet Potatoes
- Shallot & Thyme Roasted Fingerling Potatoes
- Lemon Meringue Tart
- Mango Mousse Parfait
- Strawberry Pâté De Fruit

Bistro Buffet \$48 per person

- Vegetable Soup
- Heirloom Tomatoes, Shaved Fennel, Red Onion Salad, Oak Barrel Sherry Dressing
- Roasted Beet & Endive Salad, Toasted Almonds, Oranges, Lavender Vinaigrette
- Olive Oil Roasted Fingerling Potatoes, Shallots, Thyme & Cracked Pepper
- White Albacore Tuna, Olive Oil, Sun-Soaked Cranberries, Lemon Zest
- Homemade Porchetta Panini, Olive Oil Rapini, Fontina Cheese, Stone Ground Mustard
- Open-Faced Grilled Chicken, Avocado, Arugula, Heirloom Tomato-Olive Tapenade
- Chocolate Ricotta Cheesecake Pops
- Coconut Rice Pudding
- Fruit Tartelettes

Prices are subject to change.

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LUNCH BUFFETS



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MORE LUNCH BUFFETS

Giratoria (Lazy Susan) Lunch \$48 per person

- Artisanal Breads & California Olive Oil
- Cured Meats
- Roasted Mixed Olives
- Baba Ganoush
- Hummus
- Roasted Heirloom Tomatoes
- Vegetables Fattoush, Roasted Root Vegetables
- Greek Salad, Aged Feta, Oregano, Lemon & Olive Oil
- Shaved Baby Fennel, Ruby Red Grapefruit, Torn Basil Salad
- Lamb Gyro, Cucumber Tzatziki
- Moroccan Style Lamb Meatballs
- Paella Valencia, Chicken, Shrimp, Mussels, Clams, Chorizo & Bomba Rice
- Panna Cotta de Pistachio, Salted Caramel
- Chocolate Ganache Cake, Fresh Berries

Prices are subject to change.

PLATED LUNCH



THREE-COURSE PLATED LUNCH *Refer to Entrées for pricing*

Plated — Choose one Beginning, Entrée & Dessert

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Beginnings

- Bibb Lettuce Wedge, Lime Marinated Jicama, Hearts of Palm, Red Papaya Vinaigrette
- Watermelon & Cracked Crab, Spiced Arugula, White Frisée, Lemon Vinaigrette
- Farm to Fork Greens, Candied Pancetta, Goat Cheese Croutons, Red Wine-Basil Vinaigrette
- Arugula Salad & Prosciutto Melon Shooter, Limon Vinaigrette
- Pinot Poached Pears, Compressed Ginger, Bleu Cheese & Toasted Almonds
- Roasted Beet & Green Apple Salad, Peppered Goat Cheese, Balsamic Vinegar, Toasted Hazelnuts
- Cauliflower Panna Cotta, Parmigiano-Reggiano Cheese, Olive Oil Poached Tomatoes

Entrées

- Butternut Squash Ravioli, Acorn Squash Purée, Spaghetti Squash, White Currants, Sage Brown Butter & Pecans
- Lamb Cassoulet, Braised Lamb Shank, Garlic Stewed White Bean & Escarole
- Mojo Grilled Chicken Breast, Cumin Stewed Black Beans, Saffron Rice, Smashed Plantains
- Grilled Salmon Salad, Baby Farmed Greens, Heirloom Tomatoes, Fresh Orange & Radish Sprouts
- Charred Flat Iron Steak, Smashed Bonito, Fresh Cilantro, Piquillo Pepper, Fresh Lime
- Pacific Grilled Prawns, Sweet Pea Pistou, Red Papaya Slaw, Fresh Snipped Chives
- Open-Faced Lump Crab Cake, Olive Oil Roasted Prawns, Applewood Smoked Bacon, Tomatoes, Basil-Lemon Emulsion

\$42 per person

\$46 per person

\$46 per person

\$48 per person

\$48 per person

\$50 per person

\$52 per person

Desserts

- Lemon Meringue Tart, Fresh Picked Strawberry Preserves
- Crème de Caramel, Candied Pistachios, Salted Caramel
- Tres Leches, Condensed Milk, Country Baked Cake, Turbino Sugar
- Chocolate Ganache, Plum Wine Gelée, Thyme & Port Wine Reduction
- Rice Pudding Brûlée, Plumped Raisins, Sugar Crust
- Strawberries, Vanilla Whipped Cream, Country Baked Cake, Pearl Sugar
- Chocolate Ganache Tart, Chocolate Nibs, Salted Caramel, Candied Sugar Sticks
- Dark Chocolate Molten Cake, Balsamic Vinegar Marinated Strawberries, Vanilla Bean Crema, Toasted Short Bread Cookies
- Sabayon, California Berries, Egg Custard Froth, Minted Syrup

Prices are subject to change.

RECEPTIONS



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SMALL PASSED BITES

\$7 per piece (36 piece minimum)

Cold

- B-L-C, Bacon, Lettuce & Crab Meat in Profiterole
- Raspberry Duck Confit, Honey Pecan Praline
- Vegetable Spiedini Skewer, Fresh Mozzarella, Roasted Pepper, Tortellini, Basil
- Smoked Duck Pastrami, Crispy Rye, Pickled Red Cabbage, Coriander, Pear-Fig Mustard
- Tuna or Beef Tenderloin Tartare, Pickled Shallots, Cracked Pepper, Crispy Fried Capers
- Citrus Poached Shrimp, Chipotle Ketchup, Local Lemon
- Heirloom Cherry Tomato, Lobster Salad Stuffed with Fresh Fennel

Warm

- Salt Cod Fritters, Truffle, Fresh Peas, Lemon Preserves Aioli
- Porchetta Panini, Roasted Pork, Fontina, Rapini, Whole Mustard
- Cheddar Potato Croquettes, Tomato & Basil Marmalade
- Chorizo & Manchego Empanadas, Cumin Crème Fraîche
- Crispy Crab Saltimbocca, Parma Ham, Parmesan Crumb, Fines Herbes
- Lamb Chopettes, Mint, Blackberry Reduction
- Charred Shrimp, Olive Oil, Lemon, Rosemary
- Grilled Salmon, Pickled Coriander Seeds

Plateia Specialties

- Lamb Gyro, Pickled Onions, Sprouts, Tzatziki
- Deviled Eggs, Smoked Duck Confit, Chili Powder
- Bacon-Wrapped Dates, Brown Sugar, Sea Salt
- Paella Croquettes, Smoked Salt, Cumin, Saffron Aioli
- Pork Rillettes, Toasted Country Bread, Whole Grain Mustard, Sea Salt

Tagines

- North African Spiced Pork Meatballs, Pine Nuts, Charred Tomatoes, Fire Roasted Olives
- Curry Chicken Meatballs, Zante Currants, Almonds, Orange Peel
- Arak Spiced Lamb Meatballs, Garlic Escarole, White Beans
- Duck Kefta, Blackberry, Pickled Coriander Glaze
- Spicy Moroccan Shrimp, Curry, Basil, Hot Chiles

Prices are subject to change.

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RECEPTIONS



ENHANCED RECEPTION IDEAS

Tapas \$42 per person (75 guest minimum)

- Charred Chorizo, Honey, Toasted Almonds
- Speck Prosciutto, Grilled Asparagus, Roasted Peppers & Thyme-Fused Olive Oil
- Cracked Crab Cocktail, Valencia Orange, Arugula, Lavender Oil
- Grilled Pacific Shrimp, Ruby Red Grapefruit, Fennel Salad
- Marinated Artichokes, Peppered Goat Cheese, Basil, Aged Balsamic Vinegar
- Wood-Roasted Olives, Lemon Peel, Roasted Garlic
- Heirloom Tomato Bruschetta, Virgin Olive Oil, Fresh Oregano
- Deviled Eggs:
 - Chipotle Powder, Chives
 - Marinated White Anchovy
 - Duck Confit, Blackberry & Pickled Jalapeño
- Caprese Martini, Mozzarella, Tomatoes, Fresh Basil, Balsamic Vinegar

Gnudi Bar \$25 per person (Chef Attendant required at \$185)

- Hand-made Doughless Ricotta Raviolis
- Choice of Two:
 - Sweet Pea Nage, Pork Lardons
 - Brown Butter, Toasted Pine Nuts, White Currants, Sage
 - Basil Shrimp, Smoked Garlic, Tomato, Olive Oil
 - Charred Chorizo, Toasted Almonds, Roasted Peppers, Almonds
 - Octopus Fra Diablo
 - Parmigiano-Reggiano, Chili Pepper Flakes & Crostini

Pasta \$18 per person (Chef Attendant Required at \$185)

- Penne Pasta
- Choice of Two:
 - Shrimp, Sweet Peas, Fennel
 - Short Ribs, Wild Mushroom, Truffle, White Cheddar
 - Cumin Barbecued Chicken, Mascarpone, Sweet Corn, Thyme
 - Wild Mushroom, Goat Cheese, Basil, Overnight Tomatoes
 - Parmigiano-Reggiano, Chili Pepper Flakes & Crostini

RECEPTIONS



MORE ENHANCED RECEPTION IDEAS

Risotto \$18 per person *(Chef Attendant Required at \$185)*

- Choice of Two:
 - Chorizo, Spanish Onion, Sweet Peppers
 - Rock Shrimp, Lemon Preserves, Fresh Spinach
 - Roasted Beets, Peppered Goat Cheese, Thyme
 - Grilled Chicken, Wild Mushrooms, Oregano, Cream
 - Four Cheeses — Reggiano, Parma, Manchego, Fontina
 - Porchetta, Pancetta, Fresh Peas
 - Parmigiano-Reggiano, Chili Pepper Flakes, & Crostini

Cured Meats & Cheeses \$28 per person

- Speck Prosciutto, Hot Spiced Coppa, Hard Chorizo, Peppered Salami
- Cheese Display of Camboles, Chèvre, Manchego, Parmigiano-Reggiano, Stracapa
- Assorted Dried Fruit
- Spiced Nuts
- House Made Pickled Giardiniera
- Stone-Ground Mustard
- Roasted Olives
- Country Baguette & Olive Bread Crostini

Carved *(Chef Attendant required at \$185, per carving station)*

- Spiced Tenderloin of Beef
 - Country Rolls, Béarnaise, Port Wine Pickled Onions, Garlic Aioli
- Orange-Scented Roast Turkey
 - Sunflower Rolls, Mango-Cranberry Relish, Basil Aioli
- Salt Crusted Beef Prime Rib
 - Chimichurri Sauce, Roasted Peppers, Garlic Aioli, Stone-ground Mustard
- Porchetta — Roasted Pork Tenderloin
 - Black Lentil Salad, Orange Mojo, Minted-Basil Romesco

\$225 (serves 20)

\$175 (serves 40)

\$250 (serves 30)

\$175 (serves 30)

DESSERTS

Stationary Sweet

- Display of assorted desserts of your selection below:
 - Vanilla Poached Pineapple Pops, Brownie Pops, Cheesecake Pops, Strawberry Cheesecake Brûlées, White Chocolate Pistachio Brûlées, Dark Chocolate Brûlées, Caramel Brûlées, Orange Creamsicle Shooters, Salted Caramel Shooters, White and Dark Chocolate Shooters

Three Selections — \$8 per person

Four Selections — \$9 per person

Five Selections — \$10 per person

DINNER BUFFETS



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DINNER BUFFETS

Menus are designed for a maximum of 2 hours service. A minimum of 30 guests is required.

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Mediterranean Barbecue \$86 per person

Starters

- Cocktail Shrimp, Smoked Serrano Ketchup, California Lemon, Grated Horseradish
- Baby Butter Lettuce, English Cucumbers, Maytag Bleu Cheese, Crisp Bacon, Red Onion, Basil Buttermilk Dressing
- Beef Steak Tomatoes, Shaved Red Onion, Bleu Cheese, Herbs & Red Wine Vinaigrette

Entrées

- Grilled Garlic-Cracked Pepper New York Strip Steaks, Spring Onions
- Olive Oil Roasted Chicken, Lemon Thyme Olive Oil
- Grilled Pacific Salmon, Lime Butter Reduction
- Corn on the Cob, Grilled in Husk, Cilantro, Aioli, Oaxaca Cheese, Lime
- Mini Baked Russet & Sweet Potatoes with Butter, Sour Cream, Chives, Sharp Cheddar
- Jalapeño Cornbread, Creamery Butter

Desserts

- Blueberry Pie Martini
- Hand Cut Watermelon
- Chocolate Chili Cupcakes

California Flats \$88 per person

Starters

- Yellow & Red Tomato Gazpacho, Pickled Rock Shrimp, Micro Basil Sprouts
- Cucumber, Baby Greens, Heirloom Tomatoes, Peppered Goat Cheese, Sherry Wine Vinaigrette
- Artichoke, Vegetable Fattoush, Fresh Mint, Salted Cucumbers, Sumac Vinaigrette
- Shaved Hearts of Palm Salad, Teardrop Tomatoes, Orange, Basil, Sherry Vinaigrette

On Flat Breads

- Prosciutto, Fig, Arugula, Toasted Pine Nuts, Olive Oil Drizzle
- Lobster, Oregano, Sherry Tarragon Vinaigrette, Roasted Garlic Purée
- Smoked Chicken, Blistered Corn, Cilantro, Poblano Peppers, Oaxaca Cheese, Poblano Pesto

Carved Items

- Orange-Spiced Tom Turkey, Sweet Potato, Caramelized Petite Carrots, Bacon Roasted Green Beans
- New York Strip, Garlic & Port Wine Reduction, Parker House Rolls
- Herb Roasted Baby Vegetables, Sea Salt

Desserts

- Brûlées — Strawberry & Pistachio
- Shooters — Orange Creamsicle, Salted Carmel, White & Dark Chocolate

Prices are subject to change.

DINNER BUFFETS



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MORE DINNER BUFFETS

Menus are designed for a maximum of 2 hours service. A minimum of 30 guests is required.

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Bring the Chefs to You! \$120 per person (75 guest minimum)

Stationary Tapas

- Charred Chorizo, Honey, Toasted Almonds
- Speck Prosciutto, Grilled Asparagus, Roasted Peppers & Thyme-Fused Olive Oil
- Cracked Crab Cocktail, Valencia Orange, Arugula, Lavender Oil
- Grilled Pacific Shrimp, Ruby Red Grapefruit, Fennel Salad
- Marinated Artichokes, Peppered Goat Cheese, Basil, Aged Balsamic Vinegar
- Wood-Roasted Olives, Lemon Peel, Roasted Garlic
- Heirloom Tomato Bruschetta, Virgin Olive Oil, Fresh Oregano
- Caprese Martini, Mozzarella, Tomatoes, Fresh Basil, Balsamic Vinegar

Cured Meats & Cheeses

- Speck Prosciutto, Hot Spiced Coppa, Hard Chorizo, Peppered Salami
- Cheese Display of Camboles, Chèvre, Manchego, Parmigiano-Reggiano, Stracapa
- Spiced Nuts
- Giardiniera
- Stone-Ground Mustard
- Roasted Olives
- Artisanal Breads

Chef's Creations (Chef Attendant required at \$185, per station)

- Station 1: Butter Roasted Diver Scallop, "PoP" Corn Cheddar Cheese Grits, Truffle Oil
- Station 2: Pan Seared Filet of Beef, Garlic Wilted Spinach, Crispy Shallots
- Station 3: Gnudi Ricotta Stuffed Dough-Less Ravioli, Spaghetti Squash, Sage Brown Butter
- Station 4: Ancho Cinnamon Spiced Pork Loin, Sweet Potato, Pecans, Thyme Jus

Desserts

Choice of One

- "PoPs"
 - Vanilla Poached Pineapple, Brownies, Cheesecake
- Brûlées
 - Strawberry Cheesecake, White Chocolate Pistachio, Dark Chocolate, Caramel
- Shooters
 - Orange Creamsicle, Salted Caramel, White & Dark Chocolate

Prices are subject to change.

DINNER BUFFETS



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MORE DINNER BUFFETS

Menus are designed for a maximum of 2 hours service. A minimum of 30 guests is required.

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

From the Farm \$75 per person

Starters

- Farmed Greens
- Assorted Toppings, Dressings, Croutons
- Marinated Wood Fired Olives, Rosemary, Extra Virgin Olive Oil
- Cured Manchego Cheese, Lemon Peel, Black Pepper & Peppadews
- Grilled Olive Bread, Confit of Red Peppers, Imported White Anchovies
- Roasted Baby Beets, Craisins, Almond, Apple
- Olive Oil Poached Fingerling Potatoes, Toasted Garlic, Sea Salt, Fresh Thyme Sprigs
- Chilled Vegetable Salad, Summer Tomatoes, Basil, First Pressed Grape Seed Oil

Entrées

- Honeysuckle, Pommery Mustard Brushed Organic Chicken, Pickled Corn, Black Bean Fresca
- Grass-Fed Beef Burger, Heirloom Tomatoes, Onion Cured Pickles, Crisp Lettuce
- Specialty Sauces: Chipotle Ketchup, Basil Aioli, Stone-Ground Mustard

Desserts

- Whole Fresh Local Fruit
- Agave Poached Fruit
- Fruit Tarts
- Petite Pies

Prices are subject to change.

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PLATED DINNER



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PLATED DINNER SERVICE *(Minimum of three courses)*

Menus include:

- Bread & Butter
- Fresh Brewed Organic Fair Trade Regular & Decaffeinated Coffee, Assorted Hot Teas

Savory Beginnings \$15 per person

- Kale & Strawberry Salad, White Balsamic Dressing, Dehydrated Quinoa, Feta Crumbles
- Grilled Brussels Sprout Salad, Pecorino, Candied Pancetta, Toasted Garlic
- Beef Carpaccio, Wild Arugula, White Bean Salad, Shaved Parmigiano-Reggiano, Truffle Oil Drizzle
- Bibb Lettuce Wedge, Lime Marinated Jicama, Hearts of Palm, Red Papaya Vinaigrette
- Watermelon & Local Feta, Spiced Arugula, White Frisée, Lemon Vinaigrette
- Farm to Fork Greens, Candied Pancetta, Goat Cheese Croutons, Red Wine-Basil Vinaigrette
- Arugula Salad & Prosciutto Melon Shooter, Limon Vinaigrette
- Roasted Beet & Green Apple Salad, Peppered Goat Cheese, Balsamic Vinegar, Toasted Hazelnuts
- Cauliflower Panna Cotta, Parmigiano-Reggiano, Olive Oil Poached Tomatoes

Soups \$12 per person

- Pacific Lobster Bisque *En Croûte*, Cognac, Crème Fraîche
- Duck Broth, Duck Kefta Meatballs, Forest Mushrooms, Thyme, Shallots, Fermented Garlic
- Chilled Avocado & Watercress, Crab, Watermelon, Opal Basil
- Sweet Corn, Cracked Crab, Spicy Poached Figs, Cilantro
- Butternut Squash *En Croûte*, Lobster, Sweet Cream, Tarragon

Hot Appetizers \$22 per person

- Braised Pork Belly, Sweet Potato Risotto, Thyme, Madeira, Manchego Cheese
- Sweet Corn Risotto, Shaved Parmigiano-Reggiano, Local Herbs, Chive Oil
- Ropa Vieja Beef Cheek, Braised with Peppers, Creamed Smoked Cheddar Potatoes, Crispy Onion Rings
- Kefta Meatballs, Pomegranate, Tahini
- Paella Cake, Grilled Prawns, Saffron Rouille, Smoked Salt

Flight Entrées \$36 per person

- Brasserie Spring Chicken, Potato Purée, Haricot Verts, Garlic Thyme Jus Reduction
- Fried Poussin, Garlic Fried Bomba Rice, Roasted Cauliflower, Green Beans, Thyme Jus Reduction
- Duck L'Orange, Orange-Scented Olive Oil Potato Purée, Candied Baby Beets, Citrus Gastrique
- Olive Oil Crisp Chicken Breast, Asiago Softened Polenta, Grilled Asparagus, Artichoke, Vegetable Fattoush
- Lemon Pressed Boneless Chicken Bistecca Style, Garlic Wilted Spinach, Crispy Pancetta, Duck Fat Poached Fingerling Potatoes

Water Entrées \$45 per person

- Charcoaled Salmon, Quinoa Tabouleh, Harissa Eggplant Purée, Lemon Crème
- Braised Black Cod, Rainbow Chard, Parsnip Lemon Purée, Country Ham Cracklings
- Roasted Snapper, Basil Pesto Essence, Heirloom Carrot Confit, Tomato-Verbena Fume
- Pine Nut Crusted Branzino, Truffle White Cheddar Cheese Creamed Farina, Roasted Olives, Thin Beans

Prices are subject to change.

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PLATED DINNER

Land Entrées \$60 per person

- Braised Short Rib, Green Pea Risotto, Sweet Onion & Rosemary Port Wine Nage, Candied Baby Carrots
- Grilled Filet, Duck Fat Fried Fingerling Potatoes, Crispy Garlic, Charcoal Cipollini Onions, Piquillo Pepper Glace
- Bone-In Pork Chop, Green Apple Purée, Wilted Kale, Pancetta Cracklings, Madeira Wine Reduction
- New York Strip, Rosemary Balsamic Vinegar, Chargrilled Spring Onions, Blistered Beans, Roasted Garlic Cloves
- Provençal-Style Braised Veal Cheeks, Tomatoes, Garlic, Basil, Fresh Peas, Pearl Onions on Pecorino Risotto

Surf & Turf Entrées \$70 per person

- Filet & Giant Shrimp, Succotash Potatoes, Blistered Asparagus, Caramelized Portabella, Rosemary-Porcini Jus
- Charcoaled Filet & Citrus Grilled Prawns, Apricot-Almond Farro, Pickled Hearts of Palm, Green Chili Romesco
- Braised Short Rib & Salmon, Butter Smashed Rutabagas, Shallots, Spinach, Heirloom Tomatoes, Thyme Jus Reduction
- Pan-Roasted Spring Chicken & Lobster, Stewed Root Vegetables, Cipollini Onions, Tarragon, Roasted Chicken Broth

Sweet Endings \$9 per person

- Vanilla, Caramel Panna Cotta, Shortbread Cookies, Ruby Berry Compote
- Chilled Soufflé Cheesecake, Avocado Purée, Strawberry Red Wine Sorbet
- Milk Chocolate Tart, Dark Chocolate Sorbet, Sea Salt
- Zéphyr De Rose, Mascarpone Cream, Strawberry, Hibiscus Flower Jus
- Green Apple Tartan, Salted Caramel Gelato, Candied Sugar Sticks
- Caramelized Seasonal Fruits, August Roasted Peach, Goat Cheese, Pistachios
- Olive Oil Cake, Preserved Oranges, Orange Blossom Crème, Fresh Mint

BEVERAGE SELECTIONS



BAR PACKAGES *Per person (One hour minimum)*

Premium		Deluxe		Craft		Soft Bar	
First Hour	\$22	First Hour	\$26	First Hour	\$27	First Hour	\$15
Additional Hour	\$12	Additional Hour	\$16	Additional Hour	\$17	Additional Hour	\$8

HOSTED BAR PACKAGES *(Per consumption)*

Premium		Deluxe		Craft	
Liquors	\$9	Liquors	\$12	Liquors	\$13
Domestic Beers	\$8	Domestic Beers	\$8	Domestic Beers	\$8
Imported / Specialty Beers	\$9	Imported / Specialty Beers	\$9	Imported / Specialty Beers	\$9
House Wine	\$10	House Wine	\$10	House Wine	\$10
Sparkling Wine	\$10	Sparkling Wine	\$10	Sparkling Wine	\$10
Soft Drinks	\$4	Soft Drinks	\$4	Soft Drinks	\$4
Juices / Mineral Waters	\$5	Juices / Mineral Waters	\$5	Juices / Mineral Waters	\$5

CREDIT BAR PACKAGES *(Cashier required)*

Premium		Deluxe		Craft	
Liquors	\$10	Liquors	\$13	Liquors	\$14
Domestic Beers	\$9	Domestic Beers	\$9	Domestic Beers	\$9
Imported / Specialty Beers	\$10	Imported / Specialty Beers	\$10	Imported / Specialty Beers	\$10
House Wine	\$11	House Wine	\$11	House Wine	\$11
Sparkling Wine	\$11	Sparkling Wine	\$11	Sparkling Wine	\$11
Soft Drinks	\$4	Soft Drinks	\$4	Soft Drinks	\$4
Juices / Mineral Waters	\$5	Juices / Mineral Waters	\$5	Juices / Mineral Waters	\$5

Liquors	Premium	Deluxe	Craft
Vodka	Skyy Vodka	Ketel One Vodka	Crystal Skull Vodka
Gin	Beefeater Gin	Bombay Sapphire Gin	Botanist Gin
Rum	Flor De Cana Rum	Bacardi Rum	Zaya Rum
Tequila/Mezcal	Zapopan Reposado Tequila	Patron Silver Tequila	Alipus Joven Mezcal
Bourbon	Evan Williams Bourbon	Makers Mark Bourbon	Blanton's Bourbon
Scotch	Dewars White Label	Johnnie Walker Black	Suntori Toki Japanese Whiskey
Domestic Beer	House Beer, Blue Moon, Stone IPA	House Beer, Blue Moon, Stone IPA	House Beer, Blue Moon, Stone IPA
Imported / Specialty Beers	Anthem Cider, Estrella Damme, Birra Moretti	Anthem Cider, Estrella Damme, Birra Moretti	Anthem Cider, Estrella Damme, Birra Moretti

Prices are subject to change.

WINE LIST



Sparkling Wines & Champagne

- Ruggeri Prosecco \$41
- Mumm Napa Brut Prestige \$60
- Bailly Lapierre Brut Rosé \$55

White Wines

- Coppola Rosso & Bianco Pinot Grigio, California \$41
- Coppola Rosso & Bianco Chardonnay, California \$41
- Domaine Millet Sancerre, France \$50
- Ferrari-Carrano Fume Blanc, Sonoma County \$50
- Vermeil Frediani Vineyard Sauvignon Blanc, Napa Valley \$70
- Clos Cibonne Rosé, Provence \$60
- Jekel Vineyard Riesling, Monterey \$52
- Sonoma-Cutrer Chardonnay, Sonoma County \$55

Red Wines

- Coppola Rosso & Bianco Shiraz, California \$41
- Coppola Rosso & Bianco Rosso, California \$41
- Lyric by Etude Pinot Noir, Santa Barbara \$56
- Domaine de Cristia Côtes du Rhône, France \$63
- Pio Cesare Barolo, Italy \$99
- Constanti Brunello di Montalcino, Italy \$99
- Marques de Riscal Rioja Reserva, Spain \$73
- Aquinas Cabernet Sauvignon, Napa Valley \$55

Additional Fees

- Bartenders (1 per 75 guests) \$150
- Cashier Fee for Credit Bars (1 per 75 guests) \$100

Prices are subject to change.