FALL 2014 CATERING

SPECIALLY DESIGNED FOR:

UCLA Anderson

SCHOOL OF MANAGEMENT

RECRUITING RECEPTIONS

714.856.1846 | catering@fundamental-la.com
RECRUITMENT RECEPTIONS
Fall 2014 Catering Offerings

fundamental LA is a preferred vendor on campus at UCLA Anderson School of Management.

We provide the full range of catering services you’ll require for any size recruiting reception at Anderson including: passed and stationary appetizers/hors d’oeuvres, beer/wine service, staffing, linens, and glassware. Our experienced, talented catering team will coordinate everything so you can relax and enjoy your recruiting event with the MBA’s.

See what others are saying:

“Nothing disappoints at Fundamental LA!”
- LA WEEKLY

“These guys are sandwich savants.”
- FOOD AND WINE Magazine

“IT'S A SEXY LITTLE RESTAURANT, A TASTEFUL-LOOKING AND TASTY-TASTING SPOT.”
- HUFFINGTON POST

“There are certain essential ingredients to starting a great restaurant, and the people at fundamental LA have nailed them!”
- THE DAILY BRUIN
(A) Premium Reception – Choice of Apps + Dessert

$10.95/person: Choice of 2 Apps + Dessert
$12.95/person: Choice of 3 Apps + Dessert
$14.95/person: Choice of 4 Apps + Dessert
$16.95/person: Choice of 5 Apps + Dessert

**Vegetarian**

**Market crudité platter with crostini and choice of dip:** hummus, sweet-onion, carrot-carraway

**Marinated castelvetrano olives, orange, rosemary**

**Honey biscuits & jam**

**Heirloom tomatoes, herbed goat cheese, basil**

**Vegetarian spring rolls, daikon, bean sprout, carrot, butter lettuce, shiso, umami dressing**

**Stuffed mushrooms, herbs, breadcrumb**

**Beet salad, hazelnut, goat cheese, arugula**

**Curried lentil salad, almonds, raisins, carrots, endive**

**Meat**

**Deviled eggs, crispy chicken skin**

**Seafood ceviche, avocado, lime, heirloom tomato, cilantro**

**Albacore tuna, citrus, sesame, cucumber**

**Smoked salmon, endive**

**Kung pao chicken skewers**

**Cheddar chive biscuits, smoked brisket, slaw**

**Pork meatballs, tomato saffron sauce**

**Charred hanger steak, caramelized onion, watercress, crostini**

**Desserts**

**Churros, butterscotch**

**Dark chocolate budino, honeycomb brittle**

**Butterscotch pot de creme**

**S’mores, torched meringue**

**Dark chocolate brownies, sea salt**

**Gooey chocolate chip cookies**

**Fresh fruit**

*Includes disposable plates, silverware, black cocktail napkins*
(B) Light Refreshments – Desserts + Drinks + Fruit

$7.95/person (10-25 people)
$6.95/person (25+ people)

Choice of 2 Desserts:
S’mores, torched meringue
Dark chocolate brownies, sea salt
Gooey chocolate chip cookies
Vanilla bean panna cotta

Drinks:
Bottled Waters
Sodas
Fresh Fruit

*Includes disposable plates, silverware, and black cocktail napkins

(C) Beer, Wine, Beverages

Open Beer/Wine Bar:
$9.95/person (1 hour)
$12.95/person (1-2 hours)
$14.95/person (2-3 hours)

Includes 3 premium and craft beer choices, 1 white wine, 1 red wine, bottled waters, sodas, disposable glassware, and black cocktail napkins.

Nonalcoholic Beverages Only:
$1.50/person (bottled waters, sodas)

(D) Staffing
$25/hour