2018 ON CAMPUS RECRUITMENT
ORDERING

We are proud to be a preferred vendor on campus at UCLA Anderson and we’re excited to help with all of your catering needs for on-campus recruitment.

We provide the full range of catering services you’ll require for any size classroom lunch or evening reception: boxed and platter lunches, snacks, desserts, coffee/tea, appetizers, beer and wine service, staffing, and linens. Our experienced catering team will coordinate everything so you can relax and enjoy your recruiting event with the students.

Classroom Lunches:
Boxed & Platter Lunches Desserts Coffee/Tea

Evening Receptions:
Stationary Appetizers Bar Services Staffing Linens
founding events

LUNCHES
fundamental events

RECEPTIONS
SANDWICHES

**GREEN GODDESS CHICKEN**  CUCUMBER, ROMAINE, RED ONIONS, KOREAN GREEN BEANS
**TURKEY BREAST**  ALMOND PESTO, SWISS, OVEN DRIED TOMATO, ARUGULA
**FREE RANGE FRIED CHICKEN BREAST**  CABBAGE SLAW, PICKLE (+$1/EA)
**ROAST BEEF**  JARDINIÈRE, ROMAINE, DIJON
**THE ITALIANO**  PEPPER JACK, ROMAINE, TOMATO, JARDINIÈRE, BALSAMIC, GARLIC AIOLI
**SMOKED MAHI SALAD**  ROMAINE, RED ONION, TOMATO, LEMON AIOLI
**EGG SALAD**  CREME FRAICHE, OLIVE OIL, LEMON, CHIVE, ICEBERG
**AVOCADO HARissa Pesto (VEGAN)**  SPROUTS, CUCUMBER, PICKLED ONION
**FALAFEL WRAP (VEGAN)**  WHITE BEAN PUREE, MIXED HERB SALAD, RED ONION, FRENSOS

*GLUTEN FREE BREAD AVAILABLE UPON REQUEST

<table>
<thead>
<tr>
<th>SIZE</th>
<th>SANDWICH</th>
<th>+SALAD</th>
<th>+SIDE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMALL 8-10 PPL</td>
<td>$80</td>
<td>$105</td>
<td>$145</td>
</tr>
<tr>
<td>MEDIUM 12-16 PPL</td>
<td>$120</td>
<td>$155</td>
<td>$215</td>
</tr>
<tr>
<td>LARGE 18-22 PPL</td>
<td>$180</td>
<td>$225</td>
<td>$305</td>
</tr>
</tbody>
</table>

SIDES

**BRUSSELS SPROUTS**  TOM YUM GLAZÉ
**FARRO**  ALMOND, MINT, CHERRY TOMATO, CUCUMBER, LEMON VIN
**GARBANZO BEANS**  BELL PEPPER, RED ONION, RADISH, FETA CHEESE
**ORZO PASTA**  SUN-DRIED TOMATOES, ARTICHOKE, PEPPERONCINI, FETA
**DIRTY POTATO SALAD**  BACON, EGG, CORNICHON, DILL, MUSTARD
**FRESH FRUIT SALAD**
**SEA SALT KETTLE CHIPS**  MED $25  LG $35

**SM $25 | MED $35 | LG $45**
(8-10 ppl)  (12-16 ppl)  (18-22 ppl)

**FIELD GREEN & SHAVED VEGETABLE SALAD (VEGAN)**  MUSTARD VIN
SM $35 | MED $50 | LG $75

**HAND TORN KALE CHICKEN CAESAR**
FRIED CAPERS, SHAVED PARMESAN, BREAD CRUMBS, SUNFLOWER SEEDS, EGG, FISH-LESS CAESAR DRESSING
BURRATA CHOPPED *
GARBANZO, TOMATO, PEPPERS, ONIONS, BASIL, CROUTONS, HERB DRESSING
SEARED ALBACORE *
SHAVED RED ONION & RADISH, FURIKAKE, FINES HERBS, GINGER DRESSING
PEAR & HAZELNUT *
ARUGULA, ENDIVE, RADICCHIO, PARMESAN VIN
CHINESE CHICKEN *
ALMONDS, MANDARIN, FRISSEE, SPINACH, RADISH, SHAVED RED ONION, SCALLION, SESAME DRESSING

*SPECIALTY SALADS

"DON’T SKIP DESSERT, YOU’LL REGRET IT"

**BOXXED LUNCH** $14/per person
(8 PERSON MINIMUM)

CHOICE OF:
* SALAD OR SANDWICH + KETTLE CHIPS OR SALAD + GOOEY CHOCOLATE CHIP COOKIE

UPGRADE TO SPECIALTY SIDE:
FRUIT, FARRO, ORZO, GARBANZO, POTATO SALAD +$2

**DRINKS**

- BOTTLED WATER $2
- PELLEGRINO $3
- SODAS - COKE, DIET COKE, SPRITE, GINGER ALE $2
- FRESH LEMONADE $3/$35 GALLON
- ARNOLD PALMER $5/$35 GALLON
- FRESH ORANGE JUICE $4/$40 GALLON
- ICED TEAS - BLACK OR FLAVORED $3/$35 GALLON

**COFFEE + TEA**

- HOT - DRIP COFFEE $10 GALLON
- HOT TEAS - EARL GREY, WHITE TIP JASMINE, CHAMOMILE $30 GALLON

**SWEETS**

- GOOEY CHOCOLATE CHIP COOKIES ($18/DOZEN)
- S'MORES BAR, TORCHED MARSHMALLOW ($30/DOZEN)
THE MONTHLY BUFFET

**$13/PERSON**
- 1 Salad
- 2 Sides
- Chicken or Vegan

**$17/PERSON**
- 1 Salad
- 2 Sides
- 2 Mains

**$20/PERSON**
- 2 Salads
- 2 Sides
- 2 Mains
- Dessert Platter

### Salads
- Field Green & Shaved Vegetable Salad Balsamic Vinaigrette (Vegan)
- Grilled Stone Fruit + Burrata Salad Sugar Snap Peas, Arugula, Shaved Red Onions, Citrus Vin
- Summer Squash + Corn Cotija, Mint, Pickled Fresno Chili
- Salsa Verde Aioli
- Sumac & Tomato Snap Pea Shaved Fennel, Spinach, Shaved Red Onions, Dill, Spiced Almonds (Vegan)
- Curried Cauliflower + Farro Pumpkin Seeds, Currants, Shaved Kale Citrus Vinaigrette (Vegan)

### Sides

### Mains
- Brown Butter Caper Chicken Lemon, Thyme
- BBQ Brisket Roasted Garlic Confit, Thyme, Rosemary, BBQ Sauce
- Salmon Roasted Cipollini, Plums, Whole Grain Mustard, Rosemary Aioli
Light Refreshments

Our Light Refreshments package includes a simple drop-off by our staff with our disposable platters, servingware, plates, and flatware.

$7.95/person: Chocolate Chip Cookies + Fresh Fruit + Bottled Waters/Sodas

Stationary Appetizers

Our Stationary Appetizer packages include a full service setup by our staff with our platters, servingware, china, and decor items. Our team will artfully design your table, serve your guests during the event, replenish as needed, and clean up when the event ends.

Package 1: $10.95/person: Artisan Cheese & Mezze Station + 2 Appetizers or Desserts

Package 2: $12.95/person: Artisan Cheese & Mezze Station + 3 Appetizers or Desserts

Package 3: $15.95/person: Artisan Cheese & Mezze Station + 4 Appetizers or Desserts

Package 4: $17.95/person: Artisan Cheese & Mezze Station + 5 Appetizers or Desserts
RECEPTION: APPETIZERS

Meat
CURRIED CHICKEN IN RED ENDIVE currants, pickled red onion
CHICKEN GYOZA spicy ponzu
PAPRIKA CHICKEN SKEWERS scallion lemon chutney
BRAISED TURKEY MEATBALLS spicy tomato sauce, parmesan, fine herbs
ROAST BEEF CROSTINI crispy shallot, blue cheese & leek fondue
SPICE RUBBED SEARED FLANK STEAK cotija, chimichurri, herbs
PRETZEL DOG mustard, ketchup

Vegetarian
SPRING ROLLS green papaya and jicama, peanuts, cilantro
FIG + RICOTTA sherry reduction, honey gastrique, pine nuts
MUSHROOM TOAST scallion pesto, triple cream
WHIPPED BURRATA tomato jam, micro basil, brioche
SEASONAL VEGETABLE TARTLET feta, parmesan, fine herbs
SCALLION PANCAKES soy sauce
ARANCINI kalamata olive aioli

Seafood
CURED SALMON herbed cream cheese, scallion, fried caper
EAST COAST SHRIMP ROLLS old bay aioli, fine herbs
SHRIMP COCKTAIL accompaniments
TUNA POKE edamame, sesame, salmon furikake, ponzu
CEVICHE SHOTS cala oxaqueno
BLACKENED SHRIMP SKEWER chipotle aioli

Dessert
GOOEY CHOCOLATE CHIP COOKIES
DARK CHOCOLATE BROWNIES
MINI S’MORES toasted marshmallow
LEMON PIE SHOTS fresh whipped cream (GF)
BEER & WINE BAR

2 Beers (light, hoppy) | 2 Wines (white, red)
Flat and sparkling water | Assorted sodas

Package 1: $9.95/person (1 hour)
Package 2: $12.95/person (1-2 hours)
Package 3: $14.95/person (2-3 hours)

OTHER BEVERAGES

Fresh squeezed lemonade (by the gallon)
Iced tea (by the gallon)
Flat and sparkling water (bottled)
Assorted sodas (canned)
Coffee | regular and decaf (by the gallon)
Hot tea (by the gallon)